

35124CBRSBNL

Cooking Performance Group 24CBRSBNL Natural Gas 24" Radiant Charbroiler with Storage Base - 80,000 BTU



Item #: 35124CBRSBNL Qty: \_\_\_\_\_  
Project: \_\_\_\_\_  
Approval: \_\_\_\_\_ Date: \_\_\_\_\_

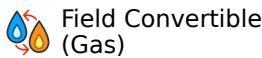
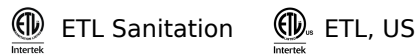
Features

- 2 independently-controlled 40,000 BTU burners
- Heavy-duty cast iron top grates
- Continuous pilots for instant ignition and Field convertible to liquid propane, includes orifice
- Durable, all-stainless steel construction with included waste tray for easy cleanup
- 24" wide stainless steel open base for increased storage space

Technical Data

Width	24 Inches
Depth	26 13/16 Inches
Height	41 5/16 Inches
Base Style	Storage Base
Burner BTU	40000 BTU
Control Type	Manual
Cooking Surface Material	Steel
Features	Field-Convertible (Gas)
Gas Connection Size	3/4 Inches
Heating Source	Radiant

Certifications



# Cooking Performance Group 24CBRSBNL Natural Gas 24" Radiant Charbroiler with Storage Base - 80,000 BTU



## Technical Data

Installation Type	Freestanding
Number of Burners	2 Burners
Number of Controls	2 Controls
Power Type	Natural Gas
Temperature Settings	Adjustable
Total BTU	80000 BTU
Type	Radiant Charbroilers
Usage	Medium Duty

## Notes & Details

Tempt your customers with the intoxicating aroma of grilled burgers, chicken, steak, and more by cooking them on this Cooking Performance Group 24-CPG-CBRD natural gas 24" radiant charbroiler with storage base! It boasts 2 powerful 40,000 BTU stainless steel U-shaped burners with cast iron grates to provide even broiling, which also catch juices from your flavorful meats to produce searing flames and smoke for a great-tasting product. To prevent clogging, the angled sides help direct oil to the drip tray. The reversible cast iron top grates give your meats tantalizing grill marks, sporting a thin side that's perfect for searing and a thick side that's great for your more delicate foods. They can also be used in a flat or sloped position so that you can simultaneously cook various foods to the desired level of doneness!

The durable equipment base features an open design for maximum access to the storage space below, which is perfect for storing pans and utensils for upcoming cooking tasks. The base's 16-gauge stainless steel ensures not only a sleek, attractive appearance, but also great longevity in even the toughest kitchen environments. Plus, its welded design and 6" legs make cleaning in and around the unit easy! This unit has a 3/4" rear gas connection and ships ready to connect to a natural gas supply, but can be field converted to liquid propane.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).