35136CRSNL

Cooking Performance Group 36CRSNL 36" Radiant Charbroiler with Regency Equipment Stand Base -120,000 BTU









Certifications

ETL Sanitation





Field Convertible (Gas)

Item #: 35136CRSNL	Qty:	
Project:		
Approval:	Date:	÷

Features

- Three independently-controlled 40,000 BTU burners
- Features reversible, cast iron top grates
- Continuous pilot for instant ignition
- Includes stainless steel equipment stand for the charbroiler
- Field convertible to liquid propane, includes orifice

Technical Data

Width	36 Inches
Depth	26 13/16 Inches
Height	42 5/16 Inches
Base Width	36 Inches
Cooking Surface Width	36 Inches
Base Depth	30 Inches
Cooking Surface Depth	20 Inches
Base Height	26 Inches
Cooking Surface Height	37 5/16 Inches
Base Style	Equipment Stand

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Technical Data

Burner BTU	40000 BTU
Control Type	Manual
Cooking Surface Material	Cast Iron
Features	Field-Convertible (Gas)
Gas Connection Size	3/4 Inches
Heating Source	Radiant
Installation Type	Freestanding
Number of Burners	3 Burners
Number of Controls	3 Controls
Power Type	Natural Gas
Total BTU	120000 BTU
Туре	Radiant Charbroilers
Usage	Medium Duty

Notes & Details

Enable the ultimate cooking convenience with this Cooking Performance Group 36CRSNL 36" radiant charbroiler with Regency equipment stand base! It boasts 3 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!

Thanks to its stainless steel construction, a full width waste tray, and the ability to remove the cast iron grates, radiant covers, and stainless steel burners without tools, the Cooking Performance Group CR-CPG-36-NL 36" countertop charbroiler is both durable and extremely easy to clean! It's even designed for the countertop, providing much-needed space-efficiency. It has a 3/4" rear gas connection and ships ready to connect to a natural gas supply, but includes a liquid propane orifice kit for simple field conversion.

The included stainless steel equipment stand is built to stand up to daily use in even the busiest commercial settings! It features a durable 16-gauge type 304 stainless steel top shelf that can support up to 800 lb. of evenly distributed weight, while the galvanized steel undershelf can hold 620 lb. This stand is ideal for holding up your charbroiler or heavy countertop equipment. A 2" edging comes standard to help contain equipment and contents for added safety. This unit stands on sturdy galvanized steel legs with adjustable plastic bullet feet that allow you to level the stand on uneven surfaces.

Kit Includes:

- Cooking Performance Group CR-CPG-36-NL 36" gas countertop radiant charbroiler
- Regency 30" x 36" 16-gauge stainless steel equipment stand with galvanized undershelf

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 <u>www.p65warnings.ca.gov</u>.