

35160CRDRBNL

Cooking Performance Group CBR60-NG(CPG) 60" Gas Radiant Charbroiler and 60", 2 Drawer Refrigerated Chef Base - 200,000 BTU



Item #: 35160CRDRBNL Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- 5 independently-controlled 40,000 BTU burners with continuous pilot for instant ignition
- Removable waste tray and adjustable feet
- Stainless steel construction and heavy-duty cast iron top grates
- Field convertible to liquid propane; includes orifice for connection
- Digital display base uses 1/6 hp; 115V; environmentally friendly R290 refrigerant



Technical Data

Width	60 Inches
Depth	32 1/8 Inches
Height	42 9/16 Inches
Cooking Surface Width	60 Inches
Interior Width	48 1/4 Inches
Base Depth	32 1/8 Inches
Cooking Surface Depth	20 Inches
Interior Depth	27 9/16 Inches
Top Step Depth	60 Inches
Base Height	25 13/16 Inches

Certifications



ETL, US



ETL Sanitation



5-15P



3/4" Gas Connection



Field Convertible (Gas)

Cooking Performance Group CBR60-NG(CPG) 60"
Gas Radiant Charbroiler and 60", 2 Drawer
Refrigerated Chef Base - 200,000 BTU



Technical Data

Interior Height	16 9/16 Inches
Amps	5 Amps
Voltage	115 Volts
Wattage	444 Watts
Base Power Type	Electric
Base Style	Refrigerator
Burner BTU	40000 BTU
Burner Style	U-Shaped
Control Type	Manual
Cooking Surface Material	Steel
Features	Field-Convertible (Gas) With Refrigerated Base
Gas Connection Size	3/4 Inches
Heating Source	Radiant
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	5 Burners
Number of Controls	5 Controls
Power Type	Natural Gas
Refrigerant Type	R-290
Starting Amps	15.1 Amps
Starting Wattage	1332 Watts
Temperature Settings	Adjustable
Total BTU	200000 BTU
Type	Radiant Charbroilers
Usage	Medium Duty
Weight Capacity	990 lb.

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Notes & Details

Tempt your customers with the intoxicating aroma of grilled burgers, chicken, steak and more by cooking them on this Cooking Performance Group 60" countertop charbroiler! It boasts 5 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 CBR60-NG(CPG) 60" countertop charbroiler is both durable and extremely easy to clean! 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 Avantco CBE-60-HC 60" 2 drawer refrigerated chef base provides a convenient place for your countertop charbroiler, with refrigerated space for ingredients. As a space and productivity solution for your kitchen, this chef base makes it easy to increase efficiency by placing the charbroiler right on top of the chef base where you store your cold ingredients. This base features a durable 1 3/4" stainless steel top that can hold up to 990 lb. of weight. Equipped with a marine edge, the unit's top helps to contain drips and spills for easy cleanup.

Each drawer in this unit can hold up to 3 full size food pans (sold separately). The digital temperature control allows you to set the interior of the unit to hold your prepared foods and ingredients at safe temperatures between 33 and 40 degrees Fahrenheit. The stainless steel construction adds extended durability in a busy kitchen environment. For greater ease of cleaning, casters come included so that you can move the unit away from the wall. The refrigeration system uses a 1/6 hp compressor and R290 refrigerant, which is a safe and environmentally-responsible choice for your business. This refrigerated chef base requires a 115V electrical connection.

⚠ 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.