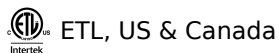
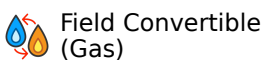
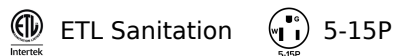


35172CBRRBNL

Cooking Performance Group 72CBRRBNL 72" Gas Radiant Charbroiler with 72", 4 Drawer Refrigerated Chef Base - 240,000 BTU



Certifications



Item #: 35172CBRRBNL Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- 6 independently-controlled 40,000 BTU burners
- Continuous pilot for instant ignition; Field convertible to liquid propane, includes orifice
- Features reversible, long-lasting, cast iron top grates
- Made of durable, heavy-duty stainless steel
- Charbroiler operates with 240,000 BTU; base features 1/5 hp compressor and requires 115V connection

Technical Data

Width	72 Inches
Depth	30 1/2 Inches
Height	16 3/4 Inches
Cooking Surface Width	72 Inches
Interior Width	60 5/8 Inches
Base Depth	32 1/8 Inches
Cooking Surface Depth	20 Inches
Interior Depth	27 1/2 Inches
Top Step Depth	72 3/8 Inches
Base Height	25 7/8 Inches

Cooking Performance Group 72CBRRBNL 72" Gas Radiant Charbroiler with 72", 4 Drawer Refrigerated Chef Base - 240,000 BTU



Technical Data

Interior Height	16 1/2 Inches
Amps	6.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	487 Watts
Access Type	Drawers
Base Power Type	Electric
Base Style	Refrigerator
Burner BTU	40000 BTU
Capacity	16 cu. ft.
Compressor Location	Side Mounted
Construction	Stainless Steel
Control Type	Manual
Cooking Surface Material	Steel
Features	With Refrigerated Base
Heating Source	Radiant
Horsepower	2/5 hp
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	6 Burners
Number of Controls	6 Controls
Number of Drawers	4 Drawers
Power Type	Natural Gas
Refrigerant Type	R-290
Refrigerator BTU	974 BTU
Starting Amps	19.5 Amps
Starting Wattage	1461 Watts
Temperature Range - Refrigerator	33 - 40 Degrees F
Top Style	Marine Edge
Total BTU	240974 BTU
Type	Radiant Charbroilers
Usage	Medium Duty
Weight Capacity	1100 lb.

Cooking Performance Group 72CBRRBNL 72" Gas Radiant Charbroiler with 72", 4 Drawer Refrigerated Chef Base - 240,000 BTU



Notes & Details

Easily keep up with customer demands for grilled burgers, chicken, steak and other dishes by cooking them on this Cooking Performance Group 72CBRRBNL 72" charbroiler with refrigerated chef base! This convenient equipment combination is great for any kitchen that wants to streamline their food prep process, providing refrigerated storage space, a charbroiler for cooking, and a place for the charbroiler to sit. You can keep a variety of ingredients in the chef base, pull them out for an order, and charbroil it all within the same workspace!

This particular charbroiler boasts 6 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 CBR72 72" 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.

Not only do you receive the charbroiler, but you get a 4 drawer refrigerated base to place it on, as well! This particular chef base features a durable 1 3/4" stainless steel top that can hold up to 1100 lb. and is equipped with a marine edge to contain drips and spills for easy cleanup. For maximum capacity, each drawer can hold up to 2 full size food pans (sold separately). The 1/5 hp refrigeration system circulates R-134a refrigerant and is easily operated by its electronic temperature control, which allows you to set the unit to hold prepared foods and ingredients at temperatures between 33 and 41 degrees Fahrenheit. Plus, the cabinet is made of 20 gauge stainless steel inside and out for durability, and for greater ease of cleaning, it rests on (4) 4" casters so that you can move it away from the wall. This refrigerated chef base requires a 115V electrical connection for operation.

⚠ 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.