Item #_

Gas Radiant Broiler CHBR-16 Gas radiant broiler CHBR-24 Gas radiant broiler CHBR-36 Gas radiant broiler CHBR-48 Gas radiant broiler CHBR-60 Gas radiant broiler STANDARD FEATURES Stainless steel front and galvanized sides Steel U-shape burner, each 30,000 BTU/hr ≻To be controlled every 12 " ► Cold rolled steel radiant cover Cast iron cooking grate can be reversed for different food Cooking grate height can be adjusted Standby S/S pilot for easy start ≻Adjustable heavy duty legs ▶ Grease through channel in the front Stainless steel oil collector in the bottom Stainless steel splash guard at 3 sides ➤Durable brass control valve Easy access to pilot valve adjustment screws Model: CHBR-24 ≻Easy gas conversion in field >3/4" NPT rear gas connection Shipped with gas regulator

Plan View

V IC W	 16" 24" 36	5" 48" 60"	<u>← 26"</u> →
15.8 "			←−22.75"→

Model	BTU/HR	Cooking dimension	Burner Qty	Packing Size(IN)	N/W (LB)	G/W (LB)
CHBR-16	30,000BTU	16x18.3	1	20x31x20	95	121
CHBR-24	60,000BTU	24x18.3	2	29x31x20	119	154
CHBR-36	90,000BTU	36x18.3	3	40x31x20	163	218
CHBR-48	120,000BTU	48x18.3	4	50x31x22	244	359
CHBR-60	150,000BTU	60x18.3	5	63x31x22	300	415

Texas Restaurant Equipment 12922 Hempstead Hwy Houston, Texas 77040 http://www.webtxresto.com



