

35124GTCRBNL

Cooking Performance Group 24GTCRBNL 24" Gas  
Griddle and Gas Radiant Charbroiler with 52", 2  
Drawer Refrigerated Chef Base - 140,000 BTU



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

Features

- Includes 24" heavy-duty griddle, 24" radiant charbroiler, and 52" refrigerated chef base
- Continuous pilot for instant ignition; Field convertible to liquid propane, includes orifice
- Easy-to-clean flat griddle with thermostatic controls; charbroiler features reversible cast iron top
- Stainless steel refrigerated base includes electronic temperature control and 2 drawers
- Field convertible to liquid propane; includes orifice for connection

Technical Data

Width	52 Inches
Griddle Width	24 Inches
Interior Width	40 1/8 Inches
Nominal Width	48 Inches
Base Depth	32 1/8 Inches
Cooking Surface Depth	20 Inches
Interior Depth	27 1/2 Inches
Top Step Depth	51 7/8 Inches
Base Height	25 7/8 Inches
Interior Height	16 1/2 Inches

Certifications

ETL, US ETL Sanitation 5-15P

3/4" Gas Connection

Field Convertible (Gas)

# Cooking Performance Group 24GTCRBNL 24" Gas Griddle and Gas Radiant Charbroiler with 52", 2 Drawer Refrigerated Chef Base - 140,000 BTU



## Technical Data

Amps	4.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	361 Watts
Access Type	Drawers
Base Power Type	Electric
Base Style	Refrigerator
Burner BTU	80000 BTU
Burner Style	U-Shaped
Capacity	10.5 cu. ft.
Compressor Location	Side Mounted
Construction	Stainless Steel
Control Type	Modulating Thermostatic
Cooking Surface Material	Polished Steel Steel
Features	Field-Convertible (Gas)
Gas Connection Size	3/4 Inches
Griddle BTU	60000 BTU
Heating Source	Radiant
Horsepower	1/3 hp
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	4 Burners
Number of Drawers	2 Drawers
Plate Thickness	3/4 Inch
Plug Type	NEMA 5-15P
Power Type	Natural Gas
Refrigerant Type	R-290
Refrigerator BTU	786 BTU
Starting Amps	13.5 Amps
Starting Wattage	1083 Watts
Temperature Range	200 - 575 Degrees F
Temperature Range - Refrigerator	33 - 40 Degrees F
Temperature Settings	Adjustable
Top Style	Marine Edge
Total BTU	140000 BTU
Type	Combinations Griddles Radiant Charbroilers
Usage	Medium Duty
Weight Capacity	990 lb.

## Cooking Performance Group 24GTCRBNL 24" Gas Griddle and Gas Radiant Charbroiler with 52", 2 Drawer Refrigerated Chef Base - 140,000 BTU



### Notes & Details

Delivering superior convenience and versatility, the Cooking Performance Group 24GTCRBNL 24" heavy-duty gas griddle and 24" gas radiant charbroiler with 2 drawer refrigerated chef base is a must-have in any commercial kitchen. Easily keep up with customer demands for anything from burgers, chicken, and steaks to eggs, bacon, and pancakes with this radiant charbroiler, heavy-duty griddle, and 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 and griddle for cooking, and a place for both the charbroiler and griddle to sit. You can keep a variety of ingredients in the chef base, pull them out for an order, and cook it all within the same workspace!

Boasting two powerful 40,000 BTU stainless steel U-shaped burners, the charbroiler evenly distributes the heat toward your food while catching the drippings to create that unmistakably smoky "outdoor barbecue" scent and flavor. With two 30,000 BTU U-shaped burners, the griddle's flat cooking surface features an impressive 20" depth that is sure to deliver all of the work space needed. Plus, the polished steel construction is both durable and easy to clean, and it includes thermostatic controls that allow you to precisely adjust your cooking temperature anywhere within its 200 to 575 degrees Fahrenheit range.

Not only do you receive the charbroiler and griddle, but you get a 2 drawer refrigerated base to place them on as well! This particular chef base features a durable 1 3/4" stainless steel top that can hold up to 990 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 3 full size food pans (sold separately) or a combination of other configurations. The 1/3 hp refrigeration system circulates R290 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 40 degrees Fahrenheit. Plus, the cabinet is made of type 430 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. 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).