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









Certifications



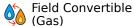


ETL Sanitation





3/4" Gas Connection



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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

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

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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)	
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	
Plug Type	NEMA 5-15P	
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 R-290 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.