

CONNERTON

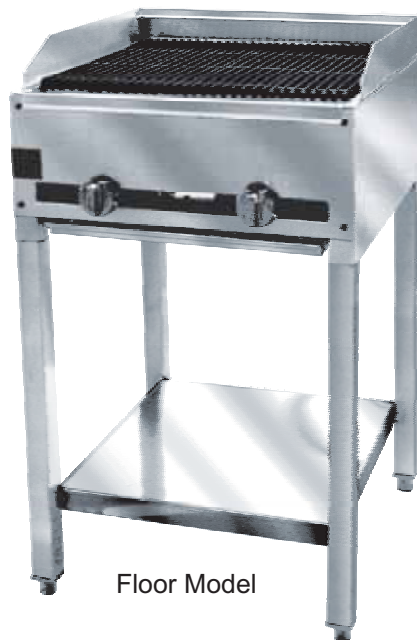
American Made Since 1936

Model RLRB Lava Rock Broiler

Date:

Project:

Quantity:



Floor Model

Welded #304 Stainless Steel

For easy cleaning and long life

Removable Fire Box

For easy cleaning and maintenance

Extended Burners - 18" length

For better heat distribution



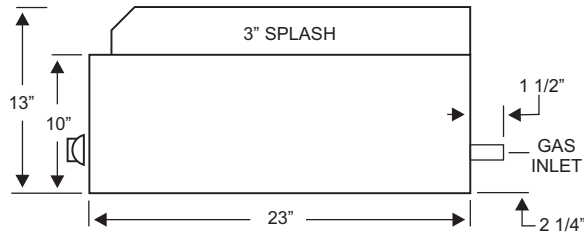
The Connerton Company

1131 E. Wakeham Avenue, Santa Ana, CA 92705-4145

Telephone: (714) 547-9218 Fax: (714) 547-1969

www.connertoncompany.com

Model RLRB Lava Rock Broiler



Model	Width	Depth	BTU	Burners	Wt. (Est)*	Floor Model Wt. (Est)*
RLRB-23-12L	12"	23"	28,000	1	85	105
RLRB-23-17L	17"	23"	28,000	1	100	120
RLRB-23-22L	22"	23"	56,000	2	145	165
RLRB-23-27L	27"	23"	56,000	2	160	180
RLRB-23-32L	32"	23"	84,000	3	210	235
RLRB-23-37L	37"	23"	84,000	3	225	250
RLRB-23-42L	42"	23"	112,000	4	280	310
RLRB-23-47L	47"	23"	112,000	4	295	325
RLRB-23-52L	52"	23"	140,000	5	310	345

*Note: Weight estimates are uncrated

Product Specifications:

Body:	18 Gauge #304 Stainless Steel, Fully Welded
Fire Box:	16 Gauge #304 Stainless Steel, Welded to Body
Front:	Removable 18 Gauge #304 Stainless Steel Panel
Top Grates:	Heavy Duty Cast Iron, Adjustable Rear Height
Bottom Grates:	Cast Iron
Burners:	28,000 BTU Cast Iron, 18" Long
Drip Pan:	18 Gauge #304 Stainless Steel
Valves:	Heavy Duty Brass
Gas Inlet:	3/4 NPT
Gas Pressure:	4.0" Natural, 11.0" Propane (Inches Water Column)
Legs (Floor Model):	1-1/2" sq. X 16 Gauge #304 Stainless Steel tubing welded to

Available Options:

- 1/2" Steel Rolling Rod Grates
- Stainless Steel Plate Shelf
- 4" Legs (welded to body)

Notes:

Gas Pressure Regulator is supplied and must be installed
 Non-Combustible Locations Only: 0" Clearance sides and back
 Specify counter or floor model
 Specify type of gas and altitude if over 2,000 feet

Connerton Company reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.

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