## **Gas Charbroilers**

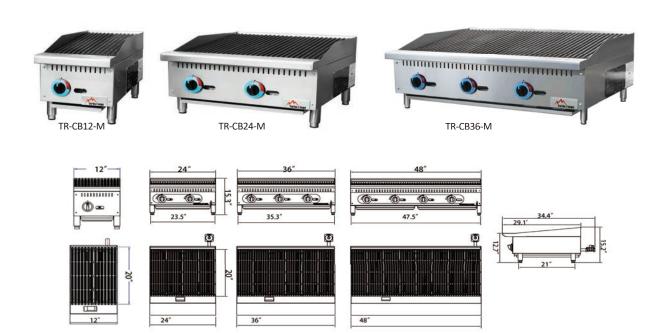


The gas countertop line includes Charbroilers, Griddles, and Hotplates that can be adjusted to line up with even height for a great appearence in any cooking application. With robust construction, continuous output, and operator friendly controls, equipment meets all commercial cooking demands!

Available in 12", 24", 36", & 48" widths, the continous 35,000 BTU output per burner provides even heat to heavy duty 10-guage stainless steel radiants. The 3 height position cast iron grate allows cooking various products and temperatures. Adjustable manual gas controls provide easy and safe operations. Pilot light can be lit from the front for ease of use

"U" shape burners provide even heat distribution every 6"
Adjustable pilot light lit from front of unit
35,000 BTU / burner
10 ga. Stainless Steel Radiants
Gas control knob every 12"
All stainless steel cabinet
Double wall insulated sides
Widths: 12", 24", 36", 48"
"Cool-to-the-touch" front s/s edge
Back and side splash guards
Flue located on back of unit for ample ventilation
Adjustable stainless steel legs, non-skid feet
Easy to remove full width crumb tray





Number of			Ext. Dimensions	Cooking Area	Total	Net	Shipping	Ship
Model	Burners	Controls	W x D x H (in)	W x D (in)	BTU	Weight(lbs)	Dimensions	Weight(lbs)
TR-CB12-M	1	Manual	12.0 x 29.1 x 15.2	12 x 24	35,000	70	36.2 x 16.1 x 19.3	99
TR-CB24-M	2	Manual	24.0 x 29.1 x 15.2	24 x 24	70,000	104	36.2 x 28.3 x 19.3	154
TR-CB36-M	3	Manual	36.0 x 29.1 x 15.2	36 x 24	105,000	144	36.2 x 40.6 x 19.3	220
TR-CB48-M	4	Manual	48.0 x 29.1 x 15.2	48 x 24	140,000	211	36.2 x 52.8 x 19.3	277



