



Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

CHAR-ROCK CHARBROILERS - LIQUID PROPANE (LP) / NATURAL GAS (NG)

MODEL: GCCB-24(LP/NG) GCCB-36(LP/NG) GCCB-48(LP/NG)



GCCB-24LP/NG



GCCB-36LP/NG



GCCB-48LP/NG

General Countertop Char-Rock Charbroilers give you the ample space needed to grill meats, chicken, fish and vegetables on a bed of stones placed above the burners. The unit evenly distributes the heat toward the food, while the lava rock catches the drippings to create a more flavorful smoke and dramatic flare-up.

FEATURES AND CONSTRUCTION

- Durable stainless steel body construction is easy to maintain and allows for a long life span
- Reversible, heavy duty cast iron grilling grates (different grill marks on each side)
- Grates are in individual sections and designed to be tilted for different heating levels
- Manually controlled 35,000 BTU independent burners
- Large burner control dials
- Lava Rock Kit & Holding Rack (accessory included)
- Bottom-mounted drip tray for easy clean up
- Angled sidewalls and bottom plate reflect accurate heat distribution
- Easily monitored gas valve and continuous pilot provide simple, reliable regulation of the gas burner
- Adjustable stainless steel feet for stability
- Back and Side Splashes protect walls and countertops
- ETL approved, units meet all required gas cooking appliance safety standards, codes, and performance regulations

	GCCB-24(LP/NG)	GCCB-36(LP/NG)	GCCB-48(LP/NG)
# of Burners & BTUs	2 @ 35,000 BTU	3 @ 35,000 BTU	4 @ 35,000 BTU
Total BTU / hr	70,000 BTU / hr	105,000 BTU / hr	140,000 BTU / hr
Hose Connection	.75"	.75"	.75"
in: Dimensions (W x D x H)	24" x 27.6" x 15.2"	36" x 27.6" x 15.2"	48" x 27.6" x 15.2"
mm: Dimensions (W x D x H)	610 x 701 x 386	914 x 701 x 386	1219 x 701 x 386
Product Weight	137 lbs	191 lbs	248 lbs
Shipping Weight	168 lbs	238 lbs	314 lbs

3RD PARTY APPROVALS



Conforms to ANSI STD Z83. 11-2016
 Certified to CSA STD 1.8-2016
 Conforms to NSF/ANSI Std.4

Liquid Propane (LP) or Natural Gas (NG) units available.

Field convertible from LP to NG and vice versa.

Electricity not needed.

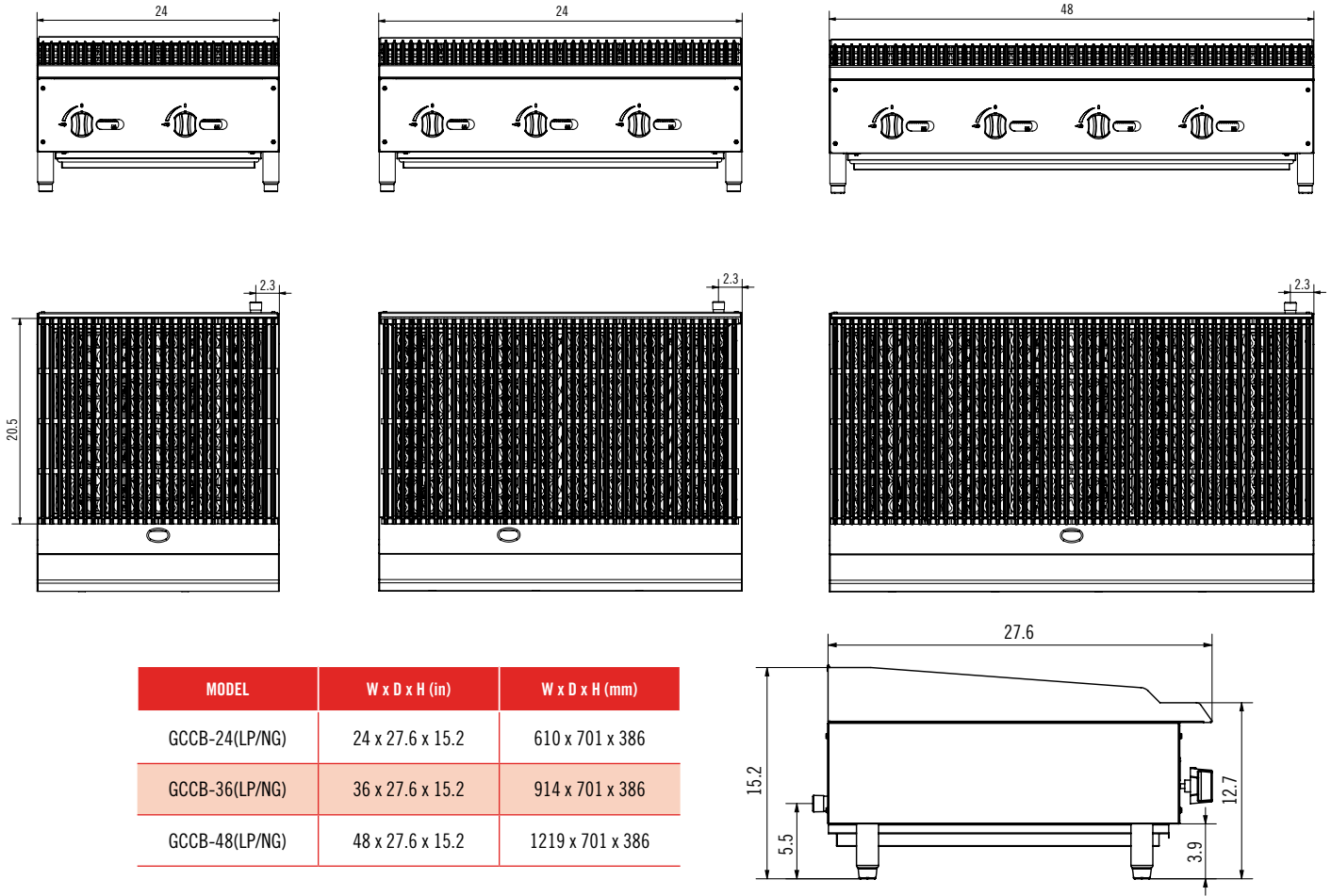
GENERAL WARRANTY (USA / CANADA)

General Char-Rock Charbroilers are warrantied for one (1) year from date of installation against defective materials and workmanship.

Contact General for details at info@generalfoodservice.com or 954.202.7419



CHAR-ROCK CHARBROILERS LIQUID PROPANE (LP) / NATURAL GAS (NG)



MODEL	W x D x H (in)	W x D x H (mm)
GCCB-24(LP/NG)	24 x 27.6 x 15.2	610 x 701 x 386
GCCB-36(LP/NG)	36 x 27.6 x 15.2	914 x 701 x 386
GCCB-48(LP/NG)	48 x 27.6 x 15.2	1219 x 701 x 386

GAS SUPPLY AND BURNER INFORMATION

- Supply pressure should be at minimum of 4" W.C. for natural gas or 10" W.C. for propane. Char-rock charbroilers are equipped with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either 3/4" or 1/2" NPT female connector.

MODEL	GAS TYPE	MANIFOLD PRESSURE	RATE EACH BTUs / hr	TOTAL RATE BTUs / hr	ORIFICE SIZE
GCCB-24(LP/NG)	Propane	10" W.C.	35,000	70,000	50
	Natural	4" W.C.	35,000	70,000	36
GCCB-36(LP/NG)	Propane	10" W.C.	35,000	105,000	50
	Natural	4" W.C.	35,000	105,000	36
GCCB-48(LP/NG)	Propane	10" W.C.	35,000	140,000	50
	Natural	4" W.C.	35,000	140,000	36

ADDITIONAL INFORMATION

- Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.
- Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.
- Gas powered appliances must always be indoors, under an approved exhaust system with grease removal filters and a fire protection system.