

GENERAL RADIANT CHARBROILERS

Liquid Propane (LP) / Natural Gas (NG)-



GCRB-48LP:	, 4 Burner, LP Gas, 48", 140K BTU
GCRB-24NG:	2 Burner, Natural Gas, 24", 70K BTU
GCRB-36NG:	3 Burner, Natural Gas, 36", 105K BTU
GCRB-48NG:	4 Burner, Natural Gas, 48", 140K BTU

Intertek

061422

Intertek Certified to ANSI NSF Std.4

Conforms to ANSI STD 283, 11-2016 Certified to CSA STD 1, 8-2016 Conforms to NSF/ANSI Std.4 General Countertop Gas Radiant Charbroilers give you the ample space needed to grill meats, chicken, fish and vegetables. The burners are positioned under a radiant (an angled piece of metal) to direct the heat up toward the grates and food for consistent and quality cooking. This angle also channels grease away from the flame and into the drip tray for easier clean-up.

FEATURES & CONSTRUCTION

- Durable stainless steel body construction is easy to maintain and allows for a long life spand
- 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
- · 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

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GENERAL RADIANT CHARBROILERS Liquid Propane (LP) / Natural Gas (NG)

- Liquid Propane (LP) or Natural Gas (NG) units available
- · Electricity not needed
- Field convertible from LP to NG and vice versa



		GCRB-24 (LP / NG)	GCRB-36 (LP / NG)	GCRB-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"
and	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	117 lbs	159 lbs	201 lbs





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

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