

35148CBRRBNL

Cooking Performance Group 48CBRRBNL 48" Gas Radiant Charbroiler with 52", 2 Drawer Refrigerated Chef Base - 160,000 BTU



Certifications



5-15P



3/4" Gas Connection



Field Convertible
(Gas)



ETL Listed

Item #: 35148CBRRBNL Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- 4 independently-controlled 40,000 BTU burners
- Continuous pilot for instant ignition; Field convertible to liquid propane, includes orifice
- Heavy-duty cast iron top grates with independent, manually controlled cooking zones
- Made of durable stainless steel; adjustable feet provide stability
- Charbroiler operates with 160,000 BTU; base features 1/4 hp compressor and requires 115V connection

Technical Data

Width	52 Inches
Depth	32 1/8 Inches
Height	24 1/2 Inches
Cooking Surface Width	48 Inches
Amps	4.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	361 Watts
Base Power Type	Electric

Cooking Performance Group 48CBRRBNL 48"
Gas Radiant Charbroiler with 52", 2 Drawer
Refrigerated Chef Base - 160,000 BTU



Technical Data

Base Style	Refrigerator
Burner BTU	40000 BTU
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	4 Burners
Number of Controls	4 Controls
Plug Type	NEMA 5-15P
Power Type	Natural Gas
Refrigerant Type	R-290
Starting Amps	13.5 Amps
Starting Wattage	1083 Watts
Total BTU	160000 BTU
Type	Radiant Charbroilers
Usage	Medium Duty
Weight Capacity	990 lb.

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Notes & Details

Easily keep up with customer demands for grilled burgers, chicken, steak and other dishes by cooking them on this Cooking Performance Group 48CBRRBNL 48" charbroiler with refrigerated chef base! This convenient equipment combination is great for any kitchen that wants to streamline their food prep process, providing refrigerated storage space, a charbroiler for cooking, and a place for the charbroiler to sit. You can keep a variety of ingredients in the chef base, pull them out for an order, and charbroil it all within the same workspace!

This particular charbroiler boasts four 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 cover, and stainless steel burners without tools, the Cooking Performance Group CBR48 48" 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.

Not only do you receive the charbroiler, but you get a 2 drawer refrigerated base to place it on, as well! This particular chef base features a durable 1 3/4" stainless steel top that can hold up to 990 lb. and is equipped with a marine edge to contain drips and spills for easy cleanup. For maximum capacity, each drawer can hold up to 3 full size food pans (sold separately). The 1/4 hp refrigeration system circulates R-290 refrigerant and is easily operated by its electronic temperature control, which allows you to set the unit to hold prepared foods and ingredients at temperatures between 33 and 41 degrees Fahrenheit. Plus, the cabinet is made of 20 gauge stainless steel inside and out for durability, and for greater ease of cleaning, it rests on (4) 4" casters so that you can move it away from the wall. This refrigerated chef base requires a 115V electrical connection for operation.

⚠ 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.