

Cooking Performance Group CBR48 48" Gas Countertop Radiant Charbroiler and 48", 2 Drawer Refrigerated Chef Base - 160,000 BTU



3/4"



Intertek

Approval: _____ Date: _____

- 4 independently-controlled 40,000 BTU burners with continuous pilot for instant ignition
- Removable waste tray and adjustable feet
- Stainless steel construction and heavy-duty cast iron top grates
- Field convertible to liquid propane; includes orifice for connection
- Digital display base uses 1/6 hp; 115V

Width	48 Inches
Depth	32 1/8 Inches
Height	42 1/8 Inches
Cooking Surface Width	48 Inches
Interior Width	36 5/8 Inches
Base Depth	32 1/8 Inches
Cooking Surface Depth	20 Inches
Interior Depth	27 9/16 Inches
Top Step Depth	48 3/8 Inches
Base Height	25 13/16 Inches

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Technical Data

Interior Height	16 9/16 Inches
Amps	4.3 Amps
Phase	1 Phase
Voltage	115 Volts
Wattage	343 Watts
Access Type	Drawers
Base Power Type	Electric
Base Style	Refrigerator
Burner BTU	40000 BTU
Burner Style	U-Shaped
Compressor Location	Side Mounted
Construction	Stainless Steel
Control Type	Manual
Cooking Surface Material	Steel
Features	Field-Convertible (Gas)
Gas Connection Size	3/4 Inches
Heating Source	Radiant
Horsepower	1/3 hp
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	4 Burners
Number of Controls	4 Controls
Number of Drawers	2 Drawers
Plug Type	NEMA 5-15P
Power Type	Natural Gas
Refrigerant Type	R-290
Refrigerator BTU	786 BTU
Starting Amps	13 Amps
Starting Wattage	1029 Watts
Temperature Range - Refrigerator	33 - 40 Degrees F
Temperature Settings	Adjustable
Top Style	Marine Edge
Total BTU	160786 BTU
Type	Radiant Charbroilers
Usage	Medium Duty
Weight Capacity	880 lb.

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Notes & Details

Tempt your customers with the intoxicating aroma of grilled burgers, chicken, steak and more by cooking them on this Cooking Performance Group 48" countertop charbroiler! It boasts 4 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 covers, and stainless steel burners without tools, the Cooking Performance Group CBR48 48" countertop charbroiler is both durable and extremely easy to clean! It's even designed for the countertop, providing much-needed space-efficiency. 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.

The included Avantco CBE-48-HC 48" 2 drawer refrigerated chef base provides a convenient place for your countertop charbroiler, with refrigerated space for ingredients. As a space and productivity solution for your kitchen, this chef base makes it easy to increase efficiency by placing the charbroiler right on top of the chef base where you store your cold ingredients. This base features a durable 1 3/4" stainless steel top that can hold up to 880 lb. of weight. Equipped with a marine edge, the unit's top helps to contain drips and spills for easy cleanup.

Each drawer in this unit can hold up to 2 full size food pans (sold separately). The digital temperature control allows you to set the interior of the unit to hold your prepared foods and ingredients at safe temperatures between 33 and 40 degrees Fahrenheit. The stainless steel construction adds extended durability in a busy kitchen environment. For greater ease of cleaning, casters come included so that you can move the unit away from the wall. The refrigeration system uses a 1/6 hp compressor and R-290 refrigerant, which is a safe and environmentally-responsible choice for your business. This refrigerated chef base requires a 115V electrical connection.

⚠ 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.