

35160CBLRBNL

Cooking Performance Group 60CBLRBNL 60" Gas Lava Briquette Charbroiler with 72", 4 Drawer Refrigerated Chef Base - 200,000 BTU



Certifications



5-15P



3/4" Gas Connection



Field Convertible
(Gas)



ETL Listed

Item #: 35160CBLRBNL Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- 5 independently-controlled 40,000 BTU burners
- Continuous pilot for instant ignition; Field convertible to liquid propane, includes orifice
- Features reversible, long-lasting, cast iron top grates
- Made of durable, heavy-duty stainless steel
- Charbroiler operates with 200,000 BTU; base features 1/5 hp compressor and requires 115V connection

Technical Data

Width	72 Inches
Depth	30 1/2 Inches
Height	16 3/4 Inches
Base Depth	32 1/8 Inches
Cooking Surface Depth	30 1/2 Inches
Top Step Depth	72 3/8 Inches
Base Height	25 7/8 Inches
Amps	6.5 Amps
Hertz	60 Hz
Phase	1 Phase

Cooking Performance Group 60CBLRBNL 60" Gas Lava Briquette Charbroiler with 72", 4 Drawer Refrigerated Chef Base - 200,000 BTU



Technical Data

Voltage	115 Volts
Wattage	487 Watts
Base Power Type	Electric
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	Lava Rocks
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	5 Burners
Number of Controls	5 Controls
Plug Type	NEMA 5-15P
Power Type	Natural Gas
Refrigerant Type	R-290
Starting Amps	19.5 Amps
Starting Wattage	1461 Watts
Temperature Range	33 - 41 Degrees F
Total BTU	200000 BTU
Type	Lava Rock Charbroilers
Usage	Medium Duty
Weight Capacity	1100 lb.

Cooking Performance Group 60CBLRBNL 60" Gas Lava Briquette Charbroiler with 72", 4 Drawer Refrigerated Chef Base - 200,000 BTU



Notes & Details

Easily keep up with customer demands for grilled burgers, chicken, steak and other dishes by cooking them on this Cooking Performance Group 60CBLRBNL 60" 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 5 powerful 40,000 BTU stainless steel U-shaped burners to heat your included lava briquettes, which in turn evenly distribute the heat toward your food while catching the drippings to create that unmistakably smoky "outdoor barbecue" scent and flavor. 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 CBL60 60" 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 4 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 1100 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 2 full size food pans (sold separately). The 1/5 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.