

35160CLVRBNL

Cooking Performance Group CBL60-NG(CPG)
60" Gas Lava Briquette Charbroiler and 60", 2
Drawer Refrigerated Chef Base - 200,000 BTU



Certifications

5-15P 3/4" Gas Connection

Field Convertible (Gas)

ETL Listed

Item #: 35160CLVRBNL Qty: _____
Project: _____
Approval: _____ Date: _____

Features

- 5 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; environmentally friendly R-290 refrigerant

Technical Data

Width	60 Inches
Depth	32 1/8 Inches
Height	42 9/16 Inches
Cooking Surface Width	60 Inches
Interior Width	48 1/4 Inches
Base Depth	32 1/8 Inches
Cooking Surface Depth	20 Inches
Interior Depth	27 9/16 Inches
Top Step Depth	60 Inches
Base Height	25 13/16 Inches

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Technical Data

Interior Height	16 9/16 Inches
Amps	5 Amps
Phase	1 Phase
Voltage	115 Volts
Wattage	444 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	Lava Rocks
Horsepower	1/3 hp
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	5 Burners
Number of Controls	5 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	15.1 Amps
Starting Wattage	1332 Watts
Temperature Range - Refrigerator	33 - 40 Degrees F
Temperature Settings	Adjustable
Top Style	Marine Edge
Total BTU	200786 BTU
Type	Lava Rock Charbroilers
Usage	Medium Duty
Weight Capacity	990 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 60" countertop charbroiler! It 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 and stainless steel burners without tools, the Cooking Performance Group CBL60-NG(CPG) 60" lava briquette 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.

The included Avantco CBE-60-HC 60" 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 990 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 3 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.