

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

CCB-60 60" Gas Countertop Radiant Charbroiler



FEATURES

- Stainless steel front and sides
- Steel U-shape burner, each 30,000 BTU/hr
- To be controlled every 12"
- Hot rolled steel radiant cover with cast iron grate
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- Cool to touch fiberglass Nylon knobs
- Grease through channel in the front
- Stainless steel oil collector in the bottom
- Stainless steel splash guard at 3 sides
- Durable brass control valve
- Easy access to pilot valve adjustment screws
- Easy gas conversion in field
- 3/4" NPT rear gas connection
- Shipped with gas regulator

The Cookline gas radiant charbroilers were designed for perfecting all your high demand foods at your busiest hours!

- ETL Certified
- ETL Sanitation
- Conforms to NSF



USB Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	60"L x 27.2"D x 15"H
Packaging Dimensions	63"L x 30"D x 20"H
Unit Weight	269 lb.
Shipping Weight	368 lb.

COOKING

Numbers of Burners	6
Burner BTU	30,000
Burner Style	Grates
Total BTU	150,000
Heating Source	Radiant
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	Natural Gas

CONSTRUCTION

Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Legs	4
Features	Back Splash Side Splash Removable Grates

DIAGRAM

MODEL: CCB-60

MFR MODEL:

