

Datasheet

Project:	Quantity:	
Model #:	Approvel:	

SR-CB24 24" Gas Countertop Radiant Charbroiler



DESCRIPTION

The Standard Range Charbroiler is designed to bring the taste of the backyard grill to your restaurant or cafeteria menu items. With angled sides to direct oil to the drip tray and prevent clogging, this unit offers a durable and reliable option for your commercial kitchen needs.

STANDARD FEATURES

- "U" shape burners
- Adjustable pilot light lit from front of unit
- 35,000 BTU / burner
- Stainless steel cabinet
- Cool-to-the-touch" front s/s edge
- Adjustable stainless steel legs, non-skid feet
- 3/4" NPT rear gas connection
- Easy to remove full width crumb tray
- Natural Gas with LP Conversion Kit
- CSA
- cCSAus
- CSA Sanitation









USR BRANDS 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	24"L x 30"D x 15.5"H
Packaging Dimensions	27.6"L x 33.5"D x 19.3"H
Unit Weight	111 lb.
Shipping Weight	158 lb.

COOKING

Numbers of Burners	2
Total BTU	70,000
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	NG / LP
Heating Source	Radiant

CONSTRUCTON

Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Legs	4
Side Splash	"Yes"

TECHNICAL DRAWING





