



HIGH PERFORMANCE HEAVY DUTY FLOOR MODEL RADIANT or GLO STONE CHAR BROILERS



Model CH-6
with optional legs & casters,
splash guard, plate shelf & work deck

SPECIFICATIONS

Extra heavy duty char broilers are designed for high volume broiling with radiants or Glo Stones.

The CH Series features unitized construction. The entire chassis frame including the base is hand-crafted of 1/2" (13mm) to 1/4" (6mm) thick HRS and welded to form a single unit without fasteners. The sides and rear of the outer shell is made of heavy gauge CRS and is welded to the chassis frame to complete the unitized construction and finished with durable Baker Tone paint.

CH Series features 24" long (610mm) clog proof aluminized steel or cast iron burners which are independently operator-controlled, located every 5 1/4" (133mm) and rated at 18,000 BTUH each.

Radiant models feature 14-gauge, 300 series stainless steel or heavy duty cast iron radiants placed directly above each burner for even heat transfer to the broiling surface.

Glo Stone models add flame-flare for a richer flavor profile and are ideal for exhibition kitchens.

Standard top grates are heavy-duty cast iron. A variety of different style grates are available and may be mixed and matched. Each grate may be adjusted independently in any of three tilting positions. Broiler grates are 24" deep (610mm) for maximum production.

Exterior measures 28 1/4" deep (718mm) plus 8" lintel plate/shelf (203mm) or 9 1/8" (232mm) work deck with plate shelf. Working height measures 33 1/2" (851mm) with legs, or 20" (508mm) without legs, plus 6 1/2" (165mm) back splash. Standard widths range from 33 1/2" (851mm) up to 75 3/4" (1924mm).

Standard features include 2" deep stainless steel slide-out water pans and grease drawer, rear gas connections and pressure regulator. CH Series may be built in for display cooking and exhibition kitchens. Legs sold separately.

One year limited parts and labor warranty.

GAS CHAR BROILERS



RADIANT MODELS

- ☐ Model CH-6
- ☐ Model CH-8
- ☐ Model CH-10
- ☐ Model CH-12
- ☐ Model CH-14

GLO STONE MODELS

- ☐ Model CH-6GS
- ☐ Model CH-8GS
- ☐ Model CH-10GS
- ☐ Model CH-12GS
- ☐ Model CH-14GS

STANDARD FEATURES

- ☐ Heavy plate steel, welded unitized construction
- ☐ High performance 18,000 BTUH per burner every 5 1/4"
- ☐ Natural or LP gas
- ☐ Individual, operator-controlled, adjustable burner valves
- ☐ 14-gauge stainless steel radiant heat deflectors above each burner
- ☐ 8" deep lintel plate/shelf (203mm)
- ☐ 2" deep (51mm) stainless steel water pans
- ☐ Stainless steel grease drawer
- ☐ Back splash
- ☐ Pressure regulator
- ☐ One year limited parts & labor warranty

OPTIONS & ACCESSORIES

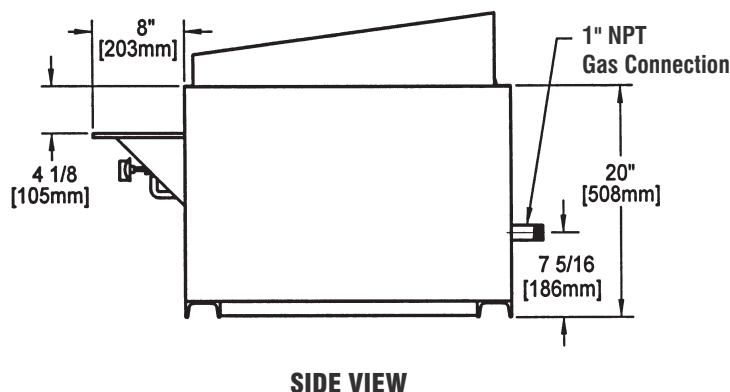
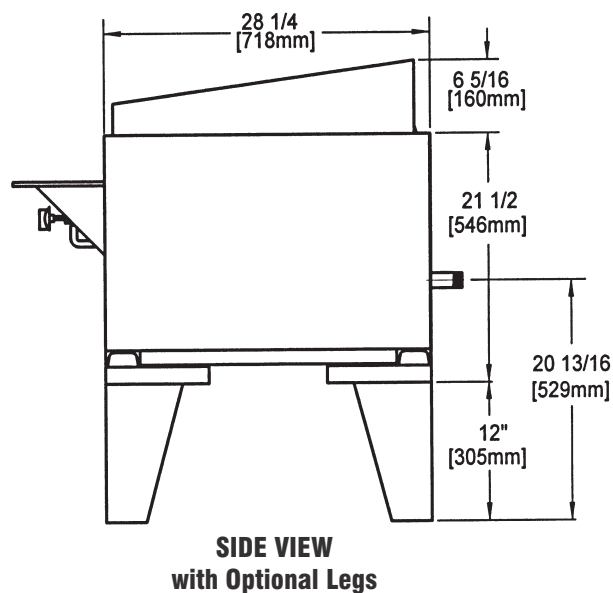
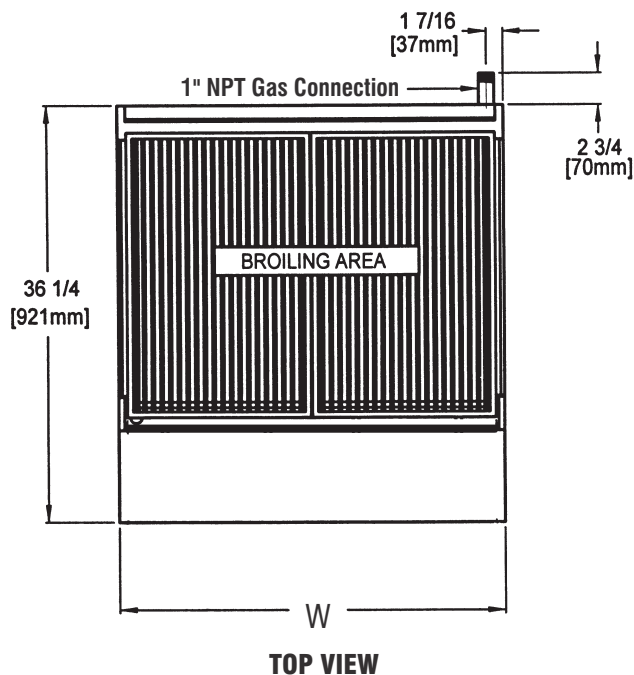
- ☐ Cast iron burners
- ☐ Cast iron radiant heat deflectors
- ☐ Glo Stones in lieu of radiant
- ☐ Stainless steel exterior side panels
- ☐ Leg set
- ☐ Leg & caster set
- ☐ Stainless steel or Richlite work deck with plate shelf
- ☐ Custom cut-outs in work deck for sauce pans
- ☐ 4" deep water pans (102mm)
- ☐ Stainless steel splash guard
- ☐ Variety of top grates including meat grates, fish grates, floating rod grates and more
- ☐ Stainless steel heat shields
- ☐ Side gas connections
- ☐ Removable griddle plates
- ☐ Log holders for smoke assisted char broiling
- ☐ Gas connector hoses
- ☐ Overhead back shelves
- ☐ Non-tilt back for display cooking

CERTIFICATIONS



BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
www.bakerspride.com

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification



ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION

Model	Shipping Weight		Carton Dimensions				Crate Size			
	Lbs.	Kilos	Width Inches	mm	Depth Inches	mm	Height Inches	mm	Cubic Feet	Cubic Meter
CH-6	635	288	40	1168	40	1016	46	1188	42.8	1.17
CH-8	822	377	50	1270	40	1016	46	1188	53.2	1.47
CH-10	1065	483	60	1524	40	1016	46	1188	63.9	1.02
CH-12	1332	604	70	1778	40	1016	46	1188	74.5	2.05
CH-14	1405	637	80	2032	40	1016	46	1188	85.2	2.35

GAS SUPPLY

Model	BTUH	KW	CONNECTION
CH-6	108,000	31.64	1"
CH-8	144,000	42.19	1"
CH-10	180,000	52.74	1"
CH-12	216,000	63.28	1"
CH-14	252,000	73.83	1"

SPECIFICATIONS

Model	Broiling Area		# Top Grates	# of Burners	Overall Dimensions*					
	in.	mm			Width Inches	mm	Depth Inches	mm	Height Inches	mm
CH-6	31 1/2x24	826x610	5	6	33 1/2	851	36 1/4	921	40	1016
CH-8	43x24	1092x610	8	8	44	1117	36 1/4	921	40	1016
CH-10	53 3/4x24	1300x610	10	10	54 3/4	1381	36 1/4	921	40	1016
CH-12	64 1/2x24	1638x610	12	12	68 1/4	1657	36 1/4	921	40	1016
CH-14	74 3/4x24	1899x610	14	14	75 3/4	1924	36 1/4	921	40	1016

*Height includes 4" (102 mm) optional legs

MINIMUM CLEARANCES

	Inches	mm
Right	0	0
Left	0	0
Rear	0	0

• From non-combustible construction
• Install only with non-combustible material above grate level



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TSW:10/06