



HIGH PERFORMANCE HEAVY DUTY FLOOR MODEL GLO-STONE CHAR BROILERS



Model SGBR-4
with optional legs & casters
and stainless steel splash guard

SPECIFICATIONS

Extra heavy duty Glo-stone char broilers are designed for high volume charcoal style broiling.

The SGBR 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 are made of heavy gauge CRS and are welded to the chassis frame to complete the unitized construction and finished with durable Baker Tone paint.

SGBR Series features 13" long (381mm) cast iron burners rated at 14,000 BTUH each (4.1kw) located every 4 7/8" (124mm). Each burner features a separate, independent operator-controlled valve. Glo-stones add flame flare for a richer flavor profile and are ideal for exhibition kitchens.

Standard top grates are wavy type, 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 17 1/4" deep (438mm) for maximum production.

Exterior measures 20" deep (508mm) plus 8" lintel plate (203mm) or 9 1/8" (232mm) work deck with plate shelf. Working height measures 36" (915mm) with legs, or 24" (610mm) without legs, plus 6 1/2" (165mm) back splash. Standard widths range from 28 7/8" (721mm) up to 97 7/8" (2486mm).

Standard features include 3 1/4" deep (83mm) stainless steel slide-out water pans and grease drawer, rear gas connections and pressure regulator. SGBR Series may be built in for display cooking and exhibition kitchens.

One year limited parts and labor warranty.

GAS CHAR BROILERS



- ☐ Model SGBR-2
- ☐ Model SGBR-3
- ☐ Model SGBR-4
- ☐ Model SGBR-5
- ☐ Model SGBR-6
- ☐ Model SGBR-7

STANDARD FEATURES

- ☐ Heavy plate steel, welded unitized construction
- ☐ High performance 14,000 BTUH per burner
- ☐ Up to 336,000 total BTUH per broiler
- ☐ Natural or LP gas
- ☐ Individual, operator-controlled, adjustable burner valves
- ☐ Salamander type warming rack increases broiling capacity
- ☐ 3 1/4" deep (83mm) stainless steel water pans
- ☐ 3 1/4" deep (83mm) stainless steel grease drawer
- ☐ Pressure regulator
- ☐ One year limited parts and labor warranty

OPTIONS & ACCESSORIES

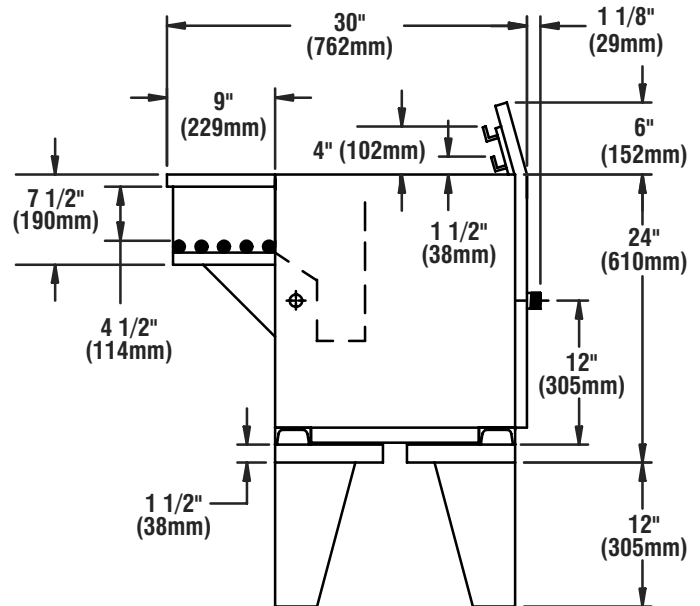
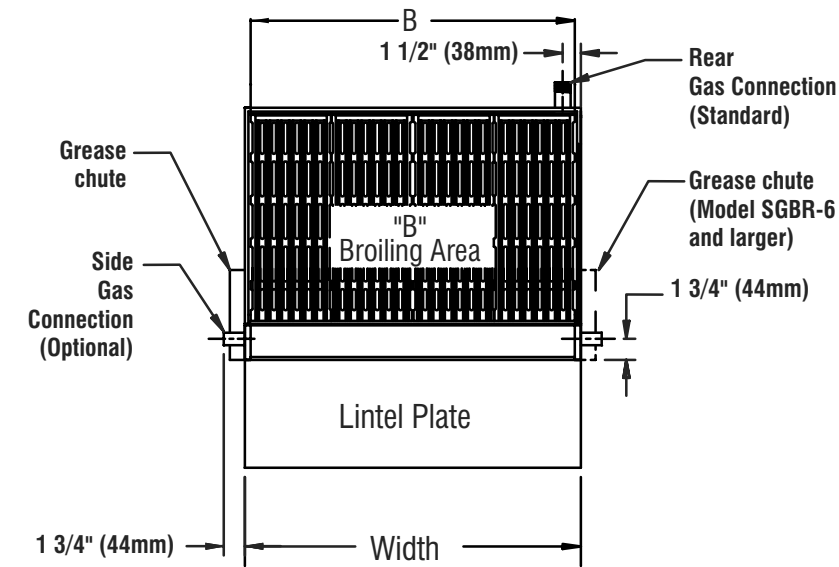
- ☐ Charcoal Fired
- ☐ Gas assisted charcoal fired
- ☐ Leg set
- ☐ Leg & caster set
- ☐ Stainless steel or Richlite work deck with plate shelf
- ☐ Custom cut-outs in work deck for sauce pans
- ☐ Tiered back for tilting grates
- ☐ Stainless steel splash guard — sides and back or sides only for tiltback models
- ☐ Variety of top grates including meat grates, fish grates, floating rod grates and more — grates may be mixed or matched
- ☐ Stainless steel heat shields
- ☐ Side gas connections
- ☐ Removable griddle plates
- ☐ Log holders for wood-assisted char broiling
- ☐ Gas connector hoses

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
SGBR-2	352	160	32	813	36	914	34	864	22.5
SGBR-3	479	217	46	1168	36	914	34	864	31.5
SGBR-4	600	272	62	1575	36	914	34	864	40.5
SGBR-5	794	360	74	1880	36	914	34	864	48.8
SGBR-6	878	398	88	2235	36	914	34	864	57.1
SGBR-7	1028	466	102	2591	36	914	34	864	66.0

GAS SUPPLY

Model	BTUH	KW	CONNECTION
SGBR-2	84,000	24.61	1"
SGBR-3	126,000	36.91	1"
SGBR-4	168,000	49.22	1 1/2"
SGBR-5	224,000	65.63	1 1/2"
SGBR-6	280,000	82.03	1 1/2"
SGBR-7	308,000	98.45	1 1/2"

SPECIFICATIONS

Model	Broiling Area		# Top Grates	# of Burners	Overall Dimensions			
	in.	mm			Width Inches	mm	Depth** Inches	mm
SGBR-2	27x17 1/4	686x438	4	6	28 3/8	721	30	762
SGBR-3	40 1/2x17 1/4	1029x438	6	9	41 7/8	1064	30	762
SGBR-4	54x17 1/4	1372x438	8	12	56 3/8	1508	30	762
SGBR-5	67 1/2x17 1/4	1715x438	10	16	69 7/8	1851	30	762
SGBR-6	81x17 1/4	2058x438	12	20	83 3/8	2118	30	762
SGBR-7	94 1/2x17 1/4	2400x438	14	22	97 7/8	2486	30	762

*Height includes optional legs 12" (305mm) and 6" optional tilt back
** Depth includes optional work deck with plate shelf

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



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

TS:06/03