



## LCB-R RADIANT & LCB-GS GLOSTONE SERIES HIGH PERFORMANCE, LOW PROFILE, COUNTER TOP GAS CHAR BROILER



Model LCB-60GS

### SPECIFICATIONS

Low profile, natural or LP gas, counter-top char broiler is designed for high volume char broiling. LCB-R Series includes 14-gauge stainless steel radiants/heat deflectors above each burner for maximum heat distribution to cooking surface. The LCB-GS features Glo Stones for extra high heat and flame-flare. Additional stainless radiant heat deflectors are located between each burner for even heat distribution. Radiants and Glo Stones are interchangeable without tools and may be mixed or matched on the same broiler. High performance, clog-proof, aluminized steel burners are rated at 20,000 BTUH each and located approximately every 6". Each burner features a separate, independent, operator-controlled valve.

The LCB-R and LCB-GS Series are ideal for use on a refrigerated base with the grate surface only 13 1/2" (343mm) high from broiler base. Standard grates are fabricated of 1/2" diameter cold rolled steel floating-rods. A variety of different style grates are optional and may be mixed or matched. Each grate may be adjusted independently in any of four individual tilting positions. Broiler grates are 24" deep (610mm) for maximum production.

Top trim, outer sides, back, splash and front work deck are constructed of heavy-duty stainless steel. Interior combustion chamber is constructed of, heat tolerant, aluminized steel. Broiler cabinet construction is double walled with fully insulated sides, back and bottom.

The exterior measures 27" deep (686mm) plus 6" (152mm) stainless steel work deck by 13 1/2" high (343mm) to front broiling surface and 18" high (457mm) in rear. Widths are available in six sizes from 24" to 72" .

Standard features include a 6" deep stainless steel, front mounted work deck, stainless steel, front mounted grease trough, stainless steel slide-out grease and water pans, rear gas connection and pressure regulator. Broilers may be used with or without optional 4" legs.

Job \_\_\_\_\_ Item # \_\_\_\_\_

### GAS COUNTER TOP CHAR BROILERS

#### RADIANT MODELS

- ☐ Model LCB-24R
- ☐ Model LCB-30R
- ☐ Model LCB-36R
- ☐ Model LCB-48R
- ☐ Model LCB-60R
- ☐ Model LCB-72R

#### GLO STONE MODELS

- ☐ Model LCB-24GS
- ☐ Model LCB-30GS
- ☐ Model LCB-36GS
- ☐ Model LCB-48GS
- ☐ Model LCB-60GS
- ☐ Model LCB-72GS

### STANDARD FEATURES

- ☐ Stainless steel top trims, back, sides and splash
- ☐ 16-Gauge, aluminized steel combustion chamber
- ☐ Double-walled, fully insulated construction
- ☐ High performance, 20,000 BTUH burners
- ☐ Up to 220,000 BTUH per broiler, natural or LP gas
- ☐ Independently controlled, adjustable valves for each burner
- ☐ Heavy-duty 14-gauge stainless steel radiants above each burner or Glo Stones - may be mixed on the same broiler
- ☐ Stainless steel radiant heat deflectors between each burner
- ☐ Stainless steel, slide out drip pans
- ☐ Stainless steel water pans
- ☐ Individually adjustable, 4-position tilting, floating rod type grates - cast iron or meat grates available at N/C
- ☐ Rear gas connection
- ☐ Pressure regulator
- ☐ One year limited parts and labor warranty

### OPTIONS & ACCESSORIES

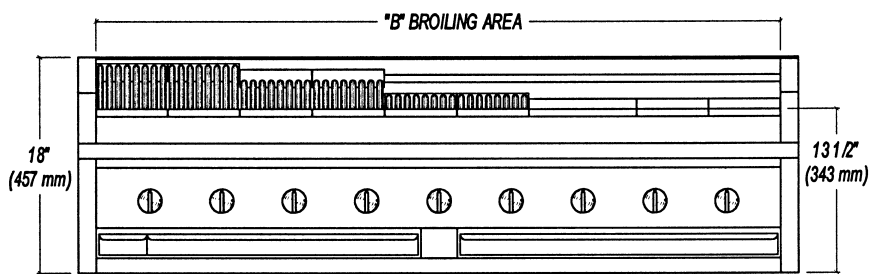
- ☐ Glo Stones or radiants (field convertible)
- ☐ 4" Adjustable, chrome-plated legs
- ☐ Flame failure safety pilot valves (standard on CE models)
- ☐ Removable, steel griddle plate / breakfast griddle
- ☐ Fish, meat, cast iron, square-rod grates or fajita grates
- ☐ Char broiler utensils including grate brush, steak turner, spatula, meat fork, grease trough scraper and grate lifter
- ☐ Extra deep stainless steel work decks
- ☐ Cut-outs in extra deep work decks for sauce pans
- ☐ 48" Gas connector hose with or without restraining cable
- ☐ Stainless steel stand with or without casters
- ☐ All stainless steel construction
- ☐ Stainless steel splash guards
- ☐ Overhead back shelves with additional grates
- ☐ Condiment rail

### CERTIFICATIONS

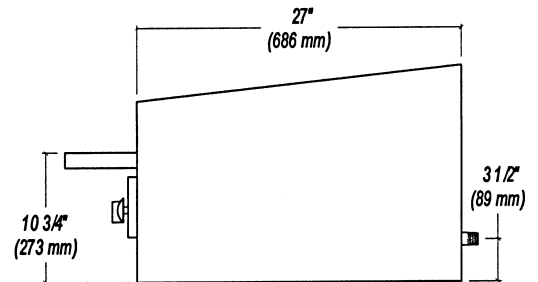


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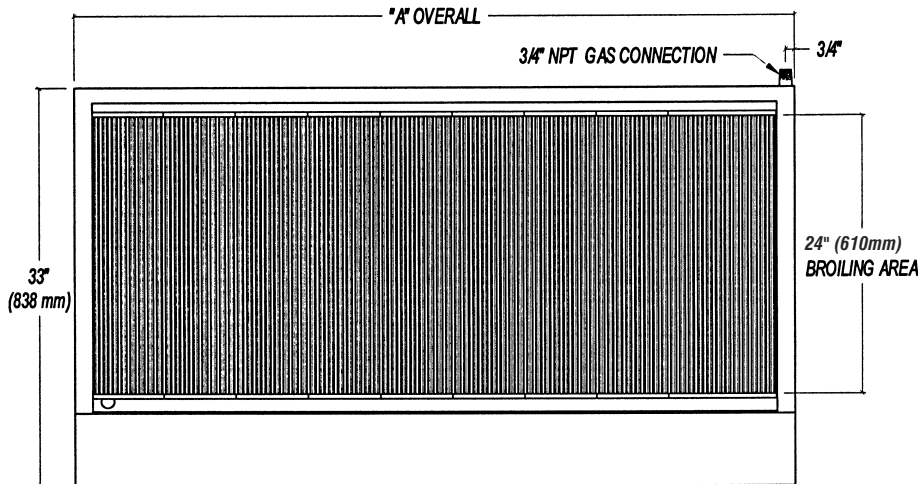
*Continuous product improvement is a policy of Bakers Pride Oven Company.  
Therefore, specifications and design are subject to change without notification*



**FRONT VIEW**



**SIDE VIEW**



**TOP VIEW**

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
LCB-24R	LCB-24GS	240	109	33	838	35 1/2	902	35	889	23.7	.68
LCB-30R	LCB-30GS	290	132	33	838	35 1/2	902	35	889	23.7	.68
LCB-36R	LCB-36GS	395	180	39 1/2	1003	52 1/2	1336	37	940	44.4	1.26
LCB-48R	LCB-48GS	400	182	39 1/2	1003	52 1/2	1336	37	940	44.4	1.26
LCB-60R	LCB-60GS	530	241	69	1753	35	889	28	711	39.1	1.11
LCB-72R	LCB-72GS	850	386	74	1880	36	914	34	864	52.4	1.48

Under 500 lbs = Shipping Class # 70  
Over 500 lbs = Shipping Class # 85

#### MINIMUM CLEARANCES — all models

	Non-Combustible Construction*		Combustible Construction**	
	Inches	mm	Inches	mm
Left Side	0	0	10	254
Right Side	0	0	10	254
Rear	0	0	10	254
Bottom	4	102	6	152

\* In European Community Countries and North America.  
\*\* In European Community Countries only. NOT for North America.

#### SPECIFICATIONS

Model		Broiling Area		# Top Grates	# of Burners	Overall Dimensions*					
		in.	mm			Width Inches	mm	Depth Inches	mm	Height Inches	mm
LCB-24R	LCB-24GS	21 x 24	534 x 610	5	3	24	610	33	838	18	457
LCB-30R	LCB-30GS	27 x 24	686 x 610	6	4	30	762	33	838	18	457
LCB-36R	LCB-36GS	33 x 24	838 x 610	7	5	36	915	33	838	18	457
LCB-48R	LCB-48GS	45 x 24	1143 x 610	9	7	48	1219	33	838	18	457
LCB-60R	LCB-60GS	57 x 24	1448 x 610	12	9	60	1524	33	838	18	457
LCB-72R	LCB-72GS	69 x 24	1753 x 610	14	11	72	1829	33	838	18	457

\*Depth includes 6" (152 mm) work deck  
\*Height without 4" legs

#### GAS SUPPLY

Model		BTUH	KW	CONNECTION
LCB-24R	LCB-24GS	60,000	17.68	3/4"
LCB-30R	LCB-30GS	80,000	23.84	3/4"
LCB-36R	LCB-36GS	100,000	29.30	3/4"
LCB-48R	LCB-48GS	140,000	41.02	1"
LCB-60R	LCB-60GS	180,000	52.74	1"
LCB-72R	LCB-72GS	220,000	64.48	1"



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