



FLB-R RADIANT & FLB-GS GLO-STONE SERIES HIGH PERFORMANCE FLOOR MODEL CABINET STYLE GAS CHAR BROILER



Model FLB-72R with optional casters, warming racks, and extra deep work deck with cutouts

SPECIFICATIONS

Floor model cabinet style char broiler is designed for high volume char broiling in natural or LP gas. FLB-R Series includes 14-gauge stainless steel radiants/heat deflectors above each burner for maximum heat distribution to cooking surface. The FLB-GS series features Glo Stones for extra high heat and flame-flare. Radiants and Glo Stones are interchangeable without tools and may be mixed and matched on the same broiler. Additional stainless steel radiant heat deflectors are located between each burner for even heat distribution. 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.

Standard grates are fabricated of 1/2" diameter 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 tilting positions. Broiler grates are 24" deep (610mm) for maximum production.

Top trim, outer sides, back, splash and front 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 37 1/2" high (952mm) to front broiling surface including 6" legs (152mm) and 42" high (1066mm) 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, 3 1/4" deep stainless steel slide-out grease and water pans, rear gas connection and pressure regulator.

Job _____ Item # _____

GAS FLOOR MODEL CHAR BROILERS

RADIANT MODELS

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

GLO-STONE MODELS

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

STANDARD FEATURES

- ☐ Stainless steel top trims, 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 (LP not available with CE)
- ☐ Independently controlled, adjustable valves for each burner
- ☐ Heavy-duty 14-gauge stainless steel radiant heat deflectors above each burner or Glo Stones – may be mixed & matched
- ☐ Stainless steel radiant heat deflectors between each burner
- ☐ 3 1/4" Deep stainless steel, slide out grease drawer & water pans
- ☐ Individually adjustable, 4-position tilting, floating rod type grates – cast iron & meat grates available at no extra charge
- ☐ Rear gas connection
- ☐ Pressure regulator
- ☐ One year limited parts and labor warranty

OPTIONS & ACCESSORIES

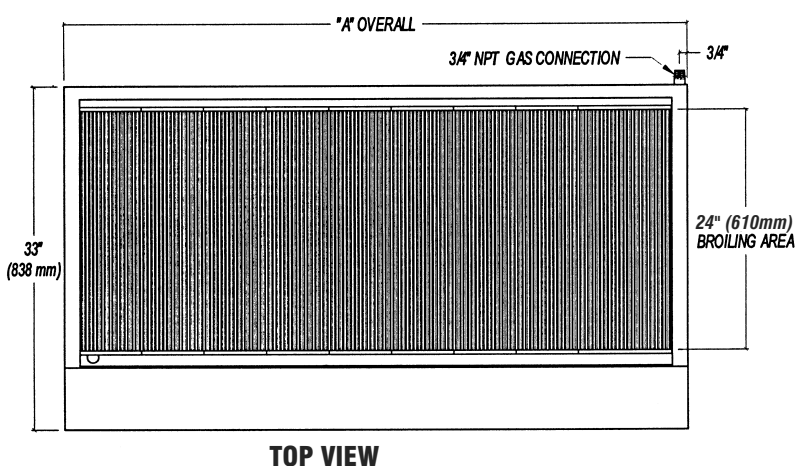
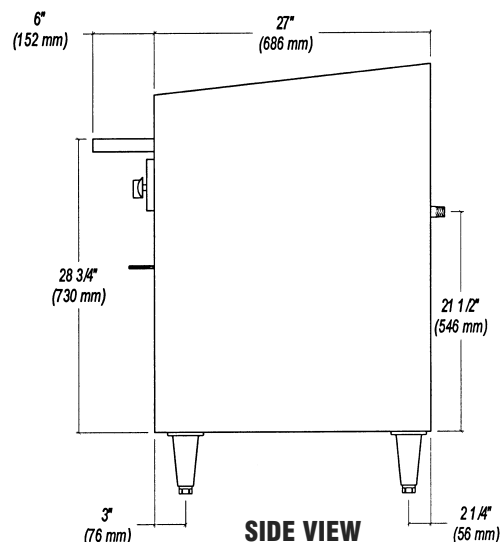
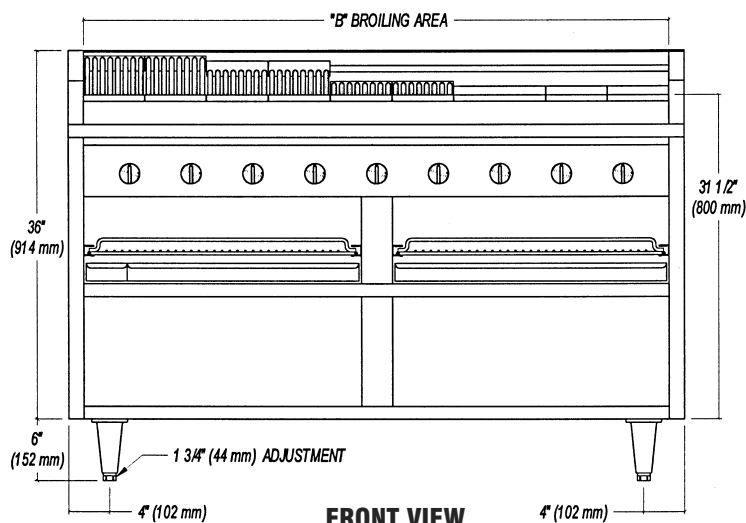
- ☐ Glo Stones or radiants (field convertible)
- ☐ Flame failure safety pilot valves (standard on CE models)
- ☐ Slide out warming racks
- ☐ Natural woodsmoke essence drawers
- ☐ Log holders
- ☐ Drop down log rack
- ☐ Removable, steel griddle plate / breakfast griddle
- ☐ Fish, meat, cast iron, square-rod 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 hoses with or without restraining cable
- ☐ Heavy duty casters — two with locks
- ☐ Stainless steel construction for lower cabinet
- ☐ Stainless steel splash guards
- ☐ Overhead back shelves with additional grates
- ☐ Condiment rails

CERTIFICATIONS



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

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
FLB-24R	FLB-24GS	320	146	51 1/2	1308	35 3/4	908	71 1/2	1816	76.2	2.2
FLB-30R	FLB-30GS	380	173	51 1/2	1308	35 3/4	908	71 1/2	1816	76.2	2.2
FLB-36R	FLB-36GS	460	209	51 1/2	1308	35 3/4	908	71 1/2	1816	76.2	2.2
FLB-48R	FLB-48GS	696	316	51 1/2	1308	35 3/4	908	71 1/2	1816	76.2	2.2
FLB-60R	FLB-60GS	770	359	66	1676	38	965	53	1346	76.9	2.2
FLB-72R	FLB-72GS	960	436	78	1981	38	965	53	1346	90.9	2.6

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 †	0	0	0	0

* In European Community Countries and North America.
** In European Community Countries only. NOT for North America.
† When used with factory supplied 6" legs or casters.

SPECIFICATIONS

Model		Broiling Area		# Top Grates	# of Burners	Overall Dimensions*			
		in.	mm			Width Inches	mm	Depth Inches	mm
FLB-24R	FLB-24GS	21 x 24	534 x 610	4	3	24	610	33	838
FLB-30R	FLB-30GS	27 x 24	686 x 610	5	4	30	762	33	838
FLB-36R	FLB-36GS	33 x 24	838 x 610	6	5	36	915	33	838
FLB-48R	FLB-48GS	45 x 24	1143 x 610	8	7	48	1219	33	838
FLB-60R	FLB-60GS	57 x 24	1448 x 610	11	9	60	1524	33	838
FLB-72R	FLB-72GS	69 x 24	1753 x 610	13	11	72	1829	33	838

*Height includes 6" (152 mm) standard legs
*Depth includes 6" (152 mm) work deck

GAS SUPPLY

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



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