



CTB-R RADIANT & CTB-GS GLO STONE SERIES HIGH PERFORMANCE COUNTER TOP GAS CHAR BROILER



Model CTB-24R with optional warming rack

SPECIFICATIONS

Counter-top char broiler is designed for high volume char broiling in natural or LP gas. CTB-R Series includes 14-gauge stainless steel radiants/heat deflectors above each burner for maximum heat distribution to cooking surface. The CTB-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. The front grate surface is 19 1/2" high (495mm) from broiler base.

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 19 1/2" high (495mm) from base to front broiling surface and 24" high (610mm) in rear. Widths are available in 6 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. Broiler may be used with or without standard 4" legs.

One year limited parts & labor warranty.

Job _____ Item # _____

GAS COUNTER TOP CHAR BROILERS

RADIANT MODELS

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

GLO STONE MODELS

- ☐ Model CTB-24GS
- ☐ Model CTB-30GS
- ☐ Model CTB-36GS
- ☐ Model CTB-48GS
- ☐ Model CTB-60GS
- ☐ Model CTB-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 radiant heat deflectors above each burner or Glo Stones
- ☐ Stainless steel radiant heat deflectors between each burner
- ☐ 3 1/4" Stainless steel, slide out grease drawer & water pans
- ☐ Stainless steel slide out 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 & labor warranty

OPTIONS & ACCESSORIES

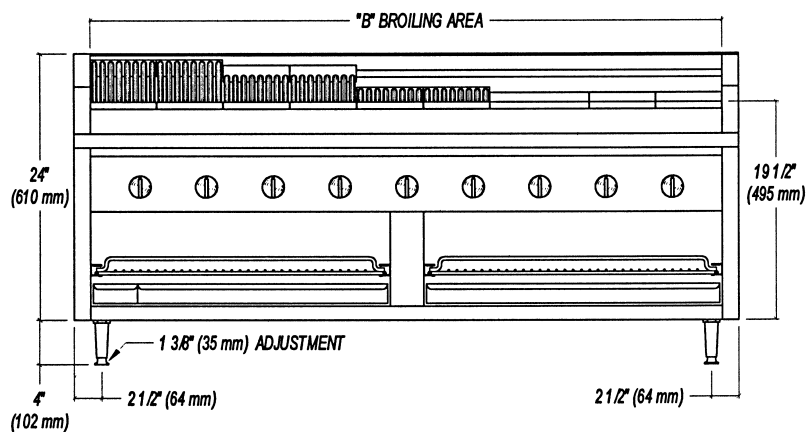
- ☐ Glo Stones or radiants (field convertible)
- ☐ Flame failure safety pilot valves (standard on CE models)
- ☐ Slide out warming racks
- ☐ Natural woodsmoke essence drawers, drop-down log rack or log holders
- ☐ Removable, steel griddle plate / breakfast griddle
- ☐ Fish, meat, cast iron, square-rod 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
- ☐ Stainless steel stand with or without casters
- ☐ All stainless steel construction
- ☐ Stainless steel splash guards
- ☐ Overhead back shelves with additional grates
- ☐ Condiment rail

CERTIFICATIONS

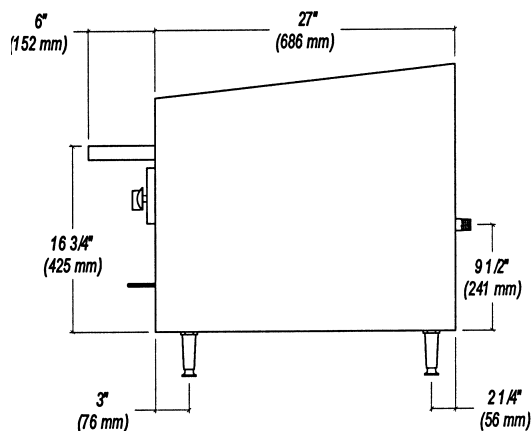


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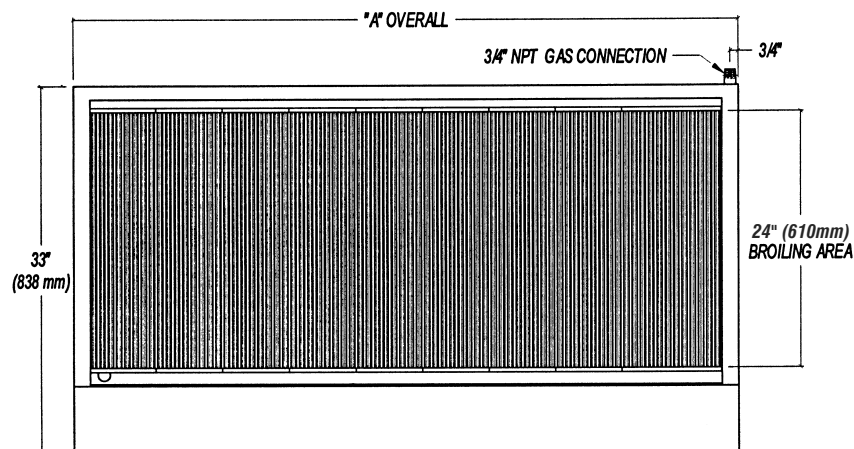
*Continuous product improvement is a policy of Bakers Pride Oven Company.
Therefore, specifications and design are subject to change without notification*



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
CTB-24R	CTB-24GS	260	118	33	902	35.5	838	35	889	23.73
CTB-30R	CTB-30GS	330	150	52.5	902	39.5	1334	37	940	44.40
CTB-36R	CTB-36GS	400	182	52.5	902	39.5	1334	37	940	44.40
CTB-48R	CTB-48GS	440	200	52.5	902	39.5	1334	37	940	44.40
CTB-60R	CTB-60GS	585	266	69	889	35	1753	28	711	39.13
CTB-72R	CTB-72GS	830	377	76.5	1016	40	1913	33.5	851	59.32

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
CTB-24R	CTB-24GS	21 x 24	534 x 610	4	3	24	610	33	838	24	610
CTB-30R	CTB-30GS	27 x 24	686 x 610	5	4	30	762	33	838	24	610
CTB-36R	CTB-36GS	33 x 24	838 x 610	6	5	36	915	33	838	24	610
CTB-48R	CTB-48GS	45 x 24	1143 x 610	8	7	48	1219	33	838	24	610
CTB-60R	CTB-60GS	57 x 24	1448 x 610	11	9	60	1524	33	838	24	610
CTB-72R	CTB-72GS	69 x 24	1753 x 610	13	11	72	1829	33	838	24	610

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

GAS SUPPLY

Model		BTUH	KW	CONNECTION
CTB-24R	CTB-24GS	60,000	17.68	3/4"
CTB-30R	CTB-30GS	80,000	23.44	3/4"
CTB-36R	CTB-36GS	100,000	29.30	3/4"
CTB-48R	CTB-48GS	140,000	41.02	3/4"
CTB-60R	CTB-60GS	180,000	52.74	1"
CTB-72R	CTB-72GS	220,000	64.48	1"



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