



**COUNTERTOP GAS
RADIANT or GLO STONES
CHAR BROILER**



Model XX-10
shown with optional condiment rail - pans not included

SPECIFICATIONS

Countertop gas radiant and Glo-Stones char broilers with exceptionally low profile design is only 13 1/4" (337mm) to broiling surface making the XX series broilers ideal for use on refrigerated cabinets while a 24" deep broiling surface provides the largest broiling area and production capacity in its class.

Exterior is all stainless steel with unique air blanket for ventilation and cooler outer temperatures. Front grease trough, slide out stainless steel water pan/grease drawer and 4" (102mm) chrome plated adjustable legs are standard. Interior combustion chamber is fabricated of 11 gauge and 16 gauge HRS and hand welded to form a single unitized body.

The XX models feature 24" long, 216,000 BTU/HR, independently controlled, clog-proof, high efficiency burners located every 4 7/8" (124mm) for maximum heat and feature flame guards attached to the underside of each burner to protect grease from direct contact with flames.

Radiant models feature 14 Gauge, 300-series stainless steel radiant heat deflectors placed directly above each burner for even heat transfer to the broiling surface, while cast iron radiants are optional.

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

Standard top grates are cast iron with channels to direct grease to front trough. Grates are 24" (610mm) long with 3/4" (19mm) rib spacing, while several grate types are optional and may be mixed and matched at no additional charge.

Each grate may be manually adjusted in any of three separate tilting positions.

One year limited parts and labor warranty.

Job _____ Item # _____

GAS CHAR BROILERS



RADIANT MODELS

- Model XX-4
- Model XX-6
- Model XX-8
- Model XX-10
- Model XX-12

GLO STONES MODELS

- Model XX-4GS
- Model XX-6GS
- Model XX-8GS
- Model XX-10GS
- Model XX-12GS

STANDARD FEATURES

- Cast iron top grates for broiling — floating rods or meat grates available at no extra charge
- 18,000 BUT/HR per burner with individually operated controlled valves located every 4 7/8"
- Aluminized steel burners feature flame guards - cast iron burners optional
- Up to 216,000 BTU/HR per broiler in natural or propane gas
- All stainless exterior finish
- Heavy plate steel unitized body construction
- Low profile, countertop design — only 13 1/4" to broiling/grilling surface
- Stainless steel slide-out grease drawer/water pan and 4" legs
- Stainless steel radiant heat deflectors — cast iron radiants or Glo Stones optional
- 3/4" (19mm) NPT rear gas connection and pressure regulator
- Limited one year parts & labor warranty

OPTIONS & ACCESSORIES

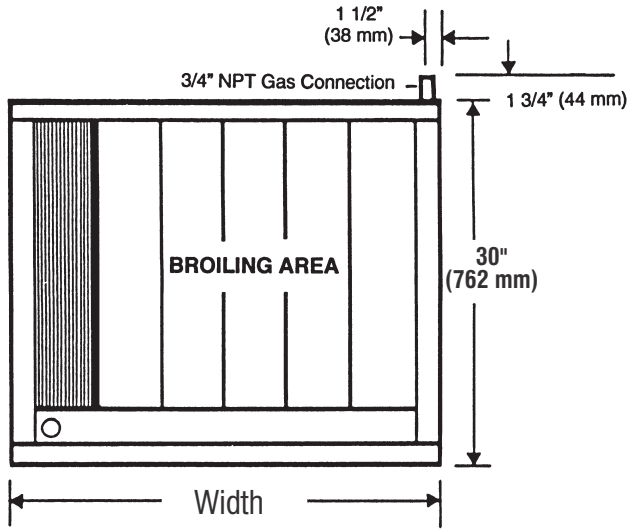
- Stainless steel front-mounted work deck with or without sauce pan cut-outs
- Richlite front mounted work deck with or without sauce pan cut-outs
- Condiment rail
- Flame failure safety pilots and CE approval (see XXE models)
- Cast iron radiants
- Cast iron burners
- Stainless steel equipment stand with or without casters
- Meat, fish grates, floating, square rod and/or fajita grates
- Gas connector hoses
- Stainless steel splash guards
- Removable griddle plates
- Overhead back shelves
- Tilt back option
- Grate lifters

CERTIFICATIONS

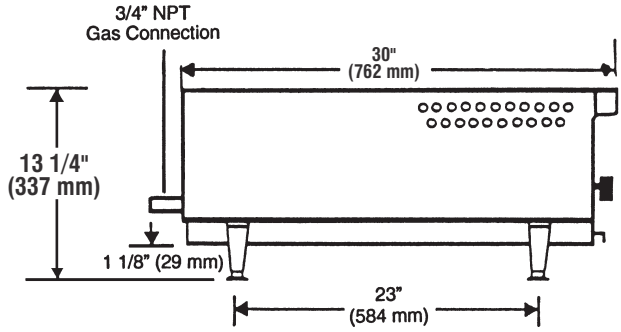


BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
www.bakerspride.com

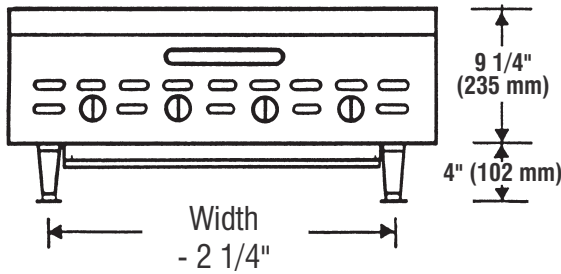
Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification



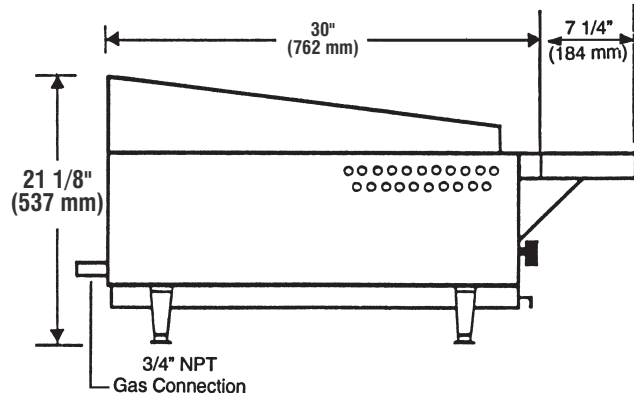
TOP VIEW



SIDE VIEW



FRONT VIEW



**SIDE VIEW
with S/S SPLASH GUARD
and WORK DECK OPTIONS**

ALL DIMENSIONS NOMINAL

Model		Shipping Weight				Carton Dimensions					
		Radiants		GloStones		Width		Depth		Height	
		Lbs.	Kilos	Lbs.	Kilos	Inches	mm	Inches	mm	Inches	mm
XX-4	XX-4GS	250	114	270	123	33	838	33 1/2	851	35	889
XX-6	XX-6GS	355	161	380	173	52 1/2	1335	39 1/2	1003	37	940
XX-8	XX-8GS	435	198	465	211	52 1/2	1335	39 1/2	1003	37	940
XX-10	XX-10GS	515	234	550	250	69	1753	28	711	35	889
XX-12	XX-12GS	595	270	635	289	74	1863	36	914	34	867

*Under 500 lbs = Shipping class #70 • Over 500 lbs = Shipping class #85

Model		BTUH	KW	CONNECTION
XX-4	XX-4GS	72,000	21.09	3/4"
XX-6	XX-6GS	108,000	31.64	3/4"
XX-8	XX-8GS	144,000	42.19	3/4"
XX-10	XX-10GS	180,000	52.74	3/4"
XX-12	XX-12GS	216,000	63.27	3/4"

Model		Broiling Area		# Top Grates	# of Burners	Overall Dimensions*					
		in.	mm			Width		Depth		Height	
		Inches	mm	Inches	mm	Inches	mm	Inches	mm		
XX-4	XX-4GS	21x24	533x610	4	4	26 1/4	667	30	762	13 1/4	337
XX-6	XX-6GS	31 1/2x24	800x610	6	6	36 3/4	933	30	762	13 1/4	337
XX-8	XX-8GS	42x24	1067x610	8	8	47 3/4	1213	30	762	13 1/4	337
XX-10	XX-10GS	52 1/2x24	1334x610	10	10	58 1/4	1480	30	762	13 1/4	337
XX-12	XX-12GS	63x24	1500x610	12	12	68	1727	30	762	13 1/4	337

*Height includes 4" (102 mm) standard 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