

# L-R RADIANT & L-GS GLO-STONE SERIES HIGH PERFORMANCE LOW PROFILE COUNTER TOP STYLE GAS CHAR BROILER



Model L-24R with floating rod top grate and optional 4" legs

### SPECIFICATIONS

Low Profile Counter Top style char broiler is designed for high volume char broiling in natural or LP gas. L-R Series includes 14-gauge stainless steel radiants above each burner for maximum heat distribution to cooking surface. The L-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. High performance, clog-proof, aluminized steel burners are rated at 15,000 BTUH each and located approximately every 4". Each burner features a separate, independent, operator-controlled valve with stand-by position.

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.

Heavy duty stainless steel exterior, interior and combustion chamber. Broiler cabinet construction is double walled with fully insulated sides, back and bottom.

The exterior measures 27 1/2" deep (699mm) plus 6" (152mm) stainless steel work deck by 13 1/2" high (343mm) to front broiling surface and 18" high (457mm) in rear plus optional 4" legs (102mm). Broiler may be used with or without legs (provided). Widths are available in six sizes from 24" (610mm) to 84" (2134mm).

Standard features include a modular 6" deep (152mm) stainless steel front mounted work deck, belly bars, stainless steel front mounted grease trough, 1 1/2" deep (38mm) stainless steel slideout grease and water pans, rear gas connection and pressure regulator.

One year limited parts & labor warranty.

Job \_\_\_\_

# GAS COUNTER TOP CHAR BROILERS

<b>RADIANT MODELS</b>	<b>GLO-STONE MODELS</b>
☐ Model L-24R	Model L-24GS
🗋 Model L-30R	🗋 Model L-30GS
□ Model L-36R	Model L-36GS
🗋 Model L-48R	🗋 Model L-48GS
🗆 Model L-60R	🗋 Model L-60GS
🗋 Model L-72R	🗋 Model L-72GS
🗋 Model L-84R	🗖 Model L-84GS

### STANDARD FEATURES

- Stainless steel exterior, interior and combustion chamber
- □ Easy-Lite / Always-Lit crossover pilot tube
- Double-walled, fully insulated construction
- □ High performance, 15,000 BTUH burners
- □ Up to 300,000 BTUH per broiler, natural or LP gas
- □ Independently controlled, adjustable valves for each burner with stand-by position
- □ Heavy-duty 14-gauge stainless steel radiants above each burner or Glo Stones may be mixed & matched
- □ 1 1/2" 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
- Belly bar / towel rack
- One year limited parts and labor warranty

#### **OPTIONS & ACCESSORIES**

- □ 18,000 BTUH high heat burners
- Cast iron radiants
- Glo Stones or radiants (field convertible)
- □ Removable, steel griddle plate / breakfast griddle
- □ Fish, meat, cast iron, square-rod grates or Fajita grates
- □ Extra deep modular 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 splash guards
- Overhead back shelves with additional grates
- Condiment rails
- Extended water pans
- □ Natural wood smoke essence drawers





BAKERS BAKERS PRIDE



# ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION											
Shipping Weight Carton Dimensions										Crate Size	
Model		Lbs.	Kilos	Wi Inches	dth mm	De Inches	pth   mm	Hei Inches	ght mm	Cubic Feet	Cubic Meter
L-24R	L-24GS	240	108	36	914	33	838	35	889	23.7	.7
L-30R	L-30GS	290	131	36	914	33	838	35	889	23.7	.7
L-36R	L-36GS	395	178	53	1346	40	1016	37	940	44.4	1.2
L-48R	L-48GS	400	180	53	1346	40	1016	37	940	44.4	1.2
L-60R	L-60GS	530	239	35	889	69	1753	28	711	39.1	1.1
L-72R	L-72GS	830	377	36	914	74	1880	34	864	52.4	1.4
L-84R	L-84GS	1230	559	36	914	86	2184	34	864	60.9	1.8

MINIMUM	CLEARANCES — all models
	CLEANAINCES — all models

	Non-Combustib	le Construction*	Combustible Construction**		
	Inches	mm	Inches	mm	
Left Side	0	0	10	254	
<b>Right Side</b>	0	0	10	254	
Rear	0	0	10	254	
Bottom †	0	0	0	0	

\*\* In European Community Countries only. NOT for North Ame † When used with factory supplied 4" legs (102mm).

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

SPECIFI	CATIONS										
	-	Broiling	g Area	# Top	#of		(	verall Din	nensions*		
Model		in.	mm	Grates Burners		Width Inches mm		Depth* Inches mm		Height* Inches mm	
L-24R	L-24GS	21 x 24	534 x 610	4	5	24	610	33 1/2	851	18	457
L-30R	L-30GS	27 x 24	686 x 610	5	6	30	762	33 1/2	851	18	457
L-36R	L-36GS	33 x 24	838 x 610	6	8	36	915	33 1/2	851	18	457
L-48R	L-48GS	45 x 24	1143 x 610	8	11	48	1219	33 1/2	851	18	457
L-60R	L-60GS	57 x 24	1448 x 610	10	14	60	1524	33 1/2	851	18	457
L-72R	L-72GS	69 x 24	1753 x 610	12	17	72	1829	33 1/2	851	18	457
L-84R	L-84GS	81 x 24	2057 x 610	14	20	84	2134	33 1/2	851	18	457
								*Height excl *Denth_incl	ludes 4" (10.		

Model		BTUH	KW	CONNECTION
L-24R	L-24GS	75,000	21.98	1"
L-30R	L-30GS	90,000	26.37	1"
L-36R	L-36GS	120,000	35.16	1"
L-48R	L-48GS	165,000	48.35	1″
L-60R	L-60GS	210,000	61.53	1"
L-72R	L-72GS	255,000	74.72	1"
L-84R	L-84GS	300,000	87.90	1"

