

MOBILE GRILLS

MCB-30, 36, 48, 60, 72



Shown with optional Roll Dome

Our passion at Crown Verity is to bring the precision and performance of commercial kitchens to the outdoor environment. To that end we design and manufacture our grills to be reliable and go beyond traditional industry specifications.

Our grill bodies, legs, cooking grates, burners, under shelves, radiants, water pans, fasteners, pilot tubes are all 304 series stainless steel for durability and ease of cleaning. Compared to units made of metal or 430 stainless steel, our units are built to last.

15,000 BTUH stainless steel burners are placed every 5.75" to ensure the most even heat pattern possible. These units heat up to cooking temperature within 5 minutes. Our stainless steel burners and cooking grills carry a 10 year and lifetime warranty, respectively.

The MCB model is available as either liquid propane (LP) or natural gas (NG). All LP models include a two stage regulator(s) and hose(s) and a built-in tank holder(s) that accommodate standard 20 lb. propane tanks. Each model is also available with a single gas connection and 25' quick disconnect hose for use with remote tanks. All NG models come with a single gas connection and a 10' quick disconnect hose.

Certifications



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Central[®]
RESTAURANT PRODUCTS
WHOLESALE EQUIPMENT & SUPPLIES

1-866-285-1252

Project: _____

Item #: _____

Quantity: _____

SPECIFICATIONS

- Gas grill constructed of 304 stainless steel including grids, burners and all fasteners
- 15,000 BTUH stainless steel burners
- Two 14" wheels and two total lock casters
- Ready to use: ships completely assembled on a skid
- Tank holder(s) on back of unit that hold 20 lb. propane tank(s)
- Storage shelf and angled legs for rock solid durability
- Includes water pans with drain ports to ease cleaning and help eliminate grease fires from occurring
- 16 ga stainless steel radiants that remain in place during transportation and cleaning
- c ETL us, ETL Sanitation listed, Conforms to ANSI Z83.11/CSA 1.8 and NSF Standard 4

More Standard Features

- Unibody design for lighter weight and added strength
- Stainless steel pilot burner tube system
- Two stage regulator(s) and hose(s) on LP models
- Single gas connection and a 10 ft quick disconnect on NG models
- Factory technician tested prior to shipping
- 1 year parts and labor limited warranty
- Lifetime warranty on body and cooking grids and 10 years on burners

Options/Accessories

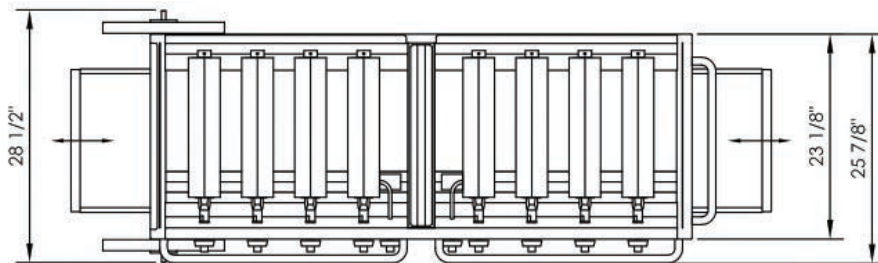
- | | |
|---------------------|---------------------|
| Roll Dome | Adjustable Bun Rack |
| Griddle Plate | Steam Pan Adapter |
| End Shelf | Front Shelf |
| Side Burner | Rotisserie |
| Wind Guard | Smoker Box |
| BBQ Cover | Charcoal Tray |
| Remote Propane Cart | Propane Tanks |

SPECIFICATIONS



Model	MCB-30	MCB-36	MCB-48	MCB-60	MCB-72
Number of Burners	4	5	6	8	10
BTUH	64,500	79,500	99,000	129,000	159,000
Actual Weight (lbs)	127	143	176	215	253
Shipping Weight (lbs)	209	225	258	313	335
Gas Connections (LP)*	1	1	2	2	2
Cooking Surface	28" x 21"	34" x 21"	46" x 21"	58" x 21"	70" x 21"
Overall Dimensions	38" L x 28" D x 36" H	44" L x 28" D x 36" H	56" L x 28" D x 36" H	69" L x 28" D x 36" H	81" L x 28" D x 36" H

* All units are available in natural gas models (MCB-NG).



MCB	"X"
30	38"
36	44"
48	56"
60	69"
72	81"

