



RADIANT GAS CHAR-BROILERS *Models CPRB24, CPRB36, & CPRB48*

Features/Benefits:

- ★ Radiant Gas Char-Broilers are designed for the most demanding foodservice applications. Char-broilers deliver maximum performance and provide years of operation.
- ★ Available in 24", 36" and 48" widths to fit many foodservice operation space requirements.
- ★ Designed with high performance 30,000 BTU H-style cast iron burners every 12" of width. Cast iron burners provide excellent broiling performance, better heat distribution and maximum sectional control.
- ★ Heavy-duty cast iron grates can be individually positioned (flat or slanted) to accommodate a variety of broiling needs. Grates are reversible with a thin side for searing and a thick side for more delicate menu items.
- ★ Heavy gauge stainless steel radiants provide superior heat distribution and vaporize drippings.
- ★ Stainless steel, 2-3/4" high tapered splash guard provides maximum protection against grease and spills.
- ★ Large capacity stainless steel water pan for easy clean up.
- ★ Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone.
- ★ Units shipped Natural Gas ready. Reversible regulator and LP conversion kit included.
- ★ Heavy-duty 4" inch adjustable legs to match the height of other Central equipment in your line.

Applications:

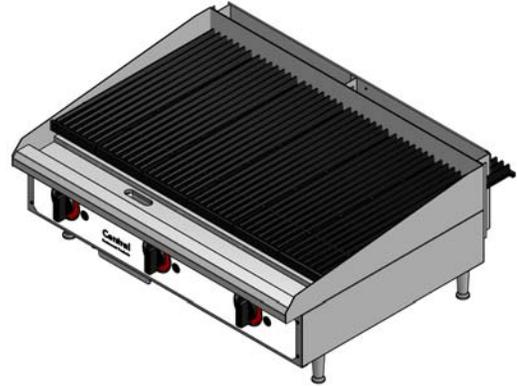
Radiant Char-Broilers are designed for high volume and reliability. Whether it's chicken, hamburger, steak, shish kabobs or any other items, our countertop char-broilers will fulfill your menu requirements.

Quality Construction:

Radiant Char-Broilers feature stainless steel cool-to-the-touch front panel, bull nose, drip pan, splash guard, and grease trough. Char-broilers have heavy-duty polycarbonate graphic panel. Double wall aluminized steel side panels with cast iron burners every 12 inches, adjustable valves and standing pilot are standard. Cooking surface consists of heavy duty, cast iron grates adjustable to flat or slanted positions. Can be converted to radiant style in the field.

Warranty:

Radiant Char-Broilers are covered by Star's one year parts and labor warranty.



MODEL CPRB36

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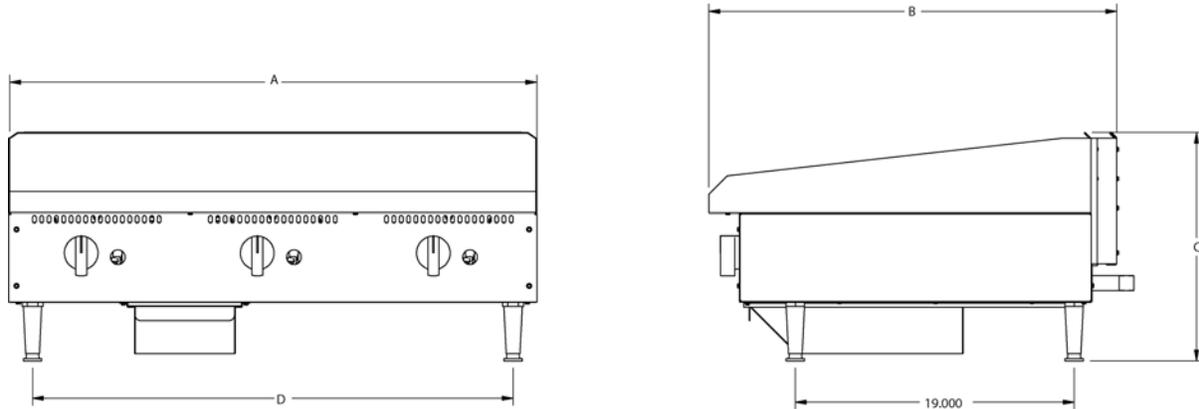
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RADIANT GAS CHAR-BROILERS

Models CPRB24, CPRB36, & CPRB48



Specifications

Model No.	Dimensions				No. Controls	BTU	Grid Area	Weight	
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	(D) Leg Width Inches (cm)				Installed lbs. (kg)	Shipping lbs. (kg)
CPRB24	24 (61.0)	29 (65.4)	15-1/2 (39.4)	20-3/4 (52.71)	2	*60,000	480 sq. in. 3097 sq. cm	153 (69.5)	186 (84.4)
CPRB36	36 (91.4)	29 (65.4)	15-1/2 (39.4)	32-3/4 (83.19)	3	*90,000	720 sq. in. 4645 sq. cm	192 (87.2)	230 (104.4)
CPRB48	48	29	15-1/2	44-3/4	4	*120,000	960 sq. in.	299	350

*Units operate on Natural or Propane Gas - On propane gas 35,000 BTU/HR for every 12" (30.5cm) width

Typical Specifications

Gas char-broilers are constructed with stainless steel front panel with black polycarbonate trim and double wall aluminized steel side panels. Units are 30,000 BTU natural cast iron burner for every 12" (30.5 cm) of width and are controlled by an adjustable valve. Cooking surface is heavy-duty cast iron grate-type and is adjustable in height. A stainless steel water pan is provided. Control knobs are protected by a stainless steel bull nose front. A standing pilot is provided. Char-broilers are supplied with 4" (10.2 cm) high die cast nickel plated legs with a 1-3/8" (3.5 cm) adjustment. Gas connection is 3/4" N.P.T. male and a convertible pressure regulator is provided. Units are UL Gas Certified for U.S. and Canada. UL sanitation approved. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.