

CRB SERIES HEAVY DUTY RADIANT BROILER



WELDED #304 STAINLESS STEEL
For easy cleaning and long life



22" DEEP COOKING SURFACE
Heavy Duty Grates Increased area
for maximum production



STAINLESS STEEL TUBE
20,000 BTU Burners every 6 inch

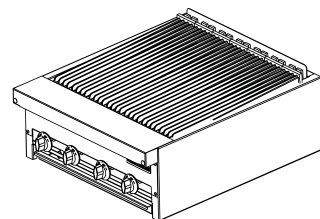
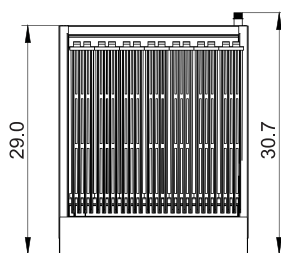
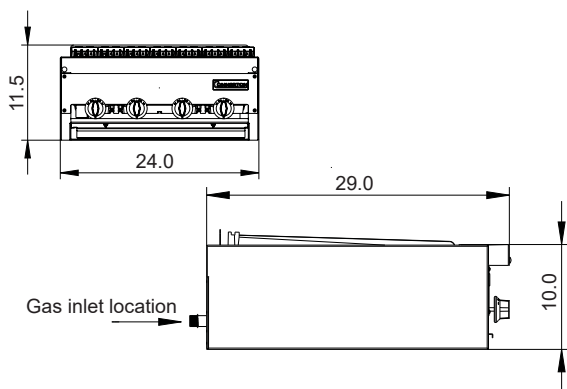


AVAILABLE OPTIONS:

- 1/2" Steel Rolling Rod Grates
- 4" Removable Stainless Steel Splash, Sides and Back
- Stainless Steel Plate Shelf
- 4" Legs Accessory
- Floor Model Accessory
- Lava rock available



PLATE-SHELF AND ROLLING GRATE



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CRB-12	12"	29"	40,000	2	80	100
CRB-18	18"	29"	60,000	3	110	130
CRB-24	24"	29"	80,000	4	140	165
CRB-30	30"	29"	100,000	5	175	200
CRB-36	36"	29"	120,000	6	210	240
CRB-42	42"	29"	140,000	7	250	280
CRB-48	48"	29"	160,000	8	290	325
CRB-60	60"	29"	200,000	10	370	450
CRB-72	72"	29"	240,000	12	450	540

▶ PRODUCT SPECIFICATIONS:

 BODY 16 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 14 Gauge #304 Stainless Steel, Welded to Body	 FRONT #304 Removable 18 Gauge Stainless Steel Panel	 TOP GRATES Heavy Duty Cast Iron w/ "Grease Flow Channels"	 RADIANTS Heavy Duty Cast Iron	 BURNERS 20,000 BTU Stainless Steel Tubular Burner
 DRIP PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET $\frac{3}{4}$ NPT	 GAS PRESSURE 5.0" Natural, 11.0" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet or casters.	

▶ NOTES:

Gas Pressure Regulator is supplied and must be installed Non-Combustible Locations Only:

- 0" Clearance sides and back
- Specify counter or floor model
- Specify type of gas and altitude if over 2,000 feet



Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.