



HEAVY DUTY COUNTERTOP RADIANT CHARBOILER

□ BPHCB-2424i □ BPHCB-2436i □ BPHCB-2448i □ BPHCB-2460i □ BPHCB-2472i



Standard Features

- Cast Iron top grates for broiling-floating rods or meat grates available at no charge.
- Cast Iron Radiants
- 20,000 BTU/HR per burner with individually operated controlled valves located every 5"
- Stainless steel burners feature flame guards
- Up to 24,000 BTU/HR per broiler in natural or propane gas
- All stainless exterior front, unitized body constructions, and stainless steel radiant heat deflectors
- Low profile, countertop design – only 13 1/8" to broiling/ grilling surface.
- Stainless steel slide-pit grease drawer/water pan and 4" legs
- 3/4" (19mm) NPT rear gas connection

Reliability backed by Bakers Pride Warranty

All Bakers Pride Heavy-Duty Cookline Equipment is backed by a 2 year limited warranty and 2 year on site labor warranty.

Design Smart

Heavy-Duty Countertop Radiant Charboiler with exceptional low profile design is only 13 1/8" (333mm) to broiler surface making the Heavy-Duty tall to range surface making them ideal for use on refrigerated cabinets and a 21 1/2" deep broiling surface.

Exterior front 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 16 gauge CRS.

The HD models feature 24" long, 20,000 BTU/HR, independently controlled; clog-proof, high efficiency burners located every 5" (127mm) for maximum heat.

Radiant models feature Cast Iron radiant heat deflectors placed directly above each burner for even heat transfer to the broiling surface.

Standard top grates are cast iron with channels to direct grease to front trough. Grates are 22 3/4" (578mm) long with 7/8" (22mm) rib spacing while several grate types are optional and may be mixed & matched at no additional charge. Each grate may be manually adjusted in any of three separate tilting positions.

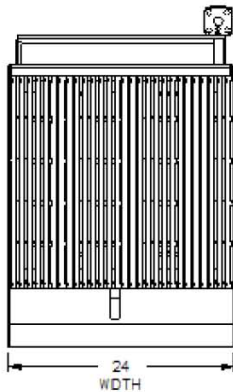
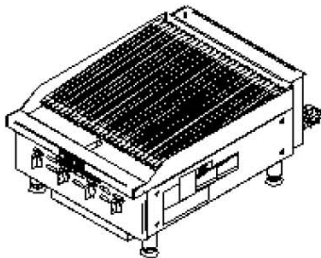
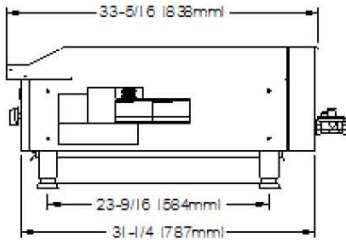
Options & Accessories

- 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
- Flame failure safety pilot and CE approval
- Glo-Stones
- Gas connector hoses, removable griddle plates, grate lifters, and stainless steel equipment stands.
- Meat Grates & Floating Rods Grates

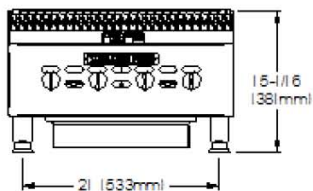
Certifications



HEAVY DUTY COUNTERTOP GAS OPEN BURNER RANGES



Heavy Duty Cookline
Radiant
BPHCB-2424i



PRODUCT SPECIFICATIONS

Construction:

Stainless steel top skirt, grease trough, grease collector drawer, and front panel. Cast Iron radiants. Aluminized steel sides and back panel. 4" adjustable legs. Welded construction. Field convertible and adjustable gas regulator.

Gas Information:

Natural or LP.

Must specify type of gas and elevation if over 2000 ft. when ordering.

Gas Specifications:

BPHCB-2424i	4 burners, 80,000 BTUH total
BPHCB-2436i	6 burners, 120,000 BTUH total
BPHCB-2448i	8 burners, 160,000 BTUH total
BPHCB-2460i	10 burners, 200,000 BTUH total
BPHCB-2472i	12 burners, 240,000 BTUH total

Overall Dimensions:

BPHCB-2424i	15 7/32"H x 24"W x 33 7/8"D
BPHCB-2436i	15 7/32"H x 36"W x 33 7/8"D
BPHCB-2448i	15 7/32"H x 48"W x 33 7/8"D
BPHCB-2460i	15 7/32"H x 60"W x 33 7/8"D
BPHCB-2472i	15 7/32"H x 72"W x 33 7/8"D

Grilling Area Dimensions

BPHCB-2424i	21 1/2"D x 24"W (38.7cm x 61cm)
BPHCB-2436i	21 1/2"D x 36"W (38.7cm x 91.5cm)
BPHCB-2448i	21 1/2"D x 48"W (38.7cm x 121.9cm)
BPHCB-2460i	21 1/2"D x 60"W (38.7cm x 152.4cm)
BPHCB-2472i	21 1/2"D x 70"W (38.7cm x 182.9cm)

Shipping:

BPHCB-2424i	193 lbs (88kg)
BPHCB-2436i	264 lbs (120kg)
BPHCB-2448i	335 lbs (176kg)
BPHCB-2460i	543 lbs (246kg)
BPHCB-2472i	613 lbs (373kg)

Freight Class: 85

FOB: Standex Dock

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