

L-R RADIANT & L-GS GLO-STONE SERIES LOW PROFILE COUNTERTOP STYLE GAS CHARBROILER



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

Specifications

Low Profile Counter Top style charbroiler is designed for high volume charbroiling 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 H burners are rated at 36,000 BTUH each and located approximately every 4". Each burner features a separate, independent, operator-controlled valve with a stand-by position.

Standard grates are fabricated of ½" 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 ½" deep (699mm) plus 6" (152mm) stainless steel work deck by 13 ½" 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, stainless steel front mounted grease trough, 1 ½" deep (38mm) stainless steel slide-out grease and water pans, rear gas connection and pressure regulator.

Gas Floor Model Charbroilers

<u>Radiant Models</u>	<u>Glo-Stone Models</u>
L-24R	L-24GS
L-30R	L-30GS
L-36R	L-36GS
L-48R	L-48GS
L-60R	L-60GS
L-72R	L-72GS
L-84R	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, 36,000 BTUH H burners
- Up to 360,000 BTUH per broiler, natural or LP gas
- Independently controlled, adjustable valves for each burner with stand-by position
- Heavy-duty 14-gauge stainless steel radiant heat deflectors above each burner or Glo-Stones – may be mixed & matched
- 1 ½" 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

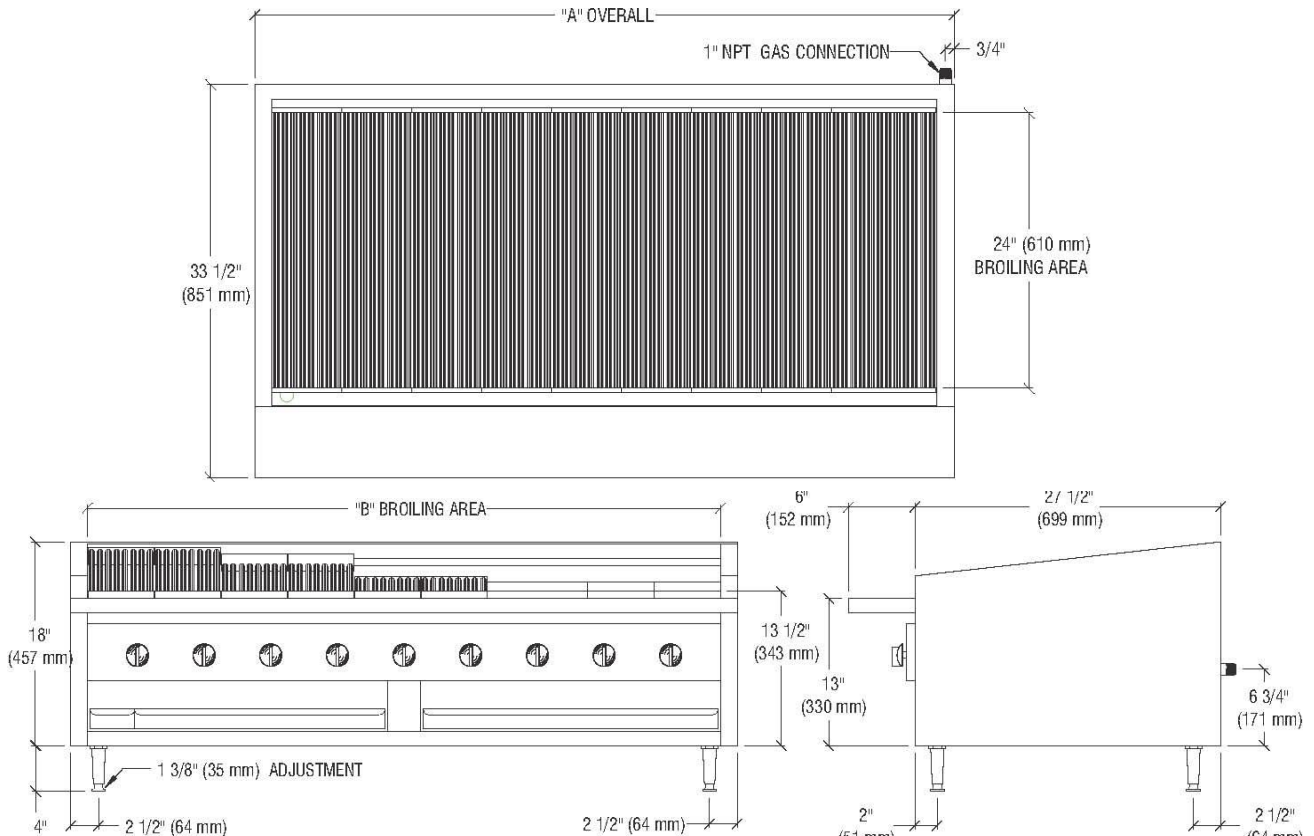
Options & Accessories

- Cast iron radiants
- Glo-Stone or radiants (field convertible)
- Natural woodsmoke essence box
- Removable, steel griddle plate / breakfast griddle
- Meat, cast iron, Floating-rod or Fajita grates
- Cut outs in extra deep work decks for sauce pans
- 48" Gas connector hoses with or without restraining cable
- Stainless steel splash guard
- Overhead back shelves with additional grates
- Condiments rails
- Extended water pans

Certifications



L-R RADIANT & L-GS GLO-STONE SERIES LOW PROFILE COUNTER TOP STYLE GAS CHARBROILER



All Dimensions Nominal

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

GAS SUPPLY			
Model	BTUH	KW	CONNECTION
L-24R/GS	108,000	21.98	1"
L-30R/GS	108,000	26.37	1"
L-36R/GS	144,000	35.16	1"
L-48R/GS	198,000	48.35	1"
L-60R/GS	252,000	61.53	1"
L-72R/GS	306,000	74.72	1"
L-84R/GS	360,000	87.90	1"

MINIMUM CLEARANCES				
	Noncombustible Construction		Combustible Construction	
	Inches	MM	Inches	MM
Right	0 / 0		10 / 254	
Left	0 / 0		10 / 254	
Rear	0 / 0		10 / 254	

SPECIFICATIONS								
Model	Broiling Area				Overall Dimensions			
	In.	(mm)	# Top Grates	# of Burners	Width inches / (mm)	Depth* inches / (mm)	Height* inches / (mm)	
L-24R	L-24GS	21 x 24	534 x 610	4	3	24 / 610	33 1/2" / 851	18 / 457
L-30R	L-30GS	27 x 24	686 x 610	5	3	30 / 762	33 1/2" / 851	18 / 457
L-36R	L-36GS	33 x 24	838 x 610	6	4	36 / 915	33 1/2" / 851	18 / 457
L-48R	L-48GS	45 x 24	1143 x 610	8	5.5	48 / 1219	33 1/2" / 851	18 / 457
L-60R	L-60GS	57 x 24	1448 x 610	10	7	60 / 1524	33 1/2" / 851	18 / 457
L-72R	L-72GS	69 x 24	1753 x 610	12	8.5	72 / 1829	33 1/2" / 851	18 / 457
L-84R	L-84GS	81 x 24	2057 x 610	14	10	84 / 2134	33 1/2" / 851	18 / 457

Height excludes 4" (102mm) standard legs
Depth includes 6" (152mm) work deck

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