



CAFE SERIES CABINET BASED CHARBROILER

Shallow Depth Heavy Duty
Charbroiler on a Cabinet Base



BR-24B shown

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Flue riser
 - ☐ 12" high stainless steel short back riser
 - ☐ 24.5" high stainless steel high back riser
 - ☐ 30" high stainless steel high back riser
- Tubular shelf
 - ☐ Single tubular shelf (mounts on 24.5" flue riser)
 - ☐ Double-shelf (mounts on 36" flue riser)
- Stainless steel wrap around broiler splash
 - ☐ 3" high
 - ☐ 6" high
- Broiler grates
 - ☐ "S" Grate
 - ☐ Fish Grates
- Casters
 - ☐ 4" casters, front two locking (3" diameter wheel)
 - ☐ 6" casters, front two locking (5" diameter wheel)
- Interconnect gas line with quick disconnect
 - ☐ 36" flex hose with quick disconnect & restraining device
 - ☐ 48" flex hose with quick disconnect & restraining device

Project _____

Item No. _____

Quantity _____

- ☐ **BR-24B** - 24" charbroiler with cabinet base
- ☐ **BR-36B** - 36" charbroiler with cabinet base
- ☐ **BR-48B** - 48" charbroiler with cabinet base
- ☐ **BR-60B** - 60" charbroiler with cabinet base
- ☐ **BR-72B** - 72" charbroiler with cabinet base

Refer to operator manual specification chart for listed model names.

STANDARD FEATURES

- Heavy duty cast iron top grates with built in grease guides that channel away excess fat and reduce flaring
- One 15,000 BTU/hr burner every 6" broiler
- Infinite control manual gas valves at each burner for precise heat control
- Heavy duty cast iron burner radiants
- 12 gauge all welded firebox construction
- Two separate 14 gauge steel drip pans to control flare ups
- Stainless steel front, sides
- 5" stainless steel stub back
- 14 gauge all welded body construction
- Stainless steel gas tubing throughout
- Stainless steel pilot tips
- 3/4" gas regulator
- Warranty: two year parts and one year labor warranty

Cabinet Base

- 14 gauge all welded stainless steel interior and exterior
- Stainless steel 6" adjustable legs



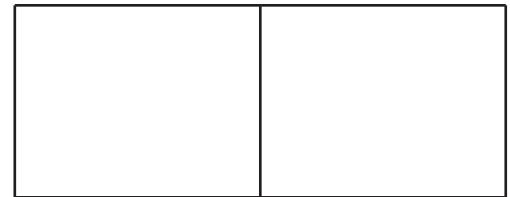
CAFE SERIES CABINET BASED CHARBROILER

BLODGETT OVEN COMPANY

www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

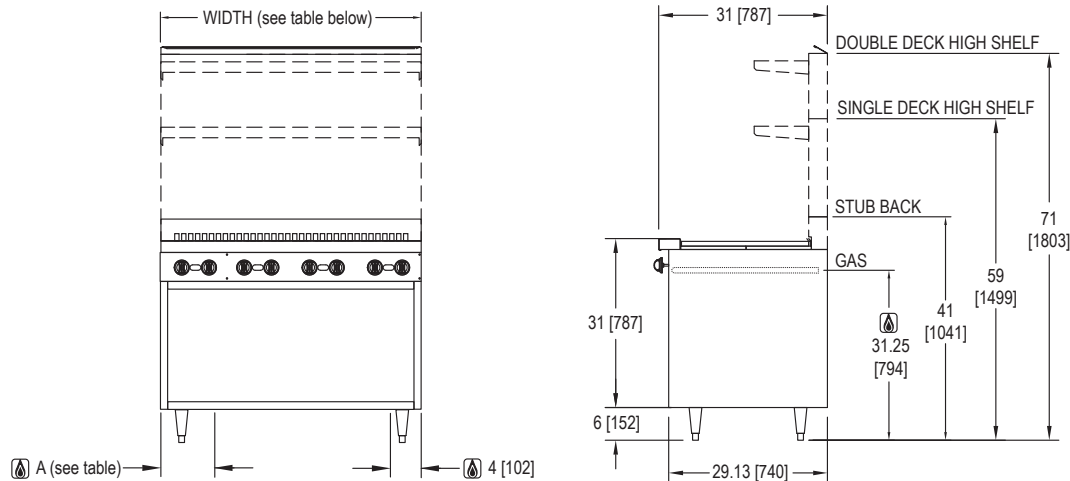


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APPROVAL/STAMP

DIMENSIONS ARE IN INCHES [MM]



SHORT FORM SPECIFICATIONS: Provide Blodgett Charbroiler range, to be model # BR-_____. Furnished with 14 gauge all welded body construction and stainless steel front, top and high riser. Provide heavy duty cast iron top grates and burner radiants. To have one individually controlled 15,000 BTU/hr burner for every 6" of broiler. Provide 12 gauge firebox with all welded construction. Furnish two separate 14 gauge drip pans. Sides, back and bottom of unit to be finished with heat resistant Silvertone paint. Unit to be provided with a 3/4" gas regulator. Two year parts/1 year labor warranty. Provide options and accessories as indicated.

MODEL	BTUs	A	WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT*
BR-24B	60,000	n/a	24"	31"	see drawing	300/136
BR-36B	90,000	n/a	36"	31"	see drawing	400/181
BR-48B	132,000	8"	48"	31"	see drawing	475/215
BR-60B	150,000	20"	60"	31"	see drawing	500/228
BR-72B	180,000	32"	72"	31"	see drawing	700/318

* Shipping weights are in lbs [kg]

GAS SUPPLY & CONNECTION

- Gas Connections
 - 24", 30", 36" and 42" models require one 3/4" rear gas connection
 - 48", 60" and 72" models require two 3/4" rear gas connections
- Required operating pressure
 - Natural Gas 5" W.C. minimum, 7" W.C. maximum
 - Propane Gas 10" W.C. minimum, 14" W.C. maximum
- Must be connected w/gas regulator supplied

Note: Specify type of gas when ordering.

NOTE: The company reserves the right to make substitutions of components without prior notice

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