



Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

RADIANT CHARBROILERS - LIQUID PROPANE (LP) / NATURAL GAS (NG)

MODEL: GCRB-24(LP/NG) GCRB-36(LP/NG) GCRB-48(LP/NG)



GCRB-24LP/NG



GCRB-36LP/NG



GCRB-48LP/NG

General Countertop Gas Radiant Charbroilers give you the ample space needed to grill meats, chicken, fish and vegetables. The burners are positioned under a radiant (an angled piece of metal) to direct the heat up toward the grates and food for consistent and quality cooking. This angle also channels grease away from the flame and into the drip tray for easier clean-up.

FEATURES AND CONSTRUCTION

- Durable stainless steel body construction is easy to maintain and allows for a long life span
- Reversible, heavy duty cast iron grilling grates (different grill marks on each side)
- Grates are in individual sections and designed to be tilted for different heating levels
- Manually controlled 35,000 BTU independent burners
- Large burner control dials
- Bottom-mounted drip tray for easy clean up
- Angled sidewalls and bottom plate reflect accurate heat distribution
- Easily monitored gas valve and continuous pilot provide simple, reliable regulation of the gas burner
- Adjustable stainless steel feet for stability
- Back and Side Splashes protect walls and countertops
- ETL approved, units meet all required gas cooking appliance safety standards, codes, and performance regulations

	GCRB-24(LP/NG)	GCRB-36(LP/NG)	GCRB-48(LP/NG)
# of Burners & BTUs	2 @ 35,000 BTU	3 @ 35,000 BTU	4 @ 35,000 BTU
Total BTU / hr	70,000 BTU / hr	105,000 BTU / hr	140,000 BTU / hr
Hose Connection	.75"	.75"	.75"
in: Dimensions (W x D x H)	24" x 27.6" x 15.2"	36" x 27.6" x 15.2"	48" x 27.6" x 15.2"
mm: Dimensions (W x D x H)	610 x 701 x 386	914 x 701 x 386	1219 x 701 x 386
Product Weight	117 lbs	159 lbs	201 lbs
Shipping Weight	147 lbs	205 lbs	256 lbs

3RD PARTY APPROVALS



Conforms to ANSI STD Z83. 11-2016
Certified to CSA STD 1.8-2016
Conforms to NSF/ANSI Std.4

Liquid Propane (LP) or Natural Gas (NG) units available.

Field convertible from LP to NG and vice versa.

Electricity not needed.

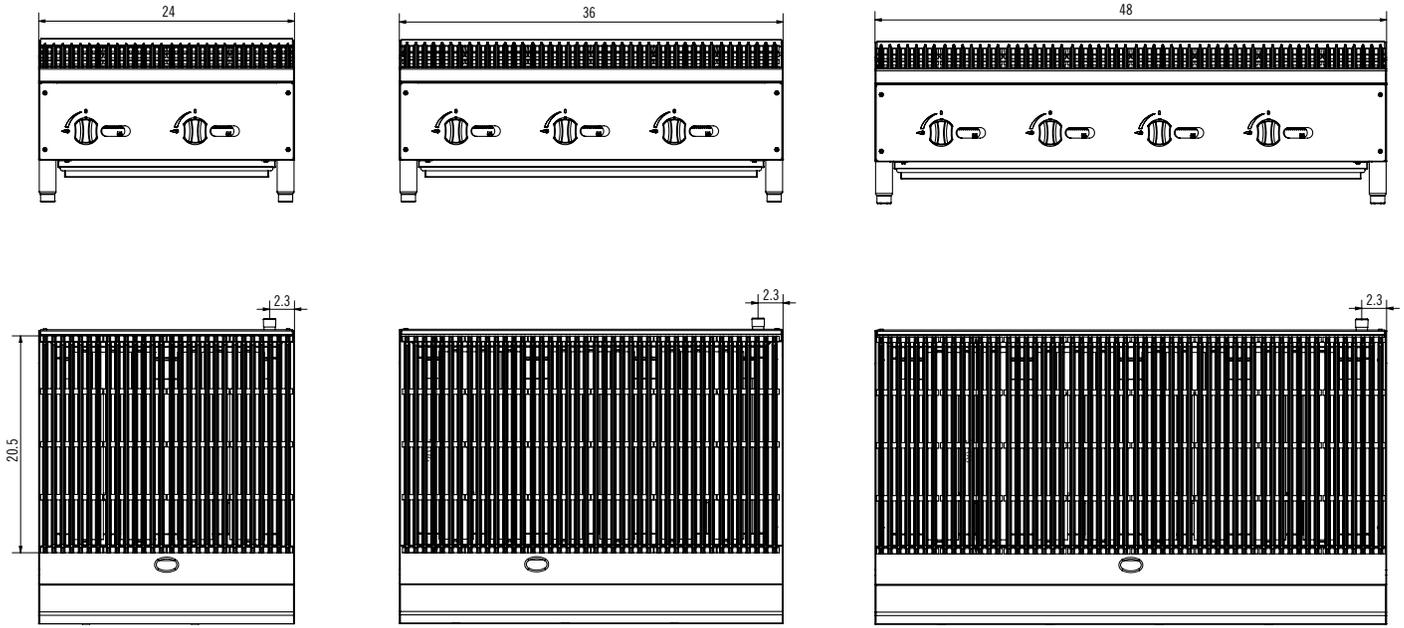
GENERAL WARRANTY (USA / CANADA)

General Radiant Charbroilers are warrantied for one (1) year from date of installation against defective materials and workmanship.

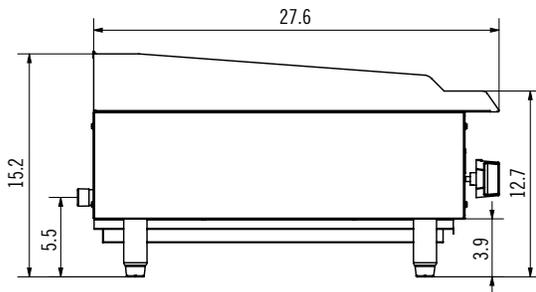
Contact General for details at info@generalfoodservice.com or 954.202.7419



RADIANT CHARBROILERS LIQUID PROPANE (LP) / NATURAL GAS (NG)



MODEL	W x D x H (in)	W x D x H (mm)
GCRB-24(LP/NG)	24 x 27.6 x 15.2	610 x 701 x 386
GCRB-36(LP/NG)	36 x 27.6 x 15.2	914 x 701 x 386
GCRB-48(LP/NG)	48 x 27.6 x 15.2	1219 x 701 x 386



GAS SUPPLY AND BURNER INFORMATION

- Supply pressure should be at minimum of 4" W.C. for natural gas or 10" W.C. for propane. Charbroilers are equipped with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either 3/4" or 1/2" NPT female connector.

MODEL	GAS TYPE	MANIFOLD PRESSURE	RATE EACH BTUs / hr	TOTAL RATE BTUs / hr	ORIFICE SIZE
GCRB-24(LP/NG)	Propane	10" W.C.	35,000	70,000	50
	Natural	4" W.C.	35,000	70,000	36
GCRB-36(LP/NG)	Propane	10" W.C.	35,000	105,000	50
	Natural	4" W.C.	35,000	105,000	36
GCRB-48(LP/NG)	Propane	10" W.C.	35,000	140,000	50
	Natural	4" W.C.	35,000	140,000	36

ADDITIONAL INFORMATION

- Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.
- Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.
- Gas powered appliances must always be indoors, under an approved exhaust system with grease removal filters and a fire protection system.