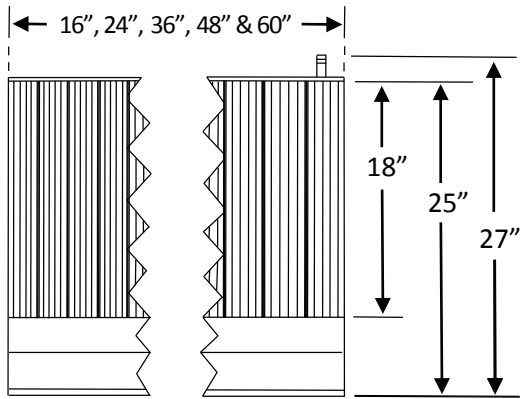


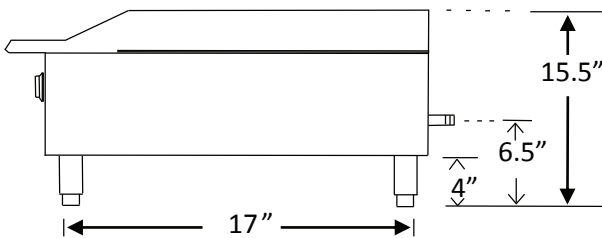


BROILERS

Radiant Style CCERB Series
16", 24", 36", 48" & 60" widths



Model CCERB24



Standard Features, Benefits & Options

CONSTRUCTION: 16", 24", 36", 48" & 60" wide models available. Easy cleaning, corrosion resistant G90 galvanized finish. Double wall construction. 4" bull-nose landing. 4" tall adjustable legs. 3" grease trough. Full width drip tray.

CONTROLS: Castle char-broilers are equipped with brass gas valves, front accessible automatic standing pilots, pressure regulators and cool to the touch control knobs. 3/4" manifold connection.

BURNERS: Efficient stainless steel "U" shaped burners are rated at 30,000 BTU's each provide even heating across the cooking surface.

BROILER: Heavy 6" wide cast iron tilt-able top grates. 10 gauge stainless steel radiants cover the burners.

TESTING: Optimal pressure is 4" WC for natural gas, 10" WC for propane. ETL design & sanitation certified.

Model #	Packing inches ----- millimeters	Burners ----- Total BTU	Net Wgt. lbs. / kg.	Gross Wgt. lbs. / kg.
CCERB16	19 x 30 x 20 49 x 78 x 50	1 30,000	80 / 36	100 / 45
CCERB24	28 x 30 x 20 70 x 78 x 50	2 60,000	114 / 52	145 / 66
CCERB36	39 x 30 x 20 98 x 78 x 50	3 90,000	150 / 68	205 / 93
CCERB48	50 x 30 x 20 128 x 78 x 50	4 120,000	220 / 100	285 / 130
CCERB60	63 x 30 x 20 161 x 78 x 50	5 150,000	265 / 120	370 / 168



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