

Low Profile Design

Only 13 1/4" to Cooking/Grilling Surface — Perfect for use on Refrigerated Cabinets & Counter Tops

XX CookLine SERIES

CookLine SERIES



COUNTER TOP
BROILERS, GRIDDLES
and
OPEN BURNER RANGES

XG Griddles



- ❑ 1" thick griddle plate; 24" deep grilling surface
- ❑ Heavy gauge, hand-welded, heat-resistant steel combustion chamber
- ❑ 30,000 BTUH burners every 12"; Up to 180,000 total BTUH in natural or LP gas; 3/4" NPT rear gas connection and pressure regulator
- ❑ Individually operated burner valves with manual, thermostatic or snap-action controls
- ❑ All stainless steel exterior
- ❑ Stainless steel landing ledge, welded splash guards & slide-out grease pan
- ❑ Front grease trough — spatula width
- ❑ Heavy-duty, 4" NSF approved legs with adjustable bullet feet

XX Char Broilers



- ❑ Cast iron top grates for broiling - floating rods or meat grates available at no extra charge
- ❑ High performance burners with individually operated controlled valves every 4 7/8"
- ❑ All stainless steel exterior
- ❑ Hand-welded, heavy plate steel unitized body construction
- ❑ Stainless steel slide-out grease drawer/water pans
- ❑ Stainless steel radiant heat deflectors — cast iron or Glow-Stones optional
- ❑ 3/4" NPT rear gas connection and pressure regulator, and 4" legs

XOB Open Burner Ranges



- ❑ 28 1/2" deep range top
- ❑ Heavy gauge, hand-welded, heat-resistant steel combustion chamber
- ❑ 30,000 BTUH burners
- ❑ Up to 240,000 BTUH in natural or LP gas
- ❑ 3/4" NPT rear gas connection and pressure regulator
- ❑ Individually operated burner valves
- ❑ All stainless steel exterior
- ❑ Stainless steel landing ledge & slide-out crumb tray
- ❑ Heavy-duty, 4" NSF approved legs with adjustable bullet feet

BAKERS PRIDE
world-renown
XX Series
Char Broilers
have finally
met their match!

- Constructed of hand welded, heavy-duty steel, unitized body
- Low profile design makes them ideal for use on refrigerated cabinets and counter tops
- All stainless steel exteriors and landing ledges for cooler outer temperatures, ease of cleaning and professional appearance
- Large capacity, easily removable, stainless steel drip and grease pan for easy clean-up



30 Pine Street • New Rochelle, NY 10801
914 / 576 - 0200 • fax: 914 / 576 - 0605
US & Canada: 1-800-431-2745
web address: www.bakerspride.com

Designed & engineered to complete the cook line, choose one, or mix-and-match our NEW XG Series, heavy-duty counter top Griddles, our NEW XOB Series counter top Open Burner Ranges, and the industry's standard in heavy-duty, counter top Char Broilers, the BAKERS PRIDE XX and XX-GS Series.

Open Burner Counter Top Ranges

High Performance Burners

Two, heavy-duty, high-performance, 30,000 BTUH clog-proof, cast iron burners per foot deliver maximum performance.

Flame Control Valves

Individual, operator-adjustable burner valves provide maximum flame control. Standing pilots provide instant ignition on demand.

Heavy-Duty Top Grates

Individual, removable, heavy-duty, cast iron top grates — one per burner — provide a level surface for stock pots and sauté pans.

Counter Top Griddles

Quality Griddle Plates

1" thick by 24" deep, polished steel griddle plates provide uniform temperatures, high production and quick recovery.

Energy Efficient Burners

High performance, 30,000 BTUH burners deliver uniform heat distribution, quick pre-heat and maximum recovery.

Splash Guard & Grease Trough

Stainless steel splash guards are welded to the griddle plates to keep splashes and splatters in the cook zone while a stainless steel front-mounted grease trough is the perfect width for a spatula.

Control Options

Manual Controls provide cost savings, simplicity and maximum operator flexibility.

Thermostatic Controls provide easy-to-use cruise control and deliver better surface temperature consistency.

Snap-Action Controls deliver maximum temperature consistency and quicker recovery.

Char Broilers

Broiler Grates

A variety of adjustable top grates may be mixed or matched for unique, signature score markings. A full 24" deep broiling surface provides the largest production capacity in its class.

Burners & Radiants

High performance, burners are located every 5 1/4" for maximum surface temperatures and are available with stainless steel radiant, heavy cast iron radiants or Glow-Stoners for maximum flame-flare and flavor profile.

