

XX SERIES COUNTERTOP GAS RADIANT OR GLO STONES CHARBROILER



Model XX-8

Specifications

Countertop gas radiant and Glo-Stone charbroilers with exceptionally low profile is only 13 1/4" (337mm) to broiling surface making the XX series broilers ideal for use on refrigerated cabinets while a 24" deep broiling surface provides the largest broiling area and production capacity in its class.

Exterior is all stainless steel with unique air blanket for ventilation and cooler outer temperatures. Front grease trough, slide out stainless steel water pan/grease drawer and 4" (102mm) chrome plated adjustable legs are standard. Interior combustion chamber is fabricated of 11 gauge and 16 gauge HRS and hand welded to form a single unitized body.

Radiant models feature 14 gauge, 300 series stainless steel radiant heat deflectors placed directly above each burner for even heat transfer to the broiling surface, while cast iron radiants are optional.

Glo-Stones models add flame flare for a richer flavor profile and are ideal for exhibition kitchens.

Standard top grates are cast iron with channels to direct grease to front trough. Grates are 24" (610mm) long with 3/4" (19mm) rib spacing, while several grate types are optional and may be mixed and matched at no additional charge.

Each grate may be manually adjusted in any of three separate tilting positions.

One year limited parts and labor warranty.

Gas Floor Model Charbroilers

Radiant Models

XX-4
XX-6
XX-8
XX-10
XX-12

Glo-Stone Models

XX-4GS
XX-6GS
XX-8GS
XX-10GS
XX-12GS

Standard Features

- Cast iron top grates for broiling, floating rods or meat grates available at no extra charge.
- 18,000 BTUH per burner with individually operated controlled valves located every 4 7/8"
- Aluminized steel burners feature flame guards – Cast iron burners optional
- Up to 216,000 BTUH per broiler in natural or LP gas
- All stainless steel exterior finish
- Heavy plate steel unitized body construction
- Low profile, countertop design – only 13 1/4" to broiling/grilling surface
- Stainless steel slide-out grease drawer/water pan and 4" legs
- Stainless steel radiant heat deflectors – cast iron radiants or Glo-Stones optional
- 3/4" (19mm) NPT rear gas connection and pressure regulator
- Limited one year parts & labor warranty

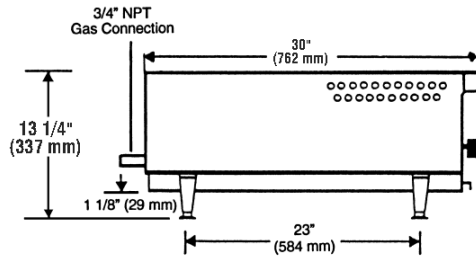
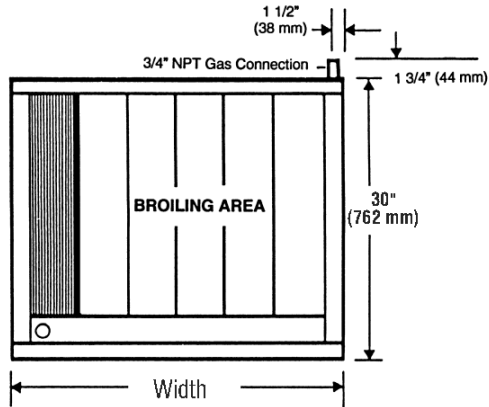
Options & Accessories

- Stainless steel front-mounted work deck with or without sauce pan cut-outs
- Richlite front mounted work deck with or without sauce pan cut-outs
- Condiment rail
- Flame failure safety pilots and CE approval (see XXE models)
- Cast iron radiants
- Stainless steel equipment stand with or without casters
- Meat, fish, floating rod and/or fajita grates
- Gas connectors hoses
- Stainless steel splash guard
- Removable griddle plates
- Overhead back shelves
- Grate lifters

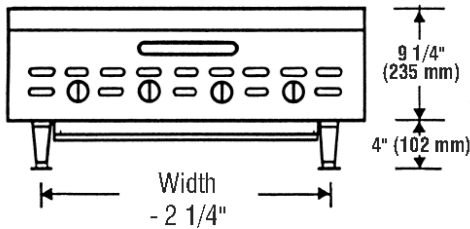
Certifications



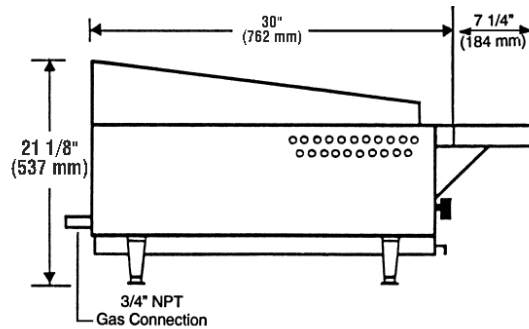
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SIDE VIEW



FRONT VIEW



**SIDE VIEW
with S/S SPLASH GUARD
and WORK DECK OPTIONS**

All Dimensions Nominal

SHIPPING INFORMATION

Model	Shipping Weights		Carton Dimensions		
	Lbs.	Kilos	Width inches / (mm)	Depth inches / (mm)	Height inches / (mm)
XX-4/GS	330 / 350	150 / 158	33 / 838	33 1/2" / 851	35 / 889
XX-6/GS	355 / 380	161 / 173	52 1/2" / 1335	39 1/2" / 1003	37 / 940
XX-8/GS	435 / 465	198 / 211	52 1/2" / 1335	39 1/2" / 1003	37 / 940
XX-10/GS	585 / 620	265 / 281	69 / 1753	28 / 711	35 / 889
XX-12/GS	700 / 740	318 / 335	74 / 1863	36 / 914	34 / 867

GAS SUPPLY

Model	BTUH	KW	CONNECTION
XX-4/GS	72,000	21.09	3/4"
XX-6/GS	108,000	31.64	3/4"
XX-8/GS	144,000	42.19	3/4"
XX-10/GS	180,000	52.74	3/4"
XX-12/GS	216,000	63.27	3/4"

MINIMUM CLEARANCES

	Noncombustible Construction Inches MM
Right	0 / 0
Left	0 / 0
Rear	0 / 0

SPECIFICATIONS

Model	Broiling Area				Overall Dimensions		
	In.	(mm)	# Top Grates	# of Burners	Width inches / (mm)	Depth* inches / (mm)	Height* Inches / (mm)
XX-4/GS	21 x 24	533 x 610	4	4	26 1/4" / 667	30 / 762	13 1/4" / 337
XX-6/GS	31 1/2" x 24	800 x 610	6	6	36 3/4" / 933	30 / 762	13 1/4" / 337
XX-8/GS	42 x 24	1067 x 610	8	8	47 3/4" / 1213	30 / 762	13 1/4" / 337
XX-10GS	52 1/2" x 24	1334 x 610	10	10	58 1/2" / 1480	30 / 762	13 1/4" / 337
XX-12GS	63 x 24	1500 x 610	12	12	68 / 1727	30 / 762	13 1/4" / 337

Height includes 4" standard legs

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