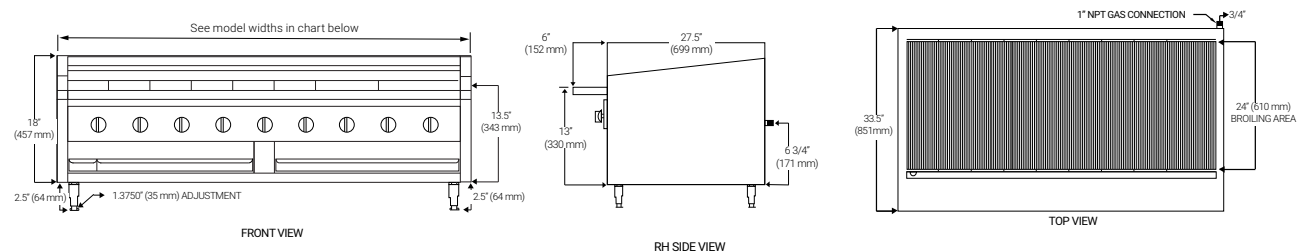


EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	BTU	KW	# Grates	# Burners**	Broiling Area	Overall Dim (W x H x D)*	Ship Wt.
L-24R	90,000	21.98	4	2.5	21" x 24" (533 x 610)	24" x 20.5" x 33.5" (610 x 521 x 851)	240 (108kg)
L-30R	108,000	26.37	5	3	27" x 24" (686 x 610)	30" x 20.5" x 33.5" (762 x 521 x 851)	290 (131kg)
L-36R	144,000	35.16	6	4	33" x 24" (838 x 610)	36" x 20.5" x 33.5" (915 x 521 x 851)	395 (178kg)
L-48R	198,000	48.35	8	5.5	45" x 24" (1143 x 610)	48" x 20.5" x 33.5" (1219 x 521 x 851)	400 (180kg)
L-60R	252,000	61.53	10	7	57" x 24" (1448 x 610)	60" x 20.5" x 33.5" (1524 x 521 x 851)	530 (239kg)
L-72R	306,000	74.72	12	8.5	69" x 24" (1753 x 610)	72" x 20.5" x 33.5" (1829 x 521 x 851)	830 (377kg)
L-84R	360,000	87.90	14	10	81" x 24" (2057 x 610)	84" x 20.5" x 33.5" (2134 x 521 x 851)	1230 (559kg)

*Height includes 2.5" legs that can be adjusted up to 4"

**Each H-burner has an output of 36,000 BTUH and is controlled by a single valve. Some models have an additional single 18,000 BTUH burner that is also controlled by a single valve.

REQUIRED CLEARANCES

	Combustible
Left	10" (254 mm)
Right	10" (254 mm)
Back	10" (254 mm)

GAS CONNECTIONS

Natural or LP gas
1" NPT rear gas connection

ACCESSORIES

- Cast-iron radiants
- Glo-Stones (field convertible)
- Natural woodsmoke essence box
- Richlite front-mounted work deck (with or without saucepan cut-outs)
- Gas connector hose
- Stainless steel splash guard
- Removable steel griddle plates
- Overhead back shelves
- Stainless steel equipment stand with or without casters
- Grate lifters
- Condiment rail



Freight Class: 70, FOB Nogales, AZ 85621



**DANTE FLOOR MODEL CHARBROILERS
SERIES: L-R**



COMPACT POWER

Flexible grates for anything you cook. Steel floating rod grates are standard but you may choose cast-iron, fish or meat grates at no extra charge. The grates can be tilted in three separate positions.

Powerful 36,000 BTUH H-burners. Under the stainless steel radiants, our heavy-duty, clog-proof burners can be configured to burn natural or LP gas. Each burner is independently controlled. A crossover pilot makes lighting easy. 1" NPT rear gas connection.

Wide array of options. Add options like workdecks with pan cutouts for sauces, overhead back shelf, lower broiler rack, and log holders.

Glo-Stones for ambiance and flavor. Glo-Stones are optional.

Bakers Pride® L-R series charbroilers offer a low-profile design and 36,000 BTUH H-burners for energy efficiency and broiling performance. Models come in a range of sizes from 24" to 84" wide.

A continuously lit, cross-over pilot tube system makes lighting burners a breeze. Stainless steel radiants come standard, as do steel floating rod grates, which may be adjusted in four separate tilting positions for increased flexibility and temperature control. Fully insulated, double walls help with heat retention, while stainless steel interiors and exteriors make these charbroilers both durable and easy to clean.

This series also offers many options to suit your needs, such as Glo-Stones for enhanced flavor and Richlight work decks with pan cut outs for added convenience.



ONE-YEAR WARRANTY

At Bakers Pride we stand behind our products with a one-year limited warranty.



CALL OR VISIT THE BAKERS PRIDE WEBSITE TO LEARN MORE.

800.431.2745

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