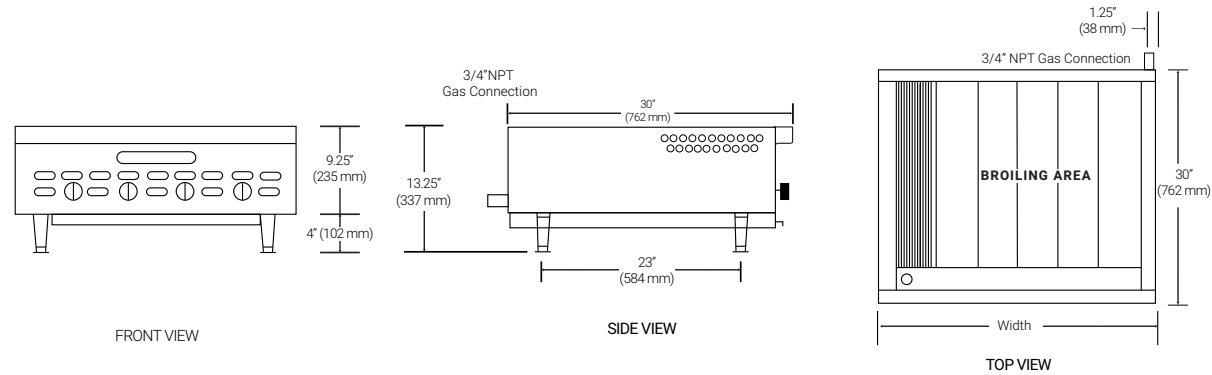




XX SERIES CHARBROILERS

6.6.2018

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	BTU	KW	# Grates	# Burners	Broiling Area	Overall Dim (W x H x D)*	Ship Wt.
XX-4	72,000	21.09	4	4	21" x 24" (533 x 610)	26.25" x 13.25" x 30" (667 x 337 x 762)	330 (150kg)
XX-6	108,000	31.64	6	6	31.5" x 24" (800 x 610)	36.75" x 13.25" x 30" (933 x 337 x 762)	355 (161kg)
XX-8	144,000	42.19	8	8	42" x 24" (1067 x 610)	47.75" x 13.25" x 30" (1213 x 337 x 762)	435 (198kg)
XX-10	180,000	52.74	10	10	52.5" x 24" (1334 x 610)	58.25" x 13.25" x 30" (1480 x 337 x 762)	585 (265kg)

*Height includes 4" (102 mm) legs.

REQUIRED CLEARANCES

Left	Combustible	0" (0 mm)
Right	0" (0 mm)	
Back	0" (0 mm)	

GAS CONNECTIONS

Natural or LP gas
3/4" NPT rear gas connection

ACCESSORIES

- Glo-Stones (field-convertible)
- Cast-iron radiants
- Stainless steel, front-mounted work deck (with or without saucepan cut-outs)
- Richlite front-mounted work deck (with or without saucepan cut-outs)
- Condiment rail
- Flame failure safety pilots and CE approval (see XXE models)
- Stainless steel equipment stand (with or without casters)
- Gas connector hose
- Stainless steel splash guard
- Removable griddle plates
- Overhead back shelves
- Grate lifters



Freight Class: 70, FOB Nogales, AZ 85621

www.bakerspride.com | p: 800.431.2745



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DANTE COUNTERTOP CHARBROILERS SERIES: XX



BUILT BY CRAFTSMEN. TESTED BY TIME®



HIGH PERFORMANCE

Flexible grates for anything you cook. Cast-iron grates are standard but you may choose floating rod, fish, or meat grates at no extra charge. The grates can be tilted for temperature control.

Powerful 18,000 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. 3/4" 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.

Optional Glo-Stones. Glo-Stones add a rustic flavor to food and the frequent flare-ups add a wonderful ambiance to any restaurant.



Bakers Pride® XX series charbroilers are designed for heavy-duty broiling in a low-profile, countertop design. Models come in a range of widths (from 26" to 53") with four to ten burners. The charbroilers in this series feature durable stainless steel construction and an output of 18,000 BTUH per burner for high yet energy-efficient performance.

This series also comes standard with cast-iron top grates, stainless steel radiants, and aluminized steel burners. Grates may be adjusted for increased flexibility and temperature control. The interior combustion chamber is fully welded from hot-rolled steel for extra durability.

This series also offers many options to suit your needs, such as Glo-Stones for enhanced flavor and work decks 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

BAKERSPRIDE.COM