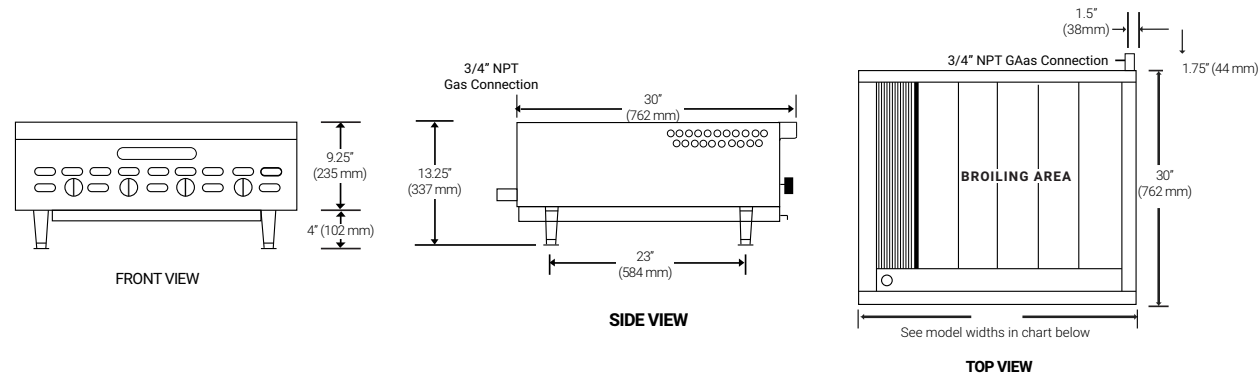


**EQUIPMENT DIMENSIONS**



**MECHANICAL SPECIFICATIONS**

| Model # | BTU     | KW    | # Grates | # Burners | Broiling Area               | Overall Dim (W x H x D)*                    | Ship Wt.       |
|---------|---------|-------|----------|-----------|-----------------------------|---|----------------|
| XXE-4   | 80,000  | 23.44 | 4        | 4         | 21" x 24"<br>(533 x 610)    | 26.25" x 13.25" x 30"<br>(667 x 337 x 762)  | 330<br>(150kg) |
| XXE-6   | 120,000 | 35.16 | 6        | 6         | 31.5" x 24"<br>(800 x 610)  | 36.75" x 13.25" x 30"<br>(933 x 337 x 762)  | 355<br>(161kg) |
| XXE-8   | 160,000 | 46.89 | 8        | 8         | 42" x 24"<br>(1067 x 610)   | 47.75" x 13.25" x 30"<br>(1213 x 337 x 762) | 435<br>(198kg) |
| XXE-10  | 200,000 | 58.61 | 10       | 10        | 52.5" x 24"<br>(1334 x 610) | 58.25" x 13.25" x 30"<br>(1480 x 337 x 762) | 585<br>(265kg) |

\*Height includes 4" (102 mm) legs.

**REQUIRED CLEARANCES**

|       | Combustible |
|-------|-------------|
| Left  | 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
- 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



**DANTE COUNTERTOP CHARBROILERS  
SERIES: XXE**



# POWERFUL BROILING



**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 20,000 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 and stainless steel stands.

**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® XXE series charbroilers offer the same low-profile, countertop design as our XX series, but with more powerful, 20,000 BTUH burners for faster broiling and heat recovery times. The XXE series includes flame failure safety pilots which are CE Approved for Europe. These extra high-performance models offer a range of widths (from 26" to 53") and four to twelve burners.

The charbroilers in this series feature durable stainless steel construction and come standard with cast-iron top grates, stainless steel radiants, and aluminized steel burners. The interior combustion chamber is fully welded from hot-rolled steel. Grates may be adjusted in three separate titling positions for increased flexibility and temperature control.

These charbroilers can be converted for use with Glo-Stones in lieu of radiants to add a richer flavor profile to your menu items. Other options include splash guards 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**