



HEAVY-DUTY COUNTERTOP GAS RADIANT or GLO STONES CHAR BROILER



Picture is representative only. Not actual product.

SPECIFICATIONS

Countertop gas radiant and Glo-Stones char broilers with exceptionally low profile design is only 13 1/8" (333mm) to broiling surface making the HD series broilers ideal for use on refrigerated cabinets and a 21 1/2" deep broiling surface.

Exterior front 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 16 gauge CRS.

The HD models feature 24" long, 20,000 BTU/HR, independently controlled, clog-proof, high efficiency burners located every 5" (127mm) for maximum heat.

Radiant models feature 14 Gauge, 300-series cast iron radiant heat deflectors placed directly above each burner for even heat transfer to the broiling surface, while stainless steel 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 22 3/4" (578mm) long with 7/8" (22mm) 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.

Job _____ Item # _____

GAS CHAR BROILERS

RADIANT MODELS

- ☐ Model HDCB-2424
- ☐ Model HDCB-2436
- ☐ Model HDCB-2448
- ☐ Model HDCB-2460
- ☐ Model HDCB-2472

GLO STONES MODELS

- ☐ Model HDCRB-2424
- ☐ Model HDCRB-2436
- ☐ Model HDCRB-2448
- ☐ Model HDCRB-2460
- ☐ Model HDCRB-2472

STANDARD FEATURES

- ☐ Cast iron top grates for broiling — floating rods or meat grates available at no extra charge
- ☐ 20,000 BTU/HR per burner with individually operated controlled valves located every 5"
- ☐ Stainless steel burners feature flame guards - cast iron burners optional
- ☐ Up to 240,000 BTU/HR per broiler in natural or propane gas
- ☐ All stainless exterior front
- ☐ Unitized body construction
- ☐ Low profile, countertop design — only 13 1/8" 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

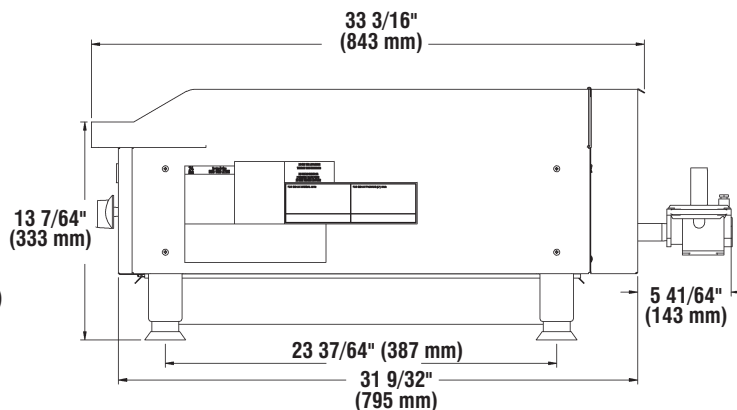
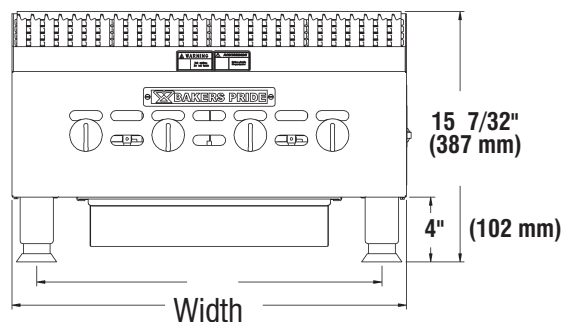
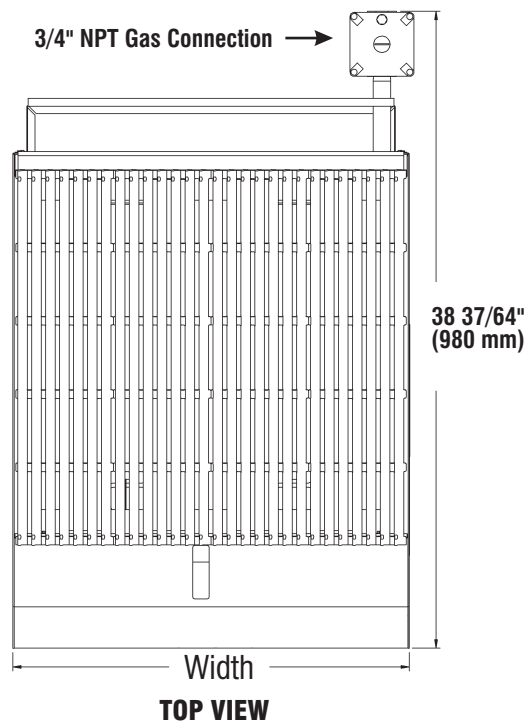
- ☐ Stainless steel front-mounted work deck with or without sauce pan cut-outs
- ☐ Richlite front mounted work deck with or without sauce pan cut-outs
- ☐ Condiment rail
- ☐ Flame failure safety pilots and CE approval
- ☐ Stainless radiants
- ☐ Cast iron burners
- ☐ Stainless steel equipment stand with or without casters
- ☐ Meat, floating, square rod and/or Fajita grates
- ☐ Gas connector hoses
- ☐ Removable griddle plates
- ☐ Overhead back shelves
- ☐ Grate lifters

CERTIFICATIONS



BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
www.bakerspride.com

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



ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION

Model		Shipping Weight				Carton Dimensions					
		Radiants		GloStones		Width		Depth		Height	
		Lbs.	Kilos	Lbs.	Kilos	Inches	mm	Inches	mm	Inches	mm
HDCB-2424	HDCRB-2424	167	76	193	88	29	736.6	38 5/16	973.1	20 1/2	521
HDCB-2436	HDCRB-2436	225	102	264	120	41	1041.4	38 5/16	973.1	20 1/2	521
HDCB-2448	HDCRB-2448	335	152	387	176	53	1346.2	38 5/16	973.1	20 1/2	521
HDCB-2460	HDCRB-2460	478	217	543	246	65	1651.0	38 5/16	973.1	20 1/2	521
HDCB-2472	HDCRB-2472	613	278	691	373	77	1955.8	38 5/16	973.1	20 1/2	521

*Under 500 lbs = Shipping class #70 • Over 500 lbs = Shipping class #85

GAS SUPPLY

Model		BTUH	KW	CONNECTION
HDCB-2424	HDCRB-2424	66,000	19.3	3/4"
HDCB-2436	HDCRB-2436	99,000	29.0	3/4"
HDCB-2448	HDCRB-2448	132,000	38.7	3/4"
HDCB-2460	HDCRB-2460	165,000	48.3	3/4"
HDCB-2472	HDCRB-2472	198,000	58.0	3/4"

SPECIFICATIONS

Model		Broiling Area		# Top Grates	# of Burners	Overall Dimensions*					
		in.	mm			Width		Depth		Height	
						Inches	mm	Inches	mm	Inches	mm
HDCB-2424	HDCRB-2424	21 1/2x24	546x610	4	4	24	610	33 5/16	846	15 7/32	387
HDCB-2436	HDCRB-2436	21 1/2x36	546x914	6	6	36	915	33 5/16	846	15 7/32	387
HDCB-2448	HDCRB-2448	21 1/2x48	546x1219	8	8	48	1219	33 5/16	846	15 7/32	387
HDCB-2460	HDCRB-2460	21 1/2x60	546x1524	10	10	60	1524	33 5/16	846	15 7/32	387
HDCB-2472	HDCRB-2472	21 1/2x72	546x1829	12	12	72	1829	33 5/16	846	15 7/32	387

*Height includes 4" (102 mm) standard legs & back splash

MINIMUM CLEARANCES

	Inches	mm
Right	0	0
Left	0	0
Rear	0	0

• From non-combustible construction
• Install only with non-combustible material above grate level



BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
www.bakerspride.com

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

HEAVY-DUTY-HDCB-R — TSW:01/09