



DANTE SERIES LOW-PROFILE COUNTERTOP CHARBROILERS

SERIES: L-R



Bakers Pride® L-R series charbroilers feature 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.

FEATURES AT A GLANCE

- 20" (508 mm) tall
- 36,000 BTUH H-burners every 4" (102 mm)
- H-burners are controlled with a single valve
- Natural gas or liquid propane
- Steel floating rod grates (standard) or cast-iron or meat grates
- Continuously lit crossover pilot tube
- Double-walled, fully insulated construction
- Stainless steel exterior, interior, and combustion chamber
- Stainless steel radiants
- Stainless steel, slide-out grease drawer/water pan
- 3/4" NPT rear gas connection
- Towel bar
- Standard 6" (152 mm) stainless steel work deck
- Pressure regulator
- One-year limited warranty

OPTIONS & ACCESSORIES

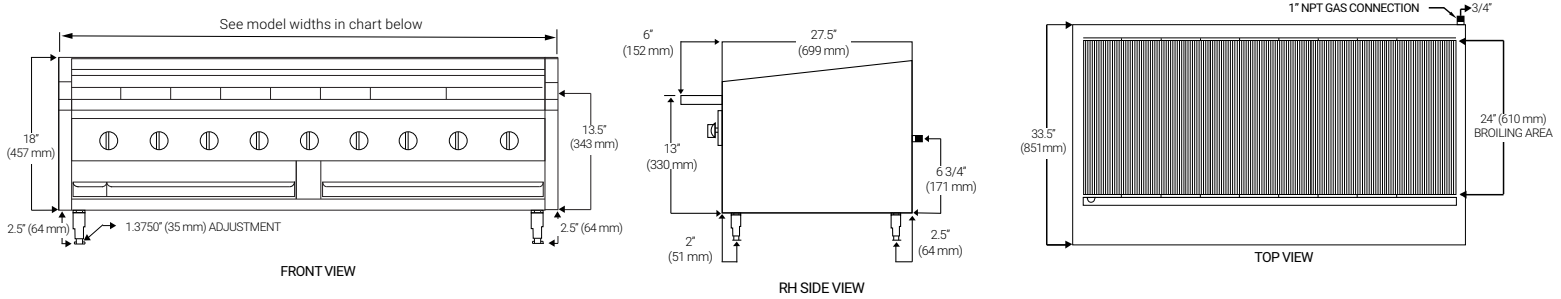
- Cast-iron radiants
- Glo-Stones (field convertible)
- Natural woodsmoke essence box
- Richlight front-mounted work deck (with or without saucepan cut-outs)
- Gas connector hose
- Stainless steel splash guard
- Removable steel griddle plates
- Overhead back shelves
- Stainless steel equipment stand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



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EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	BTU	KW	# Grates	# Burners	Broiling Area	Overall Dim (W x H x D)*	Carton Dim (W x H x D)	Cubic Feet	Cubic Feet	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)	36" x 35" x 33" (914 x 889 x 851)	23.7	.7	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)	36" x 35" x 33" (914 x 889 x 851)	23.7	.7	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)	53" x 37" x 40" (1346 x 949 x 1016)	44.4	1.2	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)	53" x 37" x 40" (1346 x 949 x 1016)	44.4	1.2	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)	35" x 28" x 69" (889 x 711 x 1753)	39.1	1.1	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)	36" x 34" x 74" (914 x 864 x 1880)	52.4	1.4	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)	36" x 34" x 86" (914 x 864 x 2184)	60.9	1.8	1230 (559kg)

*Height includes 4" (102 mm) legs

**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

Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

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



Freight Class: 70
FOB: 75013

6.4.2018

