



DANTE SERIES COUNTERTOP CHARBROILERS

SERIES: XXE



Bakers Pride® XXE series charbroilers feature 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. These extra high-performance models offer a range of widths (from 26" to 53") and four to ten 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.

FEATURES AT A GLANCE

- 13.25" (337 mm) tall
- Aluminized steel burners every 4.87" (124 mm)
- Stainless steel radiants
- 20,000 BTUH per burner
- Individually operated control valves
- Natural gas or liquid propane
- Cast-iron grates (standard) or floating rod, fish, or meat grates
- Grates are 24" (610 mm) long with 3/4" (19 mm) rib spacing
- Flame failure safety pilots
- Adjustable grates with three titling positions
- All stainless steel exterior, slide-out grease drawer, and 4" (102 mm) legs
- 3/4" (19 mm) NPT rear gas connection
- Pressure regulator
- One-year limited warranty

OPTIONS & ACCESSORIES

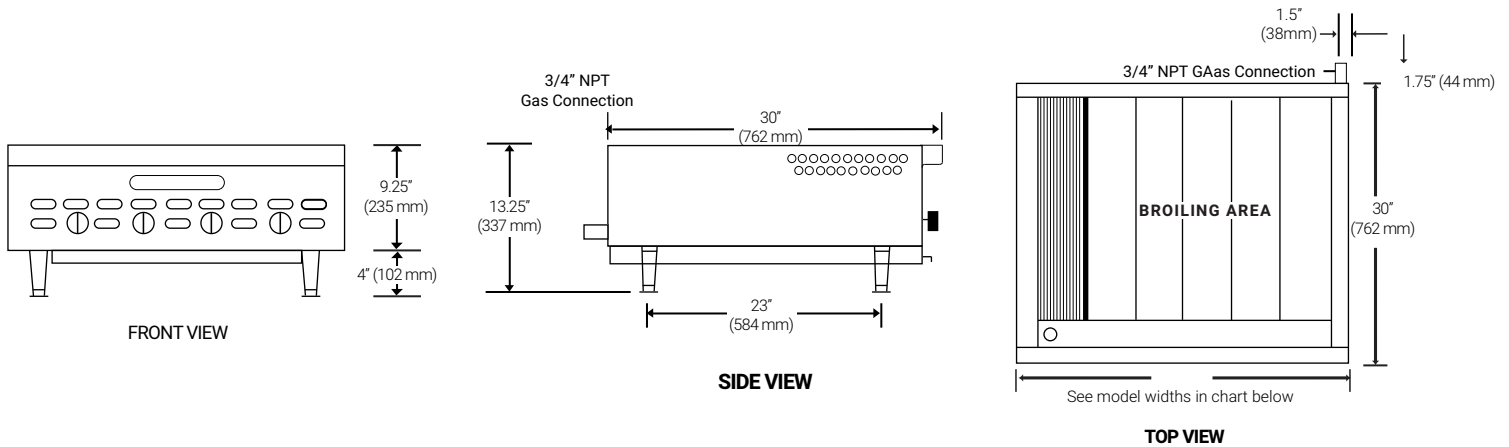
- Glo-Stones (field-convertible)
- Cast-iron radiants
- Stainless steel, front-mounted work deck (with or without saucepan cut-outs)
- Richlite front-mounted work deck (with or without saucepan cut-outs)
- Condiment rail
- Stainless steel equipment stand (with or without casters)
- Gas connector hose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



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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. |
|---------|---------|-------|----------|-----------|-----------------------------|---|--|------------|------------|----------------|
| XXE-4 | 80,000 | 23.44 | 4 | 4 | 21" x 24" (533 x 610) | 26.25" x 13.25" x 30" (667 x 337 x 762) | 33" x 35" x 33.5" (838 x 889 x 851) | 23.7 | .7 | 330 (150kg) |
| XXE-6 | 120,000 | 35.16 | 6 | 6 | 31.5" x 24" (800 x 610) | 36.75" x 13.25" x 30" (933 x 337 x 762) | 52.5" x 37" x 39.5" (1335 x 940 x 1003) | 23.7 | .7 | 355 (161kg) |
| XXE-8 | 160,000 | 46.89 | 8 | 8 | 42" x 24" (1067 x 610) | 47.75" x 13.25" x 30" (1213 x 337 x 762) | 52.5" x 37" x 39.5" (1335 x 940 x 1003) | 44.4 | 1.2 | 435 (198kg) |
| XXE-10 | 200,000 | 58.61 | 10 | 10 | 52.5" x 24" (1334 x 610) | 58.25" x 13.25" x 30" (1480 x 337 x 762) | 69" x 35" x 28" (1753 x 889 x 711) | 44.4 | 1.2 | 585 (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

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.



Freight Class: 70
 FOB: 75013

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