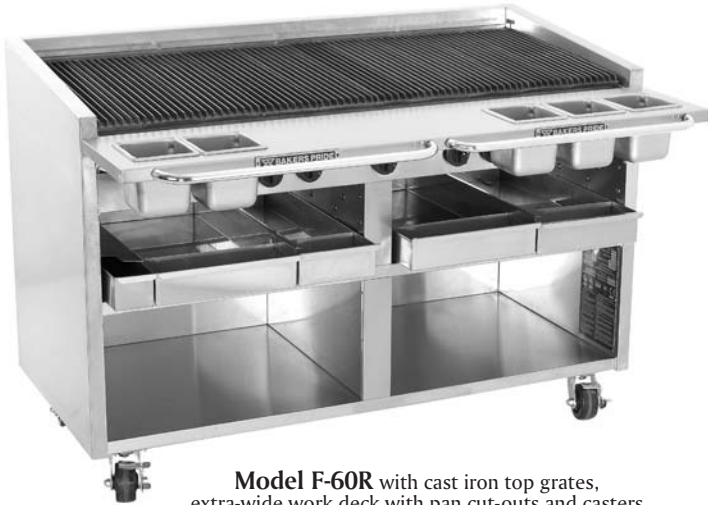




**F-R RADIANT &
F-GS GLO-STONE SERIES
HIGH PERFORMANCE
FLOOR MODEL CABINET STYLE
GAS CHAR BROILER**



Model F-60R with cast iron top grates, extra-wide work deck with pan cut-outs and casters

SPECIFICATIONS

Floor model cabinet style char broiler is designed for high volume char broiling in natural or LP gas. F-R Series includes 14-gauge stainless steel radiants/heat deflectors above each burner for maximum heat distribution to cooking surface. The F-GS series features Glo Stones for extra high heat and flame-flare. Radiants and Glo Stones are interchangeable without tools and may be mixed and matched on the same broiler. High performance, clog-proof, aluminized steel burners are rated at 15,000 BTUH each and located approximately every 4". Each burner features a separate, independent, operator-controlled valve with stand-by position.

Standard grates are fabricated of 1/2" diameter steel floating-rods. A variety of different style grates are optional and may be mixed or matched. Each grate may be adjusted independently in any of four tilting positions. Broiler grates are 24" deep (610mm) for maximum production.

Heavy duty stainless steel exterior, interior and combustion chamber. Broiler cabinet construction is double walled with fully insulated sides, back and bottom.

The exterior measures 27 1/2" deep (699mm) plus 6" (152mm) stainless steel work deck by 37 1/2" high (952mm) to front broiling surface including 6" legs (152mm) and 42" high (1066mm) in rear. Widths are available in six sizes from 24" (610mm) to 84" (2134mm).

Standard features include a modular 6" deep (152mm) stainless steel, front mounted work deck, belly bars, stainless steel front mounted grease trough, 3 1/4" deep(83mm) stainless steel slide-out grease and water pans 2 1/4" (57mm)with adjustable lower broiler rack, rear gas connection and pressure regulator.

One year limited parts & labor warranty.

Job _____ Item # _____

GAS FLOOR MODEL CHAR BROILERS

RADIANT MODELS

- Model F-24R
- Model F-30R
- Model F-36R
- Model F-48R
- Model F-60R
- Model F-72R
- Model F-84R

GLO-STONE MODELS

- Model F-24GS
- Model F-30GS
- Model F-36GS
- Model F-48GS
- Model F-60GS
- Model F-72GS
- Model F-84GS

STANDARD FEATURES

- Stainless steel exterior, interior and combustion chamber
- Easy-Lite / Always-Lit crossover pilot tube
- Double-walled, fully insulated construction
- High performance, 15,000 BTUH burners
- Up to 300,000 BTUH per broiler, natural or LP gas
- Independently controlled, adjustable valves for each burner with stand-by position
- Heavy-duty 14-gauge stainless steel radiant heat deflectors above each burner or Glo Stones – may be mixed & matched
- 3 1/4" Deep stainless steel, slide out grease drawer & water pans (2 1/4" with adjustable cheese melter)
- Individually adjustable, 4-position tilting, floating rod type grates – cast iron & meat grates available at no extra charge
- Rear gas connection & pressure regulator
- Belly bar / towel rack
- One year limited parts and labor warranty

OPTIONS & ACCESSORIES

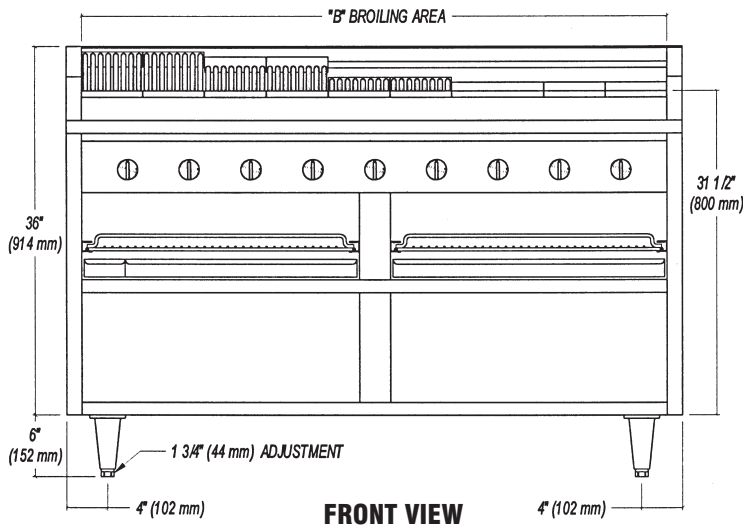
- 18,000 BTUH high heat burners
- Cast iron radiants
- Glo Stones or radiants (field convertible)
- Warming rack
- Adjustable height lower broiler rack with 500°-550° F temperatures
- Natural woodsmoke essence drawers
- Log holders
- Removable, steel griddle plate / breakfast griddle
- Fish, meat, cast iron, square-rod grates or Fajita grates
- Extra deep modular stainless steel work decks
- Cut outs in extra deep work decks for sauce pans
- 48" Gas connector hoses with or without restraining cable
- Heavy duty casters — two with locks
- Stainless steel splash guards
- Overhead back shelves with additional grates
- Condiment rails

CERTIFICATIONS

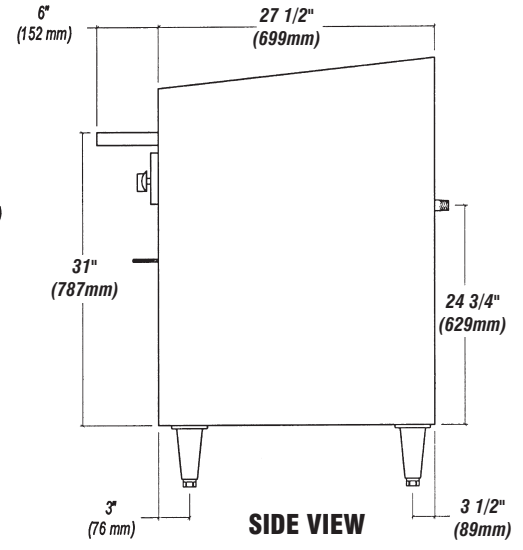


BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
web: www.bakerspride.com

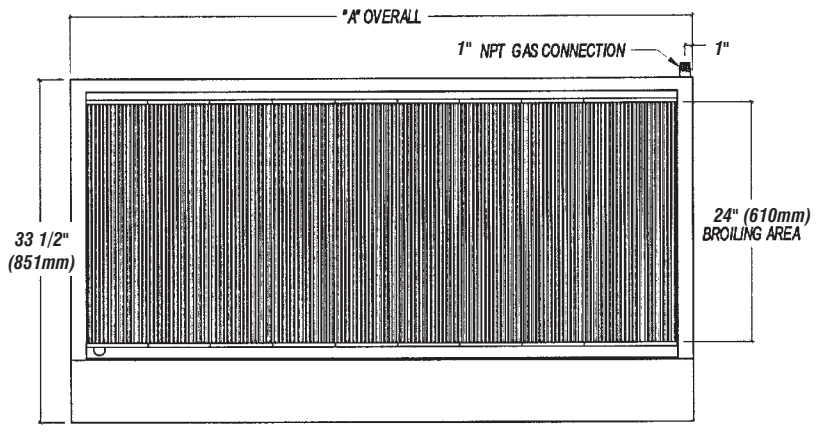
Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification



FRONT VIEW
with optional wire racks



SIDE VIEW



TOP VIEW

ALL DIMENSIONS NOMINAL

Model		Shipping Weight		Carton Dimensions				Crate Size			
		Lbs.	Kilos	Width Inches	mm	Depth Inches	mm	Height Inches	mm	Cubic Feet	Cubic Meter
F-24R	F-24GS	320	146	51 1/2	1308	35 3/4	908	71 1/2	1816	76.2	2.2
F-30R	F-30GS	380	173	51 1/2	1308	35 3/4	908	71 1/2	1816	76.2	2.2
F-36R	F-36GS	460	209	51 1/2	1308	35 3/4	908	71 1/2	1816	76.2	2.2
F-48R	F-48GS	696	316	51 1/2	1308	35 3/4	908	71 1/2	1816	76.2	2.2
F-60R	F-60GS	770	359	66	1676	38	965	53	1346	76.9	2.2
F-72R	F-72GS	960	436	78	1981	38	965	53	1346	90.9	2.6
F-84R	F-84GS	1234	561	92	2341	38	965	53	1346	107.2	3.0

Under 500 lbs = Shipping Class # 70
Over 500 lbs = Shipping Class # 85

	Non-Combustible Construction*		Combustible Construction**	
	Inches	mm	Inches	mm
Left Side	0	0	10	254
Right Side	0	0	10	254
Rear	0	0	10	254
Bottom †	0	0	0	0

* In European Community Countries and North America.
** In European Community Countries only. NOT for North America.
† When used with factory supplied 6" legs or casters.

Model		Broiling Area		# Top Grates	# of Burners	Overall Dimensions*					
		in.	mm			Width Inches	mm	Depth* Inches	mm	Height* Inches	mm
F-24R	F-24GS	21 x 24	534 x 610	4	5	24	610	33 1/2	851	42	1066
F-30R	F-30R	27 x 24	686 x 610	5	6	30	762	33 1/2	851	42	1066
F-36R	F-36GS	33 x 24	838 x 610	6	8	36	915	33 1/2	851	42	1066
F-48R	F-48GS	45 x 24	1143 x 610	8	11	48	1219	33 1/2	851	42	1066
F-60R	F-60GS	57 x 24	1448 x 610	10	14	60	1524	33 1/2	851	42	1066
F-72R	F-72GS	69 x 24	1753 x 610	12	17	72	1829	33 1/2	851	42	1066
F-84R	F-84GS	81 x 24	2057 x 610	14	20	84	2134	33 1/2	851	42	1066

*Height includes 6" (152 mm) standard legs or with optional casters
*Depth includes 6" (152 mm) work deck

Model		BTUH	KW	CONNECTION
F-24R	F-24GS	75,000	21.98	1"
F-30R	F-30GS	90,000	26.37	1"
F-36R	F-36GS	120,000	35.16	1"
F-48R	F-48GS	165,000	48.35	1"
F-60R	F-60GS	210,000	61.53	1"
F-72R	F-72GS	255,000	74.72	1"
F-84R	F-84GS	300,000	87.90	1"

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

Continuous product improvement is a policy of Bakers Pride Oven Company.
Therefore, specifications and design are subject to change without notification
DANTE-F — TSW/05/08