

# Skyfood

## CBG-24 / CBG-36 GAS RADIANT BROILERS

The **Countertop Radiant Gas Broilers** were developed to provide the best cooking experience, combining high standard quality, performance and durability to meet the most demanding users expectations.



### STANDARD FEATURES

- Available in 24" (610 mm) and 36" (915 mm) width.
- Stainless steel panel sides and back splash.
- 14" gauge polished stainless steel plate.
- Removable cast iron double-sided top grates, angled for better flame control (flat and 15° angle).
- Cast iron radiant for optimum heat distribution that are individually removable for easy cleaning.
- Enamelled burners placed every 12", providing uniformity when operating.
- Accessible pilots through front panel.
- Black paint injected aluminum knobs providing for better toughness and durability.
- 1-year parts and labor warranty.
- 4" adjustable chromed carbon steel legs.
- Easily removable stainless steel crumb/drip pan.
- Crumb/drip pan Capacity:

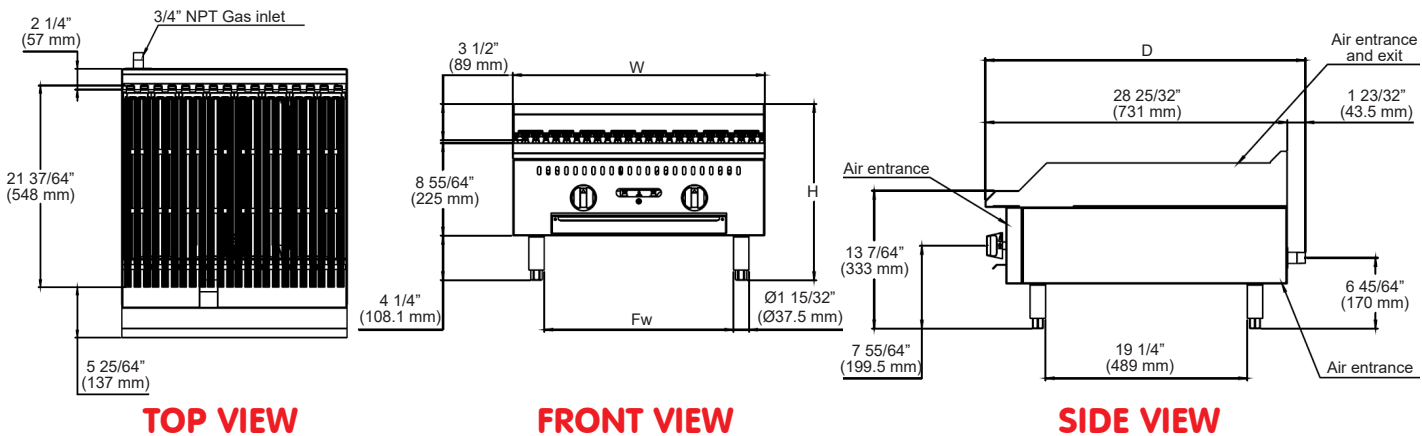
MODELS	CBG-24	CBG-36
COLLECTING TRAY CAPACITY	0.74 gal (2.8L)	1.5 gal (5.7L)



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WARRANTY 1 (one) year parts and labor valid in the Continental United States.

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### EXTERIOR PRODUCT DIMENSIONS & WEIGHT

MODELS	CBG-24	CBG-36
WIDTH (W)	24" (610 mm)	36" (915 mm)
DEPTH (D)	30 33/64" (775 mm)	30 33/64" (775 mm)
HEIGHT (H)	16 27/32" (428 mm)	16 27/32" (428 mm)
FW	18 3/32" (459.5 mm)	31 9/32" (794.5 mm)
WEIGHT	152 lb (69 kg)	212 lb (96 kg)

### SHIPPING CRATE DIMENSIONS & WEIGHT

MODELS	CBG-24	CBG-36
WIDTH	28 61/64" (710 mm)	40 5/32" (1,020 mm)
DEPTH	34 1/4" (870 mm)	34 1/4" (870 mm)
HEIGHT	19 19/64" (490 mm)	19 19/64" (490 mm)
WEIGHT	183 lb (83 kg)	258 lb (117 kg)

### UTILITY INFORMATION

MODELS	CBG-24	CBG-36
BURNERS	2	3
PROPANE - kcal/h	15,120	22,680
PROPANE - BTU/h	60,000	90,000
NATURAL - kcal/h	15,120	22,680
NATURAL - BTU/h	60,000	90,000
MANIFOLD PRESSURE - NATURAL GAS	4" W.C	4" W.C
MANIFOLD PRESSURE - PROPANE GAS	10" W.C	10" W.C

### SPECIFICATIONS

- 30,000 BTU/h burners placed every 12", providing best performance.
- Manifold pressure is 4" W.C (Natural Gas) or 10" W.C (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000ft.
- \*NOTE: In line with its policy to continually improve its product, Skyfood reserves the right to change materials and specifications without notice.
- Specify the type of gas when ordering.

### INSTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, [www.NFPA.org](http://www.NFPA.org). When writing, refer to NFPA No.96.4.

These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, [www.AGA.org](http://www.AGA.org).

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