



DANTE SERIES HEAVY-DUTY FLOOR MODEL GAS CHARBROILERS

SERIES: CH



Bakers Pride® CH series charbroilers are a great choice for high-volume broiling, with models ranging in size from 33" wide with six burners up to 76" wide with 14 burners. The stainless steel burners, which may be substituted for cast iron, each have an output of 18,000 BTUH for energy efficiency yet high production

Standard features include stainless steel radiants and cast iron grates that can be tilted in three different positions to create cooler zones. These charbroilers are constructed with fully welded, extra heavy-duty plate steel for durability and finished with durable Bakertone paint.

This series also offers many options to suit your needs, such as log holders or Glo-Stones for enhanced flavor and work decks for added convenience.

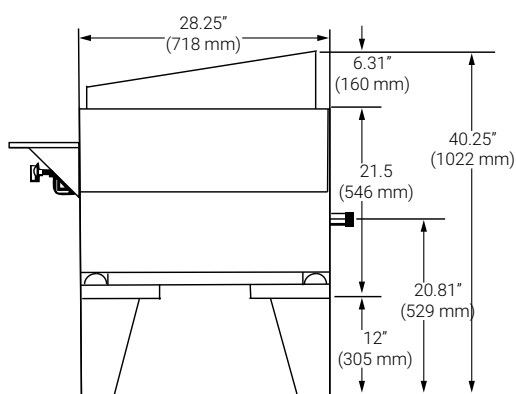
FEATURES AT A GLANCE

- 40.25" tall
- 18,000 BTUH burners every 5.25" (133 mm)
- Individually operated control valves
- Fully welded, heavy-duty plate steel construction
- Natural gas or liquid propane
- Cast-iron grates
- Back splash
- 8" (203 mm) deep lintel plate/shelf
- Stainless steel radiants
- 2" (51 mm) deep, stainless steel, slide-out grease drawers/water pans
- 1" (25 mm) NPT rear gas connection
- Pressure regulator
- One-year limited warranty

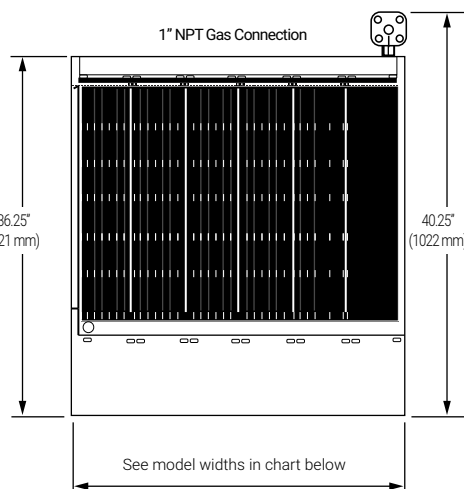
OPTIONS & ACCESSORIES

- Cast-iron burners
- Cast-iron radiants
- Glo-Stones
- Log holder
- Gas connector hose
- Stainless steel exterior side panels
- Leg set
- Leg & caster set
- Stainless steel or Richlite work deck with plate shelf
- 4" (102) deep water pans
- Stainless steel side splash guards
- Stainless steel heat shields
- Side gas connections
- Removable griddle plates
- Variety of top grates including meat, floating rod and more
- Custom cut-outs in work deck for saucepans

EQUIPMENT DIMENSIONS



SIDE VIEW



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.
CH-6	108,000	31.64	6	6	31.5" x 24" (800 x 610)	33.37" x 40.25" x 40.25" (846 x 1022 x 1022)	40" x 40" x 40.25" (1168 x 1016 x 1022)	42.8	1.17	570 (259kg)
CH-8	144,000	42.19	8	8	42" x 24" (1067 x 610)	44" x 40.25" x 40.25" (1118 x 1022 x 1022)	50" x 40" x 40.25" (1270 x 1016 x 1022)	53.2	1.47	700 (317kg)
CH-10	180,000	52.74	10	10	52.5" x 24" (1334 x 610)	54.62" x 40.25" x 40.25" (1387 x 1022 x 1022)	60" x 40" x 40.25" (1524 x 1016 x 1022)	63.9	1.02	900 (408kg)
CH-12	216,000	63.28	12	12	63" x 24" (1600 x 610)	65.25" x 40.25" x 40.25" (1657 x 1022 x 1022)	70" x 40" x 40.25" (1778 x 1016 x 1022)	74.5	2.05	1125 (510kg)
CH-14	252,000	73.83	14	14	73.5" x 24" (1867 x 610)	75.87" x 40.25" x 40.25" (1926 x 1022 x 1022)	80" x 40" x 40.25" (2032 x 1016 x 1022)	85.2	2.35	1350 (612kg)

*Height includes 12" (305 mm) legs. Depth includes gas regulator.

REQUIRED CLEARANCES

	Combustible
Left	0"
Right	0"
Back	0"

GAS CONNECTIONS

Natural or LP gas	
CH-6 to CH-10	1"
CH-12, CH-14	1.5"

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