



DANTE SERIES FLOOR MODEL CABINET-STYLE GAS CHARBROILERS

SERIES: F-R



Bakers Pride® F-R series charbroilers feature 36,000 BTUH H-burners for energy efficiency and broiling performance. Models come in a range of sizes from 24" to 84" wide.

Standard features include slide-out grease drawers/water pans as well as stainless steel radiants, which can be substituted for cast iron. A continuously lit, crossover pilot tube system makes lighting burners quick and easy. The steel floating rod grates may be adjusted in four separate titling positions, increasing flexibility and temperature control. Fully insulated, double walls help with heat retention, while stainless steel interiors and exteriors make this charbroiler both durable and easy to clean.

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

FEATURES AT A GLANCE

- 40" (1016 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
- Pressure regulator
- Double-walled, fully insulated construction
- Stainless steel exterior, interior, and combustion chamber
- 6" (152 mm) stainless steel work deck
- Stainless steel radiants
- 3.25" (83 mm) deep stainless steel, slide-out grease drawer/water pan
- 1" (25 mm) NPT rear gas connection
- Towel bar
- Standard 6" (152 mm) legs
- One-year limited warranty

OPTIONS & ACCESSORIES

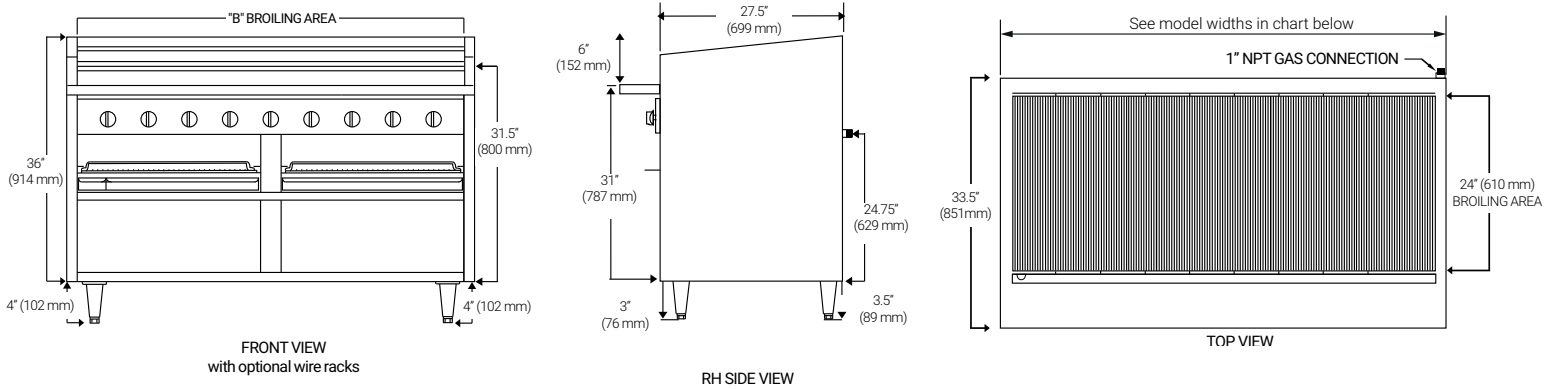
- Cast-iron radiants
- Glo-Stones (field convertible)
- Natural woodsmoke essence box
- Log holder
- Adjustable height lower broiler rack with 500–550°F (260–288°C) temperatures
- Overhead back shelves with additional grates
- Removable, steel griddle plate
- Stainless steel splash guard
- Condiments rails
- 48" (1219 mm) gas connector hose (with or without restraining cable)
- Heavy-duty casters (two with locks)
- Warming rack
- Richlite front-mounted work deck (with or without saucepan cut-outs)



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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.
F-24R	90,000	21.98	4	2.5	21" x 24" (533 x 610)	24" x 40" x 33.5" (610 x 1016 x 851)	51.5" x 71.5" x 35.75" (1308 x 1816 x 908)	76.2	2.2	320 (146kg)
F-30R	108,000	26.37	5	3	27" x 24" (686 x 610)	30" x 40" x 33.5" (762 x 1016 x 851)	51.5" x 71.5" x 35.75" (1308 x 1816 x 908)	76.2	2.2	380 (173kg)
F-36R	144,000	35.16	6	4	33" x 24" (838 x 610)	36" x 40" x 33.5" (915 x 1016 x 851)	51.5" x 71.5" x 35.75" (1308 x 1816 x 908)	76.2	2.2	460 (209kg)
F-48R	198,000	48.35	8	5.5	45" x 24" (1143 x 610)	48" x 40" x 33.5" (1219 x 1016 x 851)	51.5" x 71.5" x 35.75" (1308 x 1816 x 908)	76.2	2.2	696 (316kg)
F-60R	252,000	61.53	10	7	57" x 24" (1448 x 610)	60" x 40" x 33.5" (1524 x 1016 x 851)	66" x 53" x 38" (1676 x 1346 x 965)	76.9	2.2	770 (350kg)
F-72R	306,000	74.72	12	8.5	69" x 24" (1753 x 610)	72" x 40" x 33.5" (1820 x 1016 x 851)	78" x 53" x 38" (1981 x 1346 x 965)	90.9	2.6	960 (437kg)
F-84R	360,000	87.90	14	10	81" x 24" (2057 x 610)	84" x 40" x 33.5" (2134 x 1016 x 851)	92" x 53" x 38" (2341 x 1346 x 965)	107.2	3.0	1150 (523kg)

*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.

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

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

