



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

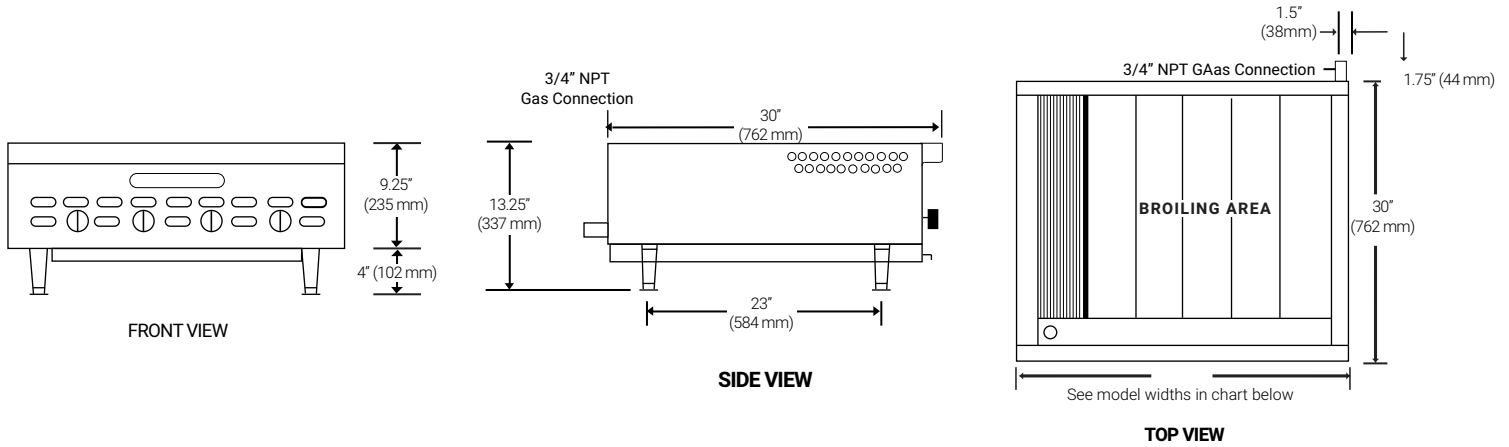
- Glo-Stones (field-convertible)
- Cast-iron radiants
- Stainless steel, front-mounted work deck (with or without saucepan cut-outs)
- Richlite front-mounted work deck (with or without saucepan cut-outs)
- Condiment rail
- Stainless steel equipment stand (with or without casters)
- Gas connector hose
- 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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