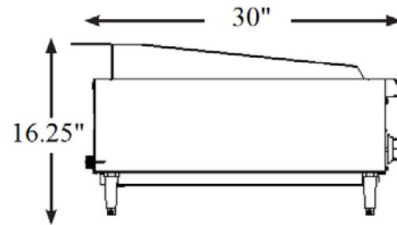


GG Series - Commercial Charbroilers

GCB-14

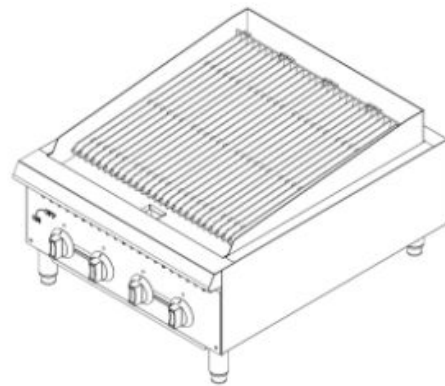
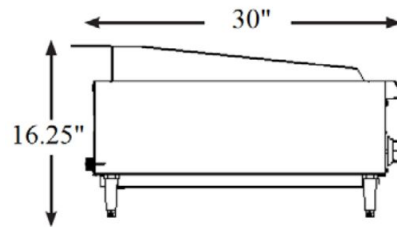


Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
250°F - 550°F	40,000	400 / 15 3/4" 356 / 14" 745 / 29"

- Cast iron bar burner, each 20,000 BTU/hr
- One control every 6"
- Standby pilot for easy start
- Cast iron radiant cover to hold heat and spread heat more evenly
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to propane or vice versa
- Stainless steel in the front and sides
- 3/4" NPT rear gas connection

GG Series - Commercial Charbroilers

GCB-24

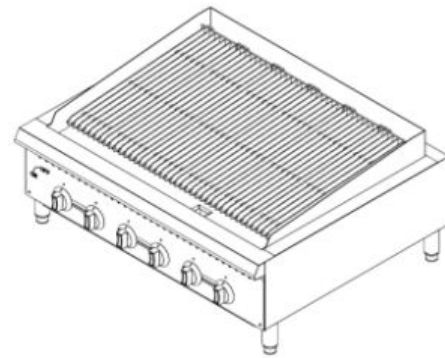
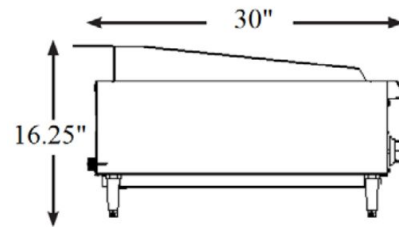


Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
250°F - 550°F	80,000	400 / 15 3/4" 605 / 24" 745 / 29"

- Cast iron bar burner, each 20,000 BTU/hr
- One control every 6"
- Standby pilot for easy start
- Cast iron radiant cover to hold heat and spread heat more evenly
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to propane or vice versa
- Stainless steel in the front and sides
- 3/4" NPT rear gas connection

GG Series - Commercial Charbroilers

GCB-36

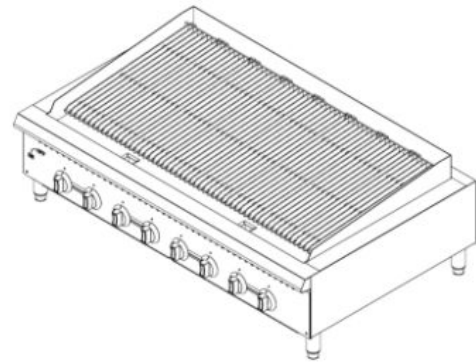
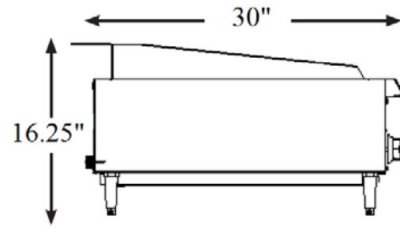


Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
250°F - 550°F	120,000	400 / 15 3/4" 910 / 35 3/4" 745 / 29 1/4"

- Cast iron bar burner, each 20,000 BTU/hr
- One control every 6"
- Standby pilot for easy start
- Cast iron radiant cover to hold heat and spread heat more evenly
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to propane or vice versa
- Stainless steel in the front and sides
- 3/4" NPT rear gas connection

GG Series - Commercial Charbroilers

GCB-48

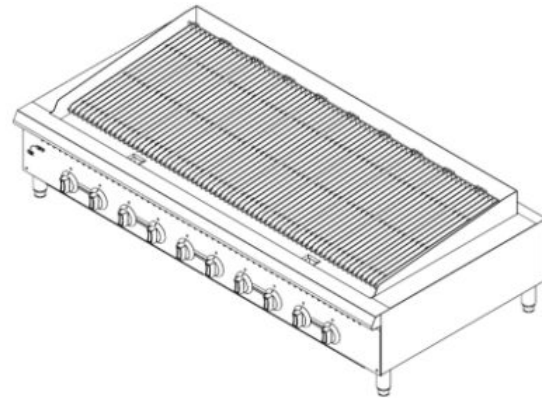
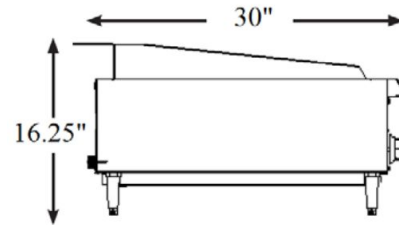


Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
250°F - 550°F	160,000	400 / 15 3/4" 1220 / 48" 745 / 29 1/4"

- Cast iron bar burner, each 20,000 BTU/hr
- One control every 6"
- Standby pilot for easy start
- Cast iron radiant cover to hold heat and spread heat more evenly
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to propane or vice versa
- Stainless steel in the front and sides
- 3/4" NPT rear gas connection

GG Series - Commercial Charbroilers

GCB-60



Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
250°F - 550°F	200,000	400 / 15 ¾" 1520 / 60" 745 / 29 ¼"

- Cast iron bar burner, each 20,000 BTU/hr
- One control every 6"
- Standby pilot for easy start
- Cast iron radiant cover to hold heat and spread heat more evenly
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to propane or vice versa
- Stainless steel in the front and sides
- ¾" NPT rear gas connection