

Char Broilers

The B+S Black series Char Broiler is mounted on an open stand with an under shelf ideal for storing cooking utensils. The cooking surface consists of heavy-duty cast iron grates with special drainage channels that allow for fat to be directed to the grease trough located at the front of the unit. These grates are heated by a radiant cast-iron hood placed above the 26 Mj burners that radiate the heat evenly making it ideal for grilling.

Each burner is fitted with a flame failure safety device, piezo ignition and a multi-setting gas valve allowing for greater regulation of the flame. Maintenance is made easy with frontal access to all components.

The char broiler series is available in three standard sizes and can be combined with boiling tops and grill plates to form various configurations to suit your cuisine style.

MODEL	LENGTH	DEPTH	HEIGHT	GAS CONSUMPTION (Mj/h)	
	(mm)	(mm)	(mm)	NG	LPG
CBR-3	300	840	1130	26	25
CBR-6	600	840	1130	51	50
CBR-9	900	840	1130	77	75



J grates

• Multi-setting gas valve as

Frontal access to all

standard allowing for greater

components make service easy Easy to clean fat spillage trays Heavy duty stainless steel frame construction

regulation of flame setting