



A Gas Regulator is included with the purchase of your Entrée Commercial Gas Charbroiler.

COMMERCIAL GAS CHARBROILER



Model	Burners
BR-24	2
BR-36	3
BR-48	4

The Entrée Gas Charbroiler radiates heat with efficient 12" U shaped burners that offer a high broiler flame every 6". This gives you flexibility and consistent heat distribution. Temperature controls every 12" allow you to cook larger or leaner pieces of meat like briskets, pork shoulders and ribs at low heat or crank up the intense heat to cook "Pittsburg Style" Ribeye, Sirloin or Prime Rib.

Entrée Charbroilers are available in 24", 36" and large 48" widths and covers complete parts and labor 1-year warranty.

Units are shipped for natural gas but are easily converted to LP (propane) gas with the LP conversion kit that is included.

All Charbroilers carry ETL gas and sanitation approvals that meet US gas and sanitation requirements for use in restaurants.

STANDARD FEATURES

- High Performance and Efficient 35,000 BTU Stainless Steel U style burners provide flame every 6" on Charbroiler grates
- Heavy Duty 10 Gauge Stainless Steel Radiants for consistent heat distribution and non clog burner protection
- Heavy-Duty cast iron cooking racks, reversible to offer thick or thin Char-marks with 3 height positions
- 4" High Backsplash and Sidesplash protection against grease spatters
- Pilots with front access
- Extended cool to touch front edge
- Removable, easy to clean full width stainless grease catch pan
- All grates and radiants easily removable for easy cleaning
- Large knobs with set screws
- Adjustable non skid Stainless Steel legs
- Warranty: 1 year parts and labor

Larger Meat low heat - Searing "Pittsburgh" High Heat – Even Heat Distribution
The Entrée Gas Charbroiler is perfect for mid to high volume operations.

COUNTERTOP COOKING



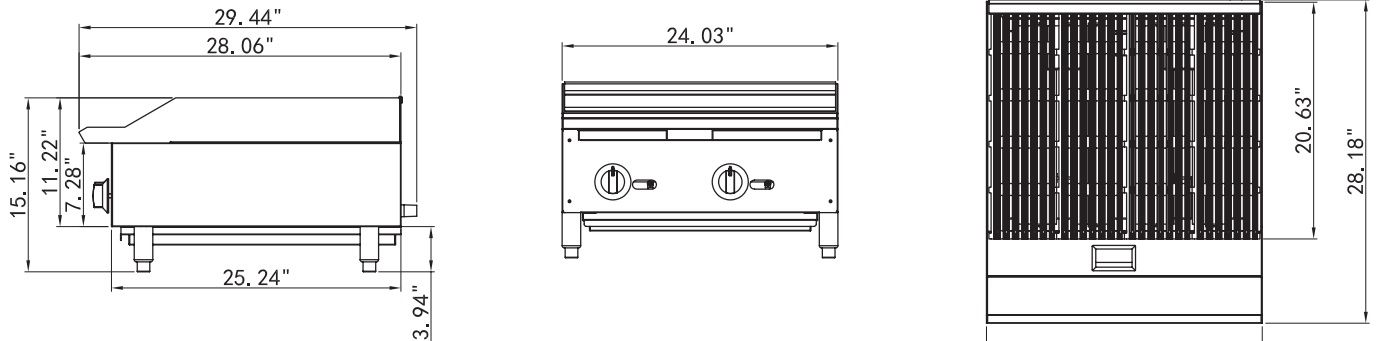


DETAILS AND DIMENSIONS

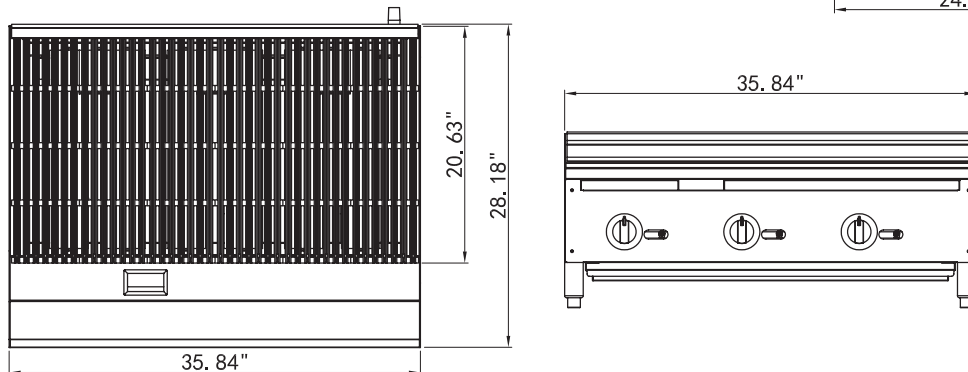
IMPORTANT INFORMATION:

- A pressure regulator is provided with this unit.
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (279 mm) W.C.
- Non-combustible clearance: 6" (152mm) sides, 6" (152mm) rear, and 4" (105mm) floor.
- Gas connection is 3/4" NPT (19mm) rear gas connection.
- All equipment is supplied for Natural Gas, an LP conversion kit is also provided.

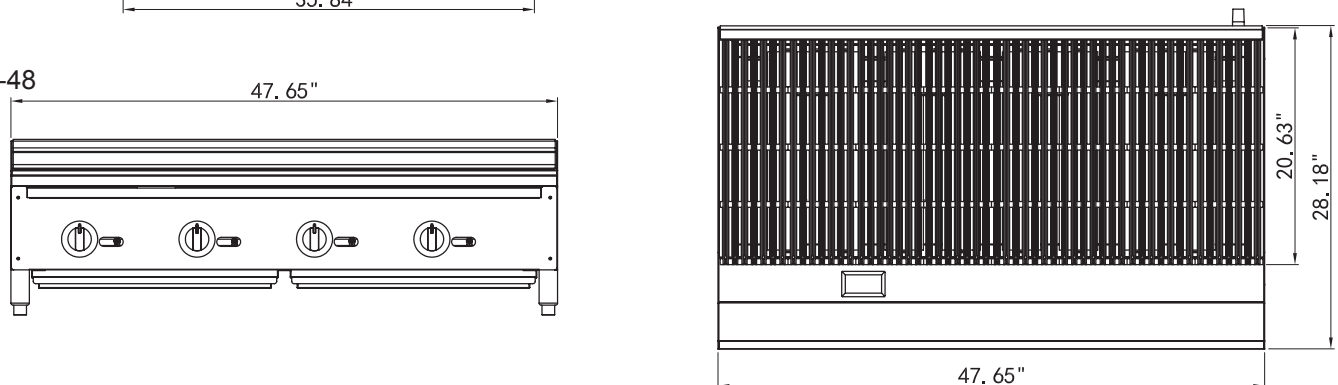
BR-24



BR-36



BR-48



Model	Burners	Cooking Area		Controls	Dimensions			BTU's (per burner)	Total BTU's	Crated Weight (lbs)
		L	W		W	D	H			
BR-24	2	21.25	23.5	Manual	24	27.5	15	35,000	70,000	150
BR-36	3	21.25	35.5	Manual	36	27.5	15	35,000	105,000	218
BR-48	4	21.25	47.5	Manual	48	27.5	15	35,000	140,000	?