



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

RADIANT GAS CHARBROILERS

Items: 47376, 47377, 47378

IDEAL FOR COOKING STEAKS, CHOPS, HAMBURGERS, AND SEAFOOD!

Omcan's gas equipment answers the needs of modern, busy catering establishments for reliable, well-built equipment that offers flexibility, performance, style and value for money. Omcan gas equipment has been designed with safety, ease of operation and performance as paramount. Omcan has a stylish and robust modular design, constructed of high quality brushed stainless steel, large "cool to touch" dials, large heavy-duty adjustable feet and easy to clean and remove accessories.

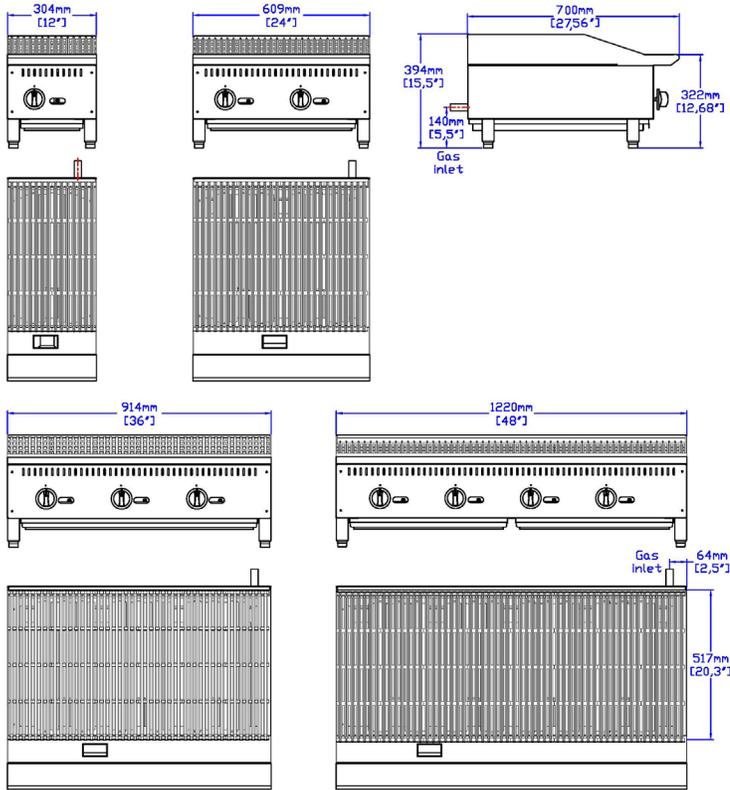


WARRANTY
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Authorized Dealer

TECHNICAL DRAWINGS & DIMENSIONS



FEATURES:

- Manually controlled independent cooking zones
- U shape burners, that provide even heat distribution every 12"
- Standing pilot ignition
- 10 gauge stainless steel radiants
- Front stainless steel edge and cabinet
- Back and side splash guards
- Adjustable stainless steel non-skid feet
- Full-width crumb tray, that's easy to remove
- 3/4" rear gas connection



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TECHNICAL SPECIFICATIONS

	12" Radiant Gas Charbroiler	24" Radiant Gas Charbroiler	36" Radiant Gas Charbroiler
Item	47376	47377	47378
Model	CE-CN-CB12-M	CE-CN-CB24-M	CE-CN-CB36-M
Number Of Burners	1	2	3
B.T.U.	35,000	70,000	105,000
Pre-Heat Time	5 minutes	5 minutes	5 minutes
Cooking Area (WD)	12" x 23.86"	24" x 23.86"	36" x 23.86"
*Gas Type	Natural	Natural	Natural
Dimension (WDH)	12" x 27.6" x 15.2"	24" x 27.6" x 15.2"	36" x 27.6" x 15.2"
Gross Dimensions	15.75" x 33.46" x 19.29"	27.56" x 33.46" x 19.29"	39.37" x 33.46" x 19.29"
Weight	69.4 lbs / 31.5 kg	111.3 lbs / 50.5 kg	154.3 lbs / 70 kg
Gross Weight	101.4 lbs / 46 kg	157.6 lbs / 71.5 kg	212.7 lbs / 96.5 kg
Conversion Kit Included	YES	YES	YES

OMCAN INC.

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