



America

www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax America BACGG Series Radiant Gas Charbroiler



Model BACGG18-2

The BakeMax America BACGG Series Radiant Gas Charbroiler is designed to provide reliable performance under tough commercial kitchen operating conditions. The charbroiler design directs juices evolved during the cooking process downward onto the radiants, resulting in searing flames and enhanced smoke flavors.

Features:

- Available in 18", 24", 36" and 48"
- Stainless steel body for durability and easy cleaning
- Heavy duty radiants for optimum heat distribution
- Heavy duty reversible cast iron grates for a variety of product
- Heavy duty cast iron top grates are angled to control flare-up
- Radiants are individually removable for easy cleaning
- Easy light pilot at the side of each burner
- Each burner provides 15,000 BTU/hr for Natural Gas and 16,666 BTU/hr for LP.
- Individually controlled enameled stainless steel burners placed every 6", providing maximum output, flexibility and low maintenance.
- Manual gas control valve for each burner allows use of select burners.
- 4" Adjustable chromed stainless steel legs
- Enameled grease tray full width catch tray funneling into a removable pan for easy cleaning
- 3/4" rear gas connect and pressure regulator for both natural gas and propane
- LP conversion kit included
- 2 Year Limited Parts & Labor Warranty



Inside View



Model BACGG24-4



Model BACGG36-6





Model BACGG48-8

** Due to continuous product improvement, specifications are subject to change without notice.

BakeMax® / Titan Ventures International Inc.

Warehouses:

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BakeMax America BACGG Series Radiant Gas Charbroiler

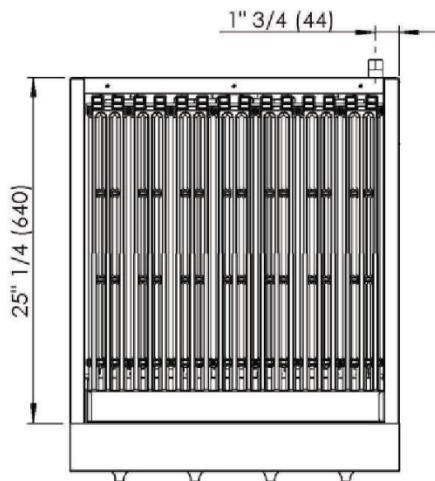
Technical Specifications & Drawings

Model	Width	Depth	Height	Burners	NG BTU	LP BTU	Orifice #	
							NG	LP
BACGG18	18" (461mm)	31" (783mm)	16.2" (417mm)	3	45,000	49,998	48	56
BACGG24	24" (613mm)	31" (783mm)	16.2" (417mm)	4	60,000	66,664	48	56
BACGG36	36" (918mm)	31" (783mm)	16.2" (417mm)	6	90,000	99,996	48	56
BACGG48	48" (1223mm)	31" (783mm)	16.2" (417mm)	8	120,000	133,328	48	56

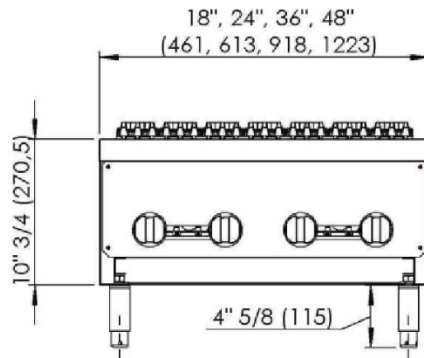
***Warning:** The minimum supply pressure on this appliance must be set at 4 water column inches for natural gas and 10 water column for propane gas. Each unit has a 3/4" gas connect at the rear of the appliance.

Shipping Information

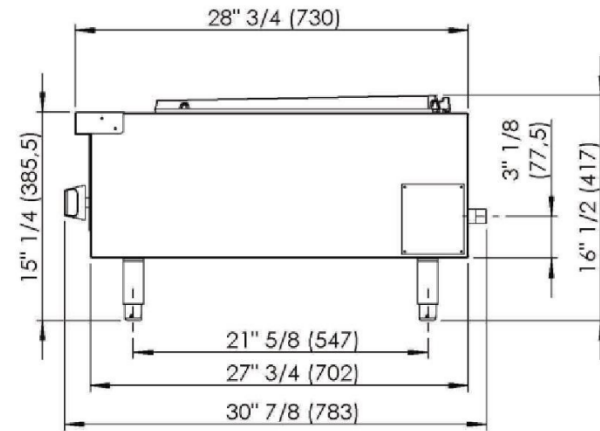
Model	Net Weight lbs/kg	Crated Weight lbs/kg	Crate Dimensions (D x W x H)
BACGG18	140lbs/64kg	157lbs/71kg	37"X23"X17"
BACGG24	182lbs/83kg	209lbs/95kg	37"X29"X17"
BACGG36	240lbs/109kg	284lbs/129kg	37"X41"X17"
BACGG48	258lbs/117kg	320lbs/145kg	37"X52"X17"



Top View





Front View



Side View

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