

PRODUCT:

QUANTITY:

ITEM:

Designed Smart

Heavy-Duty Countertop Lava Rock CharBroilers with exceptional low profile design is only 13 1/8" (333mm) to broiler surface making the Heavy Duty tall to range surface making them ideal for use on refrigerated cabinets and a 21 1/2" deep broiling surface.

Exterior front is all stainless steel with unique air blanket for ventilation and cooler outer temperatures. Front grease trough, slide out stainless steel water pan/grease drawer and 4" (102mm) chrome plated adjustable legs are standard. Interior combustion chamber is fabricated of 16 gauge CRS.

The HD models feature 24" long, 20,000BTU/HR, independently controlled; clog-proof, high efficiency burners located every 5" (127mm) for maximum heat. Lava Rock models add flame flare for richer flavor profile and are ideal for exhibition kitchens.

Standard top grates are cast iron with channels to direct grease to front trough. Grates are 22 3/4" (578mm) long with 7/8" (22mm) rib spacing while several grate types are optional and may be mixed and matched at no additional charge. Each grate may be manually adjusted in any of three separate tilting positions.

APW Wyott Design Features

- Cast iron top grates for broiling-floating rods or meat grates available at no charge
- 20,000 BTU/HR per burner with individually operated controlled valves located every 5"
- Stainless steel burners feature flame guards – cast iron burners optional
- All stainless exterior front, unitized body constructions, and stainless steel radiant heat deflectors
- Low profile, countertop design – only 13 1/8" to broiling/grilling surface
- Stainless steel slide-pit grease drawer/water pan and 4" legs
- 3/4" (19mm) NPT rear gas connection

*Warranty does not include rock grates, cooking grates, burners shields or fireboxes.



Model HCBR-2424i Heavy Duty Flat Hot Plate

Options & Accessories

- Stainless steel front-mounted work deck with or without sauce pan cut-outs
- Richlite front mounted work deck with or without sauce pan cut outs
- Flame failure safety pilot and CE approval
- Stainless radiants, lava rocks, cast iron burners
- Gas connector hoses, removable griddle plates, overhead back shelves, grate lifters, condiment rail, and stainless steel equipment stands

Reliability backed by APW Wyott's Warranty

All APW Wyott Heavy Duty Cookline Equipment is backed by a 1-year limited warranty and a 1-year on-site labor warrant. *

•Certified by the following agencies:



See reverse side for product specifications.

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PRODUCT SPECIFICATIONS:

Construction:

Stainless steel top skirt, grease trough, grease collector drawer, and front panel. Stainless steel radiant. Aluminized steel sides and back panel. 4" adjustable legs. Welded construction. Field convertible and adjustable gas regulator.

Gas Specifications:

HCRB-2424i: 4 burners, 80,000 BTUH total, 23.4 kw
 HCRB-2436i: 6 burners, 120,000 BTUH total, 35.2 kw
 HCRB-2448i: 8 burners, 160,000 BTUH total, 46.9 kw
 HCRB-2460i: 10 burners, 200,000 BTUH total, 58.6 kw
 HCRB-2472i: 12 burners, 240,000 BTUH total, 70.3 kw

Cooking Surface:

HCRB-2424i: 22 3/4" D x 24" W (57.9cm x 61cm)
 HCRB-2436i: 22 3/4" D x 36" W (57.9cm x 91.5cm)
 HCRB-2448i: 22 3/4" D x 48" W (57.9cm x 121.9cm)
 HCRB-2460i: 22 3/4" D x 60" W (57.9cm x 152.4cm)
 HCRB-2472i: 22 3/4" D x 70" W (57.9cm x 182.9cm)

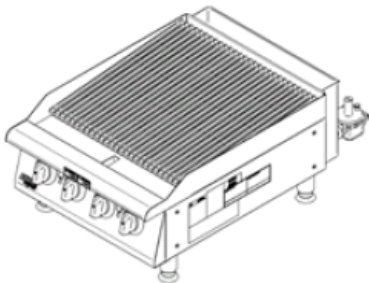
Overall Dimensions:

HCRB-2424i: 15 7/32" H x 24"W x 33 7/8"D
 HCRB-2436i: 15 7/32" H x 36"W x 33 7/8"D
 HCRB-2448i: 15 7/32" H x 48"W x 33 7/8"D
 HCRB-2460i: 15 7/32" H x 60"W x 33 7/8"D
 HCRB-2472i: 15 7/32" H x 72"W x 33 7/8"D

Shipping Information:

HCRB-2424i: 193 lbs. (88kg) HCRB-2436i: 264 lbs. (120kg)
 HCRB-2448i: 335 lbs. (176kg) HCRB-2460i: 543 lbs. (246kg)
 HCRB-2472i: 613 lbs. (373kg)

F.O.B. Standex Dock



Heavy Duty Cookline Lava Rock Charbroiler
Model HCRB-2424

