## Heavy Duty Gas Radiant Char-Broilers

Project $\qquad$
Item $\qquad$
Quantity $\qquad$
CSI Section 11400
Approved $\qquad$
Date $\qquad$
w/Adjustable or Non-Adjustable Grates


Model GTBG24-AR24

## Specifications

## Standard Features

- SS front, sides and back
- 4" SS adjustable legs
- $3 / 4^{\prime \prime}$ NPT gas regulator on all 24 " to 60 " wide models with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- 1" NPT gas regulator for GTBG72-NR72 model only. Has "T" gas manifold connection for straight through or nearly flush-mount gas connections.
- SS front rail; 4" (102mm) deep overall with 3 1/2" ( 89 mm ) top work surface
- SS large capacity crumb tray
- Reversible cast iron broiler racks in $3^{\prime \prime}$ wide sections with $1 / 8^{\prime \prime}$ and $3 / 16$ " brand marks.
- 21-3/16" (538mm) broiling grid depth
- 2-position adjustable broiler grates or fixed-position non-adjustable grates
- One cast iron radiant over a 18,000 BTU stainless steel tube burner for every 6 " of broiler width.
- One two position hi/lo valve control for each burner.

Options \&

## Accessories

- SS skirt for dais/counter surface mounting. The stainless steel skirt will reduce overall unit height by 1 $3 / 4$ " ( 44.45 mm ).
- SS spatter-guard
- Removable wire holding shelf for spatter guards available for 24 " and 36" models
- Broiler grate cleaning tool
- Fajita broiling grate: 9" wide, replaces 3 standard grate sections on the left or right end of the broiler. Limit one per broiler.
- Stainless stand with solid top and holding shelves, and adjustable feet
- Stainless stand with solid top and holding shelves, and casters, (locking front)
- Set of revisible cast iron broiler racks with 4 brand marks per $3^{\prime \prime}$ section. Brand $3 / 16^{\prime \prime}$ wide.
- Removable stainless steel attachment condiment rail with universal 1/9 or 1/3 food pan cut outs (pans supplied by others)
 6 " of broiler width. Large stainless steel catch tray, stainless steel front, sides, and back. $60^{\prime \prime}(1500 \mathrm{~mm})$, and with model GTBG72-NR72 only $72^{\prime \prime}(1800 \mathrm{~mm}), 13^{\prime \prime}(330 \mathrm{~mm})$ high and $32^{\prime \prime}(814 \mathrm{~mm})$ deep. Reversible cast iron grates in $3^{\prime \prime}(76 \mathrm{~mm})$ wide sections overall cooking area depth $213 / 16^{\prime \prime}(538 \mathrm{~mm})$. One 18,000 BTU burner with individual valve control per



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