



COUNTERTOP GAS GRIDDLE AND RADIANT CHAR BROILER



Model XX-4BG
(Grilling Position)



Model XX-4BG
(Griddle tilts up 90° for Char Broiling)

SPECIFICATIONS

Countertop gas radiant char broiler with spring balanced, feather-touch, heavy duty tilting breakfast griddle designed for broiling or grilling in one unit.

Exterior is all stainless steel. Front grease trough, slide out stainless steel water pan/grease drawer and 4" (102mm) chrome plated adjustable legs are standard. The tilting breakfast griddle is 1/4" (7mm) cold rolled steel. Interior combustion chamber is fabricated of 11 gauge and 16 gauge HRS and hand welded to form a single unit.

The XX-4BG features four 24" long, 18,000 BTU/HR, independently controlled, clog-proof, high efficiency burners.

14 Gauge, 300-series stainless steel radiant heat deflectors are placed directly above each burner for even heat transfer to the broiling surface and breakfast griddle. Cast iron radiants are optional.

Flame guards are attached to the underside of each burner to prevent direct contact of grease and flames.

Top grates are cast iron with channels to direct grease to front trough. Grates are 6" (152mm) wide by 23 3/4" (603mm) long with 3/4" (19mm) rib spacing, while several grate types are optional and may be mixed and matched.

GAS CHAR BROILERS



□ Model XX-4BG

STANDARD FEATURES

- Spring balanced, feather-touch, heavy duty tilting breakfast griddle
- Cast iron top grates for broiling
- 18,000 BTU/HR per burner with independently operated control valves
- 72,000 BTU/HR natural or propane gas — model XX-4BG
- All stainless exterior finish
- Low profile, countertop design — only 13 1/4" to broiling/grilling surface
- Stainless steel slide-out grease drawer/water pans and 4" legs
- Stainless steel radiant heat deflectors with flame guards
- 3/4" (19mm) NPT rear gas connection and pressure regulator
- Limited one year parts and labor warranty

OPTIONS & ACCESSORIES

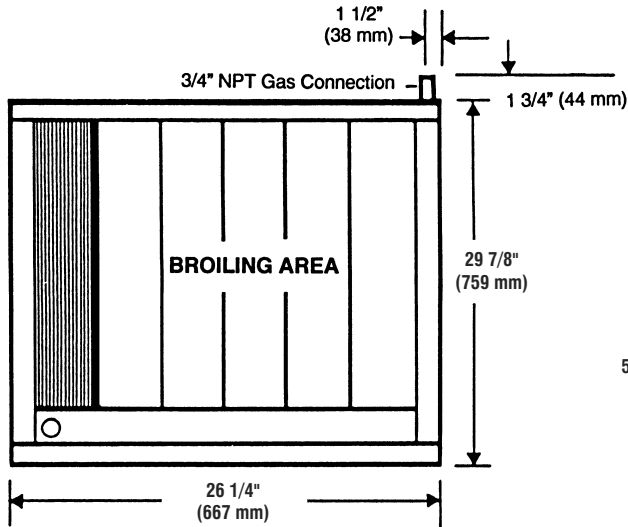
- Stainless steel front-mounted work deck with or without sauce pan cut-outs
- Richlite front mounted work deck with or without sauce pan cut-outs
- Cast iron radiants
- Cast iron burners
- Stainless steel equipment stand with or without casters
- Meat grates, fish grates and/or floating rod grates
- Char broiler and grilling utensils
- Gas connector hoses
- Removable splash guards

CERTIFICATIONS

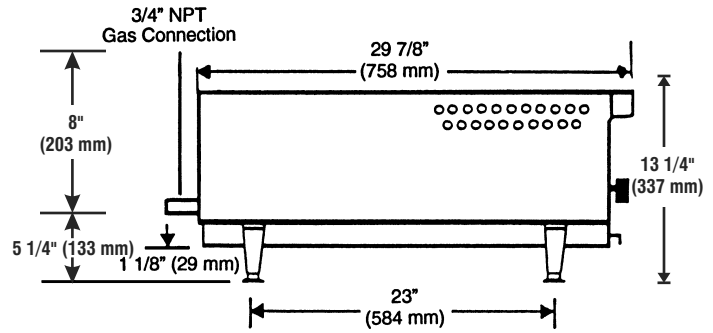


BAKERS PRIDE OVEN COMPANY, INC.
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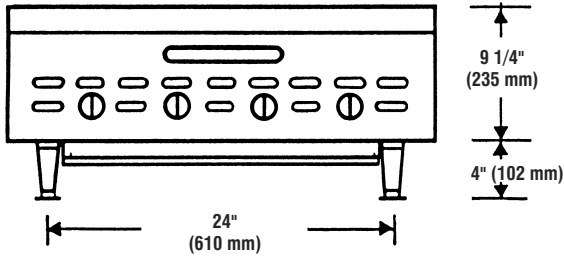


TOP VIEW

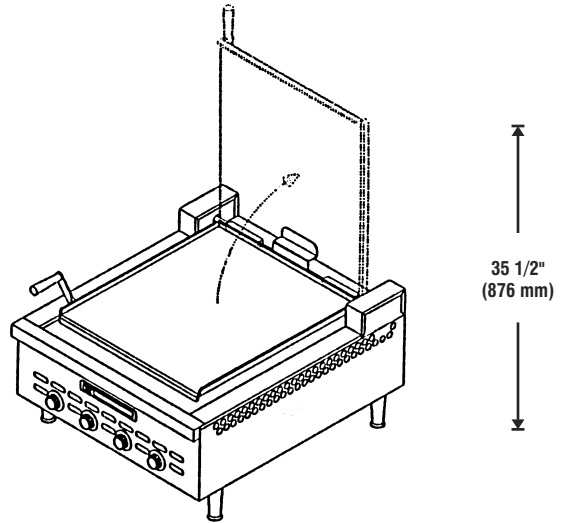


SIDE VIEW

GRIDDLE AREA
 19 3/4" (502 mm) Wide
 23 1/4" (591 mm) Deep



FRONT VIEW



REAR & SIDE VIEW

ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION

Model	Shipping Weight		Carton Dimensions					
	Lbs.	Kilos	Width Inches	mm	Depth Inches	mm	Height Inches	mm
XX-4BG	378	171	32	813	36	914	28	711

GAS SUPPLY

Model	BTUH	KW	CONNECTION
XX-4BG	72,000	21.09	3/4"

SPECIFICATIONS

Model	Broiling Area		# Top Grates	# of Burners	Overall Dimensions*					
	in.	mm			Width Inches	mm	Depth Inches	mm	Height Inches	mm
XX-4BG	21x24	533x610	4	4	26 1/4	667	30	762	13 1/4	337

*Height includes 4" (102 mm) standard legs

MINIMUM CLEARANCES

	Inches	mm
Right	0	0
Left	0	0
Rear	0	0

• From non-combustible construction
 • Install only with non-combustible material above grate level



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