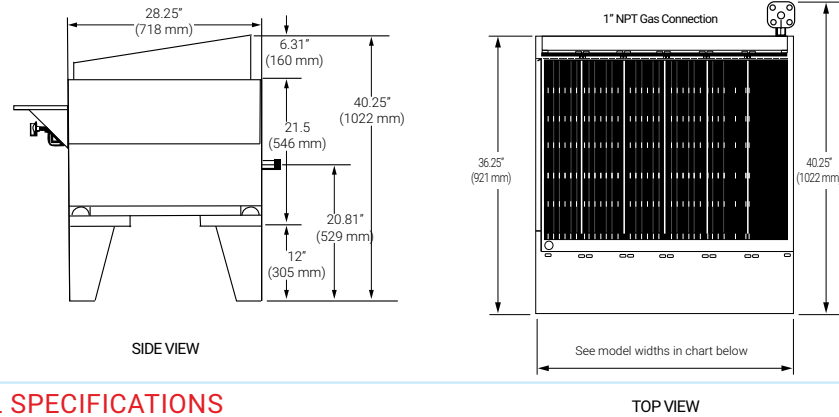


**EQUIPMENT DIMENSIONS**



**MECHANICAL SPECIFICATIONS**

Model #	BTU	KW	# Grates	# Burners	Broiling Area	Overall Dim (W x H x D)	Ship Wt.
CH-6	108,000	31.64	6	6	31.5" x 24" (800 x 610)	33.37" x 40.25" x 36.25" (846 x 1022 x 921)	570 (259kg)
CH-8	144,000	42.19	8	8	42" x 24" (1067 x 610)	44" x 40.25" x 36.25" (1118 x 1022 x 921)	700 (317kg)
CH-10	180,000	52.74	10	10	52.5" x 24" (1334 x 610)	54.62" x 40.25" x 36.25" (1387 x 1022 x 921)	900 (408kg)
CH-12	216,000	63.28	12	12	63" x 24" (1600 x 610)	65.25" x 40.25" x 36.25" (1657 x 1022 x 921)	1125 (510kg)
CH-14	252,000	73.83	14	14	73.5" x 24" (1867 x 610)	75.87" x 40.25" x 36.25" (1926 x 1022 x 921)	1350 (612kg)

\*Height includes 12" (305 mm) legs. Depth includes gas regulator.

**REQUIRED CLEARANCES**

Location	Clearance
Left	0"
Right	0"
Back	0"

**GAS CONNECTIONS**

Model	Clearance
Natural or LP gas	1"
CH-6 to CH-10	1.5"
CH-12, CH-14	1.5"

**ACCESSORIES**

- Cast-iron burners
- Cast-iron radiants
- Glo-Stones
- Log holder
- Gas connector hose
- Stainless steel exterior side panels
- Leg set
- Leg & caster set
- Stainless steel or Richlite work deck with plate shelf
- 4" (102) deep water pans
- Stainless steel side splash guards
- Stainless steel heat shields
- Side gas connections
- Removable griddle plates
- Variety of top grates including meat, floating rod and more
- Custom cut-outs in work deck for saucepans



Freight Class: 70, FOB Nogales, AZ 85621

Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.



**DANTE FLOOR MODEL CHARBROILERS  
SERIES: CH**





# HEAVY DUTY BROILING

**Flexible grates for anything you cook.** Cast-iron grates are standard but you may choose floating rod, fish, or meat grates at no extra charge. The grates can be tilted for temperature control.

**Powerful 18,000 BTUH "H" burners.** Under the stainless steel radiants, our heavy-duty, clog-proof burners can be configured to burn natural or LP gas. Each burner is independently controlled. A crossover pilot makes lighting easy.

**Wide array of options.** Add options like workdecks with pan cutouts for sauces, stainless steel heat shield, and overhead back shelf.

**Optional Glo-Stones.** Glo-Stones add a rustic flavor to food and the frequent flare-ups add a wonderful ambiance to any restaurant.

Bakers Pride® CH series charbroilers are a great choice for high-volume broiling, with models ranging in size from 33" wide with six burners up to 76" wide with 14 burners. The stainless steel burners, which may be substituted for cast iron, each have an output of 18,000 BTUH for energy efficiency yet high production.

Standard features include stainless steel radiants and cast iron grates that can be tilted to create cooler zones. These charbroilers are constructed with fully welded, extra heavy-duty plate steel for durability and finished with durable Bakertone paint.

This series also offers many options to suit your needs, such as log holders or Glo-Stones for enhanced flavor and work decks for added convenience.



## ONE-YEAR WARRANTY

At Bakers Pride we stand behind our products with a one-year limited warranty.



CALL OR VISIT THE BAKERS PRIDE WEBSITE TO LEARN MORE.

**800.431.2745**

**BAKERSPRIDE.COM**