

Project:

Item Number:

Quantity:

HEAVY-DUTY GASCHARBROILERS



DESCRIPTION

Vollrath® Heavy-Duty Gas Charbroilers are sturdy. Versatile grill plates feature narrower surfaces on one side with integral channels designed to dispense excess fat while reducing smoke and flames. The flip side features flatter, wider grill surfaces, ideal for fish and other delicate foods. Adaptor bars enable grill plates to be positioned away from heat for slower cooking and minimal flareups.

CLEARANCE AND ENVIRONMENT

- Charbroilers must be installed adjacent to non-combustible surfaces only, with a minimum spacing of 6" at the back.
- Adequate clearance must be maintained for proper ventilation and servicing; 4" legs must be installed for airflow.

AGENCY LISTINGS



Conforms to NSF/ANSI STD 4



Conforms to ANSI STD Z83.11-2016 Certified to CSA STD 1.8-2016

WARRANTY

All models shown come with Vollrath's 1-year standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

Approvals	Date

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

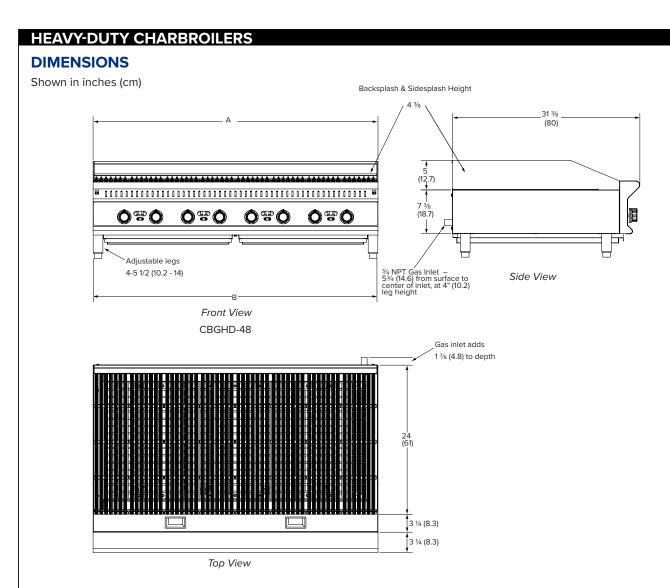
ITEMS

Item No./Model No.	Description
CBGHD-18	Radiant HD Gas Charbroiler, 18"
CBGHD-24	Radiant HD Gas Charbroiler, 24"
CBGHD-36	Radiant HD Gas Charbroiler, 36"
CBGHD-48	Radiant HD Gas Charbroiler, 48"
CBGHD-60	Radiant HD Gas Charbroiler, 60"
CBGHD-72	Radiant HD Gas Charbroiler, 72"
Accessory	Description
352574-1	Lava Rock Kit - 18 IN HDCB
352575-1	Lava Rock Kit - 24 IN HDCB
352576-1	Lava Rock Kit - 36 IN HDCB
352577-1	Lava Rock Kit - 48 IN HDCB
352578-1	Lava Rock Kit - 60 IN HDCB
352579-1	Lava Rock Kit - 72 IN HDCB

FEATURES & BENEFITS

- High-Output, individually-controlled 20,000 BTU burners are placed every 6" (15.2 cm) for full coverage and precision.
- · Unit is natural-gas-ready: propane conversion kit is included.
- Added depth and heat-retaining cast-iron radiants provide potential for increased volume while maintaining consistent results and faster recovery.
- Stainless steel construction makes cleaning easier.
- Metal knobs are GUARANTEED FOR LIFE.
- Smaller-width grease trays are easier to handle.
- Zero side clearance from non-combustibles saves space.
- · Bull-nose design protects from burns.
- Heavy-duty 2 mm thick back and side walls contain splash and keep food on the unit.
- · Adjustable flame settings create consistent, even heating.
- Superior stainless steel burners heat quickly and evenly.
- · Radiant Kit is included; Lava Rock Kit is available separately.
- · Heavy-duty gas valves ensure long life.
- · Heavy-duty legs make leveling simple.
- Vollrath components improve durability and cleanability.
- Standard 3/4" NPT gas inlet allows convenient installation.

vollrathfoodservice.com Form L35821



SPECIFICATIONS

Item No.	(A) Width	(B) Leg Width	Number of Burners	Output (BTU)	Control Type	Pilot Type	Number of Drip Trays
CBGHD-18	18.0 (46)	17.9 (45.4)	3	60,000		Standing	1
CBGHD-24	24.1 (61.2)	23.9 (60.7)	4	80,000			1
CBGHD-36	35.9 (91.1)	35.8 (90.9)	6	120,000			1
CBGHD-48	47.7 (121.1)	47.6 (120.9)	8	160,000	Manual		2
CBGHD-60	60.2 (152.9)	60.1 (152.6)	10	200,000			2
CBGHD-72	72.0 (182.8)	71.9 (182.6)	12	240,000			2



The Vollrath Company, L.L.C.

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Technical Services

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