

F-RS, C-RS, L-RS RADIANT CHARBROILERS

F-RS SERIES = FLOOR MODEL WITH CABINET BASE (34" HIGH)

C-RS SERIES = COUNTERTOP MODEL (17" HIGH)

L-RS SERIES = LOW-PROFILE COUNTERTOP MODEL (13" HIGH)

F-RS, C-RS, L-RS Series Charbroiler **GRATE OPTIONS:**

STANDARD GRATES

Heavy-duty, 1/2" steel free-floating rods provide great all-around performance. Scround Rods - Square on the top and round on the bottom, this unique design provides a more defined grill mark. In addition to providing an easier release, scround rods provide very defined brand marks for signature charbroiling. The round bottom is important to help tame flare-ups by draining 70% of the grease to the collection box.

CAST-IRON, REVERSIBLE GRATES

Heavy-duty Cast Iron grates are available. Cast Iron grates are reversible to provide a standard or thin brand by simply flipping over. Grates can be set in one of three tilt positions to provide gravity draining of grease to the front trough. Cast Iron grate spacing is (5/16").

F-RS, C-RS, L-RS Series Charbroiler **RADIANT OPTIONS:**

STAINLESS STEEL RADIANTS (STANDARD)

CAST IRON RADIANTS

GLO-STONES



**BAKERS
PRIDE**



F-RS Series (34" High) Floor Model w Cabinet Base Radiant Charbroilers

Bakers Pride® F-RS charbroilers feature 15,000 BTU burners for energy efficiency and broiling performance. Models range from 24" to 72" wide.

Standard features include slide-out grease drawers/water pans and stainless steel radiants, which can be substituted with cast iron radiants. A continuously lit, crossover pilot tube system makes lighting burners quick and easy. The steel floating rod grates may be adjusted in two separate titling positions, increasing flexibility and temperature control. Fully insulated, double walls help with heat retention, while stainless steel interiors and exteriors make this charbroiler both durable and easy to clean.

This series also offers many options to suit your needs, such as a natural wood smoke essence box or Glo-Stones for enhanced flavor and stainless steel shelf with pan cut outs for added convenience.



F-24RS

F-RS Series (34" High) Floor Models with Cabinet Base

Model	Radiants	Part Number	GAS	BTUH	Grates	Burners	Broiling Area Inches (mm)	Dimensions W x H x D Inches (mm)	estimated Ship Wt. lb (kg)
F-24RS	Stainless Steel Radiant	4M-T2SA6RN	NAT	60,000	1	4	513 in ² (13,030 mm ²)	24 x 34 x 35.5 (610 x 864 x 902)	401 (182)
F-24RS	Stainless Steel Radiant	4M-T2SA6RP	LP						
F-24RS-R	Cast Iron Radiant	4M-T2RA6RN	NAT						
F-24RS-R	Cast Iron Radiant	4M-T2RA6RP	LP						
F-24RS-C	Glo Stones	4M-T2CA6RN	NAT						
F-24RS-C	Glo Stones	4M-T2CA6RP	LP						
F-36RS	Stainless Steel Radiant	4M-T3SA6RN	NAP	105,000	1	7	810 in ² (20,574 mm ²)	36 x 34 x 35.5 (914 x 864 x 902)	555 (252)
F-36RS	Stainless Steel Radiant	4M-T3SA6RP	LP						
F-36RS-R	Cast Iron Radiant	4M-T3RA6RN	NAT						
F-36RS-R	Cast Iron Radiant	4M-T3RA6RP	LP						
F-36RS-C	Glo Stones	4M-T3CA6RN	NAT						
F-36RS-C	Glo Stones	4M-T3CA6RP	LP						
F-48RS	Stainless Steel Radiant	4M-T4SA6RN	NAP	150,000	2	10	1,107 in ² (28,118 mm ²)	48 x 34 x 35.5 (1219 x 864 x 902)	685 (311)
F-48RS	Stainless Steel Radiant	4M-T4SA6RP	LP						
F-48RS-R	Cast Iron Radiant	4M-T4RA6RN	NAT						
F-48RS-R	Cast Iron Radiant	4M-T4RA6RP	LP						
F-48RS-C	Glo Stones	4M-T4CA6RN	NAT						
F-48RS-C	Glo Stones	4M-T4CA6RP	LP						
F-60RS	Stainless Steel Radiant	4M-T5SA6RN	NAP	195,000	3	13	1,404 in ² (35,662 mm ²)	60 x 34 x 35.5 (1524 x 864 x 902)	900 (408)
F-60RS	Stainless Steel Radiant	4M-T5SA6RP	LP						
F-60RS-R	Cast Iron Radiant	4M-T5RA6RN	NAT						
F-60RS-R	Cast Iron Radiant	4M-T5RA6RP	LP						
F-60RS-C	Glo Stones	4M-T5CA6RN	NAT						
F-60RS-C	Glo Stones	4M-T5CA6RP	LP						
F-72RS	Stainless Steel Radiant	4M-T6SA6RN	NAP	240,000	3	16	1,704 in ² (43,282 mm ²)	72 x 34 x 35.5 (1829 x 864 x 902)	998 (453)
F-72RS	Stainless Steel Radiant	4M-T6SA6RP	LP						
F-72RS-R	Cast Iron Radiant	4M-T6RA6RN	NAT						
F-72RS-R	Cast Iron Radiant	4M-T6RA6RP	LP						
F-72RS-C	Glo Stones	4M-T6CA6RN	NAT						
F-72RS-C	Glo Stones	4M-T6CA6RP	LP						

F-RS, C-RS, L-RS
ACCESSORIES & OPTIONS listed on page 5



**C-RS Series (17" High)
Countertop Radiant Charbroilers**

Bakers Pride® C-RS charbroilers feature a standard-profile design and 15,000 BTU burners for energy efficiency and broiling performance. Models range from 24" to 72" wide. Stainless steel radiants and steel floating rod grates are standard. Grates may be adjusted in four separate tilting positions for increased flexibility and temperature control.

A continuously lit, cross-over pilot tube system makes lighting burners quick and easy. Fully insulated, double walls for superior heat retention and stainless steel interior/exterior construction for durability ease when cleaning.

This series also offers many options to suit your needs, such as a natural wood smoke essence box or Glo- Stones for enhanced flavor and work decks for added convenience.

C-24RS



C-RS Series (17" High) Countertop Models

Model	Radiants	Part Number	GAS	BTUH	Grates	Burners	Broiling Area inches (mm)	Dimensions W x H x D inches (mm)	estimated Ship Wt. lb (kg)
C-24RS	Stainless Steel Radiant	4M-M2SA6RN	NAT	60,000	1	4	513 in ² (13,030 mm ²)	24 x 17 x 35.5 (610 x 432 x 902)	412 (187)
C-24RS	Stainless Steel Radiant	4M-M2SA6RP	LP						
C-24RS-R	Cast Iron Radiant	4M-M2RA6RN	NAT						
C-24RS-R	Cast Iron Radiant	4M-M2RA6RP	LP						
C-24RS-C	Glo Stones	4M-M2CA6RN	NAT						
C-24RS-C	Glo Stones	4M-M2CA6RP	LP						
C-36RS	Stainless Steel Radiant	4M-M3SA6RN	NAP	105,000	1	7	810 in ² (20,574 mm ²)	36 x 17 x 35.5 (914 x 432 x 902)	601 (273)
C-36RS	Stainless Steel Radiant	4M-M3SA6RP	LP						
C-36RS-R	Cast Iron Radiant	4M-M3RA6RN	NAT						
C-36RS-R	Cast Iron Radiant	4M-M3RA6RP	LP						
C-36RS-C	Glo Stones	4M-M3CA6RN	NAT						
C-36RS-C	Glo Stones	4M-M3CA6RP	LP						
C-48RS	Stainless Steel Radiant	4M-M4SA6RN	NAP	150,000	2	10	1,107 in ² (28,118 mm ²)	48 x 17 x 35.5	668 (303)
C-48RS	Stainless Steel Radiant	4M-M4SA6RP	LP						
C-48RS-R	Cast Iron Radiant	4M-M4RA6RN	NAT						
C-48RS-R	Cast Iron Radiant	4M-M4RA6RP	LP						
C-48RS-C	Glo Stones	4M-M4CA6RN	NAT						
C-48RS-C	Glo Stones	4M-M4CA6RP	LP						
C-60RS	Stainless Steel Radiant	4M-M5SA6RN	NAP	195,000	3	13	1,404 in ² (35,662 mm ²)	60 x 17 x 35.5	912 (414)
C-60RS	Stainless Steel Radiant	4M-M5SA6RP	LP						
C-60RS-R	Cast Iron Radiant	4M-M5RA6RN	NAT						
C-60RS-R	Cast Iron Radiant	4M-M5RA6RP	LP						
C-60RS-C	Glo Stones	4M-M5CA6RN	NAT						
C-60RS-C	Glo Stones	4M-M5CA6RP	LP						
C-72RS	Stainless Steel Radiant	4M-M6SA6RN	NAP	240,000	3	16	1,704 in ² (43,282 mm ²)	72 x 17 x 35.5	1078 (489)
C-72RS	Stainless Steel Radiant	4M-M6SA6RP	LP						
C-72RS-R	Cast Iron Radiant	4M-M6RA6RN	NAT						
C-72RS-R	Cast Iron Radiant	4M-M6RA6RP	LP						
C-72RS-C	Glo Stones	4M-M6CA6RN	NAT						
C-72RS-C	Glo Stones	4M-M6CA6RP	LP						

F-RS, C-RS, L-RS
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L-RS Series (13" High) Low-Profile Countertop Radiant Charbroilers

Bakers Pride® L-RS charbroilers feature a low-profile design and 15,000 BTU burners for energy efficiency and broiling performance. Models range from 24" to 72" wide. Stainless steel radiants and steel floating rod grates are standard. Grates may be adjusted in four separate titling positions for increased flexibility and temperature control.

A continuously lit, cross-over pilot tube system makes lighting burners quick and easy. Fully insulated, double walls for superior heat retention and stainless steel interior/exterior construction for durability ease when cleaning.

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

L-24RS



L-RS Series (13" High) Low-Profile Countertop Models

Model	Radiants	Part Number	GAS	BTUH	Grates	Burners	Broiling Area inches (mm)	Dimensions W x H x D inches (mm)	estimated Ship Wt. lb (kg)
L-24RS	Stainless Steel Radiant	4M-S2SA6RN	NAT	60,000	1	4	513 in ² (13,030 mm ²)	24 x 13 x 35.5 (610 x 330 x 902)	421 (191)
L-24RS	Stainless Steel Radiant	4M-S2SA6RP	LP						
L-24RS-R	Cast Iron Radiant	4M-S2RA6RN	NAT						
L-24RS-R	Cast Iron Radiant	4M-S2RA6RP	LP						
L-24RS-C	Glo Stones	4M-S2CA6RN	NAT						
L-24RS-C	Glo Stones	4M-S2CA6RP	LP						
L-36RS	Stainless Steel Radiant	4M-S3SA6RN	NAP	105,000	1	7	810 in ² (20,574 mm ²)	36 x 13 x 35.5 (914 x 330 x 902)	585 (265)
L-36RS	Stainless Steel Radiant	4M-S3SA6RP	LP						
L-36RS-R	Cast Iron Radiant	4M-S3RA6RN	NAT						
L-36RS-R	Cast Iron Radiant	4M-S3RA6RP	LP						
L-36RS-C	Glo Stones	4M-S3CA6RN	NAT						
L-36RS-C	Glo Stones	4M-S3CA6RP	LP						
L-48RS	Stainless Steel Radiant	4M-S4SA6RN	NAP	150,000	2	10	1,107 in ² (28,118 mm ²)	48 x 13 x 35.5 (1,219 x 330 x 902)	668 (303)
L-48RS	Stainless Steel Radiant	4M-S4SA6RP	LP						
L-48RS-R	Cast Iron Radiant	4M-S4RA6RN	NAT						
L-48RS-R	Cast Iron Radiant	4M-S4RA6RP	LP						
L-48RS-C	Glo Stones	4M-S4CA6RN	NAT						
L-48RS-C	Glo Stones	4M-S4CA6RP	LP						
L-60RS	Stainless Steel Radiant	4M-S5SA6RN	NAP	195,000	3	13	1,404 in ² (35,662 mm ²)	60 x 13 x 35.5 (1,524 x 330 x 902)	910 (413)
L-60RS	Stainless Steel Radiant	4M-S5SA6RP	LP						
L-60RS-R	Cast Iron Radiant	4M-S5RA6RN	NAT						
L-60RS-R	Cast Iron Radiant	4M-S5RA6RP	LP						
L-60RS-C	Glo Stones	4M-S5CA6RN	NAT						
L-60RS-C	Glo Stones	4M-S5CA6RP	LP						
L-72RS	Stainless Steel Radiant	4M-S6SA6RN	NAP	240,000	3	16	1,704 in ² (43,282 mm ²)	72 x 13 x 35.5 (1,829 x 330 x 902)	1050 (476)
L-72RS	Stainless Steel Radiant	4M-S6SA6RP	LP						
L-72RS-R	Cast Iron Radiant	4M-S6RA6RN	NAT						
L-72RS-R	Cast Iron Radiant	4M-S6RA6RP	LP						
L-72RS-C	Glo Stones	4M-S6CA6RN	NAT						
L-72RS-C	Glo Stones	4M-S6CA6RP	LP						

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F-RS, C-RS, L-RS ACCESSORIES & OPTIONS

F-RS, C-RS, L-RS Charbroiler ACCESSORIES & OPTIONS

	24" Wide models	36" Wide models	48" Wide models	60" Wide models	72" Wide models
Description	Part #	Part #	Part #	Part #	Part #
Splash Guards Side Extensions (Stainless Steel)	4M-EXTNS-2	4M-EXTNS-3	4M-EXTNS-4	4M-EXTNS-5	4M-EXTNS-6
Overhead Backshelf	4M-BKSHF-2	4M-BKSHF-3	4M-BKSHF-4	4M-BKSHF-5	4M-BKSHF-6
10" Work Deck (Stainless Steel)					
Slip-on Cover (F, C models ONLY)	4M-SLIPONCVR-2	4M-SLIPONCVR-3	4M-SLIPONCVR-4	4M-SLIPONCVR-5	4M-SLIPONCVR-6
Quick Disconnect Hose	4M-QCKDISC-48	4M-QCKDISC-48	4M-QCKDISC-48	4M-QCKDISC-48	4M-QCKDISC-48
Smoker-Box w/ shovel (F, C models ONLY)	4M-SMKBOX2	4M-SMKBOX3-4	4M-SMKBOX3-4	4M-SMKBOX5-6	4M-SMKBOX5-6
Caster Kit (F model ONLY)	4M-FMCSTR2-5	4M-FMCSTR2-5	4M-FMCSTR2-5	4M-FMCSTR2-5	4M-FMCSTR6
Pan Cut-Outs					
Pan Divider Bar (sold w/ Pan Cut-Outs ONLY)	4M-PANDIV	4M-PANDIV	4M-PANDIV	4M-PANDIV	4M-PANDIV
Stands with Casters (L Series ONLY)	4M-STND-A-CSTR2	4M-STND-A-CSTR3	4M-STND-A-CSTR4	4M-STND-A-CSTR5	4M-STND-A-CSTR6
Stands with Casters (C Series ONLY)	4M-STND-C-CSTR2	4M-STND-C-CSTR3	4M-STND-C-CSTR4	4M-STND-C-CSTR5	4M-STND-C-CSTR6

CH-SERIES EXTRA HEAVY-DUTY RADIANT CHARBROILERS

**24" D
Broiling
Surface**



CH-8



CH Series Extra Heavy-Duty Radiant Charbroilers

The CH Series gas radiant charbroilers are designed for high volume broiling and are constructed of extra heavy duty 1/2" and 1/4" hand welded steel plate.

18,000 BTUH burners are located every 4 7/8" for maximum production while heavy duty stainless or optional cast iron deflectors ensure even surface temperatures.

1" NPT rear gas connection standard. Natural or LP gas. 8" Deep, 1/4" thick steel lintel plate, and 2" deep stainless steel grease and water pans are standard, with optional legs and casters.

CH broilers may be easily built-in with stone, brick or masonry for exhibition kitchens. FOB Bakers Pride Dock, Freight Class 85.

CH Series Extra Heavy Duty Radiant Charbroilers

Model	Part Number	GAS	BTUH	Grates	Burners	Broiling Area inches (mm)	Dimensions W x H x D inches (mm)	Ship Wt. lb (kg)
CH-6	4M-6NCSS0SL	NAT	108,000	6	6	31 1/2 x 24 (800 x 610)	33 3/8" x 40" x 36 1/4" (846 x 1016 x 921)	570 (259)
CH-6	4M-6LCSS0SL	LP	108,000	6	6	31 1/2 x 24 (800 x 610)	33 3/8" x 40" x 36 1/4" (846 x 1016 x 921)	570 (259)
CH-8	4M-8NCSS0SL	NAT	144,000	8	8	42 x 24 (1067 x 610)	44" x 40" x 36 1/4" (1118 x 1016 x 921)	700 (318)
CH-8	4M-8LCSS0SL	LP	144,000	8	8	42 x 24 (1067 x 610)	44" x 40" x 36 1/4" (1118 x 1016 x 921)	700 (318)
CH-10	4M-10NCSS0SL	NAT	180,000	10	10	52 1/2 x 24 (1334 x 610)	54 5/8" x 40" x 36 1/4" (1387 x 1016 x 921)	900 (408)
CH-10	4M-10LCSS0SL	LP	180,000	10	10	52 1/2 x 24 (1334 x 610)	54 5/8" x 40" x 36 1/4" (1387 x 1016 x 921)	900 (408)

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. Crossover pilot makes lighting easy.

Customize Your Charbroiler! Wide array of options. Add work-decks 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.

CH Series Charbroiler
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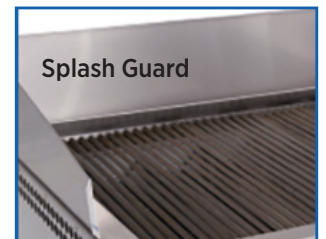
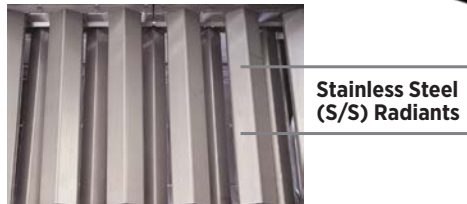
CH-6



CH SERIES ACCESSORIES & OPTIONS

CH Series Charbroiler ACCESSORIES and OPTIONS

Description	CH-6		CH-8		CH-10	
	Part Number		Part Number		Part Number	
Cast Iron Burners in Lieu of S/S	Contact CC		Contact CC		Contact CC	
Log Holders Each	AS-21882415		AS-21882415		AS-21882415	
S/S Side Splash Guards	M4-H1530S		M4-H1530S		M4-H1530S	
S/S Side Panels Each Side	M4-H1385X		M4-H1385X		M4-H1385X	
Pan Cut Outs Each (Largest size cutout 1/3 pan)	Contact CC		Contact CC		Contact CC	
S/S Heat Shields	4M-T3079V		4M-T3080V		4M-T3081X	
Plate Shelf w/ S/S Work Deck	M4-CH6KIT-3		M4-CH8KIT-3		M4-CH10KIT-3	
4" Deep Water Pans in Lieu of 2"	M4-CH6KIT-10		M4-CH8KIT-10		CH10KIT#10	
Leg Set of 4	4M-S1439Y		4M-S1439Y		4M-S1439Y	
Legs w/ Casters	4M-S115Y		4M-S115Y		4M-S115Y	



CH Series charbroilers **Grate Guide**

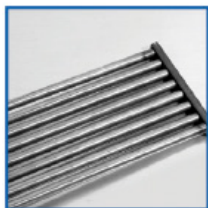
Grate Type	CH Series	
Floating Rods	In lieu of Std Grates	no charge
Flat / Cast Iron	In lieu of Std Grates	standard
Meat	In lieu of Std Grates	no charge
Fish	In lieu of Std Grates	no charge
Hinged Tilting	In lieu of Std Grates	NA
Fajita	In lieu of Std Grates	

Lift-Off 10 1/2" Wide Griddle Plate Available for CH Series charbroilers
 Lift-Off 16 1/2" Wide Griddle Plate Available for CH Series charbroilers
 In-Line 10 1/2" Wide Griddle Plate Available for CH Series charbroilers

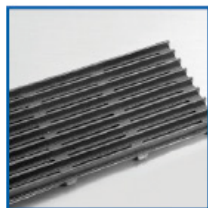


GRATES - CH Series Charbroilers

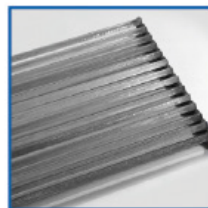
Description	Part Number		
Floating Rods	2F-3106245/2F-3106260 (4 1/2" grates / 6" grates)	In Lieu of standard grates	
Floating Rods	2F-3106245/2F-3106260 (4 1/2" grates / 6" grates)	Additional grates	
Flat/Cast Iron	2F-3106145/2F-3106160 (4 1/2" grates / 6" grates)	In Lieu of standard grates	
Flat/Cast Iron	2F-3106145/2F-3106160 (4 1/2" grates / 6" grates)	Additional grates	
Meat	2F-3106345/2F-3106360 (4 1/2" grates / 6" grates)	In Lieu of standard grates	
Meat	2F-3106345/2F-3106360 (4 1/2" grates / 6" grates)	Additional grates	
Fish - available in 10-1/2" sections only (Not on L, F, and C)	2F-T1166T (10 1/2" wide)	In Lieu of standard grates	
Fish - available in 10-1/2" sections only (Not on L, F, and C)	2F-T1166T (10 1/2" wide)	Additional grates	
Fajita	2F-3106511/2F-3106514 (Top & Bottom)	In Lieu of standard grates	
Fajita	2F-3106511/2F-3106514 (Top & Bottom)	Additional grates	
Griddle Plate - lift off 10 1/2" wide	4M-T1209U		
Griddle Plate - Lift off 16" wide	4M-T1020T		
Griddle Plate - In-line 10 1/2" wide x 24 deep	4M-T1251T	In Lieu of standard grates	
Griddle Plate - In-line 10 1/2" wide x 24 deep	4M-T1251T	Additional grates	
Large Broiler Brush	4M-T5104V		
Glo-Stones	AS-T1049X		
Grate Lifter - Meat & Floating Rd	2R-21880880		
Grate Lifter - Cast Iron	2R-T5041T		



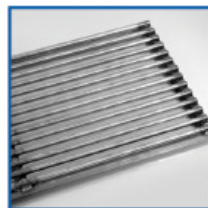
Floating Rods



Flat / Cast Iron



Meat (Diamond Shaped)



Fish



Fajita



Glo-Stones



Meat/Floating Rod
GRATE LIFTER



Spatula

