



HIGH PERFORMANCE HEAVY DUTY FLOOR MODEL RADIANT CHAR BROILERS



Model CH-6J
with standard heat shield

SPECIFICATIONS

Extra heavy duty radiant char broilers are designed for high volume broiling without charcoal or ceramic stones.

The CH Series features unitized construction. The entire chassis frame including the base is hand-crafted of 1/2" (13mm) to 1/4" (6mm) thick HRS and welded to form a single unit without fasteners. The sides and rear of the outer shell is made of heavy gauge CRS and is welded to the chassis frame to complete the unitized construction and finished with durable Baker Tone paint.

CH Series features 24" long (610mm) aluminized steel burners rated at 18,000 BTUH each (5.27kw) located every 5 1/4" (133mm). Each burner features a separate, independent operator-controlled valve. Cast iron heat deflector radiants are located directly above each burner for an even transfer of radiant heat to the broiling surface. Cast iron burners are optional.

Standard grates are rear-hinged, heavy-duty steel rods. Broiler grates are 24" deep (610mm) for maximum production.

Exterior measures 28 1/4" deep (718mm) plus 8" lintel plate (203mm) or 9 1/8" (232mm) work deck with plate shelf. Working height measures 33 1/2" (851mm) with legs, or 20" (508mm) without legs, plus 6 1/2" (165mm) back splash. Standard widths range from 33 1/2" (851mm) up to 75 3/4" (1924mm).

Standard features include 3 1/4" deep stainless steel slide-out water pans and grease drawer, rear gas connections and pressure regulator.

One year limited parts and labor warranty.

GAS CHAR BROILERS



- ☐ Model CH-6J
- ☐ Model CH-8J
- ☐ Model CH-10J
- ☐ Model CH-12J

STANDARD FEATURES

- ☐ Heavy plate steel, welded unitized construction
- ☐ High performance 18,000 BTUH per burner
- ☐ Natural or LP gas
- ☐ Individual, operator-controlled, adjustable burner valves
- ☐ Cast iron radiant heat deflectors above each burner
- ☐ 3 1/4" Deep stainless steel water pans
- ☐ 3 1/4" Deep stainless steel grease drawer
- ☐ Stainless steel side panels
- ☐ Stainless steel back splash
- ☐ Stainless steel splash guards
- ☐ Pressure regulator
- ☐ Legs with heavy duty casters
- ☐ Stainless steel heat shield
- ☐ One year limited parts and labor warranty

OPTIONS & ACCESSORIES

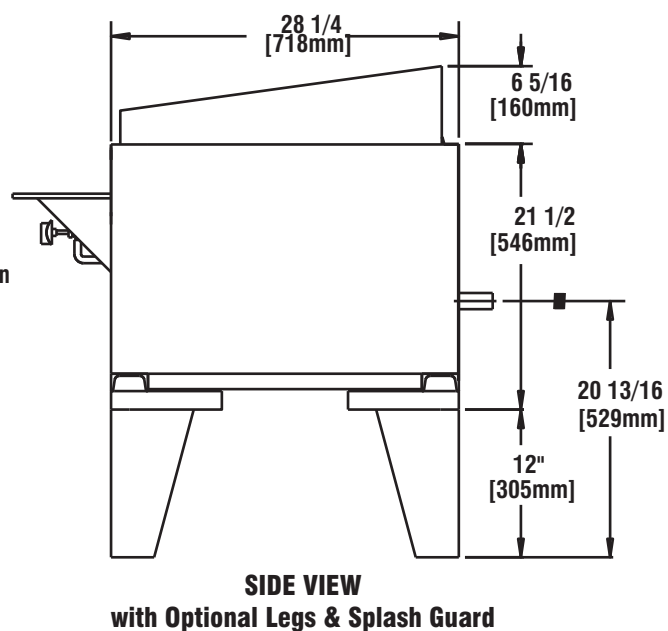
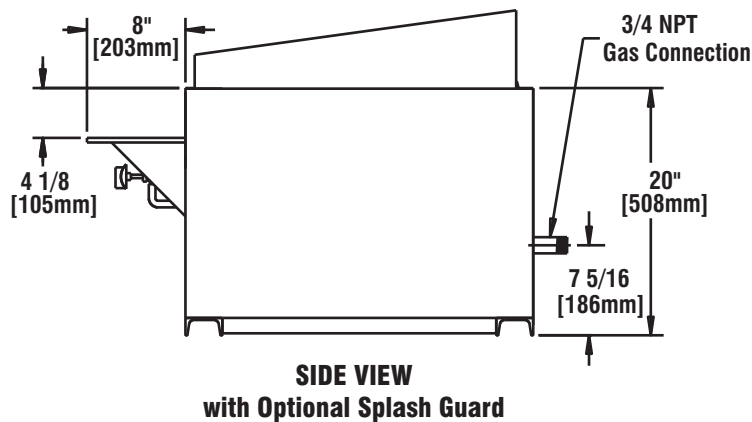
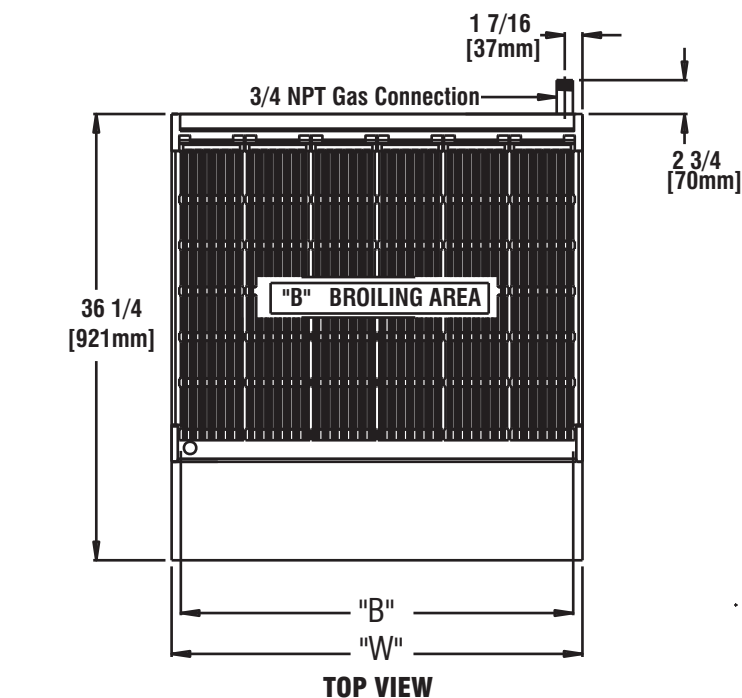
- ☐ Stainless steel radiants at no extra charge
- ☐ Cast iron burners
- ☐ Side gas connections
- ☐ Char broiler and grilling accessories
- ☐ Removable griddle plates
- ☐ Log holders for wood-assisted char broiling
- ☐ Gas connector hoses

CERTIFICATIONS



BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification



ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION									
Model	Shipping Weight		Carton Dimensions				Crate Size		
	Lbs.	Kilos	Width		Depth		Height		Cubic Feet
			Inches	mm	Inches	mm	Inches	mm	
CH-6J	570	259	52 1/2	1334	39 1/2	1003	37	940	44.4
CH-8J	660	300	45	1143	44 1/2	1130	42	1041	43.2
CH-10J	960	436	60	1524	47 1/2	1207	40	1016	65.2
CH-12J	1250	568	71 1/2	1816	47 1/2	1207	40	1016	78.7

GAS SUPPLY			
Model	BTUH	KW	CONNECTION
CH-6J	108,000	31.64	3/4"
CH-8J	144,000	42.19	3/4"
CH-10J	180,000	52.74	1"
CH-12J	216,000	63.28	1"

CE certification not available in LP gas

SPECIFICATIONS										
Model	Broiling Area		# Top Grates	# of Burners	Overall Dimensions*					
	in.	mm			Width		Depth		Height	
					Inches	mm	Inches	mm	Inches	mm
CH-6J	32 1/2x24	826x610	6	6	36 1/2	927	36 1/4	921	40	1016
CH-8J	43x24	1092x610	8	8	47 1/2	1197	36 1/4	921	40	1016
CH-10J	53 3/4x24	1365x610	10	10	57 3/4	1467	36 1/4	921	40	1016
CH-12J	64 1/2x24	1638x610	12	12	68 1/4	1734	36 1/4	921	40	1016

*Height includes legs and back splash

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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