

RADIANT CHARBROILERS **EBSCBS**



SCBS-36

Reach Grill Mastery with Quality Gas Charbroilers

Our **SCBS Gas Charbroilers** for restaurants are essential cooking appliances that use gas as a fuel source to produce high-intensity heat for grilling various food items. These versatile pieces of equipment are widely utilized in commercial kitchens, particularly in restaurants, due to their efficiency and ability to impart a distinct smoky flavor to grilled dishes. Gas charbroilers allow chefs to control the temperature and achieve precise cooking results. The use of gas as a fuel ensures quick and consistent heat distribution, making gas charbroilers a preferred choice for busy restaurant kitchens where speed and quality are paramount. Whether grilling steaks, burgers, seafood, or vegetables, gas charbroilers play a crucial role in enhancing the culinary offerings and overall dining experience in restaurants.

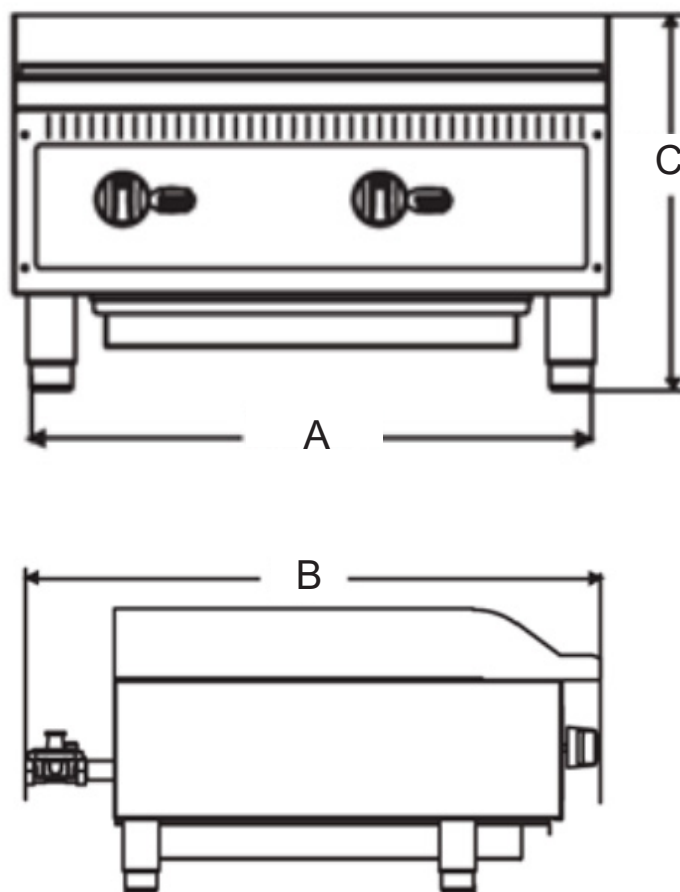
Standard Features

- ◆ Steel U-shaped burner for better heat distribution
- ◆ One control every 12"
- ◆ Standby pilot for easy start
- ◆ 0.75" thickness griddle plate
- ◆ Stainless steel adjustable heavy duty legs
- ◆ Zinc alloy knob with chrome coating
- ◆ Oil collector at the bottom
- ◆ Easy conversion from natural gas to propane
- ◆ Stainless steel in the front and sides
- ◆ Ships ready for natural gas, LP conversion kit included
- ◆ Cast iron grates can be adjusted in 3 different grilling positions
- ◆ Front edge cool to the touch for safe cooking

Technical Data

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Model	Dimensions			Number of Burners	Weight	Power
	WIDTH (A)	DEPTH (B)	HEIGHT (C)			
	in	in	in	in	lbs	Per Burner
EBSCBS-24	24.0	25.2	15.3	2	143	35,000
EBSCBS-36	36.0	25.2	15.3	4	209	35,000
EBSCBS-48	48.0	25.2	15.3	6	269	35,000



LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note: It is our policy to continually improve our equipment. Therefore, we reserve the right to change specifications and/or design without notice.



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