Champion CharBroiler
Gas CharRock

Models: ☐ GCRB-18H ☐ GCRB-24H ☐ GCRB-36H ☐ GCRB-48H

PRODUCT: QUANTITY: ITEM #:

Designed Smart

Increased Performance in Cooking

- One of the highest BTU ratings in its cooking class.
- Reduces amount of labor time to cook a 1/4 pound hamburger by 20%.
- Fast start-up and recovery to prime cooking temperatures.
- Versatile grate system can be adjusted in height to give maximum control.
- Special high temperature stainless steel provides even heat across the cooking area.
- Openings in the front allow the pilot light to be easily lit and adjusted without removing the front panel.
- Smooth action infinitely adjustable gas valves turn 180 degrees, giving the operator ultimate control.

Safety Features

- Bull-nose front extension protects employees from burns.

Saves Time and Clean-up Labor Cost

- Maintenance is easier with bottom-mounted grease collection pan and removable top grates.
- Self-cleaning CharRocks.
- Field convertible and adjustable gas regulator

Built Solid

Built to Last

- Double walled firebox protexts control panel from higher temperatures
- Thick, stainless steel construction on front panel and top skirt protects against kitchen 'wear and tear' and rust.
- Welded construction in frame.
- Thick, cast iron "steak char" grates stand up to years of high output char grilling

Reliability backed by APW Wyott's Warranty

- All APW Wyott Champion Cooking Equipment is backed by a 3-year limited warranty and a 1-year on-site labor warranty.*
- Certified by the following agencies:

UL SANITATION ® CE PROTECTED BY APW/WYOTT'S 3 YEAR LIMITED WARRANTY

*Warranty does not include rock grates, cooking grates, burner shields or fireboxes.

Model GCRB-24H Gas CharRock CharBroiler

APW Wyott Design Features

- 3/4" (1.9 cm) cast iron "steak char" grate.
- Fish grate (#3102202) and flat griddle plate overlay (#21813095)
- Cast iron rock grate
- 3" (7.6 cm) stainless steel backsplash; slopred side splashers.
- Front access panels for easy adjustment.
- Extended bull-nose front.
- Heavy-duty 4" (10.2 cm) heat-resistant, adjustable legs.
- Viewable standing pilot. Safety pilot available.
- Pilot can be lit without removing front panel.
- Gas connections use 3/4" NPT pipe.
- Field convertible and adjustable gas regulator.
- 4" x 1" (10.2 cm x 2.5 cm) grease chute drains into grease drawer.
- Stainless steel grease collector drawer.

Options & Accessories

- High altitude versions are available (contact factory).
- Fish grate only versions available.
- Safety Pilot
- Griddle Plate

See reverse side for product specifications.

APW Wyott Foodservice Equipment Company *· 729 Third Ave., Dallas, TX 75226*
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · www.apwwyott.com· info@apwwyott.com

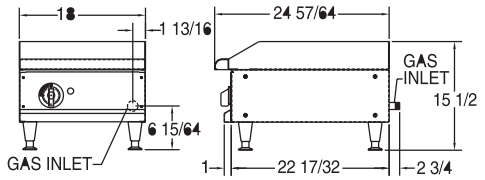
Rev. 1/23/2006

Champion CharBroiler
Gas CharRock

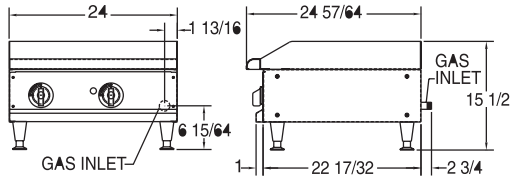
Models: ☐ GCRB-18H ☐ GCRB-24H ☐ GCRB-36H ☐ GCRB-48H

PRODUCT: QUANTITY: ITEM #:

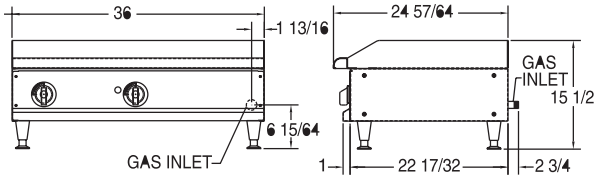
Gas Connection: 3/4" NPT pipe on the right side



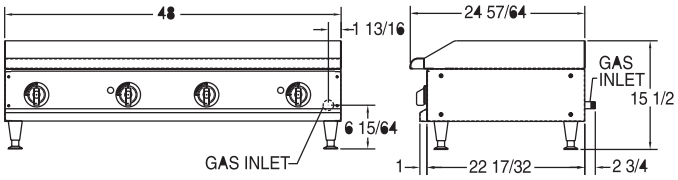
GCRB-18H



GCRB-24H



GCRB-36H



GCRB-48H

PRODUCT SPECIFICATIONS

Construction:

Stainless steel top skirt, grease through, grease collector drawer, and front panel. Stainless steel radiant. aluminized steel sides and back panel. 4" adjustable legs. Welded construction. Field convertible and adjustable gas regulator.

Gas Specifications:

GCRB-18H: 1 "S" burner, total 60,000 BTU/hr. One manual control. (Propane is 54,300 BTU/hr.)

GCRB-24H: 2 "U" burners, 40,000 BTU/hr. each, total 80,000 BTU/hr. input. Two manual high-low controls. (Propane is 72,500 BTU/hr.)

GCRB-36H: 3 "U" burners, 40,000 BTU/hr. each, total 120,000 BTU/hr. input. Two manual high-low controls. (Propane is 108,750 BTU/hr.)

GCRB-48H: 4 "U" burners, 40,000 BTU/hr. each, total 160,000 BTU/hr. input. Two manual high-low controls. (Propane is 145,000 BTU/hr.)

Cooking Surface:

GCRB-18H: 17 3/4" H x 18" D (45 cm x 45.7 cm)
GCRB-24H: 23 3/4" H x 18" D (60.3 cm x 45.7 cm)
GCRB-36H: 35 3/4" H x 18" D (90.8 cm x 45.7 cm)
GCRB-48H: 47 3/4" H x 18" D (121.3 cm x 45.7 cm)

***Grease through width: 3 3/16"**

Overall Dimensions:

GCRB-18H: 15 1/2" H x 18" W x 25 57/64" D (39.4 cm x 46 cm x 63.2 cm)

GCRB-24H: 15 1/2" H x 24" W x 25 57/64" D (39.4 cm x 61 cm x 63.2 cm)

GCRB-36H: 15 1/2" H x 36" W x 25 57/64" D (39.4 cm x 91.4 cm x 63.2 cm)

GCRB-48H: 15 1/2" H x 48" W x 25 57/64" D (39.4 cm x 121.9 cm x 63.2 cm)

***Note: Regulator and pipe add 4 1/4" to the rear of the unit.**

Shipping Information:

GCRB-18H: 126 lbs. (57.3 kg) GCRB-36H: 224 lbs. (101.8 kg)
GCRB-24H: 157 lbs. (71.4 kg) GCRB-48H: 289 lbs. (131.4 kg)

F.O.B. Cheyenne, WY 82007

**APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.*

***APW Wyott Foodservice Equipment Company** · 729 Third Ave., Dallas, TX 75226*
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · www.apwwyott.com· info@apwwyott.com

Rev. 1/23/2006
#1904