



America

www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax America BACGG Series Radiant Gas Charbroiler



Model BACGG24

The BakeMax America BACGG Series Countertop Radiant Gas Charbroiler is designed to provide reliable performance under tough commercial kitchen operating conditions. The charbroiler design directs juices evolved during the cooking process downward onto the radiants, resulting in searing flames and enhanced smoke flavors.

Features:

- Available in 18", 24", 36" and 48"
- Stainless steel body for durability and easy cleaning
- Heavy duty radiants for optimum heat distribution
- Heavy duty reversible cast iron grates for a variety of product
- Heavy duty cast iron top grates are angled to control flare-up
- Radiants are individually removable for easy cleaning
- Easy light pilot at the side of each burner
- Each burner provides 15,000 BTU/hr for Natural Gas and 16,666 BTU/hr for LP.
- Individually controlled enameled stainless steel burners placed every 6", providing maximum output, flexibility and low maintenance.
- Manual gas control valve for each burner allows use of select burners.
- 4" Adjustable chromed carbon steel legs
- Enameled grease tray full width catch tray funneling into a removable pan for easy cleaning
- 3/4" rear gas connect and pressure regulator for both natural gas and propane
- 2 Year Limited Parts & Labor Warranty



** Due to continuous product improvement, specifications are subject to change without notice.

BakeMax® / Titan Ventures International Inc.

Warehouses:

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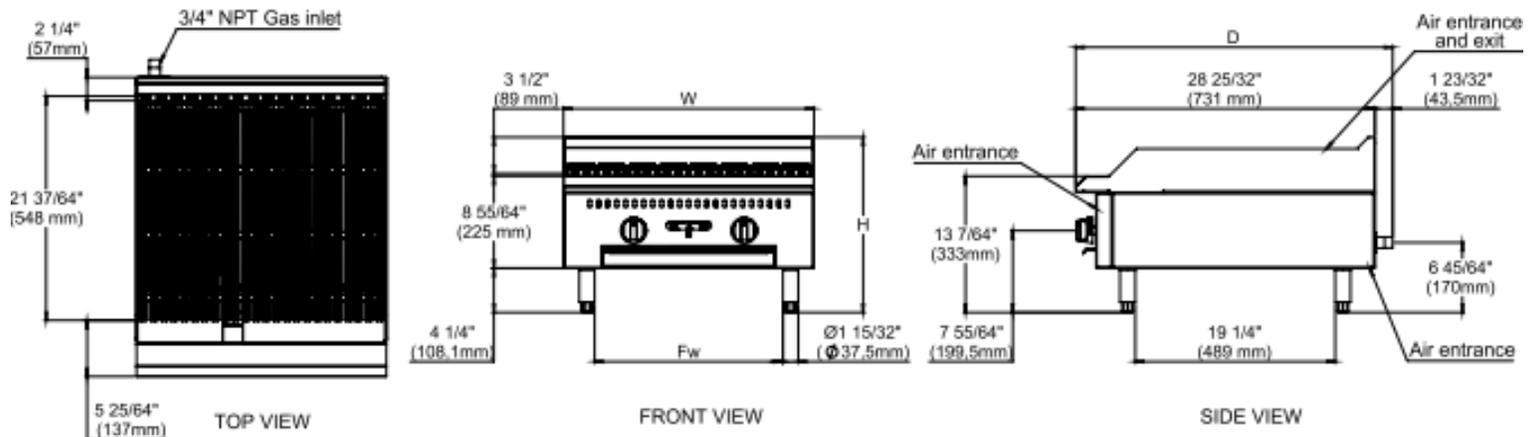
Technical Specifications & Drawings

Model	Width	Depth	Height	Burners	NG BTU	LP BTU	Orifice #	
							NG	LP
BACGG18	18" (461mm)	31" (783mm)	17" (428mm)	1	30,000	30,000	48	56
BACGG24	24" (613mm)	31" (783mm)	17" (428mm)	2	60,000	60,000	48	56
BACGG36	36" (918mm)	31" (783mm)	17" (428mm)	3	90,000	90,000	48	56
BACGG48	48" (1223mm)	31" (783mm)	17" (428mm)	4	120,000	120,000	48	56

***Warning:** The minimum supply pressure on this appliance must be set at 4 water column inches for natural gas and 10 water column for propane gas. Each unit has a 3/4" gas connect at the rear of the appliance.

Shipping Information

Model	Net Weight lbs/kg	Crated Weight lbs/kg	Crate Dimensions (D x W x H)
BACGG18	88lb/40kg	132lbs/60kg	34"X21"X20"
BACGG24	152lbs/69kg	182lbs/83kg	34"X29"X20"
BACGG36	212lbs/96kg	258lbs/117kg	34"X41"X20"
BACGG48	280lbs/127kg	329lbs/149kg	34"X53"X20"



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