



America

www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax America BACGG Series Radiant Gas Charbroiler

Elevate your grilling experience with the BakeMax America BACGG Series Radiant Gas Charbroiler, a powerhouse designed to deliver unwavering performance in demanding commercial kitchens. Crafted in sizes ranging from 18" to 48", this char broiler boasts stainless steel construction for durability and a heavy-duty radiant system that ensures optimal heat distribution. The Char Broiler design directs juices evolved during the cooking process downward onto the radiant, resulting in searing flames and enhanced smoke flavors.



Model BACGG24



Optimal Heat Distribution:

- Heavy-duty radiant system ensures even and efficient heat distribution.

Adaptable Grate Design:

- Heavy-duty reversible cast iron grates accommodate a variety of products.

Flare-Up Control:

- Angled heavy-duty cast-iron top grates effectively control flare-ups.

Ease of Cleaning:

- Individually removable radiants for effortless and convenient cleaning.

Effortless Ignition:

- Easy light pilot located conveniently at the side of each burner.

Precise Burner Control:

- Individually controlled enameled stainless-steel burners placed every 6", offering maximum output, flexibility, and low maintenance.

Selective Use Capability:

- Manual gas control valve for each burner allows the use of select burners.

Efficient Grease Management:

- Enameled grease tray with a full width catch tray funnels into a removable pan for easy cleaning.

Warranty




- Backed by our 2-Year Limited Warranty



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

BakeMax® / Titan Ventures International Inc.

Warehouses:

20 Caribou St, Moncton, NB E1H 0P3 
5705 Valley Belt Rd Independence, OH 44131 
1201 E 27th Terrace Pittsburg, KS 66762 

Toll Free: 1-800-565-BAKE (2253)

Phone: 506-858-8990

Fax: 506- 859-6929

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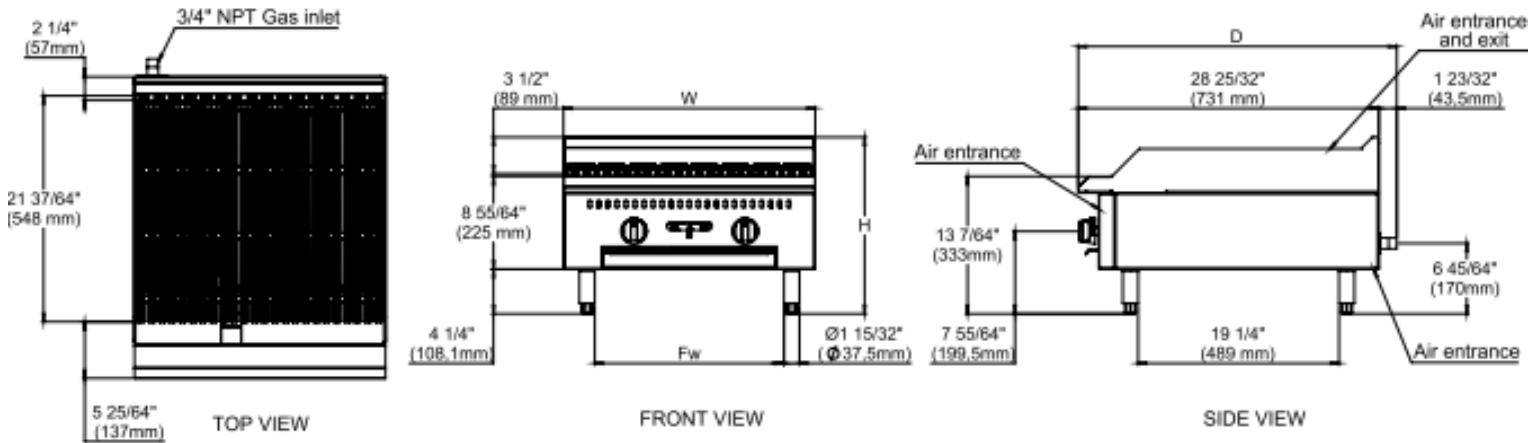
BakeMax America BACGG Series Radiant Gas Charbroiler

Technical Specifications & Drawings

Model	Width	Depth	Height	Burners	NG BTU	LP BTU	Orifice #	
							NG	LP
BACGG18	18"	31"	16.2"	1	30,000	30,000	40	52
BACGG24	24"	31"	16.2"	2	60,000	60,000	40	52
BACGG36	36"	31"	16.2"	3	90,000	90,000	40	52
BACGG48	48"	31"	16.2"	4	120,000	120,000	40	52

Shipping Information

Model	Net Weight lbs./kg	Crated Weight lbs./kg	Crate Dimensions (D x W x H)
BACGG18	88lbs. / 40kg	132lbs. / 60kg	34" x 21" x 20"
BACGG24	152lbs. / 69kg	182lbs. / 83kg	34" x 29" x 20"
BACGG36	212lbs. / 96kg	258lbs. / 117kg	34" x 41" x 20"
BACGG48	280lbs. / 127kg	329lbs. / 149kg	34" x 53" x 20"



***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.

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