



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Chef's Line® Radiant Charbroiler, model \_\_\_\_\_. Heavy gauge stainless steel front with aluminized steel sides. Controls at a 45° angle for ergonomic operation, heavy duty reversible cast iron cooking grates, 4" rear and side splashes, conversion pressure regulator with orifices for field conversion to LP. Full width stainless steel grease pan with baffles to prevent spillage, and heavy duty cast metal legs with flanged feet. 40,000 BTU\* per burner. 3/4" N.P.T. rear gas connection. UL Gas Fired Listed.

Eagle Chef's Line® Lava Rock Charbroiler, model \_\_\_\_\_. Heavy gauge stainless steel front with aluminized steel sides. Controls at a 45° angle for ergonomic operation, heavy duty reversible cast iron cooking grates, 4" rear and side splashes, conversion pressure regulator with orifices for field conversion to LP. Full width stainless steel grease pan with baffles to prevent spillage, and heavy duty cast metal legs with flanged feet. 32,000 BTU per burner. 3/4" N.P.T. rear gas connection. UL Gas Fired Listed.



## Options / Accessories

- Removable griddle plate
- 4-lb. bag of replacement lava rocks (model #375952)
- 8-lb. bag of replacement lava rocks (model #332130)

**NOTE: INTENDED FOR OTHER THAN HOUSEHOLD USE. THESE COMMERCIAL APPLIANCES MUST BE INSTALLED WITHIN SURROUNDINGS AND VENTILATION REQUIREMENTS AS DICTATED BY NATIONAL AND/OR LOCAL CODE.**

\* On Radiant models: BTU rating of 40,000 per 12" on natural gas units, and 38,000 per 12" when converted to liquid propane.

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For custom configuration or fabrication needs, contact our **SpecFAB®** Division.  
Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

## RedHots® Chef's Line® Charbroilers

### MODELS:

- |                                       |  |                                |
|---------------------------------------|--|--------------------------------|
| <input type="checkbox"/> CLCHRB-24-NG | <input type="checkbox"/> CLCHRBL-24-NG | <input type="checkbox"/> RGP-2 |
| <input type="checkbox"/> CLCHRB-36-NG | <input type="checkbox"/> CLCHRBL-36-NG |                                |
| <input type="checkbox"/> CLCHRB-48-NG | <input type="checkbox"/> CLCHRBL-48-NG |                                |

### Radiant Models

- Total BTUs\* range from 80,000 to 160,000 depending on width of unit.
- Heavy gauge stainless steel radiants combine with cast iron burner assembly for even heat distribution.

### Lava Rock Models

- Total BTUs range from 64,000 to 128,000 depending on width of unit.
- Features grate for lava rock placement and natural lava rocks for even heat distribution with cast iron burner.
- Lava rocks supplied—one 4-lb. bag for one burner. Replacement lava rocks available.

### Design and Construction Features

- Bullnosed edge provides solid protection to controls.
- Controls are at a 45° angle for ergonomic operation.
- 3½" (89mm)-wide front trough with chute, located at the left end, accommodates standard sized spatula.
- Heavy duty cast metal legs with flanged feet adjustable from 4" to 5" (102 to 127mm).
- Heavy duty cast iron cooking grates can be individually positioned flat or angled.
- Available in widths of 24", 36, and 48" (610, 762, and 1219mm).
- 4" (102mm) sides and rear splash sloped front-to-back.
- 3/4" (19mm) N.P.T. gas connection.
- Natural gas (NG) complete with convertible pressure regulator and orifices for field conversion to liquid propane (LP).
- Full size polished stainless steel grease pan with baffles. Quart capacities are as follows:
  - 24" units = 14 qts.
  - 36" units = 24 qts.
  - 48" units = 28 qts. (two 14-qt. grease pans)

### Warranty

- Backed by a 1-YEAR Parts & Labor Warranty.



**AUTOQUOTES**



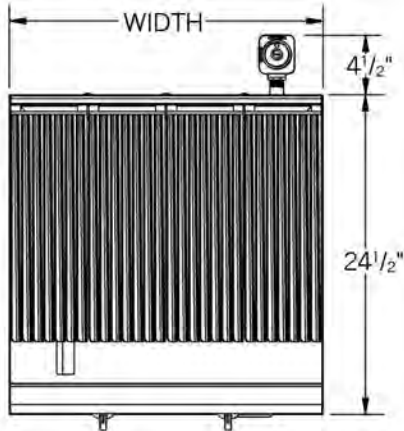
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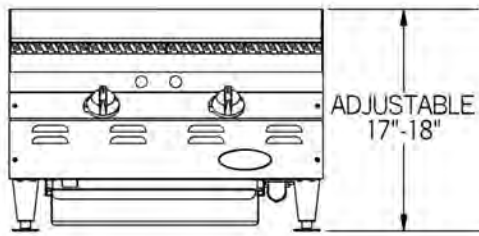
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 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

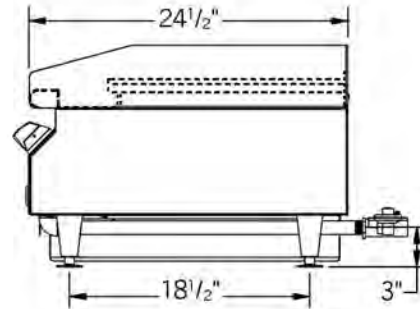
## RedHots® Chef's Line® Charbroilers



TOP VIEW



FRONT VIEW



SIDE VIEW

### Radiant Units

model #	width		BTU* rating	weight	
	in.	mm		lbs.	kg
CLCHRB-24-NG	24"	610	80,000	178	80.7
CLCHRB-36-NG	36"	914	120,000	245	111.1
CLCHRB-48-NG	48"	1219	160,000	309	140.2

\* BTU rating of 40,000 per 12" on natural gas (-NG) units;  
 38,000 BTU per 12" when converted to liquid propane.

### Lava Rock Units

model #	width		BTU rating	weight	
	in.	mm		lbs.	kg
CLCHRBL-24-NG	24"	610	64,000	178	80.7
CLCHRBL-36-NG	36"	914	96,000	245	111.1
CLCHRBL-48-NG	48"	1219	128,000	309	140.2

### Optional Removable Griddle Plate

12" (305mm) wide. Replaces two cooking grates.

model #	weight	
	lbs.	kg
RGP-2	86	39.0



charbroiler  
 with optional  
 removable griddle plate

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