

CHAR-MASTER™

Hamburger-Chicken-Wings-Steak Flame Broiler



Designed for high volume operators for cooking delicious flame broiled hamburgers, chicken, wings and steak sandwiches. Infrared burners cook quickly and thoroughly, offering a better tasting product and sealed in juices. Cooks up to 510 frozen, 4 oz. patties per hour.

FEATURES

- Flow-through or Return Flow Operation
- Single or Split Meat Chain
- 600 Degree F Operating Temperature
- Automatic Temperature Control
- Integrated Bun Toaster on select models
- Heavy gauge stainless steel welded frame construction
- 6 Infrared burners for thorough cooking
- High Capacity
- 99% smoke-free with optional catalyst
- Easy Cleaning and Maintenance
- Single Pilot Ignition
- Side Burner Access Panel

BENEFITS

- Consistency
- Versatility
- Speed
- Quality
- Flexibility
- Food Safety
- Labor Savings
- Gas/Energy Efficient

APPROVALS

- CSA Approved
- NSF/ANSI 4

ADD-ON COMPONENTS

Extended Meat Chain

Labor Savings

Extended Bun Chain

Labor Savings

Flat Table

Maximize storage space underneath

Tubular Stand

Ease of cleaning

Catalytic Converter

Eliminated 99% of smoke
Reduces gas cost by over 25%
Helps "cool down" the kitchen

Catalyst Hood Kit

Facilitates the installation of the Catalytic Converter in the field.

OPTIONAL PARTS

220 Volt Female Receptacle

Necessary for use with a Bun Platen unit

48" Gas Hose

Eliminates gas leaks

3/4" Brass Quick Disconnect

Facilitates easy disconnect for cleaning

Cable Restraining Device

Safety- relieves strain on gas hose

Emergency Spare Parts Kit

Facilitates easy repairs, reducing down-time

