

Champion Gas Radiant Charbroilers with high output burners. Models:  GCB-18H  GCB-24H  GCB-36H  GCB-48H

PRODUCT:

QUANTITY:

ITEM#:

## Designed Smart.

### Increased Performance in Cooking

- 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.

### Safety Features

- New bull-nose front extension protects employees from burns.

### Saves Time and Clean-up Labor cost

- Easy to service with "easy to remove" front panel.
- Maintenance is easier with bottom-mounted grease collection pan and removable top grates.
- Self-cleaning radiants.

## Built Solid.

### Built to Last

- Double walled firebox protects control panel from higher temperatures.
- Thick, Stainless Steel construction on front panel and top skirt protects against kitchen 'wear and tear' and rust.
- Thick, Cast Iron "Steak Char" grates stand up to years of high output Char Grilling.

### Reliability backed by the Industry's Best Warranty

- All Champion Series Cooking Equipment are backed by a 3 year limited warranty and a one year on-site labor warranty.\*
- Tested and approved by the following agencies:



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



MODEL GCB-24H GAS RADIANT CHARBROILER

## Champion Series Design Features

- 3/4" (1.9 cm) Cast Iron "Steak Char" grate.
- Fish grate (#3102202) and flat griddle plate overlay (#21813095) are available as options.
- Stainless Steel Radiants.
- 3" (7.6 cm) stainless steel backsplash; sloped side splashers.
- Front access panels for easy adjustment.
- Extended bull-nose front.
- Heavy-duty 4" (10.2 cm) heat-resistant, adjustable legs.
- Smooth action, adjustable gas valves.
- Viewable standing pilot. Safety Pilot Available.
- Pilot can be lit without removing front panel.
- Gas connections use 3/4" NPT pipe.
- 4" x 1" (10.2 cm x 2.5 cm) grease chute drains into grease drawer.
- Stainless steel grease collector drawer.
- Available in 18", 24", 36" and 48" models.
- Also available in "All Fish Grate" version in 24" and 36" sizes

## Gas Conversion Kits (Part #'s)

SIZE	NAT to LP	LP to NAT
24"/48"	21813391	21813392
18"/36"	21813291	21813292

See reverse side for product specifications.



### APW Wyott Foodservice Equipment Company

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Rev. 3/1/2000

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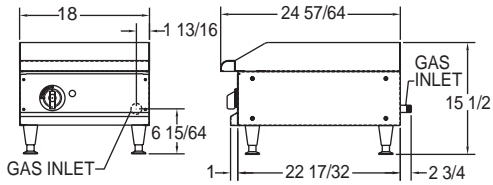
PRODUCT:

QUANTITY:

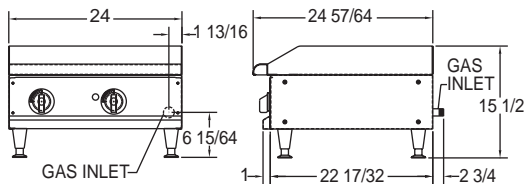
ITEM#:

PRODUCT SPECIFICATIONS

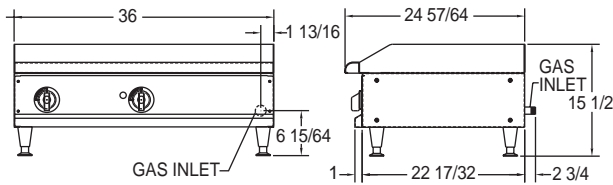
Gas connection: 3/4" NPT pipe (on the right side).



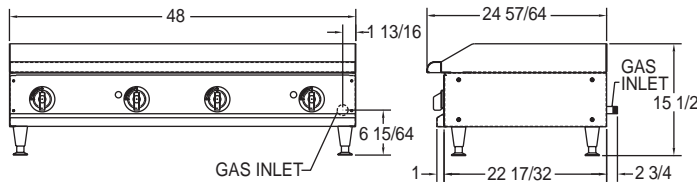
GCB-18H



GCB-24H



GCB-36H



GCB-48H

Model GCB Gas Radiant Charbroiler

**Construction:**

Stainless steel top skirt, grease trough and front panel.  
Aluminized steel sides and back panel.

**Dimensions:**

- GCB-18H: 15 1/2" H x 18" W x 25"D  
(39.4 cm x 46 cm x 63.5 cm)
- GCB-24H: 15 1/2" H x 24" W x 25"D  
(39.4 cm x 61 cm x 63.5 cm)
- GCB-36H: 15 1/2" H x 36" W x 25"D  
(39.4 cm x 91.4 cm x 63.5 cm)
- GCB-48H: 15 1/2" H x 48" W x 25"D  
(39.4 cm x 121.9 cm x 63.5 cm)

**Cooking Surface:**

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

**Gas:**

- GCB-18H: 1 "S" burner, total 60,000 BTU/hr. One manual control. (Propane is 54,300 BTU/hr.)
- GCB-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.)
- GCB-36H: 2 "S" burners, 60,000 BTU/hr. each, total 120,000 BTU/hr. input. Two manual high-low controls. (Propane is 108,750 BTU/hr.)
- GCB-48H: 4 "U" burners, 40,000 BTU/hr. each; total 160,000 BTU/hr. input. Four manual high-low controls. (Propane is 145,000 BTU/hr.)

**Ship Weight:**

- GCB-18H: 114 lbs. (51.8 kg)
  - GCB-24H: 151 lbs. (68.6 kg)
  - GCB-36H: 225 lbs. (102.3 kg)
  - GCB-48H: 300 lbs. (136.4 kg)
- FOB Cheyenne, WY

**Accessories:**

Safety Pilot, Fish Grate, Griddle Plate, Gas Conversion Kits.

**World Class Support**

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at (800) 527-2100 or Fax your request to (214) 565-0976.

For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at [www.APWwyott.com](http://www.APWwyott.com)

Most Extensive Service System in the Industry! APW Wyott has three levels of service support for your needs:

- Direct Service Hot Line to Service Department, call (800) 752-0863.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at (800) 733-2203.
- National Service Cooperative®, call (800) 298-1862.