

Datasheet

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

CCB-60 60" Gas Countertop Radiant Charbroiler



FEATURES

- · Stainless steel front and sides
- Steel U-shape burner, each 30,000 BTU/hr
- To be controlled every 12"
- · Hot rolled steel radiant cover with cast iron grate
- Standby S/S pilot for easy start
- · Adjustable heavy duty legs
- · Cool to touch fiberglass Nylon knobs
- · Grease through channel in the front
- · Stainless steel oil collector in the bottom
- · Stainless steel splash guard at 3 sides
- · Durable brass control valve
- · Easy access to pilot valve adjustment screws
- · Easy gas conversion in field
- 3/4" NPT rear gas connection
- Shipped with gas regulator

The Cookline gas radiant charbroilers were designed for perfecting all your high demand foods at your busiest hours!

- ETL Certified
- ETL Sanitation
- Conforms to NSF



SB Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

USR USR Brands, Inc.

Rev. 10-2022



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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	60″L x 27.2″D x 15″H
Packaging Dimensions	63″L x 30″D x 20″H
Unit Weight	269 lb.
Shipping Weight	368 lb.

COOKING

Numbers of Burners	6
Burner BTU	30,000
Burner Style	Grates
Total BTU	150,000
Heating Source	Radiant
Control Type	Manual
Gas Inlet Size	3/4″
Gas Type	Natural Gas

CONSTRUCTION

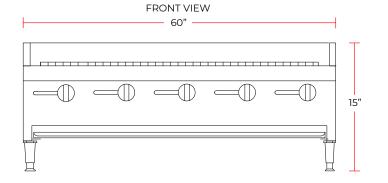
Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Legs	4
Features	Back Splash
	Side Splash
	Removable Grates

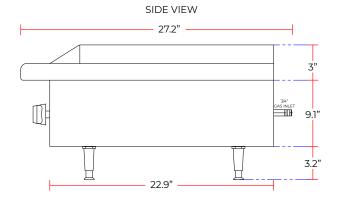
DIAGRAM

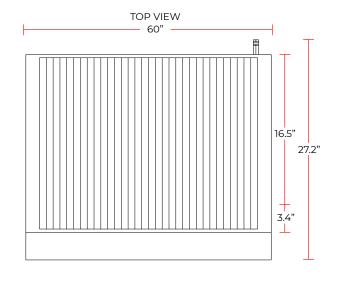
MODEL: CCB-60

MFR MODEL:









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