CULITEK C Standard Duty Countertop Charbroilers

A Professional Line of Commercial Cooking Equipment

Models: CULECTC16NG, CULECTC24NG, CULECTC36NG, CULECTC48NG



Standard Duty Countertop Charbroilers

The professional line of countertop gas cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. Radiant countertop charbroilers produce a distinct grilled-style flavor, as well as a realistic grill-lined appearance, because who can resist the flavor of food cooked on an outdoor barbecue! With sizes from 16" to 48", you will get the right size broiler to meet your needs, allowing you to create a delectable signature BBQ dish that will keep your customers coming back for more. ETL Listed and ETL Sanitation, these units are backed by a 1-year warranty.

Standard Features

- Stainless steel backsplash and front bullnose design with galvanized sides that are fully welded for extra durability
- Separate gas valves for each burner, with standing pilot ignition system
- · Removable stainless steel drip tray
- 3/4" NPT rear gas connection and pressure regulator
- Reversible cast iron grates are height adjustable for greater flexibility
- · 4" to 5" adjustable legs
- · ETL listed and ETL sanitation

Charbroiler Configurations

- Available in 16", 24", 36", and 48" sizes with one stainless steel burner every 12" grate width
- 30,000 BTU per burner
- Field convertible to liquid propane (LP)

EQUIPMENT THAT DOMINATES

For Culinary Professionals

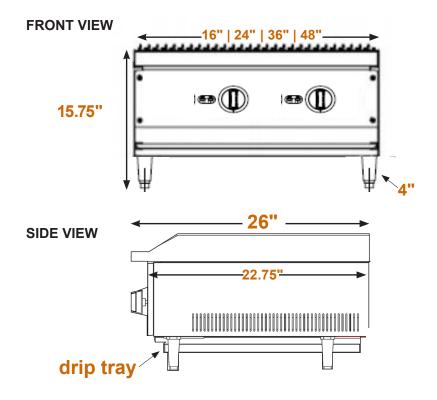
STANDARD FEATURES

- Stainless steel front and backsplash, with galvanized sides
- Fully welded to withstand the toughest kitchen environments
- High output, gas powered for operators requiring all day long use—breakfast, lunch and dinner
- Small footprint allows you to cook efficiently, while taking up minimal space
- 30,000 BTU per burner
- One cast iron grate every 12" grate width
- Reversible cast iron grates are also height adjustable for greater flexibility
- Removable stainless steel drip tray for easy cleaning
- 3/4" rear NPT gas inlet
- 4" to 5" adjustable legs





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STANDARD DUTY CHARBROILERS	CULECTC16NG	CULECTC24NG	CULECTC36NG	CULECTC48NG
Total BTU	30,000	60,000	90,000	120,000
Number of Burners	1	2	3	4
Number of Drip Trays	1	1	1	2
Overall Dimensions	16"W x 26"D x 15 ³ /4"H	24"W x 26"D x 15 ³ /4"H	36"W x 26"D x 15 ³ /4"H	48"W x 26"D x 15 ³ /4"H
Net Weight	95	119	163	244
Gross Weight	121	154	218	359
Shipping Dimensions	20"W x 31"D x 20"H	28"W x 31"D x 20"H	41"W x 31"D x 20"H	53"W x 31"D x 20"H