

MAXX HOT COMMERCIAL KITCHEN EQUIPMENT



GAS CHARBROILERS 14" / 24" / 36" / 48"

STANDARD FEATURES

- Stainless steel front design and side construction that is fully welded for extra durability
- Steel U-shape burners, each 20,000 BTU/hr
- Separate gas valves for each burner with standing pilot ignition system for instant safe ignition
- Openings in front allow the pilot light to be easily lit and adjusted without removing the front panel
- Heavy duty cast iron radiants and burners
- Cast iron grill grates are reversible and height adjustable
- Heavy duty metal knobs look great and are designed to last
- 3" stainless steel side splash and backsplash
- Removable stainless steel drip tray for easy cleaning
- Includes adjustable stainless steel legs
- 3/4" rear NPT gas inlet (set up for LP gas)
- One year limited parts and labor warranty

TECHNICAL DATA

MODEL NUMBER	MXHGCB-12	MXHGCB-24	MXHGCB-36	MXHGCB-48
TOTAL BTU	40,000 BTU	80,000 BTU	120,000 BTU	140,000 BTU
TOTAL DIMENSIONS	14" W X 30" D	24" W X 30" D	36" W X 30" D	48" W X 30" D
NUMBER OF BURNERS	2	4	6	8
NUMBER OF TRAYS	1	1	1	1

MXHGCB-12



MXHGCB-24



MXHGCB-36



MXHGCB-48

