RedHots[®] Chef's Line[®] Charbroilers



Specification Sheet

Short Form Specifications

Eagle Chef's Line[®] Radiant Charbroiler, model ______. Heavy gauge stainless steel front with aluminized steel sides. Controls at a 45° angle for ergonomic operation, heavy duty reversible cast iron cooking grates, 4″ rear and side splashes, conversion pressure regulator with orifices for field conversion to LP. Full width stainless steel grease pan with baffles to prevent spillage, and heavy duty cast metal legs with flanged feet. 40,000 BTU* per burner. ¾″ N.P.T. rear gas connection. UL Gas Fired Listed.

Eagle Chef's Line[®] Lava Rock Charbroiler, model _______. Heavy gauge stainless steel front with aluminized steel sides. Controls at a 45° angle for ergonomic operation, heavy duty reversible cast iron cooking grates, 4″ rear and side splashes, conversion pressure regulator with orifices for field conversion to LP. Full width stainless steel grease pan with baffles to prevent spillage, and heavy duty cast metal legs with flanged feet. 32,000 BTU per burner. ¾″ N.P.T. rear gas connection. UL Gas Fired Listed.



Options / Accessories

Removable griddle plate

4-lb. bag of replacement lava rocks (model #375952)
8-lb. bag of replacement lava rocks (model #332130)



NOTE: INTENDED FOR OTHER THAN HOUSEHOLD USE. THESE COMMERCIAL APPLIANCES MUST BE INSTALLED WITHIN SURROUNDINGS AND VENTILATION REQUIREMENTS AS DICTATED BY NATIONAL AND/OR LOCAL CODE.



* On Radiant models: BTU rating of 40,000 per 12" on natural gas units, and 38,000 per 12" when converted to liquid propane.

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For custom configuration or fabrication needs, contact our **SpecFAB® Division.** Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Item No.:	
Project No.:	
S.I.S. No.:	

RedHots® Chef's Line® Charbroilers

MODELS:

🗆 CLCHRB-24-NG	🗆 CLCHRBL-24-NG	🗆 RGP-2
🗅 CLCHRB-36-NG	🗆 CLCHRBL-36-NG	
🗅 CLCHRB-48-NG	🗅 CLCHRBL-48-NG	

Radiant Models

- Total BTUs* range from 80,000 to 160,000 depending on width of unit.
- Heavy gauge stainless steel radiants combine with cast iron burner assembly for even heat distribution.

Lava Rock Models

- Total BTUs range from 64,000 to 128,000 depending on width of unit.
- Features grate for lava rock placement and natural lava rocks for even heat distribution with cast iron burner.
- Lava rocks supplied—one 4-lb. bag for one burner. Replacement lava rocks available.

Design and Construction Features

- Bullnosed edge provides solid protection to controls.
- Controls are at a 45° angle for ergonomic operation.
- 3¹/₂" (89mm)-wide front trough with chute, located at the left end, accommodates standard sized spatula.
- Heavy duty cast metal legs with flanged feet adjustable from 4" to 5" (102 to 127mm).
- Heavy duty cast iron cooking grates can be individually positioned flat or angled.
- Available in widths of 24", 36, and 48" (610, 762, and 1219mm).
- 4" (102mm) sides and rear splash sloped front-to-back.
- ¾" (19mm) N.P.T. gas connection.
- Natural gas (NG) complete with convertible pressure regulator and orifices for field conversion to liquid propane (LP).
- Full size polished stainless steel grease pan with baffles. Quart capacities are as follows:
- -24'' units = 14 qts.
- 36'' units = 24 qts.
- 48" units = 28 qts. (two 14-qt. grease pans)

Warranty

• Backed by a 1-YEAR Parts & Labor Warranty.



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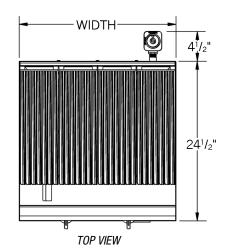
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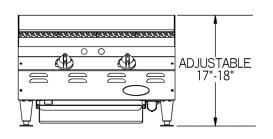
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RedHots® Chef's Line® Charbroilers





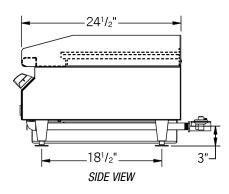
FRONT VIEW

Radiant Units

width		BTU*	weight	
in.	mm	rating	lbs.	kg
24″	610	80,000	213	96.6
36″	914	120,000	324	147.0
48″	1219	160,000	415	188.2
	in. 24″ 36″	in.mm24"61036"914	in. mm rating 24 ["] 610 80,000 36 ["] 914 120,000	in. mm rating lbs. 24" 610 80,000 213 36" 914 120,000 324

* BTU rating of 40,000 per 12" on natural gas (-NG) units;

38,000 BTU per 12" when converted to liquid propane.



Lava Rock Units

	width		BTU	we	ight
model #	in.	mm	rating	lbs.	kg
CLCHRBL-24-NG	24″	610	64,000	213	96.6
CLCHRBL-36-NG	36″	914	96,000	324	147.0
CLCHRBL-48-NG	48″	1219	128,000	415	188.2

Optional Removable Griddle Plate

12" (305mm) wide. Replaces two cooking grates.

	weight		
model #	lbs.	kg	
RGP-2	86	39.0	



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