



DANTE SERIES FLOOR MODEL CABINET-STYLE GAS CHARBROILERS

SERIES: F-RS



Bakers Pride® F-RS series charbroilers feature 15,000 BTU burners for energy efficiency and broiling performance. Models come in a range of sizes from 24" to 72" wide.

Standard features include slide-out grease drawers/water pans as well as stainless steel radiants, which can be substituted for cast iron. A continuously lit, crossover pilot tube system makes lighting burners quick and easy. The steel floating rod grates may be adjusted in two separate tilting positions, increasing flexibility and temperature control. Fully insulated, double walls help with heat retention, while stainless steel interiors and exteriors make this charbroiler both durable and easy to clean.

This series also offers many options to suit your needs, such as log holders or Glo-Stones for enhanced flavor and stainless steel shelf with pan cut outs for added convenience.

FEATURES AT A GLANCE

- **F-RS Radiant** - V-shaped radiant for each burner
- **F-RS Glo-Stones** - Ceramic coal screen
- **Burners are controlled with a single valve**
- **Natural gas or liquid propane**
- **Steel floating rod grates (standard) or cast-iron or meat grates**
- **Continuously lit crossover pilot tube**
- **Double-walled, fully insulated construction**
- **Stainless steel exterior, interior, and combustion chamber**
- **6" (152 mm) stainless steel work deck**
- **Stainless steel radiants**
- **3/4" NPT rear gas connection**
- **Towel bar**
- **Standard 6" (152 mm) legs**
- **One-year limited warranty**

OPTIONS & ACCESSORIES

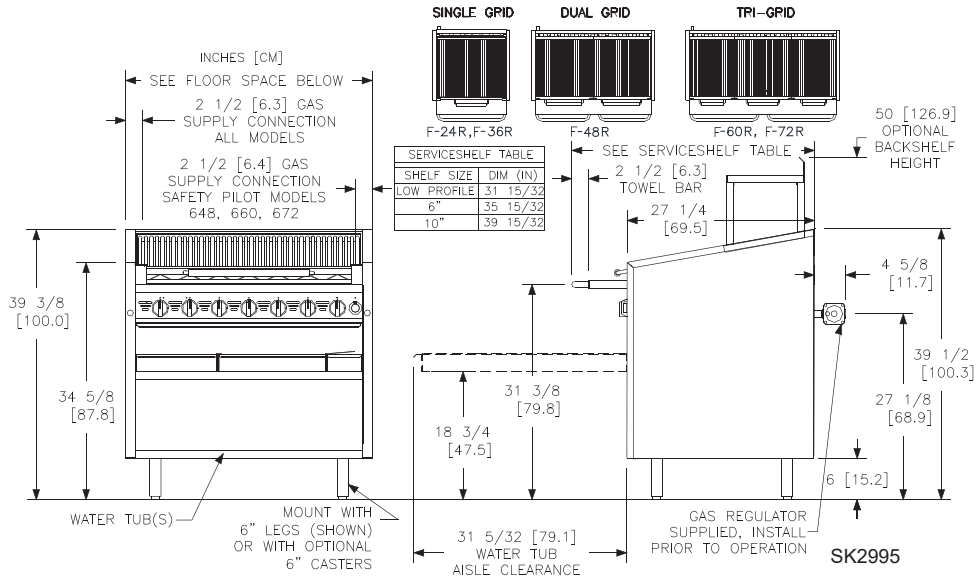
- **Cast-iron radiants**
- **Glo-Stones**
- **Natural woodsmoke essence box**
- **Overhead back shelves**
- **Stainless steel splash guard**
- **48" (1219 mm) gas connector hose**
- **Heavy-duty casters (two with locks)**
- **10" work deck (Required for cut outs)**
- **High output burners**



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EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model No.	BTU STANDARD/HIGH OUTPUT	KW STANDARD/HIGH OUTPUT	# Grids	# Burners	Broiling Area in ² (cm ²)	Counter Space (W x D)	Cubic Feet	Ship Wt.
F-24RS	60,000/ 80,000	17.6/ 23.4	1	4	513 in ² (3,314 cm ²)	24" x 35.5" (610mm x 902mm)	43.1 ft ³ (1.2m ³)	401 lbs. (181.9kg)
F-36RS	105,000/ 140,000	30.8/ 41.0	1	7	810 in ² (5,233 cm ²)	36" x 35.5" (915mm x 902mm)	43.1 ft ³ (1.2m ³)	555 lbs (251.7kg)
F-48RS	150,000/ 200,000	44.0/ 58.6	2	10	1,107 in ² (7,145 cm ²)	48" x 35.5" (1,219mm x 902mm)	71.9 ft ³ (2.0m ³)	685 lbs. (310.7kg)
F-60RS	195,000/ 260,000	57.2/ 76.2	3	13	1,404 in ² (9,063 cm ²)	60" x 35.5" (1,524mm x 902mm)	71.9 ft ³ (2.0m ³)	900 lbs. (408.2kg)
F-72RS	240,000/ 320,000	70.0/ 94.1	3	16	1,704 in ² (11,001 cm ²)	72" x 35.5" (1,829mm x 902mm)	86.3 ft ³ (2.4m ³)	998 lbs. (452.7kg)

*Height includes 6" adjustable (152.4 mm) legs. Depth includes gas regulator.

REQUIRED CLEARANCES

	Non-Combustible
Left	0" (0 mm)
Right	0" (0 mm)
Back	0" (0 mm)

GAS CONNECTIONS

Natural or LP gas
3/4" NPT on Standard Units
1/2" NPT on Safety Piolt Units

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.



Freight Class: 70
FOB: Smithville 37166

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