

100% manufactured from raw materials to provide the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a commercial kitchen.

CONSULTANT / CONTRACTOR NOTES:



Countertop Radiant Gas Charbroiler

FGCB36

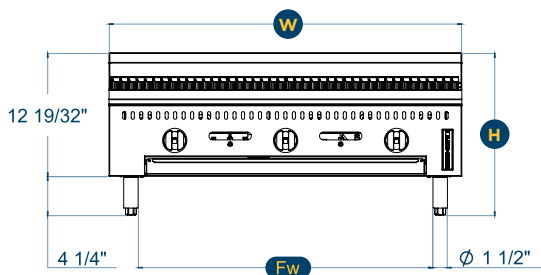
Standard Features:

CHARBROILER

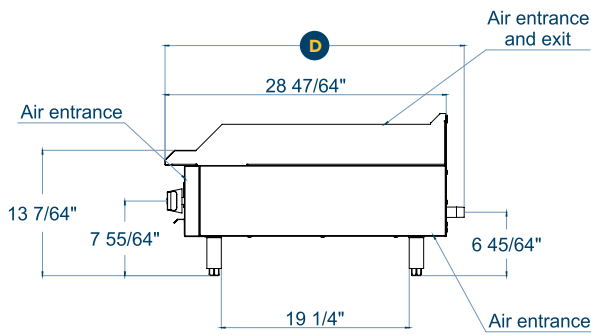
- Available in 18"(457 mm), 24" (610 mm), 36"(915 mm) and 48" (1,220 mm) width.
- Stainless steel panel and sides.
- 14" gauge polished stainless steel construction.
- Removable cast iron double-sided top grates, angled for better flame control (flat and 15° angle).
- Cast iron radiant for optimum heat distribution that are individually removable for easy cleaning.
- Enameled burners placed every 12", providing uniformity when operating.
- Accessible pilots through front panel.
- Chrome plated injected aluminum knobs providing for better toughness and durability.
- 1-year parts and labor warranty.
- 4" adjustable chromed carbon steel legs.
- Easily removable stainless steel griddle grease trap.
- Crumb/drip pan Capacity: 3.78 gal

FGCB36

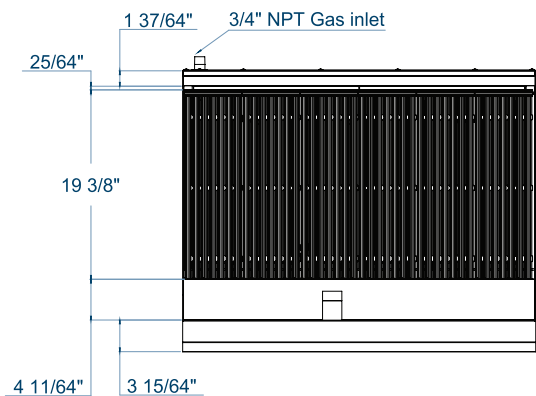
Countertop Radiant Gas Charbroiler



FRONT



SIDE



TOP



SPECIFICATIONS

- 30,000 BTU/h burners placed every 12", providing best performance.
- Manifold pressure is 4" W.C. (Natural Gas) or 10" W.C. (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
FGCB36	36"	30 33/64"	16 27/32"	31 9/32"	212 lb	40 5/32"	34 1/4"	19 19/64"	258 lb

UTILITY INFORMATION

GAS SUPPLY							
MODEL	BURNERS	PROPANE		NATURAL		MANIFOLD PRESSURE	
		kcal/h	BTU/h	kcal/h	BTU/h	Natural Gas	Propane Gas
FGCB36	3	22,680	90,000	22,680	90,000	4" W.C	10" W.C

INSTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org

***NOTE:** In line with its policy to continually improve its product, Fortress™ reserves the right to change materials and specifications without notice.

- Specify altitude when above 2,000 feet.