

- CHARBROILERS -

So how can you pick the correct Charbroiler for consistent mouthwatering burgers, juicy steaks or tenderly cooked chicken? Many restaurant owners have asked this question. So when investing on a Charbroiler it is not only for it to last, but also to get rapid recovery and consistent cooking throughout the day. Read on to help you select from the many choices out there:

Spec	Migali C-RB24	Wolf SCB25	Wolf ACB25	Baker Pride C-24R
Ship Weight	147 lbs.	265 lbs.	290 lbs.	260 lbs.
Width	24"	25-1/4"	25-1/4"	24"
Depth	27-1/4"	27-1/4"	31"	27-1/2"
Height	15-1/4"	14-3/4"	15-1/2"	22"
Total BTU	70,000	58,000	68,000	90,000
Radiant Type	Cast Iron	Cast Iron	Cast Iron	Cast Iron
Cooking Surface	24"x20"	21-1/2"x20-1/2"	21-1/2"x22-1/4"	21"x24"
Radiant Spacing	12"	6"	6"	4"

Which Charbroiler is the right choice and why? The best choice recommended is Baker Pride because:

1. Double wall insulated construction for consistent results.
2. Burners are 4" apart and has a heavy cast iron radiant so you will get a consistent temperature on every inch of your grates and it will prevent hot spots.

Product Fact:

The key to a successful Charbroiler is to prevent "hot spots" on the grate as revealed by the white ash and rust in the center of the grate, due to a large temperature differential from the burner array creates a heat plume which draws heat toward the center and leaves the outer area cooler. Thus will result in an uneven heating of grill and inconsistent cooking on the Charbroiler.



But with the burners closer together at least 6" to 4", the radiants are heating more efficiently and effectively, which will shorten the recovery time which will produce consistent cooking throughout the day. Plus it will take less BTU's per hour to maintain the proper temperature.

"The question that must be asked during the selection process of a charbroilers is, how consistent will it be when cooking my product? A charbroilers can be a very unforgiving piece of equipment because of the massive amount of heat being provided causing shrinkage and waste to your food product. This will negatively affect your food operations in 2 ways. The first being it will cause you food cost to skyrocket because of the resulting shrinkage or food waste, and second it will cause you to lose repeat business.. the way to fix this problem is by choosing a charbroilers with 4-6 inch burner spacing, this allows the unit to recover quickly and efficiently when cold product hits the cooking surface without creating huge hot spots in the process. Consistent cooking makes for consistent business in your foodservice operation!"

by Bobak Mostaghasi VP

"Rapid Recovery Time = Quality Product"