

HOBART

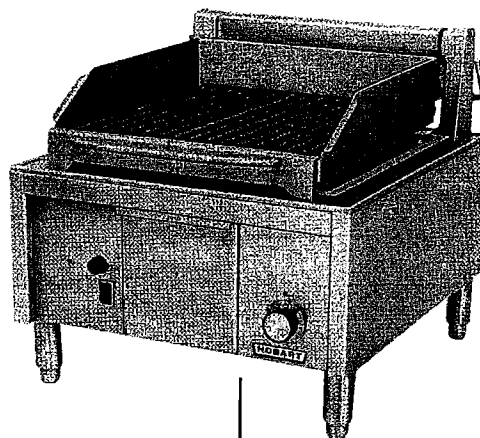
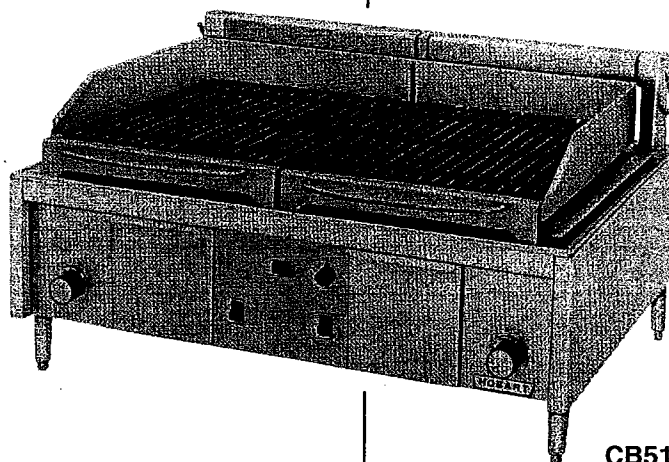
FOOD EQUIPMENT

**CB31-CB51
CHAR-BROILERS****CB31 — CB51
FREE-STANDING
COUNTER
CHAR-BROILERS****High-temperature
Pyrolytic Cleaning
Cycle**

- **Heated Grids** — Provides branded eye appeal; increases caramelization of fats on meat products.
- **Heating elements encased in cast iron grids** — Protects elements from food grease and acids; improves heat transfer from element to grid.
- **Heating elements swing up and lock in raised position** — Reduces cleaning labor and improves sanitation.
- **Fast preheat time** — Preheats to 650 degrees in only 11 minutes.
- **Timed pyrolytic cleaning cycle** — Eliminates need to manually clean grid — reduces labor and improves sanitation.
- **Heat cycle light** — Informs operator when heating elements have reached a preset temperature.
- **Backsplash guard** — Prevents grease splashout and splattering. Easily removable for cleaning.
- **Drip receptacle** — Diverts grease into large capacity grease drawer. Easily removable for cleaning; reduces labor.

- **Cool-to-touch handles to lift grid** — Eliminating potential burns due to contact.
- **Easy to operate controls** — Clearly marked to increase operator efficiency.

Specifications, Details and Dimensions on Reverse Side.

**CB31****CB51**

CB31-CB51 CHAR-BROILERS



SPECIFICATIONS Listed by Underwriters Laboratories Inc and by National Sanitation Foundation.

GENERAL: Electric free-standing counter-type char-broiler designed for direct grid-to-food product contact to impart immediate "brand" or "char" to meats without flame or flare-up.

CONSTRUCTION: Heating units are high nickel chromium alloy stainless steel. Grid(s) are polished finished cast iron with cool-to-touch lift-up handle(s). 4" removable, adjustable legs are plastic or optional stainless steel. **Model CB31** has a single 16" x 16" grid and a single grease drawer, splash guard and funnel-shaped drip receptacle. Drip receptacle(s) positioned beneath grid(s) channels grease into grease drawer(s). **Model CB51** has two independently operated 16" x 16" grid cooking areas, two grease drawers, drip receptacles and splash guard. Units are constructed so legs need not be used, providing all other applicable NSF standards are followed.

Exclusive top design maintains grease in drawer at low temperature without the

need for cooling water. Ambient temperature during burn-off cycle is 300°F at approximately 6" directly above grid(s). Grid handle(s) stays cool-to-touch with broiler at maximum operating temperature.

CONTROLS: Grid(s) controlled from the front by heavy-duty infinite heat switch(es). Automatic 20-minute cleaning cycle (on the **CB51**, each grid cleaned separately) is initiated by raising the grid and actuating timer on front panel. Exclusive, high temperature pyrolytic cleaning cycle assures fast, effortless grid cleanup at 10 KW; (average input for broiling foods is 4.8 KW). Switch has "OFF," "BROIL" and "CLEAN" settings. Broiling control dial has "LO," "HI," and "OFF" settings. Signal light, located above the broiling control, cycles "ON" and "OFF" during broiling operation.

CAPACITY: Each 16" x 16" grid area (256 sq. in.) accepts nine 5" diameter 1/2" thick hamburgers per load, produces

up to 154 medium-done hamburgers per hour or sixteen 3 1/2" diameter hamburger patties, turning out up to 260 medium-done hamburgers per hour; twelve 1/2" thick strip steaks per load, producing 78-85 steaks medium-done per hour.

ELECTRICAL: Rated power input is 10 KW for both models. See "Electrical Data" block for phase loadings.

ACCESSORIES:

- Set (4) of 4" adjustable stainless steel legs.
- Extra set (4) of 4" adjustable plastic legs.
- Stand with or without casters.

WEIGHT: (Approximate)

	Shipping	Net
CB31	128	110
CB51	230	215

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

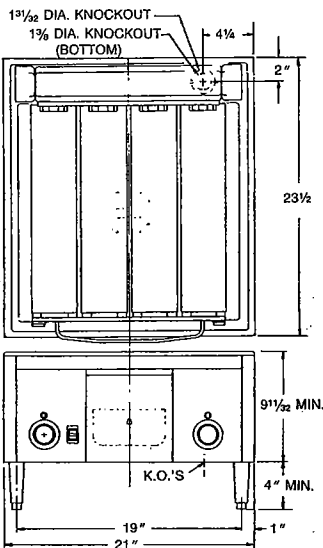
DETAILS AND DIMENSIONS

GENERAL & DIMENSIONAL DATA							ELECTRIC DATA							
MODEL	OVERALL EXTERNAL DIMENSIONS			GRID COOKING AREA	GREASE DRAWER CAPACITY	TOTAL KW	GRID PREHEAT TIME (FROM COLD START CONTROL AT "HI")	NOMINAL AMPERES						
	W	D	H (LESS LEGS)					3-PHASE LOADING			3-PHASE		1-PHASE	
	IN.	IN.	IN.					KW PER PHASE			208 VOLTS	240 VOLTS	208 VOLTS	240 VOLTS
CB31	21	23 1/2	16 1/16	16 x 16	5 qts.	10	5 1/2 min. to 400°F	L1-L2	L2-L3	L1-L3	41.6	36.0	48.1	41.7
CB51	37 1/2	23 1/2	16 1/16	16 x 32	10 qts.	10	13 min. to 600°F	LEFT SIDE			LEFT SIDE	LEFT SIDE	48.1	41.7
								5.0	5.0	0.0	41.6	36.0		
								RIGHT SIDE			RIGHT SIDE	RIGHT SIDE		
								5.0	0.0	5.0	41.6	36.0		

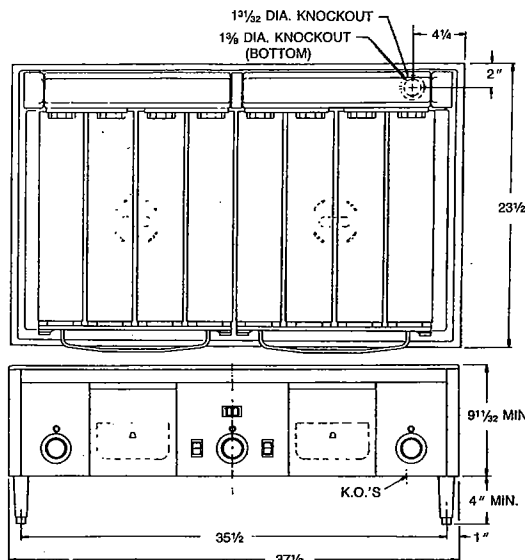
NOTE:

Do not install this device closer to a side wall than 12" or closer to the back wall than 5".

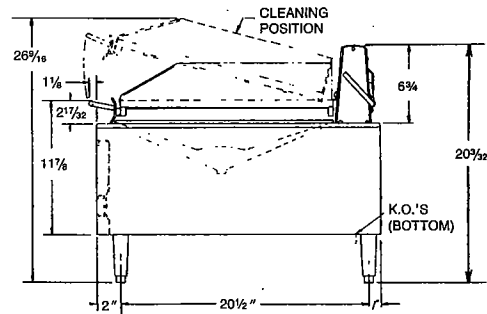
It is mandatory that the broiler be adequately ventilated. For a three-sided canopy type hood extending 6" beyond the broiler on all sides, the suggested exhaust air should be 900 cfm for a CB Char-Broiler and 1200 cfm for a CB51 Char-Broiler.



CB31



CB51



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LITHO IN U.S.A. (H-43)