



Outperform every day.™

Project:  
Item Number:  
Quantity:

## CAYENNE® HEAVY-DUTY CHARBROILERS



924CG



936CG

### DESCRIPTION

Vollrath's Cayenne® heavy-duty charbroilers are built solid. Versatile grill plates feature narrower grill surfaces on one side, with integral channels specially designed to dispense excess fat, reducing smoke and flames. The flip side features flatter, wider grill surfaces, ideal for fish and other more delicate items. Angled adaptor bars enable the grill plates to be angled away from heat for slower cooking. This directs grease away to minimize flareups

### WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to [www.Vollrath.com](http://www.Vollrath.com).

### AGENCY LISTINGS



Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

### ITEMS

Item No.	Model No.	Description
924CG	CBL2024	24" Radiant/Lava Rock Charbroiler
936CG	CBL2036	36" Radiant/Lava Rock Charbroiler
948CG	CBL2048	48" Radiant/Lava Rock Charbroiler
960CG	CBL2060	60" Radiant/Lava Rock Charbroiler
972CG	CBL2072	72" Radiant/Lava Rock Charbroiler

### FEATURES

- Burners placed every 6" (15.2 cm) for maximum coverage and control
- 2 x 20,000 BTU high output burners for 40,000 BTU per 12" of cooking surface
- Ships complete with kits for both radiant and lava rock set up
- Shipped set up for natural gas — includes kit with regulator for field conversion to propane
- Stainless steel, fully-welded construction to eliminate grease and dirt traps
- Superior stainless steel burner design allows for better heat distribution and faster recovery
- Heavy-duty gas valves ensure long life
- Heavy-duty adjustable legs
- Heavy-duty cast iron radiants provide even heat distribution and retention
- Smaller-width grease trays are easier to clean and are sized to fit into commercial dishwashers
- Cool-to-touch bull-nose design protects from burns
- Heavy-duty 3mm thick back and side splashes contain splash and keep food on the unit
- All metal knobs and knob guards protect gas valves from damage and won't break or crack and are **GUARANTEED FOR LIFE**
- 3/4" NPT gas inlet

### CLEARANCE AND POSITIONING REQUIREMENTS

This appliance must be installed adjacent to non-combustible surfaces only, with a minimum of 6" (15.2 cm) from all sides. This appliance must be a minimum distance of 6" (15.2 cm) from another appliance. The appliance must have the supplied 4" (10.2 cm) legs installed and be placed on a non-combustible surface.

Approvals	Date



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[www.vollrath.com](http://www.vollrath.com)

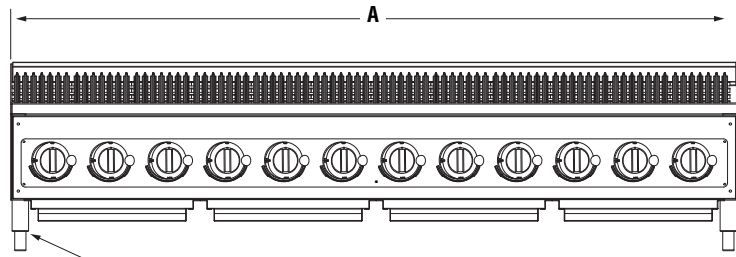
### The Vollrath Company, L.L.C.

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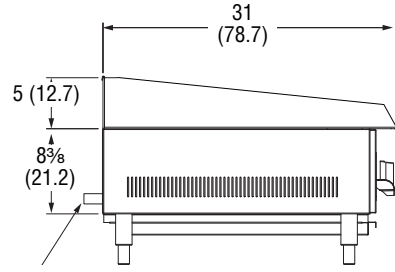
# CAYENNE® HEAVY-DUTY CHARBROILERS

## DIMENSIONS (Shown in inches (cm))



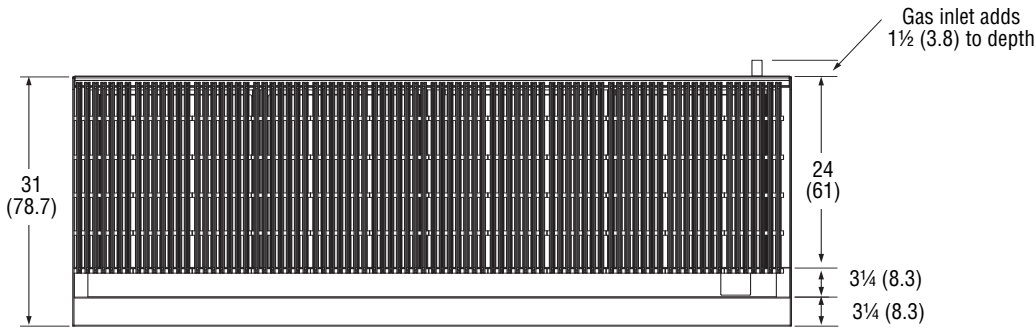
Adjustable legs  
4-5½ (10.2 - 14)

Front View  
(472GG)



¾" NPT Gas Inlet –  
6½" (16.5) from  
center surface to  
center of inlet, at 4"  
(10.2) leg height

Side View



Top View

## SPECIFICATIONS

Item No.	(A) Width	Number of Burners	Output (BTU)	Control Type	Pilot Type	Number of Drip Trays
924CG	24 (61)	4	80,000	Manual	Standing	1
936CG	36 (91.4)	6	120,000			2
948CG	48 (121.9)	8	160,000			3
960CG	60 (152.4)	10	200,000			3
972CG	72 (182.9)	12	240,000			4



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