



OPERATION MANUAL
DANTE SERIES GAS CHARBROILERS
SERIES: F, C, & L



BUILT BY CRAFTSMEN. TESTED BY TIME®.



DANTE SERIES CHARBROILER OPERATION MANUAL

CHARBROILER OPERATION MANUAL

Models:

Dante Series F, C and L

Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

All gas operated Bakers Pride® charbroilers are intended for use with the type of gas specified on the rating plate and for installation will be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition).

WARNING

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

After the gas supply has been connected to your unit, it is extremely important to check piping for possible leaks. To do this, use soap and water solution or solutions which are expressly made for this purpose. DO NOT USE matches, candles, flames, or other sources of ignition since these methods are extremely dangerous.

Post in a prominent location instructions to be followed in the event you smell gas. Obtain these instructions from your local gas supplier.

WARNING

California Residents Only

WARNING: This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING

Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.

Please retain this manual for future references.

This equipment is design engineered for commercial use only.



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INTRODUCTION

NOTE: Description of Model numbers and Definition of Prefixes used throughout this manual are shown below:

MODEL DEFINITION		
F = Floor Model	C = Counter Top Model	L = Low Profile Model
R = Radiant Type	GS = Glo-Stone Type	H = High-Heat

MODEL SIZES							
(F, C, L) Width (R, GS)- (H)	24	30	36	48	60	72	84
Number of Burners	5	6	8	11	14	17	20

BTU/hr (x 1,000) (North America)							
Standard	75	90	120	165	210	255	300
High-Heat	90	108	144	198	252	306	360



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SAFETY PRECAUTIONS

⚠ DANGER

This symbol warns of imminent hazard which will result in serious injury or death.

⚠ WARNING

This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.

⚠ CAUTION

This symbol refers to a potential hazard or unsafe practice, which may result in or moderate injury or product or property damage.

NOTICE

This symbol refers to information that needs special attention or must be fully understood even though not dangerous.

INSTALLATION INSTRUCTIONS

Installation:

Installation of this broiler must conform with the latest edition of ANSI Z223.1/NFPA National Fuel Gas Code in USA(CSA-B-149.1 or 2 Installation Code in Canada) and/or local codes.

Use this Broiler only with an adequately sized exhaust hood. The room in which this broiler is installed must be suitably vented in accordance with the National and or local codes.

In MASSACHUSETTS: All gas products must be installed by a "Massachusetts" licensed plumber or gas fitter. Ventilation hoods must be installed in accordance with NFPA-96, current edition, with interlocks as described in that standard.

Acceptable Clearances:

Due to intense heat generated by radiation, only non-combustible construction should be provided. In USA and Canada these broilers should be installed in non-combustible locations only.

Minimum Clearance From Non-Combustible Construction.

Right	Left	Back	Floor
0	0	0	4" (100 mm)

Gas Connection:

A separate gas shut off valve (supplied with unit) must be installed in a readily accessible location in the gas line ahead of the pressure regulator (see Figure "A"). The gas pressure regulator supplied must be installed on the gas inlet pipe of the broiler (see below). Each regulator is adjusted to yield a pressure of 3.5" water column (9 mbar) for Natural Gas or 10" water column (25 mbar) for Propane Gas.

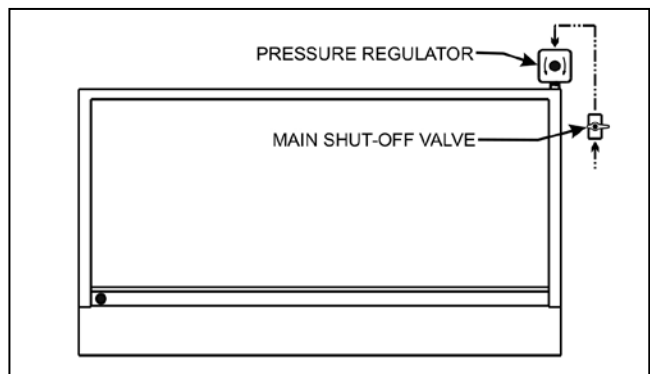


Figure A

All products used with combustible gas, including gas pressure controls, must be installed and used strictly in accordance with the manufacturer's instructions and all applicable government codes and regulations and plumbing practices.



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INSTALLATION INSTRUCTIONS

Do not use the gas pressure regulator if it appears to have been tampered with or damaged in any way as this may affect proper operation and may create potentially dangerous conditions.

Install the regulator properly with the direction of gas flowing as indicated by the arrow on the casting. (The arrow must be pointing to the Gas Appliance).

Use a pipe compound or thread sealant that is compatible with the gas supplied to the regulator and apply it in accordance with the manufacturer's recommendation.

Apply wrench pressure only to the flat area at the threaded end of the regulator closest to the gas appliance to avoid fracturing the regulator body.

Make sure markings or paintings on the regulator are not painted over or otherwise obliterated.

Check carefully for gas leaks immediately after the regulator has been installed and the gas turned on. **Do this before attempting to operate the appliance.** Use a soap and water solution (or other accepted leak tester) around all pipe joints. It is a good practice to periodically check for gas leaks during use of the appliance.

CAUTION

Do not use the appliance if a gas leak is detected.

Recommended minimum gas supply lines are listed below for Broilers:

24" to 36" W	48" to 84" W
3/4" (19 mm)	1" (25.4 mm)

When making gas pipe connections, only pipe joint compound resistant to the action of liquefied petroleum gases should be used.

The broiler and its individual shut-off valve must be disconnected from the gas supply system during any pressure testing of that system at test pressure in excess of 1/2 psig (3.45 kpa).

The broiler must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.45 kpa).

Burners:

Air-Mixer caps on the front of all burners are adjusted and tightened before the unit leaves the factory. If it is necessary to adjust the Air-Mixer caps, the adjustment must be done by a factory authorized technician only, who should tighten the adjustment screw after the adjustment. (See Figure "E")

- Place the front venturi end of the burner onto valve assembly by fitting the center hole of the Air-Mixer cap over the brass orifice accessible through holes in the Chamber Front.
- Drop the rear end flange of the burner into the corresponding slot in the burner support at the rear of the chamber.
- While most of the Burners are H-shaped Double Burners, the 24", 48" and 72" models come with one additional single Burner each. Place all of the H-shaped Burners first, then insert the single burner into the remaining space. (See Figure "D")

Radiant Units:

- If the Broiler was ordered with Grease Catches, place them with the slotted front end over the upturned fingers of the radiant support in front and rest the back end on top of the upturned fingers in the rear. (See Figure "D")
- Place the 'A' shaped radiants over the burners with each end supported on the radiant supports in front and rear of the chamber. Pushing the radiants all the way to the back will provide more heat in the front, while pushing them all the way to the front will provide more heat in the back.
- Place the Top Grates, wider flange toward the back, onto the top grate supports in the rear. Every broiler is supplied with a sufficient number of Top Grates to cover the entire broiling area. Two of them are 4-1/2" wide and the rest are 6" wide. Flipping these Top Grates upside down and choosing between two supports in the rear, four positions are possible for different slopes desired.



INSTALLATION INSTRUCTIONS

Glo-Stone Units:

- i. Hold the Glo-Stone Frame (one or more, depending on the size of the Broiler) over the desired location and lower it slowly onto the Radiant Supports in the front and back of the chamber until it fits in between the upturned fingers of the supports. Rock it back and forth to assure proper fit.
- ii. Spread one layer of Glo-Stones covering all of the expanded metal grate exposed.

⚠ CAUTION

DO NOT USE MORE THAN ONE LAYER OF GLO-STONES, AS THIS WILL REDUCE THE AMOUNT OF HEAT REACHING THE TOP GRATES AND CAN CAUSE OVERHEATING AND PERMANENT DAMAGE TO THE UNIT.

- iii. Place the Top Grates, wider flange toward the back, onto the top grate supports in the rear. Every broiler is supplied with a sufficient number of Top Grates to cover the entire broiling area. Two of them are 4-1/2" wide and the rest are 6" wide. Flipping these Top Grates upside down and choosing between two supports in the rear, four positions are possible for different slopes desired.

Grease Drawer, Water Pans:

- i. A Grease Drawer is provided at the very left of each Broiler to collect the grease from the Grease Trough above.
- ii. Depending on the size of the Broiler, one or more Water Pans are provided to collect any drippings from the broiling area above. Water Pans assist in making cleaning simple and easy. Water should at all times be present, and replenished as needed, to reduce flare-ups and flash-back and to prevent the bottom of the broiler from getting too hot.
- iii. One Grease Deflector is provided to prevent burning matter from getting into the Grease Drawer and igniting the accumulated grease there. To install this Grease Deflector, clip its bottom edge to the left side of the Water Pan next to the Grease Drawer, push down all the way, then slide the Pan back into place. (See Figure "F")

- iv. Grease Drawer, Grease Deflector and Water Pans should be cleaned daily or even more frequently, if necessary.

Griddle Plate (Optional):

The Griddle plate should not cover more than 50% of the broiling area. The Griddle Plate should be placed on top of the top grates, which for this purpose should be in the flat position.

Smoker Box (Optional):

- i. This Smoker Box consists of a Wood Chip Drawer and two covers, the longer one in the back and the shorter one with the handle in the front. On the F and C models this Smoker Box rests on the Wire Rack (optional). On the "L" models this Smoker Box slides onto supports (optional) located in the Water Pan. (See Figure "F")

Lighting Instructions:

- i. Turn all Broiler and any Carry-Over Valves to the "OFF" position.
- ii. Open main gas shut-off valve.
- iii. Allow air to bleed from the gas line through the individual Pilot Burners or, if applicable, open one of the Carry-Over valves.
- iv. Light each individual Pilot Burner (see Figure "B"), or Carry-Over Lighter Tube (see Figure "C") if applicable, by inserting a lit taper, or lighter, through the 1/2" diameter lighter holes located above the Control Panel.

NOTICE

Adjustment screws for the Pilot Valves (see Figure "B") are adjusted to provide a 1/4" (6 mm) high flame. If adjustment is required, it should be done by a factory authorized technician only.

- v. Turn the burner control valve to 'ON' to light the burners. If any burner fails to light, turn the burner valve to 'OFF', wait five minutes, then repeat the above procedure.



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INSTALLATION INSTRUCTIONS

- vi. After all burners have been lit properly, turn each burner valve 'OFF' and make sure that the Pilot Burners, or Carry-Over tube(s), stay lit.

Each burner may now be adjusted to the desired flame size by turning the individual burner valve handle.

CAUTION

TO SHUT DOWN THE UNIT, TURN ALL VALVES 'OFF'. WAIT FIVE MINUTES BEFORE ATTEMPTING TO RE-LIGHT.

NOTICE

The individual Pilot Burners will stay lit until the Gas Supply to the whole Broiler is turned 'OFF' while gas to the Carry-Over Lighter Tube(s) can be shut off by turning the corresponding Gas Valve to the 'OFF' position.

Additional Instructions:

- i. Keep the area around the broiler free and clear of all combustible material.
- ii. Provision of adequate supply of air to your broiler is essential. Provide for sufficient outside air to enter the broiling area and assure that this air flow is not obstructed.
- iii. Air enters the burner area from the front of your broiler only. Assure that this area is kept open and unobstructed.

Installation With Casters:

This is available for floor models only.

Four casters (two with wheel brakes) and the mounting hardware is packed and included in the shipment, if ordered. Install casters with wheel brakes on the front of the unit.

Installation of the unit should be made with a connector that complies with the latest edition of the Standard for Connectors for Movable Gas Appliances ANSI Z21.69, in the USA (CAN CGA-6.16 in Canada) and a quick disconnect device that complies with the latest edition of the standard for quick disconnect devices for use with gas fuel ANSI Z21.41 in the USA (CAN 1-6.7 in Canada.) Adequate means must be provided to limit the movement of the appliance without depending on the connector and any quick disconnect device or its associated piping to limit the appliance movement.

The restraint should be attached to the right side of the back of the unit close to the gas inlet pipe.

If disconnect of the restraint is necessary, the restraint should be reconnected after the appliance has been returned to its originally installed position BEFORE the gas line is reconnected.



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OPERATING INSTRUCTIONS

⚠ CAUTION

ONLY QUALIFIED PERSONNEL, PROPERLY TRAINED AND FAMILIAR WITH THIS EQUIPMENT SHOULD OPERATE THIS BROILER.

Lighting Instructions:

See Lighting Section of Installation Instructions.

Once each individual Pilot Burner, or the Carry-Over Lighter Tube, is lit, the Main Burners of the broiler may be turned "ON", "OFF" or to "Low" by turning the corresponding Control Knob located in the front of the Broiler under the Work Deck.

NOTICE

The "Low" flame can be adjusted up or down by turning the small screw in the center of the valve stem. (See Figure "E")

Broiling:

NOTICE

BROILER TOP GRATES MUST BE HOT ENOUGH TO MAKE BLACK CHAR MARKS WHEN STARTING TO BROIL.

Adequate preheating time is necessary for the food to release from the broiler grates and to cook properly. Before Broiling, allow Radiant units to preheat for 10-15 minutes and Glo-Stone units for 20-25 minutes.

- i. Do not press the juice out of the meat as this will dry out the meat.
- ii. After Broiling, allow the meat to sit covered on a heated platter for 2-5 minutes before cutting. This will allow the juices to 'settle' and the meat will be more moist.
- iii. Do not use forks or other sharp objects to poke holes in the meat. Do not cut the meat as it cooks.
- iv. Thick pieces of meat require longer broiling time with less flare-up. Reduce flare-up by trimming excess fat for a longer broil time without burning.
- v. Keep the unit clean. Food caught between the grate will not allow hot air to rise around the product. This will result in uneven heat, increase the cook time and can cause the Broiler to overheat which may result in permanent damage.

MAINTENANCE INSTRUCTIONS

Service:

ALL SERVICING SHOULD BE PERFORMED BY A FACTORY AUTHORIZED TECHNICIAN ONLY.

Shut off the main gas supply before attempting any maintenance or service on the unit. If required, contact your dealer, a local service company or the factory to obtain a qualified technician for the required maintenance/service. A separate list of Dealer and Service locations has been included with your broiler..

Care And Cleaning:

For All Models.

- i TOP GRATES: The top grates should be cleaned daily with a stiff wire brush or steel wool. The rods, especially the underside of the rods, need to be

scraped clean of all accumulated food and fat. A light coat of oil should be applied to the rods after cleaning.

NOTICE

Under no circumstances should the Top Grates be placed in a dishwasher. Soap, Water, or any detergent, should never be used on Cast Iron.

- ii OUTER SIDES AND FRONT: These are stainless steel surfaces. Commercial stainless steel cleaners are available for this purpose.
- iii INNER COOKING AREA: These are stainless steel surfaces. Make sure that all residue is removed before cooking is resumed.



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MAINTENANCE INSTRUCTIONS

- iv WOOD CHIP DRAWERS: The Drawers should be removed and cleaned every day or more frequently if necessary. The Covers should be removed and cleaned frequently so that drippings do not accumulate.
- v WATER PANS: Water Pans and the Grease Drawer should be cleaned daily or more often if necessary.

For Radiant Models:

STAINLESS STEEL: These should be removed and cleaned frequently so that drippings do not accumulate.

CAST IRON: These should be removed and cleaned daily with a stiff wire brush. Under no circumstances should these Radiants be placed in a dishwasher. Soap, Water, or any detergent, should never be used on Cast Iron.

For Glo-Stone Models:

- i. CARE OF GLO-STONES: On a daily basis, when the top grates are removed for cleaning, the Glo-Stones should be mixed about to break away any carbon deposit so it may fall through the expanded metal bottom grates. Then spread the Glo-Stones evenly and add more, if necessary, but only the amount necessary for a single layer.
- ii. CARE OF BOTTOM GRATES: Periodically push all the Glo-Stones to one side and inspect the bottom grates and underlying support angles. If necessary, remove the Glo-Stones and brush the grates, top and bottom, with a stiff wire brush.

⚠ CAUTION

Clean the unit only when it is cold. Always rub with the grain when cleaning stainless steel. Do not use chlorine bleach. Do not use abrasive pads or steel wool for cleaning. Do not use caustic cleaning compounds on aluminized surfaces.



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TROUBLESHOOTING CHART

PROBLEM	PROBABLE CAUSE	SOLUTION
Burners & crossover will not turn on	Main gas supply to broiler is not turned on	Turn on main gas supply.
Burners produce excessive carbon deposits	Incorrect gas type	Supply correct type gas.
	Incorrect gas supply pressure	Call local gas supplier.
	Incorrect orifices	Call Bakers Pride authorized service center.
	Primary air not adjusted properly.	Adjust air shutter.
Crossover will not remain lit.	Crossover flame adjusted incorrectly	Adjust pilot flame.
	Draft condition	Remove draft.
	Improper ventilation system	Call an HVAC specialist.
Excessive flare-up	Overload of fatty meat	Maintain water level in water pan.
Broiler doesn't seem hot enough	Orifices may be dirty/clogged	When unit cools, check & clean orifices.
	Low gas pressure	Increase gas pressure to 3.5" W.C. (Nat) or 10" W.C. (L.P.)
	Top grates may be dirty/clogged.	When unit cools, check & clean top grates.
	If the ventilation is too strong it will suck heat from the cooking/broiling surface	Call an HVAC specialist.
	Too many Glo-stones restricting heat to top grates.(Glo-stone models only)	Reduce the number of Glo-Stones. Leave air space between Glo-Stones.
Grates &/or radiants &/or burners &/or gas valves warp	Usually improper cleaning methods ie; users cover grate top w/sheet pans & crank up heat to burn-off debris	Do not "Burn-Off" top grates. This causes the firebox area to overheat excessively. *Never cover top grates.
Smoker boxes difficult to light	Not enough heat to ignite wood	Increase heat in burners closest to smoker box.
Wood chips burn too quickly	Cover of chip box is open too much	Reduce opening of top cover. This will reduce the oxygen and slow down combustion.

SERVICE CENTERS

A complete list of Bakers Pride Factory Authorized Service Centers is included under separate cover. Always have the Model Number, the Serial Number and type of Gas available before calling for service.

IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

Model Number

Serial Number

Date Purchased

ILLUSTRATIONS

See Figure "F" for typical Top View and Front Views of a Cabinet Style Broiler. Both Radiant and Glo- Stone type are shown and so are Single and Double Burners, Lighter Tubes and Carry-Over Lighter Tube to illustrate and identify the various components utilized. For more details see Figures B, C, D and E.

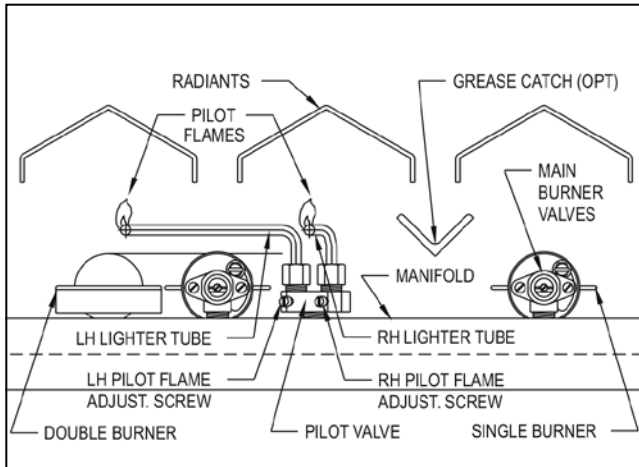


Figure B

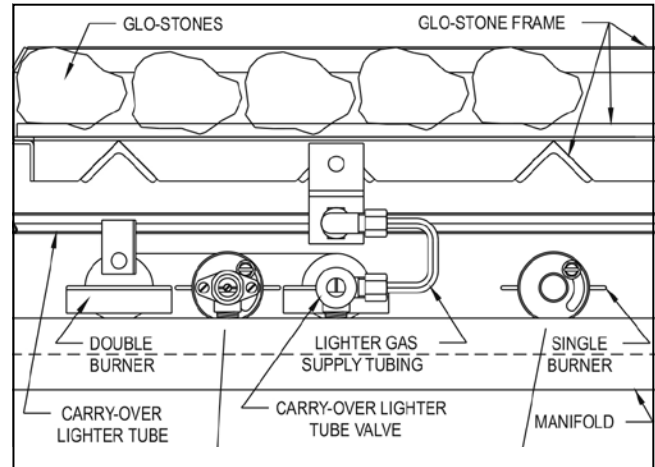


Figure C

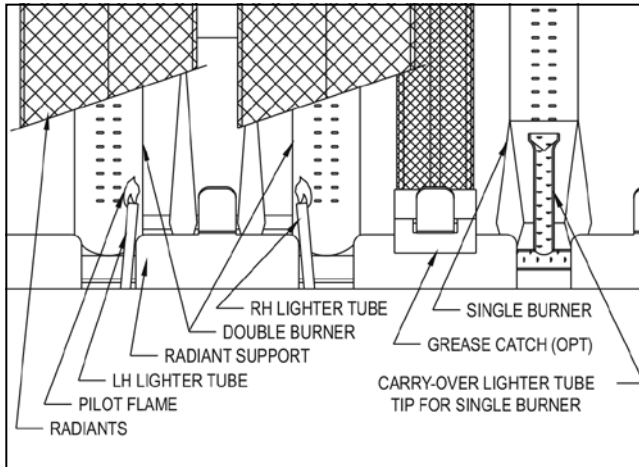


Figure D

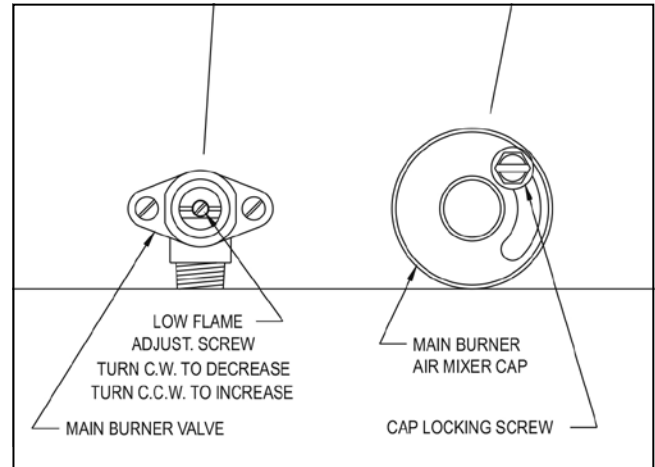


Figure E

ILLUSTRATIONS

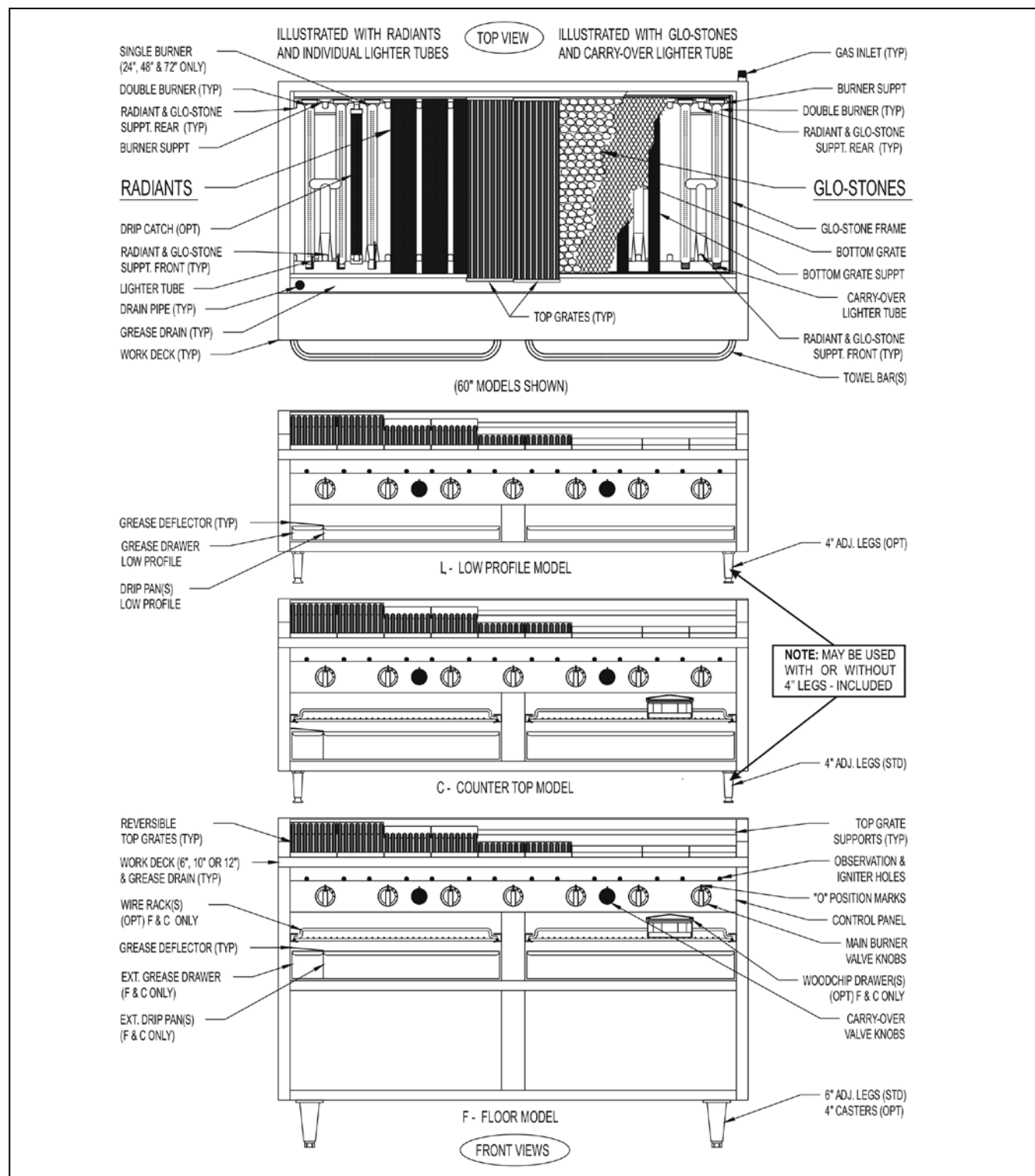


Figure F: Top and Front Views

REPLACEMENT PARTS LISTS W/EXPLODED VIEWS – F-R SERIES



*Model Number:	F	—	24	30	36	48	60	72	84	—	R
											GS

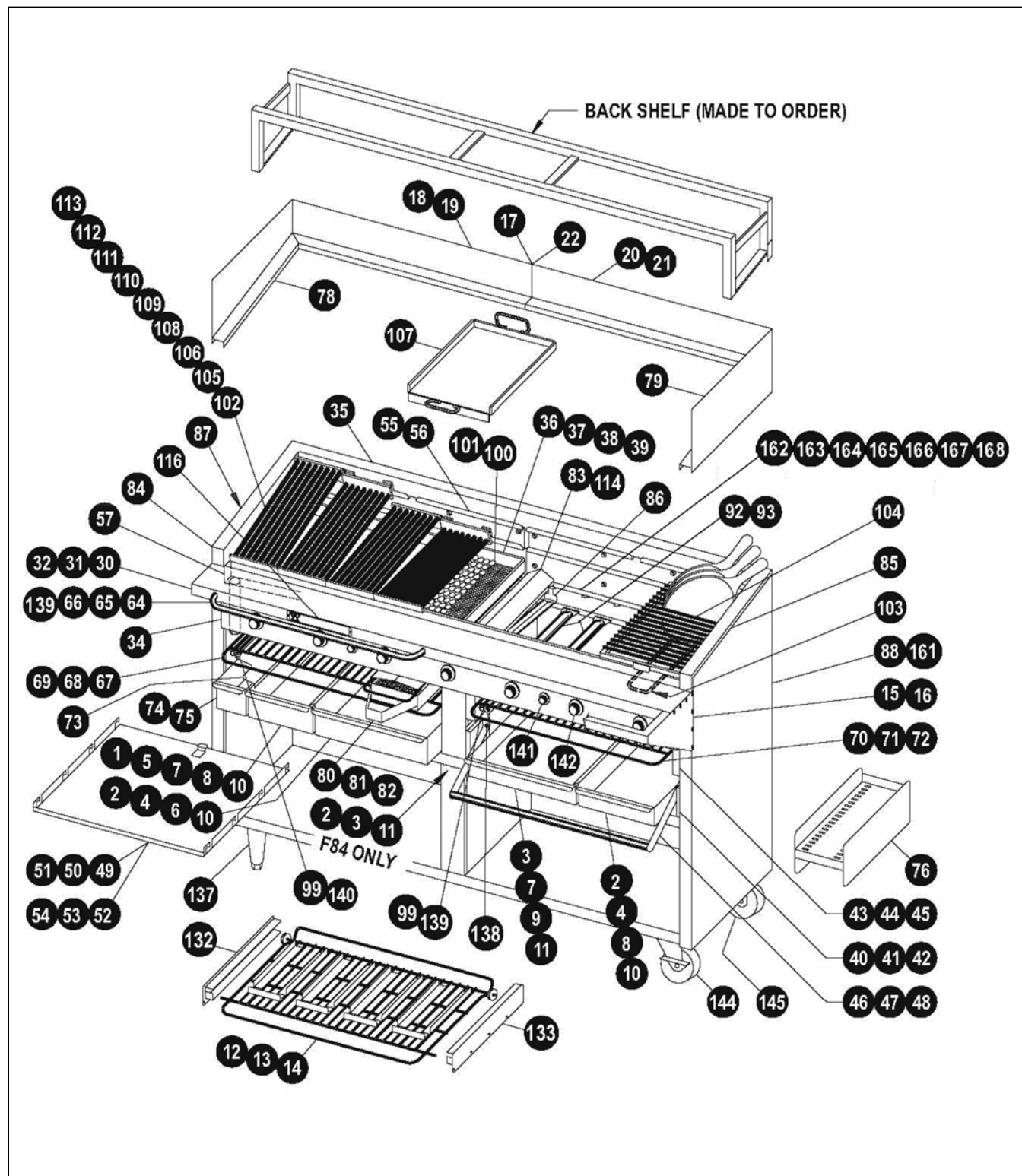
Serial Number:								Gas Type:	Natural	LP	Other
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*Example 1: F-48-GS = Floor Model CharBroiler, 48" Wide with Glo-Stone Option.

*Example 2: F-72-R = Floor Model CharBroiler, 72" Wide with Radiant Option.

Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Gas Type.

EXPLODED VIEW – C-60 SHOWN





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PARTS LIST

Item	24"	30"	36"	48"	60"	72"	84"	Description
1	G5474T	G5474T		G5474T	G5474T		G5474T	Ext. Water Pan 8x29 w.Lip • 3-1/4"
2	G5474U			G5474U		G5474U	G5474U	Ext. Water Pan 8x29 • 3-1/4"
3				G5475T	G5475T	G5475T	G5475T	Ext. Water Pan 12x29 w.Lip • 3-1/4"
4		G5476U	G5476U		G5476U	G5476U	G5476U	Ext. Water Pan 14x29 • 3-1/4"
5			G5476T		G5476T			Ext. Water Pan 14x29 w.Lip • 3-1/4"
6		G9260K			G9260K		G9260K	Adj. WR Water Pan 10x28 • 2-1/4"
7		G9260U	G9260U		G9260U	G9260U	G9260U	Adj. WR Water Pan 10x28 w.Lip • 2-1/4"
8	G9261K			G9261K	G9261K		G9261K	Adj. WR Water Pan 14x28 • 2-1/4"
9						G9261U		Adj. WR Water Pan 14x28 w.Lip • 2-1/4"
10			G9262K			G9262K		Adj. WR Water Pan 16x28 • 2-1/4"
11				G9263K			G9263K	Adj. WR Water Pan 18x28 • 2-1/4"
12			G5331U			G5331U		Drop-Down Log Holder Asm 33"
13	G5332U			G5332U			G5332U	Drop-Down Log Holder Asm 21"
14		G5333U			G5333U		G5333U	Drop-Down Log Holder Asm 27"
15	G5352U	G5353U	G5354U	G5356U	G5358U	G5360U	G9482U	Condiment Rail Asm 6"
16	G5361U	G5362U	G5363U	G5365U	G5367U	G5369U	G9483U	Condiment Rail Asm 10"
17	G5388U	G5390U	G5392U					Splash Guard Back Asm
18				G5394U	G5394U		G5394U	Splash Guard Back Asm LH24
19						G5396U		Splash Guard Back Asm LH36
20				G5398U				Splash Guard Back Asm RH24
21					G5400U	G5400U	G5400U	Splash Guard Back Asm RH36
22							G9342U	Splash Guard Back Asm CTR24 (84"Unit)
23	G9111K	G9112K	G9113K					Radiant Support Front
24				G9114K				Radiant Support Front LH22
25				G9115K				Radiant Support Front RH22
26					G9116K		G9116K	Radiant Support Front 28
27						G9117K		Radiant Support Front LH34
28						G9304K		Radiant Support Front RH34
29							G9305K	Radiant Support Front CTR
30	G9153K	G9154K	G9155K	G9156K	G9157K	G9158K	G9159K	S/S Work Deck 6"
31	G9204K	G9205K	G9206K	G9207K	G9208K	G9209K	G9210K	S/S Work Deck 10"
32	G9244K	G9215K	G9216K	G9217K	G9218K	G9219K	G9220K	S/S Work Deck 12"
33				G9160K	G9160K	G9160K	G9160K	Divider Cap
34	G9162K	G9163K	G9164K	G9165K	G9166K	G9167K	G9168K	Control Panel
35	G9172K	G9173K	G9174K	G9175K	G9176K	G9177K	G9178K	Outer Back
36	G9230U			G9230U		G9230U	G9230U	Glo-Stone Frame 20
37				G9231U	G9231U	G9231U		Glo-Stone Frame 24
38		G9232U						Glo-Stone Frame 26
39			G9233U		G9233U			Glo-Stone Frame 16
40	G9238U			G9238U			G9238U	Adj. WR Base Asm 18
41		G9239U			G9239U			Adj. WR Base Asm 24
42			G9240U			G9240U	G9240U	Adj. WR Base Asm 30
43	G9249U			G9249U			G9249U	Adj. WR Top Asm 18
44		G9250U			G9250U			Adj. WR Top Asm 24

Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Gas Type. P/ N U6063A 9/09



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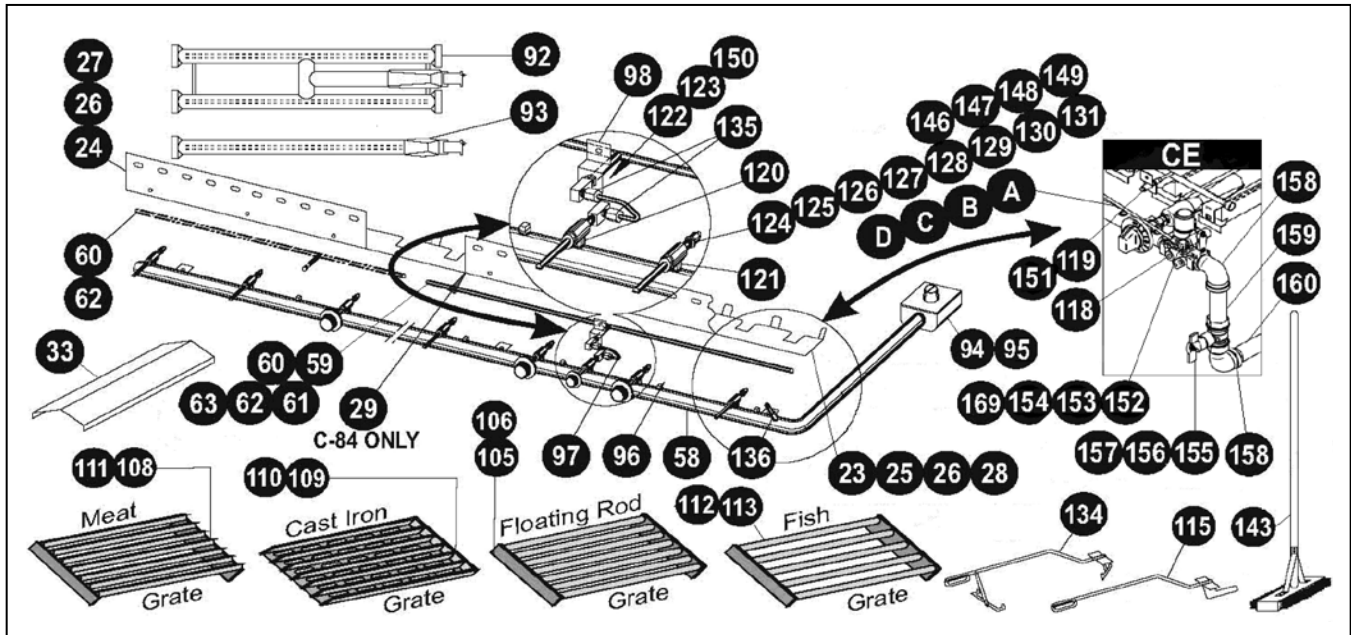
PARTS LIST

Item	24"	30"	36"	48"	60"	72"	84"	Description
45			G9251U			G9251U	G9251U	Adj. WR Top Asm 30
46	G9255U			G9255U			G9255U	Adj. WR Handle Asm 18
47		G9256U			G9256U			Adj. WR Handle Asm 24
48			G9257U			G9257U	G9257U	Adj. WR Handle Asm 30
49	G9273U			G9273U			G9273U	Drip Shield Asm 21
50		G9274U			G9274U		G9274U	Drip Shield Asm 27
51			G9275U			G9275U		Drip Shield Asm 33
52	G9276U			G9276U			G9276U	Adj. WR Drip Shield Asm 18
53		G9277U			G9277U		G9277U	Adj. WR Drip Shield Asm 24
54			G9278U			G9278U		Adj. WR Drip Shield Asm 30
55	G9311K	G9312K	G9313K	G9314K	G9315K	G9316K	G9315K	Top Grate Support
56							G9317K	Top Grate Support CTR
57	G9401U	G9402U	G9403U	G9404U	G9405U	G9406U	G9407U	Grease Drain Asm
58	R1176T	R1177T	R1178T	R1179T	R1180T	R1181T	R1182T	Manifold
59	R5879U							Carry-Over Asm 18-S
60		R5880U			R5880U	R5880U		Carry-Over Asm 22
61			R5881U		R5881U			Carry-Over Asm 30
62							R5882U(2)	Carry-Over Asm 38
63				R5883U		R5883U		Carry-Over Asm 42-S
64	S1396A			S1396A				Towel Bar 20
65		S1397A			S1397A			Towel Bar 26
66			S1398A			S1398A	S1398A	Towel Bar 32
67	T1283A			T1283A			T1283A	Wire Rack 21
68		T1284A			T1284A		T1284A	Wire Rack 27
69			T1285A			T1285A		Wire Rack 33
70	T1286A			T1286A			T1286A	Adj. WR Wire Rack 18
71		T1287A			T1287A		T1287A	Adj. WR Wire Rack 24
72			T1288A			T1288A		Adj. WR Wire Rack 30
Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Gas Type. P/ N U6063A 9/09								

CE Units Only

Item	24"	30"	36"	48"	60"	72"	84"	Description
A	R3187A							Manifold, 24" CE ONLY
B		R1188A			R1188A			Manifold, 30" CE ONLY
C			R1189A		R1189A	R1189A		Manifold, 36" CE ONLY
D				R1190A		R1190A	R1190A (2)	Manifold, 48" CE ONLY
Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Gas Type. P/ N U6063A 9/09								

EXPLODED VIEW – F-60 SHOWN



Item	Part No.	Description
73	G5070U	Grease Shield Asm
74	G5477K	Ext. Grease Drawer 4x29
75	G9259K	Adj. WR Grease Drawer - 4x28
76	G5182U	Log Support Asm - CH
*77	G5186K	Bottle Holder RH
78	G5384U	Splash Guard Side Asm LH
79	G5386U	Splash Guard Side Asm RH
80	G5518U	Wood Chip Drawer Asm
81	G5520K	Chip Drawer Cover, Rear
82	G5521U	Chip Drawer Cover, Front
83	G9161K	S/S Radiant
84	G9169K	Side Shield LH
85	G9170K	Side Shield RH
86	G9270U	Grease Catch Asm
87	G9193K	Outer Side LH
88	G9194K	Outer Side RH
*89	G9235U	Wire Rack Backing Asm LH
*90	G9236U	Wire Rack Backing Asm RH
*91	G9237K	Wire Rack Stop
92	L5114A	H-Tube Burner
93	L5115A	Straight Tube Burner
94	M1067A	Pressure Regulator 1" 10" WC
95	M1418A	Pressure Regulator 1" 3.5" WC
96	N3023A	Pipe Plug 1/8-27 Sq Hd Brass

Item	Part No.	Description
97	R3230P	Carry-Over Supply Tube
98	G9309K	Carry-Over Tube Support
99	S3272A	Bronze Rollers
100	T1047A	Glo-Stones 20 lb (boxed)
101	T1048A	Glo-Stones 40 lb (boxed)
102	T1166X	Fish Grate 9"
103	G9279X	Fajita Bottom Grate
104	T1185X	Fajita Top Grate
105	T1198X	Floating Rod Grate 6"
106	T1199X	Floating Rod Grate 4-1/2"
107	T1209X	Breakfast Griddle 11"
108	T1210X	Meat Grate 6"
109	T1212X	Cast Iron Grate 6"
110	T1216X	Cast Iron Grate 4-1/2"
111	T1217X	Meat Grate 4-1/2"
112	T1229X	Fish Grate 6"
113	T1230X	Fish Grate 4-1/2"
114	T1328A	Cast Iron Radiant
115	T5041T	Grate Lifter (for Cast Iron Grate)
116	U1044A	BP Logo Plate 8" (small)
*117	U1393A	Lighting Instr. Plate Eng/Fren.
118	2092702	Pilot Safety Valve, Johnson Controls, CE ONLY
119	1473103	Thermocouple, CE ONLY
120	R3032A	Gas Valve Off-On LML15 for Carry-Over Tubes

* NOT SHOWN



DANTE SERIES CHARBROILER OPERATION MANUAL

PARTS LIST

Item	Part No.	Description
121	R3229A	Gas Valve Off-Hi-Lo MV2802-MP100 for Main Burners
122	R3199P	Carry-Over Spud #60 Orifice for Carry-Over Tubes on NG
123	R3198A	Carry-Over Spud #74 Orifice for Carry-Over Tubes on LP
124	R3238P	Hood 3/8-27 x #33 Orifice H-Burner - NG - 36,000 BTU (Hi-Heat)
125	R3232A	Hood 3/8-27 x #37 Orifice H-Burner - NG - 30,000 BTU (Std)
126	R3240P	Hood 3/8-27 x #46 Orifice Single Burner - NG - 18,000 BTU (Hi-Heat)
127	R3234A	Hood 3/8-27 x #49 Orifice Single Burner - NG - 15,000 BTU (Std)
128	R3239P	Hood 3/8-27 x #50 Orifice H-Burner - LP Gas - 36,000 BTU (Hi-Heat)
129	R3233A	Hood 3/8-27 x #52 Orifice H-Burner - LP Gas - 30,000 BTU (Std)
130	R3044A	Hood 3/8-27 x #55 Orifice Single Burner - LP - 18,000 BTU (Hi-Heat)
131	R3235A	Hood 3/8-27 x #56 Orifice Single Burner - LP - 15,000 BTU (Std)
132	G9285U	Rack Guide Adaptor Plate Asm LH for the "Drop-down" Log Holder

Item	Part No.	Description
133	G9286U	Rack Guide Adaptor Plate Asm RH for the "Drop-down" Log Holder
134	G5221U	Grate Lifter (for Roll-A-Grate & Meat Grate)
135	N3079A	Adaptor 3/8-27 x 3/16 Compression x 90°
136	N5238A	Pressure Tap Nozzle Asm 1/8-27 brass
137	S1049X	Leg, Appliance 6", adjustable
138	Q2234A	Stripper Bolt 3/8 x 1/2 (5/16-18) 3/16 Hex
139	Q2235A	Stripper Bolt 3/8 x 1-1/4 (5/16-18) 3/16 Hex
140	Q2236A	Stripper Bolt 3/8 x 1-3/8 (5/16-18) 3/16 Hex
141	S1094A	Broiler Knob Off-On for Carry-Over Valves
142	S1405A	Broiler Knob Off-Hi-Lo for Main Burner Valves
143	T5104A	Twin Head Grate Brush
144	S1023A	Caster 4" Swivel w Brake
145	S1022A	Caster 4" Swivel
146	R3254A	Orifice, H-Burner, Nat, 2.9 mm, CE Standard
147	R3255A	Orifice, H-Burner, Nat, 3.1 mm, CE High Heat
148	R3256A	Orifice, Single Burner, Nat, 2 mm, CE Standard
149	R3257A	Orifice, Single Burner, Nat, 2.05 mm, CE High Heat
150	R3253A	Orifice, Carry Over, Nat, 1.35 mm, CE Standard and HH

Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Gas Type.

CE Units Only

Item	Part No.	Description
151	21846807	Bracket, Thermocouple
152	2065643	Valve, 90 Deg Pilot Supply Valve
153	2065634	Nut, Compression 3/8-24
154	2065635	Ferrul, Compression 3/16 Dia
155	R3260A	Valve, Manual Shutoff
156	S1474A	Extension, Manual Shutoff Valve

Item	Part No.	Description
157	Q1714A	Screw, M4x30 Hex Socket
158	N3098A	Elbow, 90 Deg Street
159	N5251A	Nipple, 3-1/4", 3/4NPT
160	N5217P	Pipe, 27-3/4", 3/4NPT
161	G9456K	Outer Side RH

Item	24"	30"	36"	48"	60"	72"	84"	Description
162	G9088K	G9089K	G9090K					Radiant Support Rear
163				G9091K				Radiant Support Rear LH22
164				G9092K				Radiant Support Rear RH22
165					G9093K		G9093K	Radiant Support Rear 28
166						G9094K		Radiant Support Rear LH34
167						G9095K		Radiant Support Rear RH34
168							G9096K	Radiant Support Rear CTR
169	21842406	21842606	21846806	21846806	21846806	21846806		Carry-Over Supply Tube CE ONLY



REPLACEMENT PARTS LISTS W/EXPLODED VIEWS – C-R SERIES



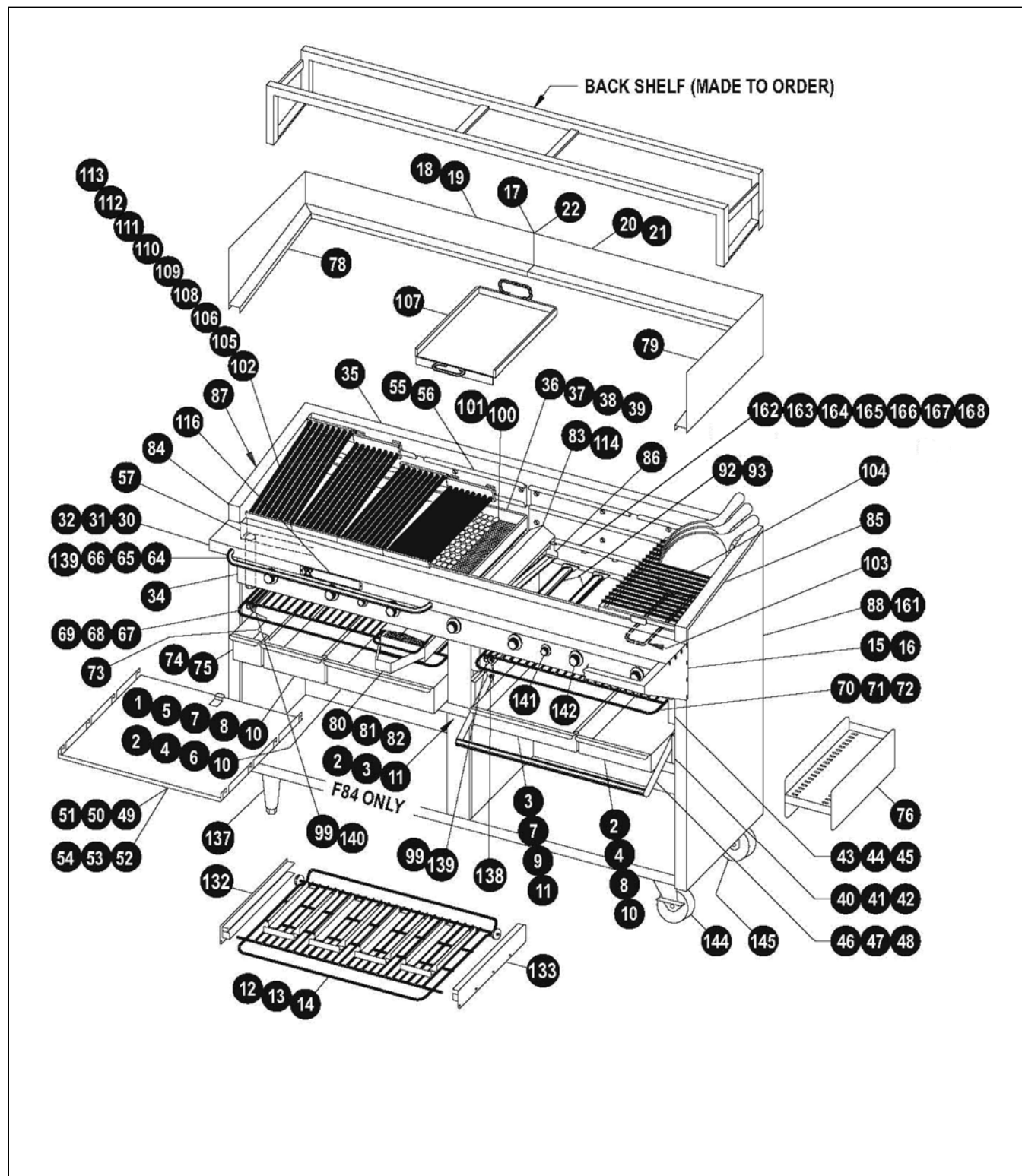
*Model Number:	C	—	24	30	36	48	60	72	84	—	R
											GS

Serial Number:								Gas Type:	Natural	LP	Other
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*Example 1: C-48-GS = Floor Model CharBroiler, 48" Wide with Glo-Stone Option.
*Example 2: C-72-R = Floor Model CharBroiler, 72" Wide with Radiant Option.

Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Gas Type.

EXPLODED VIEW – F-60 SHOWN





DANTE SERIES CHARBROILER OPERATION MANUAL

PARTS LIST

Item	24"	30"	36"	48"	60"	72"	84"	Description
1	G5474T	G5474T		G5474T	G5474T		G5474T	Ext. Water Pan 8x29 w.Lip • 3-1/4"
2	G5474U			G5474U		G5474U	G5474U	Ext. Water Pan 8x29 • 3-1/4"
3				G5475T	G5475T	G5475T	G5475T	Ext. Water Pan 12x29 w.Lip • 3-1/4"
4		G5476U	G5476U		G5476U	G5476U	G5476U	Ext. Water Pan 14x29 • 3-1/4"
5			G5476T			G5476T		Ext. Water Pan 14x29 w.Lip • 3-1/4"
6		G9260K			G9260K		G9260K	Adj. WR Water Pan 10x28 • 2-1/4"
7		G9260U	G9260U		G9260U	G9260U	G9260U	Adj. WR Water Pan 10x28 w.Lip • 2-1/4"
8	G9261K			G9261K	G9261K		G9261K	Adj. WR Water Pan 14x28 • 2-1/4"
9						G9261U		Adj. WR Water Pan 14x28 w.Lip • 2-1/4"
10			G9262K			G9262K		Adj. WR Water Pan 16x28 • 2-1/4"
11				G9263K			G9263K	Adj. WR Water Pan 18x28 • 2-1/4"
12			G5331U			G5331U		Drop-Down Log Holder Asm 33"
13	G5332U			G5332U			G5332U	Drop-Down Log Holder Asm 21"
14		G5333 U			G5333U		G5333U	Drop-Down Log Holder Asm 27"
15	G5352U	G5353U	G5354U	G5356U	G5358U	G5360U	G9482U	Condiment Rail Asm 6"
16	G5361U	G5362U	G5363U	G5365U	G5367U	G5369U	G9483U	Condiment Rail Asm 10"
17	G5388U	G5390U	G5392U					Splash Guard Back Asm
18				G5394U	G5394U		G5394U	Splash Guard Back Asm LH24
19						G5396U		Splash Guard Back Asm LH36
20				G5398U				Splash Guard Back Asm RH24
21					G5400U	G5400U	G5400U	Splash Guard Back Asm RH36
22							G9342U	Splash Guard Back Asm CTR24 (84" Unit)
23	G9111K	G9112K	G9113K					Radiant Support Front
24				G9114K				Radiant Support Front LH22
25				G9115K				Radiant Support Front RH22
26					G9116K		G9116K	Radiant Support Front 28
27						G9117K		Radiant Support Front LH34
28						G9304K		Radiant Support Front RH34
29							G9305K	Radiant Support Front CTR
30	G9153K	G9154K	G9155K	G9156K	G9157K	G9158K	G9159K	S/S Work Deck 6"
31	G9204K	G9205K	G9206K	G9207K	G9208K	G9209K	G9210K	S/S Work Deck 10"
32	G9244K	G9215K	G9216K	G9217K	G9218K	G9219K	G9220K	S/S Work Deck 12"
33				G9160K	G9160K	G9160K	G9160K	Divider Cap
34	G9162K	G9163K	G9164K	G9165K	G9166K	G9167K	G9168K	Control Panel
35	G9179K	G9180K	G9181K	G9182K	G9183K	G9184K	G9185K	Outer Back
36	G9230U			G9230U		G9230U	G9230U	Glo-Stone Frame 20
37				G9231U	G9231U	G9231U		Glo-Stone Frame 24
38		G9232U						Glo-Stone Frame 26
39			G9233U		G9233U			Glo-Stone Frame 16
40	G9238U			G9238U			G9238U	Adj. WR Base Asm 18
41		G9239U			G9239U			Adj. WR Base Asm 24
42			G9240U			G9240U	G9240U	Adj. WR Base Asm 30
43	G9249U			G9249U			G9249U	Adj. WR Top Asm 18
44		G9250U			G9250U			Adj. WR Top Asm 24



DANTE SERIES CHARBROILER OPERATION MANUAL

PARTS LIST

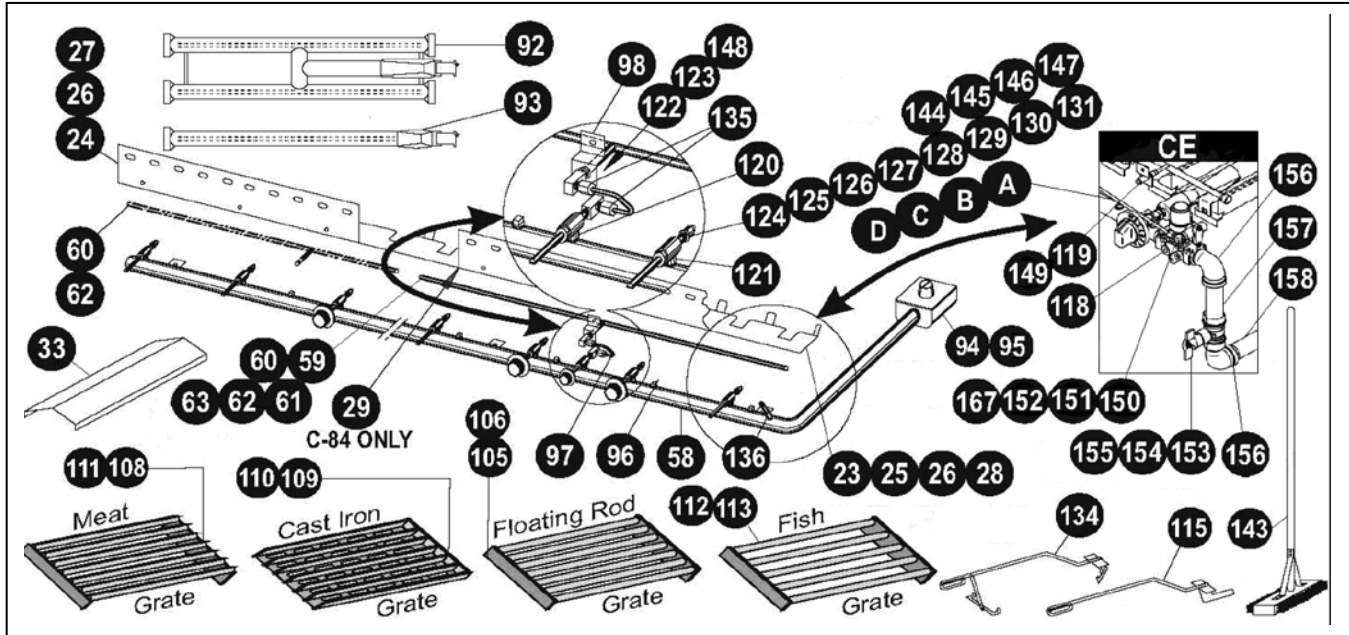
Item	24"	30"	36"	48"	60"	72"	84"	Description
45			G9251U			G9251U	G9251U	Adj. WR Top Asm 30
46	G9255U			G9255U			G9255U	Adj. WR Handle Asm 18
47		G9256U			G9256U			Adj. WR Handle Asm 24
48			G9257U			G9257U	G9257U	Adj. WR Handle Asm 30
49	G9273U			G9273U			G9273U	Drip Shield Asm 21
50		G9274U			G9274U		G9274U	Drip Shield Asm 27
51			G9275U			G9275U		Drip Shield Asm 33
52	G9276U			G9276U			G9276U	Adj. WR Drip Shield Asm 18
53		G9277U			G9277U		G9277U	Adj. WR Drip Shield Asm 24
54			G9278U			G9278U		Adj. WR Drip Shield Asm 30
55	G9311K	G9312K	G9313K	G9314K	G9315K	G9316K	G9315K	Top Grate Support
56							G9317K	Top Grate Support CTR
57	G9401U	G9402U	G9403U	G9404U	G9405U	G9406U	G9407U	Grease Drain Asm
58	R1176T	R1177T	R1178T	R1179T	R1180T	R1181T	R1182T	Manifold
59	R5879U							Carry-Over Asm 18-S
60		R5880U			R5880U	R5880U		Carry-Over Asm 22
61			R5881U		R5881U			Carry-Over Asm 30
62							R5882U (2)	Carry-Over Asm 38
63				R5883U		R5883U		Carry-Over Asm 42-S
64	S1396A			S1396A				Towel Bar 20
65		S1397A			S1397A			Towel Bar 26
66			S1398A			S1398A	S1398A	Towel Bar 32
67	T1283A			T1283A			T1283A	Wire Rack 21
68		T1284A			T1284A		T1284A	Wire Rack 27
69			T1285A			T1285A		Wire Rack 33
70	T1286A			T1286A			T1286A	Adj. WR Wire Rack 18
71		T1287A			T1287A		T1287A	Adj. WR Wire Rack 24
72			T1288A			T1288A		Adj. WR Wire Rack 30

CE Units Only

Item	24"	30"	36"	48"	60"	72"	84"	Description
A	R3187A							Manifold, 24" CE ONLY
B		R1188A			R1188A			Manifold, 30" CE ONLY
C			R1189A		R1189A	R1189A		Manifold, 36" CE ONLY
D				R1190A		R1190A	R1190A (2)	Manifold, 48" CE ONLY

Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Gas Type.

EXPLODED VIEW – C-60 SHOWN



Item	Part No.	Description
73	G5070U	Grease Shield Asm
74	G5477K	Ext. Grease Drawer 4x29
75	G9259K	Adj. WR Grease Drawer - 4x28
76	G5182U	Log Support Asm - CH
*77	G5186K	Bottle Holder RH
78	G5384U	Splash Guard Side Asm LH
79	G5386U	Splash Guard Side Asm RH
80	G5518U	Wood Chip Drawer Asm
81	G5520K	Chip Drawer Cover, Rear
82	G5521U	Chip Drawer Cover, Front
83	G9161K	S/S Radiant
84	G9169K	Side Shield LH
85	G9170K	Side Shield RH
86	G9270U	Grease Catch Asm
87	G9195K	Outer Side LH
88	G9196K	Outer Side RH
*89	G9235U	Wire Rack Backing Asm LH
*90	G9236U	Wire Rack Backing Asm RH
*91	G9237K	Wire Rack Stop
92	L5114A	H-Tube Burner
93	L5115A	Straight Tube Burner
94	M1067A	Pressure Regulator 1" 10" WC
95	M1418A	Pressure Regulator 1" 3.5" WC
96	N3023A	Pipe Plug 1/8-27 Sq Hd Brass
97	R3230P	Carry-Over Supply Tube
98	G9309K	Carry-Over Tube Support
99	S3272A	Bronze Rollers
100	T1047A	Glo-Stones 20 lb (boxed)

Item	Part No.	Description
101	T1048A	Glo-Stones 40 lb (boxed)
102	T1166X	Fish Grate 9"
103	G9279X	Fajita Bottom Grate
104	T1185X	Fajita Top Grate
105	T1198X	Floating Rod Grate 6"
106	T1199X	Floating Rod Grate 4-1/2"
107	T1209X	Breakfast Griddle 11"
108	T1210X	Meat Grate 6"
109	T1212X	Cast Iron Grate 6"
110	T1216X	Cast Iron Grate 4-1/2"
111	T1217X	Meat Grate 4-1/2"
112	T1229X	Fish Grate 6"
113	T1230X	Fish Grate 4-1/2"
114	T1328A	Cast Iron Radiant
115	T5041T	Grate Lifter (for Cast Iron Grate)
116	U1044A	BP Logo Plate 8" (small)
*117	U1393A	Lighting Instr. Plate Eng/Fren.
118	2092702	Pilot Safety Valve, Johnson Controls, CE ONLY
119	1473103	Thermocouple, CE ONLY
120	R3032A	Gas Valve Off-On LML15 for Carry-Over Tubes
121	R3229A	Gas Valve Off-Hi-Lo MV2802-MP100 for Main Burners
122	R3199P	Carry-Over Spud #60 Orifice for Carry-Over Tubes on NG
123	R3198A	Carry-Over Spud #74 Orifice for Carry-Over Tubes on LP
124	R3238P	Hood 3/8-27 x #33 Orifice H-Burner - NG - 36,000 BTU (Hi-Heat)

* NOT SHOWN



BP SERIES RANGES OPERATION MANUAL

PARTS LIST

Item	Part No.	Description
125	R3232A	Hood 3/8-27 x #37 Orifice H-Burner - NG - 30,000 BTU (Std)
126	R3240P	Hood 3/8-27 x #46 Orifice Single Burner - NG - 18,000 BTU (Hi-Heat)
127	R3234A	Hood 3/8-27 x #49 Orifice Single Burner - NG - 15,000 BTU (Std)
128	R3239P	Hood 3/8-27 x #50 Orifice H-Burner - LP Gas - 36,000 BTU (Hi-Heat)
129	R3233A	Hood 3/8-27 x #52 Orifice H-Burner - LP Gas - 30,000 BTU (Std)
130	R3044A	Hood 3/8-27 x #55 Orifice Single Burner - LP - 18,000 BTU (Hi-Heat)
131	R3235A	Hood 3/8-27 x #56 Orifice Single Burner - LP - 15,000 BTU (Std)
132	G9285U	Rack Guide Adaptor Plate Asm LH for the "Drop-down" Log Holder
133	G9286U	Rack Guide Adaptor Plate Asm RH for the "Drop-down" Log Holder
134	G5221U	Grate Lifter (for Roll-A-Grate & Meat Grate)

Item	Part No.	Description
135	N3079A	Adaptor 3/8-27 x 3/16 Compression x 90°
136	N5238A	Pressure Tap Nozzle Asm 1/8-27 brass
137	S1014A	Leg, Appliance 4", adjustable
138	Q2234A	Stripper Bolt 3/8 x 1/2 (5/16-18) 3/16 Hex
139	Q2235A	Stripper Bolt 3/8 x 1-1/4 (5/16-18) 3/16 Hex
140	Q2236A	Stripper Bolt 3/8 x 1-3/8 (5/16-18) 3/16 Hex
141	S1094A	Broiler Knob Off-On for Carry-Over Valves
142	S1405A	Broiler Knob Off-Hi-Lo for Main Burner Valves
143	T5104A	Twin Head Grate Brush
144	R3254A	Orifice, H-Burner, Nat, 2.9 mm, CE Standard
145	R3255A	Orifice, H-Burner, Nat, 3.1 mm, CE High Heat
146	R3256A	Orifice, Single Burner, Nat, 2 mm, CE Standard
147	R3257A	Orifice, Single Burner, Nat, 2.05 mm, CE High Heat
148	R3253A	Orifice, Carry Over, Nat, 1.35 mm, CE Standard and HH

Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Gas Type.

CE Units Only

Item	Part No.	Description
149	21846807	Bracket, Thermocouple
150	2065643	Valve, 90 Deg Pilot Supply Valve
151	2065634	Nut, Compression 3/8-24
152	2065635	Ferrul, Compression 3/16 Dia
153	R3260A	Valve, Manual Shutoff
154	S1474A	Extension, Manual Shutoff Valve

Item	Part No.	Description
155	Q1714A	Screw, M4x30 Hex Socket
156	N3098A	Elbow, 90 Deg Street
157	N5251A	Nipple, 3-1/4", 3/4NPT
158	N5217P	Pipe, 27-3/4", 3/4NPT
159	G9460K	Outer Side RH
161	G9456K	Outer Side RH

Item	24"	30"	36"	48"	60"	72"	84"	Description
160	G9088K	G9089K	G9090K					Radiant Support Rear
161				G9091K				Radiant Support Rear LH22
162				G9092K				Radiant Support Rear RH22
163					G9093K		G9093K	Radiant Support Rear 28
164						G9094K		Radiant Support Rear LH34
165						G9095K		Radiant Support Rear RH34
166							G9096K	Radiant Support Rear CTR
167	21842406	21842606	21846806	21846806	21846806	21846806		Carry-Over Supply Tube CE ONLY



DANTE SERIES CHARBROILER OPERATION MANUAL

REPLACEMENT PARTS LISTS W/EXPLODED VIEWS – L-R SERIES



*Model Number:	L	—	24	30	36	48	60	72	84	—	R
											GS

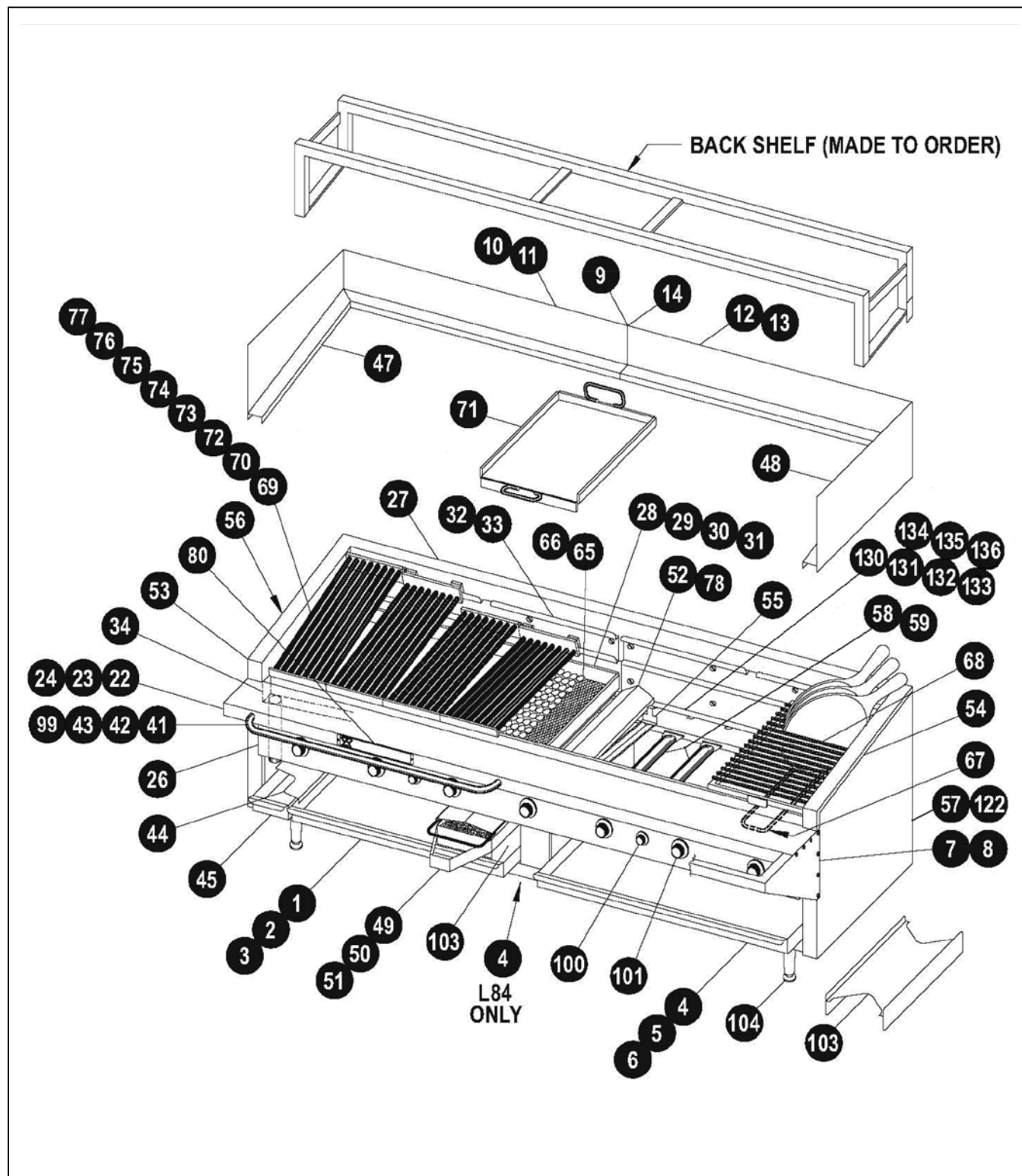
Serial Number:								Gas Type:	Natural	LP	Other
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*Example 1: L-48-GS = Floor Model CharBroiler, 48" Wide with Glo-Stone Option.

*Example 2: L-72-R = Floor Model CharBroiler, 72" Wide with Radiant Option.

Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Gas Type.

EXPLODED VIEW – L-60 SHOWN





DANTE SERIES CHARBROILER OPERATION MANUAL

PARTS LIST

Item	24"	30"	36"	48"	60"	72"	84"	Description
1	G5474T	G5474T		G5474T	G5474T		G5474T	Ext. Water Pan 8 x 29 w/Lip (Standard)
	G5067K			G5067K				Water Pan 16x25 (Used w/wood chip drawer only)
2	G5474U			G5474U		G5474U	G5474U	Ext. Water Pan 8 x 29 (Standard)
		G5178K			G5178K		G5178K	Water Pan 22x25 (Used w/wood chip drawer only)
3				G5475T	G5475T	G5475T	G5475T	Ext. Water Pan 12 x 29 w/Lip (Standard)
			G5179K			G5179K		Water Pan 28x25 (Used w/wood chip drawer only)
4		G5476U	G5476U		G5476U	G5476U	G5476U	Ext. Water Pan 14 x 29 (Standard)
				G5176K			G5176K	Water Pan 20x25 (Used w/wood chip drawer only)
5			G5476T			G5476T		Ext. Water Pan 14 x 29 w/Lip (Standard)
					G5177K		G5177K	Water Pan 26x25 (Used w/wood chip drawer only)
6						G5068K		Water Pan 32x25 (Used w/wood chip drawer only)
7	G5352U	G5353U	G5354U	G5356U	G5358U	G5360U	G9482U	Condiment Rail Asm 6"
8	G5361U	G5362U	G5363U	G5365U	G5367U	G5369U	G9483U	Condiment Rail Asm 10"
9	G5388U	G5390U	G5392U					Splash Guard Back Asm
10				G5394U	G5394U		G5394U	Splash Guard Back Asm LH24
11						G5396U		Splash Guard Back Asm LH36
12				G5398U				Splash Guard Back Asm RH24
13					G5400U	G5400U	G5400U	Splash Guard Back Asm RH36
14							G9342U	Splash Guard Back Asm CTR24
15	G9111K	G9112K	G9113K					Radiant Support Front
16				G9114K				Radiant Support Front LH22
17				G9115K				Radiant Support Front RH22
18					G9116K		G9116K	Radiant Support Front 28
19						G9117K		Radiant Support Front LH34
20						G9304K		Radiant Support Front RH34
21							G9305K	Radiant Support Front CTR
22	G9153K	G9154K	G9155K	G9156K	G9157K	G9158K	G9159K	S/S Work Deck 6"
23	G9204K	G9205K	G9206K	G9207K	G9208K	G9209K	G9210K	S/S Work Deck 10"
24	G9244K	G9215K	G9216K	G9217K	G9218K	G9219K	G9220K	S/S Work Deck 12"
25				G9160K	G9160K	G9160K	G9160K	Divider Cap
26	G9162K	G9163K	G9164K	G9165K	G9166K	G9167K	G9168K	Control Panel
27	G9186K	G9187K	G9188K	G9189K	G9190K	G9191K	G9192K	Outer Back
28	G9230U			G9230U		G9230U	G9230U	Glo-Stone Frame 20
29				G9231U	G9231U	G9231U		Glo-Stone Frame 24
30		G9232U						Glo-Stone Frame 26
31			G9233U		G9233U			Glo-Stone Frame 16
32	G9311K	G9312K	G9313K	G9314K	G9315K	G9316K	G9315K	Top Grate Support



DANTE SERIES CHARBROILER OPERATION MANUAL

PARTS LIST

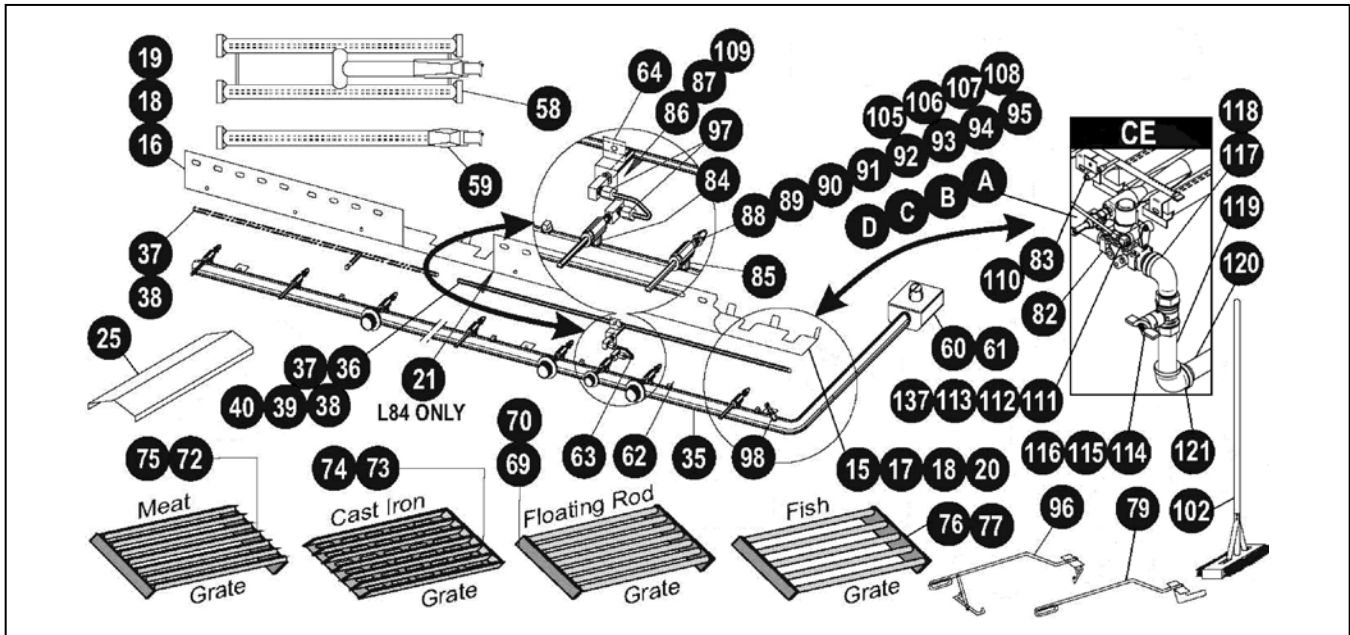
Item	24"	30"	36"	48"	60"	72"	84"	Description
33							G9317K	Top Grate Support CTR
34	G9401U	G9402U	G9403U	G9404U	G9405U	G9406U	G9407U	Grease Drain Asm
35	R1176T	R1177T	R1178T	R1179T	R1180T	R1181T	R1182T	Manifold
36	R5879U							Carry-Over Asm 18-S
37		R5880U			R5880U	R5880U		Carry-Over Asm 22
38			R5881U		R5881U			Carry-Over Asm 30
39							R5882U (2)	Carry-Over Asm 38
40				R5883U		R5883U		Carry-Over Asm 42-S
41	S1396A			S1396A				Towel Bar 20
42		S1397A			S1397A			Towel Bar 26
43			S1398A			S1398A	S1398A	Towel Bar 32

CE Units Only

Item	24"	30"	36"	48"	60"	72"	84"	Description
A	R3187A							Manifold, 24" CE ONLY
B		R1188A			R1188A			Manifold, 30" CE ONLY
C			R1189A		R1189A	R1189A		Manifold, 36" CE ONLY
D				R1190A		R1190A	R1190A (2)	Manifold, 48" CE ONLY

Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Gas Type.

EXPLODED VIEW – L-60 SHOWN



Item	Part No.	Description
44	G5070U	Grease Shield Asm
45	G5069K	Grease Drawer - 4x25
*46	G5186K	Bottle Holder RH
47	G5384U	Splash Guard Side Asm LH
48	G5386U	Splash Guard Side Asm RH
49	G5518U	Wood Chip Drawer Asm
50	G5520K	Chip Drawer Cover, Rear
51	G5521U	Chip Drawer Cover, Front
52	G9161K	S/S Radiant
53	G9169K	Side Shield LH
54	G9170K	Side Shield RH
55	G9270U	Grease Catch Asm
56	G9197K	Outer Side LH
57	G9198K	Outer Side RH
58	L5114A	H-Tube Burner
59	L5115A	Straight Tube Burner
60	M1067A	Pressure Regulator 1" 10" WC
61	M1418A	Pressure Regulator 1" 3.5" WC
62	N3023A	Pipe Plug 1/8-27 Sq Hd Brass
63	R3203P	Carry-Over Supply Tube
64	G9309K	Carry-Over Tube Support

Item	Part No.	Description
65	T1047A	Glo-Stones 20 lb (boxed)
66	T1048A	Glo-Stones 40 lb (boxed)
67	G9279X	Fajita Bottom Grate
68	T1185X	Fajita Top Grate
69	T1198X	Floating Rod Grate 6"
70	T1199X	Floating Rod Grate 4-1/2"
71	T1209X	Breakfast Griddle 11"
72	T1210X	Meat Grate 6"
73	T1212X	Cast Iron Grate 6"
74	T1216X	Cast Iron Grate 4-1/2"
75	T1217X	Meat Grate 4-1/2"
76	T1229X	Fish Grate 6"
77	T1230X	Fish Grate 4-1/2"
78	T1328A	Cast Iron Radiant
79	T5041T	Grate Lifter (for Cast Iron Grate)
80	U1044A	BP Logo Plate 8" (small)
*81	U1393A	Lighting Instr. Plate Eng/Fren.
82	2092702	Pilot Safety Valve, Johnson Controls, CE ONLY
83	1473103	Thermocouple, CE ONLY
84	R3032A	Gas Valve Off-On LML15 for Carry-Over Tubes
* NOT SHOWN		



BP SERIES RANGES OPERATION MANUAL

PARTS LIST

Item	Part No.	Description
85	R3229A	Gas Valve Off-Hi-Lo MV2802-MP100 for Main Burners
86	R3199P	Carry-Over Spud #60 Orifice for Carry-Over Tubes on NG
87	R3198A	Carry-Over Spud #74 Orifice for Carry-Over Tubes on LP
88	R3238P	Hood 3/8-27 x #33 Orifice H-Burner - NG - 36,000 BTU (Hi-Heat)
89	R3232A	Hood 3/8-27 x #37 Orifice H-Burner - NG - 30,000 BTU (Std)
90	R3240P	Hood 3/8-27 x #46 Orifice Single Burner - NG - 18,000 BTU (Hi-Heat)
91	R3234A	Hood 3/8-27 x #49 Orifice Single Burner - NG - 15,000 BTU (Std)
92	R3239P	Hood 3/8-27 x #50 Orifice H-Burner - LP Gas - 36,000 BTU (Hi-Heat)
93	R3233A	Hood 3/8-27 x #52 Orifice H-Burner - LP Gas - 30,000 BTU (Std)
94	R3044A	Hood 3/8-27 x #55 Orifice Single Burner - LP - 18,000 BTU (Hi-Heat)

Item	Part No.	Description
95	R3235A	Hood 3/8-27 x #56 Orifice Single Burner - LP - 15,000 BTU (Std)
96	G5221U	Grate Lifter (for Roll-A-Grate & Meat Grate)
97	N3079A	Adaptor 3/8-27 x 3/16 Compression x 90°
98	N5238A	Pressure Tap Nozzle Asm 1/8-27 brass
99	Q2235A	Stripper Bolt 3/8 x 1-1/4 (5/16-18) 3/16 Hex
100	S1094A	Broiler Knob Off-On (Carry-Over Valves)
101	S1405A	Broiler Knob Off-Hi-Lo (Main Burner Valves)
102	T5104A	Twin Head Grate Brush
103	G9327U	Wood Chip Drawer Support
104	S1014A	Leg, Appliance 4" adjustable
105	R3254A	Orifice, H-Burner, Nat, 2.9 mm, CE Standard
106	R3255A	Orifice, H-Burner, Nat, 3.1 mm, CE High Heat
107	R3256A	Orifice, Single Burner, Nat, 2 mm, CE Standard
108	R3257A	Orifice, Single Burner, Nat, 2.05 mm, CE High Heat
109	R3253A	Orifice, Carry Over, Nat, 1.35 mm, CE Standard and HH

Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Gas Type.

CE Units Only

Item	Part No.	Description
110	21846807	Bracket, Thermocouple
111	2065643	Valve, 90 Deg Pilot Supply Valve
112	2065634	Nut, Compression 3/8-24
113	2065635	Ferrul, Compression 3/16 Dia
114	R3260A	Valve, Manual Shutoff
115	S1474A	Extension, Manual Shutoff Valve
116	Q1714A	Screw, M4x30 Hex Socket

Item	Part No.	Description
117	N3098A	Elbow, 3/4" x 90 Deg Street
118	N5213A	Pipe Nipple, 1-1/2", 3/4NPT
119	N5251A	Pipe Nipple, 3-1/4", 3/4NPT
120	N5217P	Pipe, 27-3/4", 3/4NPT
121	N3004A	Elbow, 3/4" x 90 Deg
122	G9462K	Outer Side RH
* 123	21842413	Bracket, Gas Entry Pipe

* NOT SHOWN

Item	24"	30"	36"	48"	60"	72"	84"	Description
130	G9088K	G9089K	G9090K					Radiant Support Rear
131				G9091K				Radiant Support Rear LH22
132				G9092K				Radiant Support Rear RH22
133					G9093K		G9093K	Radiant Support Rear 28
134						G9094K		Radiant Support Rear LH34
135						G9095K		Radiant Support Rear RH34
136							G9096K	Radiant Support Rear CTR
137	21842406	21842606	21846806	21846806	21846806	21846806		Carry-Over Supply Tube CE ONLY



HEAVY DUTY GAS CHARBROILER OPERATION MANUAL

BAKERS PRIDE LIMITED WARRANTY

WHAT IS COVERED

This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:

- The equipment has not been accidentally or intentionally damaged, altered or misused;
- The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes and in accordance with the installation instruction provided with the product;
- The serial number rating plate affixed to the equipment has not been defaced or removed.

WHO IS COVERED

This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.

COVERAGE PERIOD

Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; (1) Year limited door warranty.

GDCO Models: Two (2) Year limited parts and labor; (2) Year limited door warranty.

CO11 Models: Two (2) Year limited parts and labor; (5) Year limited door warranty.

All Other Products: One (1) Year limited parts and labor. Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from Bakers Pride - whichever comes first.

WARRANTY

This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service

COVERAGE

representative up to (100) miles, round trip, and (2) hours travel time. The purchaser, however, shall be responsible for all expenses related to travel, including time, mileage and shipping expenses on smaller counter models that may be carried into a Factory Authorized Service Center, including the following models: PX-14, PX-16, P18, P22S, P24S, PD-4, PDC, WS Series and BK-18.

EXCEPTIONS

All removable parts in Bakers Pride® Charbroilers, including but not limited to: Burners, Grates, Radiants, Stones and Valves, are covered for a period of SIX MONTHS. All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser. The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.

EXCLUSIONS

- Negligence or acts of God,
- Failures caused by erratic voltages or gas supplies,
- Thermostat calibrations after (30) days from equipment installation date,
- Unauthorized repair by anyone other than a Bakers Pride Factory Authorized Service Center,
- Air and Gas adjustments,
- Damage in shipment,
- Light bulbs,
- Alteration, misuse or improper installation,
- Glass doors and door adjustments,
- Thermostats and safety valves with broken capillary tubes,
- Fuses,
- Char-broiler work decks and cutting boards,
- Tightening of conveyor chains,
- Adjustments to burner flames and cleaning of pilot burners,
- Tightening of screws or fasteners.
- Accessories — spatulas, forks, steak turners, grate lifters, oven brushes, scrapers, peels. etc.,
- Freight — other than normal UPS charges,
- Ordinary wear and tear.

INSTALLATION

Leveling and installation of decks as well as proper installation and check out of all new equipment —per appropriate installation and use materials — is the responsibility of the dealer or installer, not the manufacturer.

REPLACEMENT PARTS

Bakers Pride genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a Bakers Pride Factory Authorized Service Center.

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturer's part. Bakers Pride shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

NOTES

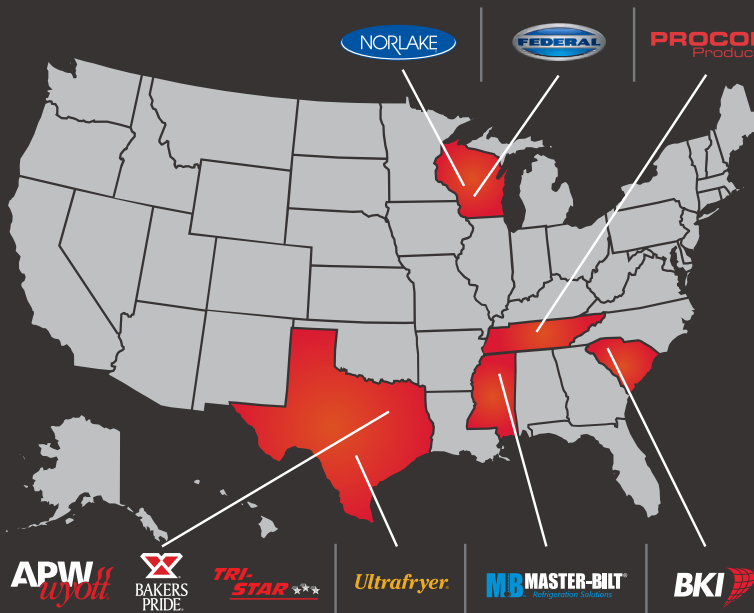
NOTES

Standex

Food Service Equipment Group

The Standex Food Service Equipment Group (FSEG) is a manufacturer of innovative commercial food service equipment offering a wealth of refrigeration and cooking expertise. Products include walk-in coolers and freezers; hot and cold display cabinets, cases, and storage systems; commercial ovens, rotisseries, and cooking equipment; and rotary vane pumps.

Ask your sales representative about how the power of all Standex brands can work for you.
www.standex.com/segments/food-service



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and events on social media!

