



BUYER'S GUIDE

CHARBOILERS



“Superior Product for consistent cooking”

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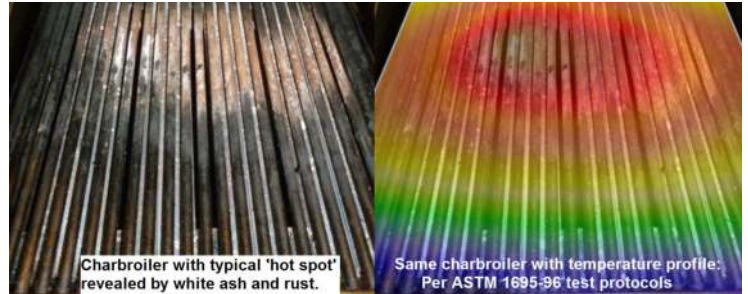
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Selecting the Right Equipment:

So how can you select the right 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:

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" (shown by diagram below), the V-shape radiants heat the grate more efficiently and effectively, 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

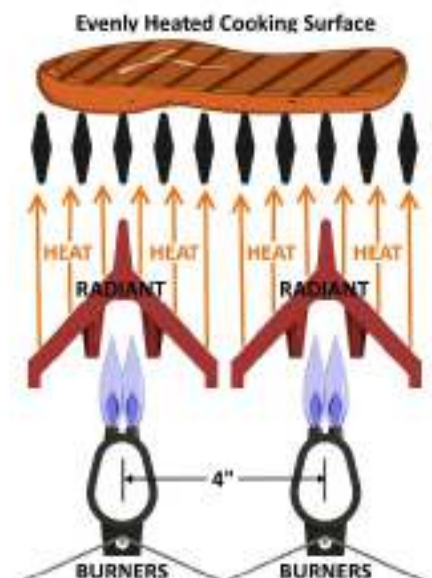
RADIANTS VS. LAVA ROCKS

Radiants:

Most economical charbroilers are built with standard stainless steel V-shape radiants that will eventually start to warp, get brittle and eventually break due to the high heat and cooling cycle.

By having a heavy-duty steel radiants, that is constructed with high temperature alloy, this will keep from warping, rusting and breaking, providing a longer service life than standard stainless steel radiants.

But the most rugged radiant are built in cast iron, this metal is virtually indestructible with a must longer service life span than stainless steel, and able to retain heat evenly up to the cooking surface, but due to the coarse surface it's difficult to clean than stainless steel. On the plus side it will take less BTU's per hour to maintain the proper temperature.

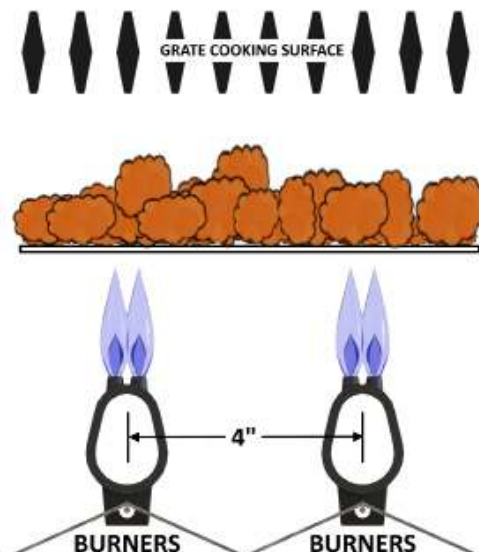


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Lava Rock:

An alternative choice to a metal V-shape radiants is using lava rocks. This are chunks of porous rocks layered on a grate above the burners that will achieve a similar results as using a radiants, diffusing the heat evenly across the cooking surface. By having lava rock charbroilers it will produce a much richer flavor and aroma than radiant models would, solely because the lava rocks will absorb the grease and steadily vaporize it up into the food you're broiling.

Unfortunately the disadvantage on using lava rocks are they are more costly and labor intensive, because the rocks are needing to be replaced every few weeks or possibly more often, depending on how heavily the equipment is used.



“Rapid Recovery Time = Quality Product”

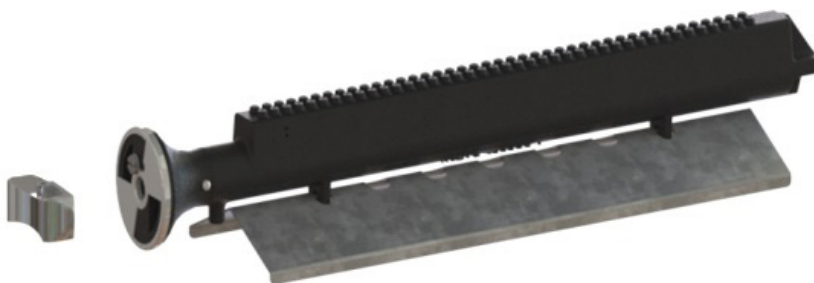
Charbroilers:

Charbroilers with Radiant or Lava Rock are sourced by Electric or Gas and are available in several widths in 12-inch increments. The most common width sizes are 24", 36", 48", 60", and 72" inches. From all this choices you'll need to select the right equipment that will fit within the available space and able to handle the amount of cooking, also needing to meet the equipment clearance requirements. Charbroilers are required to be at least 6 inches away from any combustible material, walls and other cooking equipment. Be sure to include in your building plans all the requirements and clearances before selecting your charbroiler.



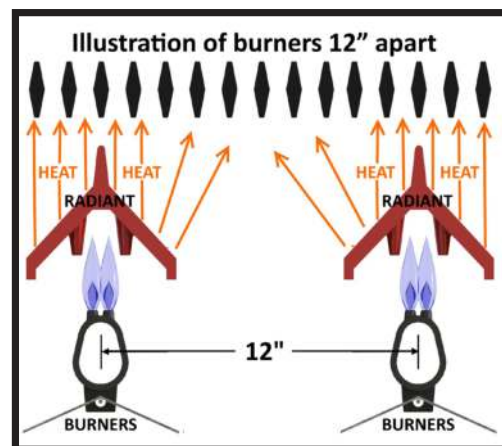
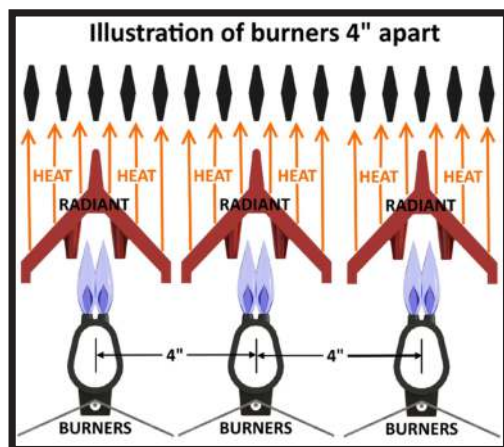
Burners:

Charbroiler burners are the main component that generates gas flames. To measure the amount of heat generated by a gas burner are called BTUs (British thermal units); hence the higher rating of BTU's a burner has, the more heat it'll generate, meaning a more powerful source to cook in a higher constant capacities.



Continue:

In comparison, an economical 24 inch charbroilers are built with 2 burners, generally spaced every 12 inches apart (illustrated on the right), with each burner generating 35,000 BTUs each, totally 70,000 BTU's.



But with a higher grade 24 inch charbroilers which are built with 3 burners, spaced every 4" inches apart (illustrated on the left), with each burner generating 36,000 BTUs each, totally 108,000 BTU's more powerful. Giving cooks more broiling performance, consent cooking and better energy efficiency.

Question: From these illustrations which one will provide even cooking, the radiant at 4" apart or 12" apart ?

Grates:

The grates on top of the charbroilers are grates used for the cooking surface. The majority of all commercial charbroilers are made of cast iron, due to it's durability and even distributions of heat. These grate are mostly designed reversible, with one side to grill steaks and burgers, and the other for more delicate foods like fish. Some manufactures have specialty grates that are available separately.

- **Stainless Steel Round Rod:** This grate is much lighter and very easy to clean, but doesn't retain as much heat as other stainless steel grate.
- **Cast Iron Diamond:** This grate is much heavier and not too easy to clean, but it retains a lot of heat that is transferred evenly for a more efficient and consistent broiling.
- **Stainless Steel Diamond:** This grate is lighter and easier to clean than cast iron grates, though it comes at the cost to obtain superior even heating and heat retention that cast iron offers.
- **Cast Iron Straight:** This grate will leave a straight grill marks on your product. Best for broiling chicken, steak or burgers. also retains a lot of heat that is transferred evenly for an efficient and consistent broiling.
- **Cast Iron Waffle:** This grate will leave a unique grill marks on your broiling. This type of grate are best for broiling leaner meat like chicken, because with the waffle type texture it won't drain grease to control flare-ups caused by the grease.



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Product Comparison:

Spec	Migali C-RB24	Wolf SCB25	Wolf AC-B25	Baker Pride C-24R
Weight	147 lbs	265 lbs.	290lbs.	260lbs.
Width	24"	25 1/4"	25"	24"
Depth	27-3/4"	27-1/4"	31"	33-1/2"
Height	15-1/4"	14-3/4"	15 3/10"	22"
Total BTU	70k	58,000	68,000	90,000
Radiant Type	Cast Iron	Cast Iron	Cast Iron	Cast Iron
Cooking Surface	24"x20"	21.5x 20 .5	21.5x 22.5	21"
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.

Migali

Charbroiler, Gas, Countertop

Dante Series Charbroiler, gas, countertop, 24"W standard profile, adjustable top grate assembly with floating 1/2" dia. steel rods, 6" stainless steel work deck, stainless steel grease pan, stainless steel top, front & sides, CSA Star, NSF, cCSAus, CE



Wolf

Charbroiler, Gas, Countertop

Charbroiler, burners with standing pilots and cast iron radiants, manual gas valve controls, stainless steel front, sides, top trim, backsplash & grease trough, cast iron top grates, 4" adjustable legs, CSA, NSF



Baker Pride

Charbroiler, Gas, Countertop

Dante Series Charbroiler, gas, countertop, 24"W standard profile, adjustable top grate assembly with floating 1/2" dia. steel rods, 6" stainless steel work deck, stainless steel grease pan, stainless steel top, front & sides, CSA Star, NSF, cCSAus



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