

BLACK  **DIAMOND**

**Commercial Gas
Product Line**

BLACK◆DIAMOND

Gas Deep Fryers - BDGF Series

Black Diamond's floor standing gas deep fryers are constructed with a 16 gauge stainless steel tank and have a thermostat range of 200°F (93°C) to 400°F (204°C). Long lasting baffles are mounted in the heat exchange tubes to provide maximum heating and combustion efficiency. A standing pilot light design provides a ready flame when heat is required and an automatic shut off function when the fryer temperature exceeds 450°F (232°C).



BDGF-90/NG
BDGF-90/LPG
BDGF-120/NG
BDGF-120/LPG

BDGF-150/NG
BDGF-150/LPG



Construction

- ◆ Welded 16 gauge stainless steel tank with a super smooth machine finish ensures easy cleaning
- ◆ Long lasting baffles are mounted in the heat exchange tubes to provide maximum heating and combustion efficiency
- ◆ Standing pilot light design provides a ready flame when heat is required
- ◆ Cabinet is constructed with a stainless steel front and door with galvanized sides and back

Controls

- ◆ Thermostat maintains temperature between 200° (93°C) and 400°F (204°C)
- ◆ Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve
- ◆ Gas control valve prevents gas flow to the main burner until pilot is established and shuts off gas flow automatically if the pilot flame goes out
- ◆ Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C)
- ◆ Includes Robert Shaw components that are made in the USA

Operations

- ◆ Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (204°C))
- ◆ Front 1-1/4" drain for quick draining

Standard Accessories

- ◆ Two nickel plated oblong wire mesh baskets
- ◆ One nickel plated tube rack
- ◆ One drain extension
- ◆ Built-in heat deflector
- ◆ 6" adjustable legs

Available Accessories (Sold Separately)

- ◆ Stainless Steel Cover
- ◆ Casters
- ◆ Joiner Strips
- ◆ Splash Guard

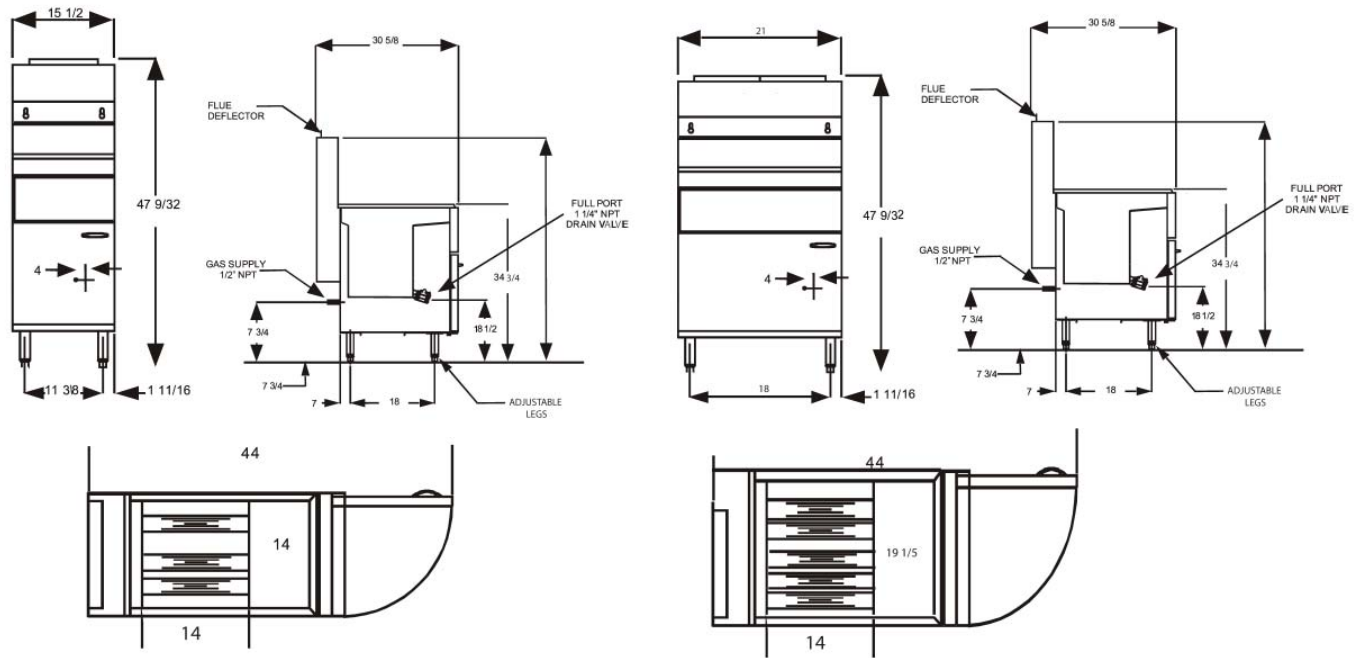
Conforms to ANSI
STD Z83.11b-2009
Certified to CSA
STD 1.8b-2009



Intertek

Black Diamond warrants to the original user of its gas fryers and related equipment that said appliances and related equipment will be free from defects in material and workmanship under normal use for a period of one (1) year from the date of installation, with appropriate documentation. Should your equipment fail within this time, upon approval, parts and labor charges will be covered by this warranty. The stainless steel fry tank has a five (5) year limited tank warranty. If during the first year only, the tank is found to have a leak and is verified by an authorized service company, the entire fryer will be replaced. After the first year a replacement tank will be sent free of charge excluding freight and labor charges.

Plan View



BDGF-90 and BDGF-120

BDGF-150

Specifications

Model Number	BTU	Net Weight (lb)	Gross Weight (lb)	Oil Capacity (lb)
BDGF-90/NG	90,000	152 (69kg)	169 (77kg)	35-40 (18.5-23 L)
BDGF-90/LPG	90,000	152 (69kg)	169 (77kg)	35-40 (18.5-23 L)
BDGF-120/NG	120,000	163 (74kg)	180 (82kg)	45-50 (21.3-25 L)
BDGF-120/LPG	120,000	163 (74kg)	180 (82kg)	45-50 (21.3-25 L)
BDGF-150/NG	150,000	198.5 (90kg)	218 (99kg)	65-70 (31-37 L)
BDGF-150/LPG	150,000	198.5 (90kg)	218 (99kg)	65-70 (31-37 L)

Shipping Info

Model Number	Cubic Feet	Dimensions (in)*
BDGF-90/NG	15.9 (0.45 cubic meters)	53 1/2"H x 15 1/2"W x 30 1/4"D
BDGF-90/LPG	15.9 (0.45 cubic meters)	53 1/2"H x 15 1/2"W x 30 1/4"D
BDGF-120/NG	15.9 (0.45 cubic meters)	53 1/2"H x 15 1/2"W x 30 1/4"D
BDGF-120/LPG	15.9 (0.45 cubic meters)	53 1/2"H x 15 1/2"W x 30 1/4"D
BDGF-150/NG	20.5 (0.58 cubic meters)	53 1/2"H x 21"W x 30 1/4"D
BDGF-150/LPG	20.5 (0.58 cubic meters)	53 1/2"H x 21"W x 30 1/4"D

*Height is with legs set at 6"

BLACK◆DIAMOND

Gas Countertop Fryers - BDCTF Series

Black Diamond's countertop gas fryers are constructed with a 16 gauge stainless steel tank and have a thermostat range of 200°F (93°C) to 400°F (204°C). Long lasting baffles are mounted in the heat exchange tubes to provide maximum heating and combustion efficiency. A standing pilot light design provides a ready flame when heat is required and an automatic shut off function when the fryer temperature exceeds 450°F (232°C).



BDCTF-60/NG
BDCTF-60/LPG
BDCTF-75/NG
BDCTF-75/LPG

Construction

- ◆ Welded 16 gauge stainless steel tank with a super smooth machine finish ensures easy cleaning
- ◆ Long lasting baffles are mounted in the heat exchange tubes to provide maximum heating and combustion efficiency
- ◆ Standing pilot light design provides a ready flame when heat is required
- ◆ Cabinet is constructed with a stainless steel front and door with galvanized sides and back

Controls

- ◆ Thermostat maintains temperature between 200° (93°C) and 400°F (204°C)
- ◆ Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve
- ◆ Gas control valve prevents gas flow to the main burner until pilot is established and shuts off gas flow automatically if the pilot flame goes out
- ◆ Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C)
- ◆ Includes Robert Shaw components that are made in the USA

Operations

- ◆ Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (204°C))
- ◆ Front 1-1/4" drain for quick draining

Standard Accessories

- ◆ Two nickel plated oblong wire mesh baskets
- ◆ One nickel plated tube rack
- ◆ One drain extension
- ◆ Built-in heat deflector
- ◆ 4" adjustable legs

Available Accessories (Sold Separately)

- ◆ Stainless Steel Cover
- ◆ Splash Guard

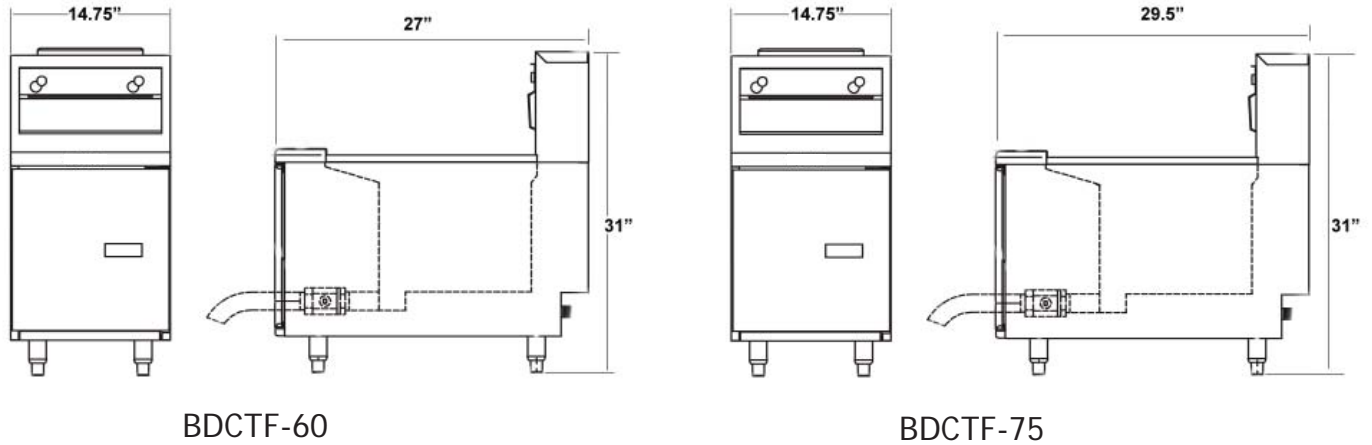
Conforms to ANSI
STD Z83.11b-2009
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STD 1.8b-2009



Intertek

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Plan View



Legs are adjustable 4-5"
 Legs are removable and unit can sit flush on a flat surface

Specifications

Model Number	Burners	Orifice (mm)	BTU	Oil Capacity	Frying Area
BDCTF-60/NG	3	#45 (2.083)	60,000	35-40 lbs (16-18kgs)	13" x 12"
BDCTF-60/LPG	3	#45 (2.083)	60,000	35-40 lbs (16-18kgs)	13" x 12"
BDCTF-75/NG	3	#41 (2.44)	75,000	45-50 lbs (21-23kgs)	13.5" x 14"
BDCTF-75/LPG	3	#41 (2.44)	75,000	45-50 lbs (21-23kgs)	13.5" x 14"

Shipping Info

Model Number	Dimensions DxWxH (in)*	Net Weight (lb)	Gross Weight (lb)
BDCTF-60/NG	27" x 14.75" x 31"	115 lbs	132 lbs
BDCTF-60/LPG	27" x 14.75" x 31"	115 lbs	132 lbs
BDCTF-75/NG	29.5" x 14.75" x 31"	121 lbs	139 lbs
BDCTF-75/LPG	29.5" x 14.75" x 31"	121 lbs	139 lbs

*Height is with legs set at 4"

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Heavy Duty Gas Hotplates - BDCTH Series

Black Diamond's heavy duty gas countertop hotplates are designed for use with either natural or LP gas. Constructed of stainless steel front and sides that are fully welded, these units are able to stand the toughest of kitchen environments. Each unit includes tips for field conversion to LPG.



BDCTH-12
BDCTH-24
BDCTH-36

Standard Features

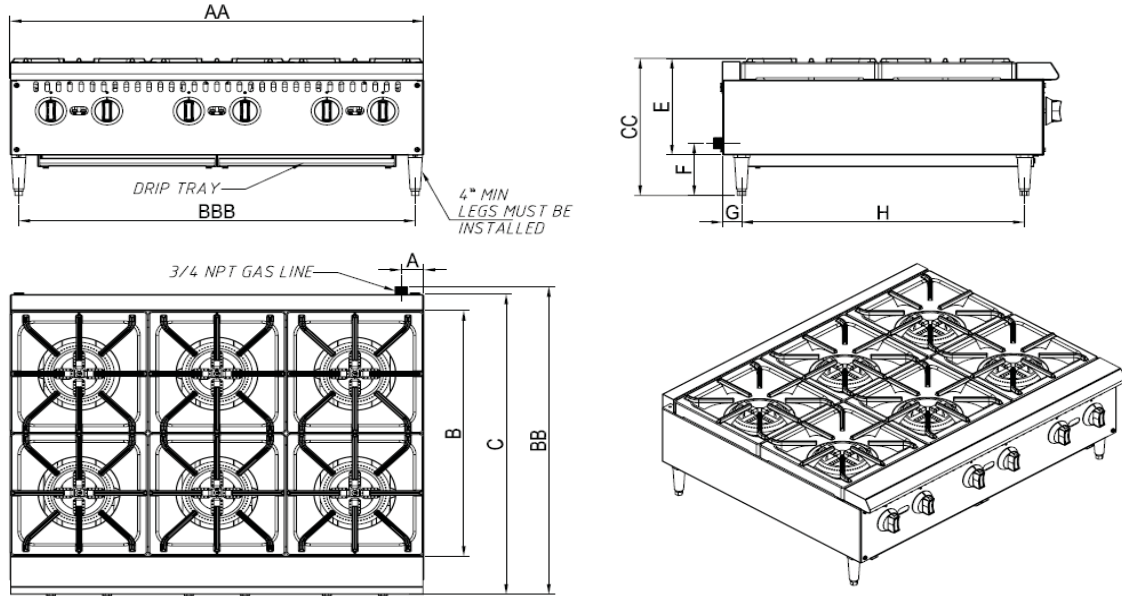
- ◆ Stainless steel front bullnose design and side construction that's fully welded for extra durability
- ◆ 25,000 BTU per burner
- ◆ Two cast iron burners every 12" grate width
- ◆ 4"-5" adjustable legs
- ◆ Separate gas valves for each burner with one pilot light per burner
- ◆ Removable stainless steel drip tray for easy cleaning
- ◆ 3/4" rear NPT gas inlet
- ◆ ETL Listed and ETL Sanitation

Black Diamond warrants this product to be free of defects in materials and workmanship for period of 1 year from the date of original installation.



Model	Overall Width	Burners	Total BTU	Net Weight (lb)	Gross Weight (lb)
BDCTH-12	12"	2	50,000	62	95
BDCTH-24	24"	4	100,000	119	152
BDCTH-36	36"	6	150,000	187	222

Plan View



Unit Dimensions (inches)

Model	A	B	C	E	F	G	H	BBB	AA	BB	CC
BDCTH-12	2	24	29.3	9.5	9.5	1.5	24.5	10.5	12	30	13.5
BDCTH-24	2	24	29.3	9.5	9.5	1.5	24.5	22.5	24	30	13.5
BDCTH-36	2	24	29.3	9.5	9.5	1.5	24.5	34.5	36	30	13.5

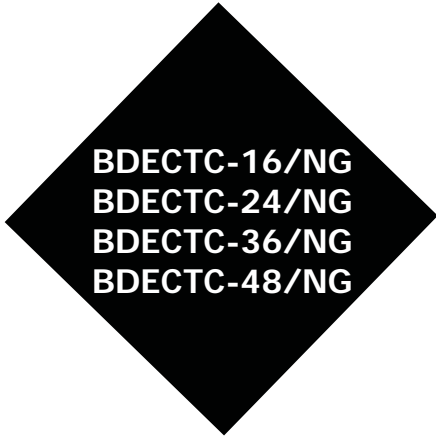
Drip Tray (inches)

Model	Width	Depth	Height	Drip Tray Qty
BDCTH-12	7	23	0.75	1
BDCTH-24	19	23	0.75	1
BDCTH-36	15.25	23	0.75	2

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Standard Series Gas Charbroilers - BDECTC Series

Black Diamond's Standard Series radiant gas countertop charbroilers are designed for use with either natural or LP gas. Constructed of stainless steel front and sides that are fully welded, these units are able to stand the toughest of kitchen environments. Each unit includes tips for field conversion to LPG.



Standard Features

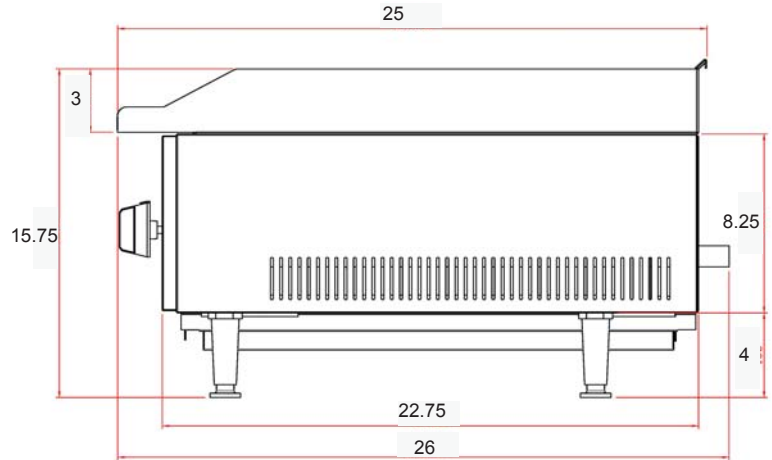
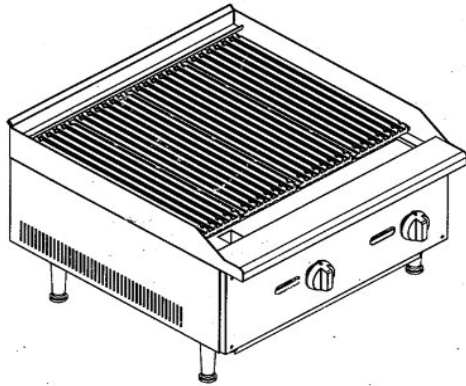
- ◆ Fully welded stainless steel front bullnose design with galvanized sides
- ◆ Fully welded stainless steel backsplash for extra durability
- ◆ 30,000 BTU per burner
- ◆ One stainless steel burner every 12" grate width
- ◆ Cast iron grill grates are reversible and height adjustable
- ◆ 4"-5" adjustable legs
- ◆ Separate gas valves for each burner with standing pilot ignition system
- ◆ Removable stainless steel drip tray for easy cleaning
- ◆ 3/4" rear NPT gas inlet
- ◆ ETL Listed and ETL Sanitation

Black Diamond warrants this product to be free of defects in materials and workmanship for period of 1 year from the date of original installation.



Model	Overall Width	Burners	Total BTU	Net Weight (lb)	Gross Weight (lb)
BDECTC-16/NG	16"	1	30,000	95	121
BDECTC-24/NG	24"	2	60,000	119	154
BDECTC-36/NG	36"	3	90,000	163	218
BDECTC-48/NG	48"	4	120,000	244	359

Plan View



Unit Dimensions (inches)

Model	Description	Width	Depth	Height
BDECTC-16/NG	16" Charbroiler	16	26	15.75
BDECTC-24/NG	24" Charbroiler	24	26	15.75
BDECTC-36/NG	36" Charbroiler	36	26	15.75
BDECTC-48/NG	48" Charbroiler	48	26	15.75

Drip Tray (inches)

Model	Width	Depth	Height	Drip Tray Qty
BDECTC-16/NG	11.5	21	1	1
BDECTC-24/NG	20.75	20.75	1	1
BDECTC-36/NG	31.5	20.75	1	1
BDECTC-48/NG	20	20.75	1.25	2

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Standard Series Gas Griddles - BDECTG Series

Black Diamond's Standard Series gas countertop griddles are designed for use with either natural or LP gas. Constructed of stainless steel front and sides that are fully welded, these units are able to stand the toughest of kitchen environments. Each unit includes tips for field conversion to LPG.



BDECTG-16/NG
BDECTG-24/NG
BDECTG-36/NG
BDECTG-48/NG

Standard Features

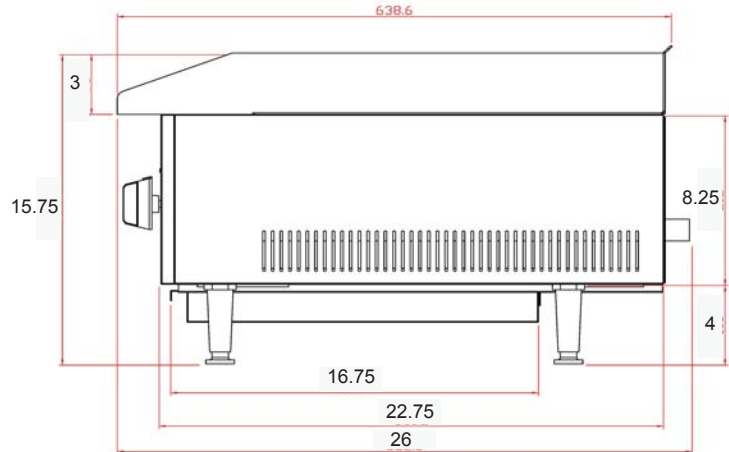
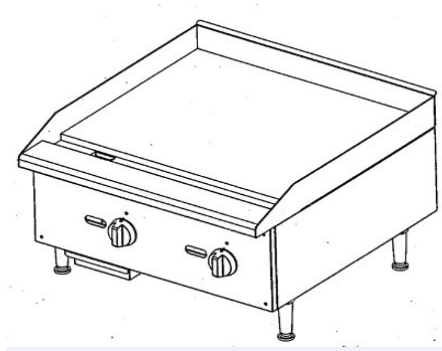
- ◆ Fully welded stainless steel front bullnose design with galvanized sides
- ◆ Fully welded stainless steel backsplash for extra durability
- ◆ 30,000 BTU per burner
- ◆ One U-shape stainless steel burner for every 12" griddle width
- ◆ Griddle plate is made up of 5/8" thick steel (3/4" for BDECTG-48 model)
- ◆ 3" wide grease trough for easy cleaning
- ◆ 4"-5" adjustable legs
- ◆ Separate gas valves for each burner with standing pilot ignition system
- ◆ Removable stainless steel drip tray for easy cleaning
- ◆ 3/4" rear NPT gas inlet
- ◆ ETL Listed and ETL Sanitation



Black Diamond warrants this product to be free of defects in materials and workmanship for period of 1 year from the date of original installation.

Model	Overall Width	Burners	Total BTU	Net Weight (lb)	Gross Weight (lb)
BDECTG-16/NG	16"	1	30,000	103	136
BDECTG-24/NG	24"	2	60,000	114	147
BDECTG-36/NG	36"	3	90,000	176	211
BDECTG-48/NG	48"	4	120,000	297	421

Plan View



Unit Dimensions (inches)

Model	Description	Width	Depth	Height
BDECTG-16/NG	16" Griddle	16	26	15.75
BDECTG-24/NG	24" Griddle	24	26	15.75
BDECTG-36/NG	36" Griddle	36	26	15.75
BDECTG-48/NG	48" Griddle	48	26	15.75

Drip Tray (inches)

Model	Width	Depth	Height	Drip Tray Qty
BDECTG-16/NG	6.25	16.75	3	1
BDECTG-24/NG	6.25	16.75	3	1
BDECTG-36/NG	6.25	16.75	3	1
BDECTG-48/NG	6.25	16.75	3	1

Thermostatic Griddles - BDCTG-T Series

Black Diamond's heavy duty thermostatic griddles are designed to maintain precise cooking temperatures during your busiest hours. Each "U" shaped stainless steel burner puts out 30,000 BTU/hr and are spaced out evenly throughout the entire griddle plate giving you a more uniform heated surface. The thermostatic controls allow for precise cooking temperatures along the cooking surface. Each burner has its own individual standing pilot light and control which allows you to set up different cooking zones along the griddle plate. The 1" thick polished steel griddle plate is made to handle cooking at high heats for an extended period of time. The 20" cooking depth provides maximum cooking surface area. Comes standard with adjustable heavy duty legs, drip tray and has a 3/4" rear NPT gas connection. Field convertible to LPG. ETL Listed and ETL Sanitation.

BDCTG-24T
BDCTG-36T
BDCTG-48T
BDCTG-60T



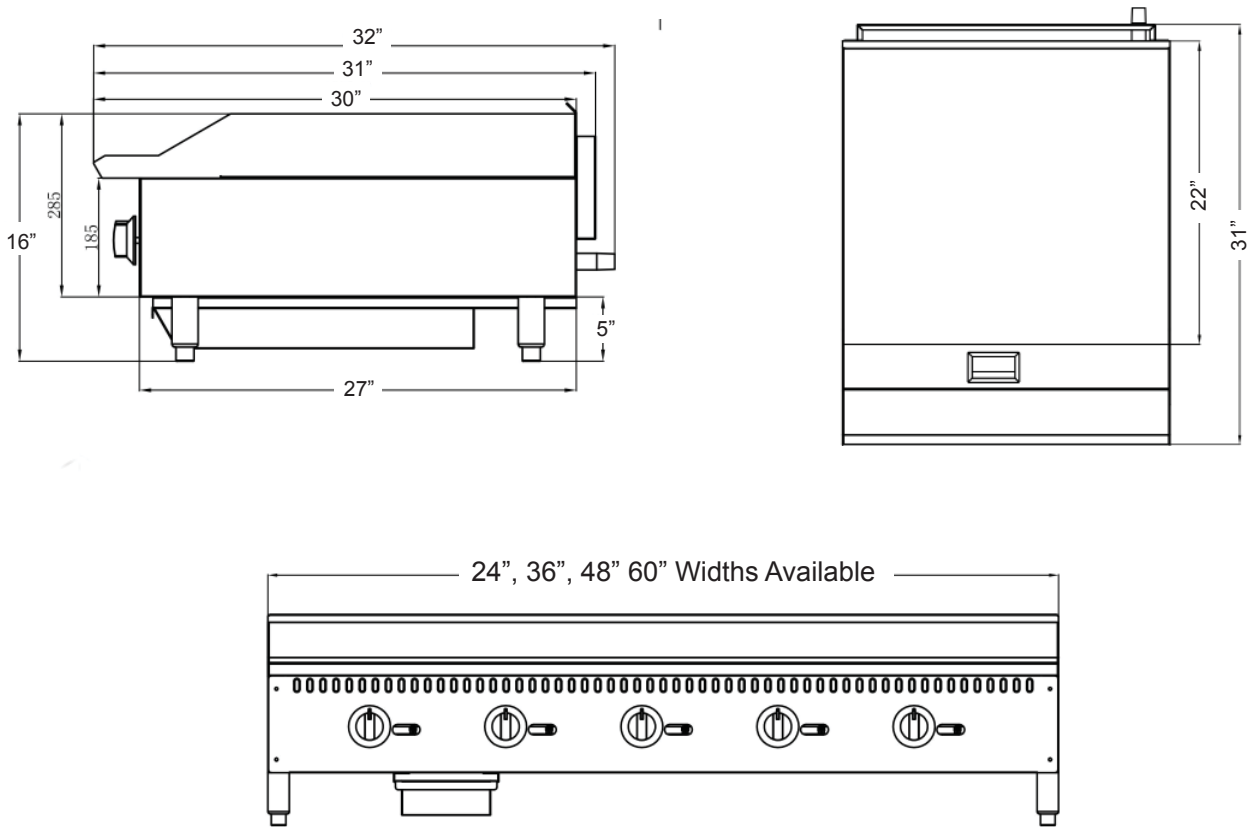
Standard Features

- ◆ Stainless steel front, sides and splash guards that are fully welded for extra durability
- ◆ Griddle plate is made up of 1" thick polished steel
- ◆ One "U" shaped stainless steel burner for every 12" griddle width
- ◆ 30,000 BTU/hr per burner
- ◆ Separate gas valves for each burner with standing pilot ignition system
- ◆ Adjustable thermostat from 200° - 450°F for precise control while cooking
- ◆ 3" wide grease trough for easy cleaning
- ◆ 4"-5" adjustable heavy duty steel legs
- ◆ Removable steel drip tray for easy cleaning
- ◆ 3/4" rear NPT gas inlet
- ◆ Field convertible to LPG - L.P. orifices included
- ◆ ETL Listed and ETL Sanitation

Model	Burners	Total BTU/hr	Net Weight (lb)	Gross Weight (lb)
BDCTG-24T	2	60,000	140	200
BDCTG-36T	3	90,000	225	285
BDCTG-48T	4	120,000	300	360
BDCTG-60T	5	150,000	463	529



Plan View



Specifications

Model Number	Overall Dimensions	Griddle Plate Thickness (in)	Thermostat Range (°F)	Cooking Area Dimensions
BDCTG-24T	24"W x 32"D x 16"H	1"	200°-450°F	23.75"W x 22"D
BDCTG-36T	36"W x 32"D x 16"H	1"	200°-450°F	35.75"W x 22"D
BDCTG-48T	48"W x 32"D x 16"H	1"	200°-450°F	47.75"W x 22"D
BDCTG-60T	60"W x 32"D x 16"H	1"	200°-450°F	59.75"W x 22"D

Black Diamond warrants this product to be free of defects in materials and workmanship for period of 1 year from the date of original installation.

BLACK◆DIAMOND

Gas Stock Pot Burner - BDCTSP-1/NG

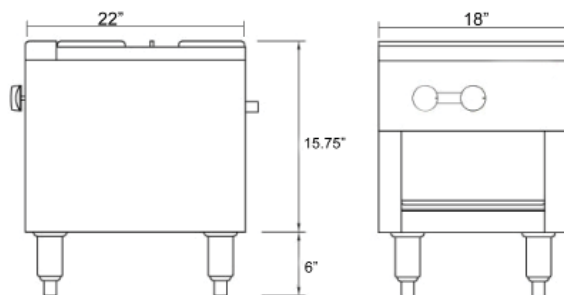
Black Diamond's stock pot burner makes it easier to prepare all your soups, stocks, pastas and sauces while taking up less space in your kitchen. Constructed of stainless steel with a heavy duty cast iron grate that is built to last. Comes standard with adjustable legs and a removable crumb tray. Each unit includes tips for field conversion to LPG.



BDCTSP-1/NG

Standard Features

- ◆ Stainless steel construction
- ◆ Heavy duty 1-7/8" thick removable cast iron top grate
- ◆ 3-ring cast iron burner
- ◆ Dual control valves
- ◆ 2 standing pilot lights for instant ignition
- ◆ 6" adjustable legs
- ◆ Removable crumb tray for easy cleaning
- ◆ 3/4" rear NPT gas inlet
- ◆ 1 year warranty
- ◆ ETL Listed and ETL Sanitation



Black Diamond warrants this product to be free of defects in materials and workmanship for period of 1 year from the date of original installation.



Item Number	BTU	Burner Type	Dimensions (inches)	Gross Weight	Net Weight
BDCTSP-1/NG	80,000	3-Ring	18"W x 22"D x 21-3/4"H	117 lbs (53 kgs)	110 lbs (50 kgs)

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Gas Ranges - BDGR Series

Black Diamond's gas ranges are constructed of a stainless steel front, backriser, shelf and feet. Each 30,000 BTU burner has its own 12"x12" removable cast iron grate with standing pilot light and individual control knob for quick, instant lighting. The oven has a total BTU output of 30,000 BTU/hr. The interior of the oven is constructed of all steel with a porcelain oven liner. The oven thermostat adjusts from 250°F-550°F and is equipped with a flamefailure safety device. 6" stainless steel legs and 24.75" high backriser. 3/4" rear NPT gas connection.

Construction

- ◆ Stainless steel front, backriser and shelf
- ◆ 30,000 BTU/hr top burners with lift-off heads
- ◆ 12" x 12" cast iron removable top grates
- ◆ Individual pilot light for each burner
- ◆ Spring loaded door with cool to touch s/s handle
- ◆ Removable crumb tray for easy cleaning
- ◆ 6" stainless steel adjustable legs
- ◆ 3/4" rear NPT gas connection

Oven Features

- ◆ 30,000 BTU/hr total output
- ◆ Flame failure safety device
- ◆ Adjustable thermostat from 250°F-550°F
- ◆ Steel liner on door and sides with a porcelain oven liner
- ◆ Includes 2 removable and adjustable oven racks
- ◆ Cool to touch stainless steel oven door handle

Top Burners

- ◆ Cast iron burners each giving off 30,000 BTU/hr
- ◆ 12" x 12" cast iron top grates are removable for easy cleaning and maintenance
- ◆ Each burner has an individual standing pilot light and control knob

BDGR-24
BDGR-36
BDGR-60



BDGR-24



BDGR-36



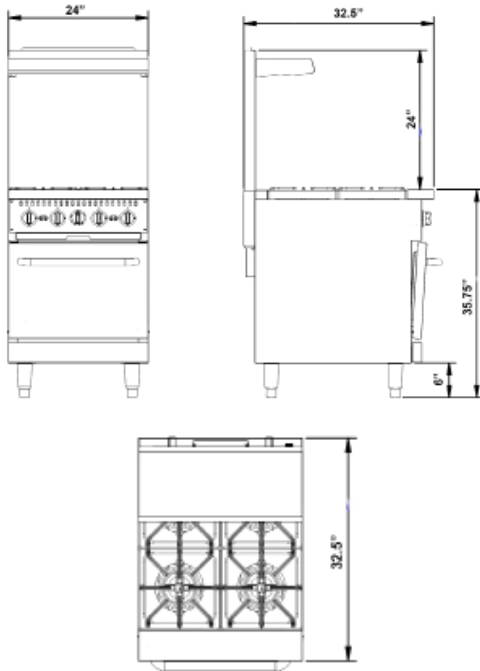
BDGR-60

Black Diamond warrants this product to be free of defects in materials and workmanship for period of 1 year from the date of original installation.

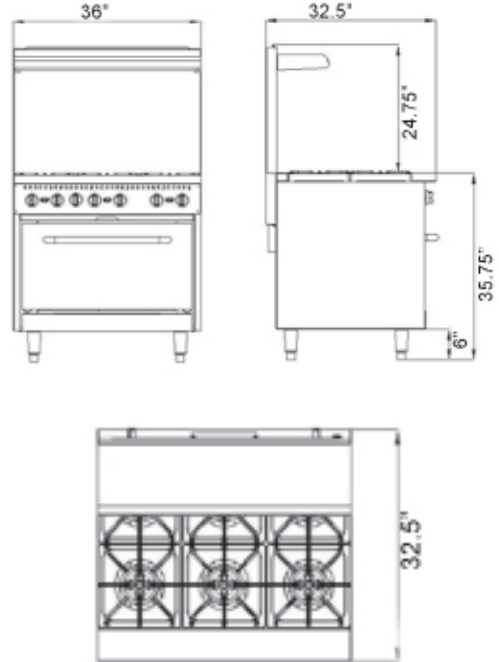


Plan View

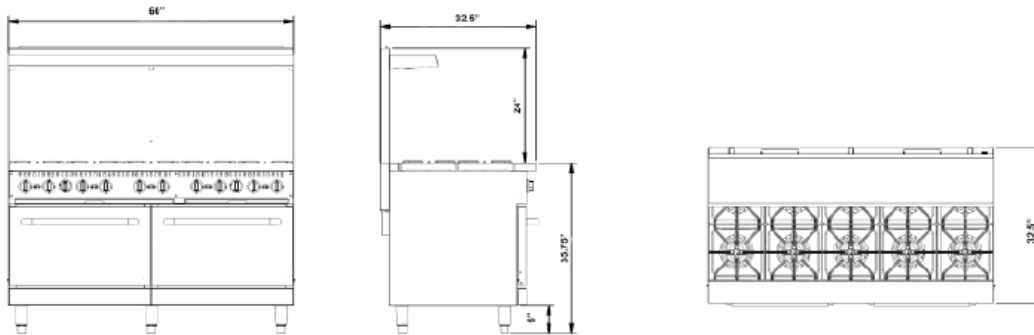
BDGR-24/NG



BDGR-36/NG



BDGR-60/NG



Specifications

Model Number	Description	Total BTU/hr	Gross Weight	Net Weight
BDGR-24/NG	24" Gas Range w/4 Burners NG	150,000	365 lbs	291 lbs
BDGR-36/NG	36" Gas Range w/6 Burners NG	210,000	456 lbs	390 lbs
BDGR-60/NG	60" Gas Range w/10 Burners NG	360,000	785 lbs	617 lbs

Model Number	Overall Dimensions	Oven Cavity Dimensions	Crumb Tray	Fit Full Size Pan (18"x26")
BDGR-24/NG	24"W x 32.5"D x 60"H	20.5"W x 26"D x 14"H	1	No
BDGR-36/NG	36"W x 32.5"D x 60"H	26.75"W x 26"D x 14"H	1	Yes
BDGR-60/NG	60"W x 32.5"D x 60"H	26.75"W x 26"D x 14"H (2 ovens)	2	Yes

Gas Range/Griddle Combos - BDGR/G Series

Black Diamond's gas range/griddle combos are constructed of stainless steel fronts with aluminized sides. These gas range/griddle combos provide the most optimum cooking performance. 12" x 12" heavy duty cast iron grates allow you to easily slide heavy pots from one section to another, while a unique anti-clogging pilot shield ensures that the open top burners deliver long-lasting performance. The unit's have a 3/4" thick griddle plate with a manual control and a 24" wide cooking area. With it's deep cooking area, and a 5" front ledge these ranges provides you with plenty of room to work. The standard sized oven(s) each have 30,000 BTUs of cooking power and a unique double-wall flame spreader with temperature diverters to ensure even heat distribution. The oven's interior has a porcelain bottom. 6" stainless steel legs and 24.75" high backriser. 3/4" rear NPT gas connection. ETL Listed and ETL Sanitation.

BDGR-3624G
BDGR-6024G
BDGR-6024GB

Construction

- ◆ Stainless steel front, backriser and shelf
- ◆ 30,000 BTU/hr top burners with lift-off heads
- ◆ 12" x 12" cast iron removable top grates
- ◆ Individual pilot light for each burner
- ◆ Spring loaded door with cool to touch s/s handle
- ◆ Removable crumb tray for easy cleaning
- ◆ 3/4" rear NPT gas connection
- ◆ LPG conversion kit included
- ◆ 6" adjustable stainless steel legs

Oven Features

- ◆ 30,000 BTU/hr total output
- ◆ Flame failure safety device
- ◆ Adjustable thermostat ranges from 250°F-550°F
- ◆ Steel liner on door and sides with a porcelain oven liner
- ◆ Includes 2 removable and adjustable oven racks per oven
- ◆ Cool to touch stainless steel oven door handle

Top Burners

- ◆ Cast iron burners each giving off 30,000 BTU/hr
- ◆ 12" x 12" cast iron top grates are removable for easy cleaning and maintenance
- ◆ Each burner has an individual standing pilot light and control knob
- ◆ Extra 2" ledge between the burners and backsplash provides more room for bigger pots and pans during use

Griddle/Broiler

- ◆ 3/4" thick polished steel griddle plate
- ◆ 24"W x 21"D cooking area
- ◆ Each burner has an individual standing pilot light and control knob
- ◆ Raised griddle/broiler on the FMGR-6024GB model has an 8.25" high opening and has a built-in broiler rack that slides in and out and has an adjustable height
- ◆ 3" high sides and backsplash are fully welded
- ◆ Includes removable crumb and drip trays for easy cleaning



BDGR-3624G



BDGR-6024G

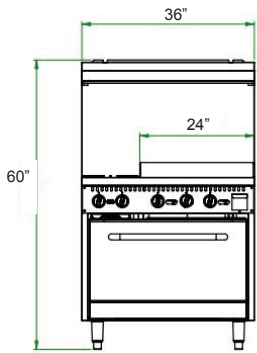


BDGR-6024GB

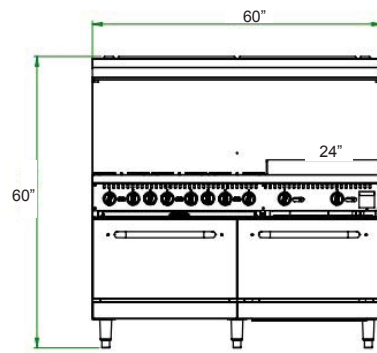
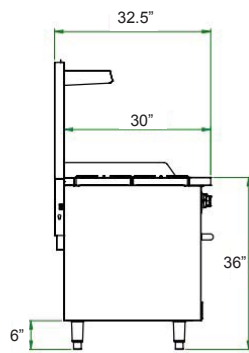
Black Diamond warrants this product to be free of defects in materials and workmanship for period of 1 year from the date of original installation.



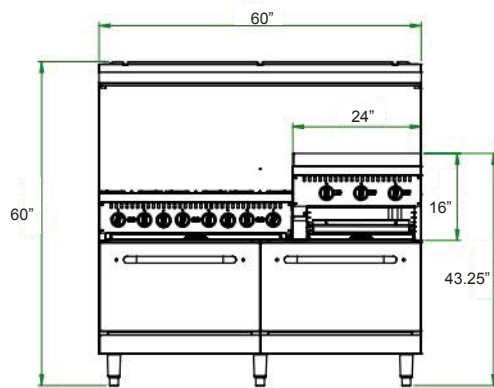
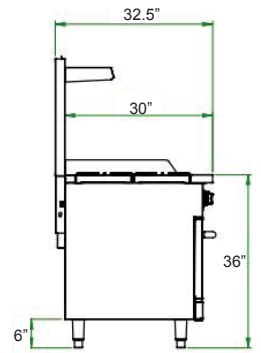
Plan View



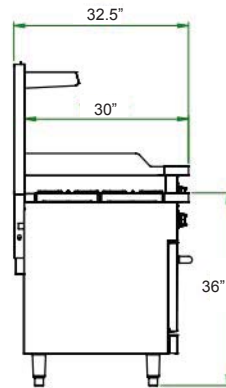
BDGR-3624G



BDGR-6024G



BDGR-6024GB



Specifications

Model Number	Description	Total BTU/hr	Gross Weight	Net Weight
BDGR-3624G/NG	36" Gas Range w/oven, 2 Burners, 24" Griddle NG	130,000	507 lbs	403 lbs
BDGR-6024G/NG	60" Gas Range w/2 ovens, 6 Burners, 24" Griddle NG	280,000	815 lbs	683 lbs
BDGR-6024GB/NG	60" Gas Range w/2 ovens, 6 Burners, Raised 24" Griddle/Broiler NG	276,000	860 lbs	727 lbs

Model Number	Overall Dimensions	Oven Cavity Dimensions	Crumb Tray	Fit Full Size Pan (18"x26")
BDGR-3624G/NG	36"W x 32.5"D x 60"H	26.75"W x 26"D x 14"H	1	Yes
BDGR-6024G/NG	60"W x 32.5"D x 60"H	26.75"W x 26"D x 14"H (2 ovens)	2	Yes
BDGR-6024GB/NG	60"W x 32.5"D x 60"H	26.75"W x 26"D x 14"H (2 ovens)	2	Yes

BLACK◆DIAMOND

Full Size Gas Convection Oven

Black Diamond's Full Size Gas Convection Oven is ideal for any high volume restaurant or food service establishment. Constructed of stainless steel, this oven operates with a forced air, two speed fan motor system with a cool down feature. The interior of the oven has a 10 position rack guide and fits full size sheet pans. Electronic controls featuring a 60 minute timer and manual temperature knob. The double pane glass doors have a interlock switch that automatically turns the fan and burners off when they are opened. Includes steel legs with a powder black finish and adjustable bullet feet.

Construction

- ◆ All stainless steel construction
- ◆ Double pane thermal glass windows on doors
- ◆ Steel legs with a powder black finish and adjustable bullet feet
- ◆ Doors have an interlock switch that automatically turns the fan and burners off when open
- ◆ 3/4" rear NPT gas connection

BDCOF-54/NG

Oven Features

- ◆ Oven interior measures 28.25" x 21.5" x 20"
- ◆ 1/4 HP two speed fan motor
- ◆ Cooking chamber is lined with porcelain enamel
- ◆ A 10 position guide rack with 1.5" spacing in between
- ◆ Includes 5 heavy duty adjustable chrome plated racks
- ◆ Seamless interior and corners for easy cleaning

Electronic Controls

- ◆ 120V, 60hz controls for oven
- ◆ Temperature range from 150°F - 550°F
- ◆ 60 minute continuous ring timer with manual shut off
- ◆ Temperature ready indicator light
- ◆ 6' power cord with NEMA 5-15 Plug

Legs

- ◆ 32" long steel legs with a durable powder black coating
- ◆ Adjustable bullet feet
- ◆ Optional casters sold separately

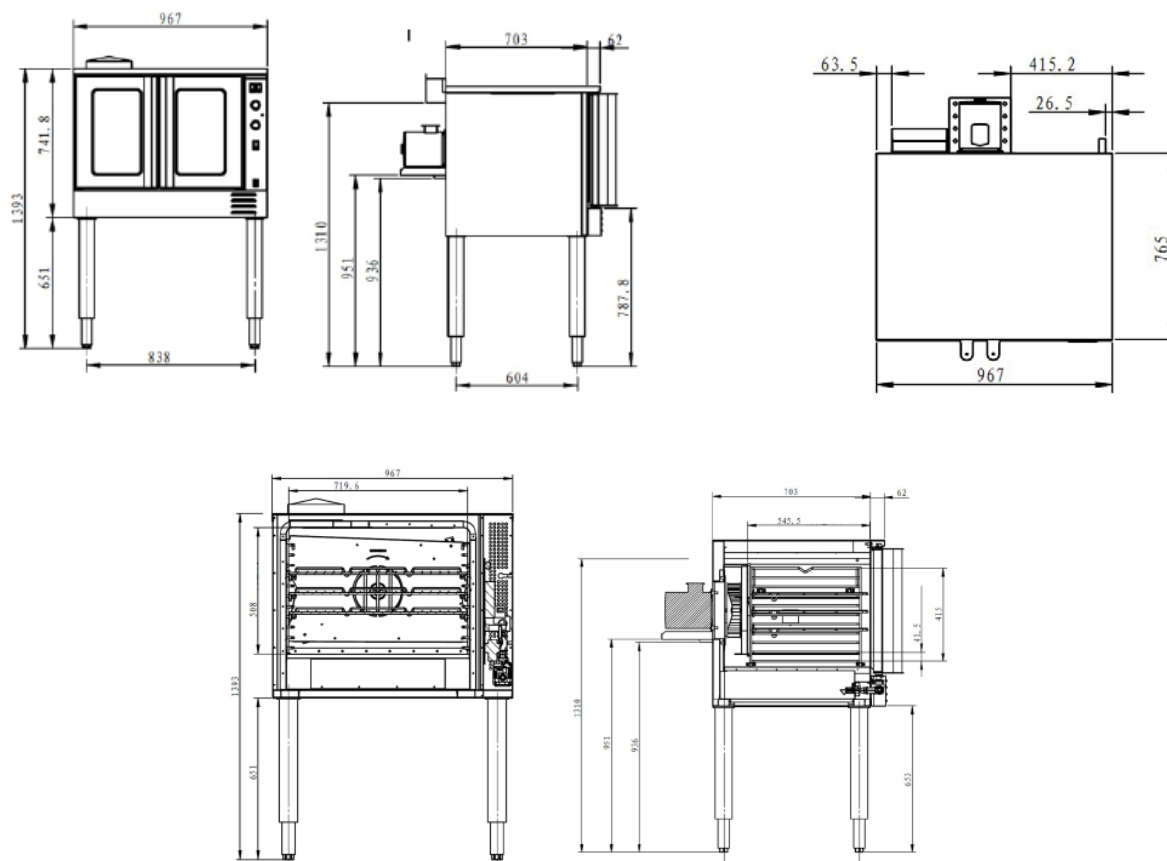


Black Diamond warrants this product to be free of defects in materials and workmanship for period of 1 year from the date of original installation.

BLACK◆DIAMOND

Full Size Gas Convection Oven

Plan View



Specifications

Model Number	Description	Total BTU	Gross Weight	Net Weight
BDCOF-54/NG	Full Size Gas Convection Oven NG	54,000	579 lbs	403 lbs
BDCOF-54/LPG	Full Size Gas Convection Oven LPG	54,000	579 lbs	403 lbs

Model Number	Overall Dimensions	Interior Dimensions	Racks	Volts*	Temperature Range
BDCOF-54/NG	41"L x 39"W x 60"H	28.25" x 21.5" x 20"	3	120V	150°F - 550°F
BDCOF-54/LPG	41"L x 39"W x 60"H	28.25" x 21.5" x 20"	3	120V	150°F - 550°F

*For electronic controls

BLACK◆DIAMOND

Heavy Duty Infrared Gas Salamander

Black Diamond's heavy duty infrared gas salamander/broiler is ideal for quickly melting cheese, browning the tops of casseroles and finishing steaks and other meats. This three burner gas powered infrared unit has adjustable gas valves and standing pilot lights for instant ignition. Constructed of heavy duty stainless steel both inside and out. The broiler grid is spring assisted that raises and lowers with multi-locking positions. The grid also slides out for easy loading, unloading, and cleaning. A stainless steel removable crumb tray makes for easy clean-up.



BDSAL-36/NG

Construction

- ◆ All heavy duty stainless steel construction both inside and out
- ◆ Adjustable gas valves have a standing pilot light design for instant ignition
- ◆ Cool to touch control knobs with instant ignition buttons
- ◆ Non-slip rubber feet
- ◆ 3/4" rear NPT gas connection

Broiling Chamber

- ◆ 3 infrared burners totaling 36,000 BTU's
- ◆ Chamber measures 17"D x 26.5"w x 10"H
- ◆ Broiler grid is spring assisted that raises and lowers with multi-locking positions.
- ◆ Full width stainless steel crumb tray for easy cleaning

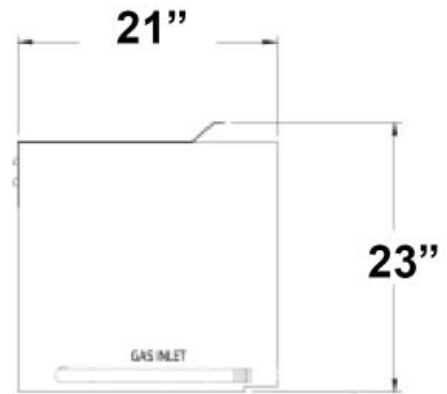
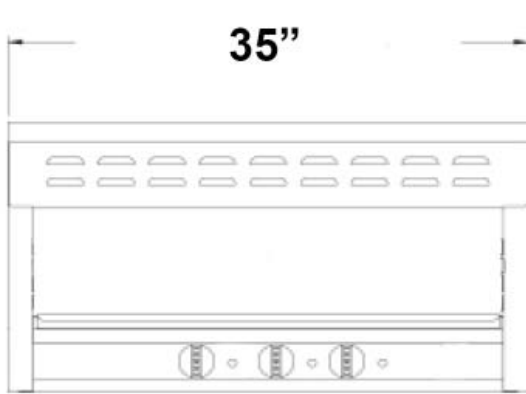
Mounting Options

- ◆ Can be used on wall, countertop or range mounted
- ◆ Stainless steel wall mounting bracket is easy to assemble
- ◆ Mounting Brackets sold separately



Black Diamond warrants this product to be free of defects in materials and workmanship for period of 1 year from the date of original installation.

Plan View



Specifications

Model Number	Description	Total BTU	Burners/ Controls	Gross Weight	Net Weight
BDSAL-36/NG	Heavy Duty Gas Salamander NG	36,000	3/3	190 lbs	175 lbs
BDSAL-36/LPG	Heavy Duty Gas Salamander LPG	36,000	3/3	190 lbs	175 lbs

Model Number	Overall Dimensions	Broiling Chamber Dimensions	Broiler Grid
BDSAL-36/NG	21"D x 35"W x 23"H	17"D x 26.5"W x 10"H	17"D x 26.5"w x 1"H
BDSAL-36/LPG	21"D x 35"W x 23"H	17"D x 26.5"W x 10"H	17"D x 26.5"w x 1"H

BLACK◆DIAMOND

Heavy Duty Infrared Gas Cheesemelter

Black Diamond's heavy duty infrared gas Cheesemelter is perfect for quickly melting cheese, heating up chips, browning the tops of casseroles and finishing sandwiches. This three burner gas powered infrared unit has adjustable gas valves and standing pilot lights for instant ignition. Constructed of heavy duty stainless steel both inside and out. The one piece broiler rack easily and safely slides in and out of the four slot racking system. A stainless steel removable crumb tray makes for easy clean-up.



BDCHM-36/NG

Construction

- ◆ All heavy duty stainless steel construction both inside and out
- ◆ Adjustable gas valves have a standing pilot light design for instant ignition
- ◆ Cool to touch control knobs with instant ignition buttons
- ◆ Non-slip rubber feet
- ◆ 3/4" rear NPT gas connection

Melting Chamber

- ◆ 3 infrared burners totaling 36,000 BTU's
- ◆ Chamber measures 17"D x 26.5"W x 10"H
- ◆ Built in stainless steel 4 slot rack system
- ◆ Removable one piece wire, chrome plated broiler rack with bakelite handles
- ◆ Full width stainless steel crumb tray for easy cleaning

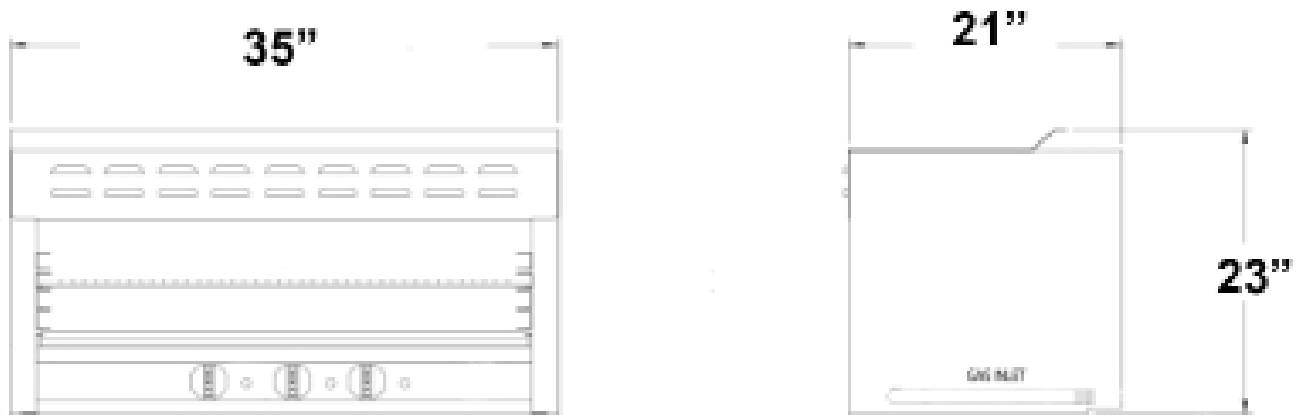
Optional Legs

- ◆ Optional 6" high stainless steel legs available



Black Diamond warrants this product to be free of defects in materials and workmanship for period of 1 year from the date of original installation.

Plan View



Specifications

Model Number	Description	Total BTU	Burners/ Controls	Gross Weight	Net Weight
BDCHM-36/NG	Heavy Duty Gas Cheesemelter NG	36,000	3/3	189 lbs	154 lbs
BDCHM-36/LPG	Heavy Duty Gas Cheesemelter LPG	36,000	3/3	189 lbs	154 lbs

Model Number	Overall Dimensions	Melting Chamber Dimensions	Broiler Rack
BDCHM-36/NG	21"D x 35"W x 23"H	17"D x 26.5"W x 10"H	17"D x 26.5"w x 1"H
BDCHM-36/LPG	21"D x 35"W x 23"H	17"D x 26.5"W x 10"H	17"D x 26.5"w x 1"H

BLACK◆DIAMOND



All service issues for Black Diamond gas units will be handled through National Service America (NSA). National Service America is an independent call center which handles the calls for warranty service on commercial kitchen products. All dealers are given the opportunity to choose who they would like to service their Black Diamond Gas units. After the service company is chosen, NSA will contact them to introduce the service program and the units. It will be explained that the dealer (name) will be selling a line of gas products and would like them to be their service company for warranty issues. If an issue arises and a part is needed, the part will be sent overnight to expedite the service issue. If there is a need for service outside of the preferred service company's territory, NSA will use one of their authorized service companies in that area.

NSA retains an extensive database that contains a full record of information including model number, warranty period, serial numbers, and any service issues that may arise. As warranty cards are received, the database will be updated to include the end-users' name and address and date of purchase.

Warranty Service:

All units will have the NSA toll free number to call for service issues. This number is 877-672-7740.

Procedure:

The service call will be called into National Service America.

The following information must be provided to NSA:

- 1) Model number
- 2) Serial number
- 3) Date of purchase
- 4) Dealer name
- 5) Name, address and phone number of the unit's location
- 6) Description of the problem or issue

National Service America will troubleshoot the problem with the caller. If there is no resolve, NSA will contact the service company and arrange service.

ALL SERVICE CALLS MUST BE APPROVED BY NSA

- The service company will then call the end user for an appointment for service.
- The turnaround time from the first call to the service company is within hours.
- Although NSA cannot predict the schedule of a service company's work load, NSA has found from past experience it usually falls within a 1 to 2 day period.
- All techs that go on the job are required to call NSA once a diagnosis is made
- NSA will work with the service company to make sure all service issues are resolved

BLACK◆DIAMOND



NSA offers service companies either credit card payment or 30 day payment terms, which are always paid promptly. All invoices can be mailed or faxed along with the diagnostics and resolve. The name and address of end user along with model and serial number are also needed at this time.

National Service America

230 Park Ave
Suite 1000
New York, NY
10169
877-672-7740

NSA

National Service America

Where problems find solutions

