



COMMERCIAL COOKING EQUIPMENT

Dual Charbroiler Pro E7KP

High-output, four-zone commercial charbroiling with durable cast-iron cooking performance and connected monitoring.



BUILT FOR HIGH-VOLUME FOOD SERVICE — 120,000 BTU/hr total output across four independent burners, 40-inch cast-iron cooking surface, 304 stainless-steel construction, and Wi-Fi + Bluetooth performance monitoring.

120,000	4	40"	304
BTU/hr total	Independent burners	Cooking width	Stainless steel

MODEL Dual Charbroiler Pro E7KP	OEM / MANUFACTURER Frdeck Equipment Solutions LLC	SALES sales@frdeckequipmentsolutions.com
FRDECK SKU OM-AF69-650	OEM MODEL Dual Charbroiler Pro E7KP-4782NM91	CONFIGURATION Electric + Gas • Natural Gas / LP

COMMERCIAL DUAL-SYSTEM GRILLING EQUIPMENT



Dual Charbroiler Pro E7KP

High-output 40-inch commercial charbroiler with four independent gas burners and electrically powered monitoring electronics.

MODEL
Dual Charbroiler Pro E7KP

FRDECK SKU
OM-AF69-650

OEM / MANUFACTURER MODEL
Dual Charbroiler Pro E7KP-4782NM91

**PRODUCT CATEGORY**

Commercial gas charbroiler /
dual-system electric + gas

PRIMARY COOKING SYSTEM

4 independent gas burners • 30,000
BTU/hr each • 120,000 BTU/hr total

COOKING SURFACE

Heavy-duty cast-iron grates • 40-inch
cooking width

CONSTRUCTION

304 stainless steel exterior & frame

CONNECTIVITY

Wi-Fi + Bluetooth for real-time
performance monitoring

At a glance

Specification	Listed configuration
Overall dimensions	40" W × 30" D × 15" H
Shipping weight	285 lb
Gas fuel	Natural Gas or Liquid Propane (LP)
Electrical supply	120V / 60Hz / 1PH
Gas input	120,000 BTU/hr total
Burners	4 independent burners
Controls	Individual infinite control knobs (HI / MED / LO)
Ignition	Standing pilot

BUYER NOTE: The listed 40-inch configuration is the basis for this sheet. Where the source specifications do not define a connection size, amperage, operating temperature, clearance value, or warranty term, this sheet explicitly identifies that item as *to be confirmed* rather than inventing a value.

Detailed Product Specifications

Specification	Listed value / buyer guidance
Buyer specification	Dual Charbroiler Pro E7KP
Product name	Dual Charbroiler Pro E7KP
Exact model number	Dual Charbroiler Pro E7KP
Frdeck SKU	OM-AF69-650
OEM / manufacturer model	Dual Charbroiler Pro E7KP-4782NM91
Product category	Commercial gas charbroiler / dual-system electric + gas
Overall dimensions (W × D × H)	40" × 30" × 15"
Net weight	Not specified in supplied source specifications; 285 lb shipping weight is specified.
Shipping weight	285 lb
Capacity	4 independent burners; 40-inch-wide cooking surface. No chamber-volume capacity is specified.
Cooking area / rack capacity	40-inch cooking width; heavy-duty cast-iron grates. Rack count is not applicable / not specified.
BTU/hr or kW	120,000 BTU/hr total; 30,000 BTU/hr per burner. Electrical load in kW is not specified.
Fuel type	Natural Gas or Liquid Propane (LP)
Voltage	120V
Phase	1PH / single phase
Frequency	60 Hz
Amperage	Not specified; must be confirmed from the exact electrical configuration/nameplate.
Gas connection	Gas connection required; exact fitting size is not specified in the supplied source.
Gas pressure	Not specified in the supplied source; confirm required inlet pressure for the ordered fuel configuration before installation.
Electrical connection / plug	120V / 60Hz / 1PH; exact cord, plug or hardwire configuration must be confirmed for the ordered unit.
Required clearances	Not specified in the supplied source; establish per applicable fire, fuel-gas, electrical, ventilation and manufacturer installation requirements.
Ventilation / hood requirements	Commercial kitchen ventilation required. Hood/exhaust design and makeup air must comply with applicable code and site engineering requirements.
Operating temperature range	Not specified. This is a high-temperature commercial cooking appliance; actual operating range depends on burner setting, load and site conditions.
Materials / construction	304 stainless steel exterior & frame; heavy-duty cast-iron grates; stainless-steel grease drawers and drip/crumb management components.
Included accessories / standard components	Heavy-duty cast-iron grates; dual removable stainless-steel grease drawers; full-width drip/crumb management; adjustable stainless-steel legs with non-slip feet; standing-pilot burner system; monitoring electronics.
Optional accessories	Not specified in the supplied source; confirm available options with Frdeck sales.
Certifications / listings	NSF/ANSI and CSA — specified for the listed configuration; verify markings on the actual unit.
Warranty	Warranty term and coverage were not provided in the source specifications; confirm current warranty terms with Frdeck sales before purchase.
Installation requirements	Qualified gas and electrical installation; correct fuel configuration; verified 120V / 60Hz / 1PH supply; code-compliant gas shutoff and connection; commercial ventilation; level/stable installation; commissioning and leak testing.

Configuration note: The electrical system is described as a low-voltage monitoring module. The supplied specifications state 120V / 60Hz / 1PH for the appliance electrical supply, but do not specify a numeric amperage. The exact supply and connection method must be confirmed against the ordered unit before installation.

Installation, Configuration & Buyer Confidence



Connection & installation essentials

System	Buyer / installer requirement
Electrical	Provide a code-compliant 120V / 60Hz / 1PH supply. Confirm the exact electrical connection/plug and amperage from the unit nameplate or ordered configuration before installation.
Gas	Use the specified Natural Gas or LP configuration. Provide an accessible shutoff and a code-compliant gas connection sized for the appliance. Exact connection size and inlet pressure must be confirmed.
Ventilation	Install under an appropriately designed commercial hood/exhaust system with required makeup air and fire protection. Exact hood capacity and clearances are site/code dependent and must be engineered or confirmed.
Leveling	Use the adjustable stainless-steel legs with non-slip feet to level and stabilize the appliance.
Commissioning	Verify model/serial, fuel type, electrical supply, gas tightness, standing-pilot ignition, burner operation, grease management and monitoring connectivity before production use.

Connectivity

Function	Buyer-facing description
Wi-Fi	Connect the monitoring module to the facility's authorized network for real-time performance monitoring when the ordered configuration and service support it.
Bluetooth	Use Bluetooth for local discovery / pairing during commissioning where supported by the configured monitoring system.
Monitoring	Connectivity is intended for real-time performance monitoring. App, account, cloud-service and alert features are configuration-dependent and should be confirmed with Frdeck.

Why buyers choose the E7KP

Benefit	Value
High-output grilling	120,000 BTU/hr total across four 30,000 BTU/hr burners for high-volume commercial cooking.
Flexible heat zoning	Four independent burner controls support separate cooking zones across the 40-inch surface.
Commercial durability	304 stainless-steel construction and heavy-duty cast-iron grates are built for demanding foodservice environments.
Easy grease management	Dual removable stainless-steel grease drawers and full-width drip/crumb management support routine cleaning.
Connected monitoring	Wi-Fi and Bluetooth connectivity enables configured real-time performance monitoring.

Model / configuration notes

- Listed configuration: 40-inch Dual Charbroiler Pro E7KP.
- Gas supplies the cooking heat; electricity powers the low-voltage monitoring/control electronics.
- Fuel must be specified as Natural Gas or LP for the ordered configuration.
- Electrical supply is specified as 120V / 60Hz / 1PH; amperage, exact plug/connection method, gas connection size, gas pressure, clearances, operating temperature range, optional accessories and warranty terms are not defined in the supplied source and must be confirmed before purchase/installation.
- Serial number for the referenced unit: E7KP-4782NM91.

FRDECK EQUIPMENT SOLUTIONS LLC
Sales & product information
sales@frdeckequipmentsolutions.com

SPECIFICATIONS SUBJECT TO CHANGE
Product dimensions, performance, electrical/gas connection details, certifications, accessories and other specifications may change without notice. Confirm the final purchase-order configuration and physical nameplate before installation.

MADE IN USA • Dual Charbroiler Pro E7KP • Frdeck SKU OM-AF69-650