

Radiant Broilers

COUNTERTOP GAS RADIANT BROILER WITH "U" BURNER
 COUNTERTOP GAS RADIANT BROILERS WITH "FLUTE" BURNERS



All Stainless-Steel construction, interior and exterior front, and sides. To include **Stainless-Steel burner support and pilot tubing**. The all Stainless-Steel construction is designed to last and perform in the most demanding kitchens.

For the safety and convenience of operators, our Asber countertop ranges come standard with a 5" Stainless Steel bull nose landing ledge, Zamac heat resistant knobs for added durability, and reinforced valve system for extra safety.

All units are ETL certified under ANSI Z83.11-CSA 1.8 standard.

BROILERS

Flute type burners, **16,000 BTU per hour placed every 6"** for even heat distribution.

Except: AERB-12 has a U-type 24,000 BTU burner.

Cast Iron "V" Shaped removable radiant deflector minimizing excessive flare up.

Reversible cast iron grate with grease trough.

14 gauge stainless steel 4" back and side splashes.

Independent pilot per burner.

Full size Stainless-Steel drip tray, removable for easy cleaning.



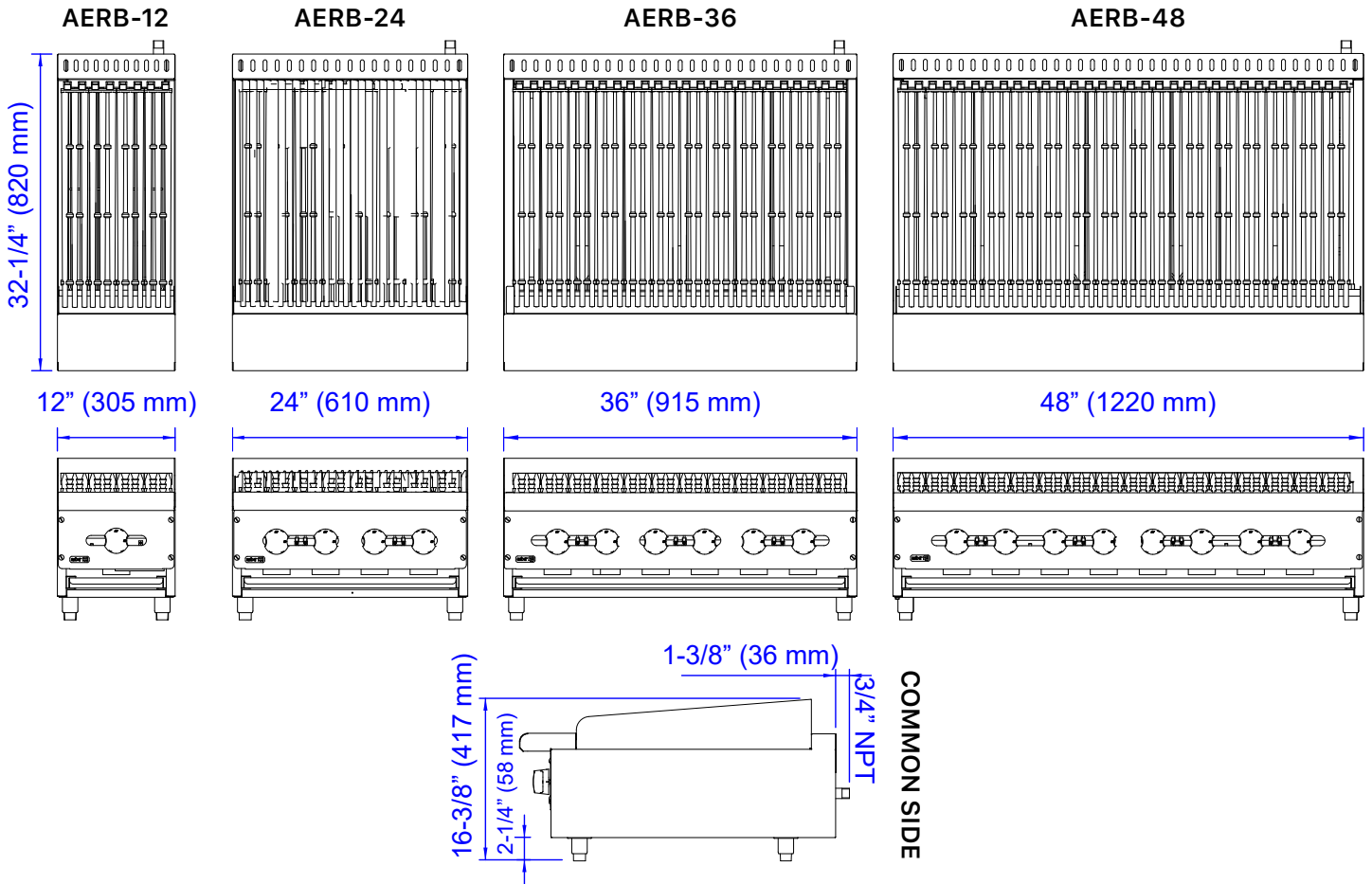
AERB-60

MODEL	BURNERS	BTU x BURNER	TOTAL BTU	DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs.	ft ³
COUNTERTOP GAS RADIANT BROILER WITH "U" BURNER								
AERB-12	1	20,000	20,000	12	32-3/8	13-1/4	119	3.5
COUNTERTOP GAS RADIANT BROILERS WITH "FLUTE" BURNERS								
AERB-24	4	20,000	80,000	24	32-3/8	13-1/4	192	7.1
AERB-36	6	20,000	120,000	36	32-3/8	13-1/4	267	10.6
AERB-48	8	20,000	160,000	48	32-3/8	13-1/4	340	14.1
AERB-60	10	20,000	200,000	60	32-3/8	13-1/4	441	17.7
AERB-72	12	20,000	240,000	72	32-3/8	13-1/4	661	31.8

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MODEL	AERB-12	AERB-24	AERB-36	AERB-48	AERB-60	AERB-72
GAS CONNECTION						
Gas Type	Natural Gas (NG) / Propane Gas (LPG)					
Gas Pressure	5.0" W.C. / 10.0" W.C.					
Gas Line	3/4 or more					
Pressure Regulator	Included					
Power (BTU)	20.000	80.000	120.000	160.000	200.000	240.000
SHIPPING DIMENSIONS (IN)						
Width	15	27	39	51	63	
Depth	36					
Height	20-1/8					



INSTALLATION REQUIREMENTS

- 1. GAS CONNECTION:** gas line must be 3/4" or larger, same if flexible connectors are used.
- 2. VENTILATION:** an adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www. NFPA.org.
- 3. CLEARANCE:** 3" on the sides and the back for combustible; 0" for non-combustible buildings.
- 4. DISCLAIMER:** Asber assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

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