

## Radiant Broilers

COUNTERTOP GAS RADIANT BROILERS



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 CSA and ANSI certified.

### 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-24



AERB-36



AERB-48



AERB-60

### OPTIONS & ACCESORIES

4" adjustable legs.  
Specify LPG or Nat. Gas (comes standard with conversion kits).  
Specify is above 2000 ft. elevation.

MODEL	BURNERS	TOTAL BTU PER HOUR	Width	DIMENSIONS Depth	Height	SHIPPING WEIGHT (lbs)
AERB-12	1	24,000	12"	33 3/4"	16 1/4"	118
AERB-24	4	64,000	24"	33 3/4"	16 1/4"	191
AERB-36	6	96,000	36"	33 3/4"	16 1/4"	266
AERB-48	8	128,000	48"	33 3/4"	16 1/4"	340
<b>AERB-60 NEW!</b>	10	160,000	60"	33 3/4"	16 1/4"	

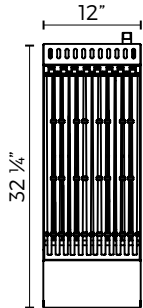
1. Height dimensions include 2" legs. 2. Specifications are subject to change without prior notice.

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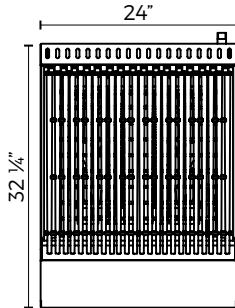
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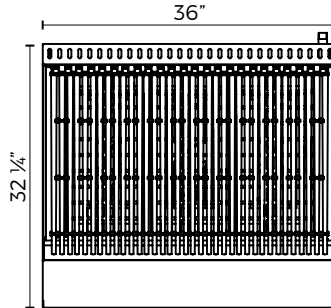
AERB-12 TOP



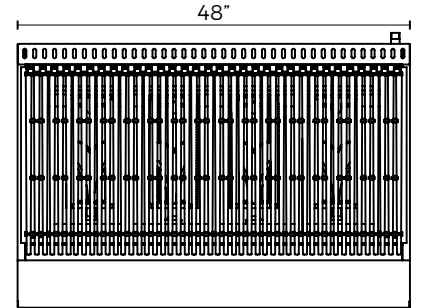
AERB-24 TOP



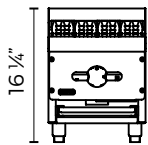
AERB-36 TOP



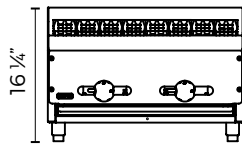
AERB-48-H TOP



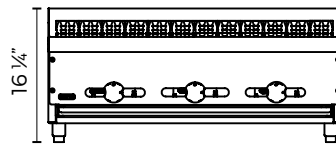
AERB-12 FRONT



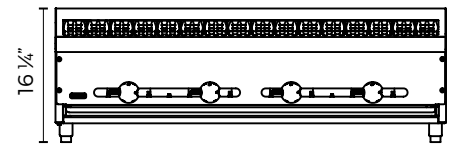
AERB-24 FRONT



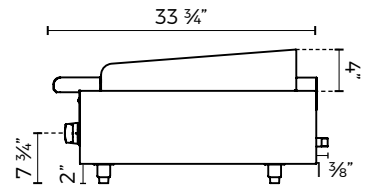
AERB-36 FRONT



AERB-48 FRONT



COMMON SIDE VIEW



DATA	12	24	36	48
Gas Type	LPG or Nat. Gas (NG)			
Gas Connection	Gas line: 3/4" or larger			
Regulator	Included			
Gas Pressure	10.0" W.C. (LPG) or 5.0" W.C. (NG)			
Burner BTU	24,000	16,000		
Total BTU	24,000	64,000	96,000	128,000
Shipping Weight (lbs)	118	191	266	340
DIMENSIONAL DATA				
Ext. Width Overall	12"	24"	36"	48"
Ext. Depth Overall	33 3/4"			
Ext. Height Overall <sup>1</sup>	16 1/4"			

1. Height includes 2" legs.

### Standard Features

- 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.
- Gas manifold.
- 2" adjustable legs.
- All units comes either Natural Gas (NG) or LPG Gas. Also includes conversion kits.

### Options & Accessories

- 4" adjustable legs.
- Specify is above 2000 ft. elevation.

### Warranty

- 1-year parts & labor.
- \*RESIDENTIAL APPLICATIONS: 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.

## INSTALLATION REQUIREMENTS

- 1. GAS PRESSURE:** 5.0" W.C. (NG) for natural gas or 10.0" W.C. (LPG) for propane gas. A pressure regulator sized for this unit is included, to be installed at time of connection.
- 2. GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used.
- 3. VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www.NFPA.org
- 4. CLEARANCE:** 3" rear, 0" sides, 4" bottom for combustible.