AERB Radiant Broilers

MODELS

- ☐ AERB-12
- ☐ AERB-24
- ☐ AERB-36
- ☐ AERB-48

AERB RADIANT BROILERS

Quality ★ Performance ★ Service

Radiant broilers allow juices from the meat to drip down onto the radiants, resulting in searing flames and smoke that enhances the flavor. The Asber AERB Restaurant Series are built for durability and engineered with safety in mind.

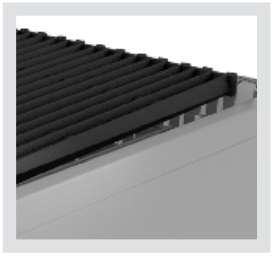
In addition to its stainless steel interior and exterior construction, the AERB series has a powerfull capacity of 16,000 BTU per each “flute” burner. With modular customization in mind, the radiant broilers feature a sleek modern design, form and function fit for the most demanding kitchens at an affordable price.

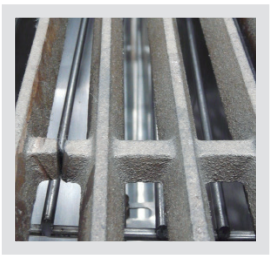


AERB-36









STANDARD FEATURES

- All non-ferrous stainless steel construction: interior, exterior, front, sides, landing ledge, and valve controls.
- Heavy gauge welded front frame.
- Stainless steel splash guard 14 guage.
- Individually controlled steel “flute” burners at 16,000 BTU each, spaced every 6”, designed to provide large cooking coverage or operate only the burners needed, while saving energy.
- One stainless steel standing pilot for each burner for instant ignition.
- Optimum heat distribution with heavy duty angled radiants.
- Heavy duty reversible and removable cast iron 3”x 21” top grates for easy cleaning.
- One side of grate can be used for meat the other for fish.
- Cast in grease through allows excess fat to flow, minimizing excessive flair up.
- Adjustable 3/4” leverlers.
- Compact design for countertop use.
- NG models include transformation kit for LPG.

OPTIONS & ACCESSORIES

- 4 inches stainless steel legs with adjustable feet.
- Specify gas and elevation if over 2,000ft. (610m).

WARRANTY

Continental USA & Canada:

- One year: Labor and parts warranty.
- International: One year parts only.

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Restaurant Series

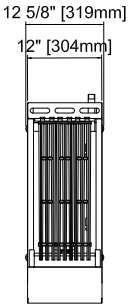
INSTALATION REQUIREMENTS

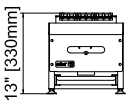
1. GAS PRESSURE: 5.0” W.C. for natural gas or 10.0” W.C. for propane gas. A pressure regulator sized for this unit is included, to be installed at time of connection.
2. GAS CONNECTION: Gas line must be 3/4“ or larger, same if flexible connectors are used.
3. VENTILATION: An adequate ventilation system 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.

NOTE:

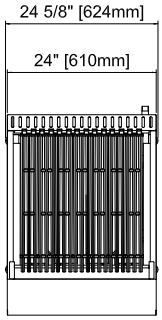
Due to continued development to ensure best possible performance, these specifications are subject to change without prior notice.

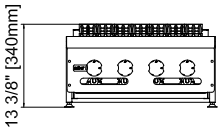
• AERB 12



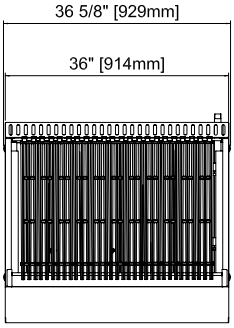


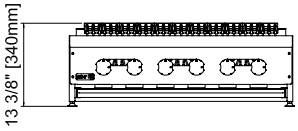
• AERB 24



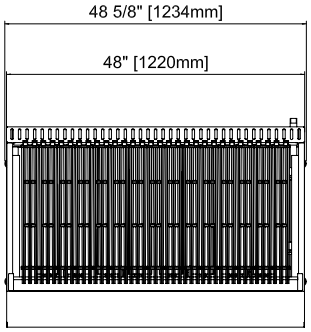


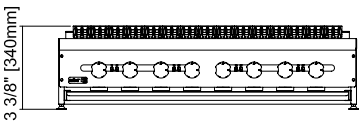
• AERB 36





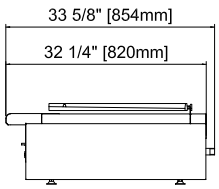
• AERB 48





ISO 9001

• AERB Common View



TECHNICAL SPECIFICATIONS

MODEL	N° BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS WIDTH - DEPTH - HEIGHT			SHIPPING WEIGH LBS
AERB-12	1	16,000	16,000	12”	32 1/4”	13”	90
AERB-24	4	16,000	64,000	24”	32 1/4”	13 3/8”	170
AERB-36	6	16,000	96,000	36”	32 1/4”	13 3/8”	196
AERB-48	8	16,000	128,000	48”	32 1/4”	13 3/8”	225

* Asber’s specification are subject to change without notice as we continue to make product improvements.

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