

AECRB CHAR ROCK BROILERS

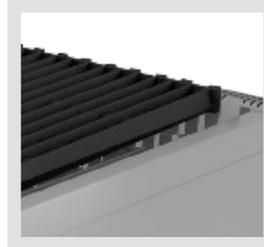
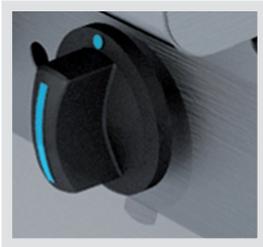
Quality ★ Performance ★ Service

Volcanic char rocks provide the authenticity and flavors of char broiling. The juices from the meat drip down, causing the rocks to smoke and flame up enhancing the flavor. The Asber AECRB Restaurant Series are built for durability and engineered with safety in mind.

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



AECRB-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 GA 14.
- 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 trough allows excess fat to flow, minimizing excessive flair up.
- Adjustable 3/4” feet.
- Compact design for countertop use.

OPTIONS & ACCESSORIES

- Stainless steel base 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.

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

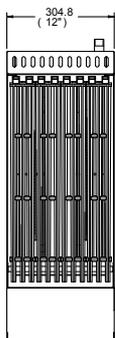
INSTALLATION REQUIREMENTS

- 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.
- GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used.
- VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www.NFPA.org
- CLEARANCE:** 3" rear, 0" sides, 4" bottom for combustible.

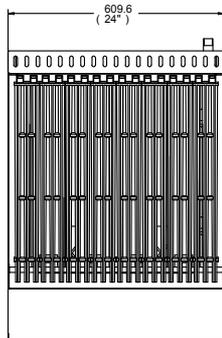
NOTE:

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

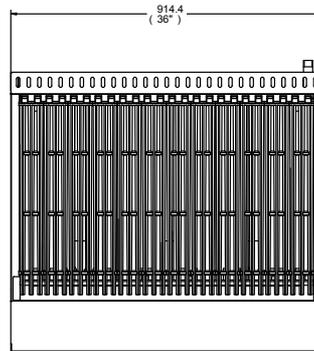
• AECRB 12



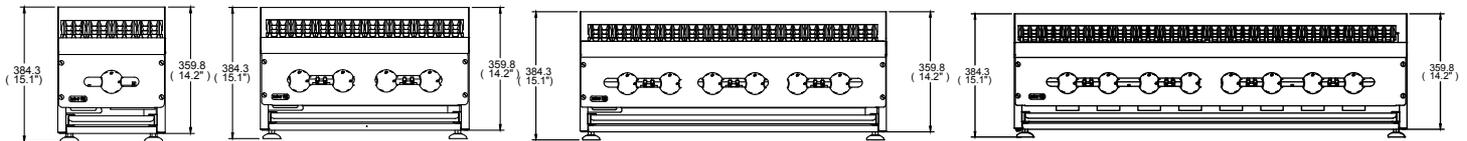
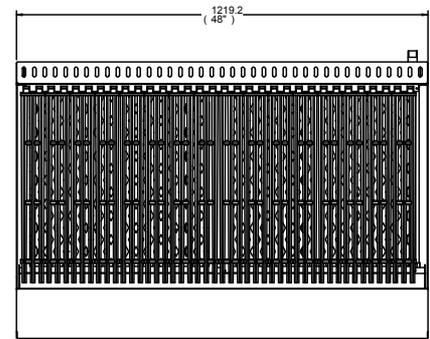
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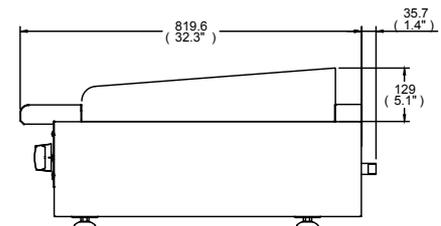
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• AECRB 48



• AECRB Common View



TECHNICAL SPECIFICATIONS

MODEL	N° BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS WIDTH -DEPTH -HEIGHT			SHIPPING WEIGHT
AECRB-12	2	16,000	16,000	12" (610 mm)	32" (813 mm)	15 3/8" (390 mm)	90 lbs.
AECRB-24	4	16,000	64,000	24" (610 mm)	32" (813 mm)	15 3/8" (390 mm)	170 lbs.
AECRB-36	6	16,000	96,000	36" (915 mm)	32" (813 mm)	15 3/8" (390 mm)	192 lbs.
AECRB-48	8	16,000	128,000	48" (1,220 mm)	32" (813 mm)	15 3/8" (390 mm)	225 lbs.

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