

Project.	
Item #	
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CHAR-ROCK BROILERS

GAS TYPE:

NATURAL

LP



AECB-24

AECB-36

AECB-48

AECB-60

AECB-72

STANDARD FEATURES

- True char-broiled flavor with natural volcanic lava rock. Juices drip onto the rocks resulting in searing flames and smoke that enhance flavor.
- Individually controlled cast-iron 35,000 BTU/ hr. "H" burners, providing maximum output, even heat distribution, flexibility, and low maintenance.
- Manual gas control valve for each burner.
- Standing pilots for instant ignition for each burner.
- Sectioned top grates individually removable for easy cleaning and can be positioned flat or sloped.
- Heavy duty cast iron top grates are angled to control flare-ups.
- Stainless steel polished front and trim for easy cleaning with fully insulated double layered steel chassis.
- Full-length grease channels drains the run off into a removable pan for easy cleaning.



Model AECB-24

DESCRIPTION

American Range AECB series char-rock broilers

feature a countertop design and 35,000 BTU/hr. Cast-iron "H" shaped burners. Models come in a range of sizes from 24" to 72" wide. Cast-Iron angled top grates. Stainless steel exterior construction makes this charbroiler both durable and easy to clean.

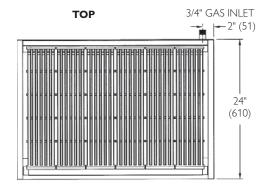


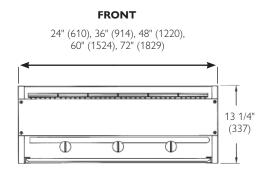


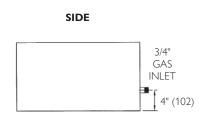




CHAR-ROCK BROILERS







Shipping Weight

Model	Burners	Width (mm)	Depth (mm)	Height (mm)	Total BTU	(kW)	Crated Dimension (mm)	Lbs	(kg)
AECB-24	2	24" (610)	24" (610)	13 1/4" (337)	70,000	(20)	29" (737) × 30" (762) × 20" (508)	169	(170)
AECB-36	3	36" (914)	24" (610)	13 1/4" (337)	105,000	(30)	41" (1041) × 30" (762) × 20" (508)	327	(241)
AECB-48	4	48" (1220)	24" (610)	13 1/4" (337)	140,000	(41)	53" (1346) × 30" (762) × 20" (508)	465	(352)
AECB-60	5	60" (1524)	24" (610)	13 1/4" (337)	175,000	(51)	65" (1651) × 30" (762) × 20" (508)	600	(272)
AECB-72	6	72" (1829)	24" (610)	13 1/4" (337)	210,000	(62)	77" (1956) × 30" (762) × 20" (508)	740	(336)

- Specify type of gas and altitude if over 2000 feet.
- Please specify gas type when ordering.

COMBUSTIBLE WALL CLEARANCES:

For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) from sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard.

NFPA96 "Vapor Removal from Cooking Equipment." (NOTE: For North America only)

Subject to change without notice.

NMFCCODE: 25970-2 Class: 85

*Shipping weight includes packaging and is approximate.

MANIFOLD PRESSURE NATURAL GAS PROPANE GAS MANIFOLD SIZE					
5.0" W.C.	10.0" W.C.	3/4" (19MM)			

Optional Stainless Steel Shelf

Model	Lbs.	(kg)
ESS-24	47	(21)
ESS-36	54	(24)
ESS-48	72	(33)
ESS-60	99	(45)
ESS-72	150	(68)







