

High Volume Radiant Broilers

Standard Features and Benefits

Compact heavy gauge chassis for long life. Stainless steel sides, front and ledge. Double Side panels for better insulation. Full width grease gutter and large capacity removable crumb tray for easy cleaning.

Stainless Steel exterior provides reliability, durability and easy cleaning.

Burner: Individually controlled with manual gas valve, 18,000 BTU/hr steel burner is located every 5" for high performance cooking on entire broiler surface. One standing pilot per burner controlled with adjustable valve for instant ignition.

Controls: Equipped with brass gas valves and manual on/off control Knob for each burner.

Gas: Manifold pressure is 5" W.C. for natural gas or 10" W.C. for propane gas. Manifold size 3/4" NPT rear gas connection. Specify type of gas and elevation if over 2,000 ft.

Cooking Grates: Reversible, sectioned three bar heavy-cast iron grates for maximum heat retention. Cast iron top grates may be individually adjusted in two separate positions.

Radiant Covers: "V" - Type Heavy-duty cast iron burner radiants. This type of radiant provides more consistent and uniform heat distribution.

Fire Box: Heavy duty all welded fire box for maximum durability

Cleaning: Top Cooking Grates, Radiant Covers, Steel Burner and Crumb Tray are removable for easy cleaning.

Options and Accessories

Knock Down or Welded Cabinet Base

Cabinet Base Casters: Set of swivel plate casters with brakes.

Note: For additional information, see page 20

Overhead Back Shelf

As an additional all stainless steel option providing convenient space to keep foods and condiments warm above the broiler top grates

Condiment Shelf

Stainless steel front service shelf increase productivity with custom cut outs to accommodate condiments pans (2 -1/9 - size 4" depth with covers) and extra space for kitchen utensils

Equipment Dimensions: Width= 24" Depth= 32" Height= 19"

Approx. Ship Weight (lbs): 280

Note: Install pressure regulator at the gas line inlet.

An adequate ventilation system is required for commercial cooking equipment.

Other Models Available

AHVRB-24 24" Wide (72,000 BTU/hr.) Tabletop Radiant - Broiler

AHVRB-30 30" Wide (90,000 BTU/hr.) Tabletop Radiant - Broiler

AHVRB-36 36" Wide (108,000 BTU/hr.) Tabletop Radiant - Broiler

AHVRB-48 48" Wide (144,000 BTU/hr.) Tabletop Radiant - Broiler

AHVRB-60 60" Wide (180,000 BTU/hr.) Tabletop Radiant - Broiler

The most updated product information available for viewing, printing or downloading online at www.abamaster.com



Model No. AHVRB-36

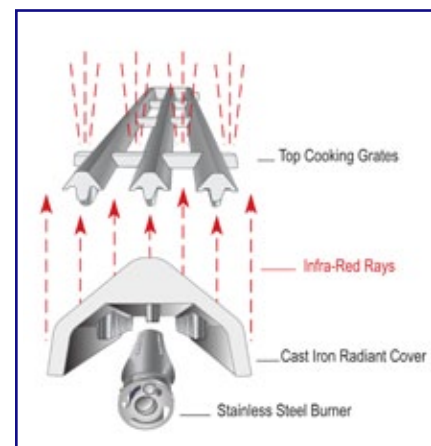
Shown with optional condiment shelf and Overhead Back Shelf

Stainless Steel Cabinet Base

Model No. ACB-36HB


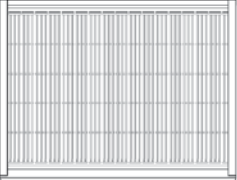

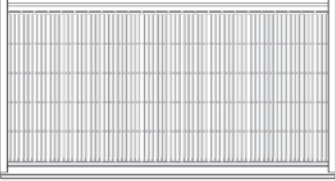
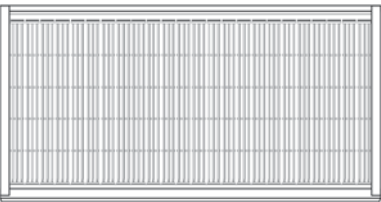
Shown with optional swivel plate casters

Cabinet Base, Equipment Stand or any Appliance supplied with casters must be installed with approved restraining device to restrict movement.



Radiant Broiler System

High Volume Radiant Broilers

Top Configuration	Model	Description	Dimensions			Total BTU	Approx. Ship Weight Lbs
			W	D	H		
	AHVRB-24	24" Radiant Broiler	24"	32"	19"	72,000	280
	ACB-24HB	24" Heavy Duty Cabinet Base S/S	24"	29"	22"		
	AHVRB-30	30" Radiant Broiler	30"	32"	19"	90,000	370
	ACB-30HB	30" Heavy Duty Cabinet Base S/S	30"	29"	22"		
	AHVRB-36	36" Radiant Broiler	36"	32"	19"	108,000	420
	ACB-36HB	36" Heavy Duty Cabinet Base S/S	36"	29"	22"		
	AHVRB-48	48" Radiant Broiler	48"	32"	19"	144,000	575
	ACB-48HB	48" Heavy Duty Cabinet Base S/S	48"	29"	22"		
	AHVRB-60	60" Radiant Broiler	60"	32"	19"	180,000	650
	ACB-60HB	60" Heavy Duty Cabinet Base S/S	60"	29"	22"		

Options and Accessories

Knock Down or Welded Cabinet Base
For additional information see page 21

Overhead Back Shelf

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Condiment Shelf

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Cooking Grates

Reversible, sectioned three bar heavy-cast iron grates for maximum heat retention. Cast iron top grates may be individually adjusted in two separate positions.



Note: Specify type of gas when ordering.

Note: For additional information on equipment stand and cabinet base, see page 20