



# CATALOG

2016

## Table of Contents



Stock Pot-Range 3

Hot Plates 4

Manually Controlled Griddles 5

Radiant Broilers 6-8

Heavy Duty Char Rock Broilers 9

Infrared Cheesemelter Broilers 10

Chicken Broilers 11

Terms and Conditions of Sale





**Standard Features and Benefits**

- Stock Pot Stove is constructed of Stainless Steel sides and front valves cover. Heavy gauge construction. Full width pull-out crumb tray for easy cleaning. Stainless Steel exterior provides reliability, durability and easy cleaning.
- **Burner:** Heavy duty cast iron, one three ring burner rated at (90,000 BTU/hr.). Burner is equipped with two brass gas valves and two continuous pilots for instant ignition. Manual on/off control Knob for each burner.
- **Top Grate:** Heavy duty one piece cast iron top grate. Designed to accommodate pots as large as 18" & 20" in diameter. Remove easily and safely for easy cleaning.
- **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. Gas convertible in the field with conversion kit supplied with each stock pot Stove. Units are shipped in Propane Gas.
- **Equipment Legs:** Set of four Heavy-duty steel chrome plated, 6" height with 3" adjustable feet.
- **Cleaning:** Cast iron top grate, burner and crumb tray are removable for easy cleaning.
- **Options and Accessories**  
All Stock Pots Stoves are available in Stainless Steel upon request.  
**Casters:** Set of swivel plate casters with brakes.
- **Note:** Install pressure regulator at the gas line inlet.
- An adequate ventilation system is required for commercial cooking equipment.
- Cabinet Base, Equipment Stand or any Appliance supplied with casters must be installed with approved restraining device to restrict movement.



Model No. ASP-18



Model No. ASP-36-2



Three ring burner rated at (90,000 BTU/hr)

Stock Pot Range					
Model	Description	Dimensions W D H	Burners	Gas Output BTU	Approx. Ship Weight Lbs
ASP-18	(1) 3-Ring Burner	18" 21" 24"	1	90,000	130
ASP-18L	(1) 3-Ring Burner Low Profile	18" 21" 18"	1	90,000	125
ASP-18-2	(2) 3-Ring Burner	18" 42" 24"	2	180,000	250
ASP-18-2L	(2) 3-Ring Burner Low Profile	18" 42" 18"	2	180,000	185
ASP-18-2H	(2) 3-Ring Burner	18" 42" 32"	2	180,000	265
ASP-36-2	(2) 3-Ring Burner	36" 21" 24"	2	180,000	250
ASP-36-2L	(2) 3-Ring Burner Low Profile	36" 21" 18"	2	180,000	185
ASP-36-2H	(2) 3-Ring Burner	36" 21" 35"	2	180,000	295
ASP-54-3	(3) 3-Ring Burner	54" 21" 24"	3	270,000	380
ASP-54-3L	(3) 3-Ring Burner Low Profile	54" 21" 18"	3	270,000	310
ASP-54-3H	(3) 3-Ring Burner	54" 21" 35"	3	270,000	340

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## Gas Heavy Duty Hot Plates & Step-Up Hot Plates

### Standard Features and Benefits

- Compact heavy gauge chassis for long life. Stainless steel sides, front and ledge. Double Side panels for better insulation, and removable crumb tray for easy cleaning. Stainless Steel exterior provides reliability, durability and easy cleaning.
- **Models:** Available from One up to Eight open burners.
- **Two-Piece Burner:** Cast Iron burner and venturi rated at (30,000 BTU/hr.). Removable burner heads for easy cleaning. One standing pilot per burner for instant ignition.
- **Burners Top Grate:** Heavy duty cast iron top grate remove easily and safely for easy cleaning. Cast in bowl directs heat upward.
- **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.
- **Cleaning:** Cast iron top grate, burners and crumb tray are removable for easy cleaning.
- **Options and Accessories**
  - Equipment Legs:** Set of four, 4" height with adjustable feet.
  - Knock Down or Welded Equipment Stand**
  - Equipment Stand Casters:** Set of swivel casters with brakes.
  - Knock Down or Welded Cabinet Base**
  - Cabinet Base Casters:** Set of swivel plate casters with brakes.
- Height extended with optional 4" legs
- **Note:** Install pressure regulator at the gas line inlet.
- An adequate ventilation system is required for commercial cooking equipment.
- Cabinet Base, Equipment Stand or any Appliance supplied with casters must be installed with approved restraining device to restrict movement.



Model No. AHP6-36HD



Model No. ASUHP4-24



(30,000 BTU/hr.).  
Removable burner heads for easy cleaning.

Heavy Duty Hot Plates & Step-Up Hot Plates							Stainless Steel Stands • Open Cabinet Base			
Model	Description	Dimensions W D H	Burners	Gas Output BTU	Approx. Ship Weight Lbs	Stands Model	Approx. Ship Weight Lbs	Cabinet Model	Approx. Ship Weight Lbs	
AHP1-12HD	(1) Open Burner	12" 18.5" 10"	1	30,000	55	N/A		N/A		
AHP2-12HD	(2) Open Burners	12" 30.5" 10"	2	60,000	80	N/A		N/A		
ASUHP2-12	(2) Open Burners Step-Up Hot Plates	12" 30.5" 10"	2	60,000	80	N/A		N/A		
AHP2-24HD	(2) Open Burner	24" 18.5" 10"	2	60,000	80	ES2418		CB2418		
AHP2-30HD	(2) Open Burners with 6" middle spacer	30" 18.5" 10"	2	60,000	90	ES3018		CB3018		
AHP3-36HD	(3) Open Burners	36" 18.5" 10"	3	90,000	120	ES3618		CB3618		
AHP3-48HD	(3) Open Burners with 6" middle spacer	48" 18.5" 10"	3	90,000	120	ES4818		CB4818		
AHP4-24HD	(4) Open Burners	24" 30.5" 10"	4	120,000	150	ES2430		CB2430		
ASUHP4-24	(4) Open Burners Step-Up Hot Plates	36" 30.5" 10"	4	120,000	160	ES3630		CB3630		
AHP4-36HD	(4) Open Burners with 12" middle spacer	36" 30.5" 10"	4	120,000	150	ES3630		CB3630		
AHP4-48HD	(4) Open Burners	48" 18.5" 10"	4	120,000	150	ES4818		CB4818		
AHP6-36HD	(6) Open Burners	36" 30.5" 10"	6	180,000	280	ES3630		CB3630		
ASUHP6-36	(6) Open Burners Step-Up Hot Plates	36" 30.5" 10"	6	180,000	280	ES3630		CB3630		
AHP8-48HD	(8) Open Burners	48" 30.5" 10"	8	240,000	325	ES4830		CB4830		

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## Standard Features and Benefits

- Compact heavy gauge chassis for long life. Stainless steel sides, front, ledge and splash guard. Double Side panels for better insulation. Stainless steel front grease trough drains into a removable large capacity grease collector drawer for easy cleaning. Stainless Steel exterior provides reliability, durability and easy cleaning.
- **Griddle Burner:** Individually controlled cast iron (35,000 BTU/hr.), "H" type burner is located every 12" for high performance cooking on entire griddle surface. One standing pilot per burner 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 Surface Dimensions:** Width= 24" Depth= 18"
- **Griddle Plate:** Highly polished 3/4" thick steel griddle plate provides even heating and fast recovery, 4" high stainless steel side and back splash guard welded to griddle plate helps contain splashes for easy cleaning.
- **Cleaning:** Removable large capacity grease collector drawer for easy cleaning.
- **Options and Accessories**
  - Equipment Legs:** Set of four, 4" height with adjustable feet.
  - Knock Down or Welded Equipment Stand**
  - Equipment Stand Casters:** Set of swivel casters with brakes.
  - Knock Down or Welded Cabinet Base**
  - Cabinet Base Casters:** Set of swivel plate casters with brakes.
- Height extended with optional 4" legs
- **Note:** Install pressure regulator at the gas line inlet.
- An adequate ventilation system is required for commercial cooking equipment.
- Cabinet Base, Equipment Stand or any Appliance supplied with casters must be installed with approved restraining device to restrict movement.



Model No. AMG-24



Stainless Steel Cabinet Base  
Shown with optional swivel plate casters

## We Own Quality

Manually Controlled Griddles								Stainless Steel Stands • Open Cabinet Base			
Model	Description	Dimensions W D H			Burners	Gas Output BTU	Approx. Ship Weight Lbs	Stands Model	Approx. Ship Weight Lbs	Cabinet Model	Approx. Ship Weight Lbs
AMG-15	15" Wide Tabletop Manual Control Griddle	15"	25"	13"	1	35,000	230	ES1525		CB1525	
AMG-18	18" Wide Tabletop Manual Control Griddle	18"	25"	13"	1	35,000	265	ES1825		CB1825	
AMG-24	24" Wide Tabletop Manual Control Griddle	24"	25"	13"	2	70,000	255	ES2425		CB2425	
AMG-36	36" Wide Tabletop Manual Control Griddle	36"	25"	13"	3	105,000	375	ES3625		CB3625	
AMG-48	48" Wide Tabletop Manual Control Griddle	48"	25"	13"	4	140,000	410	ES4825		CB4825	
AMG-60	60" Wide Tabletop Manual Control Griddle	60"	25"	13"	5	175,000	460	ES6025		CB6025	



## Gas 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.
- **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
- **Note:** Install pressure regulator at the gas line inlet.
- An adequate ventilation system is required for commercial cooking equipment.
- Cabinet Base, Equipment Stand or any Appliance supplied with casters must be installed with approved restraining device to restrict movement.



Model No. AHVRB-36

Shown with optional condiment shelf, Overhead Back Shelf, Stainless Steel Cabinet Base and swivel plate casters



Radiant Broiler System

High Volume Radiant Broilers						Open Cabinet Base	
Model	Description	Dimensions W D H	Burners	Gas Output BTU	Approx. Ship Weight Lbs	Cabinet Model	Approx. Ship Weight Lbs
AHVRB-24	24" Wide Tabletop Radiant - Broiler	24" 32" 19"	4	72,000	280	CB2432	
AHVRB-30	30" Wide Tabletop Radiant - Broiler	30" 32" 19"	5	90,000	370	CB3032	
AHVRB-36	36" Wide Tabletop Radiant - Broiler	36" 32" 19"	6	108,000	420	CB3632	
AHVRB-48	48" Wide Tabletop Radiant - Broiler	48" 32" 19"	8	144,000	575	CB4832	
AHVRB-60	60" Wide Tabletop Radiant - Broiler	60" 32" 19"	10	180,000	650	CB6032	
High Volume Radiant Broilers				Low Profile		Open Cabinet Base	
ALPRB-24	24" Wide Tabletop Radiant - Broiler	24" 32" 19"	4	72,000	230	CB2432	
ALPRB-30	30" Wide Tabletop Radiant - Broiler	30" 32" 19"	5	90,000	290	CB3032	
ALPRB-36	36" Wide Tabletop Radiant - Broiler	36" 32" 19"	6	108,000	325	CB3632	
ALPRB-48	48" Wide Tabletop Radiant - Broiler	48" 32" 19"	8	144,000	485	CB4832	
ALPRB-60	60" Wide Tabletop Radiant - Broiler	60" 32" 19"	10	180,000	610	CB6032	

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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.

**Condiment Shelf**

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

**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.

**Stainless Steel Cabinet Base**

Model No. ACB-36HB  
Shown with optional swivel plate casters Cabinet Base, or any Appliance supplied with casters must be installed with approved restraining device to restrict movement.



Model No. AHVRB-36

Shown with optional condiment shelf and Overhead Back Shelf

**Overhead Back Shelf**

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



Model No. AHVRB-24



Model No. AHVRB-36

**Fire Box**

Heavy duty all welded fire box for maximum durability

**Cooking Grates**

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

**Cleaning**

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

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

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

Stainless Steel exterior provides reliability, durability and easy cleaning.



Model No. ALPRB-24

**Low Profile**



Made in U.S.A.

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## Gas 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.
- **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**
  - Equipment Legs:** Set of four, 4" height with adjustable feet.
  - Knock Down or Welded Equipment Stand**
  - Equipment Stand Casters:** Set of swivel casters with brakes.
  - Knock Down or Welded Cabinet Base**
  - Cabinet Base Casters:** Set of swivel plate casters with brakes.
- Height extended with optional 4" legs
- **Note:** Install pressure regulator at the gas line inlet.
- An adequate ventilation system is required for commercial cooking equipment.
- Cabinet Base, Equipment Stand or any Appliance supplied with casters must be installed with approved restraining device to restrict movement.



Model No.ARB-36



Model No.ARB-36

Shown with optional back splash guard.



Radiant Broiler System

Radiant Broilers							Stainless Steel Stands • Open Cabinet Base				
Model	Description	Dimensions W D H			Burners	Gas Output BTU	Approx. Ship Weight Lbs	Stands Model	Approx. Ship Weight Lbs	Cabinet Model	Approx. Ship Weight Lbs
ARB-18	18" Wide Tabletop Radiant - Broiler	18"	28"	11"	3	54,000	230	ES1828		CB1828	
ARB-24	24" Wide Tabletop Radiant - Broiler	24"	28"	11"	4	72,000	230	ES2428		CB2428	
ARB-30	30" Wide Tabletop Radiant - Broiler	30"	28"	11"	5	90,000	290	ES3028		CB3028	
ARB-36	36" Wide Tabletop Radiant - Broiler	36"	28"	11"	6	108,000	325	ES3628		CB3628	
ARB-48	48" Wide Tabletop Radiant - Broiler	48"	28"	11"	8	144,000	485	ES4828		CB4828	
ARB-60	60" Wide Tabletop Radiant - Broiler	60"	28"	11"	10	180,000	610	ES6028		CB6028	

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**Standard Features and Benefits**

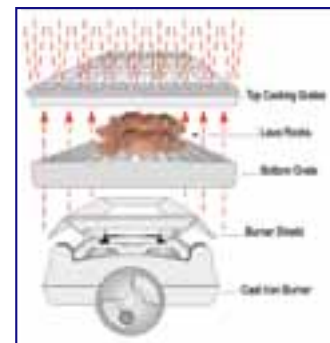
- Compact heavy gauge chassis for long life. Stainless steel sides, front and ledge. Double Side panels for better insulation, Full width removable crumb tray and grease can collector for easy cleaning.  
Stainless Steel exterior provides reliability, durability and easy cleaning.
- **Burner:** Individually controlled cast iron (35,000 BTU/hr.), "H" type burner is located every 10" for high performance cooking on entire broiler surface. One standing pilot per burner 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.
- **Nine Bar Top Cooking Grates:** Sectioned 5" x 21" heavy-duty cast iron for maximum heat retention. Cast iron top grates may be adjusted to flat or sloped positions.
- **Cooking Grates Flexibility Options**  
Specify when ordering at no additional cost
  - 1) Nine Bar Top Cooking Grates (shown)
  - 2) Three Bar Top Cooking Grates: Sectioned and reversible 3" x 21" heavy-duty cast iron
- **Bottom Grates:** Sectioned 8" x 15" heavy-duty cast iron
- **Fire Box:** Heavy duty removable all welded fire box for maximum durability
- **Cleaning:** Top Cooking Grates, Bottom Grates, Cast Iron Burner, Crumb Tray and Grease Can collector are removable for easy cleaning.
- **Options and Accessories**  
**Equipment Legs:** Set of four, 4" height with adjustable feet.  
**Knock Down or Welded Equipment Stand**  
**Equipment Stand Casters:** Set of swivel casters with brakes.  
**Knock Down or Welded Cabinet Base**  
**Cabinet Base Casters:** Set of swivel plate casters with brakes.
- **Customize your Broiler**  
**Overhead Back Shelf**  
 As an additional all stainless steel option providing convenient space to keep foods and condiments warm above the broiler top grates
- **Splash Guards**  
 Removable stainless steel side and back extensions for easy clean up
- **Note:** Overhead back shelf may not be used at the same time
- **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
- Height extended with optional 4" legs
- **Note:** Install pressure regulator at the gas line inlet.
- An adequate ventilation system is required for commercial cooking equipment.
- Cabinet Base, Equipment Stand or any Appliance supplied with casters must be installed with approved restraining device to restrict movement.



Model No. ACB-36



Stainless Steel Cabinet Base  
Shown with optional swivel plate casters



Char-Rock Broiler System

Char-Rock Broilers							Stainless Steel Stands • Open Cabinet Base				
Model	Description	Dimensions W D H			Burners	Gas Output BTU	Approx. Ship Weight Lbs	Stands Model	Approx. Ship Weight Lbs	Cabinet Model	Approx. Ship Weight Lbs
ACB-18	18" Wide Tabletop Char-Rock Broiler	18"	24.5"	13"	1	35,000	150	ES1824		CB1824	
ACB-24	24" Wide Tabletop Char-Rock Broiler	24"	24.5"	13"	2	70,000	255	ES2424		CB2424	
ACB-36	36" Wide Tabletop Char-Rock Broiler	36"	24.5"	13"	3	105,000	350	ES3624		CB3624	
ACB-48	48" Wide Tabletop Char-Rock Broiler	48"	24.5"	13"	4	140,000	435	ES4824		CB4824	
ACB-60	60" Wide Tabletop Char-Rock Broiler	60"	24.5"	13"	5	175,000	490	ES6024		CB6024	

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## Gas Cheesemelter Broilers

### Standard Features and Benefits

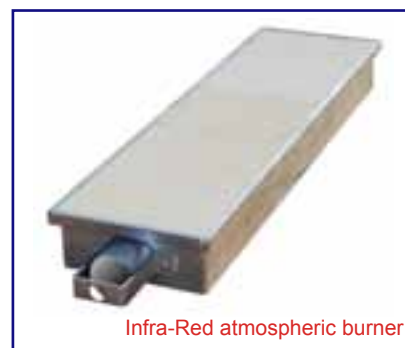
- Cheesemelter Broiler is constructed of Stainless Steel top, sides and front, heavy gauge construction full width pull-out drip pan for easy cleaning.
- Cheesemelter broiler is perfect for melting, warming, baking, reheating or finishing a variety of food products. Make any kitchen more productive.  
Stainless Steel exterior provides reliability, durability and easy cleaning.
- **Rack:** Removable Chrome-Plated wire rack, which is adjustable up to (2) positions on rack guides.
- **Mounting:** Cheesemelter mount over restaurant ranges using reinforcement steel channels that fits on existing back guards or stainless steel wall mounting bracket.
- **Burner:** Infra-Red atmospheric burner directs heats downwards, is equipped with adjustable brass gas valves and continuous pilots for instant ignition, 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 gas connection. Located on the rear right side corner.  
Specify type of gas and elevation if over 2,000 ft.
- **Options and Accessories**  
Stainless Steel wall mounting bracket  
Range mount supported by heavy duty steel channels
- **Cleaning:** Drip pan and chrome plated rack are removable for easy cleaning.
- **Note:** Install pressure regulator at the gas line inlet.
- An adequate ventilation system is required for commercial cooking equipment.



Model No. ACM-24



Model No. ACM-36



Infra-Red atmospheric burner

Infrared Cheesemelter Broilers						Wall Mount Shelf	
Model	Description	Dimensions W D H	Burners	Gas Output BTU	Approx. Ship Weight Lbs	Model	Approx. Ship Weight Lbs
ACM-24	24" Cheesemelter Broilers	24" 18" 20"	1	20,000	110	WS2418	
ACM-36	36" Cheesemelter Broilers	36" 18" 20"	1	35,000	165	WS3618	

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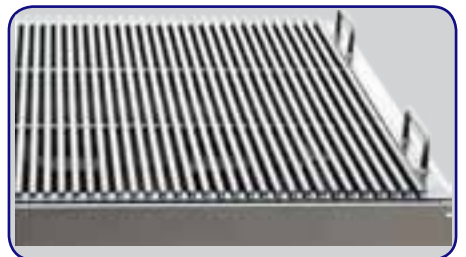
## Standard Features and Benefits

- (1) Stainless steel front, sides and interior.
- (2) Double side panels for better insulation.
- (3) Stainless steel stand with grease drain into front trough included. Stainless steel exterior provides reliability, durability and easy cleaning.
- **Top Cooking Grate:** Round rod not stick top grate is specially designed to cook chicken. Large 36" depth broiling surface.
- **Burner:** Individually controlled cast iron (50,000 BTU/hr.), "H" type burner is located every 10" for high performance cooking on entire broiler surface. One standing pilot per burner 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.
- **Cleaning:** Top cooking grates, cast iron burner, burner cover are removable for easy cleaning.
- **Options and Accessories**
  - (1) Set of swivel casters with brakes
- **Clearance:** For use only on non-combustible surfaces. Legs or casters are required. Provide 0" Clearance from non-combustible surfaces. When unit is placed next to combustible walls, clearances must exceed 12" on sides and 8" from rear.
- **Note:** Install pressure regulator at the gas line inlet.

An adequate ventilation system is required for commercial cooking equipment. Equipment Stand or any Appliance supplied with casters must be installed with approved restraining device to restrict movement.



Model No. ACB-3636  
Shown with optional swivel casters



Chicken Broilers							
Model	Description	Dimensions			Burners	Gas Output BTU	Approx. Ship Weight Lbs
		W	D	H			
ACB-3636	36" Chicken Broilers	36"	36"	36"	3	150,000	285
ACB-4836	48" Chicken Broilers	48"	36"	36"	5	250,000	365
ACB-6036	60" Chicken Broilers	60"	36"	36"	6	300,000	485

The most updated product information available for viewing, printing or downloading online at [www.abamaster.com](http://www.abamaster.com)

Phone: (305) 325-8888 • Fax: (305) 325-9760 • Toll Free: (800) 325-9760 • E-mail: [sales@abamaster.com](mailto:sales@abamaster.com) • Web Site: [www.abamaster.com](http://www.abamaster.com) **11**

# Terms and Conditions of Sale

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- 1) Payment Terms: Net 30 Days to customer on open account.
- 2) Customer acknowledges and agrees that all payments due under open invoice(s) shall be made in Miami-Dade County, Florida.
- 3) Open Invoice(s) is subject to the laws of Florida. Purchaser acknowledges and agrees that all payments due under open invoice(s) shall be made in Miami-Dade, Florida. Any action brought or held on the basis of open invoice(s) shall be brought and held in the Courts located in Miami-Dade County, Florida.
- 4) No claims allowed unless made five days of receipt of goods.
- 5) Interest on delinquent accounts will be charged at the highest rate allowable by law in the State of Florida. The purchaser agrees to pay all expenses including legal expenses. Courts costs and attorney's fees pay by the seller in endeavoring to collect open invoice(s)
- 6) Abamaster is not responsible for any damaged merchandise or incomplete orders accepted and signed for at the time of delivery. Do not return any merchandise to Abamaster without prior written authorization from Abamaster. Unauthorized returns will not be processed. The return authorization number must appear on all return cartons.
- 7) All prices are F.O.B. shipping location and do not included charges for freight.
- 8) Abamaster is not responsible for printing errors. Terms or conditions of sale are subject to change without notice.
- 9) Weights and measurements may vary due to material and packaging.
- 10) Adjustments such as calibration, leveling, or utility connections normally associated with original installation are the responsibility of the dealer or installer and not that of Abamaster, Inc.
- 11) State or Local codes is the responsibility of the Installer and the Owner, to comply with those codes.
- 12) An adequate ventilation system is required for commercial cooking equipment.
- 13) These appliances are manufactured for commercial installation only. Not for household use.
- 14) Restocking Charge: 25% on standard items, 30% on special order.
- 15) Back order will be cancelled unless specifically requested by customer.
- 16) Price list does not include any Federal, State, or other existing Taxes.
- 17) Abamaster commercial cooking equipment is rated class 85.
- 18) Rate classifications are subject to change without notice.
- 19) (30) days Warranty on labor from the date of original invoice. Original parts will be replaced for (1) year from the date of original invoice upon return at customer's expense. Cast iron parts are covered for (60) days, Next Day or Second Day shipping service at customer's expense. Overtime labor or holidays are not covered. Time and travel charges in excess of 60 miles round trip of authorized service agency will be the responsibility of the person or firm requesting the service. Warranty is extended to the original purchaser of the product(s), to use in the U.S.A. and is not transferable.
- 20) All repairs are to be made by authorized service centers with original parts only.
- 21) Warranty is void if equipment is installed in other than commercial application.
- 22) Abamaster shall have no responsibility or liability for any product(s) which have misapplied, abused, misused, mishandled, subjected to harsh chemical action or field modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial number.
- 23) Continuous product improvements reserve the right to change materials, product design, modify specifications or discontinue any product without prior notification
- 24) The most updated product information available for viewing, printing, or downloading online
- 25) Contact us for the foodservice equipment dealer nearest you

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**We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold. Abamaster, Inc., 2170 NW 19 Avenue · Miami, Florida 33142-7452 Phone: (305) 325-8888 Fax: (305) 325-9760 [www.abamaster.com](http://www.abamaster.com)**





**For additional product information contact us at**

**Abamaster, Inc., 2170 NW 19 Avenue · Miami, Florida 33142-7452**

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