

Gas Radiant Broiler



Model: ACB-48

ETL Safety & Sanitation Listed



- ACB-16 Gas radiant broiler
- ACB-24 Gas radiant broiler
- ACB-36 Gas radiant broiler
- ACB-48 Gas radiant broiler
- ACB-60 Gas radiant broiler

STANDARD FEATURES

- Stainless steel front and sides
- Steel U-shape burner, each 30,000 BTU/hr
- To be controlled every 12 "
- Cold rolled steel radiant cover
- Cast iron cooking grate can be reversed for different food
- Cooking grate height can be adjusted
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- Grease through channel in the front
- Stainless steel oil collector in the bottom
- Stainless steel splash guard at 3 sides
- Durable brass control valve
- Easy access to pilot valve adjustment screws
- Easy gas conversion in field
- 3/4" NPT rear gas connection
- Shipped with gas regulator
- One year limited parts and labor warranty

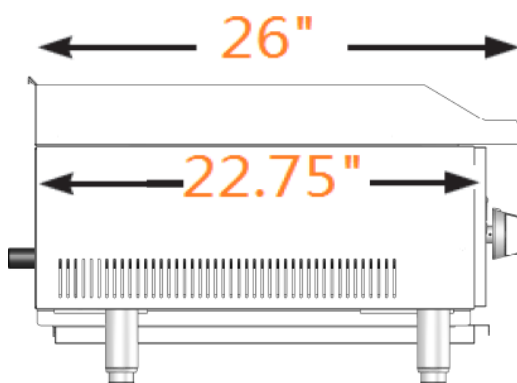
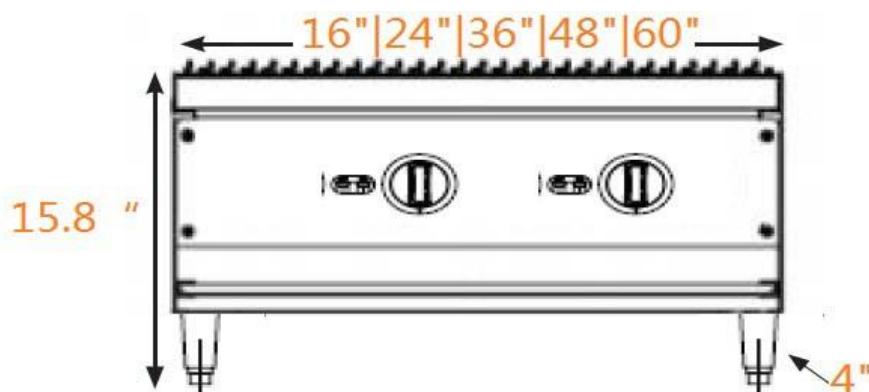
INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition).
4. This appliance is intended for commercial installation only and is not intended for home use.
5. Equipment clearance requirement:

Non-Combustibles		Combustibles
Sides	0"	Sides 4"
Back	0"	Back 4"
6. All the installation must be performed by qualified technicians.
7. For gas conversion, please refer to conversion instructions in the Instruction Manual Book.

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Plan View



Model	BTU/HR	Cooking dimension	Burner Qty	Packing Size(IN)	N/W (LB)	G/W (LB)
ACB-16	30,000BTU	16x18.3	1	20x31x20	95	121
ACB-24	60,000BTU	24x18.3	2	29x31x20	119	154
ACB-36	90,000BTU	36x18.3	3	40x31x20	163	218
ACB-48	120,000BTU	48x18.3	4	50x31x22	244	359
ACB-60	150,000BTU	60x18.3	5	63x31x22	300	415