

Radiant Broilers

COUNTERTOP GAS RADIANT BROILERS



DESIGNED FOR RELIABILITY AND PERFORMANCE

The Asber Gas Restaurant Radiant Broiler is built to deliver consistent results and dependable operation in busy commercial kitchens. Constructed entirely of stainless-steel—including the interior, exterior, sides, burner supports, and pilot tubing—this broiler offers strength, durability, and easy maintenance.

With high-output burners and durable components, Asber Restaurant radiant broiler provides long-lasting performance and everyday efficiency for restaurants, cafeterias, and foodservice operations.

COOKING SURFACE

Even Heat, Consistent Results, and Easy Maintenance

- Flute-type burners: Each burner delivers 16,000 BTU per hour, spaced every 6 inches for even heat distribution across the grilling surface.
- Radiant deflectors: Heavy-duty cast iron "V"-shaped removable radiant help minimize flare-ups and improve heat consistency.
- Reversible cast iron grates: Feature integrated grease troughs for efficient grease management and longer service life.
- Independent standing pilots on each burner ensure reliable ignition and precise control.
- 14-gauge stainless-steel 4-inch back and side splashes protect surrounding areas and enhance operator safety.

- Full-size stainless-steel drip tray captures grease and debris, simplifying cleaning and maintenance.

CONSTRUCTION FEATURES

Strong, Functional, and Built to Last

- All stainless-steel body construction (front, sides, and top) provides strength, corrosion resistance, and a professional appearance.
- 5-inch stainless-steel bull nose landing ledge offers added workspace for plating and utensils.
- Reinforced valve system improves safety and long-term reliability.
- Heat-resistant Zamak control knobs deliver smooth operation and a solid, professional feel.
- 2-inch stainless-steel adjustable legs ensure stability and clearance for cleaning underneath.
- Stainless-steel drip tray included for easy cleanup and maintenance.

OTHER FEATURES

- Gas conversion kit included for easy switching between NG and LPG.
- Certified to ETL / ANSI Z83.11—CSA 1.8 standards for performance and safety.
- 2" stainless-steel legs.



AERB 24



AERB 36



AERB 48

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft³
COUNTERTOP GAS RADIANT BROILERS								
AERB 24	4	20.000	80.000	24	32-3/8	16-1/2	194	10.6
AERB 36	6	20.000	120.000	36	32-3/8	16-1/2	271	17.7
AERB 48	8	20.000	160.000	48	32-3/8	16-1/2	348	21.2

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES LEGS. | VALID FOR CONTINENTAL USA & CANADA. | SEP, 2026

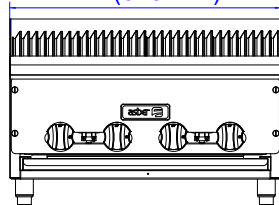
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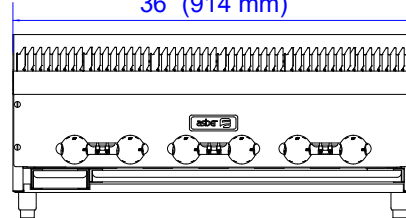
AERB 24

24" (610 mm)



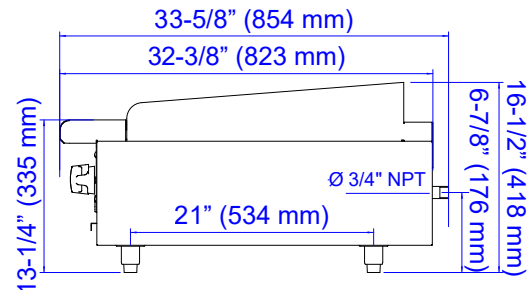
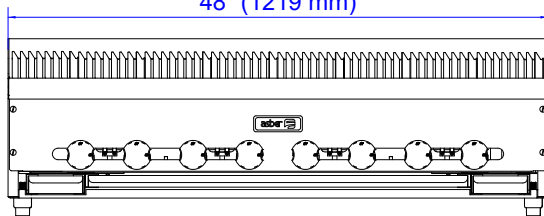
AERB 36

36" (914 mm)



AERB 48

48" (1219 mm)



MODEL	AERB 24	AERB 36	AERB 48
GAS CONNECTION			
Gas Type	NG / LPG		
Gas Pressure	5" W.C. / 10" W.C.		
Gas Line	Ø 3/4" (at least)		
SHIPPING DIMENSIONS (in)			
Width	27-1/2	39	51-1/8
Depth	36-1/4		
Height	20-1/8		



INSTALLATION REQUIREMENTS

- 1. GAS PRESSURE:** a pressure regulator sized for this unit is included, to be installed at the time of connection.
- 2. GAS CONNECTION:** gas line must be 3/4" or larger, same if flexible connectors are used.
- 3. VENTILATION:** an adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, [www. NFPA.org](http://www.NFPA.org).
- 4. CLEARANCE:** 3" on the sides and the back for combustible; 0" for non-combustible buildings.
- 5. DISCLAIMER:** Asber assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

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