



Radiant Broilers

COUNTERTOP GAS RADIANT BROILERS

BUILT TO LAST, ENGINEERED FOR EXCELLENCE

The Asber 'Emerald' Series Radiant Broilers are designed for performance, reliability, and precision in high-demand kitchens. Constructed from heavy-duty stainless steel and fully insulated for safety and efficiency, these broilers deliver consistent heat distribution and long-lasting durability. Perfect for grilling meats, seafood, and vegetables with superior control and even cooking results.

COOKING SURFACE

Efficient, Spacious, and Purpose-Built

- 24-inch-deep cooking area with a 4-inch high 14-gauge perimeter splash guard to contain grease and debris, keeping the work area cleaner.
- Reversible cast iron grates:
 - Double-sided design offers versatility—one side for delicate items and the other for hearty proteins.
 - Exclusive Integrated grease collection channels on both sides help direct runoff, keeping the cooking surface cleaner and minimizing flare-ups.
- Heavy-duty cast iron radiants and grates retain and distribute heat evenly, reducing recovery times and maintaining consistent grilling temperatures.

BUILT FOR HIGH PERFORMANCE

Powerful, Durable, and Reliable

- 'Flute'-type stainless-steel burners, each delivering 20,000 BTUs, spaced every 6 inches to provide full coverage for even surface heating and rapid recovery under heavy loads.
- Anti-clog, lift-off design simplifies cleaning and ensures long-term reliability.
- Stainless-steel burner supports and pilot tubing for durability and easy service.
- Stamped inner components reinforce structural integrity and ensure long-term reliability in high-use environments.

- Manual ignition with independently controlled stainless-steel standing pilot lights provides precise heat management across the surface—ideal for preparing multiple items at once.

PREMIUM CONSTRUCTION

- Stainless steel front, sides, and landing ledge for durability and easy cleaning.
- Fully insulated front, sides, and bottom panels to maintain consistent heat and reduce energy use.
- 14-gauge stainless-steel hotplate 'U'-frame provides strength and durability for heavy-duty use.
- Grease collection system: 4-inch-deep channel and 1-inch stainless-steel grease tray for simple, efficient cleanup.

OPERATOR-FOCUSED DESIGN

- Compact, low-profile design fits seamlessly into countertop or cookline configurations.
- Zamak flame control knobs for precise heat adjustment and a solid, professional feel.
- Standard gas regulator ensures safe and consistent gas flow.
- Gas conversion kit included for easy switching between NG and LPG.
- Large 4-inch stainless-steel landing ledge provides ample workspace for plating and prep.
- Adjustable stainless-steel legs (4"–6") provide stable, level installation on uneven surfaces.

OPTIONS & ACCESSORIES

- Lava Rock Kit: Available in 12-inch sections, allowing conversion of any portion of the radiant broiler into a volcanic lava rock broiler for authentic charbroiled flavor and enhanced heat retention.



AERB 24 EM



AERB 36 EM



AERB 48 EM

UNITS CONVERTIBLE TO LAVA ROCK

MODEL	BURNERS	BTU X BURNER	TOTAL BTU	EXTERIOR DIMENSIONS (in)			SHIPPING	
				Width	Depth	Height	Lbs	ft ³
COUNTERTOP GAS RADIANT BROILERS								
AERB 12 EM	2	20.000	40.000	12	32	16-1/4	130	7.1
AERB 24 EM	4	20.000	80.000	24	32	16-1/4	201	10.6
AERB 36 EM	6	20.000	120.000	36	32	16-1/4	287	17.7
AERB 48 EM	8	20.000	160.000	48	32	16-1/4	357	21.2
AERB 60 EM	10	20.000	200.000	60	32	16-1/4	459	28.3
AERB 72 EM	12	20.000	240.000	72	32	16-1/4	578	31.8

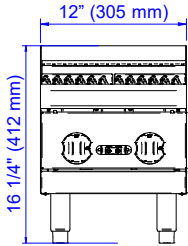
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Radiant Broilers

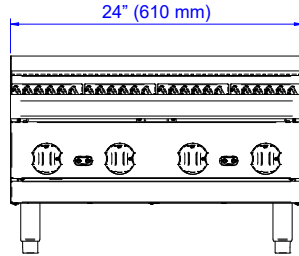
COUNTERTOP GAS RADIANT BROILERS



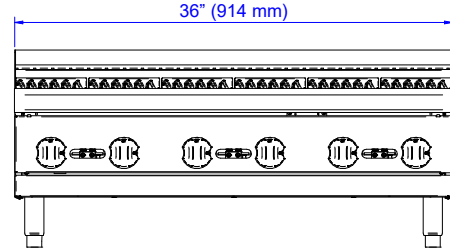
AERB 12 EM



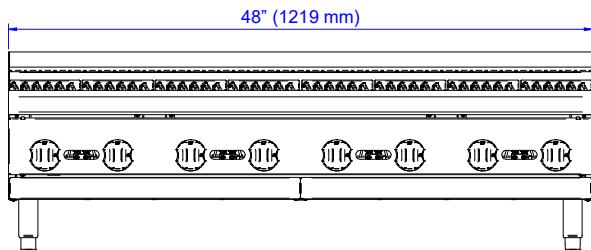
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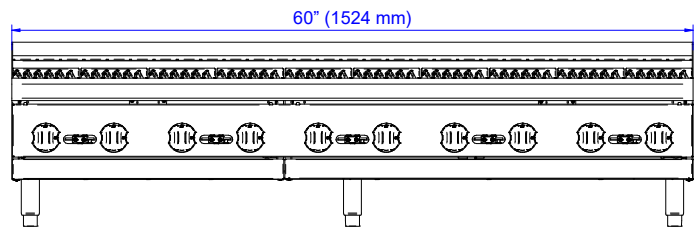
AERB 36 EM



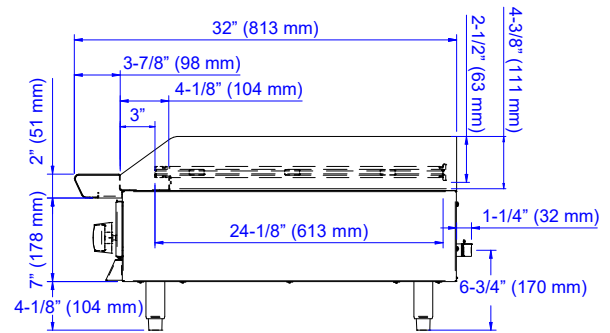
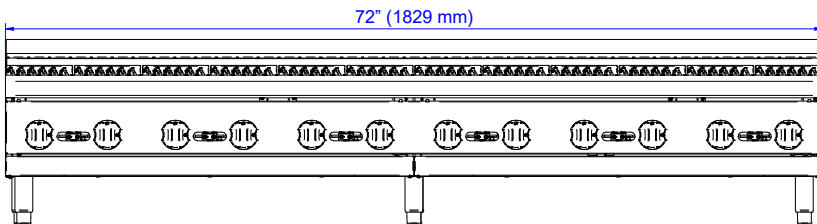
AERB 48 EM



AERB 60 EM



AERB 72 EM



MODEL	AERB 12 EM	AERB 24 EM	AERB 36 EM	AERB 48 EM	AERB 60 EM	AERB 72 EM
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	15	27-1/2	39	51-1/8	63	75
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.
- 4. CLEARANCE:** 3" on the sides and the back for combustible; 0" for non-combustible buildings.
- 5. CERTIFICATION FOR COMMERCIAL USE:** The equipment listed in this spec sheet is certified and approved for commercial use, complying with food safety and sanitation standards for commercial applications.

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