

Model Numbers

IAB(R)(S)-24

IAB(R)(S)-30

IAB(R)(S)-36

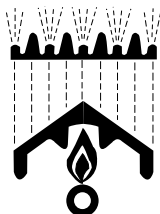
IAB(R)(S)-48

IAB(R)(S)-60

IAB(R)(S)-72



Stainless steel burners with both cast-iron and optional stainless steel radiants shown.



Stainless steel burners and radiant combination creates a searing hot surface temperature.



Durable cast aluminum with a Valox™ heat protection grip.



IABR-36 shown

**STEAKHOUSE BROILER** - Individually controlled 20,000 BTU/hr. (4 KW) stainless steel burners.

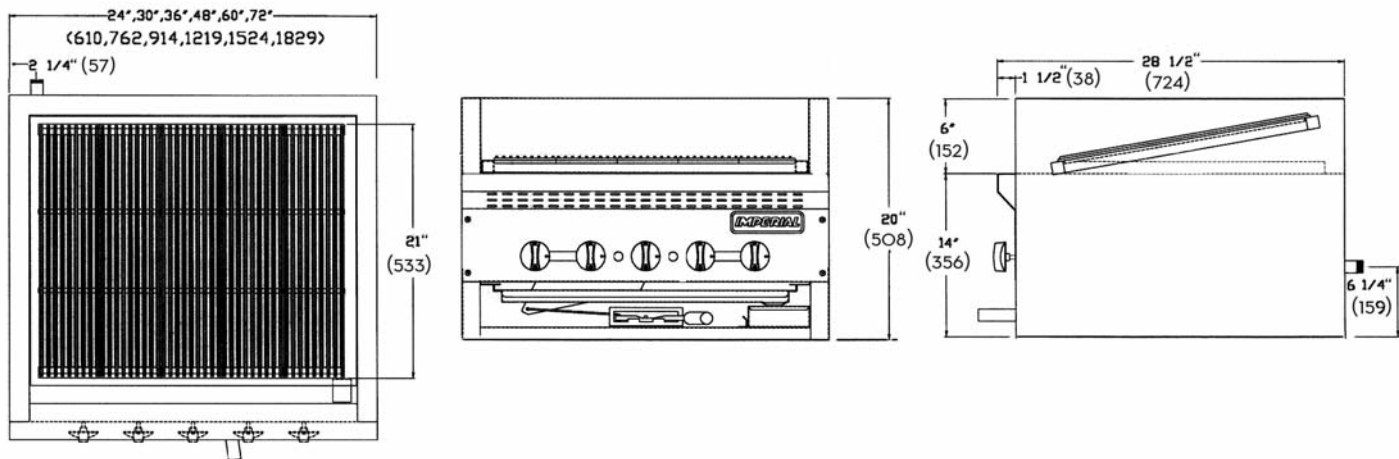
- Burners are located every 6" (152 mm) with individual controls.
- Removable, reinforced cast iron (R) radiants prevent clogging of burners and provide even broiling.
- Cast iron radiants provide maximum heat retention and intense surface temperatures.
- Optional stainless steel (S) radiants provide quick heat-up while minimizing flare-ups.

**TOP GRATES** - Three position cooking grate creates three heat zones for a wide range of cooking temperatures.

- Four top grate options are available: Cast iron 9 Bar, Fin Style, Round Rod and Reversible Dual Grate.
- Heavy duty 9 Bar cast iron top grates are standard and provide attractive char-broiled markings. Ideal for all types of meat.
- Fin Style grate is perfect for both red meat and fish.
- 1/2" (13 mm) Round Rod reduces grate adhesion. Ideal for poultry and fish.
- The Dual Grate is reversible. One side for meat the other for fish.
- All grates are in sections to remove easily and safely for cleaning.
- Slanted cooking surface provides a range of cooking temperatures.
- Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.

**EXTERIOR FEATURES** - Stainless steel front, sides and landing ledge for cleanability and professional look. Welded and polished stainless steel seams.

- Control knobs are durable cast aluminum with a Valox™ heat protection grip.
- Full width grease gutter and 3" (76 mm) wide removable grease can.
- Insulated throughout cooktop to conserve energy.
- Available with an open cabinet base floor model or a Sizzle 'n Chill self-contained refrigerated base.
- One year parts and labor warranty.



## COUNTER TOP STEAKHOUSE BROILERS

| MODEL        | WIDTH         | NUMBER OF BURNERS | GAS OUTPUT BTU (KW) | SHIP WEIGHT (KG) LBS |
|--------------|---------------|-------------------|---------------------|----------------------|
| IAB(R)(S)-24 | 24" (610 mm)  | 4                 | 80,000 (23)         | (113) 250            |
| IAB(R)(S)-30 | 30" (762 mm)  | 5                 | 100,000 (29)        | (133) 295            |
| IAB(R)(S)-36 | 36" (914 mm)  | 6                 | 120,000 (35)        | (165) 365            |
| IAB(R)(S)-48 | 48" (1219 mm) | 8                 | 160,000 (47)        | (190) 420            |
| IAB(R)(S)-60 | 60" (1524 mm) | 10                | 200,000 (59)        | (231) 510            |
| IAB(R)(S)-72 | 72" (1829 mm) | 13                | 260,000 (76)        | (281) 620            |

Measurements in ( ) are metric equivalents.

### NOTES

- "R" specifies cast iron radiants
- "S" specifies stainless steel radiants

| MODEL        | DIMENSIONS                                         | CRATED DIMENSIONS                                  |
|--------------|----------------------------------------------------|----------------------------------------------------|
| IAB(R)(S)-24 | 24" w x 28-1/2" d x 20" h<br>(610 x 724 x 508 mm)  | 26-1/2" w x 31" d x 22" h<br>(673 x 788 x 559 mm)  |
| IAB(R)(S)-30 | 30" w x 28-1/2" d x 20" h<br>(762 x 724 x 508 mm)  | 32-1/2" w x 31" d x 22" h<br>(826 x 788 x 559 mm)  |
| IAB(R)(S)-36 | 36" w x 28-1/2" d x 20" h<br>(914 x 724 x 508 mm)  | 38-1/2" w x 31" d x 22" h<br>(826 x 788 x 559 mm)  |
| IAB(R)(S)-48 | 48" w x 28-1/2" d x 20" h<br>(1219 x 724 x 508 mm) | 50-1/2" w x 31" d x 22" h<br>(1283 x 788 x 559 mm) |
| IAB(R)(S)-60 | 60" w x 28-1/2" d x 20" h<br>(1524 x 724 x 508 mm) | 62-1/2" w x 31" d x 22" h<br>(1588 x 788 x 559 mm) |
| IAB(R)(S)-72 | 72" w x 28-1/2" d x 20" h<br>(1829 x 724 x 508 mm) | 74-1/2" w x 31" d x 22" h<br>(1892 x 788 x 559 mm) |

| MANIFOLD PRESSURE | MANIFOLD     |
|-------------------|--------------|
| NATURAL GAS       | PROPANE GAS  |
| 5.0" W.C.         | 10.0" W.C.   |
|                   | 3/4" (19 mm) |

Specify elevation, if over 2,000 ft.

### CLEARANCE REQUIREMENTS

Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

### OPTIONS AND ACCESSORIES

- Stainless steel radiants, in lieu of cast iron
- Cast iron grates, Fin style and Dual reversible
- Stainless steel 1/2" (13 mm) diameter Round Rod grates
- Stainless steel front shelf
- Stainless steel equipment stands
- Self-contained refrigerated base
- 6" (152 mm) casters for equipment stands
- Gas shut off valve 3/4" (19 mm)
- Quick disconnect and flexible gas hose
- Stainless steel legs welded onto broiler

