

Model Numbers

IAB(R)(S)-24

IAB(R)(S)-30

IAB(R)(S)-36

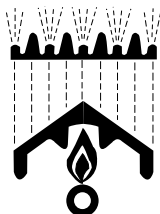
IAB(R)(S)-48

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.

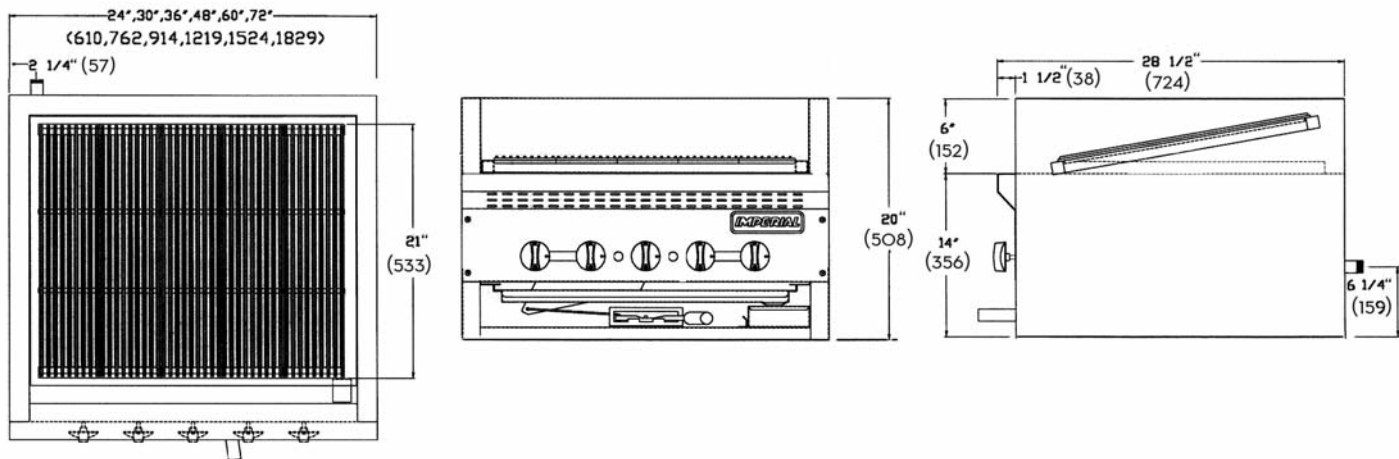
- Burners are located every 6" (152 mm) with individual controls.
- Removable, reinforced cast iron (R) radiants prevent clogging of burners and provide even broiling.
- Cast iron radiants provide maximum heat retention and intense surface temperatures.
- Optional stainless steel (S) radiants provide 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 (610 x 724 x 508 mm)	26-1/2" w x 31" d x 22" h (673 x 788 x 559 mm)
IAB(R)(S)-30	30" w x 28-1/2" d x 20" h (762 x 724 x 508 mm)	32-1/2" w x 31" d x 22" h (826 x 788 x 559 mm)
IAB(R)(S)-36	36" w x 28-1/2" d x 20" h (914 x 724 x 508 mm)	38-1/2" w x 31" d x 22" h (826 x 788 x 559 mm)
IAB(R)(S)-48	48" w x 28-1/2" d x 20" h (1219 x 724 x 508 mm)	50-1/2" w x 31" d x 22" h (1283 x 788 x 559 mm)
IAB(R)(S)-60	60" w x 28-1/2" d x 20" h (1524 x 724 x 508 mm)	62-1/2" w x 31" d x 22" h (1588 x 788 x 559 mm)
IAB(R)(S)-72	72" w x 28-1/2" d x 20" h (1829 x 724 x 508 mm)	74-1/2" w x 31" d x 22" h (1892 x 788 x 559 mm)

MANIFOLD PRESSURE	MANIFOLD
NATURAL GAS	PROPANE GAS
5.0" W.C.	10.0" W.C.
	SIZE
	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

