



# AMERICAN RANGE

A **HATCO** COMPANY

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

## CHAR-ROCK BROILERS

GAS TYPE: ☐ NATURAL ☐ LP



- ☐ AECB-24      ☐ AECB-34
- ☐ AECB-44      ☐ AECB-54
- ☐ AECB-74

### STANDARD FEATURES

- True char-broiled flavor with natural volcanic lava rock. Juices drip onto the rocks resulting in searing flames and smoke that enhance flavor
- Individually controlled cast-iron 35,000 BTU/hr. "H" burners, providing maximum output, even heat distribution, flexibility, and low maintenance
- Manual gas control valve for each burner
- Standing pilots for instant ignition for each burner
- Sectioned top grates individually removable for easy cleaning and can be positioned flat or sloped
- Heavy duty cast iron top grates are angled to control flare-ups
- Stainless steel polished front and trim for easy cleaning with fully insulated double layered steel chassis
- Full-length grease channels drains the run off into a removable pan for easy cleaning
- Two year limited warranty, parts, and labor



**Model Shown AECB-24**

### DESCRIPTION

American Range AECB series char-rock broilers feature a countertop design and 35,000 BTU/hr. Cast-iron "H" shaped burners. Models come in a range of sizes from 24" to 72" wide. Cast-iron angled top grates. Stainless steel exterior construction makes this charbroiler both durable and easy to clean. Two year limited warranty, parts, and labor.



DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

A70166 Rev C 07222025

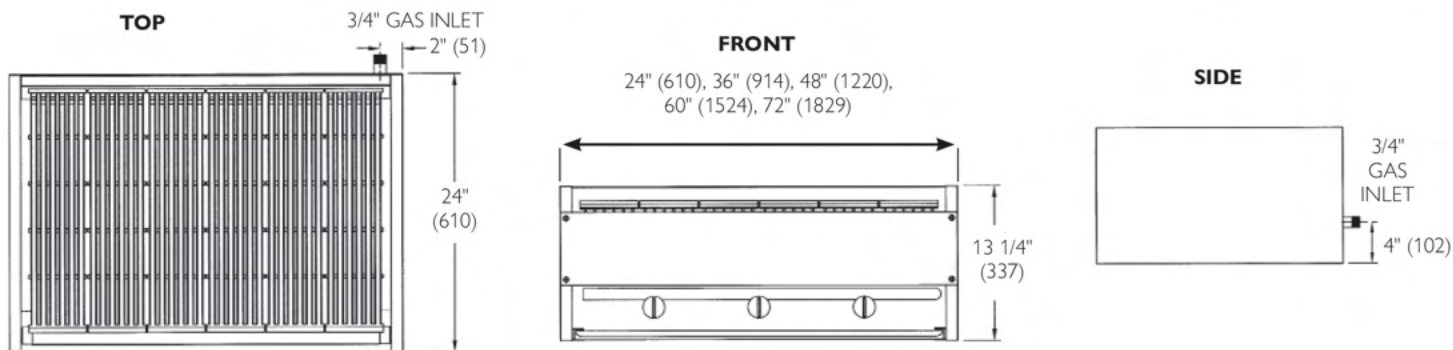


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# CHAR-ROCK BROILERS



| Model   | Burners | Width (mm) | Depth (mm) | Height (mm)   | BTU/hr. | (kW) | Crated Dimension (mm)              | Shipping Weight |       |
|---------|---------|------------|------------|---------------|---------|------|------------------------------------|-----------------|-------|
|         |         |            |            |               |         |      |                                    | Lbs             | (kg)  |
| AECB-24 | 2       | 24" (610)  | 24" (610)  | 13 1/4" (337) | 70,000  | (20) | 29" (737) x 30" (762) x 20" (508)  | 169             | (170) |
| AECB-34 | 3       | 36" (914)  | 24" (610)  | 13 1/4" (337) | 105,000 | (30) | 41" (1041) x 30" (762) x 20" (508) | 327             | (241) |
| AECB-44 | 4       | 48" (1220) | 24" (610)  | 13 1/4" (337) | 140,000 | (41) | 53" (1346) x 30" (762) x 20" (508) | 465             | (352) |
| AECB-54 | 5       | 60" (1524) | 24" (610)  | 13 1/4" (337) | 175,000 | (51) | 65" (1651) x 30" (762) x 20" (508) | 600             | (272) |
| AECB-74 | 6       | 72" (1829) | 24" (610)  | 13 1/4" (337) | 210,000 | (62) | 77" (1956) x 30" (762) x 20" (508) | 740             | (336) |

- Specify type of gas and altitude if over 2000 feet.
- Please specify gas type when ordering.

## COMBUSTIBLE WALL CLEARANCES:

For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) from sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard.

NFPA96 "Vapor Removal from Cooking Equipment."  
(NOTE: For North America only)

Subject to change without notice.

\*Shipping weight includes packaging and is approximate.

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

