

Char-rock Broilers



Model EBA-3223

Broiler Features

- Stainless steel front and sides.
- Welded stainless steel seams.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.



Model Numbers

- EBA-2223
- EBA-3223
- EBA-4223

Char-rock Broiler Features

- Char-rock distributes heat evenly and provides the high temperatures required to seal-in juices for tender meats, fish and poultry
- Porous pumice char-rock is self cleaning.
- 35,000 BTU/hr. (10 KW) "H" type burner is located every 12" (305) for high performance cooking on entire broiler surface.
- Heavy duty cast iron 5" x 21" (127 x 533) sections remove easily and safely for cleaning.
- Top grates can be used in flat or sloped positions.
- Slanted cooking surface provides a range of cooking temperatures. Also allows excess fat to flow to the front grease trough minimizing flare-up.
- Removable front grease trough.
- Full width, removable crumb tray collects fallen debris.
- Insulated throughout cooktop to conserve energy.
- 23" (584) depth is ideal for limited kitchen space.
- Constructed for durability with heavy gauge angle iron chassis.
- Available in 22", 32" and 42" (559, 813 and 1067) width models.

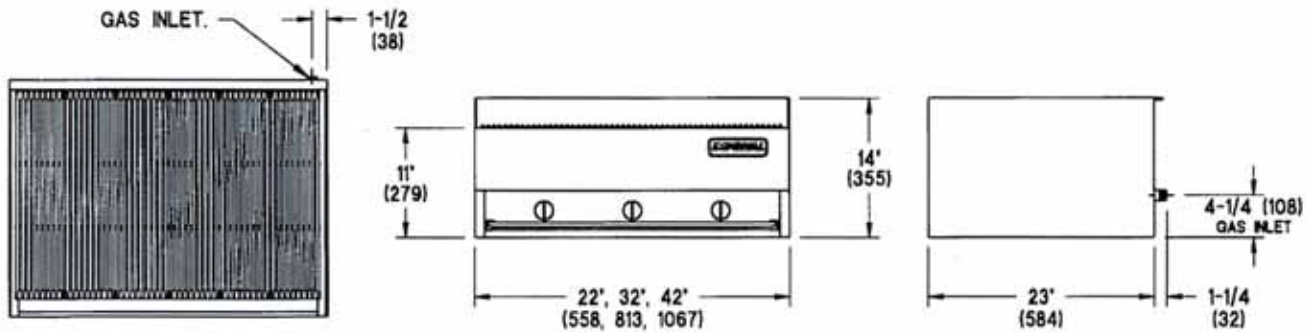
All measurements in () are metric equivalents.

Imperial Commercial Cooking Equipment

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Imperial Char-rock Broilers

Specification #:



Char-rock Broilers

Model#	Width	Burners	Total BTU	Total (KW)	Ship Weight (Kg.)	Lbs.	Stand Models	Ship Weight (Kg.)	Lbs.
EBA-2223	22" (559)	2	70,000	(21)	(64)	140	EBS-22	(21)	45
EBA-3223	32" (813)	3	105,000	(31)	(95)	210	EBS-32	(25)	55
EBA-4223	42" (1067)	4	140,000	(41)	(129)	285	EBS-42	(30)	65

Crated Dimensions: 25" (635) d x 20" (508) h. Add 2 1/2" (64) to width of unit.

All measurements in () are metric equivalents.

Standard Exterior Specifications

Front and sides shall be stainless steel. Stainless steel seams shall be welded and finished. Chassis shall be angle iron for added durability. Control knobs shall be durable cast metal, polished chrome finish.

Broiler Specifications

Burners shall be individually controlled 35,000 BTU/hr. (10 KW) cast iron and shall be located every 12" (305). Each burner shall have one standing pilot for instant ignition.

Burners grates shall be constructed of heavy duty cast iron. Top grates shall be constructed in 5" x 21" (127 x 533) sections. They shall remove easily and safely for cleaning. Grates shall be constructed for use in flat or slanted positions. Slanted position shall provide a range of cooking temperatures and allow excess fat to flow into the front grease trough.

Full width grease trough shall be removable for easy cleaning. Full width crumb tray shall be located under the burners to catch debris and remove for easy cleaning.

Char-rock shall be self-cleaning "volcanic" pumice rock. It shall be lightweight and long lasting, while radiating intense heat.

Lower grates shall be heavy duty cast iron 8" x 15" (203 x 381) "waffle" style grates support char-rock and promote proper air flow and combustion.

Broiler body shall be fully insulated with a replaceable interior liner. No tools shall be required to remove top grates, bottom grates, burners, char-rock or interior liner.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft. (610 m).

Clearance: For use only on non-combustible surfaces. Legs or stands are required for non-combustible floors. Provide 0" clearance from non-combustible surfaces and 8" (203) from combustible surfaces.

Optional Items:

- Stainless steel stand, 6" (152) casters (front two are locking)
- 4" (107) legs
- Gas shut off valve 3/4" (19)
- Quick disconnect and flexible gas hose
- Round rod top grates
- Additional 21 lb. (10 Kg.) box of char-rocks

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