

Gas Radiant Broiler



Model: EHDCB-24

- EHDCB-14 Gas radiant broiler
- EHDCB-24 Gas radiant broiler
- EHDCB-36 Gas radiant broiler
- EHDCB-48 Gas radiant broiler
- EHDCB-60 Gas radiant broiler

STANDARD FEATURES

- Stainless steel front and sides
- Cast iron straight burner, each 20,000 BTU/hr
- Cast iron radiant cover for heat retention
- Standby S/S pilot
- 5 1/4" wide cast iron grates, can be reversed for different food
- Independent control valve for every 6" cooking zone
- Adjustable heavy duty legs
- Full width crumb tray at the bottom
- Durable brass control valve
- Easy access to pilot valve adjustment screws
- Easy gas conversion in field
- 3/4" NPT rear gas connection
- Shipped with gas regulator

INSTALLATION INSTRUCTIONS

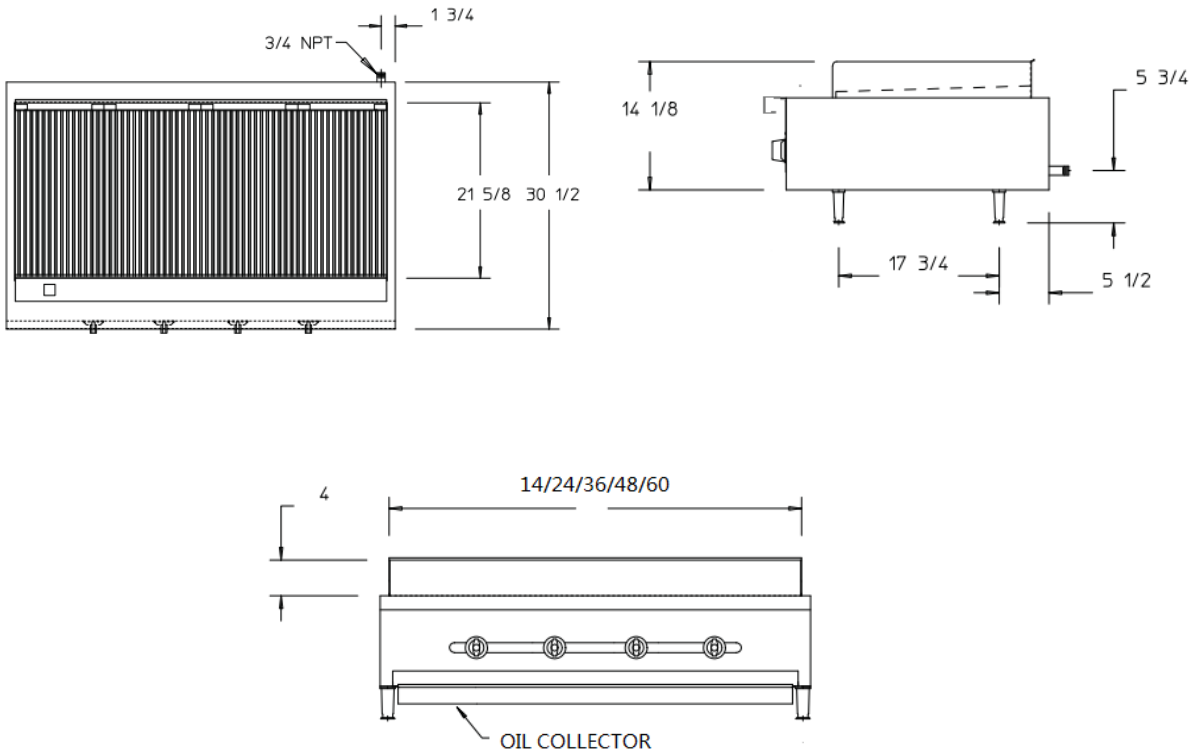
1. A gas pressure regulator supplied with the unit must be installed. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition).
4. This appliance is intended for commercial installation only and is not intended for home use.
5. Equipment clearance requirement:

Non-Combustibles	Combustibles
Sides 0"	Sides 4"
Back 0"	Back 4"
6. All the installation must be performed by qualified technicians.
7. For gas conversion, please refer to conversion instructions in the Instruction Manual Book.



Gas Radiant Broiler

Plan View



Model	BTU/HR	Cooking Dimension	Packing Size(IN)	N/W (LB)	G/W (LB)
EHDCB-14	40,000BTU	11x21	20x35x21	123	148
EHDCB-24	80,000BTU	21x21	30x35x21	209	243
EHDCB-36	120,000BTU	31.5x21	41x35x21	302	335
EHDCB-48	160,000BTU	42x21	52x35x21	388	421
EHDCB-60	200,000BTU	52.5x21	65x35x21	470	500