

## VERTICAL INFRARED BROILER



AVB-2E

## FEATURES

- Our 65 lbs. capacity Gyro machine provides controlled broiling temperature and speeds
- Equipped with 15" round grease pan and 6-position skewer/spit assembly
- Adjustable (push forward, pull backward skewer/spit assembly)
- High efficiency infrared burners (each rated at 20,000 BTU/hr.) to heat sear and cook for moist juicy and tender meat
- Compact design for countertop installation
- Manual gas valve control for each burner
- Limited two year parts and labor warranty

AVB-2E  
Shown with optional stand

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
AVB-2E	17" (432)	20" (508)	34" (864)	2	40K	(12)	125	(57)
AVB-2	20" (508)	23½" (597)	34" (864)	2	40K	(12)	125	(57)

## S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
VES-17	39	(18)
VES-20	39	(18)

## INFRARED BRAZIL BROILERS



## FEATURES

- High efficiency ceramic infrared burners producing 1800°F (983°C) heat at top surface of the burners
- High heat to sear in juices for great results
- Ideal for skewer cooking
- Available in optional stainless steel holder frame for BBQ
- Full size grease pan to collect all excess oil
- Limited two year parts and labor warranty

AROB-48  
Shown with optional skewer rack  
(call factory for pricing)

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
AROB-36	36" (915)	28" (712)	22" (559)	3	92K	(27)	350	(159)
AROB-48	48" (1220)	28" (712)	22" (559)	4	115K	(34)	400	(182)
AROB-60	60" (1524)	28" (712)	22" (559)	5	138K	(47)	450	(227)



\*Must specify type of gas and elevation if over 2000 ft. when ordering.

