Open Hearth Radiant Heat Gas Char-Broiler with FLARETROL



★ MADE in the USA ★





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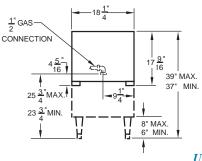
EmberGlo® Gas Broilers Cook with Extreme Radiant Heat!

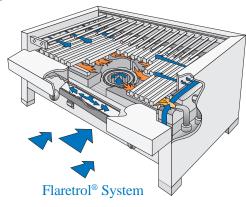
Now you can enjoy the flavor of outdoor charbroiling —indoors! EmberGlo's eye-catching glowing hearth will reach a temperature over 1600° searing your meats yet preserving the natural flavor. With our unique FLARETROL® system, you have perfect control to keep flare ups where they belong—low and concentrated for best cooking results.



Open Hearth Open Front Gas Broiler - Floor Model 25F

Models 25C and 25F - Side 25C Kabob and 25F Kabob





Unmatchable Outdoor flavor with indoor ease—EmberGlo®

EmberGlo's design has made open hearth broiling practical, economical and profitable for every type of food service operation. Our special in shot gas burners supply broiling heat to a durable ceramic hearth. The BARBRIQ transmit searing radiant heat to the meat utilizing its natural juices and creating more natural fuel. Burner jets are located along the sides of the recessed hearth instead of below it. This design helps prevent the jets from becoming clogged with dripping grease, ashes, soot or food particles.



Open Hearth Open Front
Gas Broiler - Counter
Model 25C

Broiler Accessories



Gas Broiler Grill Brush

1420-39

Veggie Seafood Grill 2070702 - FG1 - Model 25 2070700 - FG2 - Model 31 2070701 - FG3 - Model 41

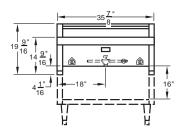


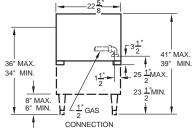
Splash Guards - Stainless Steel Dishwasher Safe for use on Models 25W only Set of 2 Sides & 1 Back 2060130

Models 31C and 31F 31C Kabob and 31F Kabob (with optional work shelf measurements)

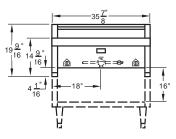


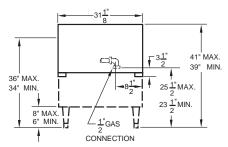
Open Hearth Open Front Gas Broiler - Floor Model 41F





Models 41C and 41F (with optional work shelf measurements)





Features

- · Ceramic Hearth
- · Radiant Heat Cooking
- Unique FLARETROL® System
- Easy Maintenance and Operation
- Self-cleaning Hearth
- No Messy Grease Tray(s)
- · Versatile Hearth Set-up of Ceramic BARBRIQ
- Zero Recovery Time for High Volume Broiling
- Rigid, Durable Construction
- 7 Gas Models—counter or floor types
- Available in Natural or Propane Gas



Kabob Char- Broiler Open Hearth Open Front Model 25WC Kabob

(Kabob Broilers includes a set of 10 Skewers)

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Optional Features

Models 31 and 41

· Work Shelves - Multiple Configurations Available

Floor Models

Casters

All Models

- Stainless Steel Sides (full)
- · Accessory Veggie Seafood Grill

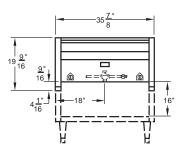
All standard models include black enamel sides with stainless trim, and a choice of mid or open front. The 25W & 31N are the exceptions, which are completely constructed in stainless steel.

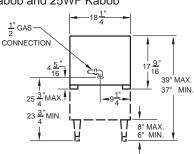
Standard floor models have an open base with stainless storage shelf.

41" MAX.

39" MIN.

Models 25WC Kabob and 25WF Kabob







(Kabob Broilers includes a set of 10 Skewers)

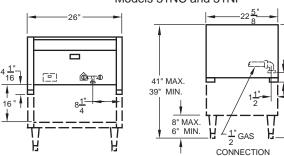








Models 31NC and 31NF



Specifications - Char-Broilers

Model Number	Cabinet Size	Grill Sq. Inch	Grill Size	Flaretrol Amperage	Max Btu/Hr Input	Number of Burners / Btu for Each Burner	Shipping Weight
25C	26"w X 18¼"d X 17 9/16"h	333	21 %"w X 15 %"d	120V,60Hz, 1.5 amp	39,600	6 6,600 Btu/burner	190 lbs
25F	26"w X 18 1/4"d X 37 to 39"h						250 lbs
25C Kabob *	26"w X 18 ¼"d X 17 9/16"h	333	21 %"w X 15 %"d	120V,60Hz, 1.5 amp	39,600	6 6,600 Btu/burner	190 lbs
25F Kabob *	26"w X 18 ¼"d X 37 to 39"h						250 lbs
25WC Kabob *	35 %"w X 18 ¼"d X 19 ½"h	480	30 ¾"w X 15 %"d	120V,60Hz, 1.5 amp	47,200	2 @ 6,600Btu/burner 4 @ 8,500Btu/burner	240 lbs
25WF Kabob *	35 %"w X 18 ¼"d X 40"h						305 lbs
31C	35 %"w X 22 %"d X 19 9/16"h	657	30 ¾"w X 21 ¾"d	120V,60Hz, 1.5 amp	68,000	8 8,500 Btu/burner	310 lbs
31F	35 %"w X 22 %"d X 41"h						400 lbs
31C Kabob *	35 %"w X 22 %"d X 19 9/16"h	657	30 ¾"w X 21 ¾"d	120V,60Hz, 1.5 amp	68,000	8 8,500 Btu/burner	310 lbs
31F Kabob *	35 % w X 22 % d X 41 h						400 lbs
31NC	26"w X 22 %"d X 19 9/16"h	427	21 %"w X 21 %"d	120V,60Hz, 1.5 amp	60,400	8 7,550 Btu/burner	248 lbs
31NF	26"w X 22 %"d X 40"h						315 lbs
41C	35 1/8"w X 31 1/8"d X 19 9/16"h	427	30 ¾"w X 29 ¾"d	120V,60Hz, 1.5 amp	85,000	10 8,500 Btu/burner	415 lbs
41F	35 %"w X 31 %"d X 41"h						490 lbs

xperienced chefs know that it is the radiant heat, not the flame, that cooks food and seals in flavor. Controlled radiant heat, applied properly, is the key to perfectly broiled, mouth-watering dishes. Our exclusive FLARETROL® system is the most effective means of flare up control for open hearth broiling. When flames are leaping too high, a simple flip of the switch activates the FLARETROL® system. A focused stream of air blows across the glowing briquettes, harnessing the flames back to a safe level, while giving back complete control for a consistent unsurpassed

- Floor and counter models have identical features within the model series - the "C" stands for Counter and the "F" stands for Floor

* Kabob broilers come with a set of stainless steel skewers and the grill grate is optional - Specify natural or propane gas when ordering

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broiling technique.











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