

Broiler Features

Stainless steel construction
More Useful Broiling Surface than Competition
Counter Models (Optional Floor models available)
Lift out Cook Top Grate for reduced cleanup
Minimum Heat Radiation
Recesses Heating Elements / Flame Free Broiling
Removable Grease Tray & Splatter Guard
Infinitely Adjustable Temperature Zoned Cooking

Helpful Hints for the best performance on your Electric EmberGlo Char-Broiler:

- 1) The temperature at the grill surface, as in all cooking processes, is most important to the quality of food it produces. All units will reach proper broiling temperature with a switch setting of 5 to 5 1/2. This setting will yield between 500° and 550°. The unit will reach broiling temperature in approximately 6 to 10 minutes. Any attempt to broil for long periods of time with the controls above 6 may cause meat to burn. Higher temperatures allow for rapid cooking times and marked surfaces that some customers prefer, while low temperatures are for thick cuts of meat that must cook longer without surface excessive charring. Extreme grill temperatures should be avoided.
- 2) Keeping your grates clean after every cook is important. Old food isn't seasoning - it's crud. A clean grate is less likely to be sticky and will last longer.
- 3) At the end of the day turn unit to "HI" and leave on for approximately 45 minutes. This will char the remaining grease on the grill casting. Turn off controls. When grill is cool, scrape the underside again and wire brush the surface to complete cleaning of the grill.
- 4) Always clean the unit starting at the top and working down. Be sure that the grease hopper and grease pan are in place before you proceed with any cleaning procedure in order to prevent any scrapings or grease from dropping into the base and onto electrical wiring and terminal blocks. Empty grease pan periodically to avoid messy overflow.
- 5) Wipe the casting with a dry clean cloth -- do not use water or detergent on the castings.

EmberGlo® Char Broilers

Char Broiling the Electric Way!

When FLAVOR is your #1 priority an
EmberGlo char-broiler is your #1 choice.

Electric Char-Broiling is Fast

Prepare a perfectly branded hamburger in 4 minutes or charbroil an 8 ounce refrigerated strip sirloin in as little as 7 minutes! Compare this to any competitive 36" model, and you'll see why EmberGlo® offers more production capacity in the same amount of floor space. Any foodservice operation, no matter what size, can install a dependable and profitable charbroiling system in an area as small as 12" wide. Yet the same basic system can be expanded to fit a space of two, three or more feet wide for larger restaurants and chain operations. Whether you want to increase your broiling in a big way or just add a little variety to your menu, there is a place in your operation for the, heavy duty, E24 Series Electric Broiler from EmberGlo®.



E2436
Electric Broiler



E2412
Electric Broiler



E2424
Electric Broiler



Splatter Guard for Electric Broiler - all Models



JB-Q
Grill Brush for
Electric Broiler

Accessories for Electric Char-Broilers

Increase your efficiency with accessories made just for your broiler. Our stainless steel Grill Brush and Splatter Guard is great for an easy clean up.

★MADE in the USA★



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EmberGlo®

Electric Char Broiler Cooking Guide

Great Chef's Secrets to Char Broiling...



EmberGlo®

www.emberglo.com

Quality Designed for Proven Performance



... Electric Char-Broiling Grilling Times ...

* Times will vary based upon load size and preference of finished product

Beef	Thickness	Rare	Med	Well
Filet Mignon, Porterhouse	1"	8	12	16
T-Bone, Club, Rib	1-1/2"	12	16	20
Sirloin	2"	16	22	26
Strip Sirloin	3/4"	6	8	10
Hamburger, Ground Chuck, or Round	1/2"	4	6	8
Shish Kabobs	1"	--	--	18
Skirt Steak	1"	--	--	13

Fish

Fillet (One side without turning)	1/2"			6
	1"			10
Fish Steaks	1"			16
	1-1/2"			20
Fish, whole & dressed	3"			5

Lamb*

Center Cut Loin, Rib	1"	--	12	18
Sirloin Chops, double Rib	1-1/2"	--	17	24
English Chops	2"	--	22	27
Shoulder Chops	1"	--	12	18
Lamb Riblets	1"	--	12	18

*These times can be shortened by partial, pre, or post cooking

Poultry

Broiling Chickens (ready to broil weight for 1/2 chickens)	3/4lb			9
Chicken Breasts	1-1/2"			18
	1"			23

Shellfish

Shrimp	(Large 12-15/lb)			7
Shrimp Kabobs	(Large 12-15/lb)			10

Pork

Single Chops	1/2"	--	--	18
Double Chops	1-1/2"	--	--	28
Pork Steaks	1"	--	--	15
Pork Tenderloin	1/2"	--	--	14



EmberGlo® Electric Char-Broiling Grilling Guide

Selecting, Preparing and Grilling Tips

Start broiling by placing food products on the center of the grill (hottest area) and finish on the outside (cooler areas).

- After searing a steak, chop, large piece of fish or even a burger remove the seared meat to a warm section of the grill and allow it to finish.
- Select a thick cut of meat for grilling and lightly season the dried surfaces with a pinch of quality salt, like kosher style or sea salt, about 1 hour prior to grilling. The salt will draw proteins and natural sugars to the surface with will become the tasty 'crust' we all like in a well prepared grilled steak.
- When grilling larger steak cuts of beef, pork, chicken and lamb try to allow them to come to room temperature prior to grilling. Check the internal temperature before cooking so you know what you have to do to bring it up to the desired level of 'done' while only searing the surface and not over cooking.
- Fillet Mignon and other lightly fattened meats may be brushed with butter or oil before broiling when first placed on the grill, preventing surface charring.
- Small cuts of beef, pork and lamb on the grill can be grilled right from the cooler or fridge, seared on the surface sides and then pulled to finish off of direct heat. That way they don't overcook and dry out.
- Raw pork must be cooked throughout. Slow broil at lower temperatures.
- Dark meat of poultry needs more time to cook than white meat.
- Remove skin on chicken after cooking.
- Poultry should be salted to prevent charred surfaces.
- Fish should not be salted before broiling in order to prevent the rapid loss of natural juices. Fish requires basting two or three times during the broiling period. Butter, margarine, and salad oils may be used.
- Brush salmon skin with some teriyaki sauce and flip it a couple of times to make it all crispy. When fish is fresh the crispy skin is like potato chips.

... Electric Char-Broiling Grilling Times ...

* Times will vary based upon load size and preference of finished product

Vegetables	Thickness	Min.
New Red Potatoes	(par boiled)	8
Zucchini sliced	1/2"	6
Corn in husk, silk removed		8 to 10
Eggplant sliced	1/2"	9 to 11

EmberGlo cooking capacities for electric char broilers were determined in compliance to UL performance standards. Hamburgers are to be 30% lean, 4" diameter x 1/2" thick. Only 2 patties are cooked per square foot of grill surface. Burgers are cooked at maximum temperature.

Production Capacity: E2412 = 60/hr.
E2424 = 120/hr.
E2436 = 180/hr.

- Lay a piece of aluminum foil on top of the fish grill after placing on the cooking grates. This holds heat and captures any moisture, which also helps cook the fish.
- When cooking fish fillets like salmon, grouper, tuna, halibut, etc. trim the thin part of the belly from the thicker section of the fish and cook them separately to prevent overcooking the thin belly section while potentially under cooking the thicker part of the fillet.
- Consider cutting the whole fish into smaller pieces to make it easier to grill and manage on the grill.
- The best oils to use when grilling meat with direct high heat are high-temperature (smoke-point) oils like peanut, canola, safflower and cottonseed. These oils will better withstand the high heat required for searing while butter, olive oil and other unprocessed or cold processed oils will burn and turn bitter.
- Wet meat steams and dry meat browns. Remember to dry off steaks, chops and other meat prior to placing it on the grates.
- Lean cuts require quick searing and are generally marinated prior to cooking while cuts with more internal fat will grill nicely with nothing more than a little bit of salt and pepper and a quick spritz of high temp oil to keep them from sticking.
- Veal is seldom broiled due to the lack of fat which makes the meat dry and rubbery.

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