

Project	
Item #	
Quantity	

KEBOB BROILERS

GAS TYPE:

NATURAL

LP



ARKB-24

ARKB-36

ARKB-48

ARKB-60

ARKB-72

STANDARD FEATURES

- Individually controlled stainless steel 30,000 BTU/hr. burners placed every 6"
- Heavy duty radiants for optimum heat distribution.
- Heavy gauge supports are spaced to hold skewers.
- 14 ga. all welded heavy duty reinforced fire box.
- Full length removable grease tray for easy cleaning.
- 4" (102) adjustable legs.
- One set of skewers included with each unit.
- Two year limited warranty, parts and labor.

AVAILABLE OPTIONS

- Rotisserie
- Additional stainless steel skewers
- Equipment stand available
- Casters



Shown with optional stand and casters.



Model Shown ARKB-36

DESCRIPTION

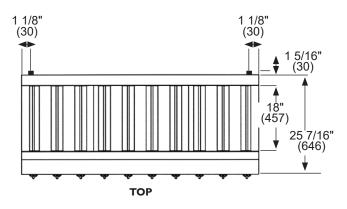
American Range Kebob Broiler available in 24", 36", 48", 60" and 72". Insulated all welded stainless steel firebox with 30,000 BTU/hr. burners with a grease tray. Skewers connect in the rear and a stainless steel skewer rack in the front holds the skewers in place. Unit includes one set of skewers, 4" legs and a two year warranty.

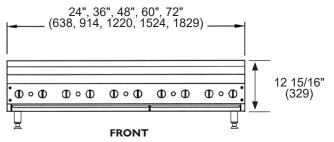


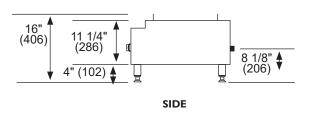












SHIPPING WEIGHT*

S/S EQUIPMENT STANDS

MODEL	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	BURNERS	BTU	(KW)	LBS	(KG)	MODEL	LBS	(KG)
ARKB-24	24" (610)	26" (660)	16" (406)	4	120,000	(35)	200	(90)	KBES-24	47	(21)
ARKB-36	36" (914)	26" (660)	16" (406))	6	180,000	(53)	320	(145)	KBES-36	54	(25)
ARKB-48	48" (1219)	26" (660)	16" (406)	8	240,000	(70)	360	(163)	KBES-48	72	(33)
ARKB-60	60" (1524)	26" (660)	16" (406)	10	300,000	(88)	400	(182)	KBES-60	99	(45)
ARKB-72	72" (1829)	26" (660)	16" (406)	12	360,000	(106)	440	(200)	KBES-72	110	(50)

- Specify type of gas and altitude if over 2000 feet.
- · Please specify gas type when ordering.

NATURAL GAS	MANIFOLD PRESSU PROPANE GAS	re Manifold Size
5.0" W.C.	10.0" W.C.	3/4" (19MM)

COMBUSTIBLE WALL CLEARANCES:

For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) from sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard.

NFPA96 "Vapor Removal from Cooking Equipment." (NOTE: For North America only)

NMFCCODE: 25970-2 Class: 85

*Shipping weight includes packaging and is approximate.

Subject to change without notice.





