

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

AECB CHAR ROCK BROILER

GAS TYPE: NATURAL LP

STANDARD FEATURES

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- Individually controlled cast Iron “H” burners placed every 9”, providing maximum output, even heat distribution, flexibility, and low maintenance.
- Manual Gas control valve for each burner.
- Standing pilots for instant ignition for each burner.
- Sectioned top grates individually removable for easy cleaning.
- Heavy Duty Cast iron top grates are angled to control flare-ups.
- 14 GA. all welded heavy duty reinforced fire box.
- Stainless steel polished front and trim for easy cleaning with fully insulated double layered steel chassis.
- Full length grease through drains the run off into a removable pan for easy cleaning.



AECB-34
Shown with optional stand & casters.

The American Range heavy duty Char Rock Broiler is designed to provide reliable, solid performance for many years. Self-cleaning, long lasting, natural volcanic char rock is used to give the authentic effect and true flavor of Char Broiling. The juices from the meat drip down onto the rocks, resulting in searing flames and smoke that enhances flavor.

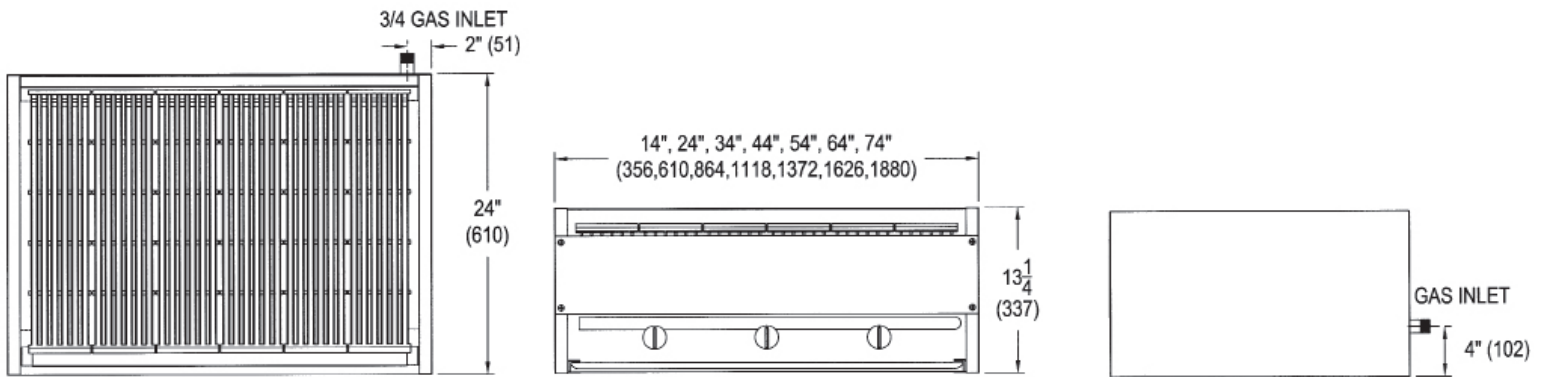
Innovative design features heavy duty cast iron top grates which are pitched with a cast in grease through in each blade for fat run off; this minimizes “flare-ups”.

Individually controlled 35,000 BTU/hr burners are located every nine inches designed to provide complete coverage of a large cooking area, while providing flexibility to operate chosen burners as needed, thus saving energy.

All our quality counter appliances come standard with a stainless steel exterior and best warranty in the business. Look to American Range for innovation, reliable performance, quality and attention to your equipment needs and delivery, now and in the future.



HEAVY DUTY CHAR ROCK BROILER



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Model	Width	Depth	Height	Burners	Total BTU	KW	Lbs.	Kg.
AECB-14	14"	24"	13-1/4"	1	35K	10	114	52
AECB-24	24"	24"	13-1/4"	2	70K	20	169	77
AECB-34	34"	24"	13-1/4"	3	105K	30	259	118
AECB-36	36"	24"	13-1/4"	3	105K	30	327	148
AECB-44	44"	24"	13-1/4"	4	140K	40	411	187
AECB-48	48"	24"	13-1/4"	4	140K	40	465	211
AECB-54	54"	24"	13-1/4"	5	175K	50	540	245
AECB-60	60"	24"	13-1/4"	5	175K	50	600	272
AECB-64	64"	24"	13-1/4"	6	210K	60	667	302
AECB-72	72"	24"	13-1/4"	6	210K	60	740	336
AECB-74	74"	24"	13-1/4"	7	245K	70	820	372
AECB-84	84"	24"	13-1/4"	8	280K	80	910	413

STANDARD FEATURES

- True Charbroiled flavor with natural volcanic char rock. Juices drip onto the rocks resulting in searing flames and smoke that enhance the flavor of the food.
- Individually controlled cast iron "H" shaped burners, 35,000 BTU/hr spaced for even heat distribution.
- Heavy duty cast iron top grates, 5" (127) x 21" (533) reversible, with grease runners to direct the run off to the removable grease through, provides markings on food, top grates can be position flat or sloped.
- AGA and CGA design certified.

STANDARD FEATURES

- S/S Landing ledge available in 6" (152), 8" (203), 10" (254) depth.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Manifold size: 3/4" (19) NPT. Specify type of gas and altitude if over 2,000 feet.

Clearances: For use in non combustible locations only, clearance to non combustible construction 0".

American Range Corporation is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.