

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

RADIANT CHAR-BROILERS

GAS TYPE: NATURAL LP

STANDARD FEATURES ARRB

- Heavy duty radiants for optimum heat distribution.
- Radiants are individually removable for easy cleaning.
- Heavy duty cast top grates are angled to control flare-up.
- 14 ga. all welded heavy duty reinforced firebox.
- Stainless Steel polished front and trim for easy cleaning, with fully insulated double layered steel chassis.
- Full length grease trough drains the run off into a removable pan for easy cleaning.
- Individually controlled Stainless Steel 15,000 BTU/hr. burners placed every 6", providing maximum output, flexibility & low maintenance.
- Manual gas control valve for each burner allows use of select burners.
- 2 year limited warranty, parts and labor.



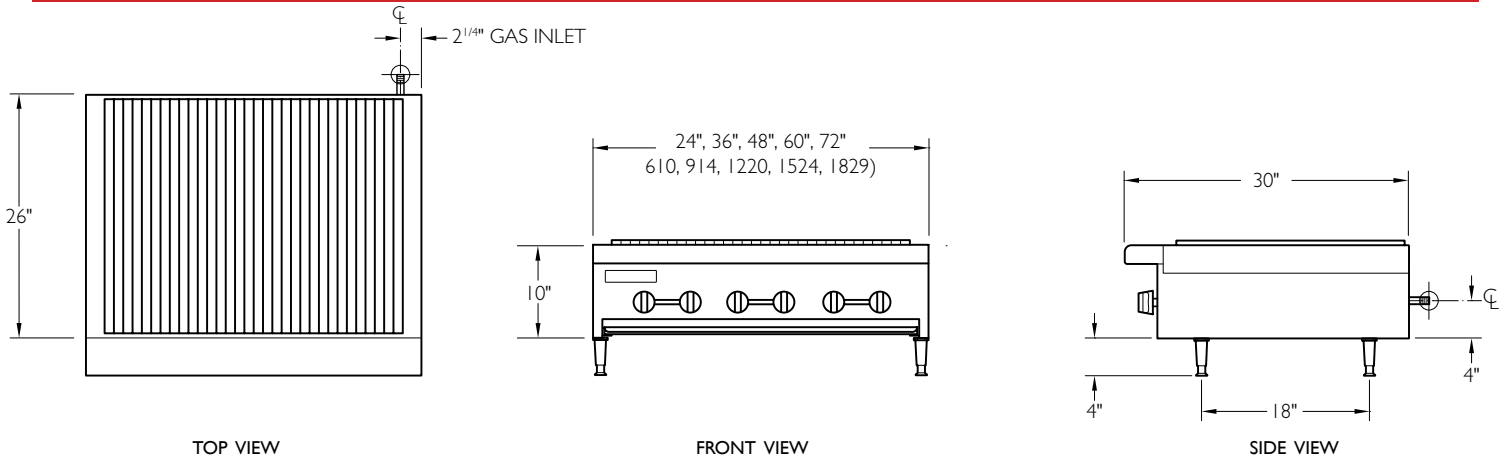
ARRB-36
Shown with optional 4" counter legs

The American Range ARRB Heavy Duty Radiant Char-Broilers are designed to provide reliable performance under tough commercial kitchen operating conditions. The Radiant Char-Broiler design directs juices evolved during the cooking process downward onto the radiants, resulting in searing flames and enhanced smoke flavors.

The list of innovative design features continues – from heavy duty, cast iron top grates pitched with a cast-in grease trough in each section to minimize flare up, individually controlled 15,000 BTU burners positioned every six inches for complete coverage of the large cooking area - to flexible front panel burner control. All our quality countertop appliances come standard with a stainless steel exterior and the best warranty in the business. Look to American Range for innovation, reliable performance, quality and attention to your commercial cooking equipment needs now and in the future.



ARRB HEAVY DUTY RADIANT CHAR-BROILERS



ARRB HEAVY DUTY RADIANT BROILERS

Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	(Kg.)
ARRB-24	24"	30"	10"	4	60,000	18		210	95
ARRB-36	36"	30"	10"	6	90,000	26		285	130
ARRB-48	48"	30"	10"	8	120,000	35		363	165
ARRB-60	60"	30"	10"	10	150,000	44		400	182
ARRB-72	72"	30"	10"	12	180,000	53		560	255

STANDARD FEATURES

- Individually controlled Stainless Steel straight burners. 15,000 BTU/hr. spaced every 6" (152 mm).
- Optimum heat distribution with heavy duty angled radiants, removable for easy cleaning.
- Angled radiants control flare-up while still imparting the char-broiled flavor.
- Heavy duty cast iron top grates, 3" (76 mm) x 22" (559 mm) reversible, with grease runners to direct the run off to the grease trough.
- Full width grease pan, removable for easy cleaning.

- 14 ga. all welded heavy duty reinforced fire box.

OPTIONAL FEATURE

- 4" (102 mm) counter legs.
- 4 bar fish grates.
- Equipment stand.

GAS SUPPLY:

3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

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) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

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