

AMERICAN RANGE

Quality Commercial Cooking Equipment

www.americanrange.com

ARRB

ARRB HEAVY DUTY RADIANT CHAR BROILER

American Range heavy duty Radiant Char Broiler is designed to provide reliable, solid performance for many years. The Radiant Char Broiler allows juices from the meat to drip down onto the radiants, 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 trough in each blade for fat run off; this minimizes "flare-up". Individually controlled 15,000 BTU burners are located every six inches designed to provide complete coverage of a large cooking area and providing flexibility to operate chosen burners as needed.

All our quality counter 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 equipment needs and delivery, now and in the future.

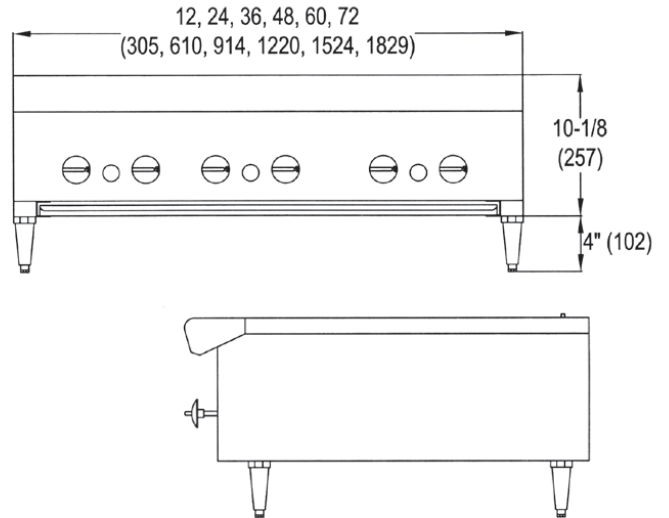
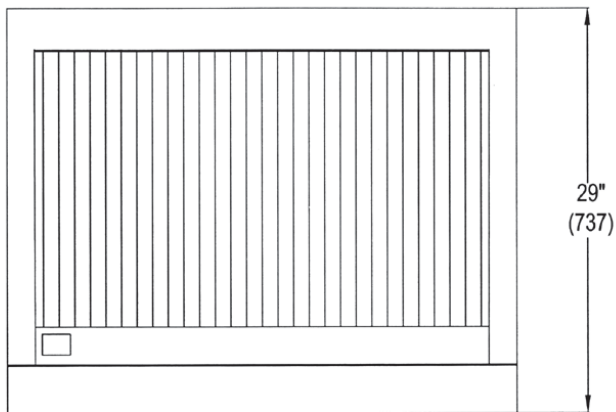


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STANDARD FEATURES

- Individually controlled stainless steel 15,000 BTU/hr. burners placed every 6",
- providing maximum output, flexibility and low maintenance.
- Manual gas control valve for each burner allows use of selected burners.
- Heavy duty radiant bars for optimum heat distribution.
- Radiant bars individually removable for easy cleaning.
- Heavy duty cast top grates are angled to control "Flare-up".
- 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 trough drains the run off into a removable pan for easy
- cleaning.
- Optional 4" legs or equipment stand available.
- AGA and CGA design certified, NSF listed.



RADIANT CHAR BROILER

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	TOTAL BTU	KW	SHIP. WT. Lbs.	Kg.
ARRB-12	12"	30"	10"	2	30,000	8.79	120	54
ARRB-24	24"	30"	10"	4	60,000	17.58	280	127
ARRB-30	30"	30"	10"	5	75,000	21.98	330	150
ARRB-36	36"	30"	10"	6	90,000	26.37	370	168
ARRB-48	48"	30"	10"	8	120,000	35.16	465	211
ARRB-60	60"	30"	10"	10	150,000	43.96	595	270
ARRB-72	72"	30"	10"	12	180,000	52.75	650	294

STANDARD FEATURES

- Individually controlled stainless Steel straight burners. 15,000 BTU/hr. spaced every 6" (152).
- 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) x 22" (559) 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.
- AGA/CGA design Certified, NSF listed.
- One year limited warranty, parts and labor.

OPTIONS

- 4" (102) Counter legs

Gas: 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. 3/4"NPT Gas Inlet.

Clearances: For use in non combustibile locations only, Clearance to non combustibile 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.

