

# AMERICAN RANGE

Quality Commercial Cooking Equipment

www.americanrange.com

# ARCM

## ARCM INFRARED CHEESE MELTER BROILER

American Range Cheese Melters are built to provide many years of dependable service. The heavy gauge construction along with stainless steel exterior give strength, durability and is easy to maintain and clean. These units are designed for superior preparation of Mexican and Italian specialties and also are a good choice for an auxiliary unit to prepare steaks, fish and lobster. They are ideal for au gratin dishes, omelets, meringues and for browning and finishing. Atmospheric infrared burners are provided for long life and energy efficiency.



ARCM

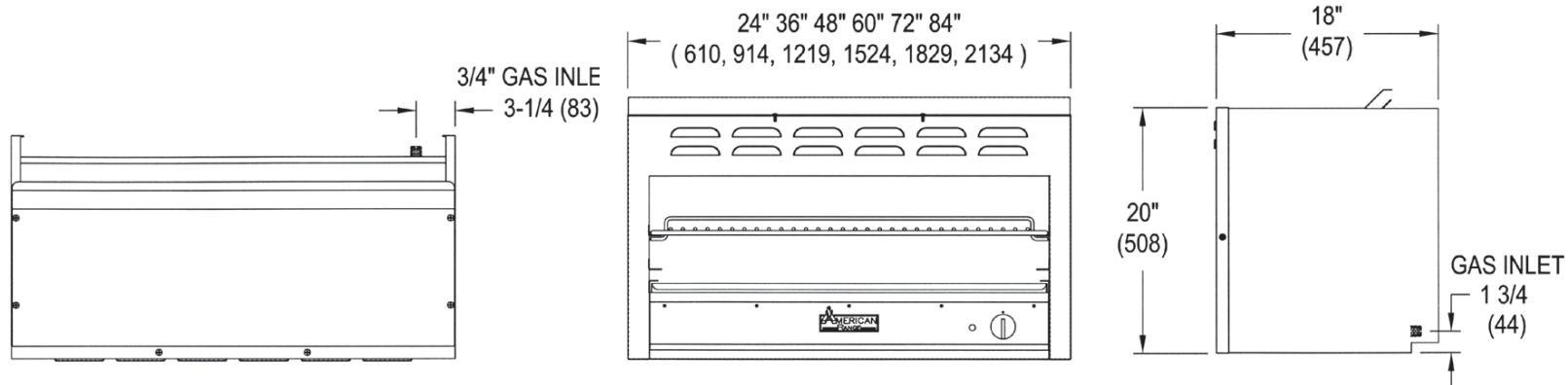


### STANDARD FEATURES

- Stainless steel exterior (front, sides and top).
- Heavy gauge construction.
- High efficiency atmospheric infra red burners.
- Standing pilots and individual controls for instant ignition, for each burner.
- Heavy duty chrome plated food rack (one). Two position rack guides.
- Removable full width drip pan, for easy cleanup.
- AGA and CGA design certified, NSF listed.
- One Year limited warranty, parts and labor.

### OPTIONAL

- Adjustable 4" counter legs.
- Wall mounting brackets. Can be mounted to most AR-series ranges. Must be ordered with range. Please call for details.
- Available in widths: 24", 36", 48", 60", 72", 84".



## RADIANT CHAR BROILER

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	TOTAL BTU	KW	SHIP. WT. Lbs.	Kg.
ARCM-24	24"	18"	20"	1	20,000	5.86	110	50
ARCM-36	36"	18"	20"	1	35,000	10.25	160	72
ARCM-48	48"	18"	20"	2	40,000	11.72	200	90
ARCM-60	60"	18"	20"	2	55,000	16.11	275	124
ARCM-72	72"	18"	20"	2	70,000	20.50	330	149
ARCM-84	84"	18"	20"	3	75,000	21.98	400	181

## STANDARD FEATURES

- Stainless steel exterior (front, sides and top).
- Heavy gauge construction.
- High efficiency atmospheric infra red burners.
- Standing pilots and individual controls for instant ignition, each burner.
- Heavy duty chrome plated food rack (one furnished).
- Two position rack guides.
- Removable full width drip pan, for easy cleanup.
- AGA and CGA design certified, NSF listed.
- One Year limited warranty, parts and labor.

## OPTIONAL FEATURES

- Adjustable 4" (102) counter legs.
- Wall mounting brackets.
- Can be mounted to most AR-series ranges, must be ordered with range. Please call for details.
- Available in widths: 24" (610), 36" (914), 48" (1219), 60" (1524), 72" (1829), 84" (2134).

**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:** 4" (102) sides and back to combustible wall 0" to non combustible walls.

**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.

