

AMERICAN RANGE

Quality Commercial Cooking Equipment

AVB

AVB VERTICAL BROILER

Innovative technology at work in the food service industry. These hand crafted Broilers are engineered and fabricated with the most advanced features to ensure a long demanding life. All welded frame construction and heavy gauge stainless steel panels ensure a long life, and exceptional quality; an all stainless steel body makes clean up easy. High efficiency atmospheric infra-red burners provide the maximum performance at the least possible cost. Three models to choose from so you can select the one most suited to your needs.



MODEL AVCB-2 SHOWN

NSF

AVB

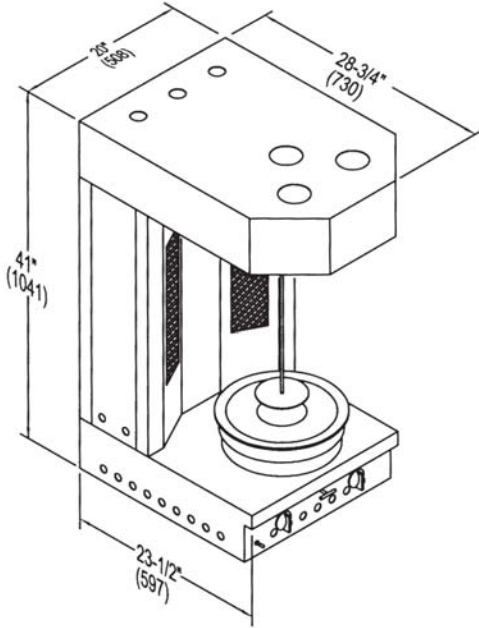
STANDARD FEATURES

- Heavy gauge frame construction.
- All stainless steel front, sides and top.
- Compact design for counter installation.
- NSF listed.
- One year limited warranty on parts and labor.

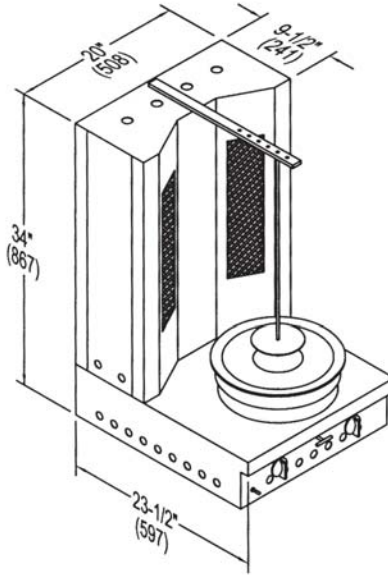
SPECIFICATIONS

- Sturdy skewer to hold up to 30lbs. of meat.
- 15" diameter pan at the bottom, slide adjustment front to back.
- High efficiency infrared burners rated @ 25,000 BTU/hr.each AVB-1 (1), AVB-2 OR AVCB-2(2).
- Manual valve control for each burner.
- Heavy duty powerful gear motor for smooth and even rotation.
- Toggle switch to turn gear motor on.
- 6 position adjustment of skewer.

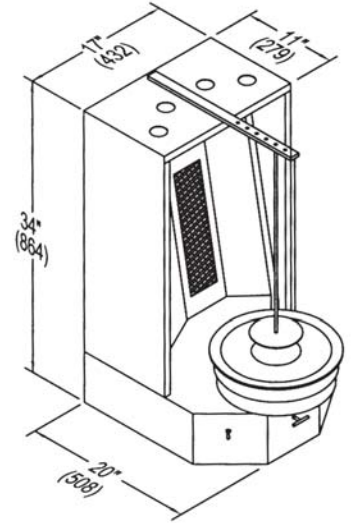




AVCB-2



AVB-2



AVB-1

VERTICAL BROILER

MODEL	HEIGHT	WIDTH	DEPTH	BURNERS	TOTAL BTU	KW	SHIP. WT. Lbs.	Kg.
AVB - 1	34"	20"	23 1/2"	1	25,000	7.33	100	45
AVB - 2	34"	20"	23 1/2"	2	50,000	14.65	125	57
AVCB - 2	41"	20"	23 1/2"	2	50,000	14.65	150	68

STANDARD FEATURES

- Sturdy skewer to hold up to 30 lbs. of meat.
- 15" (381) diameter pan at the bottom, slide adjustment front to back.
- High efficiency infrared burners rated @ 25,000 BTU/hr. each (AVB-1 (1), AVB-2 OR AVCB-2(2)).
- Manual valve control for each burner.
- Heavy duty powerful gear motor for smooth and even rotation.
- Toggle switch to turn gear motor on.
- 6 position adjustment of skewer.

GAS AND ELECTRICAL INFO

- Manifold pressure:
 - 5" W.C. - Natural gas
 - 10" W.C. - Propane gas
- When ordering, please specify type of gas and altitude if over 2000 ft.
- Gas inlet size:
 - 3/4" NPT at rear bottom
- A gas pressure regulator is provided and must be installed when the appliance is connected to the gas supply.
- 120V, 1 phase, 2 Amps, 6ft., 3 Prong grounded power cord provided.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. 3/4" NPT Gas inlet. Specify type of gas and altitude over 200 feet.

Clearances: For use only on non-combustible counters. 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.

