

AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

Culinary Series CHICKEN ROTISSERIE BROILER

STANDARD FEATURES

- Heavy gauge all Stainless Steel interior and exterior.
- Individual gear motor for heavy chrome plated spits for ACB-4.
- Pre-plumbed gas connections requiring inlet connection only.
- Double port pipe burner rated at **Power-Plus** 35,000 BTU/hr. each.
- Large built-in grease trough.
- 2 tip meat prong to secure whole chickens.
- Can hold up to 5 chickens per spit.
- Supported by heavy duty 5" casters.
- 75 watt lamp.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Rib baskets.
- Additional spitforks or spit assemblies.
- 6" chrome legs.
- "V" channel welded spit assembly.



GAS TYPE: NATURAL LP



Model Shown ACB-7
Power-Plus
35,000 BTU/hr. Burner

Innovative technology at work in the food service industry. The **Culinary Series** by American Range, hand crafted Chicken Rotisseries are engineered and fabricated with the most advanced features to ensure a long demanding life. As with all American Range products our energy efficient Chicken Rotisseries use the most up to date design and components to create a superior product.

Welded frame construction and heavy gauge Stainless Steel panels ensure exceptional quality, an all Stainless Steel body makes clean up easy. Heavy duty burners are rated at **Power-Plus** 35,000 BTU/hr. for the maximum output available. Rotisseries are available in three sizes, select the one that is right for you.

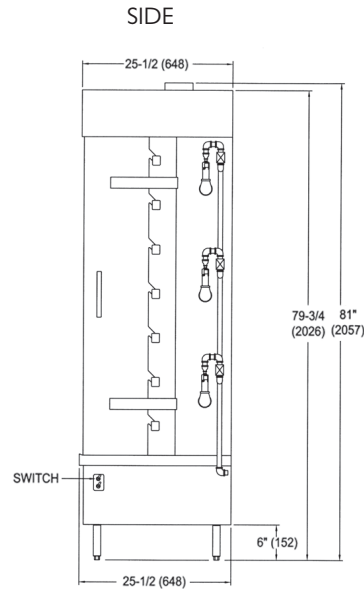
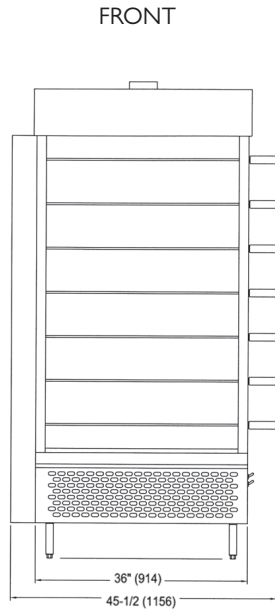
Quality, dependability and customer satisfaction make American Range the **brand of choice among professional chefs and restaurateurs worldwide.**

Culinary Series

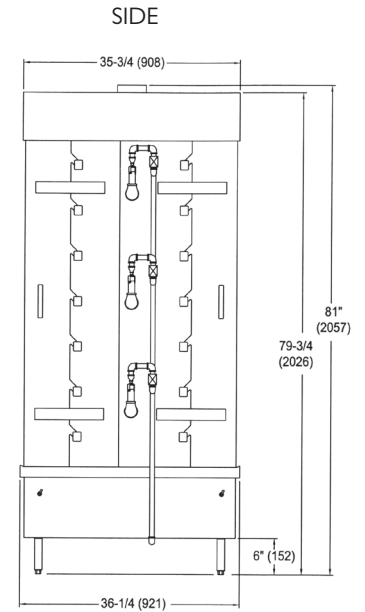
CHICKEN ROTISSERIE BROILER



ACB-14



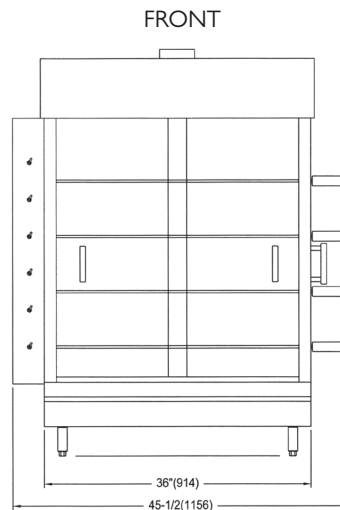
ACB-7



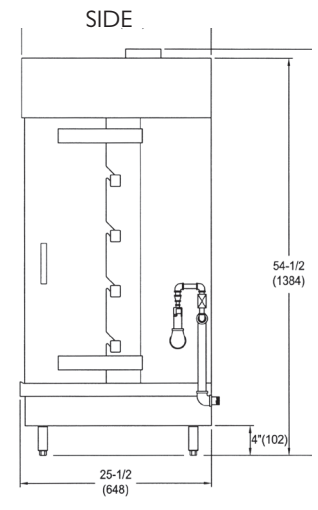
ACB-14



ACB-4



ACB-4



Model	Description	Width	Depth	Height	No. of Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ACB-4	4 Spits	45"	25"	58"	1	35,000	10	350	159	
ACB-7	7 Spits	45"	25"	78"	3	105,000	31	500	227	
ACB-14	14 Spits	45"	25"	78"	3	105,000	31	850	386	

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.

ELECTRICAL SUPPLY:

120 Volts, 4 AMPS, three prong required, 15 AMP cord provided.

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.



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