

AMERICAN RANGE

CHEF INSPIRED, PROFESSIONAL COOKING EQUIPMENT

ADJ BROILERS

GAS TYPE: NATURAL LP

ADJUSTABLE TOP RADIANT BROILERS

STANDARD FEATURES

- Stainless Steel rugged exterior.
- Adjustable easy lift handle, even under heavy loads, with 3 separate position settings.
- Heavy duty welded fire box.
- High BTUs for even heat distribution sears in flavor and assures fast & efficient cooking.
- Heavy duty cast iron top grates provide attractive broiler markings.
- Ample drip tray and a separate grease tray, make cleaning easier.
- Two year limited warranty, part and labor.

OPTIONAL FEATURES

- Larger landing ledge 6", 8", 10".
- Set of four adjustable steel legs.
- Custom Splash guard (back and sides)



Model ADJ-24

Shown with standard 4" splashguard back and 4" to 2" tapered down splashguard sidewalls.

The back splashguard is 4" when radiant is in its lowest position.

As radiant is tilted up in the back, the splashguards becomes shorter.

Optional custom size splashguards are available. Call for quote.

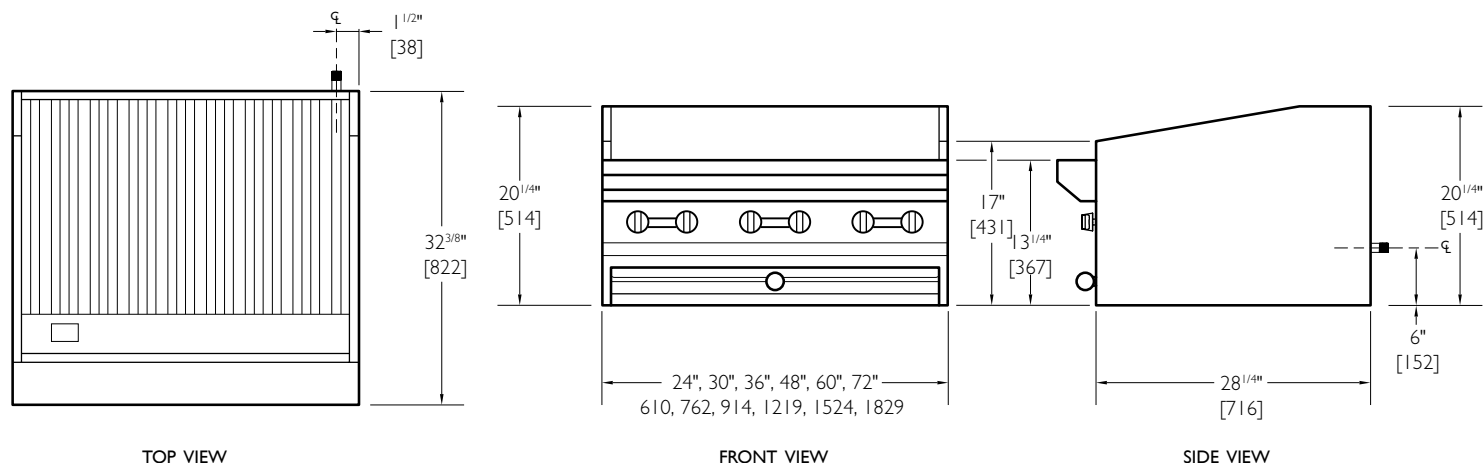
American Range Heavy Duty Restaurant Equipment is designed for continuous rugged use and performance. Constructed for durability and dependability. All the latest technology is incorporated to give you the best value for your money.

The American Range Top Radiant Broiler produces a great tasting product. Engineered to allow the juices from the meat to drip onto the radiants to produce searing flames and smoke for enhanced flavor. The broiler provides very intense dry heat to cook or finish the surface of meats or other entrees. Infrared heat provides faster heating. The radiant broiler is an excellent way to enhance any menu, providing even cooking and distinctive flavor to your food. All heat goes directly to the food and is great for meats, chicken, and fish.

Look to American Range for innovation, reliable performance, quality and attention to your equipment needs and prompt delivery, now and for all your future needs.



ADJ ADJUSTABLE TOP RADIANT BROILERS



Model	Width	Depth	Height	No. of Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ADJ-24	24"	28-1/2"	17"	4	80,000	23		260	118
ADJ-30	30"	28-1/2"	17"	5	100,000	29		300	136
ADJ-36	36"	28-1/2"	17"	6	120,000	35		350	159
ADJ-48	48"	28-1/2"	17"	8	160,000	47		440	200
ADJ-60	60"	28-1/2"	17"	10	200,000	59		560	255
ADJ-72	72"	28-1/2"	17"	12	240,000	70		650	295

STANDARD FEATURES

- Stainless Steel rugged exterior.
- Adjustable easy lift handle, even under heavy loads, with 3 separate position settings.
- Heavy duty welded fire box.
- High BTU for even heat distribution sears in flavor and assures fast & efficient cooking.
- Heavy duty cast iron top grates provide attractive broiler markings.
- Ample drip and crumb tray and a separate oil grease tray, make cleaning easier.
- Two year limited warranty, part and labor.

OPTIONAL FEATURES

- Larger landing ledge 6", 8", 10".
- Set of four adjustable steel legs.
- Custom Splash guard, (back and sides)

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.