

# AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

## ARPB BROILERS

GAS TYPE:  NATURAL  LP

### INFRARED OVERFIRED BROILERS

#### STANDARD FEATURES

- High efficient energy ceramic infrared burners rated approximately 1800°F at the surface of the burners.
- High heat to sear in juices for great results.
- Ideal for skewer cooking.
- Full size grease pan to collect all excess oil.
- Pull out pan.
- One year limited warranty, parts and labor.

#### OPTIONAL FEATURES

- 4" Tube legs available for counter top installation.
- 60" and 72" units require set of 6 legs..



Model AROB-48  
Shown with optional skewer rack

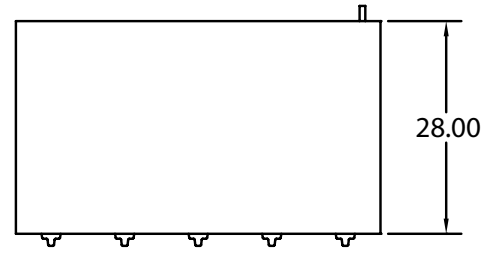
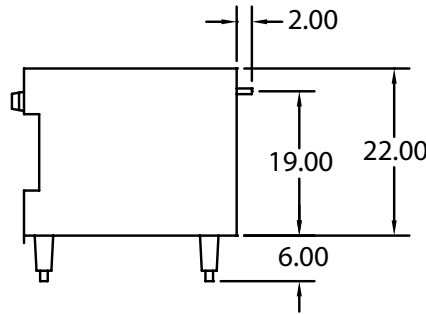
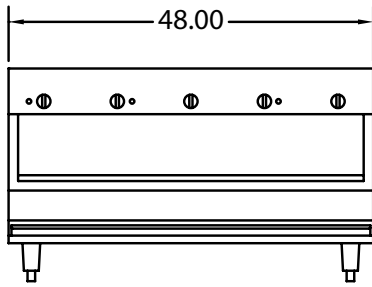
The American Range AROB Series of Counter Top Infrared Overfired Broilers is designed engineered in sizes ranging from 24 to 72 inches wide. Depending on size, evenly spaced ceramic infrared broil burners direct from 46,000 to 161,000 BTU/hour of 1850 infrared heat downward - penetrating and searing the exposed surface of meat, fish, vegetable or casserole products. Since cooking is accomplished using only infrared heat, the food experiences minimal shrinkage and retains juices, tenderness and flavor.

To help tailor cooking power to the menu, individual burner gas valves can be used to change the output power of each infrared broiler. Extending the full width of the broiler, the removable grease tray makes clean-up a snap.

Look to American Range to provide commercial cooking performance, quality and durability - today and whenever you need to upgrade your equipment.



# AROB INFRARED OVERFIRE BROILERS



## AROB INFRARED OVERFIRED BROILERS

Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AROB-24	24"	28"	22"	2	46,000	13		250	113
AROB-30	30"	28"	22"	2	69,000	20		300	136
AROB-36	36"	28"	22"	3	92,000	27		350	159
AROB-48	48"	28"	22"	4	115,000	34		400	182
AROB-60	60"	28"	22"	5	138,000	40		450	205
AROB-72	72"	28"	22"	6	161,000	47		500	227

### STANDARD FEATURES

- Stainless Steel rugged exterior body.
- 6" deep front Stainless Steel bullnose landing ledge/work space.
- 6" High Polished chrome adjustable steel legs.
- 32,000 BTU/hr. open burners, industry's highest.
- High temperature knobs for comfort & durability.
- One year limited warranty, parts and labor.

### OPTIONAL FEATURES

- 4" Tube legs available for counter top installation.
- 60" and 72" units require set of 6 legs..

#### 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.