

AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

Culinary Series STEAKHOUSE BROILER

HD36-RGBSH / HD45-RGBSH RADIANT
STEAKHOUSE GRIDDLE / BROILERS

STANDARD FEATURES

- **Power-Plus** 25,000 BTU per burner strategically spaced for maximum grid coverage and burner efficiency.
- Extra wide grease trough.
- High efficiency Inconel® burner has welded stainless steel construction.
- Stainless Steel front and sides (standard).
- Approximately 1800°F grid cooking temperatures.
- Welded frame construction.
- 3/4" thick polished steel searing griddle plate with 2" stainless steel splash guard.
- Stainless steel sealed grid bearing mitigates corrosion and seizing.
- Independent burner controls with infinite burner control.
- Welded gussets.
- 3/8" round-bar broiling grid.
- 4 position grid height adjustment with 4.5" range.
- Secure locking lift mechanism with "cool touch" knob.
- Removable stainless steel full-width grease deflector.
- Removable large capacity stainless steel grease can (565 cu. in.).
- One year limited warranty, parts and labor.

GAS TYPE: NATURAL LP



Model Shown HD45-RGBSH

Power-Plus

7 each 25,000 BTU's/hr.
Inconel Burners (total: 175,000 BTU's)

The **Culinary Series** Range by American Range, HD-RGBSH models have high efficiency Inconel burners that achieve 1850° surface temperatures for searing perfection. Infrared burners direct heat waves downward to penetrate the exposed surfaces of the meat. Meat is cooked entirely by infrared heat. Meats experience minimal shrinkage while retaining juices, tenderness and flavor. Broiler has adjustable valve system.

The grease pan extends the full width of the broiler and is removable for easy clean-up. Broiler grid is spring balanced and raises and lowers with positive locking in 4 positions.

Look to American Range for innovation, reliable performance, and quality. Take advantage of our vast selection of products and prompt delivery, now and for your future needs.

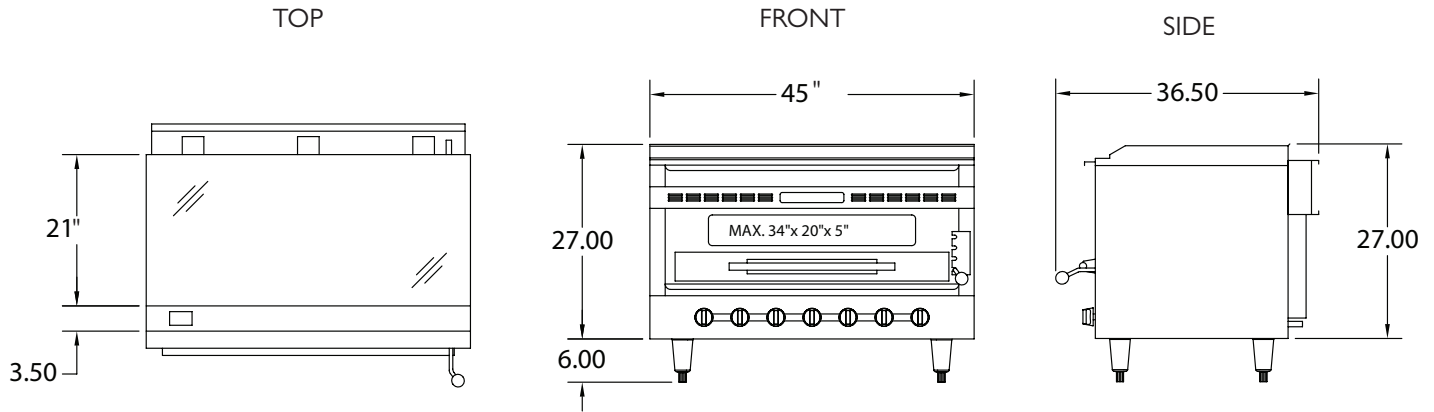
Quality, dependability and customer satisfaction make American Range the **brand of choice among professional chefs and restaurateurs worldwide.**



DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

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Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
HD36-RGBSH	36"	31"	27-1/4"	5	125,000	37		490	223
HD45-RGBSH	45"	31"	27-1/4"	7	175,000	51		660	300

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- 4 position grid height adjustment with 4.5" range.
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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.