

AMERICAN RANGE

QUALITY LINE OF COOKING EQUIPMENT

AROB INFRARED OVERFIRED RADIANT BROILERS

STANDARD FEATURES

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



AROB-60

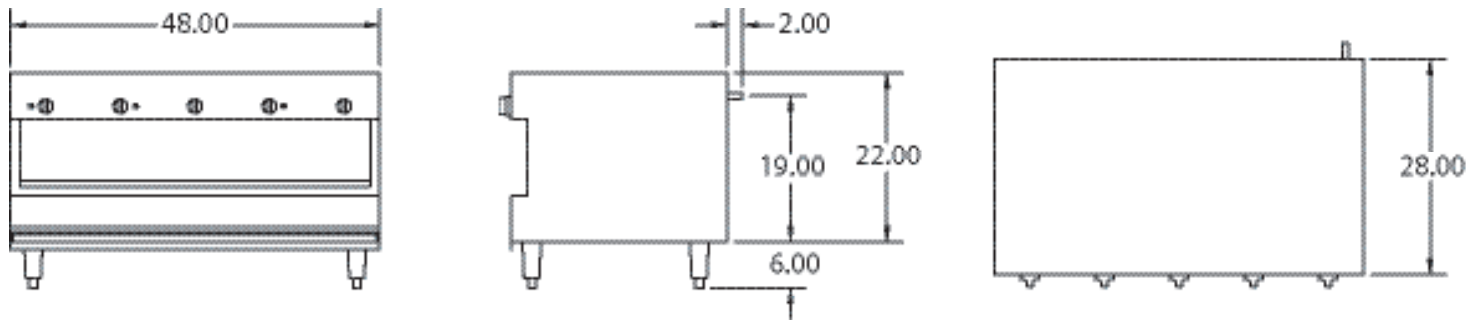


AROB has high efficiency ceramic infrared burners that produce 1800^o F at burners surface that provides instant, even heat. Infrared burners direct heat waves downward to penetrate the exposed surfaces of the meat. Meat is cooked entirely by infrared heat, experiencing minimal shrinkage while retaining juices, tenderness and flavor. Ideal for skewer cooking.

Broiler has adjustable valve system.

The grease pan extends the full width of the broiler and is removable for easy clean-up.

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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

4" TUBE LEGS AVAILABLE FOR COUNTERTOP INSTALLATION.
60" AND 72" UNITS REQUIRE SET OF 6 LEGS

CRATED DIMENSIONS: HEIGHT OF 32" (813) DEPTH 28" (711) AND 5" (127) WIDTH.

STANDARD FEATURES

- Stainless Steel rugged exterior body.
- 6" deep front Stainless Steel bullnose landing ledge/work space.
- 6" High Polished chrome adjustable steel legs.
- 6" High Stainless Steel stub back in lieu of high riser.
- 32,000 BTU open burners, industry's highest.
- High temperature knobs for comfort & durability.

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 if over 2000 feet. 3/4" NPT Gas inlet.

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 Corporation is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.