

AMERICAN RANGE

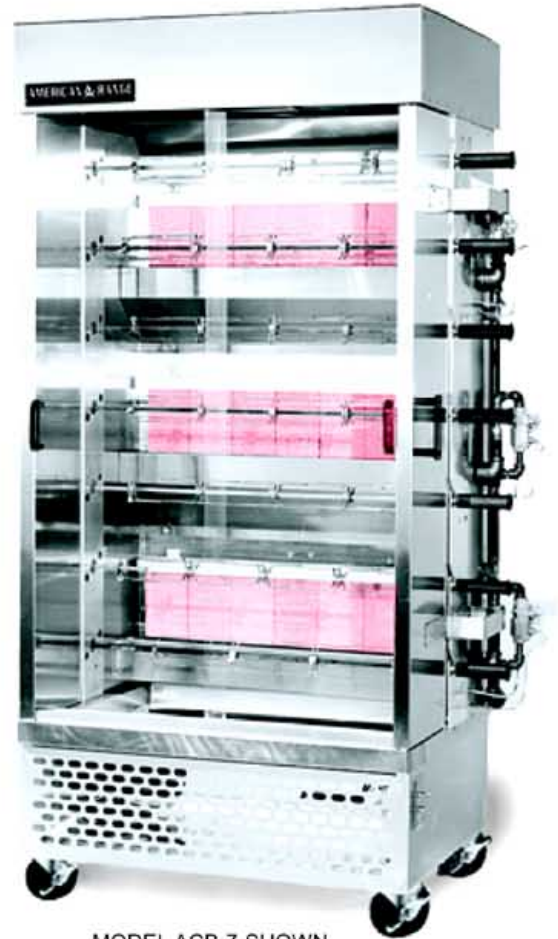
Quality Commercial Cooking Equipment

www.americanrange.com

ACB

CHICKEN ROTISSERIE UNITS

Innovative technology at work in the food service industry. These 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 for a superior product. Welded frame construction and heavy gauge stainless steel panels to ensure exceptional quality, an all stainless steel body makes clean up easy. Heavy duty burners rated at 35,000 BTU/hr, for the maximum output available. Rotisseries are available in three sizes, you select the one that is right for you.



MODEL ACB-7 SHOWN



ACB

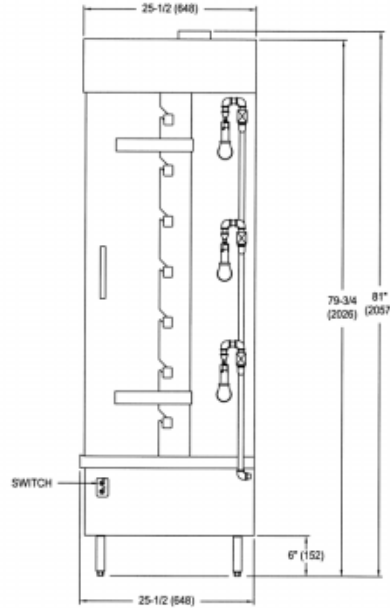
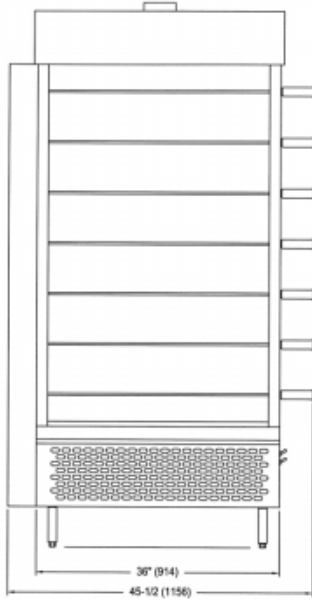
STANDARD FEATURES

- Heavy gauge all stainless steel interior and exterior.
- Individual gear motor for heavy duty chrome plated spits for ACB-4.
- Pre-plumbed gas connections requiring inlet connection only.
- Double port pipe burner rated at 35,000 BTU/hr each.
- Large capacity built-in grease catch.
- 1/4" thick tempered glass sliding door.
- 2 tip meat prong for easy hold of chicken.
- Can hold 5 chickens per spit.
- Supported by heavy duty 5" casters.
- 75 watt lamp.
- Design certified by AGA, CGA and listed by NSF.
- One year limited warranty on parts and labor.

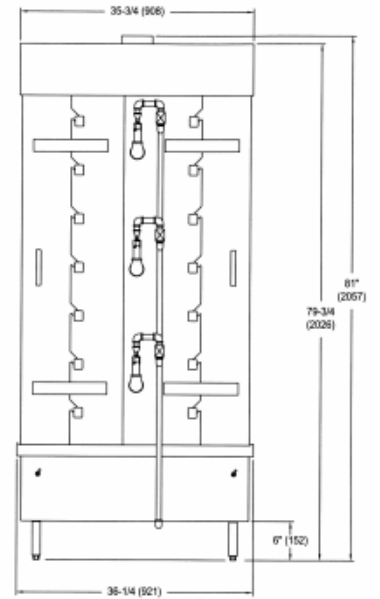




ACB-14



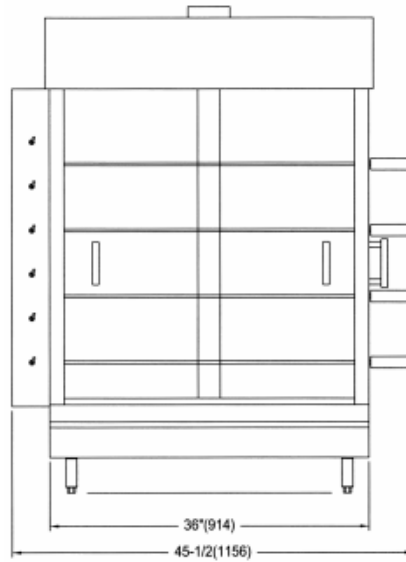
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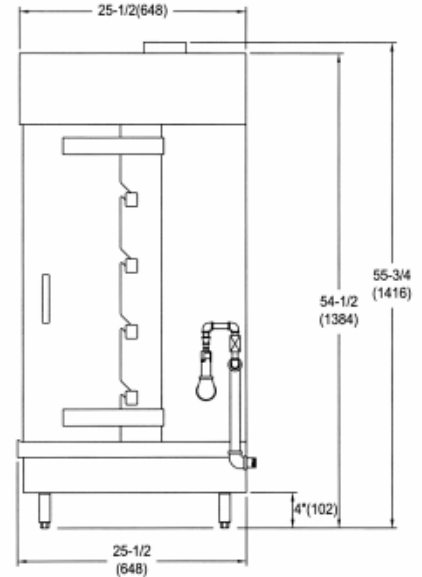
ACB-14



ACB-4



ACB-4



CHICKEN ROTISSERIE UNITS

MODEL	DESCRIPTION	WIDTH	DEPTH	HEIGHT	BURNERS	TOTAL BTU	KW	SHIP. WT. LBS.	Kg.
ACB - 4	(4) Spits	45 1/2"	25 1/2"	55 3/4"	1	35,000	10.26	360	163
ACB - 7	(7) Spits	45 1/2"	25 1/2"	81"	3	105,000	30.77	580	262
ACB - 14	(14) Spits	45 1/2"	35 3/4"	81"	3	105,000	30.77	1000	453

Gas: 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.
3/4" Gas inlet.

Clearances: For use only on non-combustible floors. 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 and sides.

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.

