

# AMERICAN RANGE

QUALITY LINE OF COOKING EQUIPMENT

## RADIANT BROILER RANGE

### RADIANT BROILER FEATURES

- Sections in 24", 36", 48", 60" and 72" widths are available
- One steel burner rated at 15,000 BTU every 6", with removable cast iron radiants to sear the food without flame flare-up
- Heavy-duty cast iron top grates are angled to control flare-up
- Stainless steel rugged exterior body
- 6" deep front stainless steel bullnose landing ledge / workspace
- 6" high-polished chrome adjustable steel legs
- Heavy-gauge welded frame construction
- 6" high stainless steel stub back, in lieu of high riser
- High temperature knobs for comfort & durability
- Limited one-year parts and labor warranty



AR-4RB-CS  
Shown with optional Casters &  
Convection Oven with Storage Base

### OVEN FEATURES

- Heavy-gauge welded frame construction provides stability to the range
- Stainless steel doors lift off for easy cleaning, maintenance & serviceability
- Porcelain coated oven interior for easy cleaning
- 35,000 BTU, 26-1/2" wide ovens
- 27,000 BTU, 20" wide ovens
- 1 oven rack for standard & innovation ovens
- 2 oven racks for convection ovens
- Thermostatic control 150 °F - 500 °F
- Matchless push-button (Piezo) ignition to light the standing oven pilot
- 100% safety gas shut-off valve
- Specially designed cavity for even heat throughout the oven
- Combination oven storage bases
- Choice of Standard, Innovation and/or Convection ovens
- Limited one-year parts and labor warranty

### OPTIONAL FEATURES

- 4 bar Fish grates
- Casters
- Storage base



American Range Heavy Duty Restaurant Equipment is designed for continuous rugged use and performance. Incorporating all the latest technology, American Range commercial cooking equipment is constructed for durability, dependability and gives you the best value for your money.

The American Range Radiant Broiler Range produces great tasting product. The broiler provides very intense dry heat to cook or finish the surface of meats or other entrees and infrared heat provides faster heating. The radiant broiler range is an excellent way to enhance any menu by providing even cooking and distinctive flavor to your food. All the heat goes directly to the food which is great for meats, chicken, and fish.

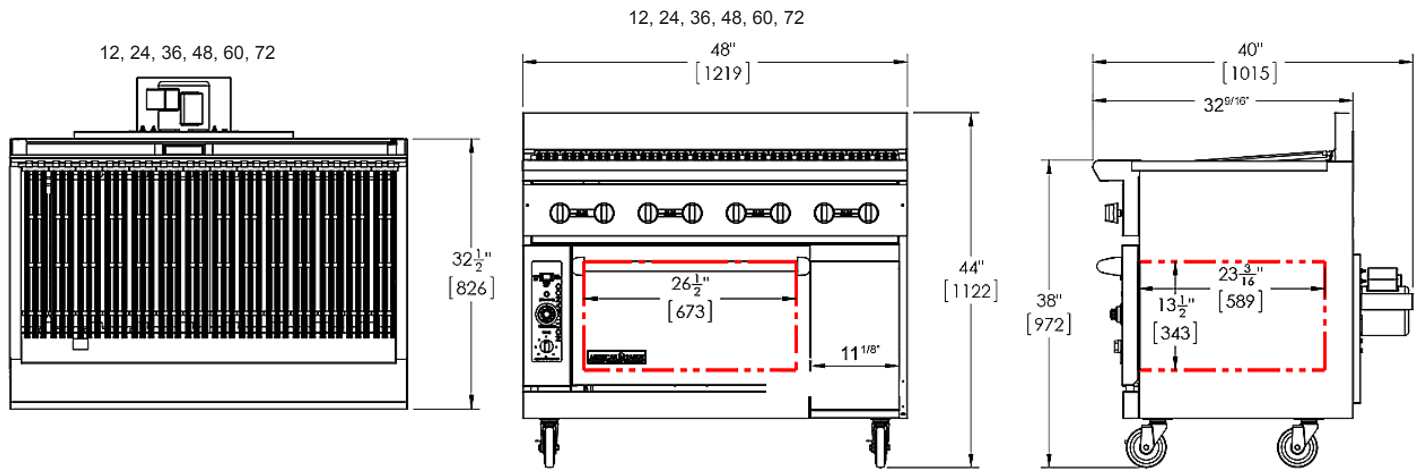
Look to American Range for innovation, reliable performance and quality - now, and for all your future commercial-cooking equipment needs.



[www.americanrange.com](http://www.americanrange.com)



# ARRB RADIANT BROILERS with RANGE



## RADIANT BROILERS WITH RANGE

Shown with convection oven, storage base & casters.

Model	Width	DESCRIPTION	Total BTU	KW	Shipping Weight Lbs.	Kg.
AR-2RB	24"	24" RB, 1-20" Standard Oven	87,000	(25)	400	(181)
AR-3RB	36"	36" RB, 1-26" Standard Oven	125,000	(37)	500	(227)
AR-4RB	48"	48" RB, 2-20" Standard Oven	174,000	(51)	640	(291)
AR-5RB	60"	60" RB, 2-26" 1/2 Standard Oven	220,000	(64)	790	(359)
AR-6RB	72"	72" RB, 2-26 1/2" Standard Oven	250,000	(73)	1100	(500)

## STANDARD FEATURES

- Sections in 24", 36", 48", 60" and 72" widths are available
- One steel burner rated at 15,000 BTU every 6", with removable cast iron radiants to sear the food without flame flare-up
- Heavy-duty reversible cast iron top grates with grease burners, to direct grease to trough
- Stainless steel rugged exterior body
- 6" deep front stainless steel bullnose landing ledge / workspace
- 6" high-polished chrome adjustable steel legs
- Heavy-gauge welded frame construction
- 6" high stainless steel stub back, in lieu of high riser
- High temperature knobs for comfort & durability
- Limited one-year parts and labor warranty

## OVEN FEATURES

- Heavy-gauge welded frame construction provides stability to the range
- Stainless steel doors lift off for easy cleaning, maintenance & serviceability
- Porcelain coated oven interior for easy cleaning
- 35,000 BTU, 26-1/2" wide ovens
- 27,000 BTU, 20" wide ovens
- 1 oven rack for standard & innovation ovens
- 2 oven racks for convection ovens
- Thermostatic control 150 °F - 500 °F
- Matchless push-button (Piezo) ignition to light the standing oven pilot
- 100% safety gas shut-off valve
- Specially designed cavity for even heat throughout the oven
- Combination ovens' storage bases
- Choice of Standard, Innovation and/or Convection ovens
- Limited one-year parts and labor warranty

## OPTIONAL FEATURE

- 4 bar fish grates.
- Casters
- Storage base

GAS SUPPLY: 3/4" NPT Gas inlet. 7" to 9" W.C., Manifold pressure is 5.0" W.C. for natural gas, or 11" - 12" Manifold pressure is 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.



A70235 07212016 REV A



13592 Desmond St. Pacoima CA 91331  
Tel: 818.897.0808 Fax: 818.897.1670  
Toll Free: 888.753.9898  
www.americanrange.com