

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

WOOD CHIP SMOKER

BROILER FEATURES

- Infinite control manual gas valves for precise heat adjustment.
- Top grates are heavy duty cast iron.
- Burner power optimized to create Steak, Chicken and Fish cooking zones.
- Cast iron radiants distribute heat and are individually removable for easy cleaning.
- Full width stainless steel pan can be used to add water vapor to the cooking process – or special flavors – as well as simplify clean-up of spills.
- Stainless steel polished front and trim for easy cleaning with double-layered all-welded steel side chassis.
- 14 gauge all welded body construction.
- SuperWool insulated sides for energy efficiency.

SMOKER FEATURES

- Each chip drawer features high power dedicated burners.
- Twin smoker boxes can be used together for high smoke peak output.
- To remove ash, our patent-pending wood chip drawers pull out and simply swing over.
- Smoke wafts from five tubes evenly spaced under the grates – near the food on the grill – optimizing uptake of flavor.
- Smoke discharges above broiler burners – so it's not incinerated before it meets the food!
- Stagger the loading of chips to get a really long smoke production time – using individual smoker box burners to create perfect smoldering conditions.



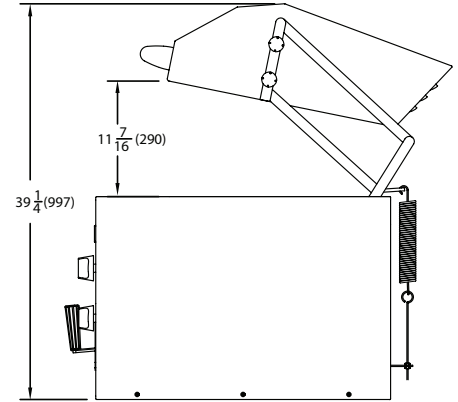
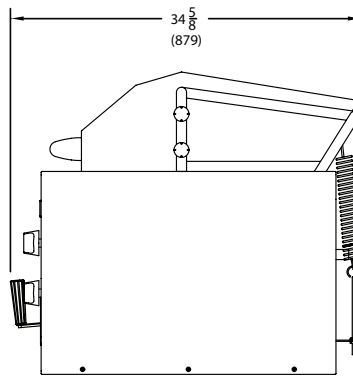
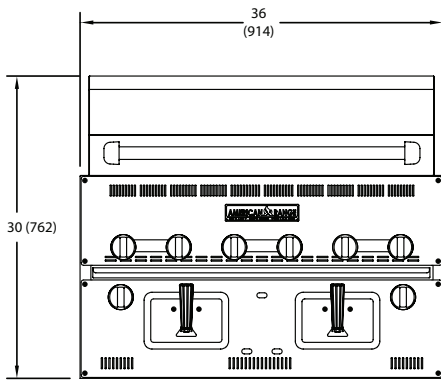
Shown with optional stand and casters



36" WOOD CHIP SMOKER

The American Range Heavy Duty 36" Wood Chip Smoker is designed to provide reliable, solid performance for many years. This Broiler allows juices from the meat to drip down onto the radiants, resulting in searing flames and smoke flavor. Individually controlled burners located every six inches are designed to provide cooking temperatures tailored for steak, chicken, fish and vegetables. Flexibility to fine tune the burner sets creates perfect cooking conditions and saves energy. All our quality counter appliances come standard with a stainless steel exterior and the best warranty in the business. Look to American Range for innovation, reliable performance, quality and attention to your equipment needs and delivery, now and in the future.

36" WOOD CHIP SMOKER



36" WIDE WOOD CHIP SMOKER

MODEL	MAIN BURNERS	SMOKE EJECTORS	WIDTH	TOTAL BTU'S	SHIP WEIGHT	OPTIONAL HOOD
ARWCS-36	6	5	36"	95,000	350 LBS.	16"

Other sizes are available, please contact the factory.



The American Range Wood Chip Smoker Broiler features dual chip ovens specially designed to hold trays of mesquite, apple wood or your favorite chips at the perfect smoking temperature. Loading and unloading is easy – pull the chip tray out of the oven using the heat resistant handle – twist to safely discard ash in a safety can. A simple twist back places the chip tray in the reload position – just add wood chips, push the drawer back into the oven and you are ready to go!

OPERATING GAS PRESSURE

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" NPT Gas inlet.

CLEARANCES

For use only on non-combustible floors. Legs or casters are required, or 2" (51 mm) 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 mm) on sides, and 4" (102 mm) from rear. Radiant broilers for non-combustible locations only! American Range is a quality manufacturer of commercial cooking equipment. Due to continuing product improvements, these specifications are subject to change without prior notice.

STANDARD FEATURES

- 14 gauge Stainless steel polished front and trim for easy cleaning with double layered all welded steel side chassis.
- 12 Gauge all welded firebox construction.
- State-of-the-art ceramic blanket insulation reduces side panel temperatures. Hood disassembles without tools into two sections for lift off and cleaning.
- Heavy duty cast iron grate sections lift out for easy cleaning.
- Grilling surface cooking power and temperatures optimized for steak, chicken, fish and vegetables
- Cast iron radiants distribute heat and are removable for easy cleaning.
- The water pan/drip tray is located below the Broiler Section – above the Smoker Section. It easily slides out of the unit for cleaning and refilling with water – to help prevent flare-ups and catch and cool grease before it sticks to the tray.
- Patent pending American Range Smoke Generator discharges smoke above the burners - guaranteeing smoke is not incinerated before it meets the food!
- Eight burners; 6 in broiler, 2 in smoker for rapid heating and consistent smoke output.
- 3/4" gas regulator

UTILITY GAS INFORMATION

- 3/4" Connection
- Required operating pressure:
Natural Gas 5" W.C.
Propane gas 10" W.C.

As product improvement is an ongoing process at American Range, we reserve the right to change specifications or design without prior notice.



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