

# AMERICAN RANGE

Quality Commercial Cooking Equipment

# AVB

## AVB VERTICAL BROILER

Innovative technology at work in the food service industry. These hand crafted Broilers are engineered and fabricated with the most advanced features to ensure a long demanding life. All welded frame construction and heavy gauge stainless steel panels ensure a long life, and exceptional quality; an all stainless steel body makes clean up easy. High efficiency atmospheric infra-red burners provide the maximum performance at the least possible cost. Three models to choose from so you can select the one most suited to your needs.



MODEL AVCB-2 SHOWN

NSF

AVB

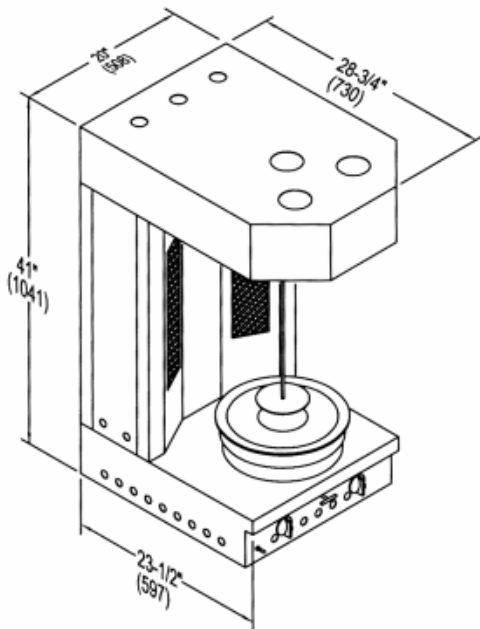
### STANDARD FEATURES

- Heavy gauge frame construction.
- All stainless steel front, sides and top.
- Compact design for counter installation.
- NSF listed.
- One year limited warranty on parts and labor.

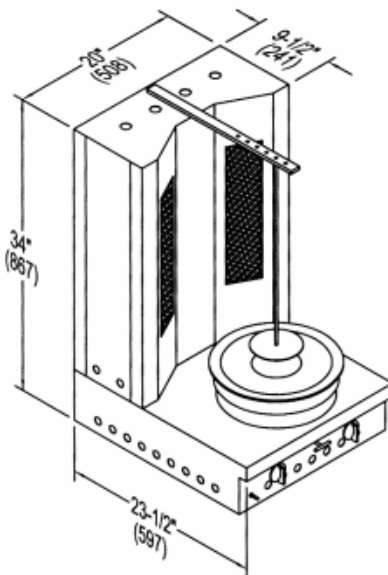
### SPECIFICATIONS

- Sturdy skewer to hold up to 30lbs. of meat.
- 15" diameter pan at the bottom, slide adjustment front to back.
- High efficiency infrared burners rated @ 25,000 BTU/hr.each AVB-1 (1), AVB-2 OR AVCB-2(2).
- Manual valve control for each burner.
- Heavy duty powerful gear motor for smooth and even rotation.
- Toggle switch to turn gear motor on.
- 6 position adjustment of skewer.

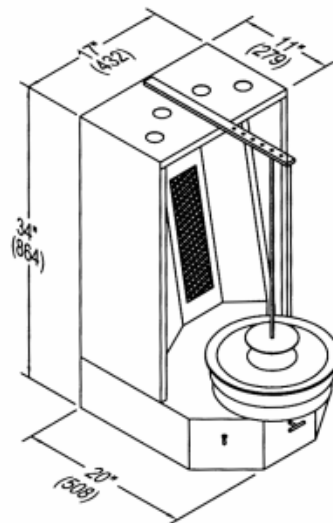




AVCB-2



AVB-2



AVB-1

## VERTICAL BROILER

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	TOTAL BTU	KW	SHIP. WT. Lbs.	Kg.
AVB - 1	20"	23 1/2"	34"	1	25,000	7.33	100	45
AVB - 2	20"	23 1/2"	34"	2	50,000	14.65	125	57
AVCB - 2	20"	23 1/2"	41"	2	50,000	14.65	150	68

### STANDARD FEATURES

- Sturdy skewer to hold up to 30 lbs. of meat.
- 15" (381) diameter pan at the bottom, slide adjustment front to back.
- High efficiency infrared burners rated @ 25,000 BTU/hr. each (AVB-1 (1), AVB-2 OR AVCB-2(2)).
- Manual valve control for each burner.
- Heavy duty powerful gear motor for smooth and even rotation.
- Toggle switch to turn gear motor on.
- 6 position adjustment of skewer.

### GAS AND ELECTRICAL INFO

- Manifold pressure:
  - 5" W.C. - Natural gas
  - 10" W.C. - Propane gas
- When ordering, please specify type of gas and altitude if over 2000 ft.
- Gas inlet size:
  - 3/4" NPT at rear bottom
- A gas pressure regulator is provided and must be installed when the appliance is connected to the gas supply.
- 120V, 1 phase, 2 Amps, 6ft., 3 Prong grounded power cord provided.

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 over 200 feet.

Clearances: For use only on non-combustible counters. Clearance to non-combustible construction 0"

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.

