

AMERICAN RANGE

QUALITY LINE OF COOKING EQUIPMENT

ARSB INFRARED DUAL CONTROL SALAMANDER BROILER

STANDARD FEATURES

- Heavy gauge insulated body.
- All Stainless Steel front & sides.
- Standing pilot for instant lighting for both burners.
- Gas fired 36,000 BTU/hr. infrared burners provides instant, even heating.
- Adjustable gas valve.
- Grid rack assembly rolls out for ease of loading and unloading.
- Large capacity drain pan.
- Broiler grid can be easily removed for cleaning.
- Mounting assemblies available for walls.
- Check with factory for range mounting details.
- Counter legs for counter top use are optional.
- One year limited warranty, parts and labor.

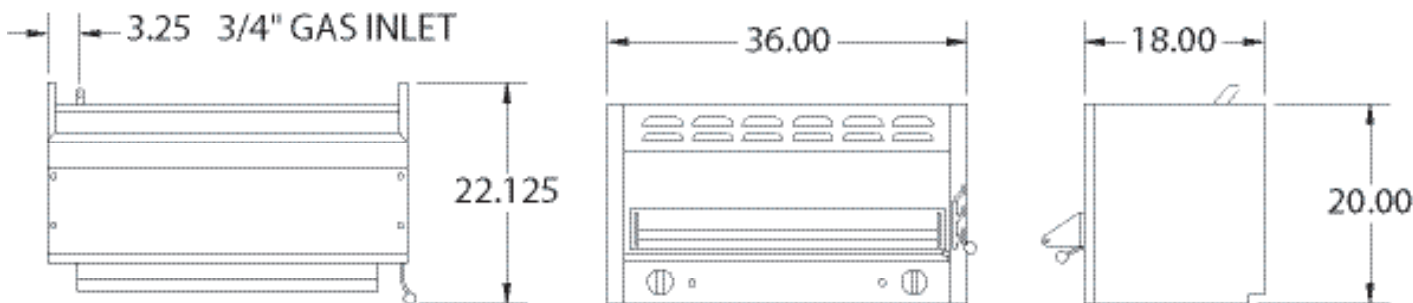


ARSB-36



American Range Dual Control Salamander Broiler is innovatively engineered for optimum performance and long lasting durability. The modern design features infrared burners designed to provide complete coverage of a large cooking area. The dual burners provide flexibility to operate each burner independently to suit the need at the time, thus saving energy. The infrared broiler provides instant, even heating for the perfect preparation of steaks, fish, and lobster. It excels in the preparation of melted cheese dishes such as Mexican and Italian specialties. Due to its versatility, browning and finishing a wide range of foods, such as au gratin dishes, garlic toast, and omelet's are a breeze. The Salamander Broiler also boasts a stainless steel finish, elegant styling, easy to reach controls, and very competitive price. Look to American Range for innovation, reliable performance, quality, attention to your equipment needs, and prompt delivery...Now and for all your future needs.

ARSB INFRARED DUAL CONTROL SALAMANDER BROILER



Model	Dimensions	Burners	Total BTU	Shipping Weight	Lbs.	Kg.
ARSB-36	36"W X 17-3/4"H X 18-1/2"D	2	36,000		235	91

CRATED DIMENSIONS: 28"D X 40"W X 24"H (711 X 1,016 X 619).

STANDARD FEATURES

- Heavy gauge insulated body.
- All Stainless Steel front, sides and top.
- Standing pilot for instant ignition.
- Gas fired 36,000 BTU/hr. infrared burner provide instant, even heating.
- Adjustable gas valve.
- Grid rack assembly rolls out for ease of loading and unloading.
- Large capacity drain pan.
- Broiler grid can be easily removed for cleaning.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Range Mount Kit - May be mounted on most AR-Restaurant range models.
- Counter or Wall Mount Kit - May be counter-mounted with 6" legs or wall-mounted with factory supplied mounting bracket kit.
- Mounting assemblies are available for wall mounting.
- Counter legs for countertop use.

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. 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:

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.



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