

AMERICAN RANGE

QUALITY LINE OF COOKING EQUIPMENT

ARCM INFRARED CHEESE MELTER BROILERS

STANDARD FEATURES

- Stainless Steel exterior on front, sides and top.
- Heavy gauge construction.
- High efficiency atmospheric infrared burners
- Standing pilots and individual controls for instant ignition, for each burner.
- Heavy duty chrome plated food rack (one).
- Two position rack guides.
- Removable full-width drip pan for easy cleanup.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Adjustable 4" counter legs.
- Wall mounting brackets. Can be mounted to most AR-Series ranges. Must be ordered with range. Please call for details.
- Available widths: 24", 36" 48" 60", 72" and 84".



ARCM-36



American Range Cheese Melters are built to provide many years of dependable service. The heavy gauge construction along with Stainless Steel exterior give strength and durability, and is easy to maintain and clean. These units are designed for superior preparation of Mexican and Italian specialties and also are a good choice for an auxiliary unit to prepare steaks, fish and lobster. They are ideal for au gratin dishes, omelets, meringues and for browning and finishing. Atmospheric infrared burners are provided for long life and energy efficiency.

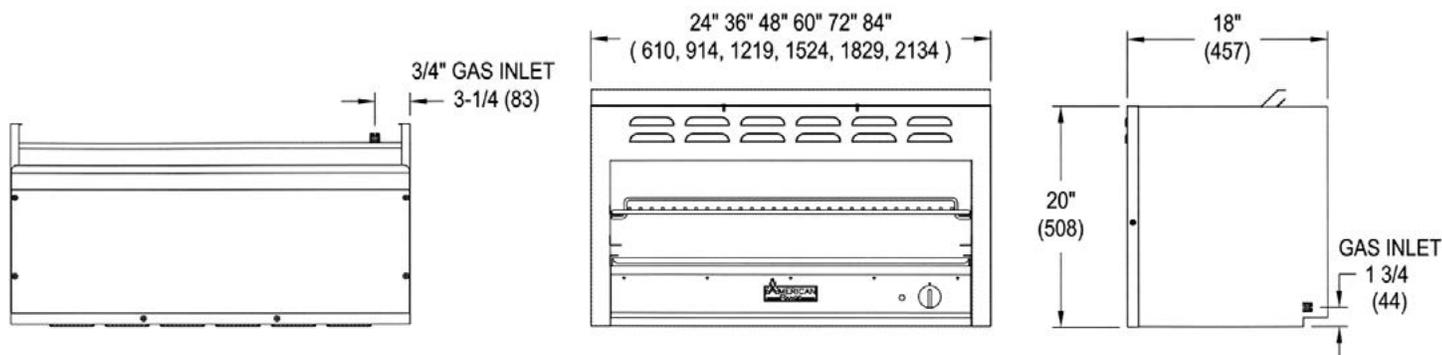
Look to American Range for innovation, reliable performance, quality and attention to your equipment needs and prompt delivery, now and for all your future needs.

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

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ARCM INFRARED CHEESE MELTER BROILERS



Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARCM-24	24"	18"	21-1/2"	1	20,000	6		125	57
ARCM-36	36"	18"	21-1/2"	1	35,000	11		149	68
ARCM-48	48"	18"	21-1/2"	2	40,000	12		188	85
ARCM-60	60"	18"	21-1/2"	2	55,000	17		224	102
ARCM-72	72"	18"	21-1/2"	2	70,000	21		280	127
ARCM-84	84"	18"	21-1/2"	3	75,000	22		300	137

STANDARD FEATURES

- Stainless Steel exterior (front, sides and top).
- Heavy gauge construction.
- High efficiency atmospheric infrared burners.
- Standing pilots and individual controls for instant ignition, each burner.
- Heavy duty chrome plated food rack (one furnished).
- Two position rack guides.
- Removable full width drip pan for easy clean up.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Adjustable 4" (102) counter legs.
- Wall mounting brackets.
- Can be mounted to most AR-Series ranges.
Must be ordered with range. Please call for details.
- Available widths: 24" (610), 36" (914), 48" (1219), 60" (1524), 72" (1829), 84" (2134).

GAS SUPPLY: 3/4" NPT Gas inlet. 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.

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.