

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.
- Two gas fired burners totaling 36,000 BTU/hr. provides instant, even heating.
- Adjustable gas valve.
- Grid rack assembly rolls out for easy loading and unloading.
- Large capacity drain pan.
- Broiler grid can be easily removed for cleaning.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Mounting assemblies available for wall mounting.
- Mounting assemblies available for range-mounting. (Check with factory for details).
- Counter-mount legs and leg mounting channels are optional.



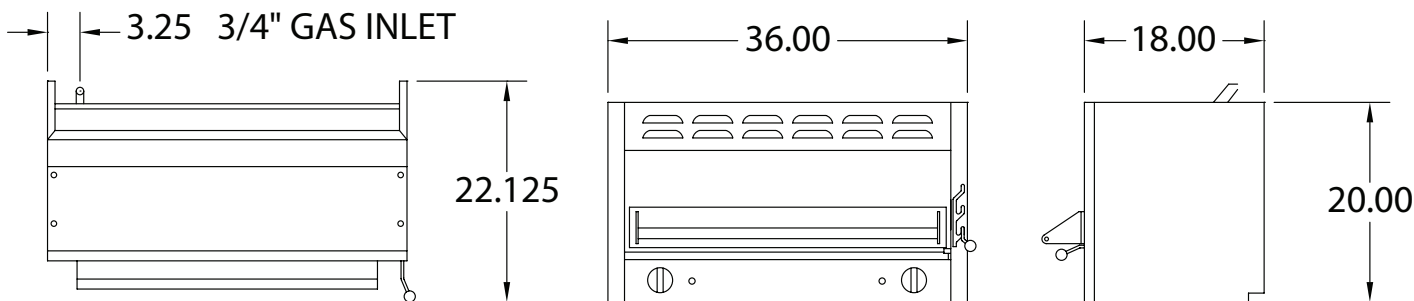
ARSB-36



The American Range Dual Control Salamander Broiler is innovative engineered for optimum performance and long lasting durability. The innovative design features infrared burners that to provide complete coverage of a large cooking area. Add flexibility to operate single burner sets to suit the need at the time thus save energy. The Stainless Steel finish Salamander Broiler has elegant styling, and easy to reach controls at a very competitive price. The infrared broiler provides instant, even heating for perfect preparation of steaks, fish, and lobster. The ARSB excels in the preparation of Mexican and Italian melted cheese dishes specialties. Due to its versatility, browning, and finishing a wide range of foods such as au gratin dishes, garlic toast, and omelettes are a breeze.

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.

ARSB INFRARED DUAL CONTROL SALAMANDER BROILER



Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARSB-36	36"	18-1/2"	17-3/4"	2	36,000	11		200	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.
- Two gas fired burners totaling 36,000 BTU/hr.
- 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

- Mounting assemblies available for wall mounting.
- Mounting assemblies available for range-mounting.
(Check with factory for details).
- Counter-mount legs and leg mounting channels are optional.

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.