

SALAMANDER DUAL CONTROL BROILER

GAS TYPE: NATURAL LP



ARSB-36

STANDARD FEATURES

- Heavy gauge insulated body
- All stainless steel front and sides
- Stainless steel pilot for instant ignition of burners
- Two gas infrared burners totaling 30,000 BTU/hr. provides instant, even heating
- Three level adjustable cooking grate
- Adjustable temperature
- Grate rolls out for ease of loading and unloading
- Large capacity drain pan
- Broiler grid can be easily removed for cleaning
- Two year limited warranty, parts and labor

OPTIONAL FEATURES

- Mounting assemblies available for wall mounting
- Mounting assemblies available for range-mounting



Model Shown ARSB-36

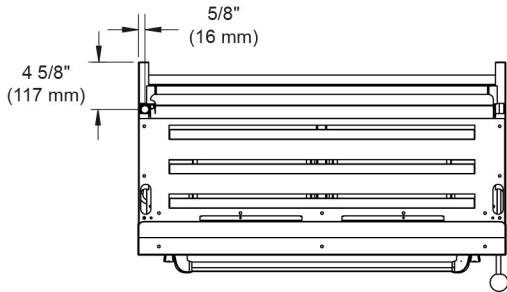
DESCRIPTION

American Range, Dual Salamander Broiler ARSB-36" unit has 30,000 BTU/hr. infrared adjustable burners. Threelevel adjustable cooking grate. Grate rolls out for easy loading and unloading. Includes large capacity grease tray and stainless steel front and sides.

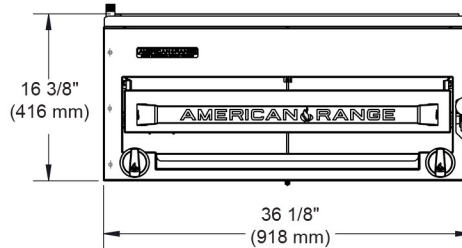


SALAMANDER DUAL CONTROL BROILER

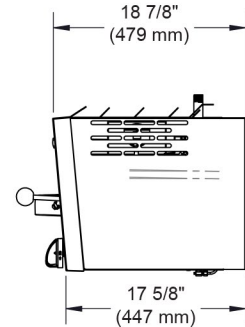
TOP



FRONT



SIDE



Shipping Weight*

Model	Width (mm)	Depth (mm)	Height (mm)	Burners	BTU/hr.	(kW)	Lbs	(kg)
ARSB-36	36 1/8" (918)	18 7/8" (479)	16 3/8" (416)	2	30,000	(9)	200	(91)

- Specify type of gas and altitude if over 2000 feet.
- Please specify gas type when ordering.

Two infrared burners with independent controls is standard on ARSB.

Standard mounting of ARSB and ARSM is on the left side on larger size ranges.

CRATED DIMENSIONS (MM)
38"W x 20"D x 21"H (965 x 508 x 533)

*Shipping weight includes packaging and is approximate.

NATURAL GAS	MANIFOLD PRESSURE		MANIFOLD SIZE
	PROPANE GAS		
5.0" W.C.	10.0" W.C.		3/4" (19MM)

COMBUSTIBLE WALL 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) from sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard NFPA96 "Vapor Removal from Cooking Equipment." (NOTE: For North America 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.

