AMERICAN RANGE

A HATCO COMPANY

Project: _____

Item #: _____

Quantity: _____

COUNTERTOP RADIANT CHARBROILER

GAS TYPE: ☐ NATURAL ☐ LP

MADE IN USA With Domestic and Global Parts

☐ ARSRB-12

☐ ARSRB-24

☐ ARSRB-36

☐ ARSRB-48

☐ ARSRB-60

☐ ARSRB-72



Model Shown: ARSRB-36

STANDARD FEATURES

- Stainless steel front, sides, landing ledge and grease tray
- 15,000 BTU/hr. burners with cast iron radiants spaced 6" apart with individual burner controls
- Standing pilots ignition system
- Heavy duty cast iron reversible grates provide attractive grill marks
- Heat deflectors to drive heat up for better cooking performance
- Stainless steel 4 15/16" side splash, and back splash
- 4" adjustable inset legs
- Two year limited warranty, parts, and labor

AVAILABLE OPTIONS

- Stainless steel stand with legs or casters

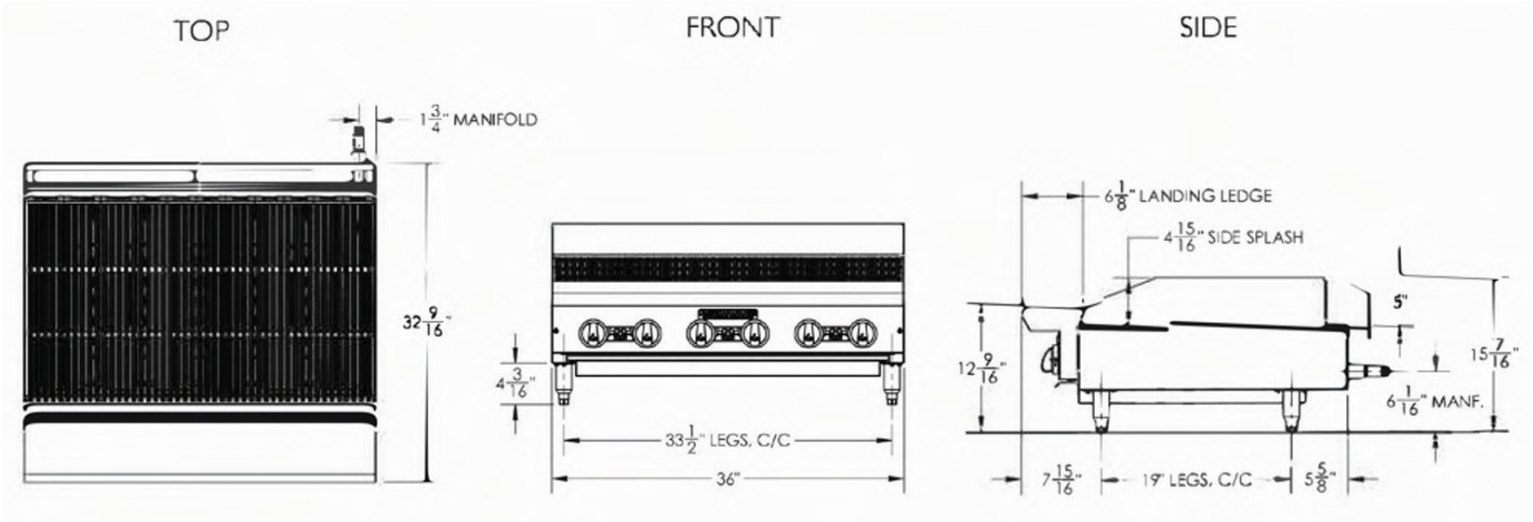
DESCRIPTION

American Range ARSRB Series Charbroiler Countertop Gas Charbroiler American Range No._____.

Stainless steel front, sides, landing ledge, and grease tray. 12 9/16" cooking height with 4" adjustable inset legs. 15,000 BTU/hr. burners spaced 6" apart with individual burner controls and a standing pilot ignition system. Heavy duty cast iron reversible grates provide attractive grill marks. Heat deflectors to drive heat up for better cooking performance. 4 15/16" side splash and back splash. 3/4" rear gas connection and gas pressure regulator. Select natural gas or liquid propane. Two year limited warranty for parts and labor.

Intertek Intertek

COUNTERTOP RADIANT CHARBROILER



UNIT WEIGHT

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	BTU	LBS.	Kg.
ARSRB-12	12″	30″	12 9/16″	2	30,000	165	74.8
ARSRB-24	24″	30″	12 9/16″	4	60,000	210	95.3
ARSRB-36	36″	30″	12 9/16″	6	90,000	285	129.2
ARSRB-48	48″	30″	12 9/16″	8	120,000	363	164.7
ARSRB-60	60″	30″	12 9/16″	10	150,000	400	181.4
ARSRB-72	72″	30″	12 9/16″	12	180,000	560	254.0

WHEN ORDERING

- Specify gas type
- Specify elevation if over 2,000 feet

INSTALLATION

Installation must comply with all local codes

1. A pressure regulator is supplied with the unit and must be installed.
   - 3/4″ NPT Gas Inlet
   - Natural Gas: 5.0" W.C.
   - Propane Gas: 10.0" W.C.

2. All models require a minimum 6" (152 mm) clearance at sides and rear to combustible construction, and 0" clearance to non-combustible construction, unless otherwise specified by local codes.

3. A ventilation system is required for commercial cooking equipment in accordance with NFPA 96 (latest edition).

4. These units are manufactured for installation in accordance with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 (latest edition).

5. Note: In the Commonwealth of Massachusetts, all gas appliances vented through a ventilation hood or exhaust system equipped with a damper or power exhaust shall comply with 248 CMR, including interlock requirements.

6. This appliance is manufactured for commercial use only and is not intended for residential installation or use.

Due to continuous product improvements, specifications are subject to change without notice.