



AROB-48

Hand polished stainless steel finish.

STANDARD FEATURES

- High efficient energy ceramic infrared burners rated approximately 1800°F at the surface of the burners.
- High heat to sear in juices for great results.
- Ideal for skewer cooking.
- Full sized, pull out grease pan to collect all excess oil.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- 4" Tube legs available for counter top installation.
- 60" and 72" units require set of 6 legs..

DESIGN FEATURES

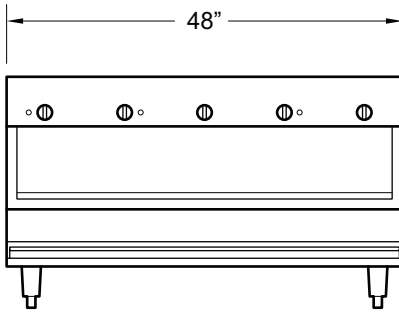


The American Range AROB Series of Counter Top Infrared Overfired Broilers is design-engineered in sizes ranging from 24 to 72 inches wide. Depending on size, evenly spaced ceramic infrared broil burners direct infrared heat downward from 46,000 to 161,000

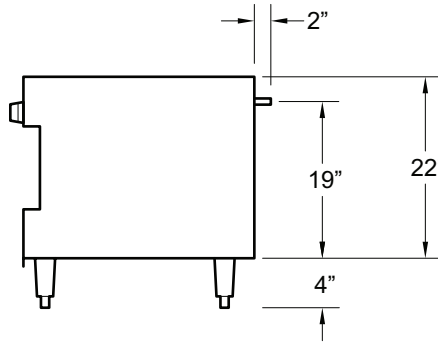
BTU/hour of 1800°F - penetrating and searing the exposed surface of meat, fish, vegetable or casserole products. Since cooking is accomplished using only infrared heat, the food experiences minimal shrinkage and retains juices, tenderness and flavor.

To help tailor cooking power to the menu, individual burner gas valves can be used to change the output power of each infrared broiler. Extending the full width of the broiler, the removable grease tray makes clean-up a snap.

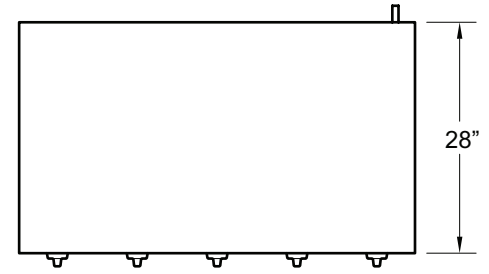
Look to American Range to provide commercial cooking performance, quality and durability - today and whenever you need to upgrade your equipment.



FRONT VIEW



SIDEVIEW



REAR VIEW

SCALE: NOT TO SCALE

AROB INFRARED OVERFIRED BROILERS

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	TOTAL BTU	KW	Shipping Weight	Lbs.	Kg.
AROB-24	24"	28"	22"	2	46,000	13		250	113
AROB-30	30"	28"	22"	2	69,000	20		300	136
AROB-36	36"	28"	22"	3	92,000	27		350	159
AROB-48	48"	28"	22"	4	115,000	34		400	182
AROB-60	60"	28"	22"	5	138,000	40		450	205
AROB-72	72"	28"	22"	6	161,000	47		500	227

STANDARD FEATURES

- Stainless Steel rugged exterior body.
- 6" deep front Stainless Steel bullnose landing ledge/work space.
- 4" High Polished chrome adjustable steel legs.
- 32,000 BTU/hr. open burners, industry's highest.
- High temperature knobs for comfort & durability.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- 4" Tube legs available for counter top installation.
- 6" Legs available for floor models.
- 60" and 72" units require set of 6 legs.
- *Legs must be included when ordering.

MUST SHIP FROM FACTORY WITH PROPER GAS TYPE

N=Natural gas **L**= LP Gas. Must provide **N** or **L** after model number for type of gas needed. **Example: AROB-48-L.** Must specify elevation if over 2000 ft. when ordering.

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.

*The American Range Company continually improves its products and reserves the right to change materials, specifications and dimensions without notice.

This unit is manufactured for commercial use only.