



**ADJ-36**

Hand polished stainless steel finish

### STANDARD FEATURES

- Stainless Steel rugged exterior.
- Adjustable easy lift handle, even under heavy loads, with 3 separate position settings.
- Heavy duty welded fire box.
- High BTU for even heat distribution sears in flavor and assures fast & efficient cooking.
- Heavy duty cast iron top grates provide attractive broiler markings.
- Ample drip and crumb tray and a separate grease tray, makes cleaning easier.
- One year limited warranty, parts and labor.

### OPTIONAL FEATURES

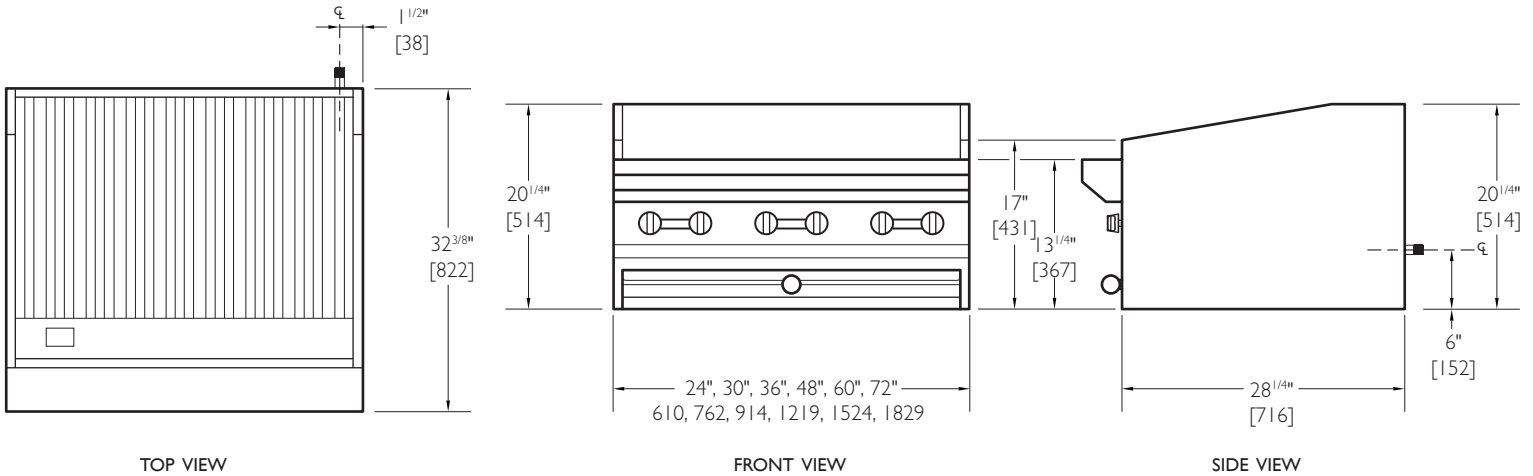
- Larger landing ledge 6", 8", 10".
- Set of four adjustable steel legs.
- Splash guard, left, right, rear.



American Range Heavy Duty Restaurant Equipment is designed for continuous rugged use and performance. Constructed for durability and dependability. All the latest technology is incorporated to give you the best value for your money.

The American Range Top Radiant Broiler produces a great tasting product. Engineered to allow the juices from the meat to drip onto the radiants to produce searing flames and smoke for enhanced flavor. The broiler provides very intense dry heat to cook or finish the surface of meats or other entrees. Infrared heat provides faster heating. The radiant broiler is an excellent way to enhance any menu, providing even cooking and distinctive flavor to your food. All heat goes directly to the food and is great for meats, chicken, and fish.

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.



Model	Width	Depth	Height	No. of Burners	Total BTU	KW	Shipping Weight	lbs.	kg.
ADJ-24	24"	32-3/8"	20 1/4"	4	80,000	23		260	118
ADJ-30	30"	32-3/8"	20 1/4"	5	100,000	29		300	136
ADJ-36	36"	32-3/8"	20 1/4"	6	120,000	35		350	159
ADJ-48	48"	32-3/8"	20 1/4"	8	160,000	47		440	200
ADJ-60	60"	32-3/8"	20 1/4"	10	200,000	59		560	255
ADJ-72	72"	32-3/8"	20 1/4"	12	240,000	70		650	295

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**GAS SUPPLY:** 3/4" NPT Gas inlet 7" to 9" W.C. Manifold pressure is 5.0" W.C. for natural gas, or 11" - 12" Manifold pressure is 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" (51mm) overhang is required when curb mounted. Clearance from non-combustible walls is 0". 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.