

Project
ltem #
Quantity

WOOD CHIP SMOKE BROILER

GAS TYPE:

NATURAL

LP



ARWCS-36

SMOKER FEATURES

- Two smoker boxes with heat resistant handles for peak smoke output.
- Each wood chip drawer features a dedicated burner.
- Smoke travels from five tubes evenly spaced under the grates near the food on the grill – optimizing uptake in flavor.
- Smoke discharges above broiler burners so it's not incinerated before it meets the food!
- Wood drawers pulls out for easy ash removal.
- Two year limited warranty, parts and labor.

BROILER FEATURES

- Six individual controlled 15,000 BTU/hr. gas burners.
- Gas radiants distribute heat.
- Radiants are removable for easy cleaning.
- Full width stainless steel drip pan.
- Includes stainless steel spring loaded lift-up hood. (Easily removable for cleaning).
- Top grates are heavy duty cast iron.
- 14 gauge construction.



Shown with stand and casters.

American Range Wood Chip Smoker Broiler, ARWCS-36 is a radiant broiler with cast iron grates and two smoke boxes. Six independent 15,000 BTU/hr. burners allows for precise heat adjustment. Two smoke boxes with independent controls. Use smoke box without burners for cold smoking.

Loading and unloading is easy — pull the chip tray out of the oven using the heat resistant handle — twist to safely discard ash into a safety can. Stainless steel spring loaded lift-up hood. All 14 gauge construction.

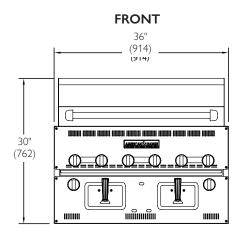


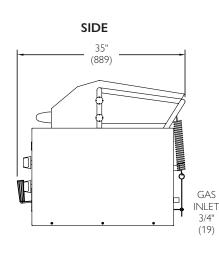


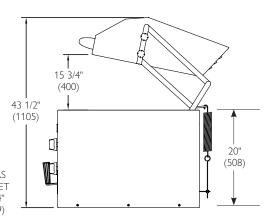




PROFESSIONAL WOOD CHIP SMOKE BROILER







								Shipping Weight*			Optional Stainless Steel Stand			
Model	Width (mm)	Depth (mm)	Height (mm)	Burners	Smoke Injectors	Total BTU	(kW)	Lbs	(kg)		Model	Lbs.	(kg)	
ARWCS-36	36" (914)	35" (889)	43 1/2" (1105)	6	5	90,000	(26)	350	(159)	F	RWCSS-36	54	(25)	



 Stainless steel spring loaded lift-up hood. (Easily removable for cleaning).



 Wood chip pull-out drawers with independent burner chamber and control.

Specify type of gas and altitude if over 2000 feet.

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

NMFCCODE: 25970-2 Class: 85

*Shipping weight includes packaging and is approximate.

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.

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.





