

# AMERICAN RANGE®

A  Company

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

## OVERFIRED BROILER WITH TWO OVENS

GAS TYPE:  NATURAL  LP



AGBU-WO-4  AGBU-WO-4-C

### STANDARD FEATURES

- Four 25,000 BTU/hr. Infrared burner per deck.
- Two lift-out broiler grid per deck (measuring 24 1/4" x 13 1/4" each).
- Grid carriage glides on roller bearing.
- Large capacity drip tray – one per deck.
- Four Infinite heat controls, one per burner spring balanced, five position grid
- Stainless steel front, sides and top.
- Stainless steel all welded body construction.
- 3/4" rear gas connection with regulator.
- Steel adjustable 6" legs.
- Two year limited parts and labor warranty.

### STANDARD 26 1/2" OVEN

- Steel oven burner rated at 35,000 BTU/hr.
- Oven cavity: 26 1/2"W x 22 1/2"D x 13 1/2"H.
- Thermostat ranging from 250°F to 500°F (121°C to 260°C).
- Oven Door: Spring assisted, counterweight door.
- Two chrome plated oven racks (additional racks optional).
- Two fixed rack positions.
- Porcelain enamel oven interior for easy cleaning.
- 100% safety gas shut off.

### CONVECTION OVEN *(In place of standard oven)*

- Steel oven burner rated at 30,000 BTU/hr.
- Convection oven fan improves heat transfer for a faster cook time.
- Two chrome plated oven racks (additional racks optional).
- Chrome rack guides with five tray positions.

### AVAILABLE OPTIONS

- Swivel Casters (set of four – two with front brakes).



**Model AGBU-WO-4**  
(shown with optional casters)

### American Range Model AGBU-WO-4 (standard oven base), and AGBU-WO-4C (convection oven base).

Stainless steel front, front top ledge, sides, base, stub back and top. Four 25,000 BTU/hr. ceramic infrared burners. Standard Oven: 35,000 BTU/hr. with porcelain oven bottom, side and indoor panel. Convection Oven: 32,000 BTU/hr. with porcelain oven bottom, side and interior door panel (120v-1 phase blower motor, 4 amps, cord and plug). Oven measures 26 1/2"W x 22 1/2"D x 13 1/2"H. Standard oven thermostat adjusts from 250° 550°F, Convection oven from 250° 550°F, 3/4" Rear gas connection with regulator. Exterior Dimensions: 41D x 36"W x 76"H on casters.



DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

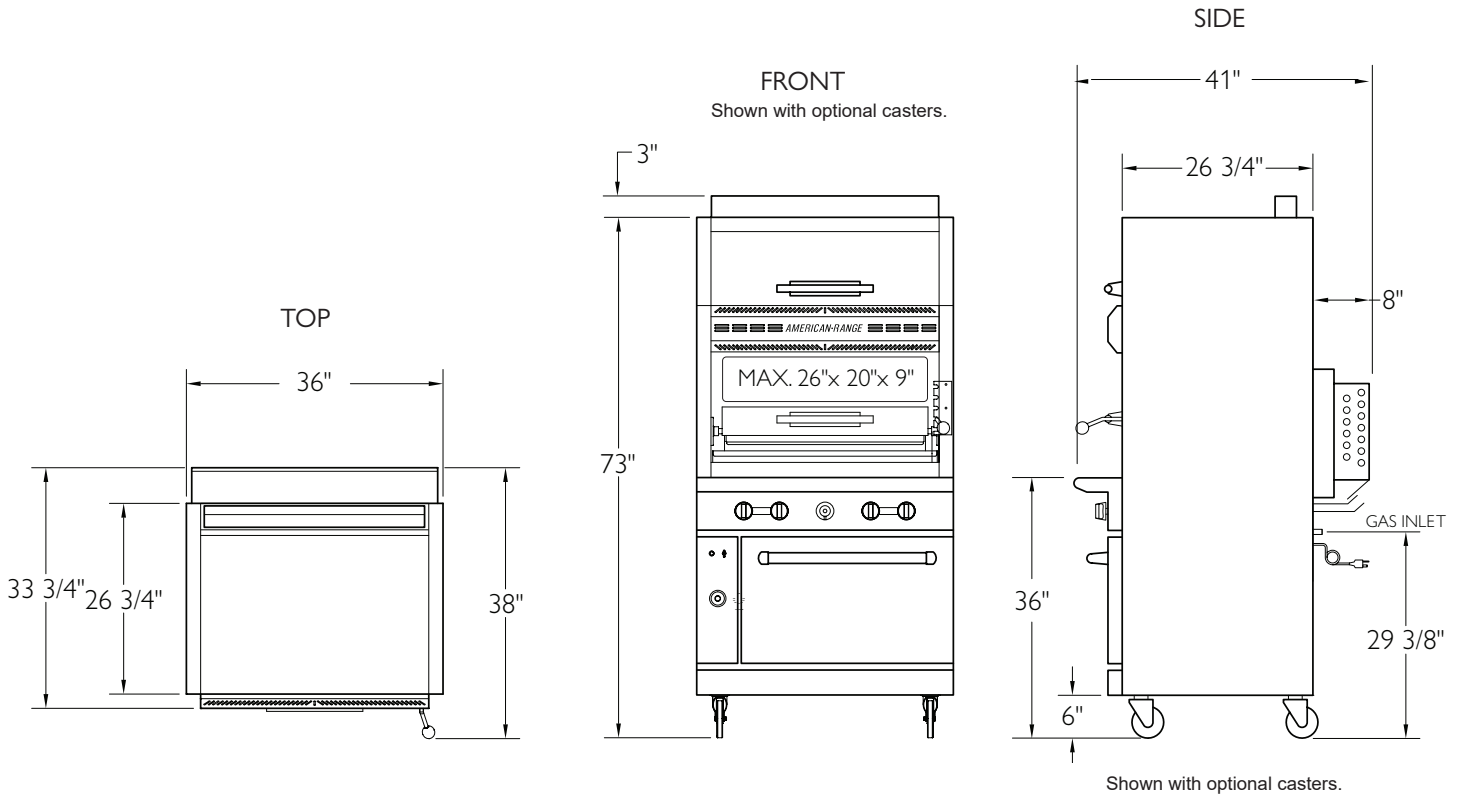
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# INFRARED OVERFIRED BROILERS UPPER AND LOWER OVEN



COUNTERTOP	BURNERS	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	BTU	(KW)	SHIPPING WEIGHT*	
							LBS	(KG)
AGBU-WO-4	4	36" (914)	37" (940)	61" (1550)	135,000	(40)	800	(363)
AGBU-WO-4-C	4	36" (914)	37" (940)	61" (1550)	130,000	(38)	890	(404)

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

NMFCCODE: 25970-2 Class: 85

\*Shipping weight includes packaging and is approximate.

## CONVECTION ELECTRICAL

- 120VAC, 1ø, 60Hz, 4 AMPS. Plug and cord included.

NATURAL GAS	MANIFOLD PRESSURE	
	PROPANE GAS	MANIFOLD SIZE
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.



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