

Project_	
ltem # _	
Quantity	,

KEBOB ROTISSERIE BROILERS

GAS TYPE:

NATURAL

LP



ARKB-24-R

ARKB-36-R

ARKB-48-R

ARKB-60-R

ARKB-72-R

STANDARD FEATURES

- Individually controlled stainless steel 30,000 BTU/hr. burners placed every 6", Chain driven motor rotates skewers for even cooking.
- Stainless steel skewers with black high heat handles
- Radiant are removable for easy cleaning.
- All welded heavy duty fire box.
- Stainless steel front rack to hold 4 skewers per 12"
- Full length removable grease tray for easy cleaning.
- 4" (102) adjustable legs.
- Rear gas connection and regulator
- Two year limited warranty, parts and labor.

AVAILABLE OPTIONS

- Stainless steel stand with casters
- Additional skewers



DESCRIPTION

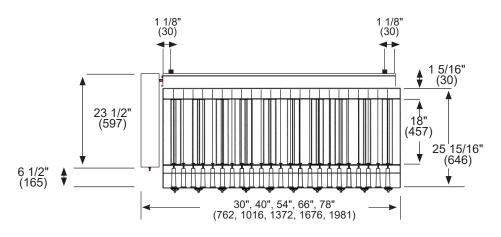
American Range Kebob Rotisserie Broiler available in 24", 36", 48", 60" and 72". Insulated all welded stainless steel firebox with 30,000/BTU hr. burners with a grease tray. A chain driven motor rotates the skewers over the heat for even cooking. Skewers connect in the rear to the motor and a stainless steel skewer rack in the front holds the skewers. Unit holds four skewers per 12" includes one set of skewers, 4" legs and a two year warranty.



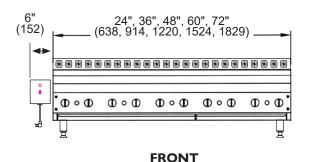


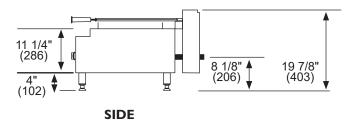






TOP





SHIPPING WEIGHT*

Optional Stainless Steel Stands

MODEL	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	SKEWERS	BTU ((KW)	LBS	(KG)
ARKB-24-R	30" (610)	30" (762)	19-7/8" (504)	8	120,000	(35)	200	(90)
ARKB-36-R	42" (1067)	30" (762)	19-7/8" (504)	12	180,000	(53)	320	(145)
ARKB-48-R	54" (1372)	30" (762)	19-7/8" (504)	18	240,000	(70)	360	(163)
ARKB-60-R	66" (1677)	30" (762)	19-7/8" (504)	24	300,000	(88)	400	(182)
ARKB-72-R	78" (1982)	30" (762)	19-7/8" (504)	28	360,000	(106)	440	(200)

MODEL	LBS	(KG)
KBES-24-R	47	(21)
KBES-36-R	54	(25)
KBES-48-R	72	(33)
KBES-60-R	99	(45)
KBES-72-R	110	(50)

- 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.

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

ROTISSERIE ELECTRICAL				
VOLTAGE	PHASE	AMPS		
120	1	4		

15 amps three prong cord provided

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.





