

AMERICAN RANGE

Quality Commercial Cooking Equipment

ARSM SALAMANDER BROILER RESTAURANT SERIES

American Range Heavy Duty Salamander Broiler is innovatively engineered for optimum performance and long lasting durability. The modern design features infra-red burners designed to provide complete coverage of a large cooking area. Providing flexibility to operate burner to suit the need at the time thus saving energy. In addition, four rack positions and a well balanced rack lift mechanism provide superb flexibility of heat control for the discriminating operator. The standard finish for the Salamander Broiler is stainless steel. Add to that the elegant styling, easy to reach controls and a very competitive price. Infra-red broiler provides instant, even heating for the perfect preparation of steaks, fish, and lobster. Excels in the preparation of melted cheese dishes such as Mexican and Italian specialties. Due to its versatility, browning, and finishing a wide range of foods such as; au gratin dishes, garlic toast, and omelettes are a breeze. 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.

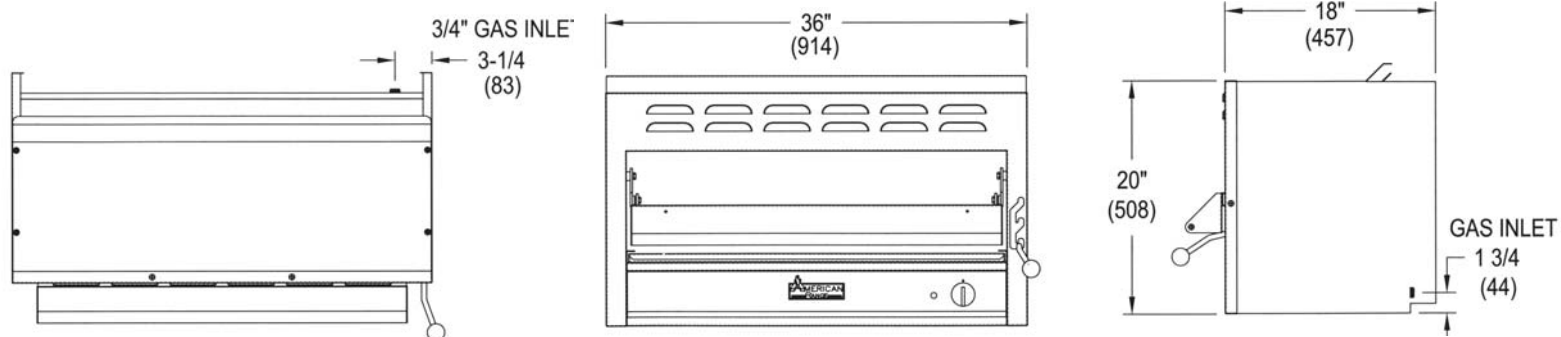


ARSM-36

STANDARD FEATURES

- Heavy gauge insulated body.
- All stainless steel front & sides.
- Standing pilot for instant lighting of both burners.
- Gas fired 35,000 BTU/hr. infra-red burner provides instant, even heating.
- Adjustable gas valve.
- Grid rack assembly rolls out for ease of loading and unloading.
- Large capacity drain pan.
- Broiler grid, can be easily removed for cleaning.
- Mounting assemblies available for wall mounting.
- Check with factory for range mounting details.
- Counter legs for counter top use are optional.
- AGA and CGA design certified are optional, NSF listed.
- One Year limited warranty, parts and labor.





SALAMANDER BROILER

MODEL	DIMENSIONS	TOTAL BTU	SHIP. WT. Lbs.	Kg.
ARSM-36	36"W x 28"H x 18"D	35,000	190	86

STANDARD FEATURES

- Heavy gauge insulated body.
- All Stainless Steel front, sides and top.
- Standing Pilot for instant ignition
- Gas fired 35,000 BTU/hr. infra-red burner provides instant, and even heating.
- Adjustable gas valve.
- Grid rack assembly rolls out for ease of loading and unloading.
- Large capacity drain pan.
- Broiler grid, can be easily removed for cleaning.
- Mounting assemblies available for wall mounting.
- Counter legs for countertop use.
- AGA and CGA design certified, NSF listed.
- One Year limited warranty, parts and labor.

AVAILABLE OPTIONS

IMPORTANT MOUNTING DETAILS

- **Range Mount Kit-** May be mounted on most AR-Restaurant range models. For all models except 36" (914) series, must be ordered from factory with mounting channels. Field adaptation is not possible on our other models. Call the factory for details.
- **Counter or Wall Mount Kit-** May be counter-mounted with 6" (152) legs or wall-mounted with factory supplied mounting bracket kit.



Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas Manifold size -3/4" NPT. Specify type of gas and altitude if over 2000 feet.
Clearances: Clearance to non combustible construction 0". Clearance from combustible walls 4" (102) sides and rear.

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