

# AMERICAN RANGE®

A  Company

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

## SALAMANDER BROILERS

GAS TYPE:  NATURAL  LP



ARSB-36

ARSM-24

ARSM-36

### STANDARD FEATURES

- Heavy gauge insulated body
- All stainless steel front and sides
- Stainless steel pilot for instant ignition of burners
- Two gas infrared burners totaling 30,000 BTU/hr. provides instant, even heating
- Three level adjustable cooking grate
- Adjustable temperature
- Grate rolls out for ease of loading and unloading
- Large capacity drain pan
- Broiler grid can be easily removed for cleaning
- Two year limited warranty, parts and labor

### OPTIONAL FEATURES

- Mounting assemblies available for wall mounting
- Mounting assemblies available for range-mounting



Model Shown ARSB-36



Model Shown ARSM-36

### DESCRIPTION

American Range, Salamander Broiler choose either single controls ARSM-24 or ARSM-36 or dual controls ARSB-36. The 24" unit has 25,000 BTU/hr. and both 36" units have 30,000 BTU/hr. infrared adjustable burners. Three level adjustable cooking grate. Grate rolls out for easy loading and unloading. Includes large capacity grease tray and stainless steel front and sides.



DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

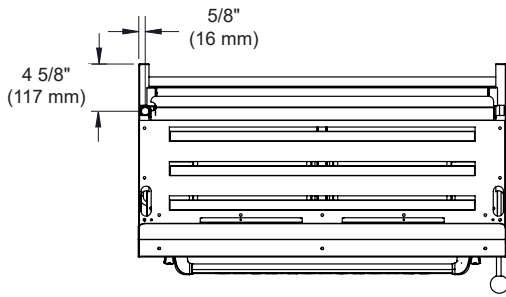
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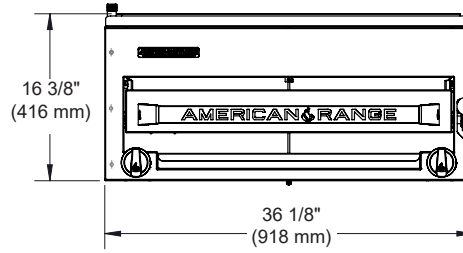
13592 Desmond St Pacoima CA 91331  
T. 818.897.0808 Toll Free: 888.753.9898  
[www.AmericanRange.com](http://www.AmericanRange.com)

# SALAMANDER BROILERS

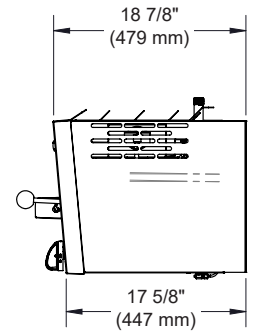
**TOP**



**FRONT**

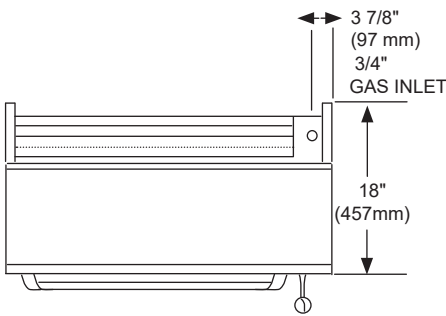


**SIDE**

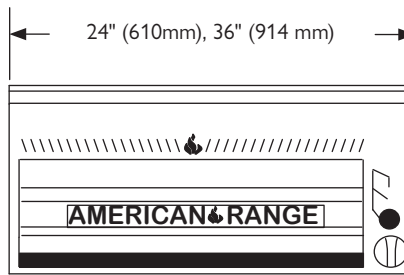


**ARSB-36 36" DUAL CONTROL SALAMANDER BROILER**

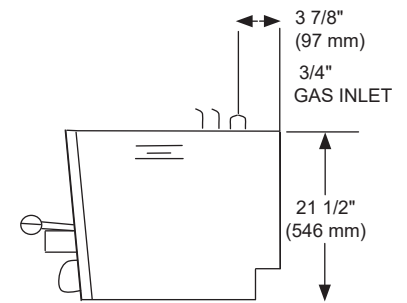
**TOP**



**FRONT**



**SIDE**



**ARSM-36 36" SINGLE CONTROL SALAMANDER BROILER**

Model	Width (mm)	Depth (mm)	Height (mm)	Burners	Total BTU	(kW)	Shipping Weight*	
							Lbs	(kg)
ARSM-24	24" (610)	18" (458)	21 1/2" (547)	1	25,000	(7)	175	(80)
ARSM-36	36" (914)	18" (458)	21 1/2" (547)	1	30,000	(9)	200	(91)
ARSB-36	36 1/8" (918)	18 7/8" (479)	16 3/8" (416)	2	30,000	(9)	200	(91)

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

Two infrared burners with independent controls is standard on ARSB.  
Standard mounting of ARSB and ARSM is on the left side on larger size ranges.

CRATED DIMENSIONS (MM)  
38"W x 20"D x 21"H (965 x 508 x 533)  
NMFCCODE: 25970-2 Class: 85

\*Shipping weight includes packaging and is approximate.

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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