

ROTISSERIE KEBOB 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
- Removable radiants 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" adjustable legs
- Rear gas connection and regulator
- Two year limited warranty, parts, and labor

AVAILABLE OPTIONS

- Additional stainless steel skewers
- Equipment stand available



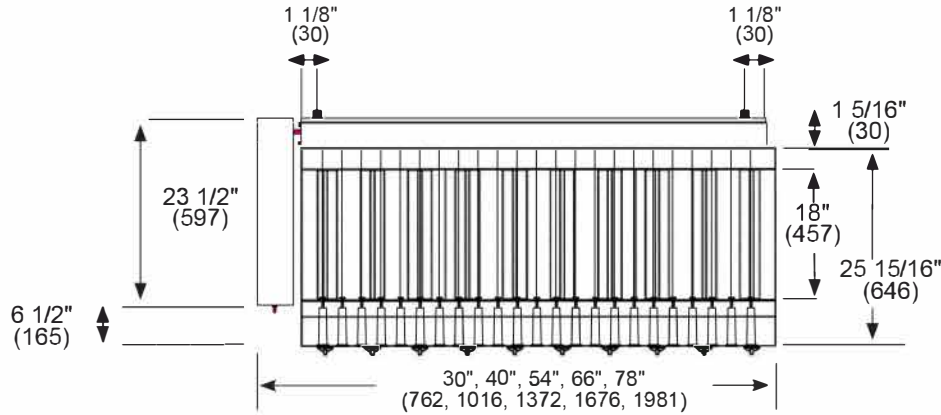
Model Shown ARKB-36

DESCRIPTION

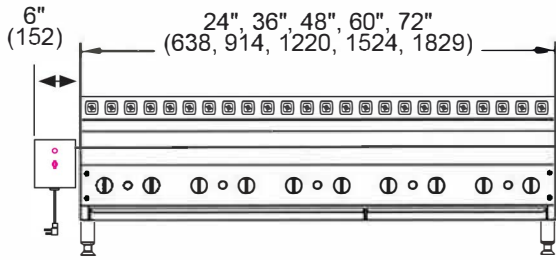
American Range ARKB series rotisserie kebob broilers feature a countertop design and individually controlled stainless steel burners 30,000 BTU/hr. each. Available in sizes 24", 36", 48", 60", and 72". Chain driven motor rotates skewers for even cooking. Stainless steel skewers with black high heat handles. Removable radiants 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" adjustable legs. Rear gas connection and regulator. Two year limited warranty, parts, and labor.



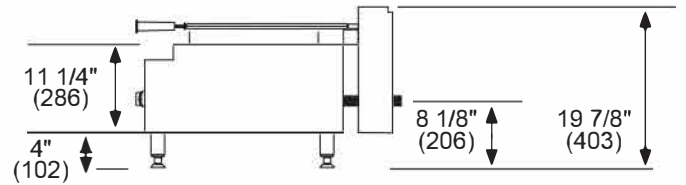
ROTISSERIE KEBOB BROILERS



TOP



FRONT



SIDE

MODEL	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	SKEWERS	BTU/hr.	(KW)	SHIPPING WEIGHT*	
							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)

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)

Subject to change without notice.

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

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

*Shipping weight includes packaging and is approximate.

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT



A----- Rev A 04212025

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