

AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

Culinary Series CHICKEN ROTISSERIE BROILER

STANDARD FEATURES

- Heavy gauge all Stainless Steel interior and exterior.
- Individual gear motor for heavy chrome plated spits for ACB-4.
- Pre-plumbed gas connections requiring inlet connection only.
- Double port pipe burner rated at **Power-Plus** 35,000 BTU/hr. each.
- Large built-in grease trough.
- 2 tip meat prong to secure whole chickens.
- Can hold up to 5 chickens per spit.
- Supported by heavy duty 5" casters.
- 75 watt lamp.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Rib baskets.
- Additional spitforks or spit assemblies.
- 6" chrome legs.
- "V" channel welded spit assembly.



GAS TYPE: NATURAL LP



Model Shown ACB-7
Power-Plus
35,000 BTU/hr. Burner

Innovative technology at work in the food service industry. The **Culinary Series** by American Range, hand crafted Chicken Rotisseries are engineered and fabricated with the most advanced features to ensure a long demanding life. As with all American Range products our energy efficient Chicken Rotisseries use the most up to date design and components to create a superior product.

Welded frame construction and heavy gauge Stainless Steel panels ensure exceptional quality, an all Stainless Steel body makes clean up easy. Heavy duty burners are rated at **Power-Plus** 35,000 BTU/hr. for the maximum output available. Rotisseries are available in three sizes, select the one that is right for you.

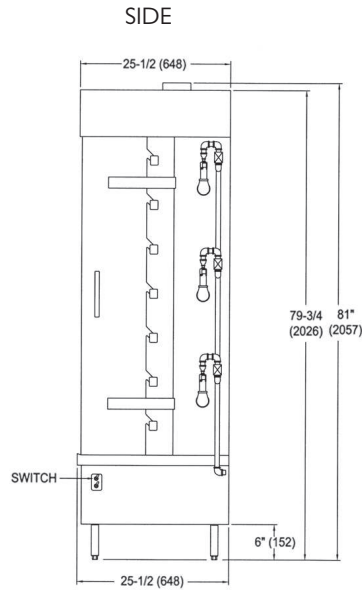
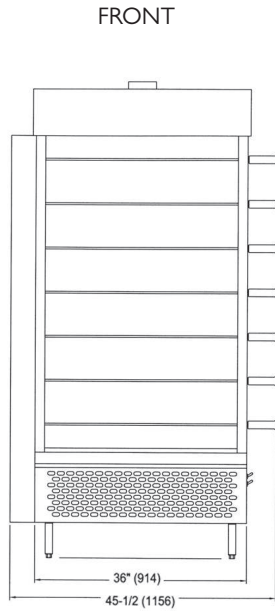
Quality, dependability and customer satisfaction make American Range the **brand of choice among professional chefs and restaurateurs worldwide.**

Culinary Series

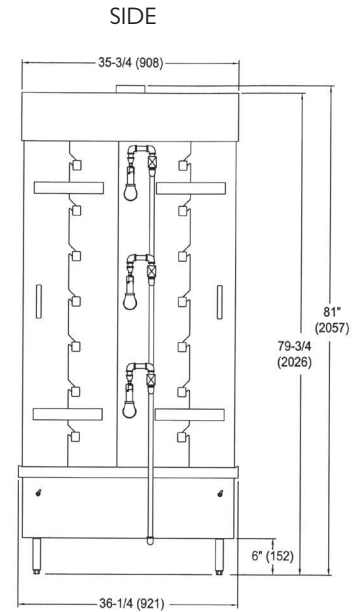
CHICKEN ROTISSERIE BROILER



ACB-14



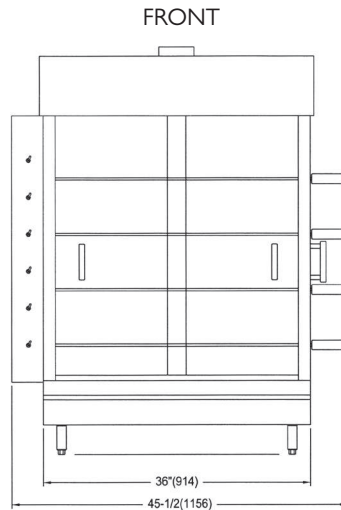
ACB-7



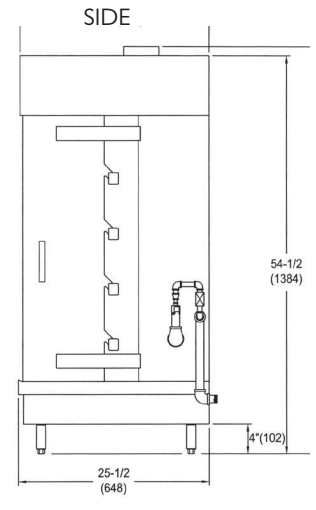
ACB-14



ACB-4



ACB-4



Model	Description	Width	Depth	Height	No. of Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ACB-4	4 Spits	45"	25"	58"	1	35,000	10	350	159	
ACB-7	7 Spits	45"	25"	78"	3	105,000	31	500	227	
ACB-14	14 Spits	45"	25"	78"	3	105,000	31	850	386	

GAS SUPPLY:

3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

ELECTRICAL SUPPLY:

120 Volts, 4 AMPS, three prong required, 15 AMP cord provided.

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) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations 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.



A70176
10292020



Chef Inspired, Professional Cooking Equipment

13592 Desmond St. Pacoima CA 91331
T. 818.897.0808 F. 818.897.1670
Toll Free: 888.753.9898
www.americanrange.com