

AMERICAN RANGE

CHEF INSPIRED, PROFESSIONAL COOKING EQUIPMENT

ADJF ADJUSTABLE TOP BROILERS

ADJUSTABLE TOP RADIANT BROILERS WITH OPEN CABINET BASE

STANDARD FEATURES

- Stainless Steel rugged exterior cabinet on all floor models.
- Adjustable east lift handle, even under heavy loads, with 3 separate position settings.
- 24", 30" & 36" units equipped with one adjustable rack.
- 48", 60" & 72" units equipped with two separate adjustable racks.
- Individually controlled burners with Stainless Steel pilots.
- Heavy duty welded fire box.
- Two year limited warranty, parts and labor.

OPTIONAL FEATURES

- Large landing ledge 6", 8", 10".
- Set of four adjustable steel legs
- Custom Splash guards (sides and back)



GAS TYPE: NATURAL LP



Model ADJF-24

Shown with standard 4" splashguard back and 4" to 2" tapered down splashguard sidewalls.

The back splashguard is 4" when radiant is in its lowest position.

As radiant is tilted up in the back, the splashguards become shorter.

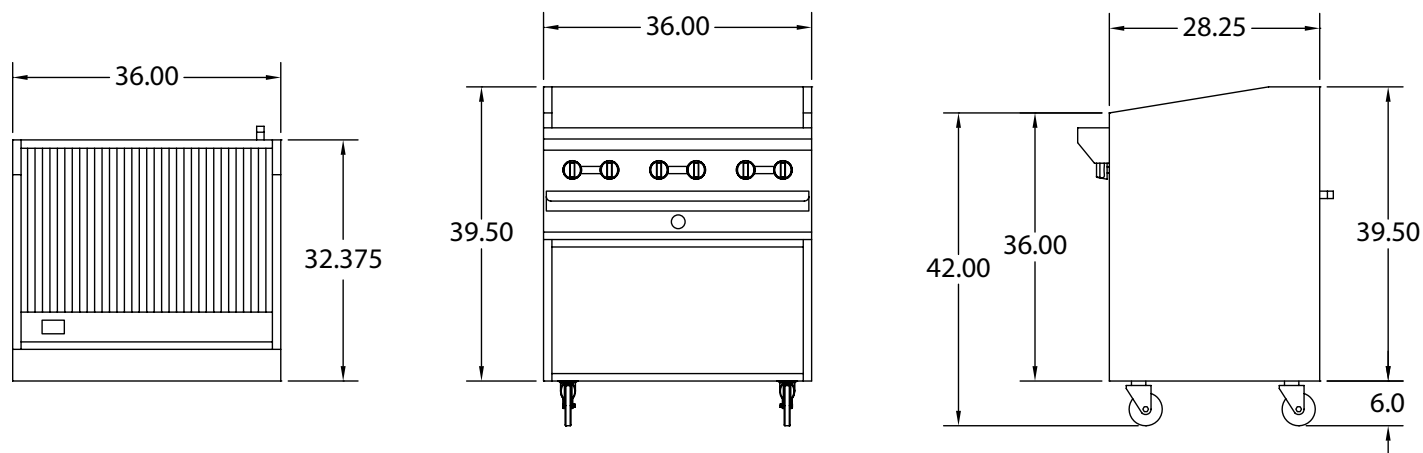
Optional custom size splashguards are available. Call for quote.

American Range Heavy Duty Restaurant Equipment is designed for continuous rugged use and performance. Constructed for durability and dependability. All the latest technology is incorporated to give you the best value for your money.

The American Range Top Radiant Broiler produces a great tasting product. Engineered to allow the juices from the meat to drip onto the radiants to produce searing flames and smoke for enhanced flavor. The broiler provides very intense dry heat to cook or finish the surface of meats or other entrees. Infrared heat provides faster heating. The radiant broiler is an excellent way to enhance any menu, providing even cooking and distinctive flavor to your food. All heat goes directly to the food and is great for meats, chicken, and fish.

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.

ADJF ADJUSTABLE TOP RADIANT BROILERS WITH OPEN CABINET BASE



Model	Width	Depth	Height	No. of Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.	Base
ADJF-24	24"	28-1/2"	36"	4	80,000	23		335	152	Included
ADJF-30	30"	28-1/2"	36"	5	100,000	29		375	170	Included
ADJF-36	36"	28-1/2"	36"	6	120,000	35		425	193	Included
ADJF-48	48"	28-1/2"	36"	8	160,000	47		530	241	Included
ADJF-60	60"	28-1/2"	36"	10	200,000	59		660	300	Included
ADJF-72	72"	28-1/2"	36"	12	240,000	70		775	352	Included

STANDARD FEATURES

- Stainless Steel rugged exterior cabinet on all floor models.
- 24", 30" & 36" units equipped with 1 adjustable rack.
- 48", 60" & 72" units equipped with 2 separate adjustable racks.
- Individually controlled burners with Stainless Steel pilots.
- 3-position adjustable grate.
- Heavy duty welded fire box.
- Two year limited warranty, parts and labor.

OPTIONAL FEATURES

- For larger than 6", 8" and 10" depth landing ledge.
- Casters, set of 4. 4" diameter with brakes.
- 60" & 72" models require set of 6 legs.
- Custom splashguards (back and sides)

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.

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.