

WOOD CHIP SMOKE BROILER

GAS TYPE: NATURAL LP



ARWCS-36

SMOKER FEATURES

- Two smoker boxes with heat resistant handles for peak smoke output.
- Each wood chip drawer features a dedicated burner.
- Smoke travels from five tubes evenly spaced under the grates near the food on the grill – optimizing uptake in flavor.
- Smoke discharges above broiler burners – so it's not incinerated before it meets the food!
- Wood drawers pulls out for easy ash removal.

BROILER FEATURES

- Six individual controlled 15,000 BTU/hr. gas burners.
- Gas radiants distribute heat.
- Radiants are removable for easy cleaning.
- Full width stainless steel drip pan.
- Includes stainless steel spring loaded lift-up hood. (Easily removable for cleaning).
- Top grates are heavy duty cast iron.
- 14 gauge construction.



Model Shown ARWCS-36

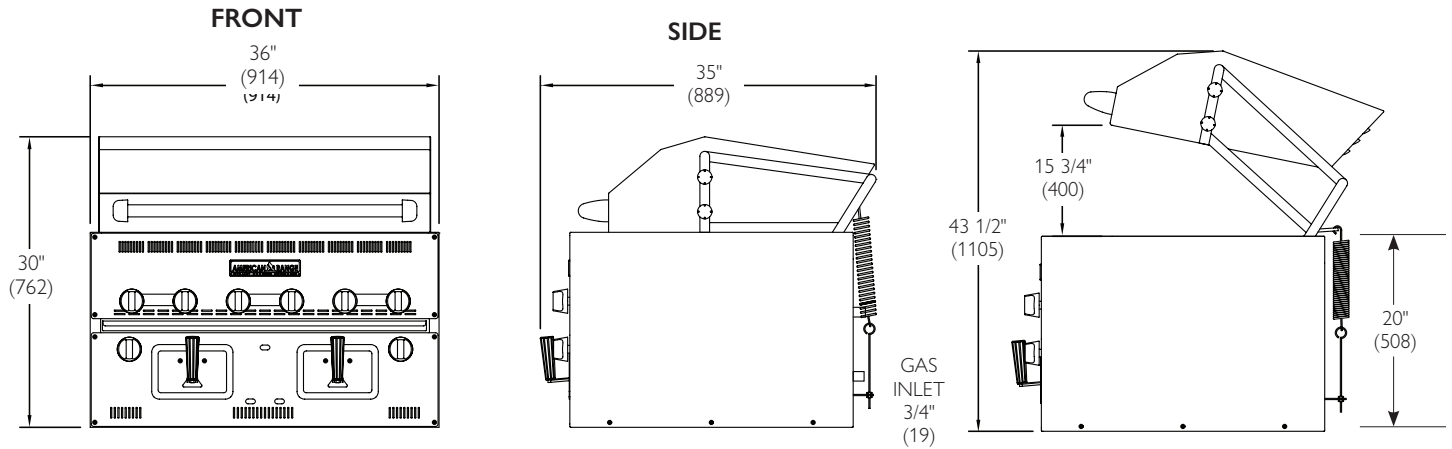
Shown with stand and casters.

American Range Wood Chip Smoker Broiler, ARWCS-36 is a radiant broiler with cast iron grates and two smoke boxes. Six independent 15,000 BTU/hr. burners allows for precise heat adjustment. Two smoke boxes with independent controls. Use smoke box without burners for cold smoking.

Loading and unloading is easy – pull the chip tray out of the oven using the heat resistant handle – twist to safely discard ash into a safety can. Stainless steel spring loaded lift-up hood. All 14 gauge construction.



PROFESSIONAL WOOD CHIP SMOKE BROILER



Model	Width (mm)	Depth (mm)	Height (mm)	Burners	Smoke Injectors	Total BTU	(kW)	Shipping Weight*		Optional Stainless Steel Stand		
								Lbs	(kg)	Model	Lbs.	(kg)
ARWCS-36	36" (914)	35" (889)	43 1/2" (1105)	6	5	90,000	(26)	350	(159)	RWCSS-36	54	(25)



- Stainless steel spring loaded lift-up hood. (Easily removable for cleaning).



- Wood chip pull-out drawers with independent burner chamber and control.

Specify type of gas and altitude if over 2000 feet.

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

NMFCODE: 25970-2 Class: 85

*Shipping weight includes packaging and is approximate.

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.

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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