

Project_	
Item # _	
Quantity	

ADJUSTABLE CHAR-BROILERS

GAS TYPE:

NATURAL

LP



ADJ-24 ADJ-36 ADJ-48 ADJ-60 ADJ-72

STANDARD FEATURES

- · Stainless steel rugged exterior
- Adjustable easy lift handle, even under heavy loads, with three separate position settings
- Heavy duty welded unit with 4" splash guard on back and 4" tapered to 2" on sides
- · Adjustable grate, with three position settings
- 20,000 BTU/hr. burners for even heat distribution
- · Heavy duty cast iron top grates
- · Full size grease tray for easy cleaning
- 24" and 36" units equipped with one adjustable rack
- 48", 60", and 72" units equipped with two separate adjustable racks
- Two year limited warranty, parts, and labor



Model Shown ADJF-36 Shown with optional casters

DESCRIPTION

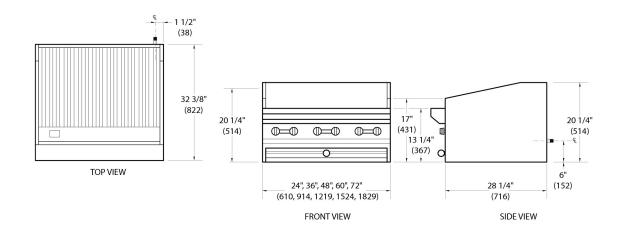
American Range ADJ series charbroilers countertop design 20,000 BTU/hr. burners for efficiency and performance. Models come in a range of sizes from 24" to 72" wide. Cast Iron radiants come standard, as do the adjustable grates, which may be adjusted in three separate titling positions for increased flexibility and temperature control. Double wall 4" splash guard in the back and 4" tapered to 2" on each side help with heat retention, while stainless steel exterior construction makes this charbroiler both durable and easy to clean.











SHIPPING WEIGHT*

COUNTERTOP	BURNERS	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	BTU/hr.	(KW)	LBS	(KG)
ADJ-24	4	24" (610)	32 3/8 (822)	20 1/4" (514)	80,000	(23)	260	(118)
ADJ-36	6	36" (914)	32 3/8 (822)	20 1/4" (514)	120,000	(35)	350	(159)
ADJ-48	8	48" (1219)	32 3/8 (822)	20 1/4" (514)	160,000	(47)	440	(200)
ADJ-60	10	60" (1524)	32 3/8 (822)	20 1/4" (514)	200,000	(59)	560	(254)
ADJ-72	12	72" (1829)	32 3/8 (822)	20 1/4" (514)	240,000	(70)	650	(295)

(102)

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

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

*Shipping weight includes packaging and is approximate.

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)





