

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

AMSQ WOOD FIRED BROILERS

GAS TYPE: NATURAL LP

MESQUITE WOOD-FIRED CHAR-BROILERS

STANDARD FEATURES

- Stainless Steel body.
- Built-in gas log lighter burner with adjustable gas valve and standing pilot for instant ignition.
- Large Stainless Steel door with handle located on front of the broiler allows easy loading and moving of wood/charcoal.
- Open bottom grate design allows continuous updraft for optimum fuel combustion.
- Heavy duty fire box is lined with refractory bricks that protect interior from burn out.
- Heavy duty cast iron top grates provide attractive broiler markings.
- Broiler may use any type of wood or charcoal.
- Requires either legs or stands.
- One year limited warranty, parts and labor.



AMSQ-48
Shown with optional
stand and caster

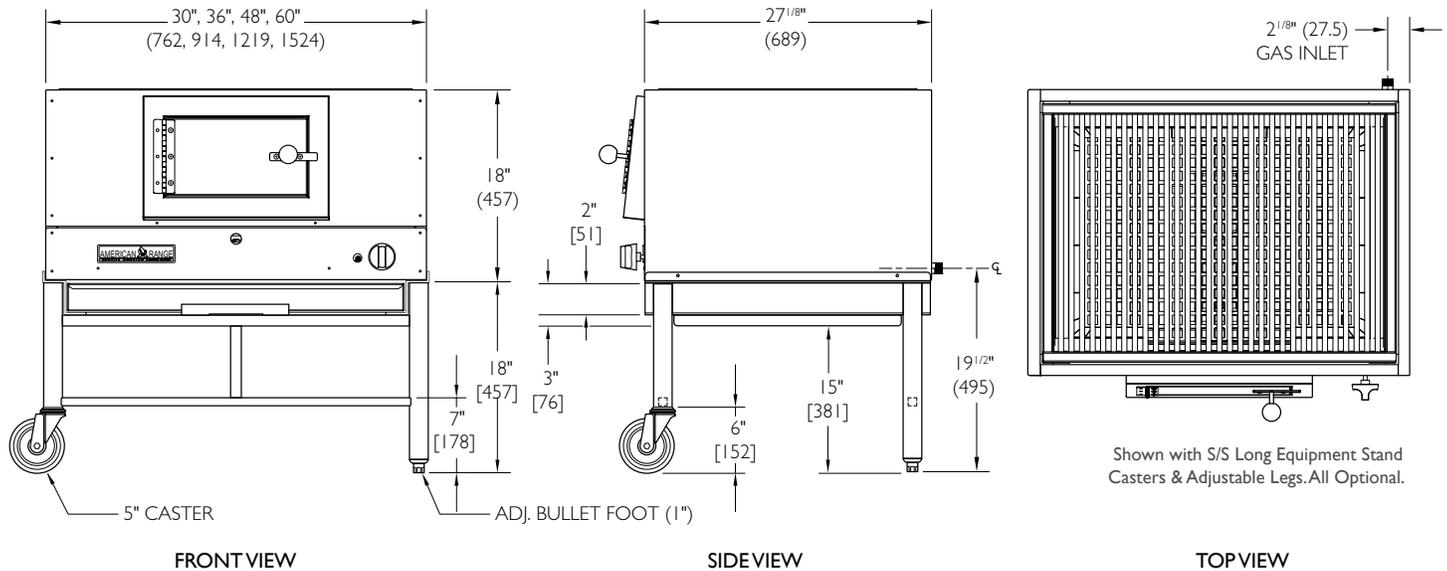
American Range provides as standard many of the optional upgrades normally offered at a premium on other Mesquite Wood Broiler lines.

The new look features a Stainless Steel body. Located on the front of the broiler is a large chute for easy loading and moving of wood and charcoal during operation. A built-in gas log lighter eliminates the need for messy lighter fluids or electric starters and can be used during "peak" periods.

The American Range Mesquite Wood Broiler enhances the flavor of meat, fish and poultry with the unique flavor of mesquite. The broiler makes mesquite broiling convenient and efficient. The unique open grate bottom allows a continuous updraft of air for optimal fuel combustion saving wood and charcoal costs. The heavy duty round-rod grates make attractive broiling marks to add appetite appeal.



AMSQ MESQUITE WOOD-FIRED CHAR-BROILERS



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Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AMSQ-30	30"	27"	18"	1	30,000	9		300	137
AMSQ-36	36"	27"	18"	1	30,000	9		345	157
AMSQ-48	48"	27"	18"	1	30,000	9		405	184
AMSQ-60	60"	27"	18"	2	60,000	18		455	206

STANDARD FEATURES

- Stainless Steel body.
- Built-in gas log lighter burner with adjustable gas valve and standing pilot for instant ignition.
- Large Stainless Steel door with handle located on front of the broiler allows easy loading and moving of wood/charcoal.
- Open bottom grate design allows continuous updraft for optimum fuel combustion.
- Heavy duty fire box is lined with refractory bricks that protect interior from burn out.
- Heavy duty cast iron top grates provide attractive broiler markings.
- Broiler may use any type of wood or charcoal.
- Requires either legs or stands.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Top grate made from 1" (12) round steel rod, welded for durability.
- Optional open top stand.
- 4" (102) counter legs.
- Quick disconnect and flexible gas hose.

BROILERS

- Burners are built-in gas log lighter with adjustable gas valve and standing pilot for instant ignition.
- Heavy duty round-rod section grates for attractive markings on food.
- Bottom grate: Open bottom grate allows continuous updraft for optional fuel combustion.
- Drip Pan: Removable deep drip pan at the bottom for convenient cleaning of ash and debris.
- Cleaning: Easy cleaning of all grates and inner liner; no tools required.
- Removable Liner: Heavy duty liner protects the interior from burn out and is easy to replace when needed.

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.

EQUIPMENT STANDS

