

# AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

## Culinary Series

### BROILERS W/ LOWER & UPPER OVENS

#### STANDARD FEATURES

- Stainless Steel rugged body.
- 6" deep front Stainless Steel bullnose landing ledge/work space.
- 6" High Polished chrome adjustable steel legs.
- Heavy gauge welded frame construction.
- **Power-Plus** 32,000 BTU/hr. industry's highest.
- Polished glossy red knobs.
- One year limited warranty, parts and labor.

#### OPTIONAL FEATURES

- Stainless Steel skewer holder guides per deck.
- Storage base.
- Swivel casters in lieu of 6" legs.
- 3/4" X 36" Quick disconnect with restraining device.
- 3/4" X 48" Quick disconnect with restraining device.
- 3/4" X 60" Quick disconnect with restraining device.



GAS TYPE: ☐ NATURAL ☐ LP



**Model Shown AGBU-WO-4**

Shown with optional Casters.

**Power-Plus**

32,000 BTU/hr. Burners

The **Culinary Series** by American Range, Infrared Overfired Broiler with upper and lower ovens has a reputation that lives up to its name. The AGBU-WO gas-fired powerhouse has four broil burners that direct nearly **Power-Plus** 128,000 BTU/hr. of 1850°F infrared heat downward to penetrate and sear the exposed surface of the meat, fish, vegetable or casserole products. Since the cooking is accomplished using only infrared heat, the food experiences minimal shrinkage and retains juices, tenderness and flavor.

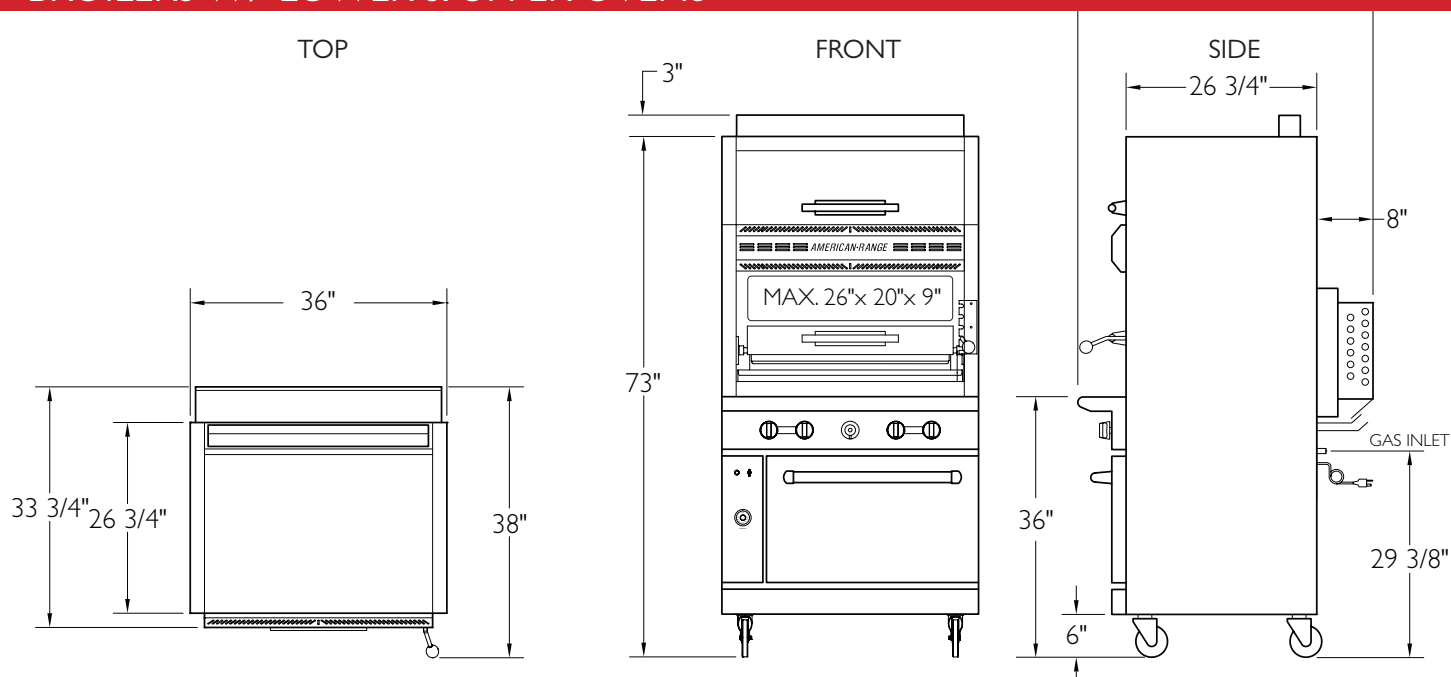
To help tailor cooking power to the menu, the individual burner gas valves can be used to change the output power of the broiler, and the broiler grid is spring-balanced and adjustable – so raising and lowering the four position deck is easy. Extending the full width of the broiler, the removable grease tray makes clean-up a snap.

Look to American Range to provide commercial cooking performance, quality and durability - today and whenever you need to upgrade your equipment.

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

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## BROILERS W/ LOWER & UPPER OVENS



Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AGBU-WO-4	36"	33-3/4"	76"	5	128,000	34		800	364

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### 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.