



PROFESSIONAL QUALITY COOKING EQUIPMENT

OWNER'S MANUAL FOR
PROFESSIONAL SERIES COUNTERTOP BROILERS:

MODEL NUMBERS:
ARRB, AERB, AECB, ARKB, ADJ, AHS



ARRB-36



ARKB-36

DESIGN



CLASS



FUNCTION

FOR YOUR SAFETY

FOR YOUR SAFETY!

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

FOR YOUR SAFETY

WARNING

IMPROPER INSTALLATION

WARNING!

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death and will void warranty. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING

IMPROPER INSTALLATION

IMPORTANT SERVICE NOTICE!

Using any part other than genuine American Range factory supplied parts relieves the manufacturer of all liability. American Range reserves the right to change product design and specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for the previously purchased equipment.

Instructions to be followed in the event the user smells gas should be posted in a prominent location. This information should be obtained by consulting the local gas supplier.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

This equipment is design engineered for commercial use only.

Model Number: _____

Serial Number: _____

Purchase Date: _____

Installed By: _____ Install Date: _____

Gas Type: _____

Electrical Information: _____



PROFESSIONAL QUALITY COOKING EQUIPMENT

To Our Most Valued Customer:

Congratulations on your purchase of an American Range product. We hope you will enjoy the design, manufactured quality, innovative features and cooking performance of this product – it represents our continuing dedication to satisfying the most demanding needs of customers like you.

Please read this manual and become familiar with important safety information about how to install and set-up the unit, basic operating instructions, and how to maintain that just-like-brand-new appearance and performance - over years of day-to-day use.

If you should encounter any sort of problem, turn to the section of the manual entitled, "Troubleshooting" – for a quick solution or guidance regarding the next step required to get back to tip-top condition.

Thank you for choosing an American Range product for your kitchen. As you can expect, this appliance is designed for years of reliable service. If you have any questions or comments, please contact the dealer from whom you purchased the unit, or contact American Range Customer Service via email: info@americanrange.com at www.americanrange.com, or call 888.753.9898.

Sincerely,

Shane Demirjian

President, American Range Corporation



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IMPORTANT

Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with the functions of the equipment and experienced with state/local installation codes.

Operation of the equipment should be performed by qualified or authorized personnel who have read this manual and are familiar with the functions of the equipment.

Service of the equipment should be performed by qualified personnel who are knowledgeable with American Range equipment.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is crafted and inspected carefully by skilled personnel before leaving the factory. The transportation company assumes full responsibility for the safe delivery upon acceptance of the equipment.

If you receive a damaged product, immediately contact your delivery company, your dealer, your builder or installer. Do not install or attempt to operate a damaged appliance.

1. Note any visible loss or damage on the freight bill or express delivery and have the note signed by the person making the delivery.
2. File claim for damages immediately regardless of the extent of damages.
3. For damage noticed after unpacking (concealed loss or damage), notify the transportation company immediately and file a "Concealed Damage" claim with them. This should be done within fifteen (15) days from the date that delivery is made to you. Retain the shipping container for inspection.

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Owners Manual, ensuring you provide proper ventilation when cooking with gas.

INSTALLATION INSTRUCTIONS

The gas pressure regulator provided with the equipment must be installed when the appliance is connected to the gas supply.

The area around the appliance must be kept free and clear of combustibles such as solvents, cleaning liquids, brooms, rags, etc.

Proper clearances must be provided at the front of the appliances for servicing and proper operation.

Provisions shall be incorporated in the design of the kitchen, to ensure an adequate supply of fresh air and adequate clearance for air openings into the combustion chamber; for proper combustion and ventilation. For proper operation of the appliance, do not obstruct the flow of combustion and ventilation air.

The installation must conform with local codes, or in the absence of local codes, with the national fuel gas code, ANSI Z223.1 - 1988 (or latest addenda).

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system in excess of 1/2 PSI.

The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI.

The gas supply line must be at least 3/4" NPT.

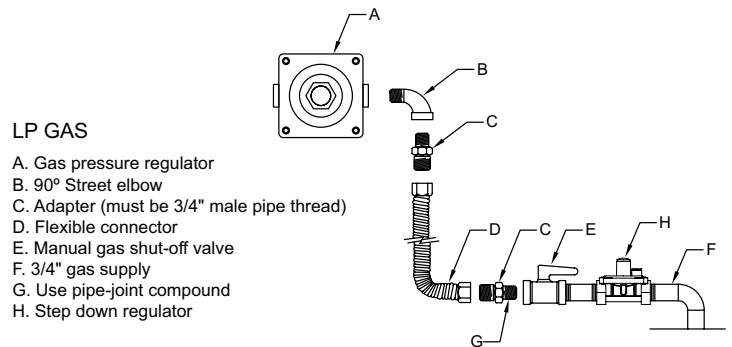
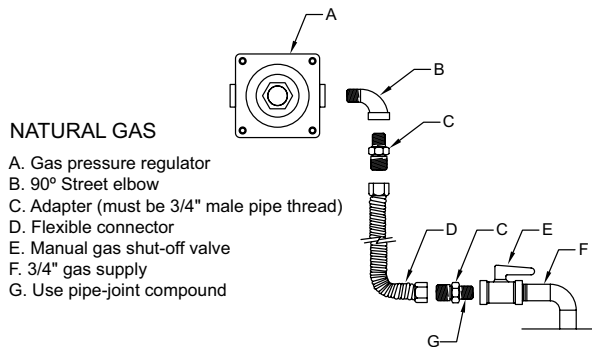
INSTALLATION - GAS STANDARDS AND CODES

IMPORTANT - The installation of this appliance must conform to local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149-1, or the Propane Installation Code, CAN/CGA-B149-2 as applicable, including:

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psi (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing the individual manual shut-off valve during any pressure testing of the gas supply piping system.

GAS CONNECTION - The gas inlet line size of this appliance is 3/4" NPT. For proper operation, the gas supply service line must be the same size or greater than the inlet line size of the appliance. The gas line size must not be reduced at any point along the supply line.

MANUAL SHUT-OFF VALVE - A gas pressure regulator and a contractor-supplied shut-off valve must be plumbed in the gas service line ahead of the appliance – in a physical location where it can be reached quickly in the event of an emergency.



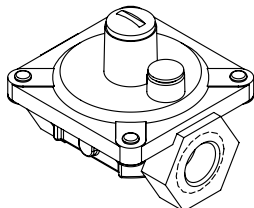
WARNING

When installing the pressure regulator - remember it can only handle 1/2 PSI. In every LPG installation, you have high source pressures, ranging from 20 PSI to 100 PSI. If the high pressure gas line from the LPG tank is directly connected to the unit without the proper step-down regulator, it will rupture the diaphragm in the valve, rendering it useless.

Visually double check any installer-supplied intake pipes and/or blow them out using compressed air to clear any dirt or debris, threading chips, or other foreign matter – before installing a service line. Those particles will clog gas orifices when gas pressure is applied. Compounds used on threaded joints of this appliance piping must be resistant to the action of NG and LP gas and provide a gas tight seal to prevent leaks.

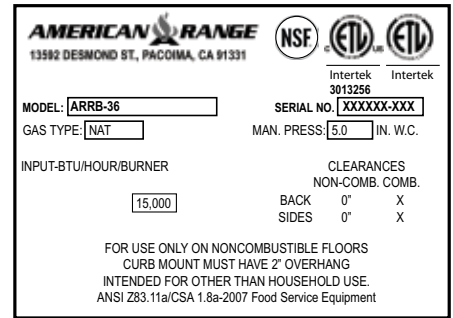
The gas pressure regulator must be installed in the gas line – failure to install a pressure regulator will void the equipment warranty. The regulators supplied with ranges have 3/4" NPT connections; the regulator is adjusted at the factory for 5" W.C. (water column) manifold gas pressure (natural gas) or 10" W.C. manifold gas pressure for propane gas operation.

Before connecting the regulator, check the incoming line pressure – as these regulators can only withstand a maximum inlet pressure of 14" W.C. (1/2 PSI); exceeding this pressure will damage them. If the gas supply line pressure is greater than this amount, a step-down regulator will be required. A gas flow direction arrow is cast into the body of the regulator to minimize installation error – it should point downstream to the appliance. The blue air vent cap on the top of the regulator is part of the regulator and should not be removed.



Any adjustment to the regulator must be made only by qualified and licensed service personnel with the proper calibrated test equipment. Gas connections should be performed by a qualified licensed contractor.

RATING PLATE - The information on the rating plate defines the model, serial number, gas type (natural or liquid propane), operating pressures and burner BTU ratings. Keep this information for future reference. It is essential for proper identification of the unit when requesting additional information or factory support.



Rating Plate



WARNING

Appliances must be connected only to the type of gas specified on the rating plate.

MODEL	CLEARANCES			
	NON-COMBUSTIBLE WALLS		COMBUSTIBLE WALLS	
	Rear	Sides	Rear	Sides
ARKB	0"	0"	×	×
ARRB	0"	0"	×	×
AERB	0"	0"	×	×
AECB	0"	0"	×	×
ADJ	0"	0"	×	×
AHS	0"	0"	4"	4"

× For installation on a non-combustible counter/floor only.

OPERATING INSTRUCTIONS

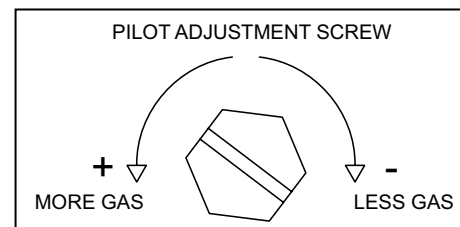
Before lighting, check all joints in the gas supply line for leaks. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!** Use soap and water solution.

GAS LEAKS - CHECK OPERATION

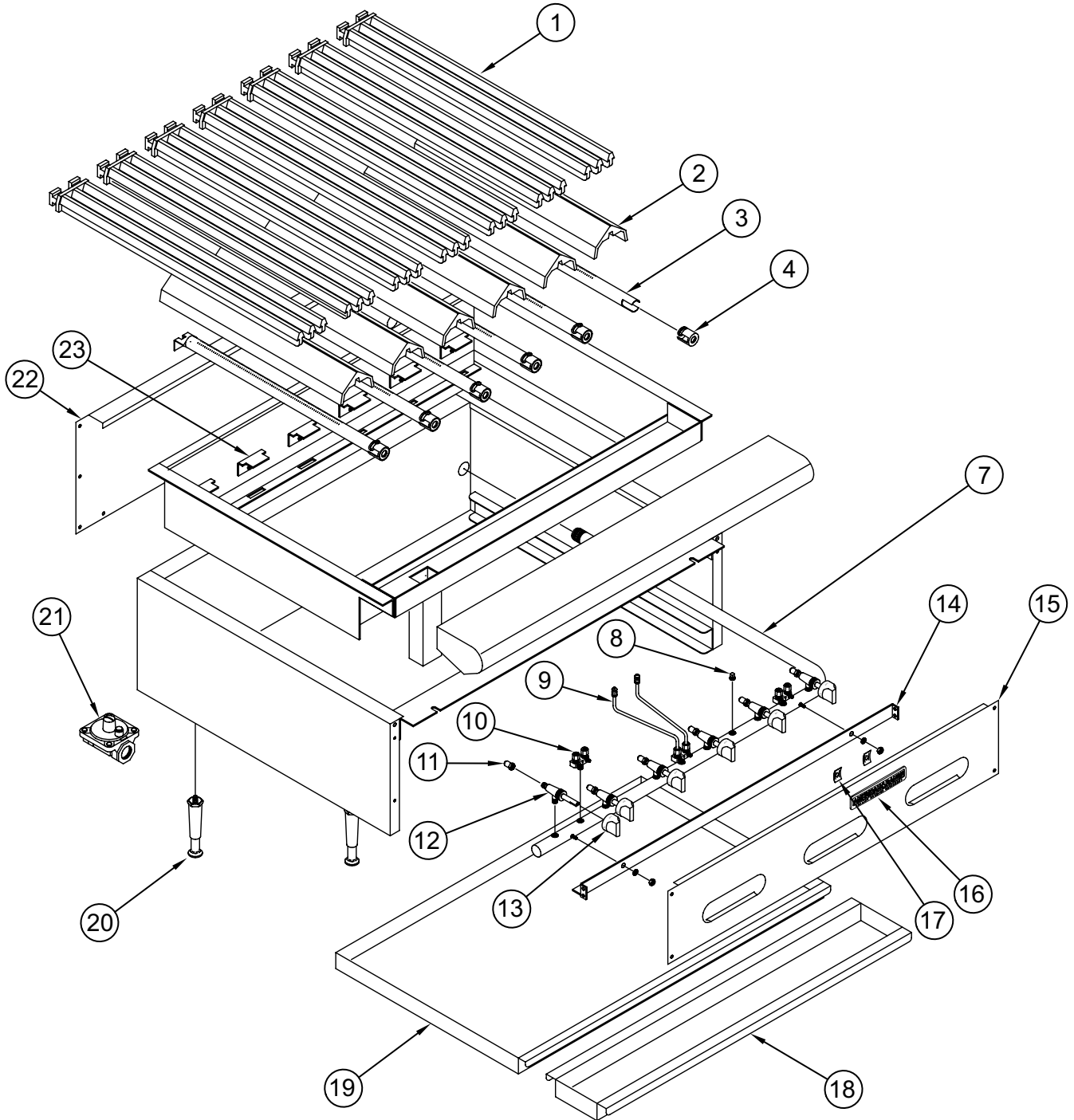
1. Turn pilot valves to OFF position by turning adjustment screws clockwise.
2. Turn ON the manual gas valve at the inlet side of the gas supply line.
3. Check for gas leaks at the flexible coupling or gas connector fitting using a solution of one part soap and three parts water.
4. Sparingly spray or brush the soapy solution at the gas fittings; active bubbling indicates location of gas leak.

If a gas leak is detected turn off the manual gas valve at the inlet side of the gas line. Call your certified and licensed service technician.

5. Turn pilot adjustment screw counter-clockwise, then light standing pilot and adjust flame 1/4" high.
6. Turn ON gas valve/thermostat to light main burners.
7. For complete shut down, shut off gas valves and turn pilot adjustment screw clockwise to shut off gas to the pilots.



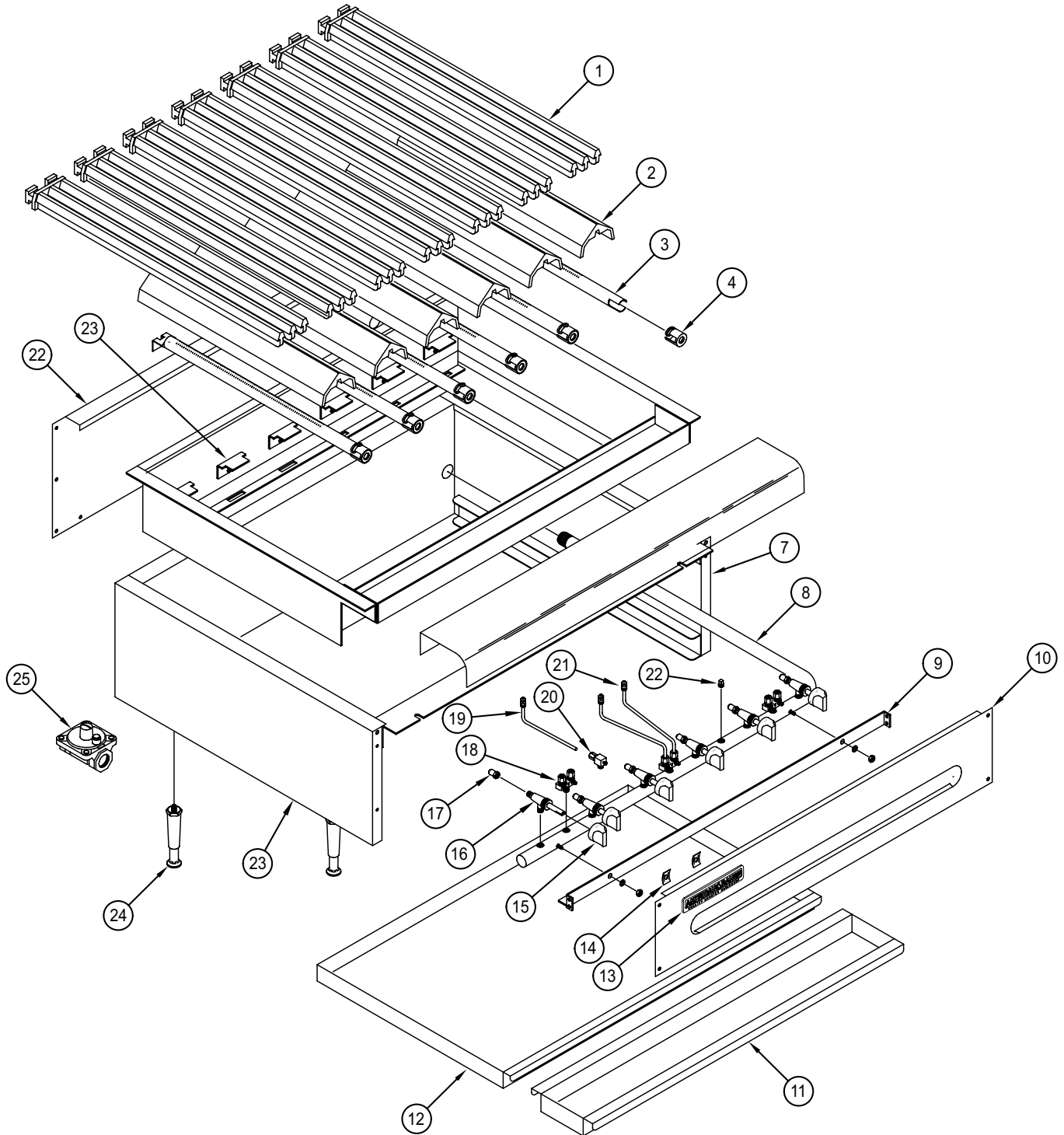
ARRB



ARRB

ITEM NO.	PART NO.	DESCRIPTION
1	A17001	Grate, Top 3 Bar 3" x 21" (350) 10451
2	A17004	Cover, Radiant 19.5" Long ARRB 10452
4	A14036	Air Shutter, 1" ARRB, ARKB, ACB 10467
7	A15002	Manifold, ARRB-30 Radiant Broiler 3014-30 Counter Top
	A15019	Manifold, ARRB-36" Radiant Broiler Counter Top
	A15025	Manifold, ARRB-24" Radiant Broiler 3014024 Counter Top (10)
	A15049	Manifold, ARRB-48" Radiant Broiler 3014-48 Counter Top (5)
	A15052	Manifold, ARRB-60" Radiant Broiler 3014-60 Counter Top
8	A23010	Plug, 1/8" Pipe Hex Black All Manifolds
9	A29203	Pilot, Tip Assembly ARRB, ARRB, ARKB 10242
10	A29301	Valve, Dual Gas Pilot 1/8 x 3/16C 10432
11	A29004	Hood, Orifice #50 1/2" Brass 11050
	A29008	Hood, Orifice #57 1/2" Brass 11057
12	A80109	Valve, Gas Manual On/Off UL 10419 AR, ARKB, ARRB, AECB
13	A32001	Knob, Gas On/Off Glossy Black Flat Down
16	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome
17	A44003	Nut, Speed #6 Push Black 10601
18	A99646	Grease Can, 24AR4RB/ARRB-24
	A99648	Grease Can, 48AR8RB/ARRB-48 3017-48
19	A99653	Crumb Tray, 24AR4RB/ARRB-24 3018-24
	A99654	Crumb Tray, 36AR6RB/ARRB-36 3018-36
	A99655	Crumb Tray, 48AR8RB/ARRB-48 3018-48
20	A35011	Leg, 4" Adjustable Flanged NSF Stainless
21	A80110	Valve, Pressure Regulator 3/4 10480 Nat Gas Set 5.
	A80011	Valve, Pressure Regulator 3/4 10481 LP Gas Set 10.0

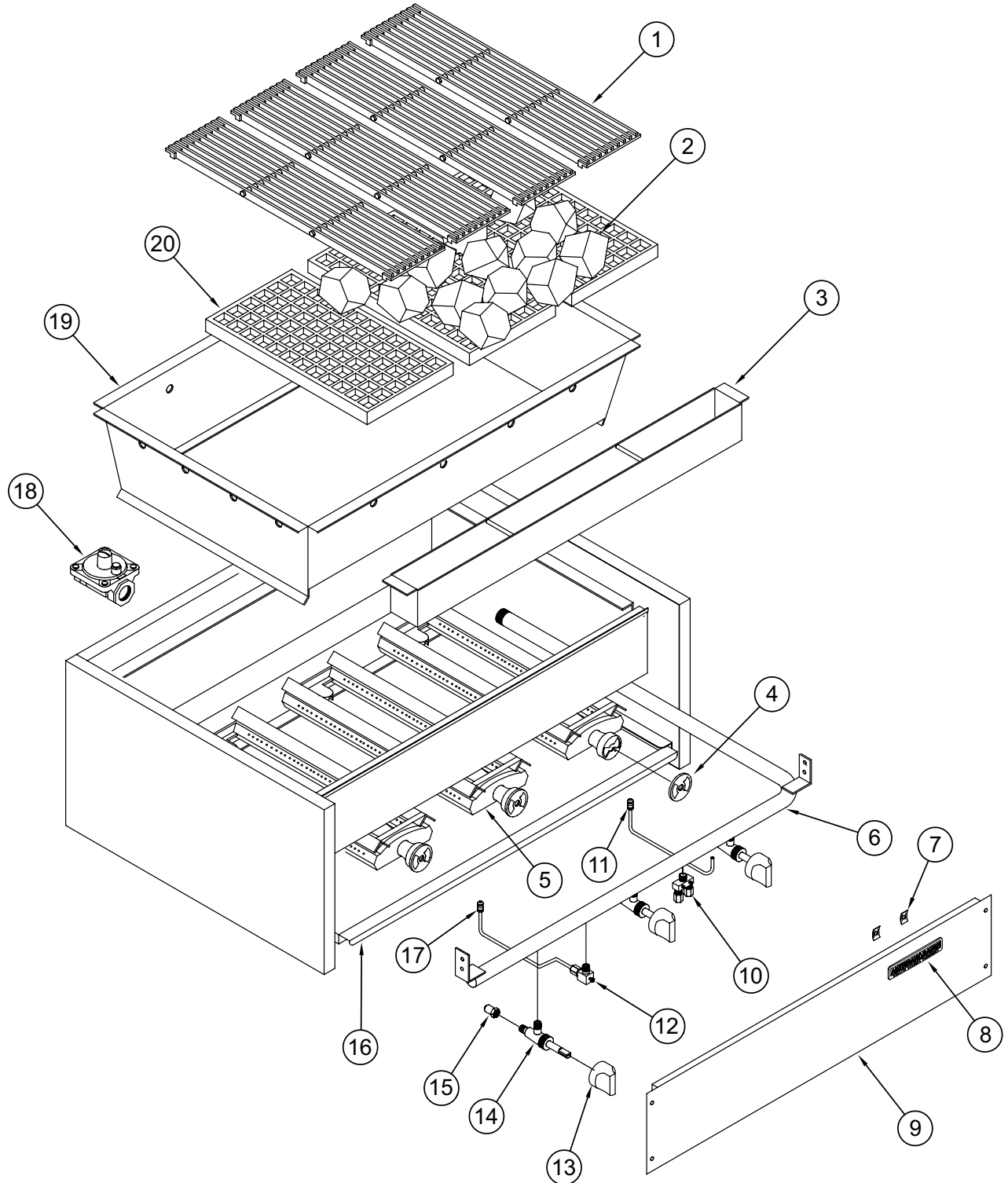
AERB



AERB

ITEM NO.	PART NO.	DESCRIPTION
1	A17001	Grate, Top 3 Bar 3" x 21" 10451 Cast Iron
2	A17005	Cover, Radiant 16" Cast Iron 10449 ARKB Adj
3	A14011	Radiant Broiler Burner
4	A14036	Air Shutter, 1" ARRB, ARKB, ACB 10467
13	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome
14	A44003	Nut, Speed #6 Push Black 10601
15	A32001	Knob, Gas On/Off Glossy Black Flat Down
16	A80109	Valve, Gas Manual On/Off UL 10419 AR, ARKB, ARRB, AECB
18	A29301	Valve, Dual Gas Pilot 1/8 x 3/16C 10432
19	A29235	Pilot Tip, Assembly Single Valve AERB
20	A29300	Valve, Pilot Elbow Adjustable 10418 1/8 NPT 3/16 CC
21	A29204	Pilot Tip, Assembly Dual Valve AERB
22	A23010	Plug, 1/8" Pipe Hex Black All Materials
24	A35011	Leg, 4" Adjustable Flanged NSF Stainless
25	A80011	Valve, Pressure Regulator 3/4 10481 LP Gas Set 10.0
	A80110	Valve, Pressure Regulator 3/4 10480 Nat Gas Set 5.

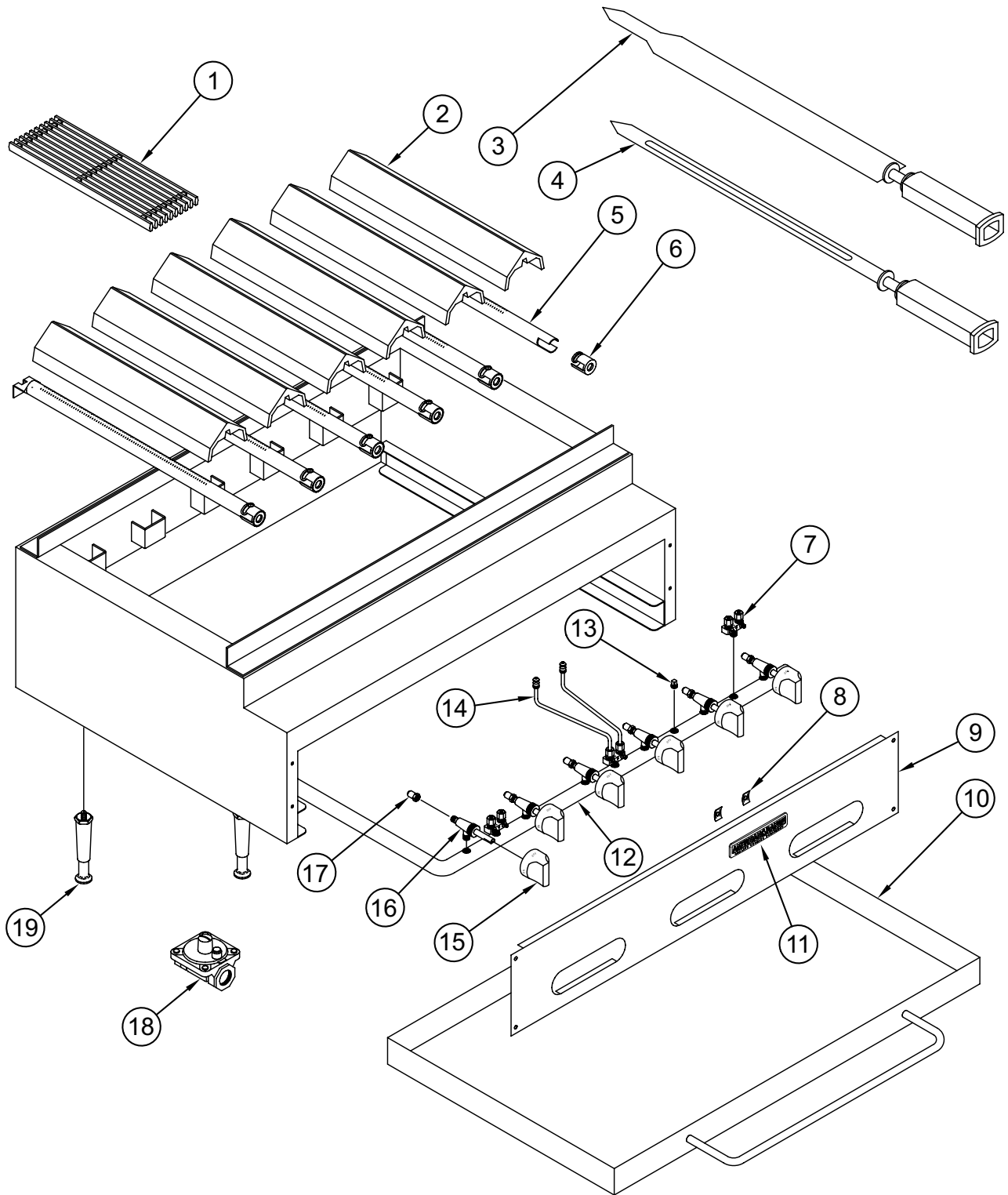
AECB



AECB

ITEM NO.	PART NO.	DESCRIPTION
1	A17007	Grate, Top 5" x 21" (200) 10454
2	A52900	Pumice, Lava Rock Lump Style 10441 (20 lb. box)
4	A14037	Air Shutter, 2" 10463
5	A14038	Burner, H w/Welded Radiants 10475 AECB & AMSQ
6	A15020	Manifold, AECB-34" Char Broiler Counter Top (10)
	A15024	Manifold, AECB-24" Char Broiler 2019-24 Counter Top
	A15026	Manifold, AECB-14" Char Broiler 2019-14 Counter Top (5)
	A15063	Manifold, AECB-44" Char Broiler 2019-44 Counter Top
7	A44003	Nut, Speed #6 Push Black 10601
8	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome
10	A29301	Valve, Dual Gas Pilot 1/8 x 3/16C 10432
11	A29205	Pilot Tip, Assembly Double Valve AECB
12	A29300	Valve, Pilot Elbow Adjustable 10418 1/8 NPT 3/16 CC
13	A32002	Knob, Gas On/Off Glossy Black Flat Up
14	A80109	Valve, Gas Manual On/Off 10419 AR, ARKB, ARRB, AECB
15	A29014	Hood, Orifice Hood #36 1/2" Brass 11036
	A29004	Hood, Orifice #50 1/2" Brass 11050
17	A29229	Pilot Tip, Assembly Single Valve AECB
18	A80110	Valve, Pressure Regulator 3/4 10480 Nat Gas Set 5.
	A80011	Valve, Pressure Regulator 3/4 10481 LP Gas Set 10.0
20	A17003	Grate, Bottom Waffle 8" x 15" 10455 (250)

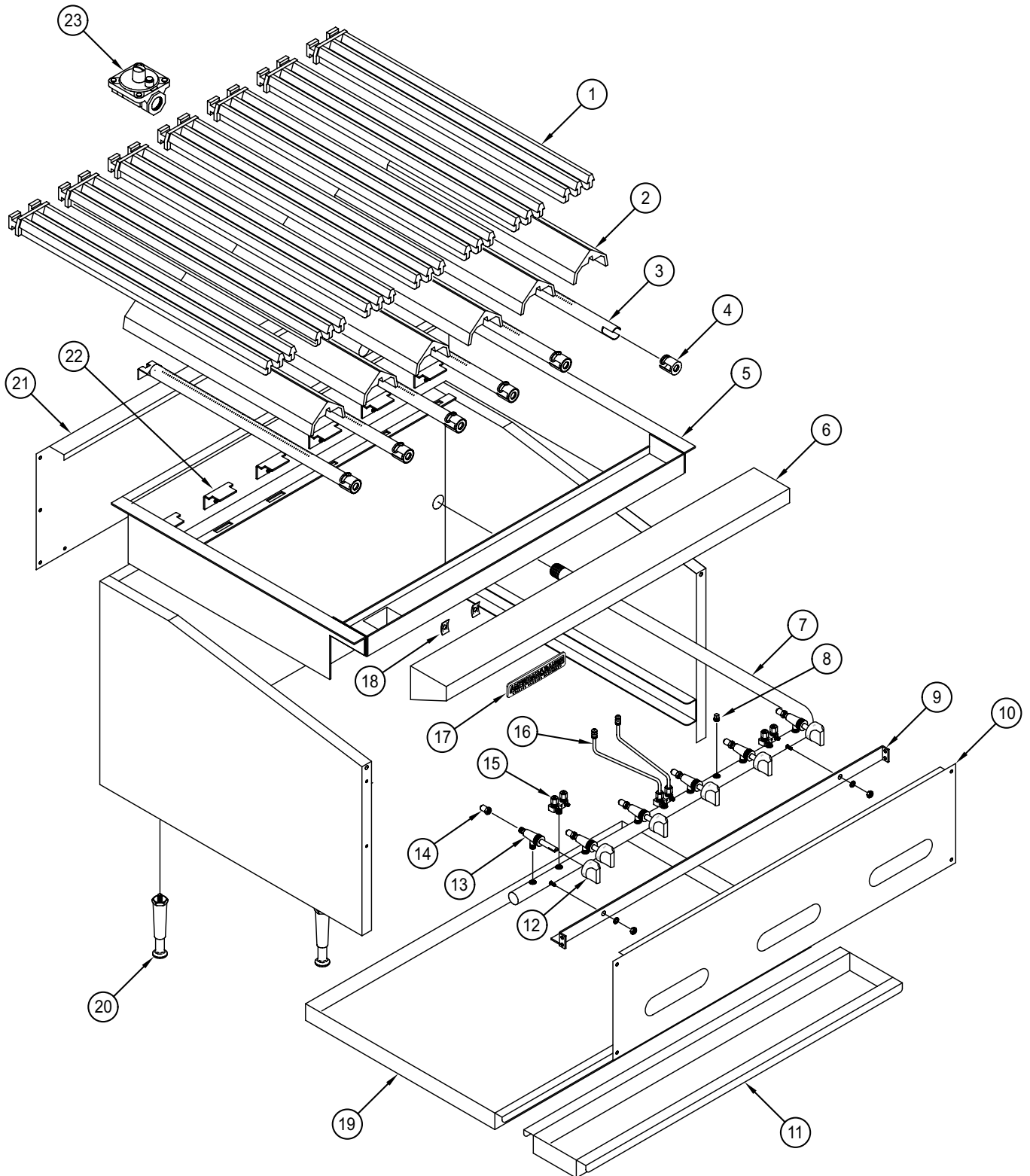
ARKB



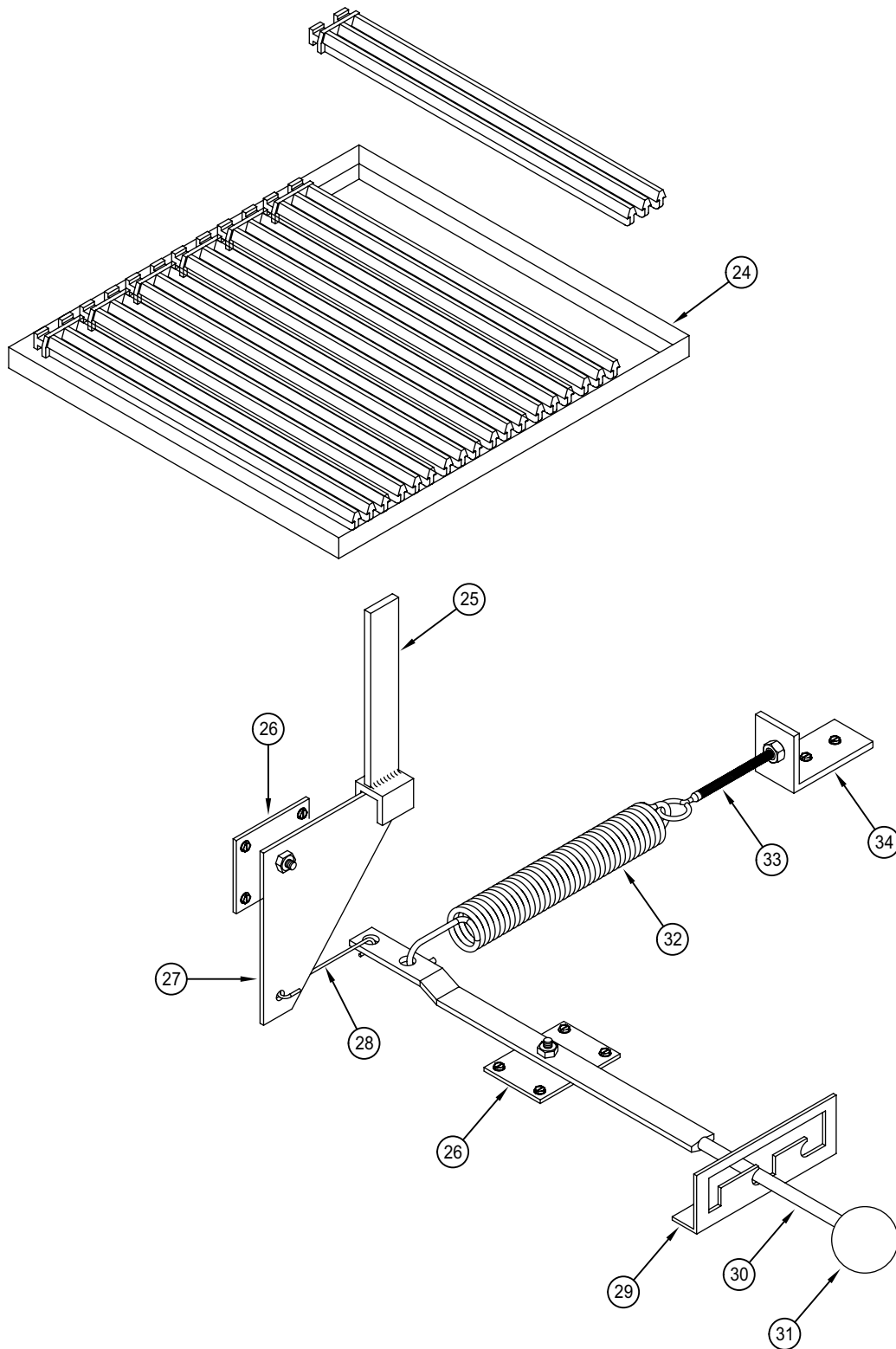
ARKB

ITEM NO.	PART NO.	DESCRIPTION
1	A17017	Grate, Top Cast Iron 5" x 17-3/4" ARKB (Optional)
2	A17005	Cover, Radiant 16" Cast Iron 10449 ARKB
3	A31044	Skewer, (Lule) w/Handle Heavy Duty Stainless ARKB
4	A31043	Skewer, (Shish Kabob) w/Handle Heavy Duty Stainless ARKB
5	A14011	Burner, Broiler ARRB, AERB, ARKB
6	A14036	Air Shutter, 1" ARRB, ARKB, ACB 10467
7	A29301	Valve, Dual Gas Pilot 1/8 x 3/16C 10432
8	A44003	Nut, Speed #6 Push Black 10601
10	A80154	Crumb Tray, ARKB-24" 1602-24
	A80155	Crumb Tray, ARKB-30" 1602-30
	A80156	Crumb Tray, ARKB-36" 1602-36
	A80157	Crumb Tray, ARKB-48" 1602-48
11	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome
13	A23010	Plug, 1/8" Pipe Hex Black All Manifolds
14	A29203	Pilot, Tip Assembly ARRB ARKB 10242
15	A32001	Knob, Gas On/Off Glossy Black Flat Down
16	A80109	Valve, Gas Manual On/Off UL 10419 AR, ARKB, ARRB, AECB
17	A29000	Hood, Orifice #39 1/2" Brass 11039
	A29001	Hood, Orifice #52 1/2" Brass 11052
18	A80110	Valve, Pressure Regulator 3/4 10480 Nat Gas Set 5.0
	A80011	Valve, Pressure Regulator 3/4 10481 LP Gas Set 10.0
19	A35011	Leg, 4" Adjustable Flanged NSF Stainless

ADJ



ADJ



ADJ

ITEM NO.	PART NO.	DESCRIPTION
1	A17010	Grate, 9 Bar 5" x 21" Cast Iron ADJ/AMSQ
2	A17005	Cover, Radiant 16" Cast Iron 10449 ARKB
3	A14011	Burner, Broiler ARRB, AERB, ARKB 10468
4	A14036	Air Shutter, 1" ARRB, ARKB, ACB 10467
8	A23010	Plug, 1/8" Pipe Hex Black All Manifolds
12	A32001	Knob, Gas On/Off Glossy Black Flat Down
13	A80109	Valve, Gas Manual On/Off UL 10419 AR, ARKB, ARRB, AECB
14	A29004	Orifice Hood, #50 1/2" Brass 11050
	A29008	Orifice Hood, #57 1/2" Brass 11057
	A37154	Conversion Kit, ADJ-48 LP Gas
	A37155	Conversion Kit, ADJ-48 Nat Gas
15	A29301	Valve, Dual Gas Pilot 1/8 x 3/16C 10432
16	A29221	Pilot Tip, Assembly ADJ
17	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome
18	A44003	Nut, Speed #6 Push Black 10601
20	A35011	Leg, 4" Adjustable Flanged NSF Stainless
23	A80011	Valve, Pressure Regulator 3/4 10481 LP Gas Set 10.0
	A80110	Valve, Pressure Regulator 3/4 10480 Nat Gas Set 5.
31	A32016	Knob, Ball 1-3/4 3/8 Insert
32	A34004	Spring, Extension ADJ-60/ADJ-72 1-1/16" x 5-1/2" x .120"
	A34007	Spring, Extension ADJ Special 1-1/16" x 4+ ADJ-24 thru ADJ-48"

MAINTENANCE INSTRUCTIONS

Your American Range Commercial Equipment has been designed and manufactured for years of reliable service. Keeping the unit clean periodically will be appreciated by your customers, help extend the life of the product and make maintenance easier. The following are a few tips gathered over the years from field experience. We begin with the DO NOTS:

For ARRB, AERB, ADJ, AHS

1. DO NOT place any char-rock, charcoal, or woodchips inside the unit.
2. DO NOT use any acidic/abrasive cleaners. Such cleaners are corrosive to the equipment and will void warranty.

For ARKB

DO NOT cover more than 1/2 of the cooking surface if using top grates with your kebob broiler. This will cause malfunctions, cause knobs to get hot, and cause performance issues.

For AECB

DO NOT stack char-rock. Use one loose layer, leaving 1/2 of the waffle grates visible. The char-rock reduces flare-ups, helps distribute heat uniformly and provides a seared flavor to your food. Stacking rocks will prohibit heat from reaching your product, will cause metal parts to deteriorate, and will cause performance issues. Do not under any circumstances use solid fuel such as charcoal or mequite wood.

Daily:

1. Clean top grates with warm, soapy water and wire brush.
2. Remove top grates and brush off debris from and around the burner area.
3. Empty grease cans and grease troughs, clean with warm soapy water.

Periodic:

1. Remove burner and clean with warm water and wire brush. Make sure the tiny burner ports are not clogged.
2. Check to make sure all knobs are secure.
3. Check valves for operation and clean if necessary. Consult your service agency or local gas company.

STAINLESS STEEL PARTS - Do not use steel wool, abrasive cloths, cleansers or powders to clean Stainless Steel surfaces. All Stainless Steel parts should be wiped regularly with hot soapy water during the day and a Stainless Steel liquid cleaner at the end of the day. To remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. Contact the factory, factory representative or a local service company to perform maintenance and repairs.

WARRANTY REQUIREMENT

For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/licensed contractor.

Failure to comply will void any written or implied warranty.

Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to American Range for verification.

If installation was not performed by a certified/licensed contractor be prepared to submit a major credit card for payment for proper installation prior to service.



13592 Desmond Street, Pacoima, CA 91331
818.897.0808 tel 888.753.9898 toll free
818.897.1670 fax
www.americanrange.com