

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

ARWCS WOOD CHIP SMOKER

GAS TYPE: NATURAL LP

BROILER FEATURES

- Optimized burner power creates Steak, Chicken and Fish cooking zones.
- Infinite control manual gas valves for precise heat adjustment.
- Cast iron radiants distribute heat and are individually removable for easy cleaning.
- Full width stainless steel pan to add water vapor – or special flavors – to the cooking process as well as simplify clean-up of spills.
- SuperWool insulated sides for energy efficiency.
- Stainless steel polished front and trim for easy cleaning with double-layered all-welded steel side chassis.
- Top grates are heavy duty cast iron.
- 14 gauge all welded body construction.

SMOKER FEATURES

- Twin smoker boxes can be used together for high smoke peak output.
- Each chip drawer features high power dedicated burners.
- Smoke wafts from five tubes evenly spaced under the grates near the food on the grill – optimizing uptake of flavor.
- Stagger the loading of chips to get really long smoke production – using individual smoker box burners to create perfect smoldering conditions.
- Smoke discharges above broiler burners – so it's not incinerated before it meets the food!
- To remove ash, our patent-pending wood chip drawer pull out and simply swing over.



Model ARWCS-36
Shown with optional stainless steel spring loaded lift-up hood, stand and casters.

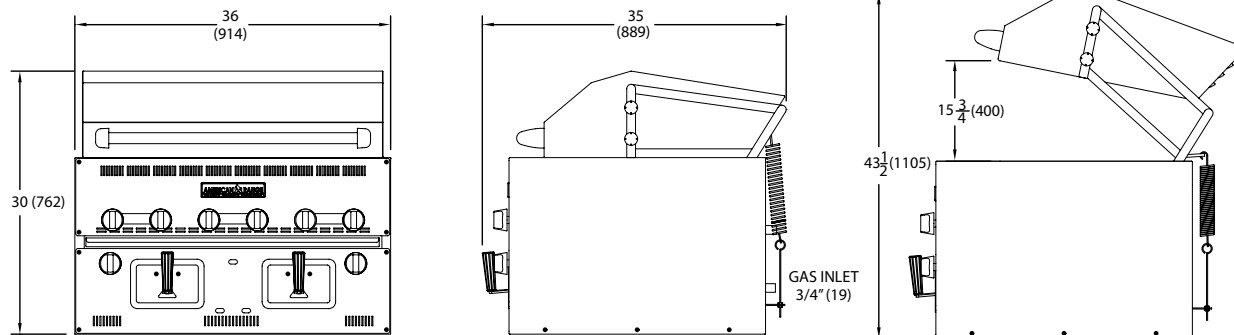
The American Range Heavy Duty 36" Wood Chip Smoker is designed to provide reliable, solid performance for many years. In the upper section juices from the meat drip down onto the radiants and vaporize, minimizing searing flames. Individually controlled burners located every six inches create cooking temperatures tailored for steak, chicken, fish and vegetables. The lower section directs smoke from your favorite wood chips into five tubes spaced under the grates for improved flavor.

Flexibility to fine tune the burners creates perfect cooking conditions and saves energy. All our counter appliances come standard with a stainless steel exterior and the best warranty in the business.

Always look to American Range for innovation, reliable performance, quality and attention to your equipment needs and delivery, now and in the future.



ARCWS WOOD CHIP SMOKER



| Model | Width | Main Burners | Smoke Injectors | Total BTU | Shipping Weight | Lbs. | Kg. |
|----------|-------|--------------|-----------------|-----------|-----------------|------|-----|
| ARWCS-36 | 36" | 6 | 5 | 95,000 | | 350 | 159 |

STANDARD FEATURES

- Hood disassembles without tools for lift off and cleaning.
- Grilling surface cooking power and temperatures optimized for steak, chicken, fish and vegetables.
- Cast iron radiants distribute heat and are removable for easy cleaning.
- Patent pending American Range Smoke Generator discharges smoke above the burners - guaranteeing smoke is not incinerated before it meets the food!
- Eight burners; 6 in broiler, 2 in smoker for rapid heating and consistent smoke output.
- State-of-the-art ceramic blanket insulation reduces side panel temperatures.
- The water pan/drip tray is located below the Broiler Section above the Smoker Section. It easily slides out of the unit for cleaning and refilling with water – to help prevent flare-ups and catch and cool grease before it sticks to the tray.
- 3/4" gas regulator
- Heavy duty cast iron grate sections lift out for easy cleaning.
- 12 gauge all welded firebox construction.
- 14 gauge Stainless steel polished front and trim for easy cleaning with double layered all welded steel side chassis.
- One year limited warranty, parts and labor.

UTILITY GAS INFORMATION

- 3/4" Connection
- Required operating pressure:
 - Natural Gas 5" W.C.
 - Propane Gas 10" W.C.

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.