



PROFESSIONAL QUALITY COOKING EQUIPMENT

OWNER'S MANUAL FOR  
**PROFESSIONAL SERIES COUNTERTOP  
INFRARED BROILERS:**

MODEL NUMBERS:  
ARSM, ARSB, ARCM, AROB, AVB



ARSM-36



ARSB-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](mailto:info@americanrange.com) at [www.americanrange.com](http://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.

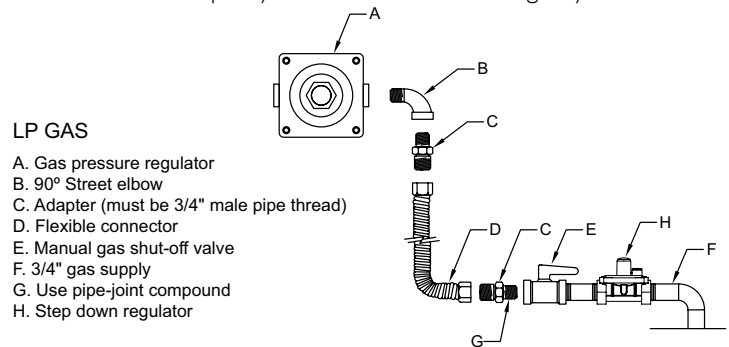
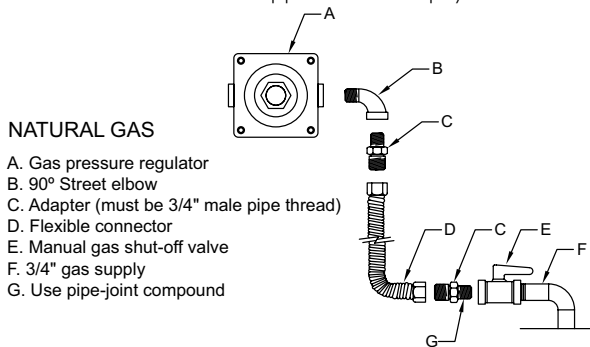
**INSTALLATION - GAS STANDARDS AND CODES**

**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 (1/2" for ARSB units). 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.



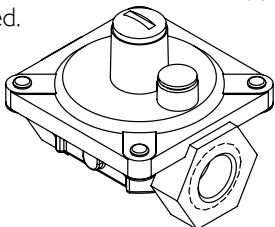
**WARNING**

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. It is essential for proper identification of the unit when requesting additional information or factory support.

**AMERICAN RANGE**  
13992 DESMOND ST., PACOIMA, CA 91331

NSF Intertek Intertek  
3013256

MODEL: ARSM-36 SERIAL NO. XXXXXX-XXX  
GAS TYPE: NAT MAN. PRESS: 5.0 IN. W.C.

INPUT-BTU/HOUR/BURNER  
 @ 20,000  
 @ 35,000

CLEARANCES  
NON-COMB. COMB.  
BACK 0" 4"  
SIDES 0" 4"

FOR USE ONLY ON NONCOMBUSTIBLE FLOORS  
CURB MOUNT MUST HAVE 2" OVERHANG  
INTENDED FOR OTHER THAN HOUSEHOLD USE.  
ANSI Z83.11a/CSA 1.8a-2007 Food Service Equipment

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
ARSM	0"	0"	4"	4"
ARSB	0"	0"	4"	4"
ARCM	0"	0"	4"	4"
AROB	0"	0"	4"	4"
AVB	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!**

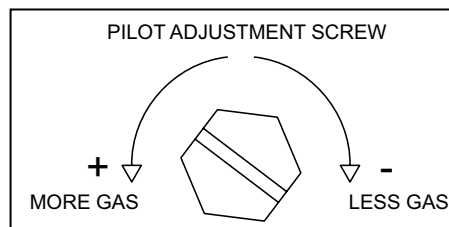
Use soap and water solution.

### 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.



## 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.

DO NOT use metal tools, water, wet cloth, or sprays to clean a ceramic infrared burner. This will cause damage and void warranty. Take care to avoid hitting the burner with plates or utensils as cracked or broken burner tiles are not covered under warranty.

### Daily:

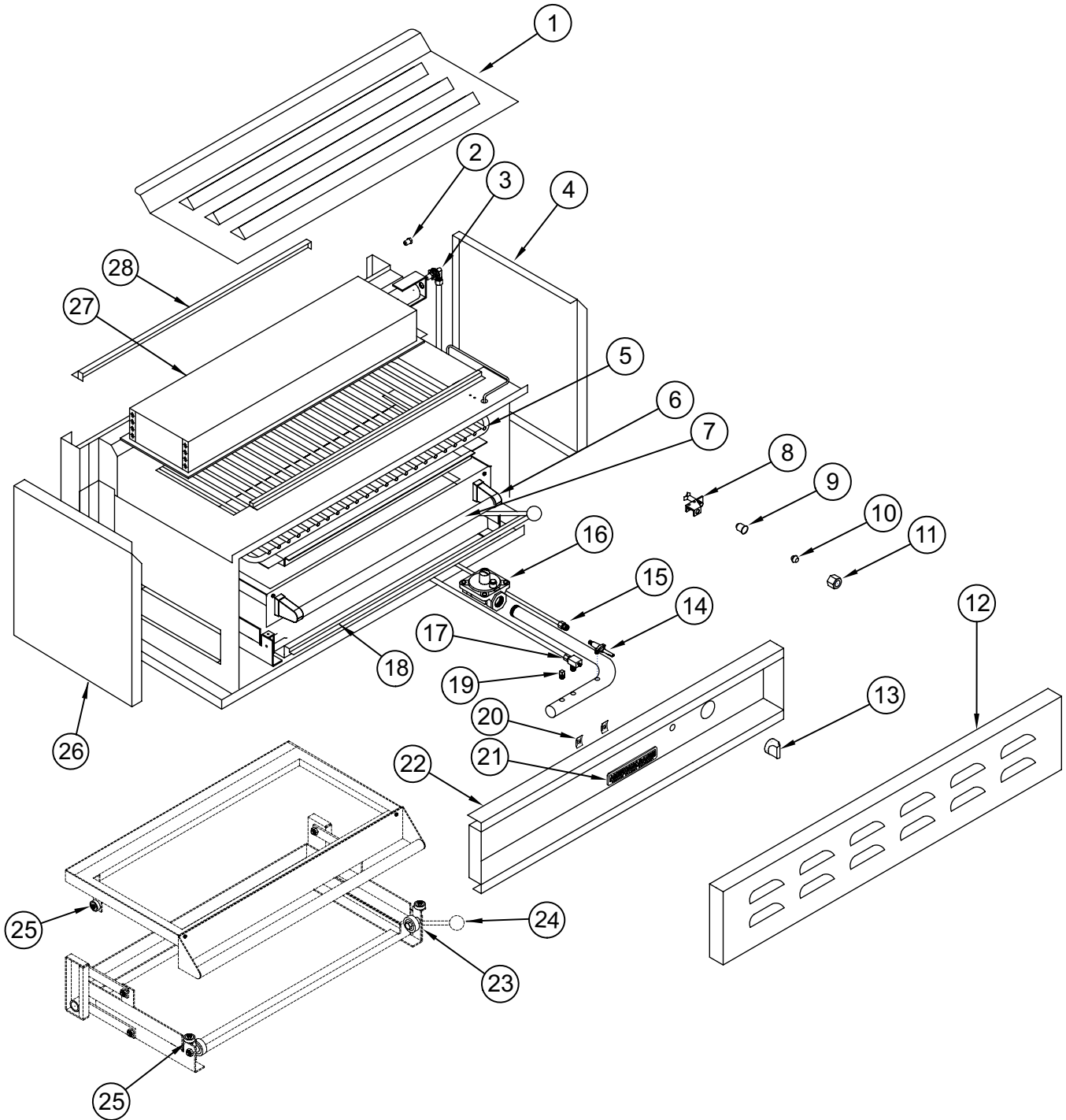
1. Remove rack(s) if so equipped. Wash in hot soapy water with a wire brush. Replace after the rest of the broiler is cleaned.
2. Clean top, sides and front stainless steel surface(s) and other interior surface(s) with a hot soapy damp cloth.
3. Infrared burners are self-cleaning burners - Do not use liquids or wet towels to clean the burners. Use a dry towel to clean up around the burner area if necessary.
4. Empty and clean grease pan.

**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.





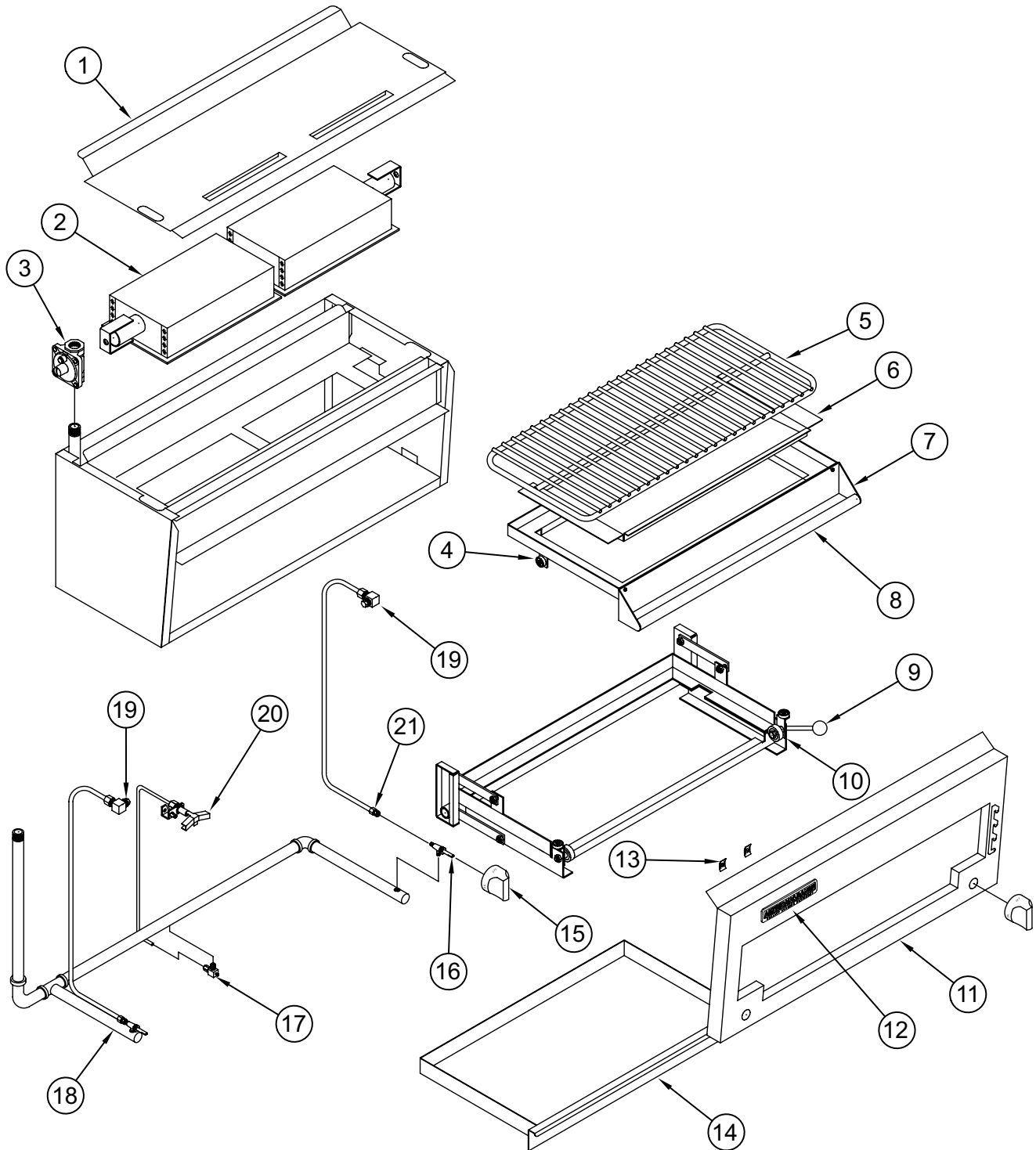
# ARSM



# ARSM

ITEM NO.	PART NO.	DESCRIPTION
2	A29014	Hood, Orifice #36 1/2" Brass 11036
	A29004	Hood, Orifice #50 1/2" Brass 11050
3	A24000	Elbow, Orifice Mixr 3/8C-3/8-27 10442
5	A31045	Rack, ARSM-24" 17-1/2" x 13"
	A31021	Rack, ARSB-36" 29-1/2" x 13" 10505 Old Style
6	A32150	Bracket, Door Handle Heavy Duty 18164 Chrome Plated AR Range
7	A32016	Tube, Handle ARSM-24" Heavy Duty .049W 1-1/4" x CTL 180 Grit
	A53071	Tube, Handle ARSM-36" Heavy Duty .049W 1-1/4" x CTL 180 Grit
8	A11112	Pilot, Nat Gas .018 ARSM/ARCM 10489 "L" Style
9	A11118	Orifice, Bell .018 AR/AF Nat Gas 11001
	A11109	Orifice, Bell 0.014L VL LP Gas 11107 AF Series
10	A28021	Sleeve, Ball 3/16" Tube Barrel Oversize
11	A28020	Nut, Reducer 1/4"-3/16" CC 10428
13	A32001	Knob, Gas On/Off Glossy Black Flat Down
14	A80109	Valve, Gas Manual On/Off UI 10419 AR, ARKB,ARRB, AECB
15	A28022	Connector, Male 3/8" CC x 1/8 MPT 10014 Compression Fitting
16	A80110	Valve, Pressure regulator 3/4 10480 Nat Gas Set 5.
	A80011	Valve, Pressure Regulator 3/4 10481 LP Gas Set 10.0
17	A29300	Valve, Pilot Elbow Adjustable 10418 1/8 NPT 3/16 CC
18	A99543	Crumb Tray, ARSB-36" 10285
19	A23010	Plug, 1/8" Pipe Hex Black All Manifolds
20	A44003	Nut, Speed #6 Push Black 10601
21	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome
23	A43017	Bearing, Ball 3/4" ID x 1-5/8" OD 10507 High Heat
24	A32016	Knob, Ball 1-3/4 3/8 Insert 10490 New Style
25	A43007	Bearing, Ball Small 1/4" ID x 1" OD 10491 High Heat
27	A14019	Burner, Infrared ARCM/ARSB New Style 16-9/16" x 8"
	A14020	Burner, Infrared ACRM/ARSM New Style 27-5/8" x 8"

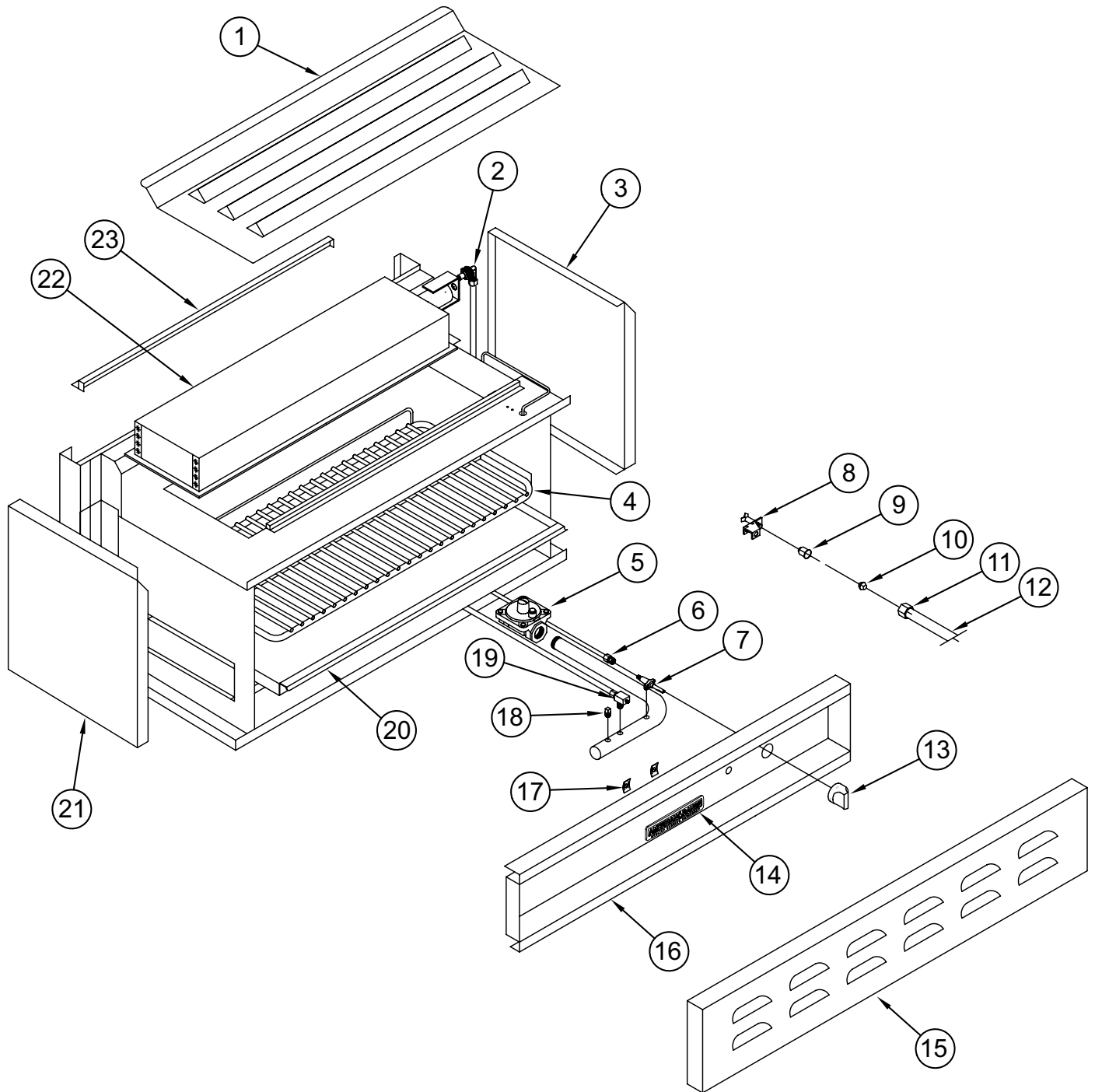
# ARSB



# ARSB

ITEM NO.	PART NO.	DESCRIPTION
2	A14015	Burner, Infrared ARSB 10477 Old Style 12-3/4" x 7"
3	A80011	Valve, Pressure Regulator 3/4 10481 LP Gas Set 10.0
	A80110	Valve, Pressure Regulator 3/4 10480 Nat Gas Set 5.
4	A43007	Bearing, Ball Sm 1/4" ID x 1" OD 10491 High Heat
5	A31021	Rack, ARSB-36" 2901/2" x 13" 10505 Old Style
7	A32150	Bracket, Door Handle Heavy Duty 18164-Chrome Plated AR Range
8	A53071	Tube, Handle ARSM-36" Heavy Duty .049W 1-1/4" x CTL 180 Grit
9	A32016	Knob, Ball 1-3/4 3/8 Insert 10490 New Style
10	A43017	Bearing, Ball 3/4" ID x 1-5/8" OD 10507 High Heat
12	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome
13	A44003	Nut, Speed #6 Push Black 10601
14	A99543	Crumb Tray, ARSB-36" 10285
15	A32001	Knob, On/Off Glossy Black Flat Down
16	A80109	Valve, Gas Manual On/Off UL 10419 AR, ARKB, ARRB, AECB
17	A29302	Valve, Pilot Straight Adj. 10436 3/16CC - 1/8 MNPT
18	A15040	Manifold, ARSB-36" Dual Burners 10286
20	A11108	Pilot, Nat gas .026 3/16" 6CH24-2 "T" Style ARSB
	A11109	Orifice, Bell 0.014L VL LP Gas 11107 AF-Series
	A11118	Orifice, Bell 0.018 AR/AF Nat Gas 11001
21	A28002	Connector, Male 3/8CC x 1/8 MPT 10014 Compression Fitting

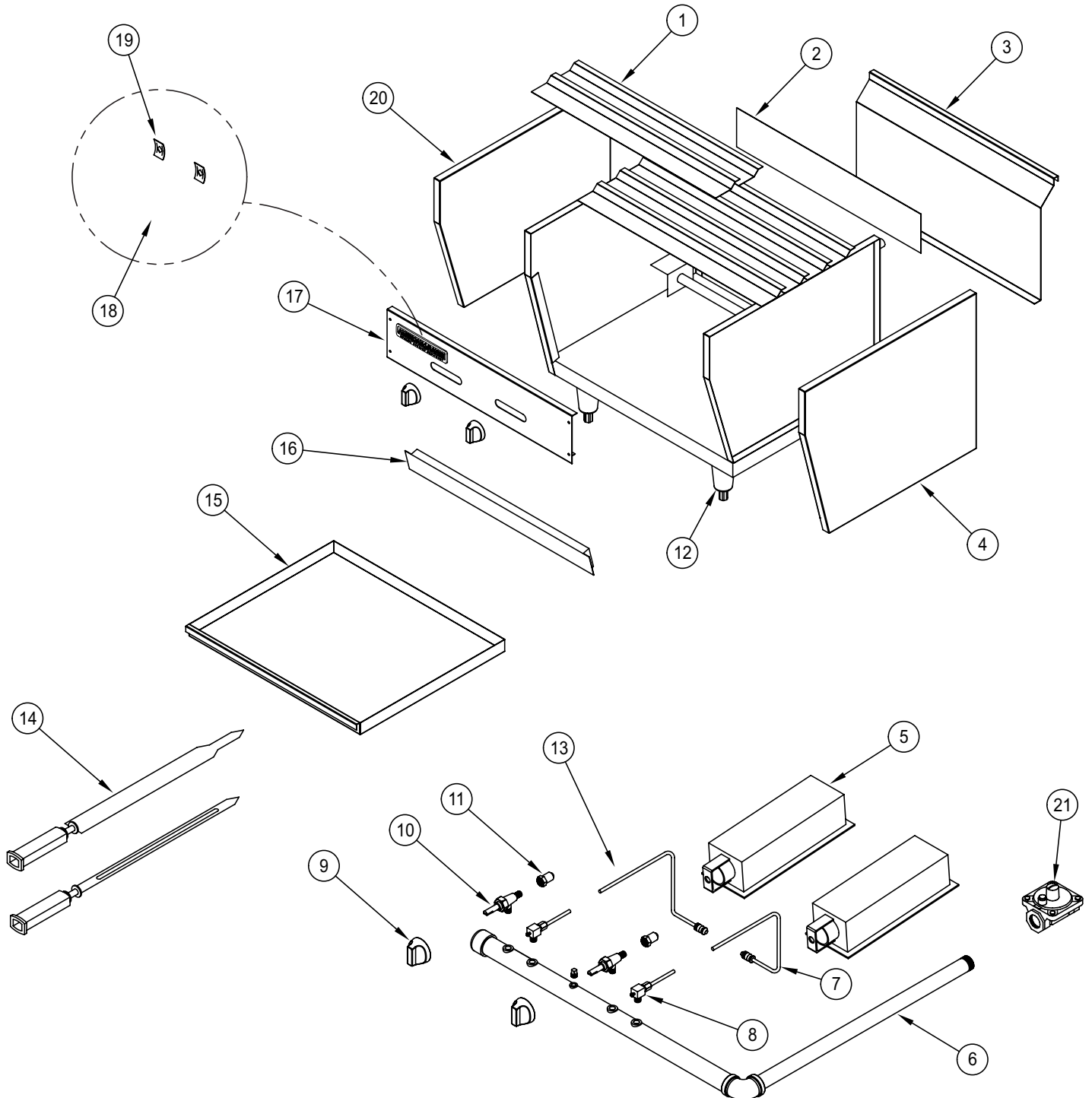
# ARCM



# ARCM

ITEM NO.	PART NO.	DESCRIPTION
2	A29014	Hood, Orifice #36 1/2" Brass 11036
	A29004	Hood, Orifice #50 1/2" Brass 11050
	A29002	Hood, Orifice #46 1/2" Brass 11046
	A29005	Hood, Orifice #55 1/2" Brass 11055
4	A31011	Rack, ARCM 24" 20-1/4" x 15-1/2" Chrome Plated
	A31012	Rack, ARCM 36" 32-1/4" x 15-1/2" Chrome Plated
	A31013	Rack, ARCM 48" 44-1/4" x 15-1/2" Chrome Plated
	A31014	Rack, ARCM 60" 56-1/4" x 15-1/2" Chrome Plated
5	A80110	Valve, Regulator 3/4 10480 LP Gas Set 5.
	A80011	Valve, Regulator 3/4 10481 LP Gas Set 10.0
6	A28002	Connector, Male 3/8" CC x 1/8 MPT 10014 Compression Fitting
8	A11112	Pilot, Nat Gas .018 ARSM/ARCM 10489 "L" Style
9	A11118	Orifice, Bell .018 AR/AF Nat Gas 11001
	A11110	Orifice, Bell 0.010 LPG Gas 11002
10	A28021	Sleeve, Ball 3/16" Tube Barrel Oversize
11	A28020	Nut, Reducer 1/4"-3/16CC 10428
12	A53025	Tubing, Aluminum 3/8" (sold per foot)
13	A32001	Knob, Gas On/Off Glossy Black Flat Down
14	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome
17	A44003	Nut, Speed #6 Push Black 10601
18	A15038	Manifold, ARCM/ARSM 24"/36" New Style
	A23010	Plug, 1/8" Pipe Hex Black All Manifolds
19	A29212	Pilot Tubing, ARCM ARSM New Style Double IR Burner
	A29300	Valve, Pilot Elbow Adjustable 10418 1/8 NPT 3/16 CC
20	A99635	Crumb Tray, ARCM-24"
	A99636	Crumb Tray, ARCM-36"
	A99637	Crumb Tray, ARCM-48"
	A99638	Crumb Tray, ARCM-60"
22	A14019	Burner, Infrared ARCM/ARSB New Style 16-9/16" x 8"
	A14020	Burner, Infrared ARCM/ARSM New Style 27-5/8" x 8"
23	A99591	Bracket, Large IR Burner ARCM
	A99592	Bracket, Small IR Burner ARCM

# AROB

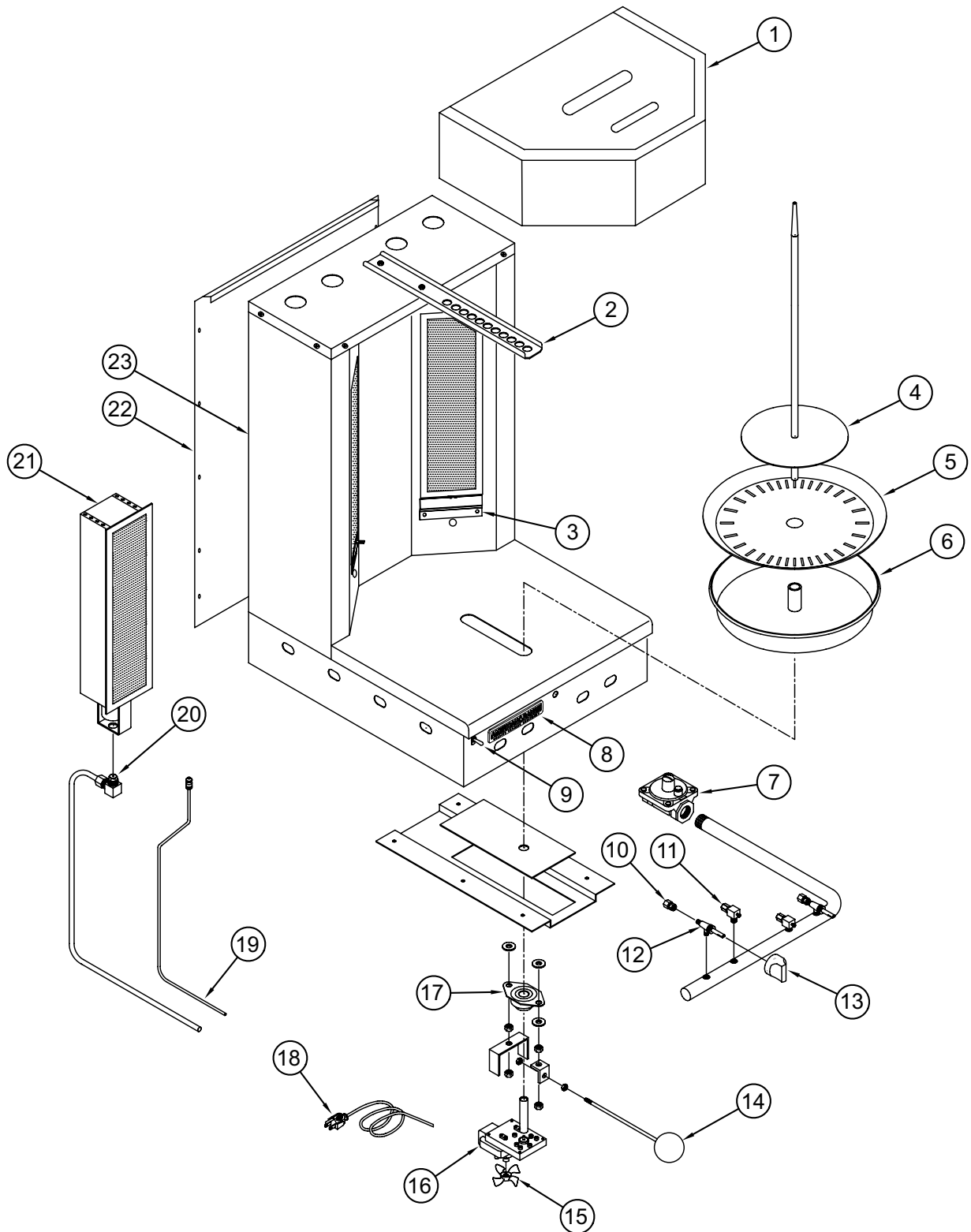




## AROB

ITEM NO.	PART NO.	DESCRIPTION
5	A14050	Burner, Infrared 19-3/4" x 8" AROB
7	A29232	Pilot, Tip Right Assembly Single AROB
8	<a href="#">A29300</a>	Valve, Pilot Elbow Adjustable 10418 1/8NPT 2/16 CC
9	<a href="#">A32001</a>	Knob, Gas On/Off Glossy Black Flat Down
10	<a href="#">A80109</a>	Valve, Gas Manual On/Off UL 10419 AR, ARKB, ARRB, AECS
11	<a href="#">A29003</a>	Orifice Hood, #53 1/2" Brass Flat Head/MSD LP Gas AROB
	A29012	Orifice Hood, #43 1/2" Brass 11043 AROB
13	A29231	Pilot, Tip Left Assembly Single AROB
14	<a href="#">A31043</a>	Skewer, (Shish Kabob) w/Handle Heavy Duty Stainless ARKB
	A31044	Skewer, (Lule Kabob) w/Handle Heavy Duty Stainless ARKB
18	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome
19	<a href="#">A44003</a>	Nut, Speed #6 Push Black 10601
21	<a href="#">A80110</a>	Valve, Pressure Regulator 3/4 10480 Nat Gas Set 5.
	<a href="#">A80011</a>	Valve, Pressure Regulator 3/4 10481 LP Gas Set 10.0

# AVB



# AVB

ITEM NO.	PART NO.	DESCRIPTION
1	A99627	Cover, Top AVCB-2 Heavy Duty 6000-A-01 Stainless Steel
2	<a href="#">A31028</a>	Spit Guide, 6 Position AVB 10288
3	A99805	Bracket, Gas Pilot Rt IR Burner 70785R
	A99806	Bracket, Gas Pilot Rt IR Burner 70785L
4	<a href="#">A99453</a>	Plate, Spit Rotisserie Assembly 10289 AVB
5	<a href="#">A99656</a>	Pan, Grease Funnel AVB 10603
6	<a href="#">A99452</a>	Pan, Grease Collector AVB 10604
7	<a href="#">A80110</a>	Valve, Pressure Regulator 3/4 10480 Nat Gas Set 5.
	<a href="#">A80011</a>	Valve, Pressure Regulator 3/4 10481 LP Gas Set 10.0
8	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome
	<a href="#">A44003</a>	Nut, Speed #6 Push Black 10601
9	<a href="#">A10014</a>	Switch, Toggle On/Off 115V 10417
10	A28028	Adapter, 3/8C x 3/8-27 Uns Brass
11	<a href="#">A29300</a>	Valve, Pilot Elbow Adjustable 10418 1/8 NPT 3/16 CC
12	<a href="#">A80109</a>	Valve, Gas Manual On/Off UL 10419 AR, ARKB, ARRB, AECEB
13	<a href="#">A32001</a>	Knob, Gas On/Off Glossy Black Flat Down
14	<a href="#">A32100</a>	Handle, Assembly Front to Back 10605 Adjustment
15	A32008	Fan Blade, AVB Gear Motor
16	<a href="#">A91003</a>	Motor, Gear 115V ACB-4, AVB 10410
17	<a href="#">A40005</a>	Bearing, High Heat Flanged 3/4" 10429 Bore w/3 Set Screws
18	<a href="#">A13100</a>	Cord, Power NEMA 5-15P SJT 16/3 6' Black ROJ 5-1/2" Grn #10 Term
19	<a href="#">A29214</a>	Pilot Tip, Assembly AVB 10239
20	<a href="#">A29105</a>	Spud, Hex Orifice #55 LP Gas Infrared
	A29116	Spud, Hex Orifice #47
	A29400	Gas Supply, Assembly IR Burner AVB
21	<a href="#">A14016</a>	Burner, Infrared AVB & AGBU 10620 Old Style 17-1/4" x 4"
22	A99807	Panel, Back AVB 18ga Aluminized Part 4
23	A99432	Panel, Side Heavy Duty Stainless 10290 AVB

# 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.



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