

# AMERICAN RANGE®

A  Company

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

## CHICKEN ROTISSERIE

GAS TYPE:  NATURAL  LP



ACB-7

ACB-14

### STANDARD FEATURES

- All stainless steel interior and exterior.
- Individual gears for heavy duty chrome plated rotisserie spits.
- Double row ports 35,000 BTU/hr. burners.
- Ceramic bricks for more even cooking.
- Large built in grease basin.
- Multi prong rotisserie spit forks.
- Each spit can hold up to five chickens.
- Heavy duty 6" casters.
- Two year limited warranty, parts and labor.

### OPTIONAL FEATURES

- Additional spit forks or spit assemblies.
- 6" chrome legs.
- "V" channel welded spit assembly.



Model Shown ACB-7

### DESCRIPTION

**American Range, Chicken Rotisserie** Three sizes to choose from. Burners made of 2" pipes for long, efficient life and speedy heat recovery. Spit receptacle located in grease free area, for easy maintenance. Manifold pre-assembled in factory for quick and easy installation on site. Casters included and factory-installed at no extra cost on all ACB-7 and ACB-14 models.



DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

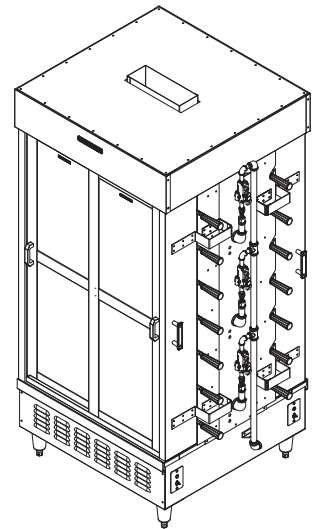
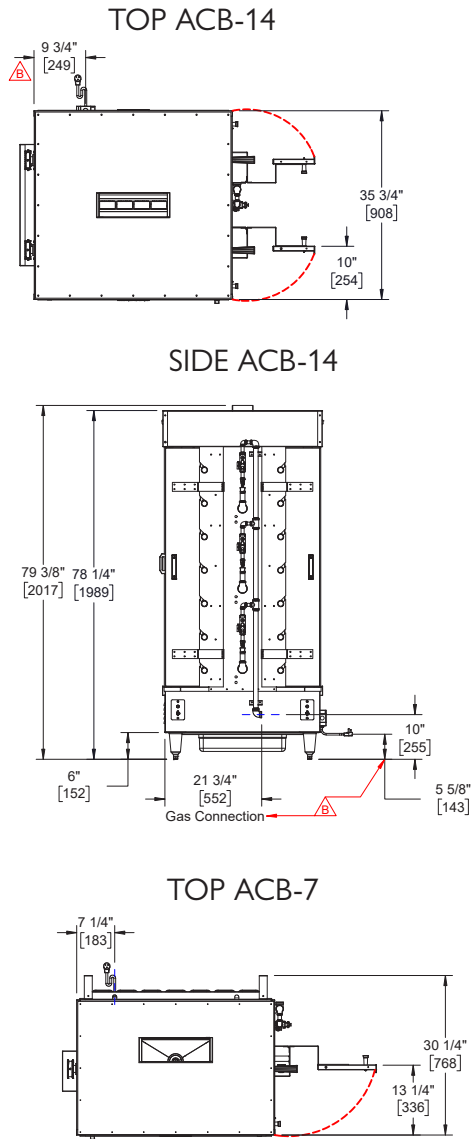
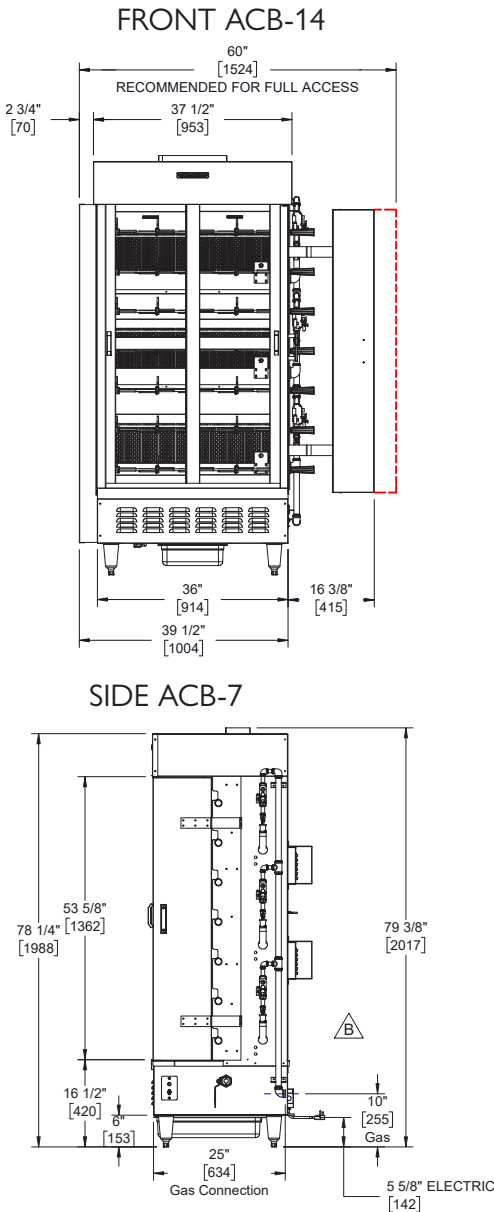
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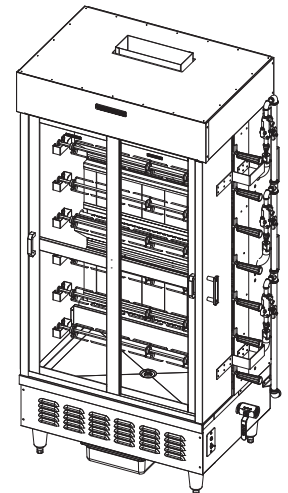
A  Company

13592 Desmond St Pacoima CA 91331  
T. 818.897.0808 Toll Free: 888.753.9898  
[www.AmericanRange.com](http://www.AmericanRange.com)

# CHICKEN ROTISSERIE



SIDE ACB-14



SIDE ACB-7

MODEL	DESCRIPTION	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	BURNERS	TOTAL BTU	(KW)	LBS	(KG)	Shipping Weight*
ACB-7	7 Spits	45-1/2" (1156)	25-1/2" (648)	81" (2057)	3	105,000	(31)	750	(341)	
ACB-14	14 Spits	45-1/2" (1156)	36-1/2" (914)	81" (2057)	3	105,000	(31)	885	(402)	

Specify type of gas and altitude if over 2000 feet.  
Please specify gas type when ordering.

NMFCCODE: 25970-2 Class: 85

\*Shipping weight includes packaging and is approximate.

NATURAL GAS	MANIFOLD PRESSURE	
	PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	3/4" (19MM)

15 amps three prong cord provided

## COMBUSTIBLE WALL 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) from sides, and 4" (102) from rear.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard.

NFPA96 "Vapor Removal from Cooking Equipment." (NOTE: For North America 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.

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