

AMERICAN RANGE®

A **Hatco** Company

Project _____

Item # _____

Quantity _____

AHS HORIZONTAL BROILER

GAS TYPE: ☐ NATURAL ☐ LP



☐ AHS-4827 ☐ AHS-6027

☐ AHS-4836 ☐ AHS-6036

STANDARD FEATURES

- Stainless steel exterior body in 48" and 60" widths
- Large 27" or 36" deep broiling surface
- Round-rod, cooking grates designed for chicken broiling.
- High 40,000 BTU/hr. burners for even heat distribution assures fully cooked chickens.
- Open bottom grate design allows continuous updraft for optimum fuel combustion.
- Heavy duty liner protects interior from burn out.
- Two year limited parts and labor warranty.

OPTIONAL FEATURES

- Optional stand and casters.



Model AHS-4836
(shown with optional stand and casters)

DESCRIPTION

American Range Chicken Broiler model AHS.

Designed for chicken with stainless steel exterior, round rod grates, and 40,000 BTU/hr. burners. Open bottom grate design allows continuous updraft for optimal cooking. Countertop 18" unit designed to sit on an American Range stand or counter. Two year limited warranty.



DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

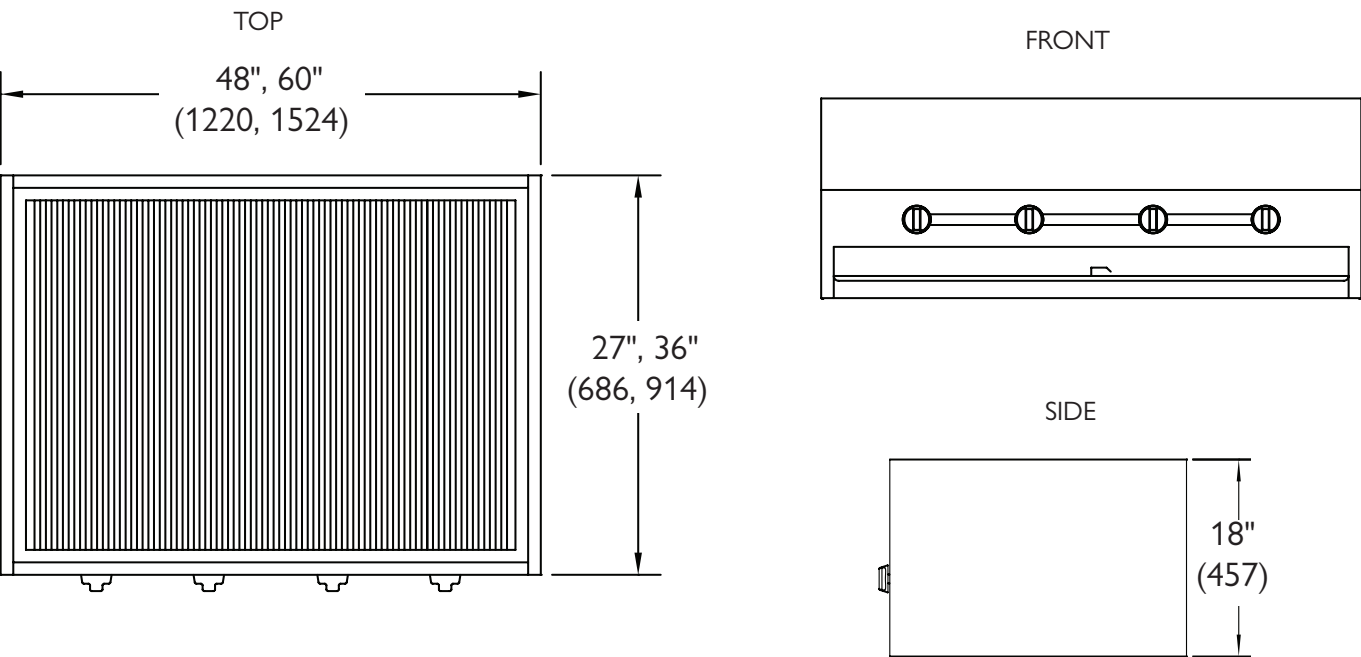
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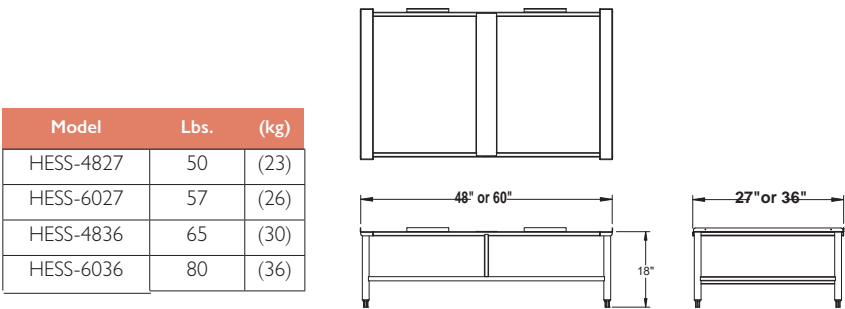
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HORIZONTAL BROILERS



SHIPPING WEIGHT*								
MODEL	BURNERS	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	BTU	(KW)	LBS	(KG)
AHS-4827	4	48" (1220)	27" (686)	18" (457)	160,000	(47)	270	(122)
AHS-6027	5	60" (1524)	27" (686)	18" (457)	200,000	(59)	370	(167)
AHS-4836	4	48" (1220)	36" (915)	18" (457)	160,000	(47)	300	(136)
AHS-6036	5	60" (1524)	36" (915)	18" (457)	200,000	(59)	400	(181)

- Specify type of gas and altitude if over 2000 feet.
- Optional: Stem casters available for equipment stand.



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

NMFCODE: 25970-2 Class: 85

*Shipping weight includes packaging and is approximate.

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: Radiant broilers for non-combustible locations only.

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.