



# AMERICAN RANGE

A **HATCO** COMPANY

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

## ROTISSERIE SERIES

GAS TYPE: ☐ NATURAL ☐ LP



### ACB-4

#### STANDARD FEATURES

- All stainless steel interior and exterior
- Double row ports 35,000 BTU/hr. burner, with cast iron bricks
- Ceramic brick lined interior
- 4 stainless steel skewers with spit forks, 2 per skewer
- Large built in grease basin for easy cleaning
- Each skewer holds up to five 3 lb. chickens
- One independent motor per skewer
- Unit has 6" legs
- 15 amps three prong cord provided
- Two year limited warranty, parts, and labor

#### OPTIONAL FEATURES

- Additional skewers and spit forks



#### Model Shown ACB-4

Shown with included 6" legs

#### DESCRIPTION

American Range, Chicken Rotisserie, ACB-4 4 Skewer Vertical Rotisserie 35,000 BTU/hr. burner with cast iron bricks for even heat distribution. One independent motor per skewer. Each skewer holds a maximum of five 3 lb. chickens. Large grease basin with 4" deep pan for easy cleaning. 15 amps three prong cord provided. Two year limited warranty, parts, and labor.



DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

A70437 Rev A 08222025

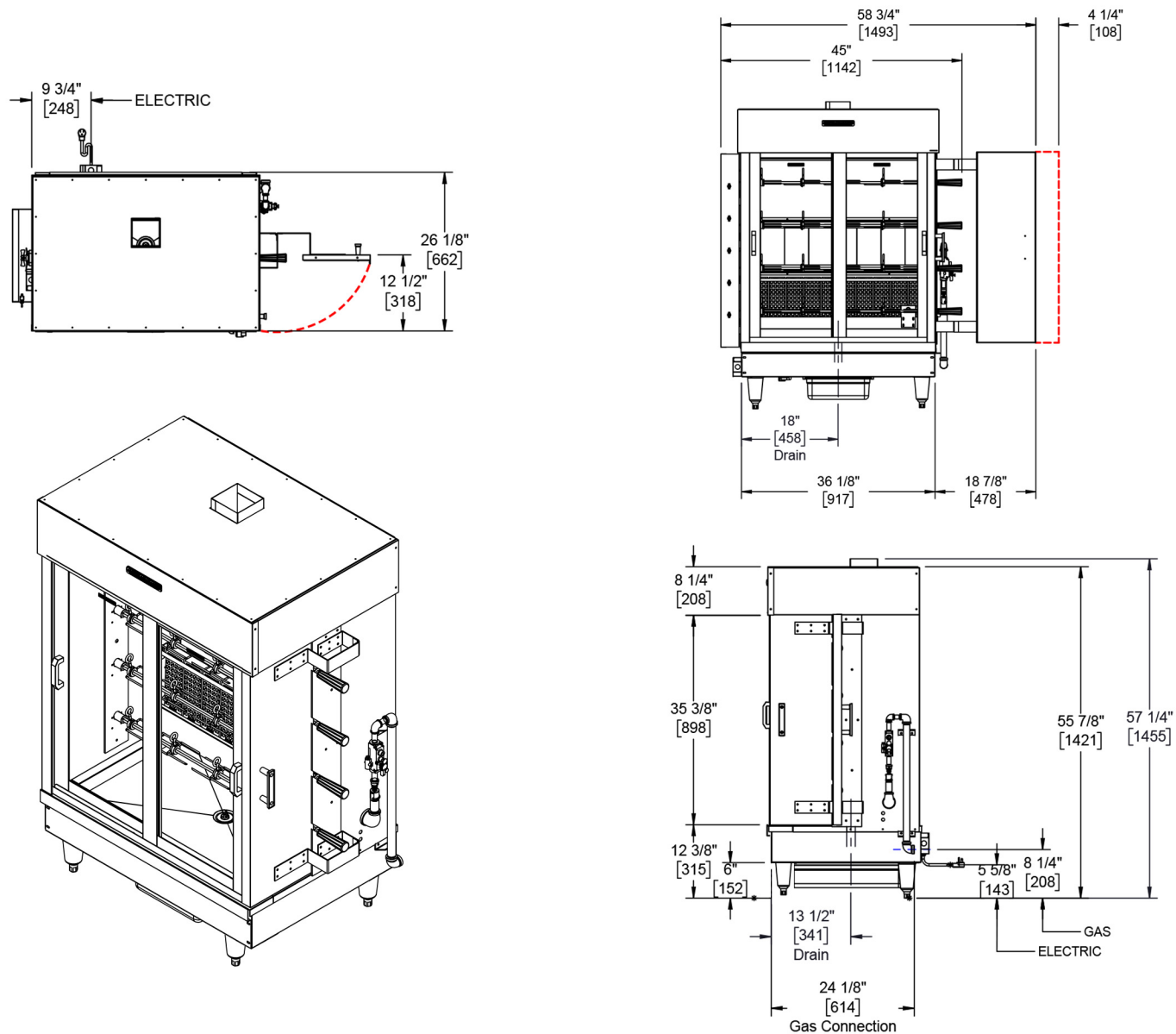


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ROTISSERIE SERIES



Shipping Weight*							
MODEL	DESCRIPTION	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	BURNERS	BTU/hr.	LBS (KG)
ACB-4	4 Spits	45-1/2" (1156)	26 1/8" (665)	57" (1454)	1	35,000	476 (261)

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

\*Shipping weight includes packaging and is approximate.

MANIFOLD PRESSURE		MANIFOLD SIZE
NATURAL GAS	PROPANE GAS	
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.

