

AMERICAN RANGE

Quality Commercial Cooking Equipment



36" 48" 60" 72" HEAVY DUTY RESTAURANT RANGES WITH RAISED GRIDDLE BROILERS

The Heavy Duty Restaurant Range Series by American Range was designed for continuous rugged use and performance. All the latest technology is incorporated to give you the best value for your money. You wanted power! We give it to you with 32,000 BTU per open top burner, and 20,000 BTU per griddle burner. Our Raised Griddle range combinations gives your chef the convenience of a broiler in the same space as a griddle. The highly efficient burners placed every 12" and fitted with a uniquely designed reflector evenly heat the highly polished griddle plate at the same time producing the searing heat required for broiling dishes such as steak, lobster, fish, and many more. Allows quick and easy preparation of garlic toast and melted cheese plates.



SHOWN WITH
OPTIONAL CAST-
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STANDARD OVEN

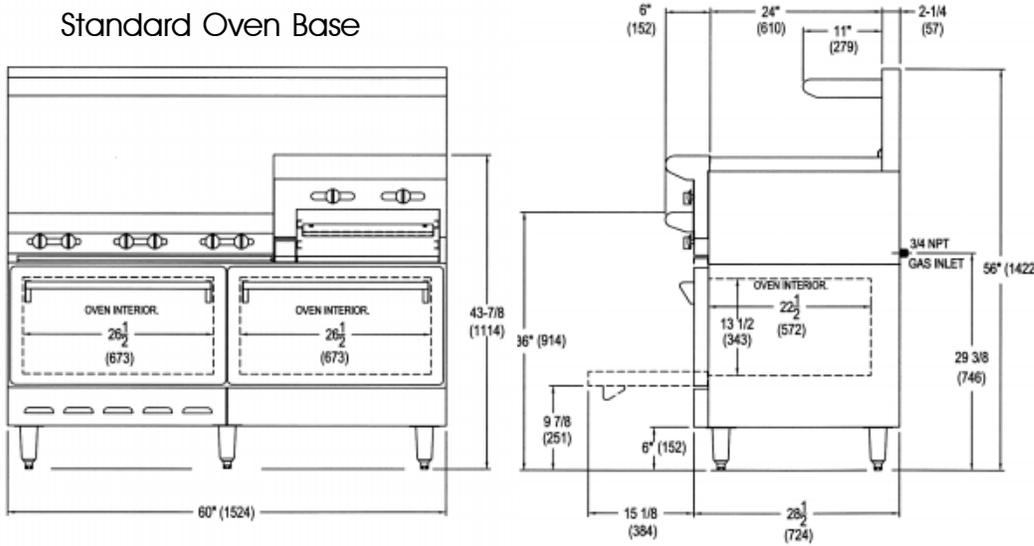
- Sturdy, welded front frame provides stability to the range.
- Pull off stainless door for easy cleaning.
- Oven dimensions:
26 1/2W x 22-1/2D x 13-1/2H
- Thermostat control from 150°F to 500°F.
- (1) Chrome plated oven rack
- (Additional racks optional).
- Porcelain enamel finish inside oven bottom, sides, back, and door liner.
- Steel burner rated at 35,000 BTU/hr.
- 100% safety gas shut off.
- Matchless push button ignition to light a standing pilot.

CONVECTION OVEN

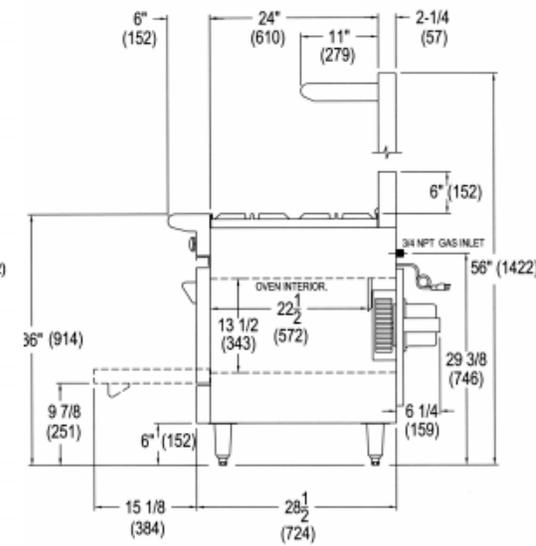
- Porcelainized interior: sides, top, back, bottom, and door linings.
- Heat "on" indicator light.
- Three position switch for cooking or cool down.
- Snorkel design for optimal efficiency.
- One hour manual timer. (except on 60" range)
- Two heavy duty steel chrome-plated racks.
- Steel burner rated at 30,000 BTU/hr.
- 1/4 HP, 1725 RPM motor.
- Electronic spark pilot ignition for automatic lighting.
- Provided with 3 prong grounded, 6 foot power cord.



Standard Oven Base



Convection Oven Base



Shown above:

Ranges with raised griddles & broilers

MODEL	DESCRIPTION	Total BTU	KW	SHIP. WT. Lbs.	Kg.
AR4B-12RG	36" Range, 4 Open burners, 12" Raised Griddle	203,000	59.49	645	292
AR4B-24RG	48" Range, 4 Open burners, 24" Raised Griddle	222,000	65.06	832	377
AR6B-24RG	60" Range, 6 Open burners, 24" Raised Griddle	302,000	88.51	1100	380
AR8B-24RG	72" Range, 8 Open burners, 24" Raised Griddle	366,000	107.26	1256	568

Optional innovation base available:

Add Suffix '-NV' or '-NVL' for oven on left side or '-NVR' for oven on right side

OPEN BURNERS

- Heavy duty sectioned cast iron top grates.
- Cast iron burners with lift off top, rated at 32,000 BTU/hr. each.
- One standing pilot for each burner for instant ignition.
- Removable full width drip pan.

GRIDDLE / BROILER SECTION

- Highly polished griddle plate.
- 20,000 BTU/hr burners with special reflectors placed at 12" (305) intervals. Provides even heating of the griddle plate and searing heat for fast broiling, using the same space and energy for maximum efficiency.
- Heavy duty, chrome plated food rack, slides in and out, two positions provided for flexibility.
- Large capacity full width drip pan under the broiler area.
- Extra large, grease can for the griddle.
- AGA, CGA, design certified, NSF listed
- One year limited warranty on parts and labor.

AVAILABLE OPTIONS

- Casters (set of four).
- Extra Chrome Rack (oven).
- Cabinet base.
- Convection oven.
- Saute Burner Head.
- Wok Burner Head.
- S/S Wok Ring

Gas: 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. 3/4" NPT Gas inlet.

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.

American Range Corporation is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.

