

ZERO WASTE

Finally. No Standing Pilots.



AMERICAN  RANGE

Quality Commercial Cooking Equipment

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

WELCOME TO A NEW THING

In an average restaurant with 30 to 50 seats, open 7 days a week for breakfast, lunch and dinner a 6 burner range is used about 12 hours a day wasting energy for 12 hours for the rest of the day.

Standing pilots on a 7 burner range (6 surface burners and 1 oven burner) consume a lot of energy – $1,200 \text{ BTU/Pilot} \times 7 \text{ Pilots} \times 12 \text{ hours/day} \times 7 \text{ days/week} \times 52 \text{ weeks/year}$ is **36,691,200 BTU/year!**

STANDARD FEATURES

- **PBIS** – Pilotless Burner Ignition System
- Two piece lift off, easy to clean burners
- Burners rated at 30,000 BTU/Hr
- Heavy duty cast iron top grate sections
- Heavy duty die-cast black knobs
- Removable, full width spill tray
- Stainless steel island back trim
- Stainless steel front and sides
- Heavy gauge welded frame construction
- One year parts and labor warranty

OPTIONAL FEATURES

- Casters
- Extra chrome oven rack
- Innovection® Oven
- Convection Oven
- Quick disconnect gas supply hose

STANDARD OVEN

- PBIS - Pilotless Burner Ignition System
- Porcelain oven interior
- Stainless steel door pulls off for easy cleaning
- Thermostat controls oven temperature from 150F to 500F
- 35,000 BTU/Hr bake burner
- One heavy duty chrome rack included
- Indicator light shows oven burner status - ON/OFF or flashing LOCKOUT



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INNOVECTION OVEN

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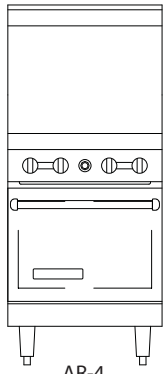
INNOVECTION OVEN

CONVECTION OVEN

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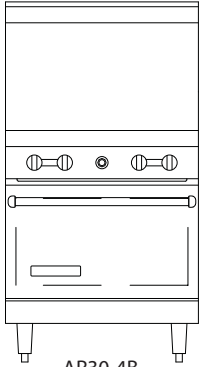
CONVECTION OVEN



AR-4

24" Wide Heavy Duty Restaurant Ranges (20" Wide Oven)

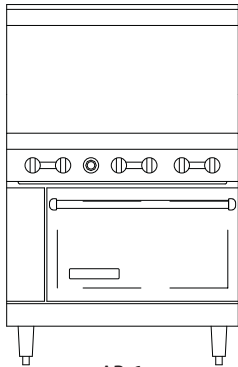
Model	Description	BTU	(KW)	ShipWt. LBS.	ShipWt. (KG)
AR-4	4 Burners	155K	(46)	315	(143)
AR12G-2B	12" Griddle & 2 Burners	111K	(33)	350	(159)
AR24G	24" Griddle	67K	(20)	375	(170)
AR12FT-2B	12" French Top & 2 Burners	111K	(33)	350	(159)



AR30-4B

30" Wide Heavy Duty Restaurant Ranges (26-1/2" Wide Oven)

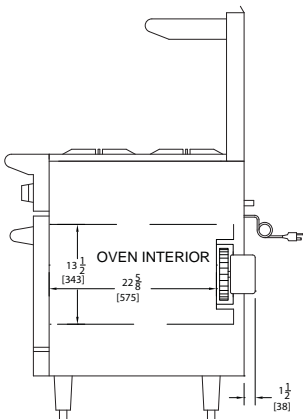
Model	Description	BTU	(KW)	ShipWt. LBS.	ShipWt. (KG)
AR30-4B	4 Burners w/ Spreader	163K	(48)	540	(245)
AR30-18G-2B	18" Griddle & 2 Burners	129K	(38)	553	(251)
AR30-30G	30" Griddle	85K	(25)	581	(264)
AR30-2WB-2B	4 Burners w/large Grates	163K	(48)	540	(245)



AR-6

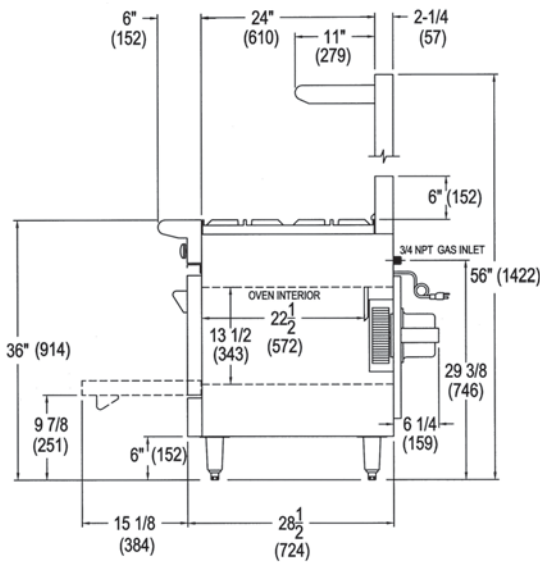
36" Wide Heavy Duty Restaurant Ranges (26-1/2" Wide Oven)

Model	Description	BTU	(KW)	ShipWt. LBS.	ShipWt. (KG)
AR-6	6 Burners	227K	(67)	420	(191)
AR12G-4B	12" Griddle & 4 Burners	183K	(54)	440	(200)
AR24G-2B	24" Griddle & 2 Burners	139K	(41)	450	(205)
AR36G	36" Griddle	95K	(28)	500	(227)
AR4B-12RG	4 Burners & 12" Raised Griddle	183K	(54)	525	(239)
AR36-4B	4 Open Wide Burners	163K	(48)	420	(191)

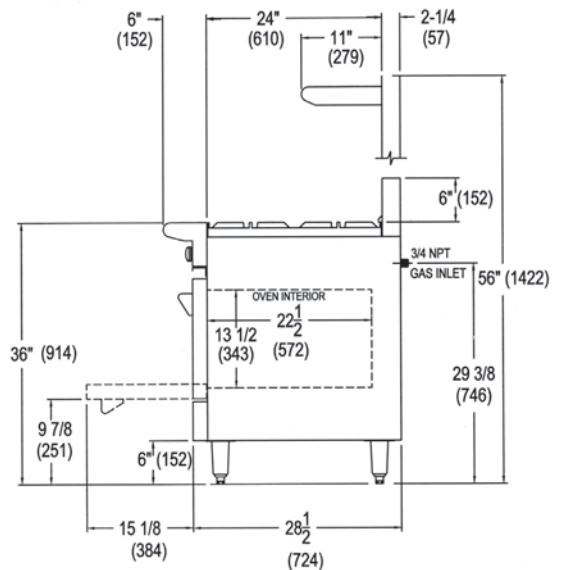


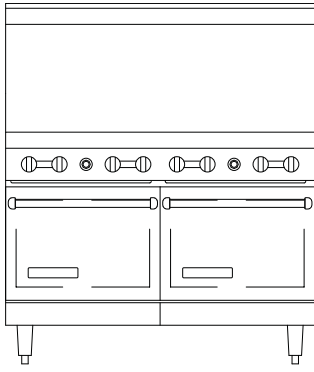
INNOVECTION OVEN BASE

Innovection Oven Base



Convection Oven Base

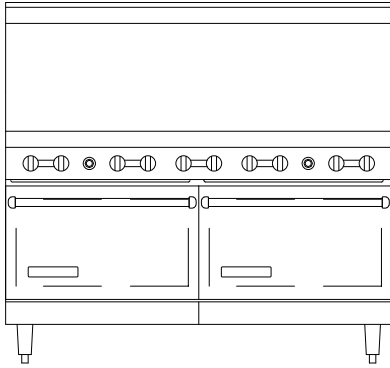




AR-8

**48" Wide Heavy Duty Restaurant Ranges
(Two 20" Wide Ovens or One 26-1/2" Oven and Storage Base)**

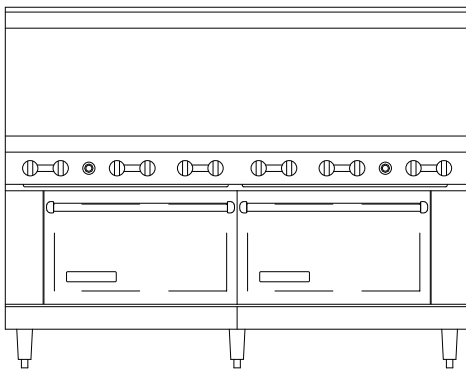
Model	Description	BTU	(KW)	ShipWt. LBS.	ShipWt. (KG)
AR-8	8 Burners	310K	(90)	580	(264)
AR12G-6B	12" Griddles & 6 Burners	266K	(77)	600	(273)
AR24G-4B	24" Griddle & 4 Burners	222K	(65)	620	(282)
AR36G-2B	36" Griddle & 2 Burners	178K	(52)	640	(291)
AR48G	48" Griddle	134K	(39)	650	(295)
AR4B-24RB	4 Burners & 24" Raised Griddle	222K	(65)	675	(307)



AR-10

60" Wide Heavy Duty Restaurant Ranges (Two 26-1/2" Wide Ovens)

Model	Description	BTU	(KW)	ShipWt. LBS.	ShipWt. (KG)
AR-10	10 Burners	390K	(114)	732	(333)
AR12G-8B	12" Griddle & 8 Burners	346K	(101)	747	(340)
AR24G-6B	24" Griddle & 6 Burners	302K	(88)	757	(344)
AR36G-4B	36" Griddle & 4 Burners	258K	(75)	765	(348)
AR48G-2B	48" Griddle & 2 Burners	214K	(62)	785	(357)
AR60G	60" Griddle	170K	(49)	800	(364)
AR6B-24RG	6 Burners 24" Raised Griddle	302K	(88)	814	(370)
AR4B-36RG	4 Burners 36" Raised Griddle	258K	(75)	825	(375)



AR-12

72" Wide Heavy Duty Restaurant Ranges (Two 26-1/2" Wide Ovens)

Model	Description	BTU	(KW)	ShipWt. LBS.	ShipWt. (KG)
AR-12	12" Burners	454K	(72)	950	(432)
AR12G-10B	12" Griddle & 10 Burners	410K	(77)	975	(343)
AR24G-8B	24" Griddle & 8 Burners	366K	(65)	1000	(455)
AR36G-6B	36" Griddle & 6 Burners	322K	(52)	1035	(470)
AR48G-4B	48" Griddle & 4 Burners	278K	(39)	1060	(483)
AR60G-2B	60" Griddle & 2 Burners	234K	(65)	1100	(500)
AR-72G	72" Griddle	190K	(72)	1125	(511)
AR8B-24RG	8 Burners & 24" Raised Griddle	366K	(77)	1100	(500)
AR6B-36RG	6 Burners & 36" Raised Griddle	322K	(65)	1135	(516)
AR72-8B	8 Wide Burners	326K	(65)	950	(432)

Finally No More Standing Pilots!

- No more pilot flames on unused burners
- No more extra heat in the kitchen
- No more stray flames to set towels or pot holders on fire
- No more raw gas smell from unlit pilots
- No more time spent cleaning pilot burners
- No more service calls to adjust pilot valves
- No more wasted energy!

PBIS (Pilotless burner ignition system means profit for your business)

- Direct spark ignition of all surface burners
- Spark ignites selected burner when you're ready to cook
- Ignition system senses presence of burner flame
- PBIS automatically relights burner if flame is lost
- Spark system is extremely low energy
- Kitchens are cooler
- Air conditioning costs are lower

Save Energy!

- No more clogged pilots!
- Burner heads remove for easy cleaning
- No more bending over to light the oven burner pilot, ever again!

Be Eco-friendly!

- No wasteful standing pilots to light surface burners - finally
- 30,000 BTU American Star™ burners are fast and powerful
- No standing pilots in the oven
- Range can be 100% recycled!

Be Safe In Your Own Kitchen!

- Burners ignite when you're ready to cook
- PBIS keeps unlit burner raw gas from pouring into the kitchen
- Burners reignite automatically if they lose flame!

Make Money!

- Range features pay for themselves in gas savings and reduced maintenance costs



ZERO WASTE

GREEN FLAME



Light surface burners - finally
burners are fast and powerful

Easy to cook
from pouring into the kitchen
if they lose flame!

Saves in gas savings and

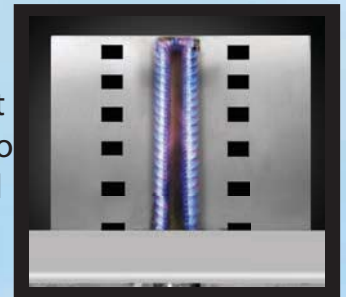
American Star™ Burner
Easy cleaning lift-off, high efficiency,
30,000 BTU/Hr American Star
Burners are ready to light when
you're ready to cook - just turn the
knob to activate the PBIS.



Ceramic Electrode
deliver ignition sparks to all burners -
sensing the presence of flames or au-
tomatically relighting should the burner
lose flame! PBIS is a great way to reduce
cooktop energy usage and save money.



Oven Burner
Why stop at Great? The oven burner is
also lit with a separate, dedicated PBIS that
monitors flame and automatically relights to
maintain oven temperature. A front panel
indicator light shows burner ON/OFF or
flashes a LOCKOUT condition.



48" Heavy Duty Restaurant
Range with "Green" Features

AMERICAN RANGE
Quality Commercial Cooking Equipment