

# AMERICAN RANGE

QUALITY LINE OF COOKING EQUIPMENT

## TRI-LEVEL OVENS SINGLE, DOUBLE & TRI-LEVEL OVENS WITH DEPENDEN DOORS

### TRI-LEVEL FEATURES

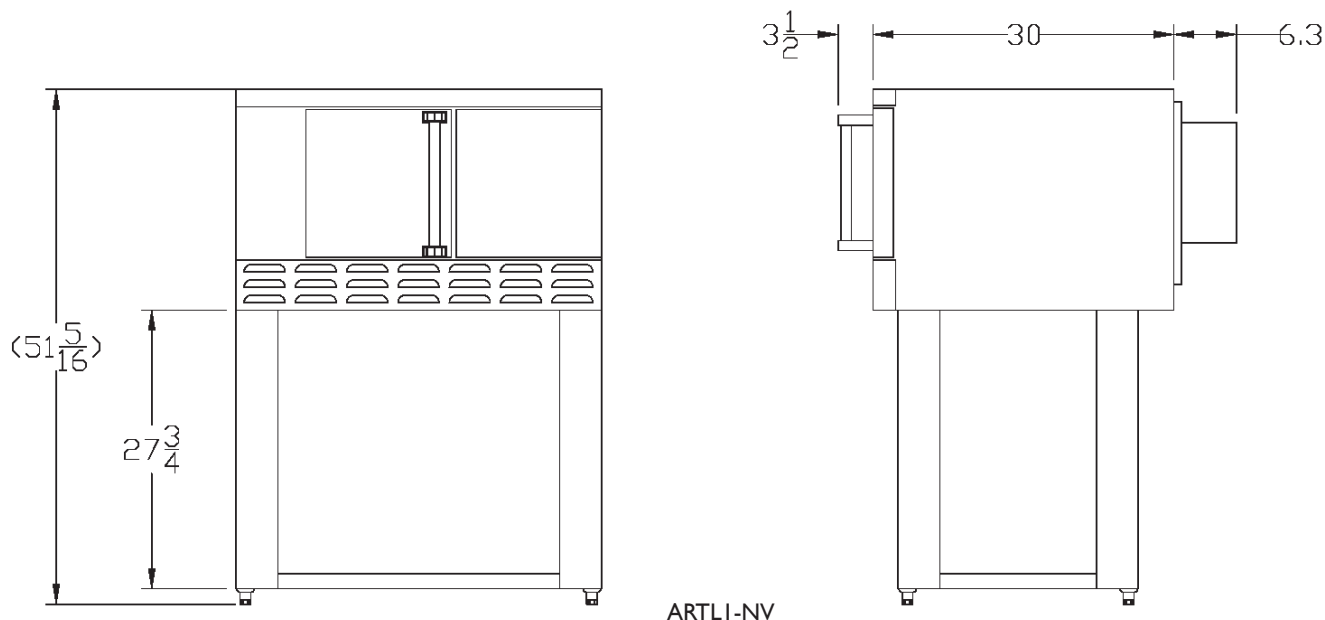
- Porcelain oven interior for easy cleaning.
- 50/50 dependent doors swing 135°.
- All rugged Stainless Steel front, sides and top.
- Solid Stainless Steel doors, hinges and gaskets.
- Choose from Innovection® and/or Convection oven bases.



TRI-LEVEL OVENS - SINGLE, DOUBLE & TRI-LEVEL  
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# ARTL OVENS, SINGLE, DOUBLE AND TRI-LEVEL



Model	Description	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARTLI-NV	Single-level 26-1/2" Innovection oven	30,000	88		300	136
ARTLI-C	Single-level 26-1/2" Convection oven	30,000	88		350	159
ARTL2-NV	Dual-level 26-1/2" Innovection oven	60,000	18		600	272
ARTL2-C	Dual-level 26-1/2" Convection oven	60,000	18		700	318
ARTL3-NV	Tri-level 26-1/2" Innovection oven	90,000	26		900	409
ARTL3-C	Tri-level 26-1/2" Convection oven	90,000	26		1050	525

## TRI-LEVEL FEATURES

- Porcelain oven interior for easy cleaning.
- 50/50 dependent doors swing 135°.
- All rugged Stainless Steel front, sides and top.
- Solid Stainless Steel doors, hinges and gaskets.
- Choose from Innovection and/or Convection oven bases.

## OPTIONAL FEATURE

- Casters (set of 4) single deck

## CONVECTION OVENS

- Snorkel design for optimal efficiency.
- 26-1/2" W X 22-1/2" D X 13-1/2" H oven capacity.
- 30,000 BTU burner with electronic ignition for automatic lighting.
- 1/4" HP, 1725 RPM blow motor (120 VAC, 60HZ, 1 Ph. 5 amp).
- Heat "on" indicator light, one hour manual timer, three position switch for cooking or cooling down modes.
- Two chrome plated heavy duty provided. Five rack positions for rack placement.

## INNOVECTION® OVENS

- Specially designed air flow for even heat throughout the oven.
- Super fast pre-heat time under 8 minutes to 350°
- Patented baffle oven interior insures even, turbulent heat distribution essential to baking and roasting.
- Low speed blower motor circulates heat to provide uniform heating pattern (120 VAC, 1 Ph. 1/2 amp).

Gas: Manifold pressure is 5.0"W.C. for natural gas or 10.0"W.C. for propane gas. 3/4" NPT Gas inlet. 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.