ITEM #_____

www.americanrange.com

AMERICAN RANGE

Quality Commercial Cooking Equipment

60” HEAVY DUTY RESTAURANT RANGE

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. Something you normally see with institutional series ranges. All stainless steel external body is a standard fixture for longevity and easy cleaning. Quality, dependability and customer satisfaction make American Range the ultimate choice.

SHOWN WITH OPTIONAL CASTERS

AR

STANDARD FEATURES

- All stainless steel front, sides, high shelf, and riser.
- Heavy gauge welded frame construction.
- 6” Stainless steel heavy duty landing ledge.
- 12” x 12” Sectioned Cast Iron Top Grates.
- 32,000 BTU/hr. lift off Top Open Burners.
- Porcelainized oven interior.
- One Chrome plated rack per oven.
- 100% Safety oven pilot.
- 6” Chrome Plated Steel Legs.Optional Casters available.
- AGA and CGA design certified and NSF listed.
- One year limited warranty on parts and labor.

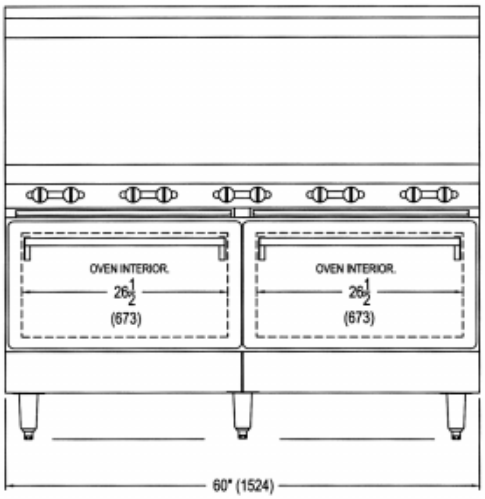
STANDARD OVEN

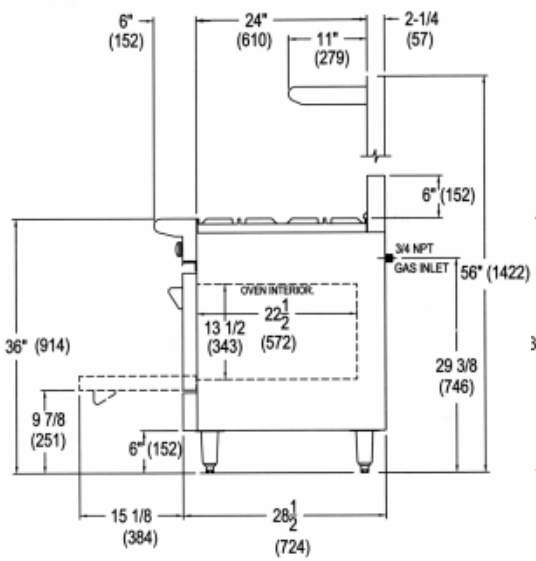
- Sturdy, welded front frame provides stability to the range.
- Pull off stainless door for easy cleaning.
- Oven dimensions: 26 1/2Wx22-1/2Dx13-1/2H
- Thermostat control from 150° f to 500° f.
- (1) Chrome plated oven rack (Additional racks optional).
- Porcelain enamel finish inside oven bottom,sides, 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.

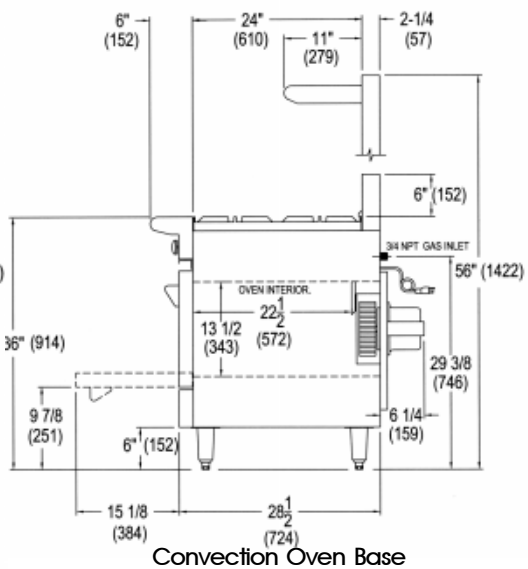
60" HEAVY DUTY RESTAURANT RANGE

AR Series

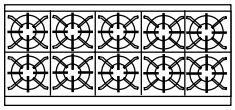
Standard Oven Base



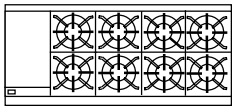




Convection Oven Base



AR-10



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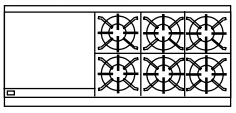

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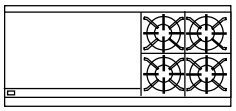

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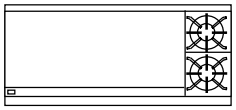

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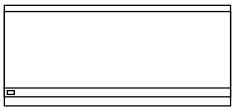
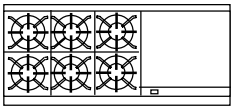
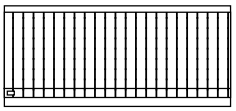


AR60G



AR6B-24RG



AR-5RB

60" (152) Wide Range (two 26-1/2" (673) Wide Ovens)

MODEL	DESCRIPTION	TOTAL BTU	KW	SHIP. WT. Lbs.	Kg.
AR-10	(10) Burners	390,000	114.30	990	325
AR12G-8B	(1) 12" Griddle & (8) Burners	346,000	100.54	1030	348
AR24G-6B	(1) 24" Griddle & (6) Burners	302,000	88.51	1070	371
AR36G-4B	(1) 36" Griddle & (4) Burners	258,000	75.61	1095	390
AR48G-2B	(1) 48" Griddle & (2) Burners	214,000	62.82	1105	399
AR60G	(1) 60" Griddle	170,000	49.82	1126	377
AR6B-24RG	(6) Burners &24" Raised Griddle	302.000	88.51	1100	380
AR-5RB	60" Wide Radiant Broiler	189,000	55.39	1060	481

- Optional innovection base available: Add Suffix -'NV'.-'NVL' for oven on left side or-'NVR' for oven on right side

OPEN BURNERS

- Heavy duty sectioned cast iron top grates.
- Two piece, lift off top, easy clean burners,
- Rated at 32,000 BTU/hr. each.
- One standing pilot for each burner, for instant igni-
- tion.

Removable full width drip pan.

GRIDDLES

- Highly polished thick steel griddle plate.
- 3" (76) wide grease drawer.
- One steel burner every 12" (305), rated at 20,000 BTU/
- hr.
- Non clog S/S pilot for each burner for instant ignition.
- Manual control valve for each burner.

S/S spatula width grease trough with landing ledge.

RADIANT BROILER

- Heavy duty, reversible cooking tracks with integral runners to direct grease to trough. The heavy castings retain heat to minimize recovery time during peak periods.
- Efficient, top ported burners rated at 15,000 BTU/hr. each with individual pilot and precision brass valves.

AVAILABLE OPTIONS

- 6" (152) stub back.
- Casters (set of four).
- Extra chrome oven rack.
- Cabinet base.
- Thermostat control griddle.
- Grooved griddle.
- Fish grate (only for radiant broiler).
- Convection oven.

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. **Radiant broilers for non-combustible locations only!**

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.

AMERICAN RANGE
Quality Commercial Cooking Equipment
13592 Desmond St. Pacoima CA 91331
Tel: 818-897-0808 Fax:818-897-1670
KaTom Restaurant Supply, Inc.

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