# ZEROWASTE

Finally. No Standing Pilots.

GREENFLAME

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 BTU/Pilot x 7 Pilots x 12 hours/day x 7 days/week x 52 weeks/year **is 36,691,200 BTU/year!**

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## 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

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## 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

STANDARD OVEN

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## INNOVECTION OVEN

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INNOVECTION OVEN

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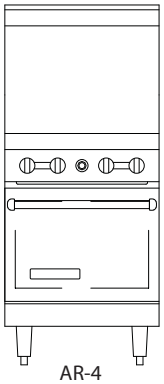
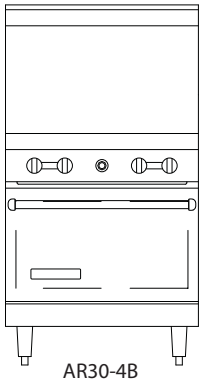
CONVECTION OVEN



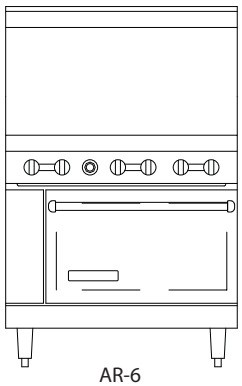
AR-4

| 24"Wide Heavy Duty Restaurant Ranges (20"Wide Oven) | | | | | |
|---|---|---|---|---|---|
| Model | Description | BTU | (KW) | Ship Wt. LBS. | Ship Wt. (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) |



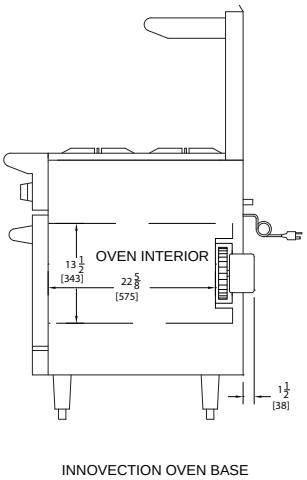
AR30-4B

| 30"Wide Heavy Duty Restaurant Ranges (26-1/2"Wide Oven) | | | | | |
|---|---|---|---|---|---|
| Model | Description | BTU | (KW) | Ship Wt. LBS. | Ship Wt. (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) |

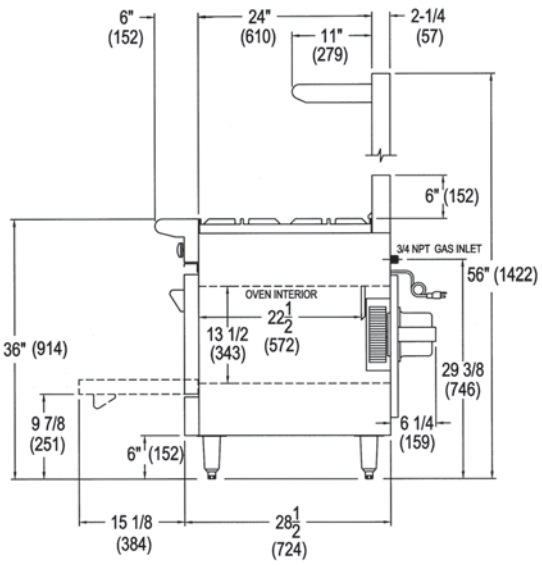


AR-6

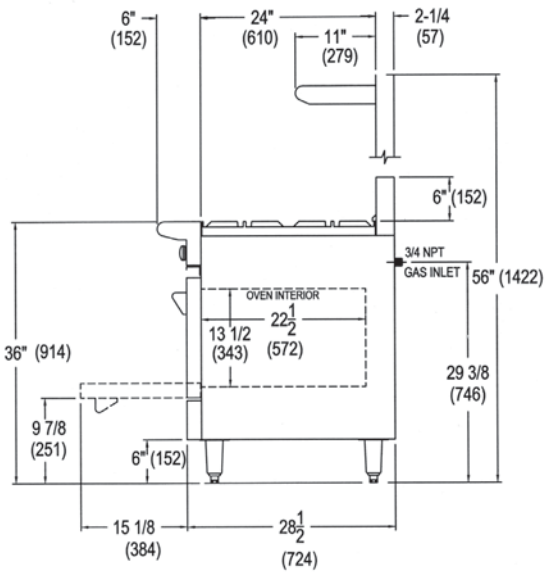
| 36"Wide Heavy Duty Restaurant Ranges (26-1/2"Wide Oven) | | | | | |
|---|---|---|---|---|---|
| Model | Description | BTU | (KW) | Ship Wt. LBS. | Ship Wt. (KG) |
| AR-6 | 6 Burners | 227K | (67) | 420 | (191) |
| AR12G-4B | 12" Griddle & 4 Burners | 183K | (54) | 440 | (200) |
| AR24G-2B | 24" Griddle & 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) |

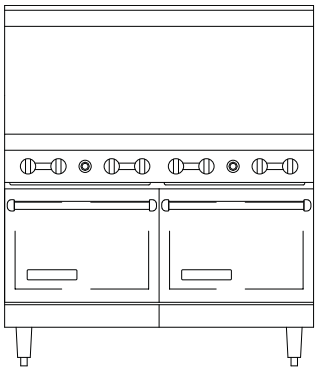



Innovection Oven Base



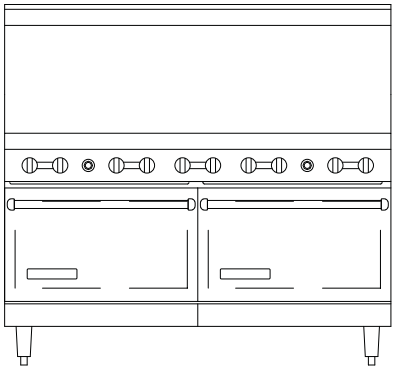

Convection Oven Base





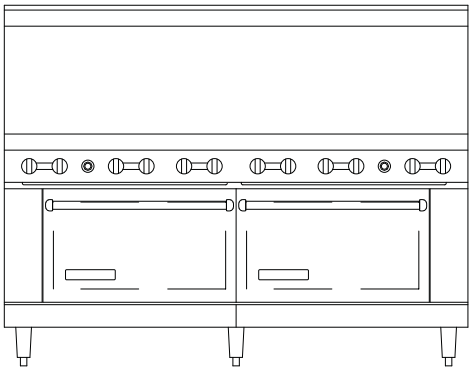
AR-8

| 48"Wide Heavy Duty Restaurant Ranges (Two 20"Wide Ovens or One 26-1/2" Oven and Storage Base) | | | | | |
|---|---|---|---|---|---|
| Model | Description | BTU | (KW) | Ship Wt. LBS. | Ship Wt. (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) | Ship Wt. LBS. | Ship Wt. (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) | Ship Wt. LBS. | Ship Wt. (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

GREENFLAME

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ners are fast and powerful

dy to cook
from pouring into the kitchen
f they lose flame!

ves in gas savings and

## American Star™ Burner

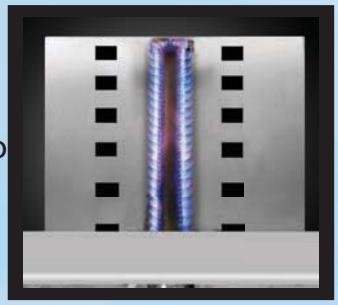
Easy cleaning lift-off, high efficiency, 30,000 BTU/Hr American Star Burners are ready to light when you're ready to cook - just turn the knob to activate the PBIS.

## Ceramic Electrode

deliver ignition sparks to all burners - sensing the presence of flames or automatically 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

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