

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

24" RESTAURANT RANGES

GAS TYPE: NATURAL LP

STANDARD FEATURES

- All Stainless Steel front, sides, high shelf & riser.
- Heavy gauge welded frame construction.
- 6" Stainless Steel heavy duty landing ledge.
- 12" x 12" Sectioned Cast Iron Top Grates.
- 32,000 BTU lift off open burners.
- Porcelainized oven interior.
- Chrome plated oven rack.
- 100% safety oven pilot.
- 6" chrome plated steel legs, casters are optional.
- Cavity depth will accommodate full size sheet pan, front to back.
- One year limited warranty, parts and labor.

STANDARD OVEN

- Sturdy, welded front frame provides stability to the range.
- Pull-off Stainless Steel door for easy cleaning.
- Thermostatic controls for temperatures from 150°F to 500°F.
- Steel burner rated at 27,000 BTU/hr.
- 100% safety gas shut off.
- Matchless push button ignition to light a standing pilot.



Model AR-4
Shown with optional casters.

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 need power? We give it to you with 32,000 BTU/hr. open burners, and 30,000 BTU/hr. griddle burners. All Stainless Steel exterior is a standard feature for longevity and easy cleaning.

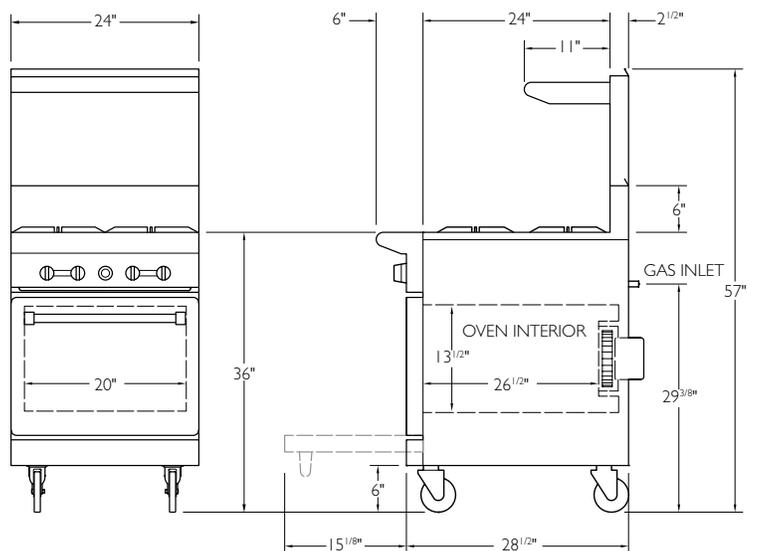
Quality, dependability and customer satisfaction make American Range the ultimate choice.

24" HEAVY DUTY RESTAURANT RANGES

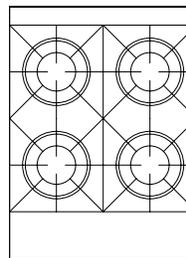
FRONT VIEW

SIDE VIEW

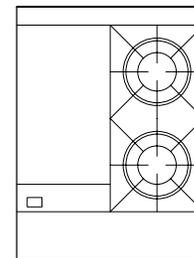
BURNER CONFIGURATIONS



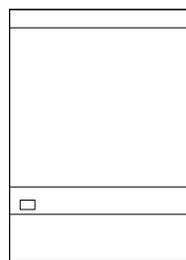
Shown with Optional Casters



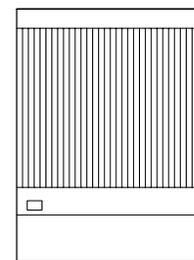
AR-4



AR12-2B



AR24G



AR-2RB

24" WIDE RANGE (20" Wide Oven)

Model	Description	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AR-4	4 Burners	155,000	46		315	143
AR12G-2B	12" Griddle & 2 Burners	111,000	33		330	150
AR24G	24" Griddle	67,000	20		345	156
AR-2RB	24" Wide Radiant Broiler	87,000	25		345	156

OPEN BURNERS

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

RADIANT BROILER

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

GRIDDLES

- Highly polished thick steel griddle plate.
- 3" (76) wide grease drawer.
- One steel burner every 12" (305), rated at 30,000 BTU/hr.
- Stainless Steel pilot for each burner for automatic ignition.
- Manual control valve for each burner. (where applicable).
- Stainless Steel spatula-width, grease trough with landing ledge.

AVAILABLE OPTIONS

- 6" (152) stub back.
- Casters (set of four).
- Additional chrome oven rack.
- Cabinet base.
- Thermostatic Control Griddle.
- Grooved griddle.
- Fish grate (only for radiant broiler).
- Innovection Oven

GAS SUPPLY:

3/4" NPT Gas inlet. 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.

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



13592 Desmond St. Pacoima CA 91331
 T. 818.897.0808 F. 818.897.1670
 Toll Free: 888.753.9898
 www.americanrange.com