

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

48" HEAVY DUTY RESTAURANT RANGE

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/hr. lift-off open burners.
- Porcelainized oven interior.
- One chrome plated rack per oven.
- 100% safety oven pilot.
- 6" chrome plated steel legs.
- Optional casters available.
- One year limited warranty, parts and labor.

STANDARD OVEN

- Sturdy, welded front frame provides stability.
- Pull-off Stainless Steel doors for easy cleaning.
- Oven dimensions: 20"Wx26-1/2"Dx13-1/2"H.
- Thermostat controls temperature from 150°F to 500°F.
- One chrome plated oven rack per oven (Additional racks optional).
- Porcelain enamel finish inside oven bottom, sides, back, and door liner.
- Steel burner rated at 27,000 BTU/hr.
- 100% safety gas shut off.
- Matchless push button ignition to light a standing pilot.



AR24G-4B
Shown with optional casters

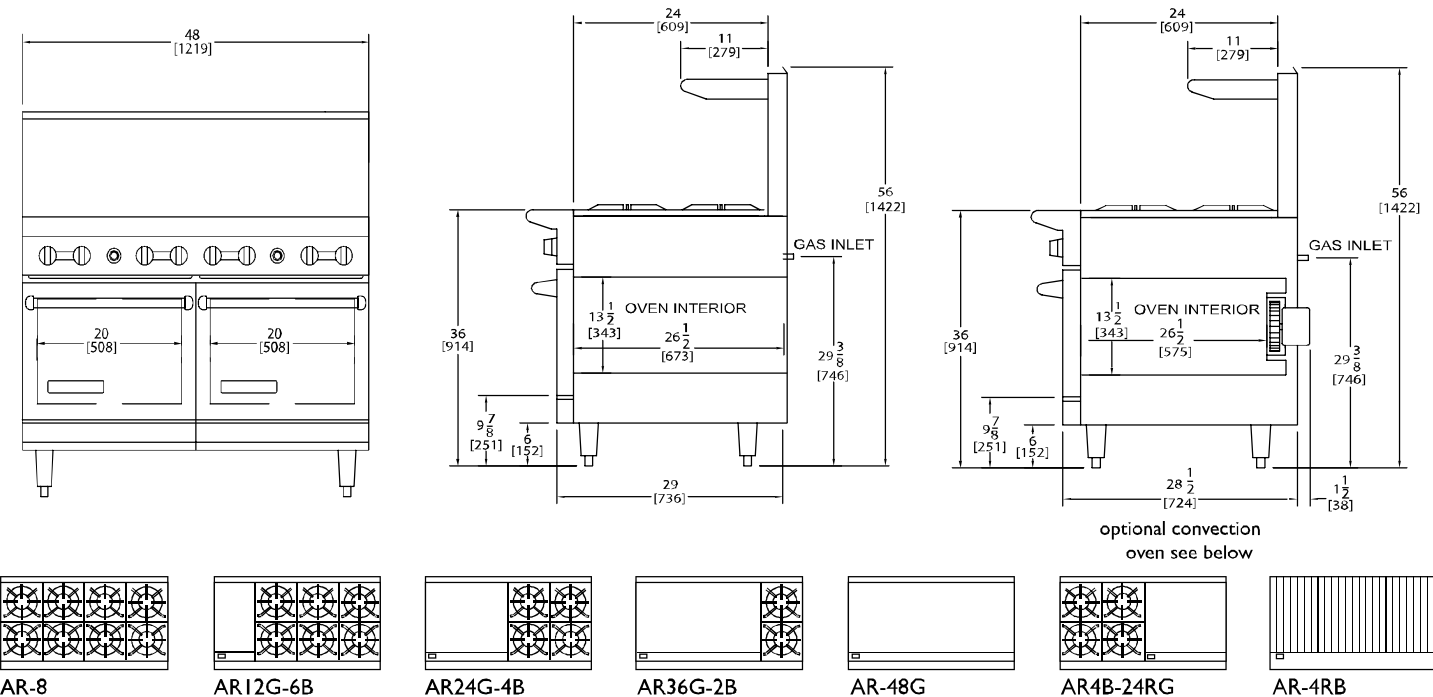


The Heavy Duty Restaurant Range Series by American Range was designed for continuous rugged use and performance. All the latest technology is incorporated to give you the best value for your money.

You need power? We give it to you with 32,000 BTU/hr. open burners, and 20,000 BTU/hr. griddle burners, something you normally see with institutional series ranges. All Stainless Steel exterior is a standard feature for longevity and easy cleaning.

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

48” HEAVY DUTY RESTAURANT RANGE



48” (1219) Wide Range (two 20-1/2” (521) Wide Ovens) or (one 26 1/2” (673) oven-with storage space)

48” WIDE RANGE

Model	Description	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AR-8	(8) Burners with 2 ovens	310,000	90		580	264
AR12G-6B	(1) 12” Griddle & (6) Burners	266,000	77		600	273
AR24G-4B	(1) 24” Griddle & (4) Burners	222,000	65		620	282
AR36G-2B	(1) 36” Griddle & (2) Burners	178,000	52		640	291
AR48G	48” Griddle	134,000	39		650	295
AR4B-24RG	(4) Burners & (1) 24” Raised Griddle	222,000	65		675	307
AR-4RB	48” Radiant Broiler	174,000	51		640	291

- 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 easy clean burners, rated at 32,000 BTU/hr; each.
- One standing pilot for each burner, for instant ignition.
- Removable full-width drip pan.

GRIDDLES

- Highly polished thick steel griddle plate.
- 3” (76) wide grease drawer
- One steel tube burner every 12” (305), rated at 20,000 BTU/hr;
- Stainless Steel pilot for each burner for instant ignition.
- Manual control valve for each burner.
- Stainless Steel spatula-width grease trough with landing ledge.

RADIANT BROILER

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

OPTIONAL FEATURES

- 6” (152) Stub Back.
- Casters (set of 4).
- Additional chrome oven rack.
- Grooved Griddle.
- Innovection Oven
- (1) 26-1/2” (673) Oven with open cabinet or Single Convection Oven with cabinet. (Available in lieu of (2) 20” ovens).
- Convection Oven (with 26 1/2” Wide Oven w/storage base only).
- Cabinet Base.
- Thermostatic Control Griddle.
- Fish Grate (only for Radiant Broiler).

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.



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