ITEM #_____

www.americanrange.com

AMERICAN RANGE

Quality Commercial Cooking Equipment

48”

48” 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 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.

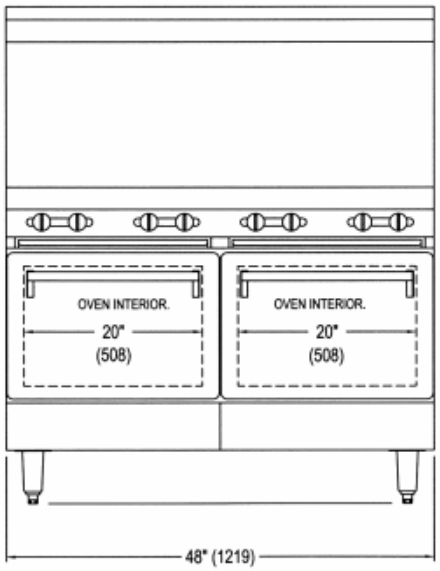
STANDARD OVEN

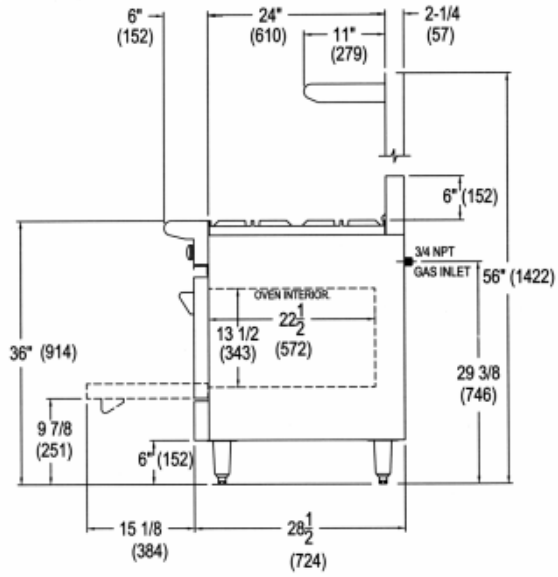
- Sturdy, welded front frame provides stability to the range.
- Pull off stainless door for easy cleaning.
- Oven dimensions: 20W x 22-1/2D x 13-1/2H
  Standard 26 1/2” Oven Available with Storage Base. Append “-126L” for left, or “-126R” for right side placement.
- Thermostat control from 150°f to 500°f.
- (1) 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.

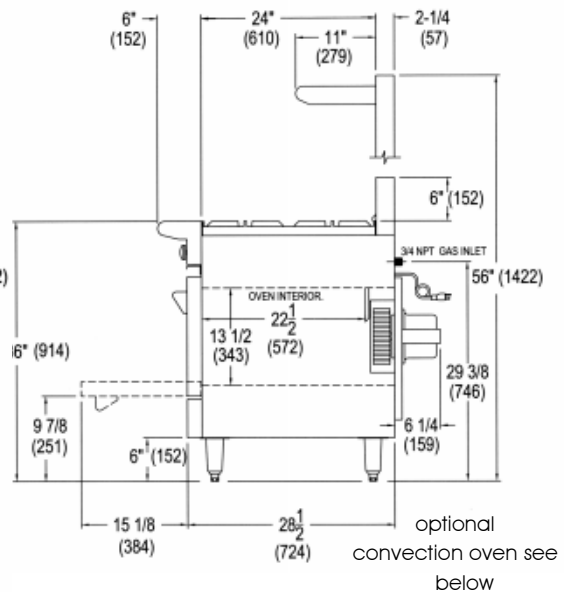
48" HEAVY DUTY RESTAURANT RANGE

AR Series

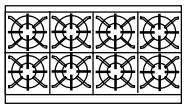
STANDARD OVEN BASE



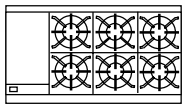




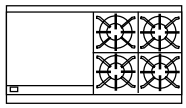
optional convection oven see below



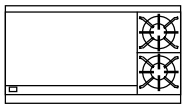
AR-8



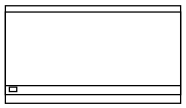
AR12G-6B



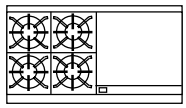
AR24G-4B



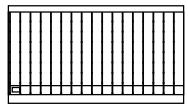
AR36G-2B



AR-48G



AR4B-24RG



AR-4RB

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

MODEL	DIMENSIONS	TOTAL BTU	KW	Ship WT. Lbs.	Kg.
AR-8	(8) Burners with 2 ovens	310,000	90.86	717	325
AR12G-6B	(1) 12" Griddle & (6) Burners	266,000	77.97	767	348
AR24G-4B	(1) 24" Griddle & (4) Burners	222,000	65.07	818	371
AR36G-2B	(1) 36" Griddle & (2) Burners	178,000	52.17	859	390
AR48G	48" Griddle	134,000	32.28	879	399
AR4B-24RG	(4)Burners & (1) 24" Raised Griddle	222,000	65.07	832	377
AR-4RB	48" Wide Radiant Broiler	174,000	51.00	838	380

- Optional innovection base available: Add Suffix -'NV'

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 ignition.
- 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 valves 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.
- (1) 26-1/2" (673) Oven with open cabinet or Single Convection Oven with cabinet.

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 200 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" 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
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