

# AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

## 36" RESTAURANT RANGE

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/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.
- AGA and CGA design certified and NSF listed.
- 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.
- Oven dimensions: 26-1/2"W x 22-1/2"D x 13-1/2"H.
- Thermostat controls temperature from 150°F to 500°F.
- One 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.



Model AR-6C  
Shown with optional casters  
and convection base oven.

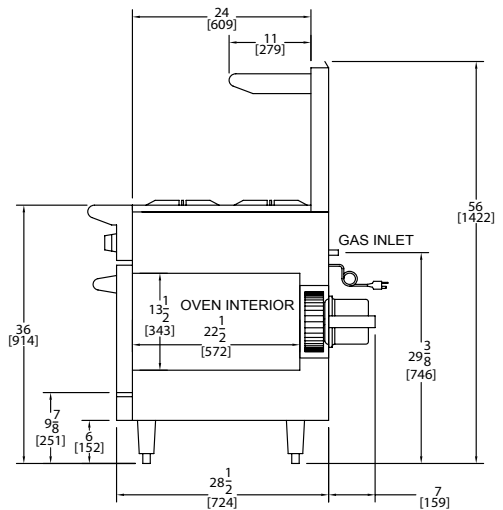
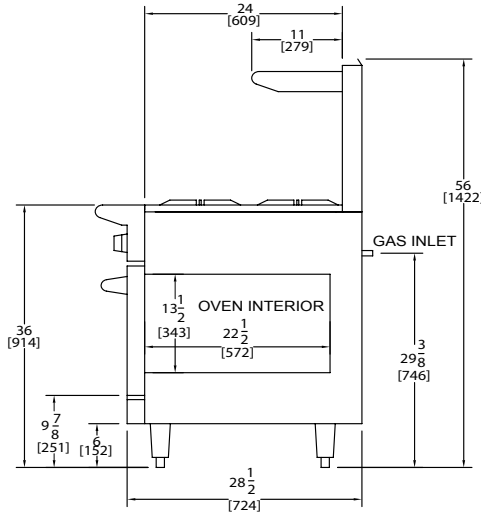
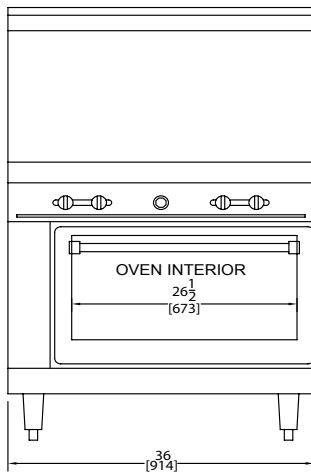
The Heavy Duty Restaurant Range Series by American Range was designed for continuous rugged use and performance. All the latest technology is incorporated to give you the best value for your money.

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.

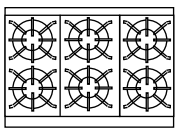
Quality, dependability and customer satisfaction make American Range the ultimate choice.

# 36" HEAVY DUTY RESTAURANT RANGE

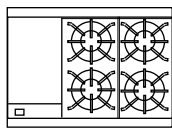
## Standard Oven Base



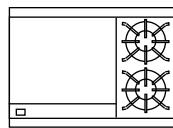
## Convection Oven Base



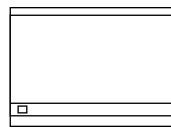
AR-6



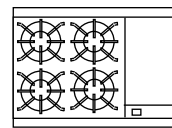
AR12G-4B



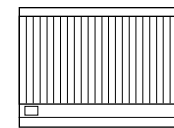
AR24G-2B



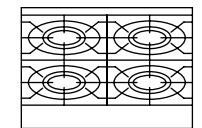
AR-36G



AR4B-12RG



AR-3RB



AR-36-4B

## 36" WIDE RANGE (26-1/2" Wide Oven)

Model	Description	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AR-6	(6) Burners	227,000	67		420	191
AR12G-4B	(1) 12" Griddle & (4) Burners	183,000	54		440	200
AR24G-2B	(1) 24" Griddle & (2) Burners	139,000	41		450	205
AR36G	(1) 36" Griddle	95,000	28		500	227
AR4B-12RG	(4) Burners & (1) 12" Raised Griddle	183,000	54		525	239
AR-3RB	36" Wide Radiant Broiler	125,000	37		500	227
AR36-4B	(4) Burners with large grates	163,000	48		420	191

- Optional Innovection base available: Add suffix '-NV'.
- Optional Convection base available: Add suffix '-C'

## 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 duty, reversible top grates with integral runners direct grease to trough.
- Efficient, top ported burners rated at 15,000 BTU/hr. each with individual pilot and precision brass valves.
- Manual timer.

- Heavy castings retain heat to minimize recovery time during peak periods.
- Thermostat control - 150°F - 500°F (65°C - 260°C).
- Electronic ignition with 100% safety.
- Provided with 6 foot, 3 prong grounded power cord.

## OPTIONAL FEATURES

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

GAS SUPPLY: Gas: 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 mm) 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 mm) on sides, and 4" (102 mm) 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.