AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

24" HEAVY DUTY RESTAURANT RANGES

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.
- Casters available.
- 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.
- Oven dimensions: 20"W x 26-1/2"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 27,000 BTU/hr.
- 100% safety gas shut off.
- Matchless push button ignition to light a standing pilot.



AR-4
Shown with optional casters



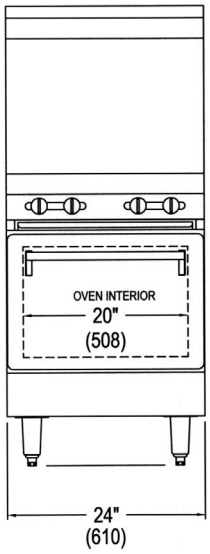
The Heavy Duty Restaurant Range Series by American Range was designed for continuous rugged use and performance. All the latest technology is incorporated to give you the best value for your money.

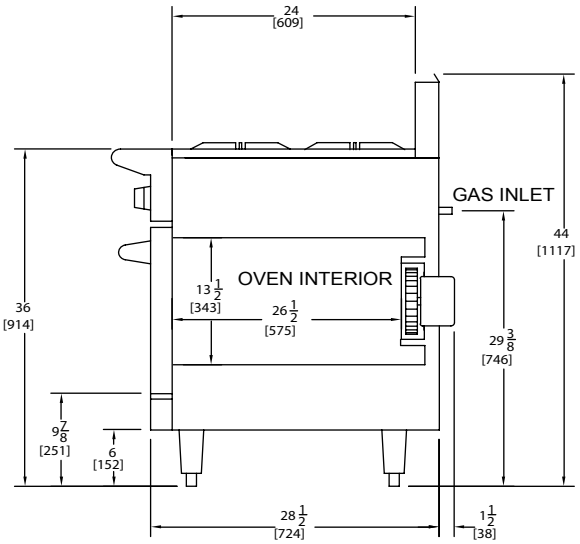
You need power? We give it to you with 32,000 BTU/hr. open burners, and 20,000 BTU/hr. griddle burners, something you normally see with institutional series ranges. All Stainless Steel exterior is a standard feature for longevity and easy cleaning.

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

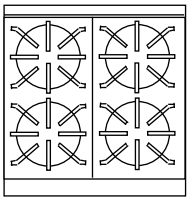
24" HEAVY DUTY RESTAURANT RANGES

Standard Oven Base

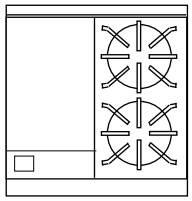




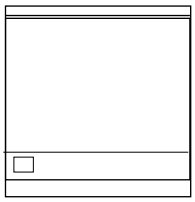
INNOVECTION OVEN BASE



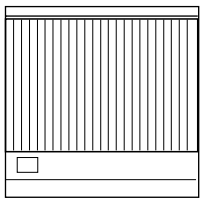
AR-4



AR12G-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		350	159
AR24G	24" Griddle	67,000	20		375	170
AR-2RB	24" Wide Radiant Broiler	87,000	25		400	181

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 burner every 12" (305), rated at 20,000 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.

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.

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.

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

AMERICAN RANGE
QUALITY COMMERCIAL COOKING EQUIPMENT

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