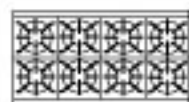
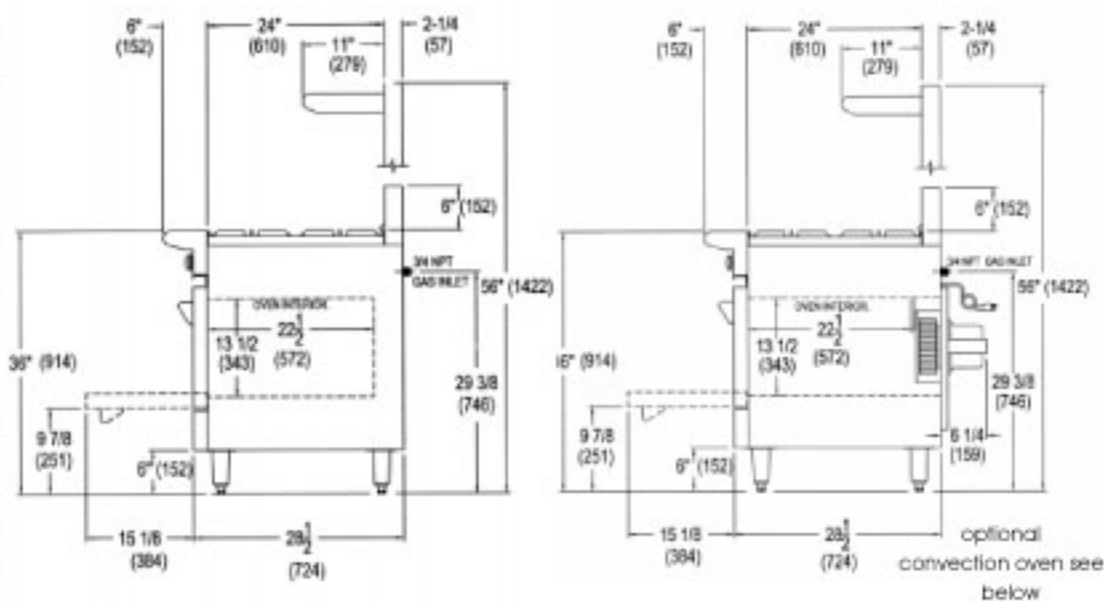
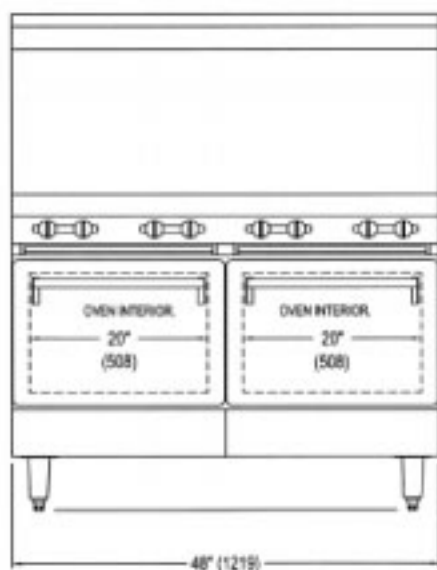
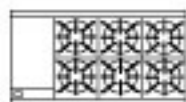


STANDARD OVEN BASE



AR-8



AR12G-6B



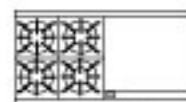
AR24G-4B



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 innovation 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 cutb 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.

