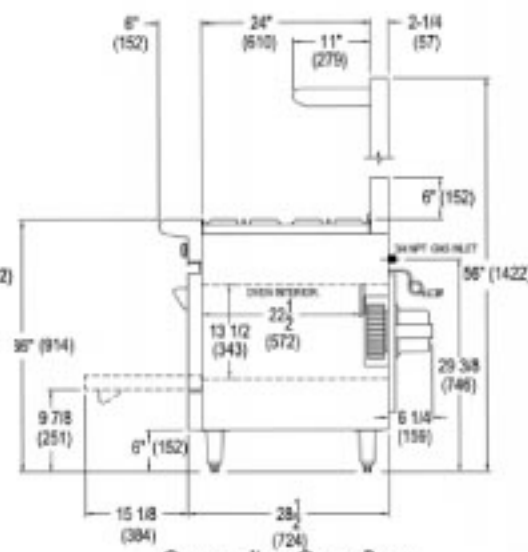
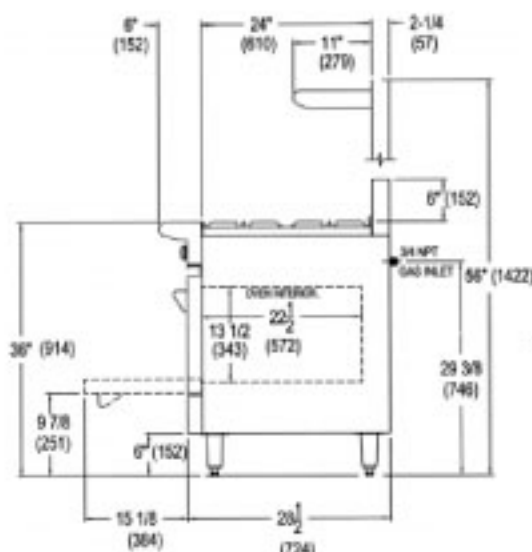
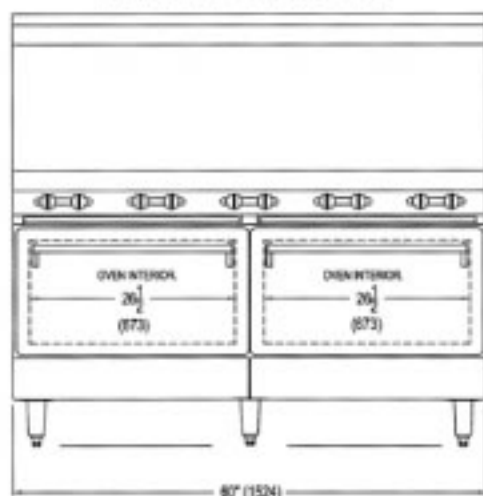
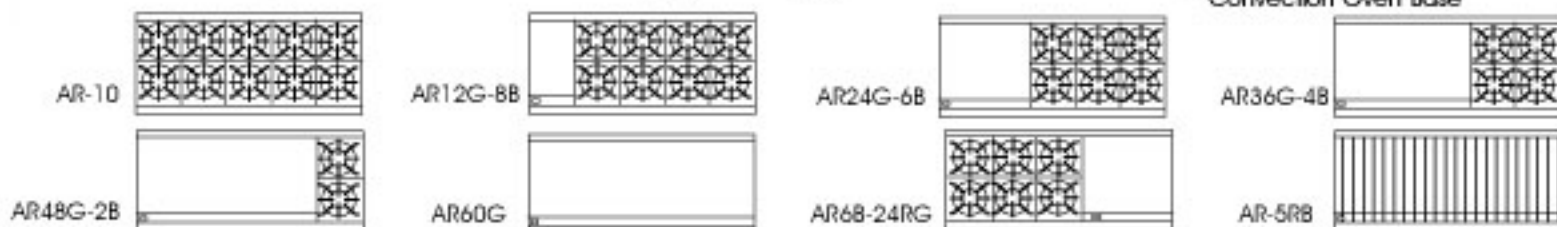


Standard Oven Base



Convection Oven Base



60" (152) Wide Range (two 26-1/2" (673) Wide Ovens)

MODEL	DESCRIPTION	TOTAL BTU	KW	SHIP. WT. Lbs.	Kg.
AR-10	(10) Burners	390,000	114.30	990	325
AR12G-8B	(1) 12" Griddle & (8) Burners	346,000	100.54	1030	348
AR24G-6B	(1) 24" Griddle & (6) Burners	302,000	88.51	1070	371
AR36G-4B	(1) 36" Griddle & (4) Burners	258,000	75.61	1095	390
AR48G-2B	(1) 48" Griddle & (2) Burners	214,000	62.82	1105	399
AR60G	(1) 60" Griddle	170,000	49.82	1126	377
AR6B-24RG	(6) Burners & 24" Raised Griddle	302,000	88.51	1100	380
AR-5RB	60" Wide Radiant Broiler	189,000	55.39		481

● Optional convection base available: Add Suffix "-NW" or "-NR" for oven on left side or "-NR" for oven on right side

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 valve for each burner.
- S/S spatula width grease trough with landing ledge.

Gas: 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. 3/4" NPT Gas Inlet

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 Corporation is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.

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.

