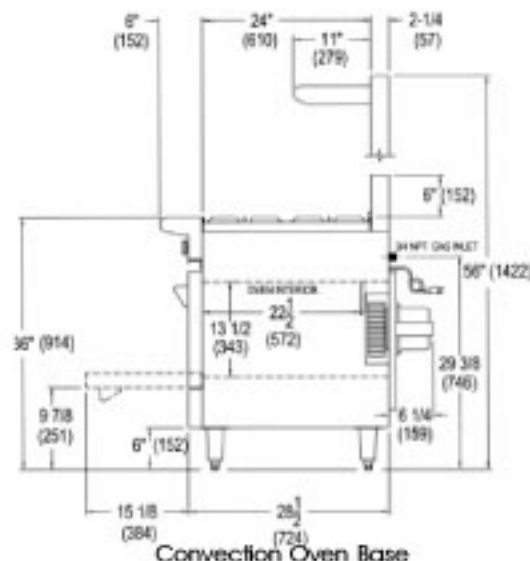
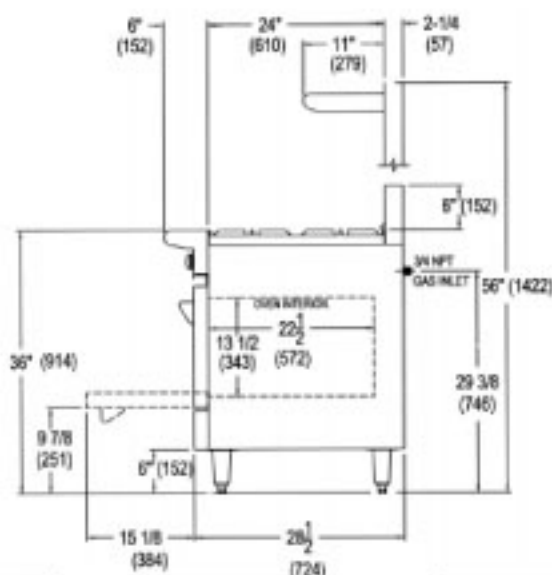
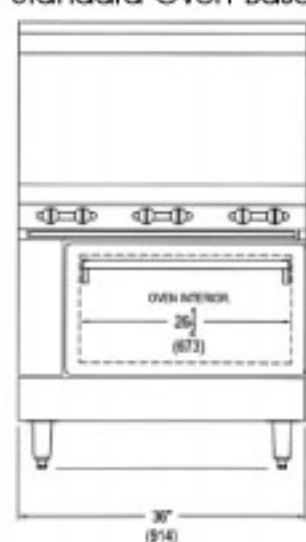
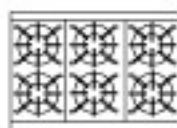


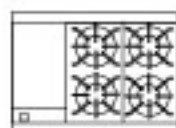
Standard Oven Base



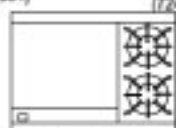
Convection Oven Base



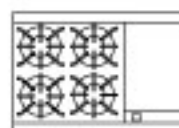
AR-6



AR12G-4B



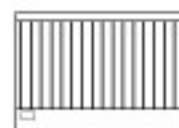
AR24G-2B



AR4B-12RG



AR-36G



AR-3RB

36" Wide Range (26-1/2" Wide Oven)

MODEL	DESCRIPTION	TOTAL BTU	KW	SHIP. WT. Lbs.	Kg.
AR-6	(6) Burners	227,000	66.52	611	277
AR12G-4B	(1) 12" Griddle & (4) Burners	183,000	53.63	631	286
AR24G-2B	(1) 24" Griddle & (2) Burners	139,000	40.73	641	290
AR36G	(1) 36" Griddle	95,000	27.84	662	300
AR4B-12RG	(4) Burners & (1) 12" Raised Griddle	203,000	59.49	645	292
AR-3RB	36" Wide Radiant Broiler	125,000	36.63	647	293

• 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 tube 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.

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.

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 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.

