

AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

Culinary Series 60" 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.
- Power-Plus 32,000 BTU/hr. lift-off power burners.
- Porcelainized oven interior.
- One chrome plated rack per oven.
- 100% safety oven pilot.
- 6" chrome plated steel legs. Optional Casters available.
- 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 Power-Plus 35,000 BTU/hr.
- 100% safety gas shut off.
- Matchless push button ignition to light a standing pilot.



GAS TYPE: NATURAL LP



Model Shown AR12G-8B

Comes with optional stand & casters.

Power-Plus

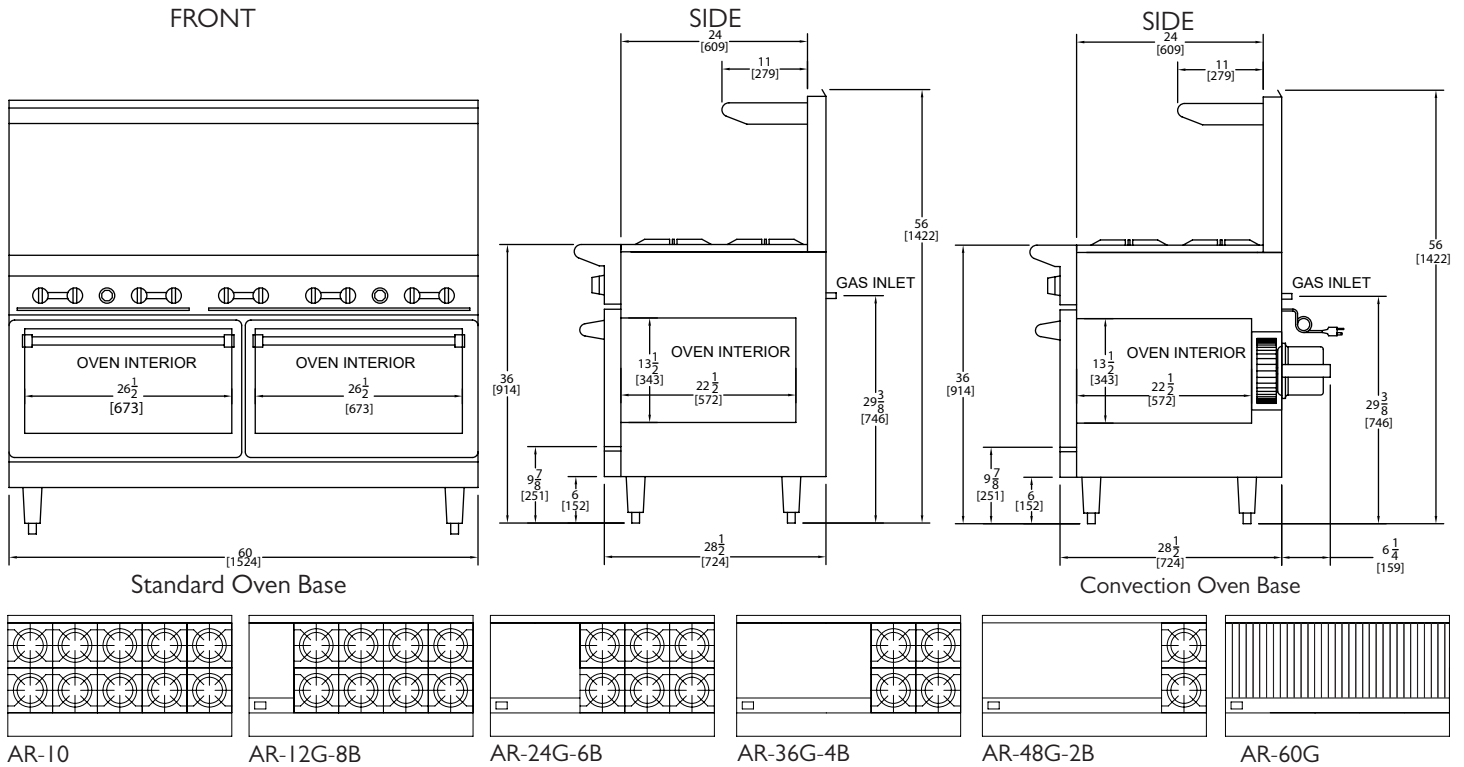
32,000 BTU/hr. Burners

The **Culinary Series** Range 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 **Power-Plus** 32,000 BTU/hr. power 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 **brand of choice among professional chefs and restaurateurs worldwide.**

Culinary Series 60" RANGE



Model	Description	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AR-10	(10) Burners	390,000	114		732	333
AR12G-8B	(1) 12" Griddle & (8) Burners	346,000	101		747	340
AR24G-6B	(1) 24" Griddle & (6) Burners	302,000	88		757	344
AR36G-4B	(1) 36" Griddle & (4) Burners	258,000	75		765	348
AR48G-2B	(1) 48" Griddle & (2) Burners	214,000	62		785	357
AR-60G	60" Griddle	170,000	49		800	364

Optional Innovection base available: Add Suffix '-NV'. 'NVL' for oven on left side or 'NRV' for oven on right side.
 Optional Convection base available: Add Suffix '-C'. 'CL' for oven on the left side or 'CR' for oven on right side.

POWER-PLUS BURNERS

- Heavy duty sectioned cast iron top grates.
- Two piece lift-off easy clean burners. Rated at **Power-Plus** 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 **Power-Plus** 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 to direct grease to trough.
- Efficient, top ported burners rated at **Power-Plus** 15,000 BTU/hr. each with individual pilot and precision brass valves.
- The heavy castings retain heat to minimize recovery time during peak periods.

STANDARD FEATURES

- Manual timer
- 100% safety oven pilot.
- Thermostat controls temperature from - 150°F - 500°F / (65°C -260°C).
- Provided with 6 foot, 3 prong grounded power cord. (where applicable).

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: 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.



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