

AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

Culinary Series 72" RANGE

GAS TYPE: NATURAL LP

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 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 doors for easy cleaning.
- Oven dimensions: 26-1/2"W x 22-1/2"D x 13-1/2"H.
- Thermostat controls temperatures from 150°F to 500°F.
- One chrome plated oven rack per oven (Additional racks optional).
- Porcelain enamel finish inside oven bottom, sides, back, and door liner.
- Steel burner rated at 35,000 BTU/hr.
- 100% safety gas shut off.
- Matchless push button ignition to light a standing pilot..



Model AR36G-6B

Shown with optional casters.

Power-Plus 32,000 BTU's/hr cast iron lift-off open burners

Power-Plus 35,000 BTU's/hr cast iron oven burner

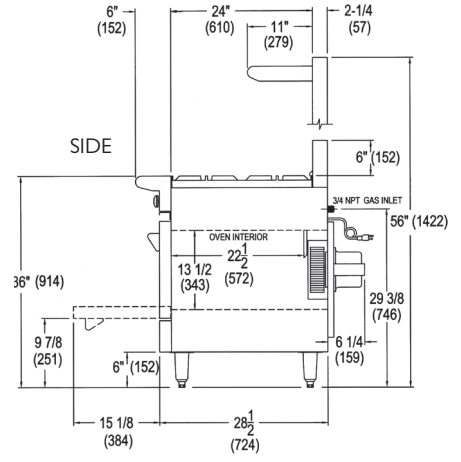
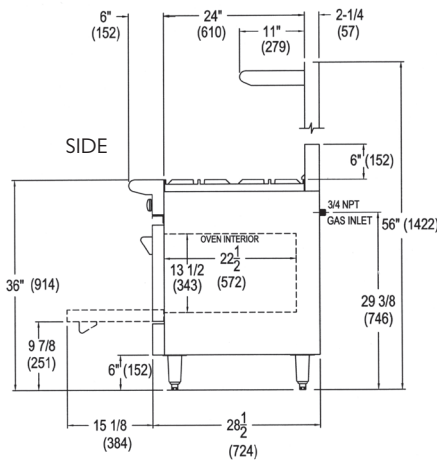
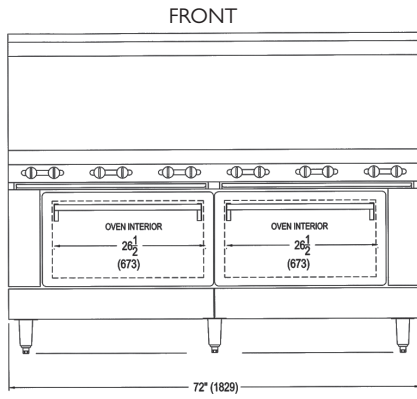
Power-Plus 20,000 BTU's/hr steel tube griddle burners

(1 burner every 12' of griddle surface)

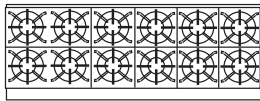
The **Culinary Series** Range by American Range was designed for continuous rugged use and performance. All the latest technology is incorporated to give you the best value for your money. You need power? We give it to you with **Power-Plus** 32,000 BTU/hr. power burners, something you normally see with 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 ultimate choice. Quality, dependability and customer satisfaction make American Range the **brand of choice among professional chefs and restaurateurs worldwide.**



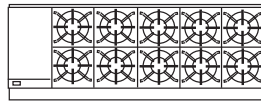
Culinary Series 72" HEAVY DUTY RANGE



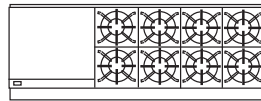
Convection Oven Base



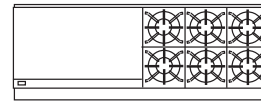
AR-12



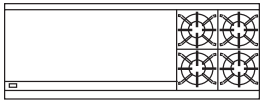
AR12G-10B



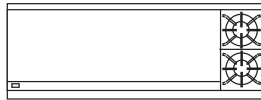
AR24G-8B



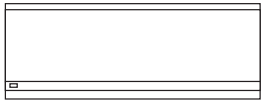
AR36G-6B



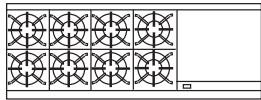
AR48G-4B



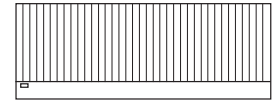
AR60G-2B



AR72G



AR8B-24RG



AR-6RB

72" WIDE RANGE (two 26-1/2" (673) Wide ovens)

Model	Description	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AR-12	(12) Burners	454,000	72		950	432
AR12G-10B	(1) 12" Griddle & (10) Burners	410,000	77		975	343
AR24G-8B	(1) 24" Griddle & (8) Burners	366,000	65		1000	455
AR36G-6B	(1) 36" Griddle & (6) Burners	322,000	52		1035	470
AR48G-4B	(1) 48" Griddle & (4) Burners	278,000	39		1060	483
AR60G-2B	(1) 60" Griddle & (2) Burners	234,000	65		1100	500
AR72G	(1) 72" Griddle	190,000	72		1125	511
AR8B-24RG	(8) Burners & (1) 24" Raised Griddle	366,000	77		1100	500
AR-6RB	72" Radiant Broiler	250,000	73		1100	500

- Optional Innovection base available: Add suffix '-INV'. 'NVL' for oven on left side or 'NVR' for oven on right side.
- Optional Convection base available: Add suffix '-C'. 'CL' for oven on left side or 'CR' for oven on right side.

OPEN BURNERS

- Heavy duty sectioned cast iron top grates.
- Cast iron burners with lift-off top, 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.
- Standing 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 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 rated at 15,000 BTU/hr, each with individual pilot and precision brass valves.

OPTIONAL FEATURES

- 6" (152) Stub Back.
- Casters (set of 4).
- Additional chrome oven rack.
- Cabinet Base.
- Grooved Griddle.
- Fish Grate (only for Radiant Broiler).
- Convection Oven.
- Innovection Oven.
- Thermostatic Control Griddle.

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. 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.

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

A7012020
10292020

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