

# AMERICAN RANGE®

A  Company

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

## 60" RESTAURANT RANGES

GAS TYPE:  NATURAL  LP



- AR-10
- AR-12G-8B
- AR-24G-6B
- AR-36G-4B
- AR-48G-2B
- AR-60G

### STANDARD FEATURES

- Commercial gas range 60" wide and 32 1/2" depth.
- Cooking height 36".
- Stainless steel sides, front and 6" deep front landing ledge.
- Adjustable steel legs (casters optional).
- Choose: 6" high stainless-steel stub back, high riser or high riser with shelf at no charge.
- Two year limited warranty, parts and labor.
- Base options: Standard, convection, innovation or storage base.

### OPEN BURNERS

- 12" x 12" cast-iron top grates.
- 32,000 BTU/hr lift-off open burners.
- Removable full width drip pan under burner.

### STANDARD OVEN

- Steel oven burner rated at 35,000 BTU/hr.
- Oven dimensions: 26 1/2"W x 22 1/2"D x 13 1/2"H.
- Thermostat ranging from 250°F to 500°F (121°C to 260°C).
- Oven Door: Spring assisted, counterweight door.
- Two chrome plated oven racks (additional racks optional).
- Two fixed rack positions.
- Porcelain enamel oven interior for easy cleaning.
- 100% safety gas shut off.

### CONVECTION OVEN *(In place of standard oven)*

- Steel oven burner rated at 30,000 BTU/hr.
- Convection oven fan improves heat transfer for a faster cook time.
- Thermostat ranging from 250°F to 500°F (121°C to 260°C).
- Two chrome plated oven racks (additional racks optional).
- Chrome rack guides with five tray positions.

### INNOVECTION® OVEN *(In place of standard oven)*

- Steel oven burner rated at 30,000 BTU/hr.
- Thermostat ranging from 250°F to 500°F (121°C to 260°C).
- The low speed blower motor circulates heat to provide a uniform heating pattern.
- Great for baked goods.
- Two chrome plated oven racks (additional racks optional).
- Two fixed rack positions.

### GRIDDLES

- 1" thick steel griddle plate.
- 3" wide grease collector.
- One burner every 12", rated at 20,000 BTU/hr.
- Stainless steel pilot for each burner for automatic ignition.
- Manual control valve for each burner. (Thermostatic control optional).

### AVAILABLE OPTIONS

- Swivel Casters (set of four – two with front brakes).
- Storage Cabinet Base. *(In place of standard oven).*
- Thermostatic Control Griddle.



### Model Shown AR-10

*Shown with optional casters.*

### DESCRIPTION

**American Range, restaurant range size 60" x 32-1/2" x 56"**  
Stainless steel front, sides, backriser, shelf and 6" adjustable legs. Removable full width drip pan. Choose 32,000 BTU/hr. open burners with lift-off burner heads or 20,000 BTU/hr. 12" section griddle or a combo burner griddle. Heavy-duty cast iron grates, 12" x 12". Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard oven, 30,000 BTU/hr. for convection or innovation with porcelain interior and inside door panel, oven interior measures 26-1/2"W x 22-1/2"D x 13-1/2"H. Oven thermostat adjusts from 250°F to 500°F. All ovens supplied with two racks. Oven door with a spring assisted, counterweight mechanism requiring no adjustment. Rear gas connection and pressure regulator.



DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

A70171 RevC 03082023

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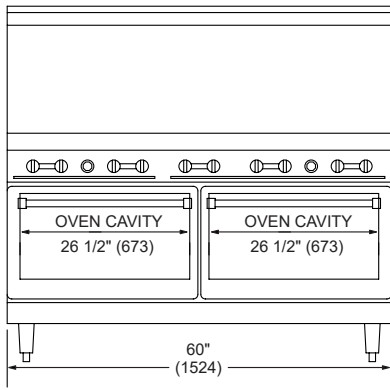
13592 Desmond St Pacoima CA 91331

T. 818.897.0808 F. 818.897.1670

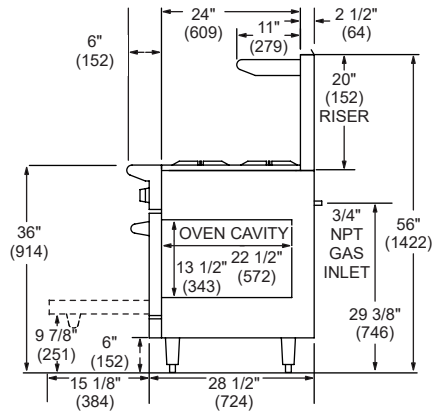
Toll Free: 888.753.9898

www.AmericanRange.com

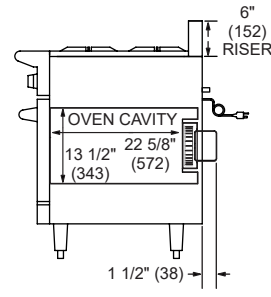
# 60" RESTAURANT RANGES with two 26 1/2" ovens



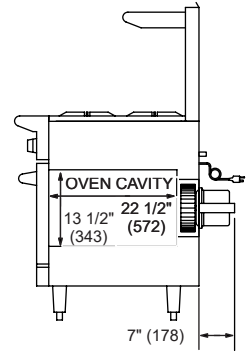
Front Oven Base



Side Standard Oven Base



Side Innovection® Oven



Side Convection Oven

Shipping Weight\*

TOP	MODEL	BTU	(KW)	BURNERS	GRIDDLE SIZE	LBS	(KG)
	AR-10	390,000	(114)	10	N/A	705	(320)
	AR-10-NN	374,000	(110)	10	N/A	785	(356)
	AR-10-CC	380,000	(112)	10	N/A	785	(356)
	AR-10-DSB	320,000	(94)	10	N/A	535	(243)
	AR-12G-8B	346,000	(101)	8	12" (305 MM)	720	(327)
	AR-12G-8B-NN	330,000	(97)	8	12" (305 MM)	800	(363)
	AR-12G-8B-CC	336,000	(99)	8	12" (305 MM)	800	(363)
	AR-12G-8B-DSB	276,000	(81)	8	12" (305 MM)	550	(249)
	AR-24G-6B	302,000	(89)	6	24" (610 MM)	735	(333)
	AR-24G-6B-NN	286,000	(84)	6	24" (610 MM)	815	(370)
	AR-24G-6B-CC	292,000	(86)	6	24" (610 MM)	815	(370)
	AR-24G-6B-DSB	232,000	(68)	6	24" (610 MM)	565	(256)
	AR-36G-4B	258,000	(76)	4	36" (914 MM)	750	(340)
	AR-36G-4B-NN	242,000	(71)	4	36" (914 MM)	830	(376)
	AR-36G-4B-CC	248,000	(73)	4	36" (914 MM)	830	(376)
	AR-36G-4B-DSB	188,000	(55)	4	36" (914 MM)	580	(263)
	AR-48G-2B	214,000	(63)	2	48" (1219 MM)	765	(347)
	AR-48G-2B-NN	198,000	(58)	2	48" (1219 MM)	845	(383)
	AR-48G-2B-CC	204,000	(60)	2	48" (1219 MM)	845	(383)
	AR-48G-2B-DSB	144,000	(43)	2	48" (1219 MM)	595	(270)
	AR-60G	170,000	(50)	N/A	60" (1524 MM)	780	(354)
	AR-60G-NN	154,000	(46)	N/A	60" (1524 MM)	860	(390)
	AR-60G-CC	160,000	(47)	N/A	60" (1524 MM)	860	(390)
	AR-60G-DSB	100,000	(29)	N/A	60" (1524 MM)	610	(277)

Specify type of gas and altitude if over 2000 feet.

Please specify gas type when ordering.

### COMBUSTIBLE WALL 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 combustibles, clearances must exceed 12" (305) from sides, and 4" (102) from rear.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard.

NFPA96 "Vapor Removal from Cooking Equipment." (NOTE: For North America only)

"C" = Convection Oven, "NV" = Innovection Oven, "SB" = Storage Base, "G" = Manual Griddle Top. Griddle on the left, storage base on the right.

Combo base options available – choose standard, convection or innovection ovens or storage base, contact the factory.

CONVECTION OVEN ELECTRICAL VOLTAGE	PHASE	AMPS
120	1	4

INNOVECTION OVEN ELECTRICAL VOLTAGE	PHASE	AMPS
120	1	1

MANIFOLD PRESSURE		
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	3/4" (19MM)

NMFCODE: 25970-2 Class: 85

\*Shipping weight includes packaging and is approximate.

15 amps three prong cord provided

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