

## 24" RESTAURANT RANGES

GAS TYPE:  NATURAL  LP



AR-4  AR-12G-2B  AR-24G

### STANDARD FEATURES

- Commercial gas range 24" wide and 32 1/2" depth.
- Cooking height 36".
- Stainless steel sides, front and 6" deep front landing ledge.
- Adjustable steel legs (casters optional).
- 20" stainless steel high back with shelf included.
- Two year limited warranty, parts and labor.

### 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 27,000 BTU/hr.
- Oven dimensions: 20"W x 26 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).
- Porcelain enamel oven interior for easy cleaning.
- 100% safety gas shut off.

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

- Steel oven burner rated at 30,000 BTU/hr.
- Oven dimensions: 20"W x 26 5/8"D x 13 1/2"H.
- Two chrome plated oven racks (additional racks optional).
- 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.

### GRIDDLES

- 5/8" 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

- 6" (152) Stub Back.
- Swivel Casters (set of four – two with front brakes).
- Storage Cabinet Base. *(In place of standard oven).*



### Model Shown AR-4

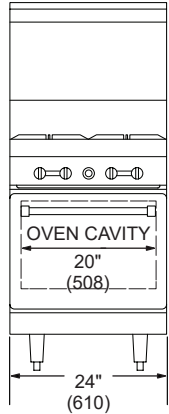
Shown with optional casters.

### DESCRIPTION

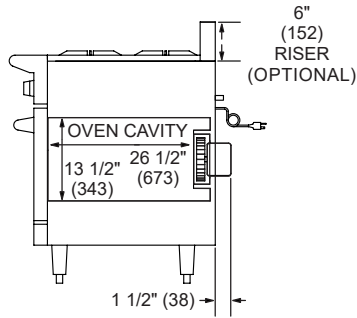
**American Range, restaurant range size 24" x 32-1/2" x 56"**  
Stainless steel front, sides, backriser, shelf and 6" adjustable legs. Removable full width drip pan. Choose 32,000 BTU/hr. open burners with anti-clog lift-off burner heads or 20,000 BTU/12" section griddle or a combo burner griddle. Heavy-duty cast iron grates, 12" x 12". Burner knobs are cool to the touch, high temperature material. One oven: 27,000 BTU/hr. standard oven, 30,000 BTU/hr. for innovection with porcelain interior and inside door panel, oven interior measures 20"W x 26-1/2"D x 13-1/2"H. Oven thermostat adjusts from 250°F to 500°F. All ovens supplied with two racks, two rack guide sets, and four rack positions. Oven door with a spring assisted, counterweight mechanism requiring no adjustment. Rear gas connection and pressure regulator.



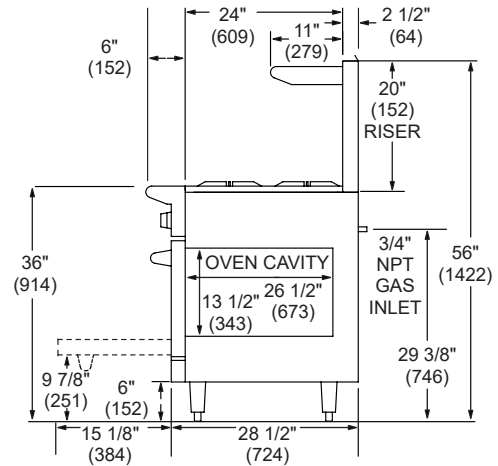
# 24" RESTAURANT RANGES with 20" oven



Front Oven Base



Side Innovention Oven Base



Side Standard Oven Base

TOP	MODEL	BTU	(KW)	BURNERS	GRIDDLE SIZE	Shipping Weight*	
						LBS	(KG)
	AR-4	155,000	(45)	4	N/A	315	(143)
	AR-4-NV	158,000	(46)	4	N/A	355	(161)
	AR-4-SB	128,000	(38)	4	N/A	245	(111)

Contact factory for:

- Grooved Griddle
- Rear Step Up Burners

Specify type of gas and altitude if over 2000 feet.

Please specify gas type when ordering.

	AR-12G-2B	111,000	(33)	2	12" (305 MM)	330	(150)
	AR-12G-2B-NV	114,000	(33)	2	12" (305 MM)	370	(168)
	AR-12G-2B-SB	84,000	(25)	2	12" (305 MM)	260	(118)

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 combustible walls, clearances must exceed 12" (305) from sides, and 4" (102) from rear.

	AR-24G	67,000	(20)	N/A	24" (610 MM)	345	(156)
	AR-24G-NV	70,000	(20)	N/A	24" (610 MM)	385	(175)
	AR-24G-SB	40,000	(12)	N/A	24" (610 MM)	275	(125)

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)

**"NV" = Innovention Oven, "SB" = Storage Base, "G" = Manual Griddle Top. Griddle on the left.**

CRATED DIMENSIONS (MM) 28" x 42" x 36" (711 x 1067 x 914)

INNOVENTION 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)

15 amps three prong cord provided

NMFCODE: 25970-2 Class: 85

\*Shipping weight includes packaging and is approximate.



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