

48" RESTAURANT RANGES WITH 26 1/2" OVEN

GAS TYPE: NATURAL LP



- AR-8-126L-SBR
- AR-12G-6B-126L-SBR
- AR-24G-4B-126L-SBR
- AR-36G-2B-126L-SBR
- AR-48G-126L-SBR

STANDARD FEATURES

- Commercial gas range 48" 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.
- 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: 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.

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).

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.

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).*
- Thermostatic Control Griddle.



Model Shown AR-8-126L-SBR

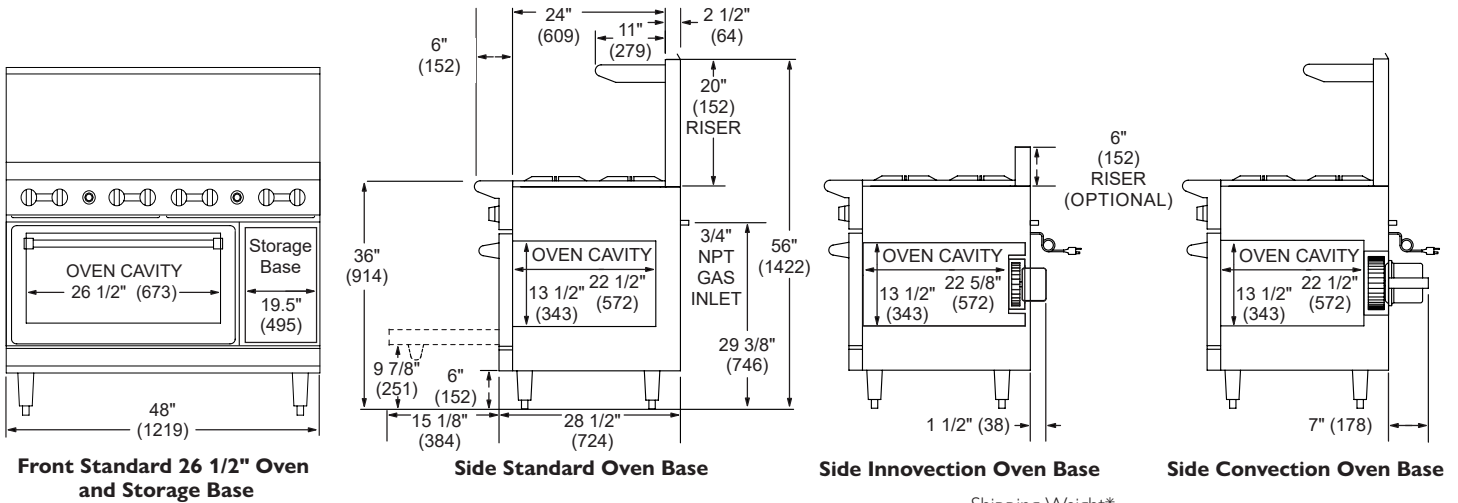
Shown with optional casters

DESCRIPTION

American Range, restaurant range size 48" 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/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, 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.



48" RESTAURANT RANGES with 26 1/2" oven and storage base



TOP	MODEL	BTU	(KW)	BURNERS	GRIDDLE SIZE	Shipping Weight*	
						LBS	(KG)
	AR-8-126L-SBR	291,000	(86)	8	N/A	570	(259)
	AR-8-NVL-SBR	286,000	(84)	8	N/A	680	(308)
	AR-8-CL-SBR	286,000	(84)	8	N/A	570	(259)
	AR-12G-6B-126L-SBR	247,000	(73)	6	12" (305 MM)	585	(265)
	AR-12G-6B-NVL-SBR	242,000	(71)	6	12" (305 MM)	695	(315)
	AR-12G-6B-CL-SBR	242,000	(71)	6	12" (305 MM)	585	(265)
	AR-24G-4B-126L-SBR	203,000	(60)	4	24" (610 MM)	590	(268)
	AR-24G-4B-NVL-SBR	198,000	(58)	4	24" (610 MM)	710	(322)
	AR-24G-4B-CL-SBR	198,000	(58)	4	24" (610 MM)	590	(268)
	AR-36G-2B-126L-SBR	159,000	(47)	2	36" (914 MM)	605	(274)
	AR-36G-2B-NVL-SBR	154,000	(45)	2	36" (914 MM)	725	(329)
	AR-36G-2B-CL-SBR	154,000	(45)	2	36" (914 MM)	605	(274)
	AR-48G-126L-SBR	115,000	(34)	N/A	48" (1219 MM)	620	(281)
	AR-48G-NVL-SBR	110,000	(32)	N/A	48" (1219 MM)	740	(336)
	AR-48G-CL-SBR	110,000	(32)	N/A	48" (1219 MM)	620	(281)

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.

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.

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" = Innovation 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 innovation ovens or storage base. Contact factory for other options.

CRATED DIMENSIONS (MM) 51" x 42" x 36" (1295 x 1067 x 914)

CONVECTION OVEN ELECTRICAL		
VOLTAGE	PHASE	AMPS
120	1	4

INNOVATION 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)

NMFCCODE: 25970-2 Class: 85

*Shipping weight includes packaging and is approximate.

15 amps three prong cord provided



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