

## 36" RESTAURANT RANGES

- AR-6
- AR-12G-4B
- AR-24G-2B
- AR-36G

### STANDARD FEATURES

- Commercial gas range 36" 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.

### OPEN BURNERS

- 12" x 12" cast-iron top grates.
- 32,000 BTU/hr lift-off open burners.
- Removable full width drip pan under burner.
- 18" x 18" wide burner available.

### 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.
- Oven dimensions: 26 1/2"W x 22 1/2"D x 13 1/2"H.
- Two chrome plated oven racks (additional racks optional).
- Chrome rack guides with five tray positions.
- Convection oven fan improves heat transfer for a faster cook time.
- Thermostat ranging from 250°F to 500°F (121°C to 260°C).

### INNOCTION® OVEN (In place of standard oven)

- Steel oven burner rated at 30,000 BTU/hr.
- Oven dimensions: 26 1/2"W x 22 5/8"D x 13 1/2"H.
- Two chrome plated oven racks (additional racks optional).
- Two fixed rack positions.
- 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

- 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.

GAS TYPE:  NATURAL  LP



### Model Shown AR-6

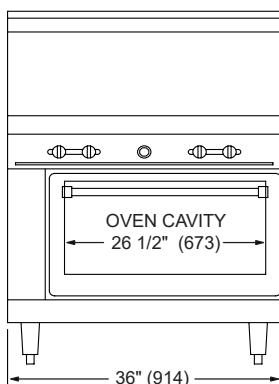
Shown with optional casters.

### DESCRIPTION

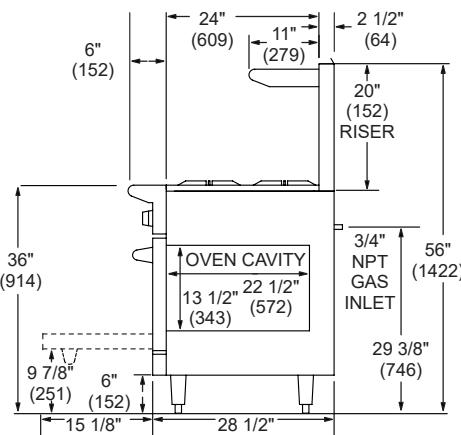
**American Range, restaurant range size 36" x 32-1/2" x 56"** Stainless steel front, sides, backriser, shelf and 6" adjustable legs. Removable full width drip pan. Choose 32,000 BTU/hr. open burners with anti-clog lift-off burner heads or 20,000 BTU/12" section griddle or a combo burner griddle. Heavy-duty cast iron grates, 12" x 12". Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard oven, 30,000 BTU/hr. for convection or innovction 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.



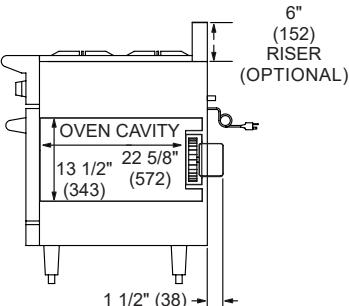
# 36" RESTAURANT RANGES with 26 1/2" oven



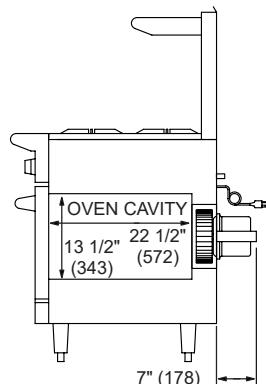
Front Oven Base



Side Standard Oven Base



Side Innovation® Oven Base



Side Convection Oven Base

TOP	MODEL	BTU	(KW)	BURNERS	GRIDDLE SIZE	LBS	(KG)	Shipping Weight*
	AR-6	227,000	(67)	6	N/A	410	(186)	
	AR-6-NV	222,000	(65)	6	N/A	490	(222)	
	AR-6-C	222,000	(65)	6	N/A	490	(222)	
	AR-6-SB	192,000	(56)	6	N/A	340	(154)	
	AR-12G-4B	183,000	(54)	4	12" (305 MM)	425	(193)	
	AR-12G-4B-NV	178,000	(52)	4	12" (305 MM)	505	(229)	
	AR-12G-4B-C	178,000	(52)	4	12" (305 MM)	505	(229)	
	AR-12G-4B-SB	148,000	(44)	4	12" (305 MM)	355	(161)	
	AR-24G-2B	139,000	(41)	2	24" (610 MM)	440	(200)	
	AR-24G-2B-NV	134,000	(40)	2	24" (610 MM)	520	(236)	
	AR-24G-2B-C	134,000	(40)	2	24" (610 MM)	520	(236)	
	AR-24G-2B-SB	104,000	(31)	2	24" (610 MM)	370	(168)	
	AR-36G	95,000	(28)	N/A	36" (914 MM)	455	(206)	
	AR-36G-NV	90,000	(27)	N/A	36" (914 MM)	535	(243)	
	AR-36G-C	90,000	(27)	N/A	36" (914 MM)	535	(243)	
	AR-36G-SB	60,000	(18)	N/A	36" (914 MM)	385	(175)	

"C" = Convection Oven, "NV" = Innovation Oven, "SB" = Storage Base, "G" = Manual Griddle Top.  
Griddle on the left. Contact factory for other options.

CONVECTION OVEN ELECTRICAL VOLTAGE	PHASE	AMPS
120	1	4

INNOVATION OVEN ELECTRICAL VOLTAGE	PHASE	AMPS
120	1	1

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

15 amps three prong cord provided

NMFCCODE: 25970-2 Class: 85

\*Shipping weight includes packaging and is approximate.



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**AMERICAN RANGE®**  
A Company

13592 Desmond St Pacoima CA 91331  
T. 818.897.0808 F. 818.897.1670  
Toll Free: 888.753.9898  
[www.AmericanRange.com](http://www.AmericanRange.com)