

AMERICAN RANGE®

A  Company

Project _____

Item # _____

Quantity _____

60" RESTAURANT RANGES

GAS TYPE: ☐ NATURAL

☐ LP



- | | | |
|------------------------------------|------------------------------------|------------------------------------|
| <input type="checkbox"/> AR-10 | <input type="checkbox"/> AR-12G-8B | <input type="checkbox"/> AR-24G-6B |
| <input type="checkbox"/> AR-36G-4B | <input type="checkbox"/> AR-48G-2B | <input type="checkbox"/> 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, innovection 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 innovection 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.



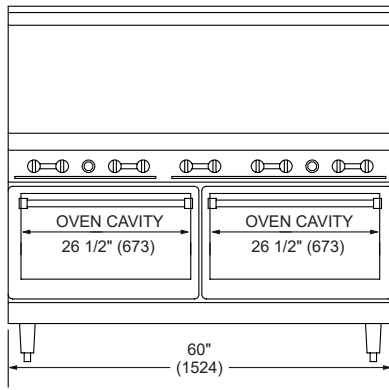
A70171 RevC 03082023

AMERICAN RANGE®

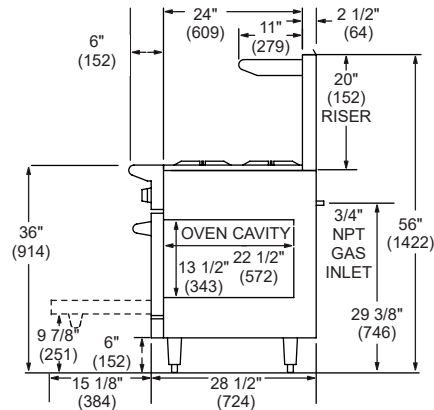
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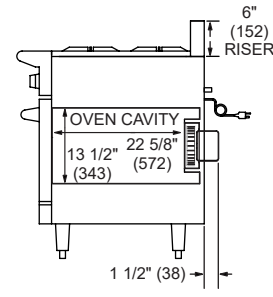
60" RESTAURANT RANGES with two 26 1/2" ovens



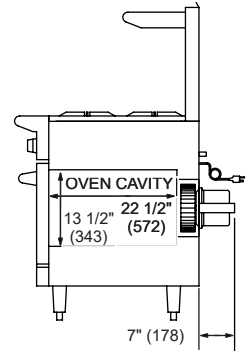
Front Oven Base



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)

"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

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT



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