



AMERICAN RANGE

A **HATCO**® COMPANY

Project _____

Item # _____

Quantity _____

24" RESTAURANT RANGES

GAS TYPE: NATURAL LP



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

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 6" legs
- 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

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)
- Two fixed rack positions
- Porcelain enamel oven interior for easy cleaning
- 100% safety gas shut off

GRIDDLES

- 1" thick steel griddle plate
- 3" wide grease collector
- One burner every 12" rated at 20,000 BTU/hr.
- Manual control valve for each burner
- Optional : Thermostatic griddle with modulating thermostat

AVAILABLE OPTIONS

- 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 27,000 BTU/hr. open burners with anti-clog 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: 27,000 BTU/hr. standard oven, 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. Oven door with a spring assisted, counterweight mechanism requiring no adjustment. Rear gas connection and pressure regulator.



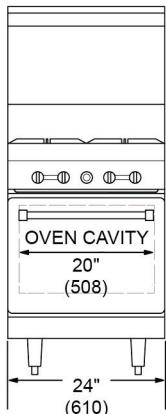
DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

A70168 Rev C 01132025

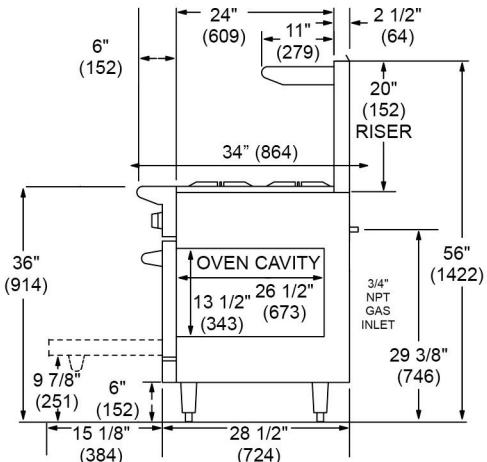
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24" RESTAURANT RANGES with 20" oven

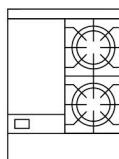


Front Oven Base

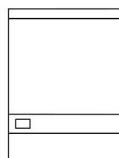


Side Standard Oven Base

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



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



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

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

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)

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)

*Shipping weight includes packaging and is approximate.

15 amps three prong cord provided

