

72" RESTAURANT RANGES

AR-12
 AR-36G-6B
 AR-72G

AR-12G-10B
 AR-48G-4B

AR-24G-8B
 AR-60G-2B

GAS TYPE: NATURAL

LP



STANDARD FEATURES

- Commercial gas range 72" 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 (Two Standard 26 1/2" Ovens)

- 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).
- Two chrome plated oven racks (additional racks optional).
- Two fixed rack positions.
- 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.



Model AR-36G-6B-NN

Shown with optional casters.

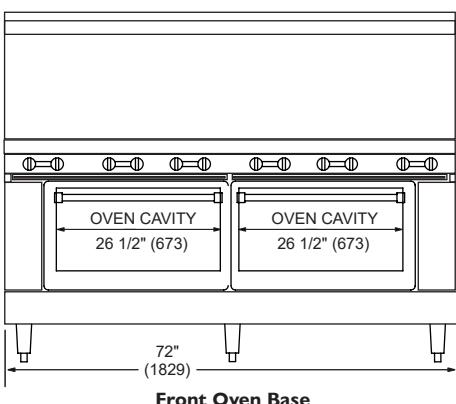
DESCRIPTION

American Range, restaurant range size 72" x 32-1/2" x 56"

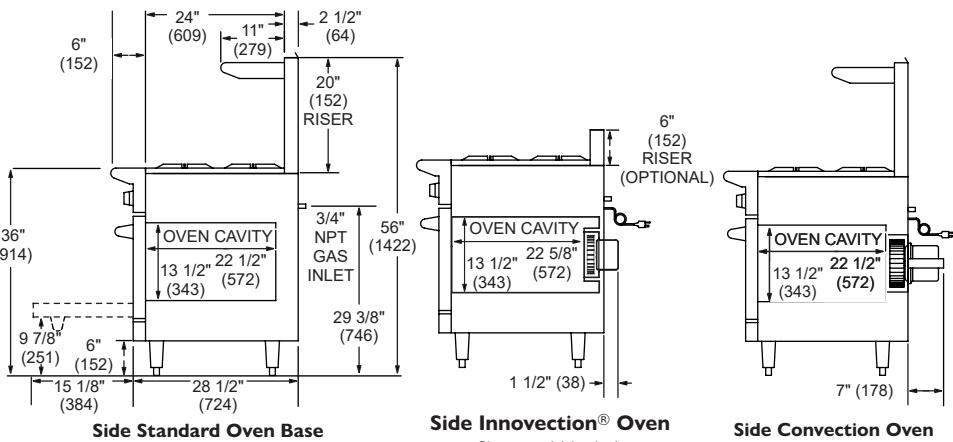
Stainless steel front, sides, backriser, shelf and 6" adjustable legs. Removable full width drip pan. Choose 32,000 BTU/hr. open burners with no-clog lift-off burner heads or 20,000 BTU/12" section griddle or a combo burner griddle. Heavy-duty cast iron grates, 12" x 12". Burner knobs are cool to the touch, high temperature material. Two ovens: 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.



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



Front Oven Base



Side Standard Oven Base
Side Innovation® Oven
Shipping Weight*

Side Convection Oven

| TOP | MODEL | BTU (KW) | BURNERS | GRIDDLE SIZE | LBS (KG) |
|-----|----------------|---------------|---------|---------------|-----------|
| | AR-12 | 454,000 (133) | 12 | N/A | 810 (367) |
| | AR-12-NN | 444,000 (131) | 12 | N/A | 890 (404) |
| | AR-12-CC | 444,000 (131) | 12 | N/A | 890 (404) |
| | AR-12-DSB | 384,000 (113) | 12 | N/A | 640 (290) |
| | AR-12G-10B | 410,000 (121) | 10 | 12" (305 MM) | 720 (327) |
| | AR-12G-10B-NN | 400,000 (118) | 10 | 12" (305 MM) | 800 (363) |
| | AR-12G-10B-CC | 400,000 (118) | 10 | 12" (305 MM) | 800 (363) |
| | AR-12G-10B-DSB | 340,000 (100) | 10 | 12" (305 MM) | 550 (249) |
| | AR-24G-8B | 366,000 (108) | 8 | 24" (610 MM) | 840 (381) |
| | AR-24G-8B-NN | 420,000 (124) | 8 | 24" (610 MM) | 920 (417) |
| | AR-24G-8B-CC | 420,000 (124) | 8 | 24" (610 MM) | 920 (417) |
| | AR-24G-8B-DSB | 296,000 (87) | 8 | 24" (610 MM) | 670 (304) |
| | AR-36G-6B | 322,000 (95) | 6 | 36" (914 MM) | 855 (388) |
| | AR-36G-6B-NN | 312,000 (92) | 6 | 36" (914 MM) | 935 (424) |
| | AR-36G-6B-CC | 312,000 (92) | 6 | 36" (914 MM) | 935 (424) |
| | AR-36G-6B-DSB | 252,000 (74) | 6 | 36" (914 MM) | 685 (311) |
| | AR-48G-4B | 278,000 (82) | 4 | 48" (1219 MM) | 870 (395) |
| | AR-48G-4B-NN | 268,000 (79) | 4 | 48" (1219 MM) | 950 (431) |
| | AR-48G-4B-CC | 268,000 (79) | 4 | 48" (1219 MM) | 950 (431) |
| | AR-48G-4B-DSB | 208,000 (61) | 4 | 48" (1219 MM) | 700 (317) |
| | AR-60G-2B | 234,000 (69) | 2 | 60" (1524 MM) | 885 (401) |
| | AR-60G-2B-NN | 224,000 (66) | 2 | 60" (1524 MM) | 965 (438) |
| | AR-60G-2B-CC | 224,000 (66) | 2 | 60" (1524 MM) | 965 (438) |
| | AR-60G-2B-DSB | 164,000 (48) | 2 | 60" (1524 MM) | 715 (324) |
| | AR-72G | 190,000 (56) | N/A | 72" (1524 MM) | 900 (408) |
| | AR-72G-NN | 180,000 (53) | N/A | 72" (1524 MM) | 980 (444) |
| | AR-72G-CC | 180,000 (53) | N/A | 72" (1524 MM) | 980 (444) |
| | AR-72G-DSB | 120,000 (35) | N/A | 72" (1524 MM) | 730 (331) |

"C" = Convection Oven, "NV" = Innvection 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 innvection ovens or storage base, contact the factory.

| CONVECTION OVEN ELECTRICAL VOLTAGE | PHASE | AMPS |
|------------------------------------|-------|------|
| 120 | 1 | 4 |

15 amps three prong cord provided

| INNVECTION 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) |

NMFCCODE: 25970-2 Class: 85

*Shipping weight includes packaging and is approximate.



A70172 RevC 03082023



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