

AMERICAN RANGE®

A  Company

Project _____

Item # _____

Quantity _____

72" RESTAURANT RANGES

GAS TYPE: ☐ NATURAL ☐ LP



<input type="checkbox"/> AR-12	<input type="checkbox"/> AR-12G-10B	<input type="checkbox"/> AR-24G-8B
<input type="checkbox"/> AR-36G-6B	<input type="checkbox"/> AR-48G-4B	<input type="checkbox"/> AR-60G-2B
<input type="checkbox"/> AR-72G		

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.



DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

A70172 RevC 03082023

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A  Company

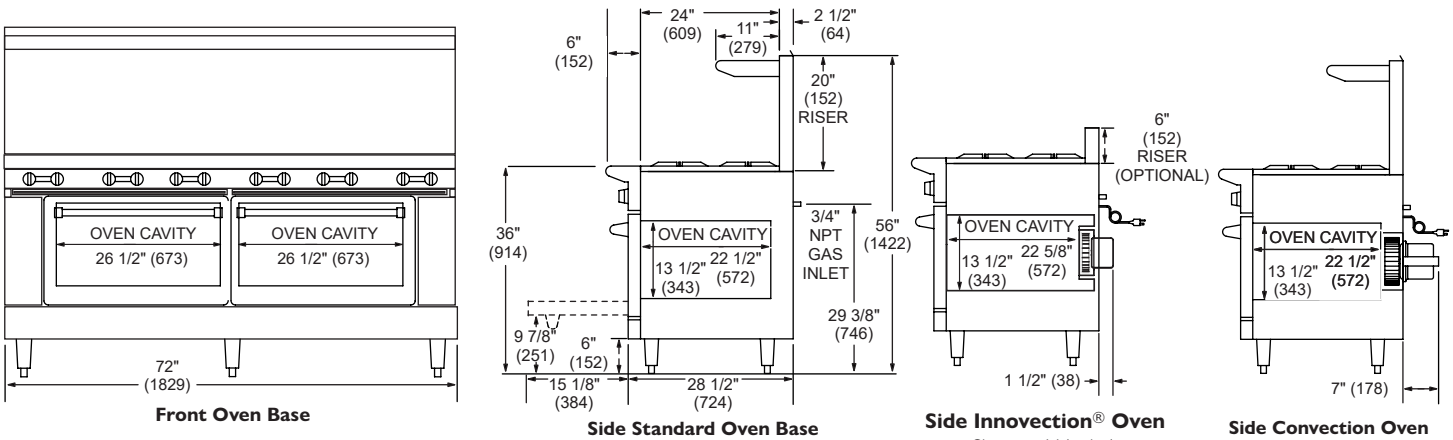
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72" RESTAURANT RANGES with two 26 1/2" ovens



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" = 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 the factory.

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)

NMFCODE: 25970-2 Class: 85

*Shipping weight includes packaging and is approximate.

15 amps three prong cord provided



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