



AMERICAN RANGE

A **HATCO** COMPANY

Project _____

Item # _____

Quantity _____

48" RESTAURANT RANGES WITH 26 1/2" OVEN

GAS TYPE: ☐ NATURAL ☐ LP



- | | |
|---|---|
| <input type="checkbox"/> AR-8-126L-SBR | <input type="checkbox"/> AR-12G-6B-126L-SBR |
| <input type="checkbox"/> AR-24G-4B-126L-SBR | <input type="checkbox"/> AR-36G-2B-126L-SBR |
| <input type="checkbox"/> AR-48G-126L-SBR | |

STANDARD FEATURES

- Commercial gas range 48" 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
- Base options: Standard, convection, 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: 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

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

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)
- Thermostatic Control Griddle



Model Shown AR-12G-6B-126L-SBR

Shown with optional casters

DESCRIPTION

American Range, restaurant range size 48" 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, or 30,000 BTU/hr. for convection 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

A70710 Rev B 12162025



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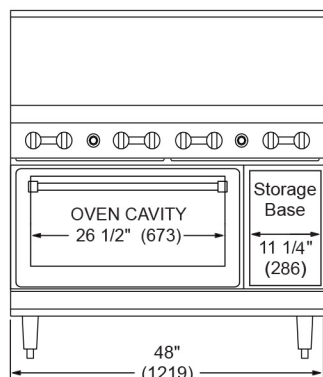
13592 Desmond St Pacoima CA 91331

T. 818.897.0808 F. 818.897.1670

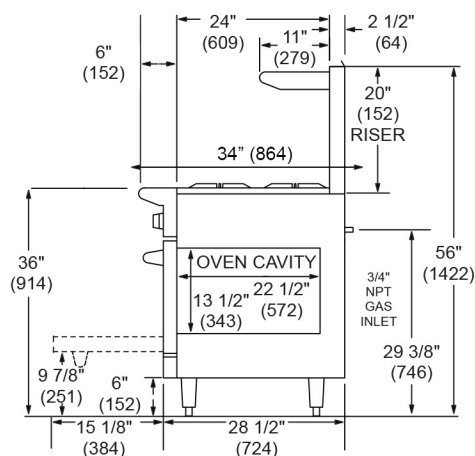
Toll Free: 888.753.9898

www.AmericanRange.com

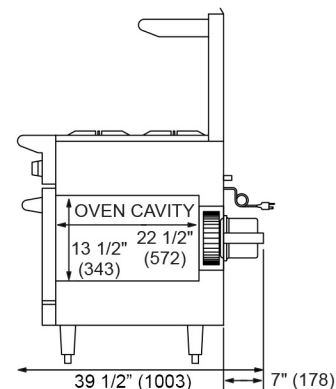
48" RESTAURANT RANGES with 26 1/2" oven and storage base



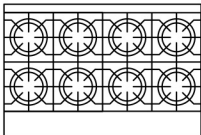
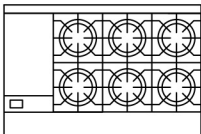
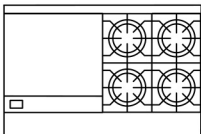
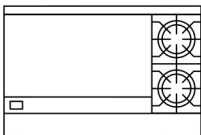
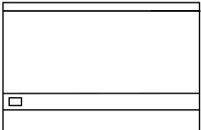
Front Standard 26 1/2" Oven and Storage Base



Side Standard Oven Base



Side Convection Oven Base

TOP	MODEL	BTU/hr.	(KW)	BURNERS	GRIDDLE SIZE	Shipping Weight*	
						LBS	(KG)
	AR-8-126L-SBR	291,000	(86)	8	N/A	570	(259)
	AR-8-CL-SBR	286,000	(84)	8	N/A	570	(259)
	AR-12G-6B-126L-SBR	247,000	(73)	6	12" (305 MM)	585	(265)
	AR-12G-6B-CL-SBR	242,000	(71)	6	12" (305 MM)	585	(265)
	AR-24G-4B-126L-SBR	203,000	(60)	4	24" (610 MM)	590	(268)
	AR-24G-4B-CL-SBR	198,000	(58)	4	24" (610 MM)	590	(268)
	AR-36G-2B-126L-SBR	159,000	(47)	2	36" (914 MM)	605	(274)
	AR-36G-2B-CL-SBR	154,000	(45)	2	36" (914 MM)	605	(274)
	AR-48G-126L-SBR	115,000	(34)	N/A	48" (1219 MM)	620	(281)
	AR-48G-CL-SBR	110,000	(32)	N/A	48" (1219 MM)	620	(281)

"C" = Convection Oven, "SB" = Storage Base, "G" = Manual Griddle Top.
Griddle on the left, storage base on the right dimensions 11 1/4" x 18" x 22 1/2"

Combo base options available – choose standard, convection ovens, or storage base.
Contact factory for other options.

CONVECTION OVEN ELECTRICAL		
VOLTAGE	PHASE	AMPS
120	1	4

15 amps three prong cord provided

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

Specify type of gas and altitude if over 2000 feet.
 Please specify gas type when ordering.

*Shipping weight includes packaging
 and is approximate.

