

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

365 RESTAURANT RANGE

GAS TYPE: NATURAL LP

STANDARD FEATURES

- Two piece lift off, easy to clean burners.
- Five burners rated at 32,000 BTU/hr. each.
- Heavy duty continuous cast iron top grates.
- Polished glossy black knobs.
- Removable, full width spill tray.
- Stainless Steel island black trim.
- One adjustable pilot for each burner.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Casters (set of four).
- Extra chrome oven rack.
- Convection oven.
- Innovection oven.
- Quick Disconnect hose.



AR-5
Shown with optional casters

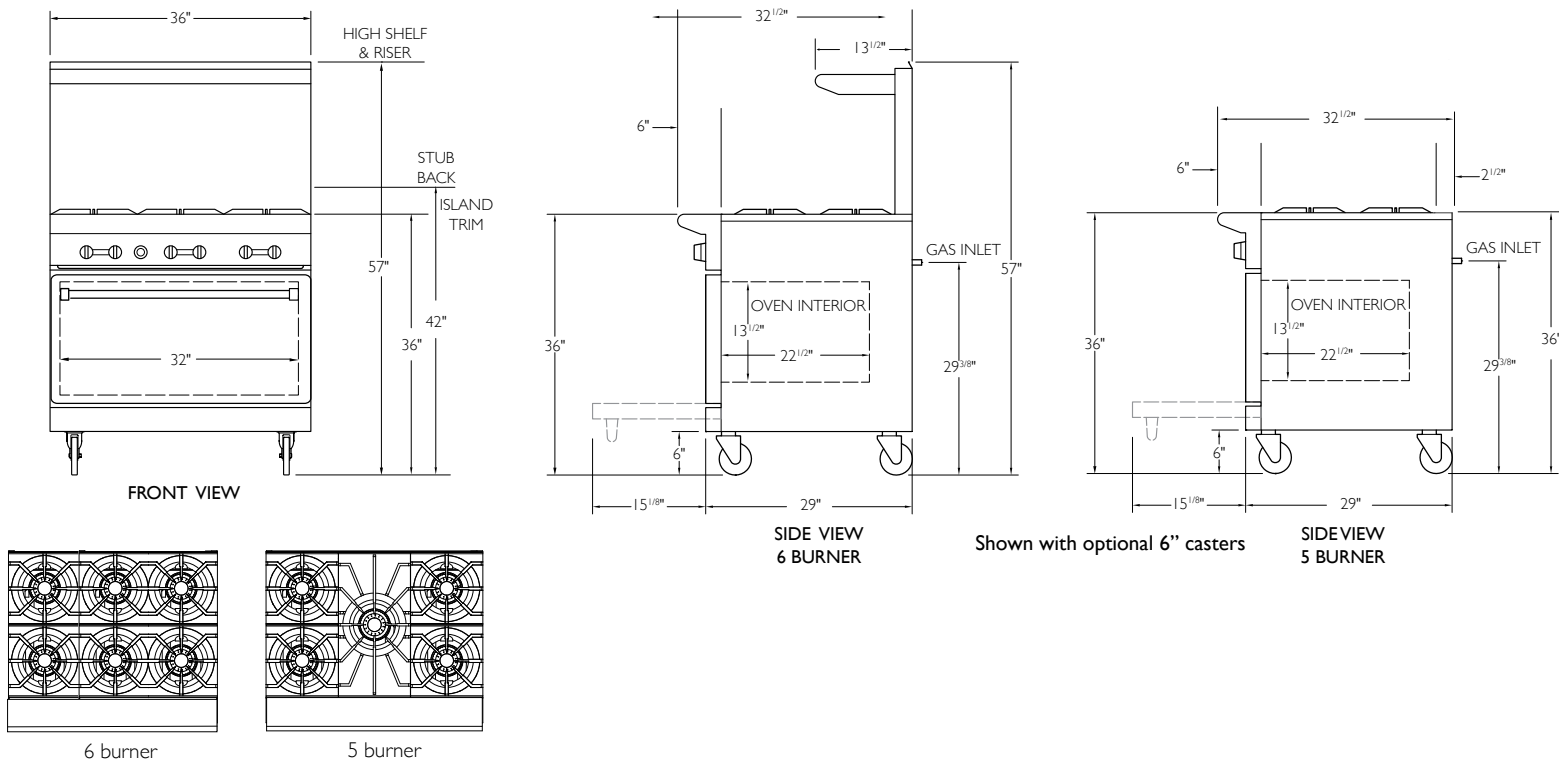
The American Range 365 Series Heavy Duty Restaurant maximize your 36" cooking space with the American Range 365 Series innovative design. Get the most out of your range top with our 5 burner configuration, featuring a 5th burner in the center and 4 surrounding burners. The 365 Series provides more separation between burners allowing ease of use for large pots and easy management of multiple entrée preparation - whether its stewing, boiling, blanching, braising, pan frying, or stir frying. A typical 6 burner range will accommodate smaller pots but fails to serve multiple oversized pots conveniently. 32K BTU high efficiency lift off burners provide for instant heat and easy cleaning.

The 365 Series is available in Standard, Convection and Innovection oven base. A standard 26.5" oven width and a 32" wide oven configurations available. The 365 Series is equipped with a low island profile back, affording maximization of your space by allowing overhanging pots or pans.

Look to American Range to provide commercial cooking performance, quality and durability - today and whenever you need to upgrade your equipment.



ARW E36-6, ARW E36-5 HEAVY DUTY RESTAURANT RANGES



36" WIDE RANGE (32" Wide Oven)

Model	Description	Total BTU	(KW)	Shipping Weight Lbs.	(Kg.)
ARW-E36-6	6 Burners	227,000	(67)	420	(191)
ARW-E36-5	5 Burners	195,000	(57)	420	(191)

RANGETOP FEATURES

- Heavy duty 12" X 24" cast iron top grates.
- Two piece, lift-off, easy clean burners, rated at 32,000 BTU/hr. each.
- Independently operated standing pilot for each burner, for instant ignition.
- Removable full width drip pan
- 6 powerful burners

AVAILABLE OPTIONS

- Casters (set of four).
- Additional chrome oven rack.
- 6" Stub back

STANDARD OVEN FEATURES

- Sturdy, welded front frame provides stability to the range
- Pull-off stainless steel door for easy cleaning
- Cavity will accommodate full size sheet pan, side to side
- Oven dimensions: 32"W x 22-1/2"D x 13-1/2"H
- Thermostat controls temperature from 150°F to 500°F
- One chrome plated oven racks (Additional racks optional)
- Porcelain enamel finish on oven bottom and door
- Aluminized side liners and back
- Steel burner rated at 35,000 BTU/hr
- Matchless push button ignition to light a standing pilot
- 100% safety oven pilot

GAS SUPPLY:

3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

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) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.



13592 Desmond St. Pacoima CA 91331
 T. 818.897.0808 F. 818.897.1670
 Toll Free: 888.753.9898
 www.americanrange.com