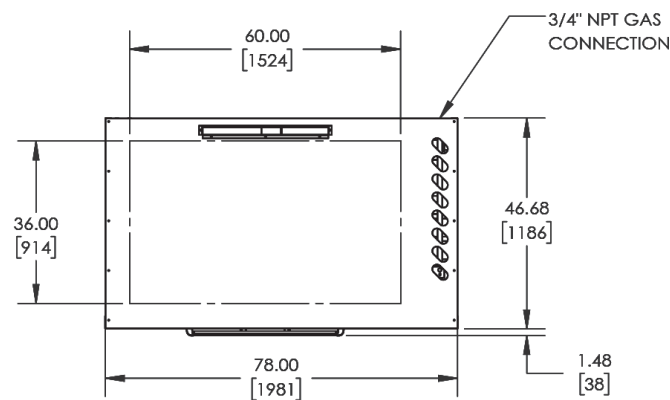
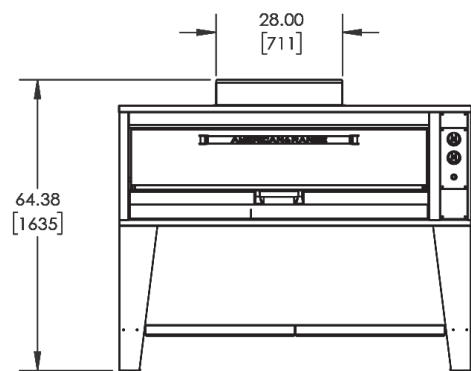




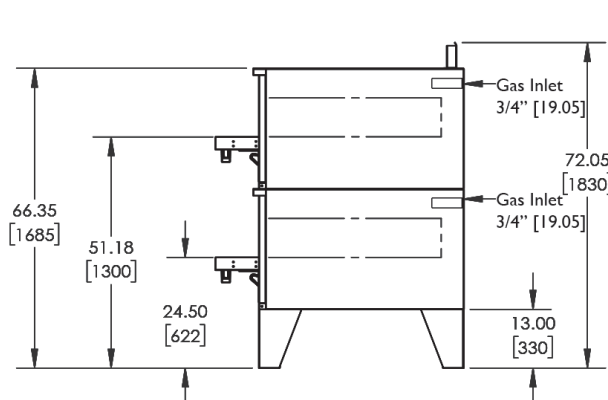
60" DECK PIZZA OVENS



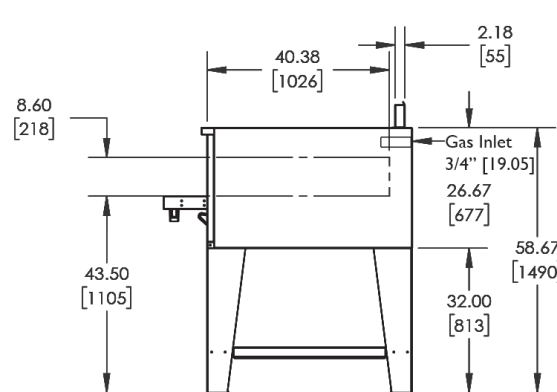
TOP VIEW



FRONT VIEW



DOUBLE DECK - SIDE VIEW



SIDE VIEW

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

PIZZA DECK OVENS

STONEBAKE SERIES ARSDO-60



ARSDO-6062

HEAVY DUTY DECK PIZZA OVENS

Model	W	D	H	# Burners	Gas Output	BTU	(Kw)	Ship Weight	Lbs	(Kg)
ARSDO-606	78" (1635)	36" (914)	64" (1626)	4	25K	100K		1500	(680)	
ARSDO-6062	78" (1635)	36" (1635)	72" (2083)	8	25K	200K		3000	(1361)	

Crated dimensions:
Measurement in () are metric equivalents

Plate casters heavy duty 6" high (set of 4) A35117

OPTIONAL FEATURES

- Flexible gas hose with quick disconnect and restraining device.
- Caster wheels.
- Stainless steel crown angle trim.
- Flue connector.
- Vent kit.
- No. 12 gauge (3.02 mm) formed, reinforced and flanged aluminized steel deck.

GAS SUPPLY:

- 3/4" IPS connection at rear of oven.
- Manifold Pressure: - Natural: 5.0" W.C. min. - Propane: 10.0 W.C. min.

INLET PRESSURE

- Natural: 7.0" W.C. min., 14.0" W.C. max.
- Propane: 11.0" W.C. min., 14.0" W.C. max.
- Specify type of gas and altitude if over 2000 feet.

ELECTRICAL REQUIREMENTS

- Millivolt Pilot System: Requires no electrical connection.

CLEARANCES

- For use only on non-combustion floors. legs or casters are required. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 6" (152mm) on sides, and 6" (152mm) from rear.



DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

AMERICAN RANGE
QUALITY LINE OF COOKING EQUIPMENT

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

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

PIZZA DECK OVENS

The Heavy Duty STONEBAKE pizza oven by American Range was designed for continuous rugged use and performance. All the latest technology is incorporated to give you the best value for your money from its counterweight door with concealed hinges to its powerful 100,000 BTU/hr. cast iron burners and 2" thick STONEBAKE plus Quick Heat technology baking deck.

Throttling thermostat with temperature control range between 300°F (150°C) and 650° (340°C), along with the quality, dependability and customer satisfaction that comes with every unit we sell making American Range the ultimate choice for today's chefs.



ARSDO-606

BENEFITS AND FEATURES



Brick-lined baking chambers, retain heat longer radiate softer and recover temps faster.



2" thick cooking surface baking stone, for faster baking & recovery



Throttling thermostat with temperature control range between 300°F (150°C) and 650° (340°C).



Burner access panel provides easy access for initial ignition.



Flame failure push button easy to start.



STANDARD FEATURES

- Heavy Duty iron frame construction
- All Stainless steel front and sides.
- Heavy duty double bolted extruded aluminum door handle.
- Burner access panel provides easy access for initial ignition.
- 60" x 36" x 8" oven interior.
- Aluminized steel oven and combustion chamber.
- Four Heavy duty cast iron burners, rated @ 25,000 BTU/Ea.
- Removable fixed orifices on main and pilot burners.
- Main gas, thermostat and safety pilot valve fully within body in a covered yet ventilated and accessible panel.
- Air mixers with adjustable air shutters and locking device.
- StoneBake Plus with Quick Heat Technology 2" thick baking deck.

AMERICAN RANGE