

AMERICAN RANGE

QUALITY LINE OF COOKING EQUIPMENT

GREEN FLAME RANGES

GREEN FLAME TECHNOLOGY
AVAILABLE IN 36" 48" 60"
and 72" widths.

COOKTOP FEATURES

- No standing pilots.
- Electronic on-demand ignition for gas burners.
- Raw commercial power control provided with residential style full rotation valves.
- Spark ignition system detects flame loss.
- If surface burner flame is lost, ignition system relights automatically.
- 25,000 BTU/hr. American Star™ burners.
- Pull out crumb tray makes clean up a snap.

OVEN FEATURES

- Electronic ignition for bake burner.
- Oven frame is constructed from heavy gauge steel
- Landing ledge is 6" deep stainless steel.
- Cast iron 12" by 12" grate sections lift off for cleaning.
- Oven walls are porcelain coated for easy clean up.
- High strength steel legs are 6" tall and chrome plated.
- Stainless Steel door pulls off for easy oven cleaning.
- One year limited warranty, parts and labor.



GAS TYPE: NATURAL LP



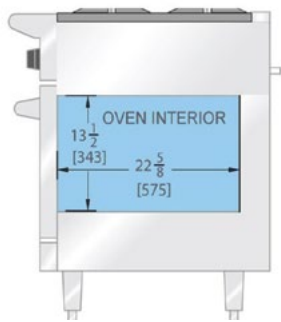
Shown with optional casters

- No energy lost with standing pilots
- No pilots mean cooler kitchens
- No pilots mean energy savings

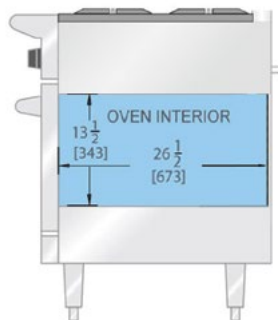
Patent Pending

Another industry first, the Green Flame Range from American Range, is designed to satisfy every requirement of today's demanding commercial cooking applications. Not only is this range suitable for commercial installation but it is especially useful for firehouses, community centers, retirement homes and churches eliminating tremendous cost and enhancing safety for any skill level of operator. The all Stainless Steel external body is a standard fixture for long service life and easy cleaning. Safety enhanced electric on-demand ignition is just one of the latest design and manufacturing technologies incorporated in this range to give you the best energy efficiency, quality and dependability.

GREEN FLAME TECHNOLOGY



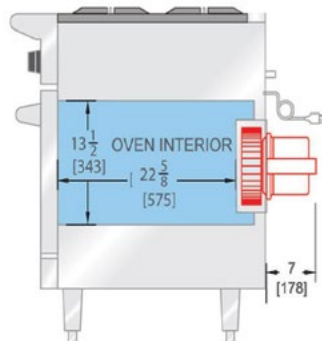
36" and 72" RANGE BASE



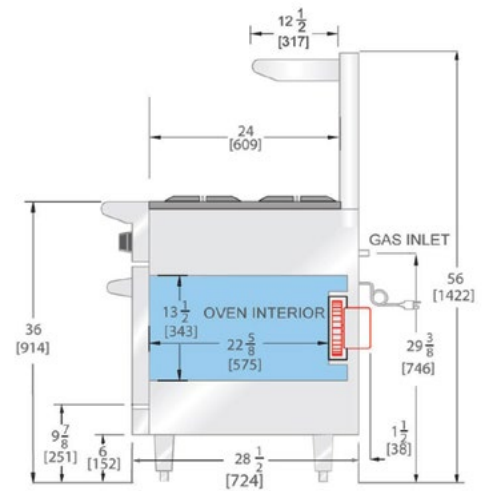
60" large oven depth accommodates 26" sheet pan front to back.



FRONT RANGE VIEW



CONVECTION OVEN BASE



INNOVENTION OVEN BASE

OPEN BURNERS

- Heavy duty sectioned cast iron top grates.
- Easy clean burners lift off in two pieces.
- Each burner rated at 25,000 BTU/hr.
- Each burner features one low profile ceramic spark electrode for instant ignition.
- The full width drip pan is removable.

GRIDDLES

- 5/8" thick steel griddle plate is highly polished.
- 3" wide grease drawer.
- One 20,000 BTU/hr steel tube burner heats every 12" of griddle.
- Each burner has a manual control power valve.
- Instant ignition at each burner is accomplished by a dedicated electrode.
- The landing ledge with a stainless steel grease trough is "spatula width".

OPTIONAL FEATURES

- 6" (152) Stub Back.
- Casters (set of four).
- Extra Chrome Oven Rack.
- Innovention Oven.
- Convection Oven.
- Casters are optionally available.

RADIANT BROILER

- Heavy duty, reversible cooking racks with integral runners helps direct grease to trough.
- The heavy castings retain heat to minimize recovery time during peak periods.
- Efficient, top ported burners rated at 15,000 BTU/hr. each with individual pilot and brass precision valves.

OVEN FEATURES

- Manual timer is 120 minutes and standard with convection & innovention units.
- Thermostat control - 150°F - 500°F (65°C - 260°C).

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.

ELECTRICAL SUPPLY: 6' cord, 3-prong grounded, 115V, 2 AMP 60 HZ 1 ph.

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.



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