

AMERICAN RANGE®

A  Company



Unleash Your Culinary Potential

Bring unmatched quality and performance into your kitchen with American Range. Designed to meet the demands of your busiest nights, our equipment ensures you deliver perfection with every dish.



RESTAURANT RANGE

Versatile ranges that are crafted to suit every kitchen's needs.

* = Shown with optional casters

KEY FEATURES:

- A perfect fit for any kitchen with compact 24" or larger 36", 48", 60", 72"
- Customizable Cooking Surfaces: Enjoy the flexibility of both in a single unit

RANGE TOP OPTIONS:

- Choose our powerful 32,000 BTU/hr. burners with two-piece construction for effortless cleaning and maintenance
- Durable stainless steel 1" griddle plates, 20,000 BTU/hr. Choose manual or thermostatic controls to match your kitchen's needs and cooking style

OVEN BASE OPTIONS:

- Standard Oven, 35,000 BTU/hr.
- Convection Oven, 30,000 BTU/hr. Fast and Efficient Cooking
- Innovection Oven, 30,000 BTU/hr. Perfect for Slow Cooking
- Storage Base

BACK RISER OPTIONS:

- High back with shelf
- 6" stub back



AR-6 *

Workhorse of the kitchen
Shown with optional 6" stub back



AR-4 *

Ideal for compact kitchens



AR-36G-6B *

The ultimate combo of size and power
for any challenge

GREEN FLAME

Green Flame Range is designed specifically for light-duty cooking, community centers, churches, fire stations, etc.

KEY FEATURES:

- Saves gas
- No standing pilots for a hazard free kitchen
- Equipped with electronic ignition burners 25,000 BTU/hr.
- Available in the same sizes and configurations as our traditional restaurant ranges



ARGF Burner

FRYERS


* = Shown with optional casters

Fry perfection in every batch! Fryers that deliver perfectly crispy, golden results everytime.

KEY FEATURES:

- Tube burner fryer: Provides consistent heat and efficient performance
- Stainless steel tanks: Durable and easy to clean for lasting use

MODELS:

- AF-25/25: Fry different foods without flavor transfer
- AF-35/50: 120,000 BTU/hr. For rush hour without delays
- AF-50HE: Save energy without sacrificing performance 
- AF-75: Large oil capacity best for large items
- AF-50HE/25: Great for isolating products, accommodating customers with food allergies



AF-75 *



AF-50HE *



AF-25/25

CONVECTION OVENS


Achieve even cooking with the oven that does it all.

KEY FEATURES:

- Durable Construction: Built with high quality materials for long lasting performance in demanding kitchens
- Easy to Use: Intuitive controls and easy to clean designs keep your kitchen running smoothly

MODELS:

Single or Double units

- **Standard Depth Ovens:**
Electric or Gas
- **Bakery Depth Ovens:**
Electric or Gas
- **High-Efficiency Models:** 
Gas



M-2



MSD-1 *

SPECIALTY EQUIPMENT

* = Shown with optional casters

Specialized to provide authentic and consistent flavor.

KEBOB BROILER:

- Perfect for cooking flavorful meats with precision
- Powerful 30,000 BTU/hr. burners
- Manual or automatic rotisserie
- Available in sizes from 24" to 72"



ARKB-36-R

MESQUITE BROILER:

- Genuine barbecue flavor
- Designed with a built-in log lighter
- Offers the flexibility to cook with wood or charcoal
- Available in sizes ranging from 30" to 60"



AMSQ-30 *

VERTICAL ROTISSERIE:

- Ideal for classic gyro dishes and more
- Easy to install countertop units



AVB-2E

WOK:

- High power 90,000 BTU/hr. jet burner
- Choose 13" or 16" wok ring



ARWR-J13

ROTISSERIE:

- Enhance your menu with delicious rotisserie chicken
- Available in 4, 7, or 14 spit sizes



ACB-7

COUNTERTOP EQUIPMENT

The latest design brings both functionality and style to your restaurant.

COMING SOON



ARSHP-36-6
Hot Plate



ARSTG-36
Griddle

Manual and Thermostatic



ARSRB-36
Radiant Char-broiler

