

RESTAURANT RANGES

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

FEATURES:

- A perfect fit for any kitchen with compact 24" or larger 36", 48", 60", 72"
- Customizable Cooking Surfaces

RANGE TOP OPTIONS:

- Choose our powerful 32,000 BTU/hr. burners with two-piece construction for easy 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
- Combination of burners and griddles

OVEN BASE OPTIONS:

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

BACK RISER OPTIONS:

- 6" stub back
- High back
- · High back with shelf



AR-8B-12G-126L-SBR *
Combo unit for small spaces



The ultimate combo of size and power for any challenge



Ideal for compact kitchens



Workhorse of the kitchen Shown with optional 6" stub back



10 burner all purpose range



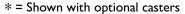


GREEN FLAME

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

FEATURES:

- Saves gas
- No standing pilots for a hazard free kitchen
- Equipped with electronic ignition burners 22,000 BTU/hr.
- Available in similar sizes and configurations as our traditional restaurant ranges





ARGF Burner





CHEESEMELTERS & SALAMANDERS

Perfect culinary tool for melting, broiling, and finishing.

FEATURES:

- Powerful 35,000 BTU/hr. burners
- Maximize space with range or wall mount units
- Smooth, easy-to-use pull-out broiling rack built to withstand the demands of a busy kitchen



ARCM-36



ARSM-36



ARSM-36 Mounted to AR-6





FRYERS

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

FEATURES:

- Tube 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-50/25: Great for isolating products, accommodating customers with food allergies







AF-25/25

CONVECTION OVENS

Achieve even cooking with the oven that does it all.

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
- **ENERGY STAR® Certified Models:**















COUNTERTOP LINE

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

FEATURES:

- Heavy-duty inset legs for refrigerated bases
- Available in 12" up to 72" in size

MODELS:

- Hot Plate: 32,000 BTU/hr. burners, single or double depth
- Griddle: 1" thick griddle plate, manual or thermostatic controls, 30,000 BTU/hr. burners per 12"
- Radiant Charbroiler: 15,000 BTU/hr. burners per 12", heavy duty cast iron radiants



Manual or Thermostatic



Single or Double Depth





New and improved inset legs



New countertop line is designed to match our restaurant rangés





www.AmericanRange.com

BROILERS

Genuine barbeque flavor and distinct markings to grilled menu items.

MESQUITE BROILER:

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



- Range match radiant broiler comes in 24", 36", 48"
- Oven base in either standard or convection oven

RADIANT BROILER WITH OVEN BASE:

- Cooking height is 38"
- 6" stub back comes standard

ADJUSTABLE BROILER:

- Floor model unit sizes 24", 36", 48", 60" and 72"
- Adjustable grates with three position settings
- 20,000 BTU/hr. burners for even heat distribution



ADJF-24*



STOCK POT STOVES

Prepare your signature soups, stews, and sauces.

KEY FEATURES:

- Three ring 90,000 BTU/hr. burners
- Anti-clog 23-tip jet burner 125,000 BTU/hr.
- Single and double burners
- Three ring burners come in 18" and 24" heights
- Jet burners come in 24" height



SPSH-18



ARSP-18



Single jet burner



Single 3-ring burner







SPECIALTY EQUIPMENTSpecialized to provide authentic and consistent flavor.

KEBOB BROILER:

- Perfect for cooking flavorful meats with precision
- Powerful 30,000 BTU/hr. burners



ARKB-36

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

Manual or automatic rotisserie

Available in sizes from 24" to 72"



ARKB-36-R

ROTISSERIE:

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



ACB-7

TEPPANYAKI:

- 30,000 BTU/hr. round burner creates hot zone in the center
- 3/4" thick and 24" deep steel griddle plate



ARTY-48











