AMERICAN RANGE®

A Hatco® Company

Project _____

Item # _____

Quantity _____

36" RESTAURANT RANGES

GAS TYPE: ☐ NATURAL ☐ LP

☐ **AR-6**
☐ **AR-12G-4B**
☐ **AR-24G-2B**
☐ **AR-36G**

STANDARD FEATURES

- Commercial gas range 36" wide and 32 1/2" depth.
- Cooking height 36".
- Stainless steel sides, front and 6" deep front landing ledge.
- Adjustable steel legs (casters optional).
- Choose: 6" high stainless-steel stub back, high riser or high riser with shelf at no charge.
- Two year limited warranty, parts and labor.

OPEN BURNERS

- 12" x 12" cast-iron top grates.
- 32,000 BTU/hr lift-off open burners.
- Removable full width drip pan under burner.
- 18" x 18" wide burner available.

STANDARD OVEN

- Steel oven burner rated at 35,000 BTU/hr.
- Oven dimensions: 26 1/2"W x 22 1/2"D x 13 1/2"H.
- Thermostat ranging from 250°F to 500°F (121°C to 260°C).
- Oven Door: Spring assisted, counterweight door.
- Two chrome plated oven racks (additional racks optional).
- Two fixed rack positions.
- Porcelain enamel oven interior for easy cleaning.
- 100% safety gas shut off.

CONVECTION OVEN *(In place of standard oven)*

- Steel oven burner rated at 30,000 BTU/hr.
- Oven dimensions: 26 1/2"W x 22 1/2"D x 13 1/2"H.
- Two chrome plated oven racks (additional racks optional).
- Chrome rack guides with five tray positions.
- Convection oven fan improves heat transfer for a faster cook time.
- Thermostat ranging from 250°F to 500°F (121°C to 260°C).

INNOVECTION® OVEN *(In place of standard oven)*

- Steel oven burner rated at 30,000 BTU/hr.
- Oven dimensions: 26 1/2"W x 22 5/8"D x 13 1/2"H.
- Two chrome plated oven racks (additional racks optional).
- Two fixed rack positions.
- Thermostat ranging from 250°F to 500°F (121°C to 260°C).
- The low speed blower motor circulates heat to provide a uniform heating pattern.
- Great for baked goods.

GRIDDLES

- 1" thick steel griddle plate.
- 3" wide grease collector.
- One burner every 12", rated at 20,000 BTU/hr.
- Stainless steel pilot for each burner for automatic ignition.
- Manual control valve for each burner. (Thermostatic control optional).

AVAILABLE OPTIONS

- Swivel Casters (set of four – two with front brakes).
- Storage Cabinet Base. *(In place of standard oven).*
- Thermostatic Control Griddle.



Model Shown AR-6

Shown with optional casters.

DESCRIPTION

American Range, restaurant range size 36" x 32-1/2" x 56" Stainless steel front, sides, backriser, shelf and 6" adjustable legs. Removable full width drip pan. Choose 32,000 BTU/hr. open burners with anti-clog lift-off burner heads or 20,000 BTU/12" section griddle or a combo burner griddle. Heavy-duty cast iron grates, 12" x 12". Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard oven, 30,000 BTU/hr. for convection or innovection with porcelain interior and inside door panel, oven interior measures 26-1/2"W x 22-1/2"D x 13-1/2"H. Oven thermostat adjusts from 250°F to 500°F. All ovens supplied with two racks. Oven door with a spring assisted, counterweight mechanism requiring no adjustment. Rear gas connection and pressure regulator.

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

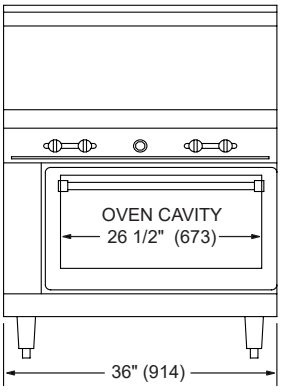
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AMERICAN RANGE®

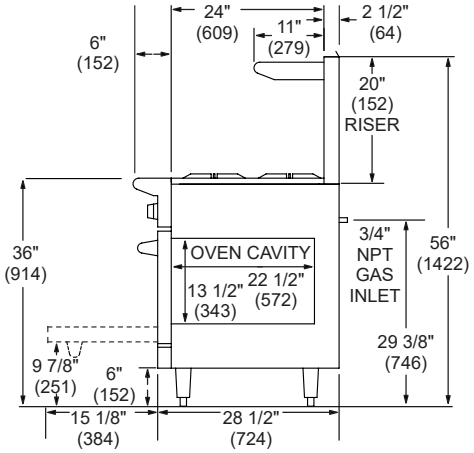
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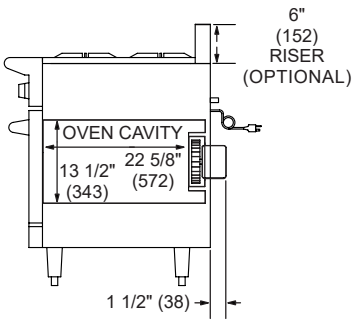
36" RESTAURANT RANGES with 26 1/2" oven



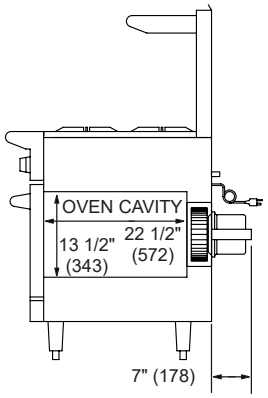
Front Oven Base



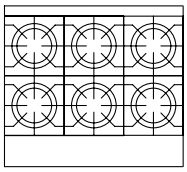
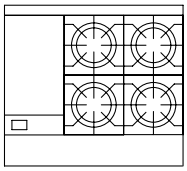
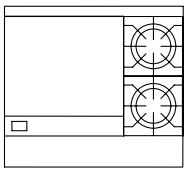
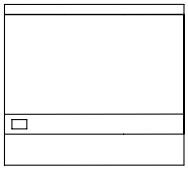
Side Standard Oven Base



Side Innovection® Oven Base



Side Convection Oven Base

TOP	MODEL	BTU	(KW)	BURNERS	GRIDDLE SIZE	Shipping Weight* LBS	(KG)
	AR-6	227,000	(67)	6	N/A	410	(186)
	AR-6-NV	222,000	(65)	6	N/A	490	(222)
	AR-6-C	222,000	(65)	6	N/A	490	(222)
	AR-6-SB	192,000	(56)	6	N/A	340	(154)
	AR-12G-4B	183,000	(54)	4	12" (305 MM)	425	(193)
	AR-12G-4B-NV	178,000	(52)	4	12" (305 MM)	505	(229)
	AR-12G-4B-C	178,000	(52)	4	12" (305 MM)	505	(229)
	AR-12G-4B-SB	148,000	(44)	4	12" (305 MM)	355	(161)
	AR-24G-2B	139,000	(41)	2	24" (610 MM)	440	(200)
	AR-24G-2B-NV	134,000	(40)	2	24" (610 MM)	520	(236)
	AR-24G-2B-C	134,000	(40)	2	24" (610 MM)	520	(236)
	AR-24G-2B-SB	104,000	(31)	2	24" (610 MM)	370	(168)
	AR-36G	95,000	(28)	N/A	36" (914 MM)	455	(206)
	AR-36G-NV	90,000	(27)	N/A	36" (914 MM)	535	(243)
	AR-36G-C	90,000	(27)	N/A	36" (914 MM)	535	(243)
	AR-36G-SB	60,000	(18)	N/A	36" (914 MM)	385	(175)

Specify type of gas and altitude if over 2000 feet.

Please specify gas type when ordering.

COMBUSTIBLE WALL 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) from sides, and 4" (102) from rear.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard.

NFPA96 "Vapor Removal from Cooking Equipment." (NOTE: For North America only)

"C" = Convection Oven, "NV" = Innovection Oven, "SB" = Storage Base, "G" = Manual Griddle Top.
Griddle on the left. Contact factory for other options.

CONVECTION OVEN ELECTRICAL		
VOLTAGE	PHASE	AMPS
120	1	4

INNOVECTION OVEN ELECTRICAL		
VOLTAGE	PHASE	AMPS
120	1	1

MANIFOLD PRESSURE		
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	3/4" (19MM)

15 amps three prong cord provided

NMFCCODE: 25970-2 Class: 85

*Shipping weight includes packaging and is approximate.

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