AMERICAN NANGE



TECHNICAL DATA:

Dimensions (W x D x H): 914 x 828 x 1137

Total Weight: 205 Kg

Burners: 2 x 26MJ/Hr burners
609mm wide, 16mm thick
42MJ/Hr Griddle plate

Oven: 25MJ/Hr

667 x 572 x 337mm cavity

GAS DETAILS	Natural Gas (NG)	Universal LP Gas (ULPG)
Minimum Supply Pressure	1.13 kPa	2.75 kPa
Operating Pressure	1.0 kPa	2.49 kPa
Total Gas Supply	119MJ/Hr	114MJ/Hr

3/4" BSP connection

NOTE: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure when all appliances are full on.

AAR.2B.24G

PROJECT
ITEM

QUANTITY

DATE

The 36" Oven Range Series is designed for heavy duty use and performance. All the latest technology is incorporated to provide the best value for money.

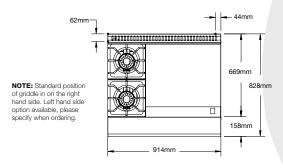
Quality, dependability and customer satisfaction make American Range the ultimate choice.

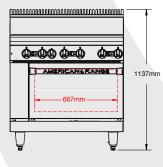
FEATURES & BENEFITS:

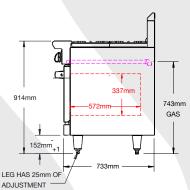
- 303mm open burners / highly polished 16mm thick steel griddle plate over integrated static oven
- Cast iron trivet is reversible to accept flat pans or woks
- All stainless steel front, sides, rear flue
- Heavy gauge welded frame construction with heavy duty stainless steel landing ledge
- Chrome plated steel legs
- Removable stainless steel door for easy cleaning
- Oven thermostat controls temperature from 70°C 260°C
- Two chrome plated oven racks in enamelled oven bottom, sides, back and door liner
- Two piece, lift-off easy clean burners
- Removable drip pan under open burners and grease drawer for griddles
- Open burner Manually lit, No pilot, with flame failure.
 Simple low maintenance
- Griddle burner Piezo ignition with pilot
- Oven burner Piezo ignition with pilot

OPTIONAL EXTRAS:

- Castor kits
- Additional chrome oven rack
- Innovection oven to substitute static oven







Due to continuous product research and development, the information contained herein is subject to change without notice.

Revision: 15/8/2019

www.stoddart.com.au www.stoddart.co.nz

