



**AAR.5B**  
36" OVEN RANGE



PROJECT	_____
ITEM	_____
QUANTITY	_____
DATE	_____

The 36" 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 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
- Open burner – Manually lit, No pilot, with flame failure. Simple - low maintenance
- Oven burner – Piezo ignition with pilot

**TECHNICAL DATA:**

<b>Dimensions (W x D x H):</b>	914 x 828 x 1137	
<b>Total Weight:</b>	181 Kg	
<b>Burners:</b>	5 x 26MJ/Hr burners	
<b>Oven:</b>	25MJ/Hr 667 x 572 x 337mm cavity	

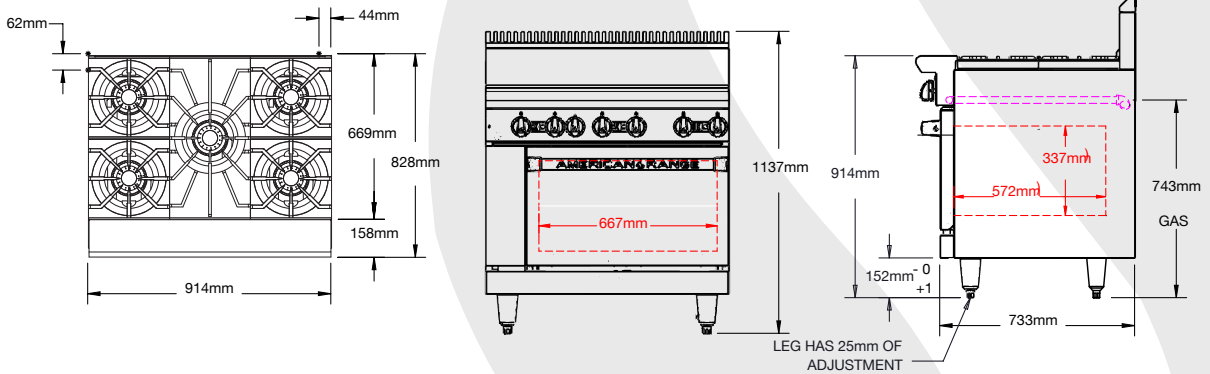
GAS DETAILS	Natural Gas (NG)	Universal LP Gas (ULPG)
Minimum Supply Pressure	1.13 kPa	2.75 kPa
Operating Pressure	1.0 kPa	2.49 kPa
Total Gas Supply	155MJ/Hr	154MJ/Hr

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.

**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