



AAR.6B.24G
60" OVEN RANGE



PROJECT
ITEM
QUANTITY
DATE

The 60" 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 double integrated static oven
- 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 full width 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

TECHNICAL DATA:

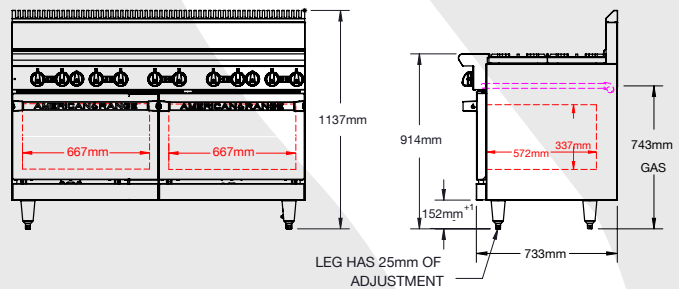
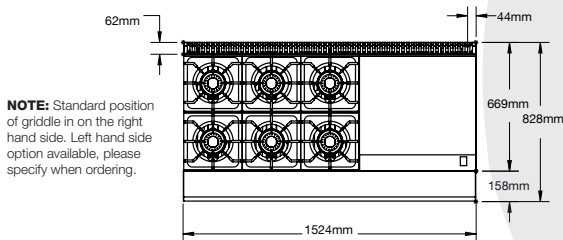
Dimensions (W x D x H):	1524 x 828 x 1137
Total Weight:	344 Kg
Burners:	6 x 26MJ/Hr burners
Griddle:	609mm wide, 16mm thick 42MJ/Hr Griddle plate
Oven:	2 x 25MJ/Hr 667 x 572 x 337mm cavity

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	248MJ/Hr	242MJ/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.

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