AMERICAN RANGE

AAR.8B.12G



TECHNICAL DATA:

Dimensions (W x D x H): 1524 x 828 x 1137

Total Weight: 340 Kg

Burners: 8 x 26MJ/Hr burners
305mm wide, 16mm thick
21MJ/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	279MJ/Hr	275MJ/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

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.

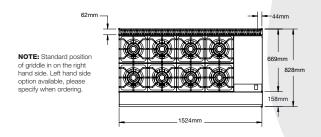
Quality, dependability and customer satisfaction make American Range the ultimate choice.

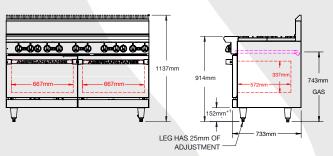
FEATURES & BENEFITS:

- 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

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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