

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

RADIANT BROILER RANGE

GAS TYPE: NATURAL LP

ARSU STEP UP BURNER RANGES

STANDARD FEATURES

- Lift off two piece gasketless cast iron burners, rated at 32,000 BTUs. All purpose head is standard. No gaskets or screws on burners.
- One standing Stainless Steel pilot for each burner for instant ignition.
- Heavy duty 12" X 12" cast iron top grates, easily removable.
- Full width pull out drip pan / crumb tray.
- Step up ranges only come with stub back.
- Polished glossy black knobs.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Optional saute and wok heads available.



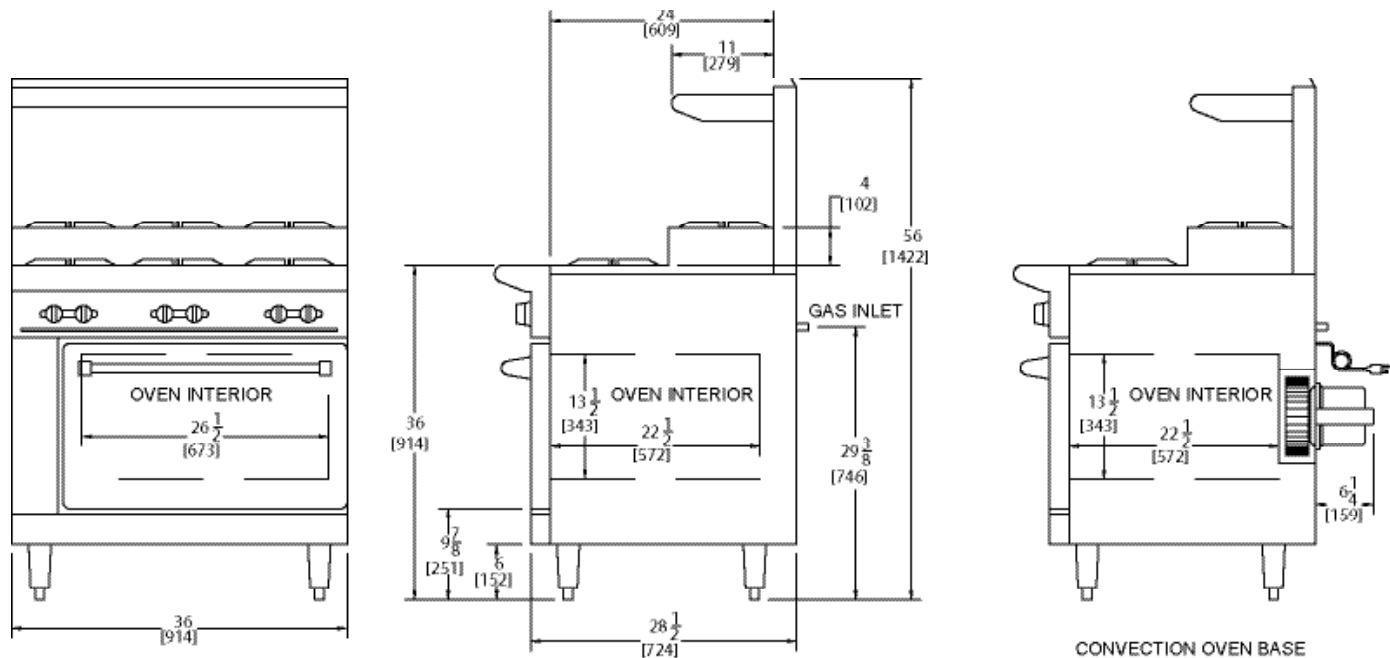
AR6-SU-C
Shown with optional convection oven & casters

American Range ARSU step up ranges are Stainless Steel providing a rugged exterior body with a heavy gauge welded frame construction. They have a 6" deep front Stainless Steel bullnose landing ledge/workspace in front and a 6" high Stainless Steel stub back instead of a high riser. High temperature knobs are built for comfort and stability. Range stands on 6" highly polished chrome adjustable steel legs.

Look for American Range to provide commercial cooking performance, quality and durability - today and whenever you need to upgrade your equipment.



ARSU STEP UP BURNER RANGES



Model	Description	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AR4-SU	4 Burners & 20" Standard oven	155,000	45		400	181
AR6-SU	6 Burners & 26-1/2" Standard oven	227,000	66		495	247
AR8-SU	8 Burners & 2-20" Standard oven	310,000	91		655	297
AR10-SU	10 Burners & 2-26-1/2" Standard oven	390,000	114		785	357
AR12-SU	12 Burners & 2-26-1/2" Standard oven	454,000	132		1,055	466

STANDARD FEATURES

- Lift off two piece gasketless cast iron burners, rated at 32,000 BTUs. All purpose head is standard. No gaskets or screws on burners.
- One standing Stainless Steel pilot for each burner for instant ignition.
- Heavy duty 12" X 12" cast iron top grates, easily removable.
- Full width pull out drip pan / crumb tray.
- Step up ranges only come with stub back.
- Polished glossy black knobs.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Storage base add -SB to model #
- Double storage base add -DSB to model #
- 26-1/2" oven and storage base add -I26 to model #
- Innovection oven add -NV to model #
- Innovection oven (Left) add -NVL to model #
- Innovection oven (Right) add -NVR to model #
- Double Innovection add -NN to model #
- Convection oven add -C to model #
- Convection oven (Left) add -CL to model #
- Convection oven (Right) add -CR to model #
- Double Convection add -CC to model #
- Convection oven with storage base add -CS to model #

GAS SUPPLY:

3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

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) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.



13592 Desmond St. Pacoima CA 91331
T. 818.897.0808 F. 818.897.1670
Toll Free: 888.753.9898
www.americanrange.com