



PRODUCT DOCUMENT PACK

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PRODUCT

American Range AAR.6B 36" Oven Range – 6 Burner Heavy Duty

Model / SKU: AAR.6B

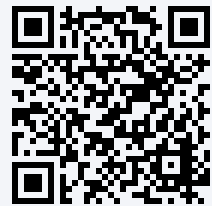
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aar.6b datasheet

SKU: AAR.6B

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Manufacturer documentation - (c) American Range

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AAR.6 B
36" OVEN RANGE

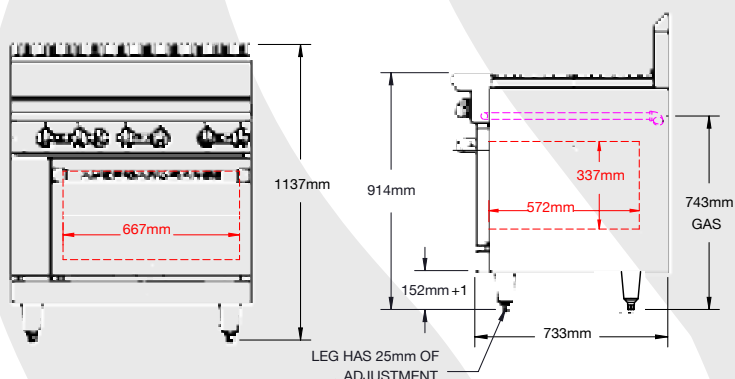
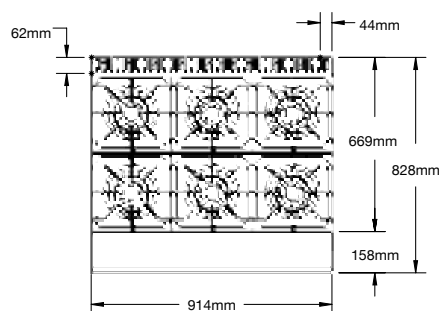


TECHNICAL DATA:

Dimensions (W x D x H):	914 x 828 x 1137
Total Weight:	181 Kg
Burners:	6 x 26MJ/Hr burners
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	181MJ/Hr	180MJ/Hr

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 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

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

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