



PRODUCT DOCUMENT PACK

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PRODUCT

American Range AAR.4B.12G 36" Oven Range – 4 Burner + 305mm Griddle

Model / SKU: AAR.4B.12G

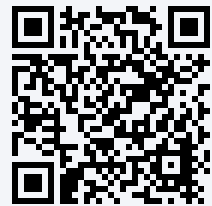
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aar.4b.12g datasheet

SKU: AAR.4B.12G

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<https://www.kwcommercial.com.au/product/american-range-aar-4b-12g>



AAR.4B.12G
36" OVEN RANGE



TECHNICAL DATA:

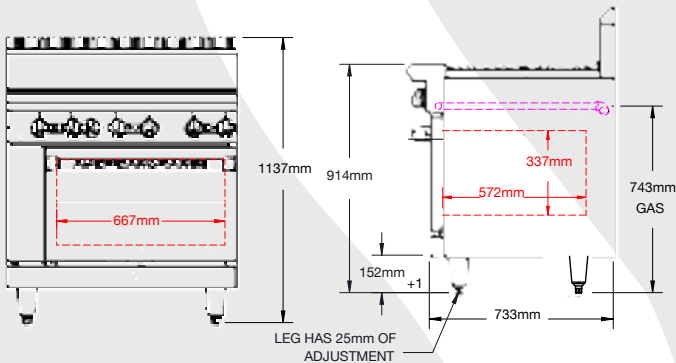
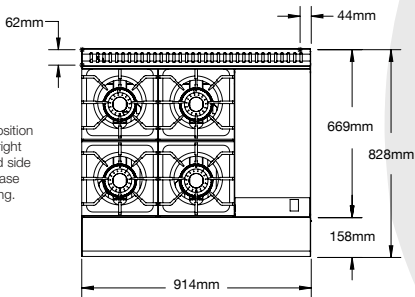
Dimensions (W x D x H):	914 x 828 x 1137
Total Weight:	200 Kg
Burners:	4 x 26MJ/Hr burners
Griddle:	305mm wide, 16mm thick 21MJ/Hr Griddle plate
Oven:	25MJ/Hr 667 x 572 x 337mm cavity

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	150MJ/Hr	147MJ/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.

NOTE: Standard position of griddle in on the right hand side. Left hand side option available, please specify when ordering.



PROJECT _____

ITEM _____

QUANTITY _____

DATE _____

The 36" 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 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 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.
Revision: 15/8/2019

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