



PRODUCT DOCUMENT PACK

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PRODUCT

American Range AAR.6B.NV 36" Innovection Oven Range – 6 Burner

Model / SKU: AAR.6B.NV

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aar.6b.nv datasheet

SKU: AAR.6B.NV

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Manufacturer documentation - (c) American Range

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AAR.6B.NV

36" OVEN RANGE



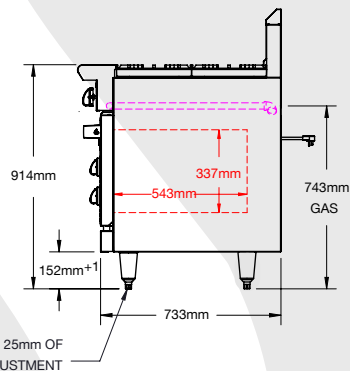
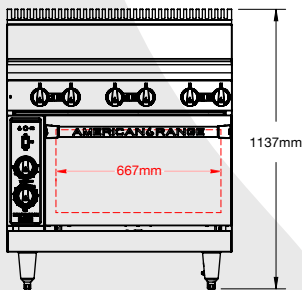
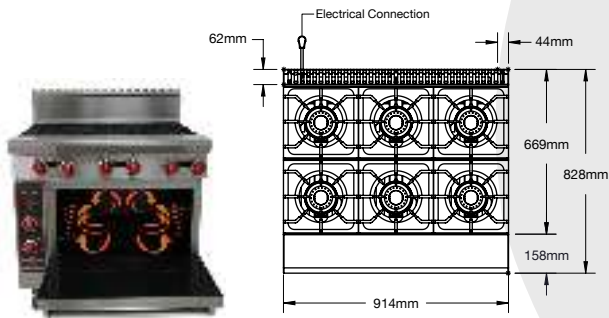
TECHNICAL DATA:

Dimensions (W x D x H):	914 x 828 x 1137
Total Weight:	213 Kg
Burners:	6 x 26MJ/Hr burners
Oven:	25MJ/Hr 667 x 543 x 337mm cavity
Total Connected Load:	240V / 10A

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

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.



LEG HAS 25mm OF ADJUSTMENT

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.

The unique Innovention™ fan assisted oven with a specially designed air distribution system allows for even heat distribution, speed and is ideal for pastry cooking or as a finishing oven.

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

FEATURES & BENEFITS:

- 303mm open burners over integrated innovention 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
- Fan assisted oven with specially designed air distribution system to give you quicker cook time
- 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