



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

American Range AAR.8B.12G Gas Oven Range – 8 Burners + 305mm Griddle, Double Oven

Model / SKU: AAR.8B.12G

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



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aar.8b.12g datasheet

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Manufacturer documentation - (c) American Range

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<https://www.kwcommercial.com.au/product/american-range-aar-8b-12g>

AAR.8B.12G

60" OVEN RANGE



TECHNICAL DATA:

Dimensions (W x D x H):	1524 x 828 x 1137
Total Weight:	340 Kg
Burners:	8 x 26MJ/Hr burners
Griddle:	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.

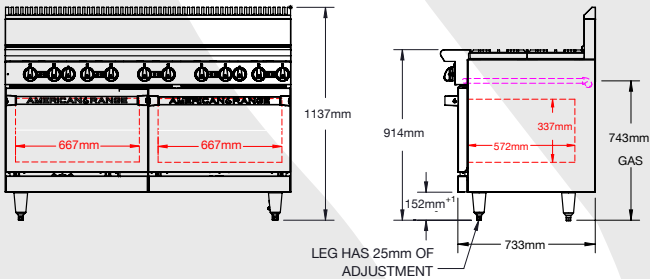
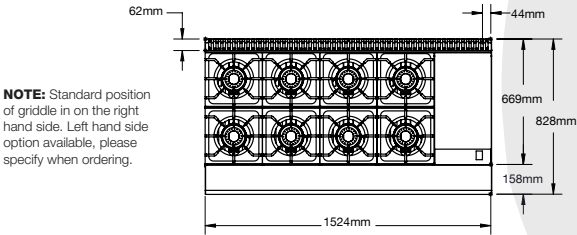
Quality, dependability and customer satisfaction make American Range the ultimate choice.

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.

Revision: 15/8/2019

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