



## PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

### PRODUCT

**American Range AAR.6B.24G 60" Oven Range – 6 Burner & 600mm Griddle**

**Model / SKU: AAR.6B.24G**

#### KW COMMERCIAL KITCHEN

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# aar.6b.24g datasheet

SKU: AAR.6B.24G

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Manufacturer documentation - (c) American Range

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AAR.6B.24G

60" OVEN RANGE



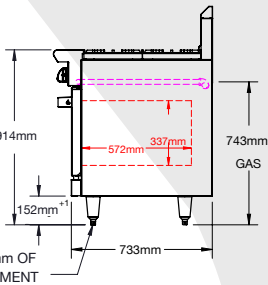
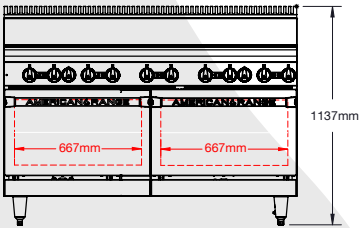
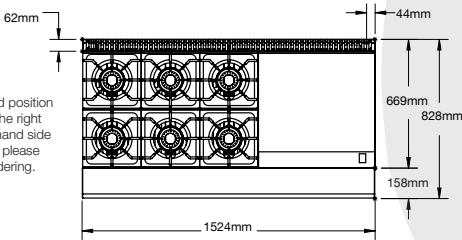
TECHNICAL DATA:

|                         |                                                 |
|-------------------------|-------------------------------------------------|
| Dimensions (W x D x H): | 1524 x 828 x 1137                               |
| Total Weight:           | 344 Kg                                          |
| Burners:                | 6 x 26MJ/Hr burners                             |
| Griddle:                | 609mm wide, 16mm thick<br>42MJ/Hr Griddle plate |
| Oven:                   | 2 x 25MJ/Hr<br>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        | 248MJ/Hr            | 242MJ/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.



LEG HAS 25mm OF ADJUSTMENT

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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