



PRODUCT DOCUMENT PACK

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PRODUCT

American Range AAR.6B.24RG Combination Oven Range – 6 Burner

Model / SKU: AAR.6B.24RG

KW COMMERCIAL KITCHEN

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aar.6b.24rg datasheet

SKU: AAR.6B.24RG

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AAR.6B.24RG
COMBINATION OVEN RANGE



TECHNICAL DATA:

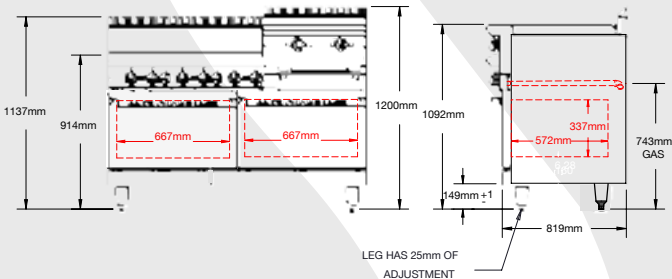
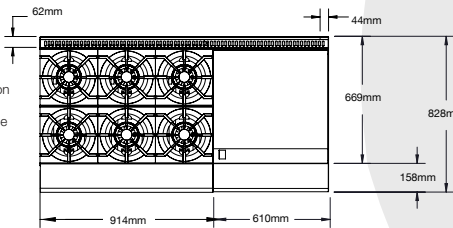
Dimensions (W x D x H):	1524 x 828 x 1200
Total Weight:	370 Kg
Burners:	6 x 26MJ/Hr burners
Griddle:	609mm wide, 16mm thick 32MJ/Hr Raised Griddle plate
Oven:	2 x 25MJ/Hr 667 x 572 x 337mm cavity

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	238MJ/Hr	234MJ/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 Combination 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 raised griddle plate & salamander over double 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 open burners
- Removable full width drip pan under burners and grease drawer for griddle
- Open burner – Manually lit, No pilot, with flame failure. Simple - low maintenance
- Raised Griddle burner – Piezo ignition with pilot
- Oven burner – Piezo ignition with pilot

OPTIONAL EXTRAS:

- Castor kits
- Additional chrome oven rack