



Gas Restaurant Ranges

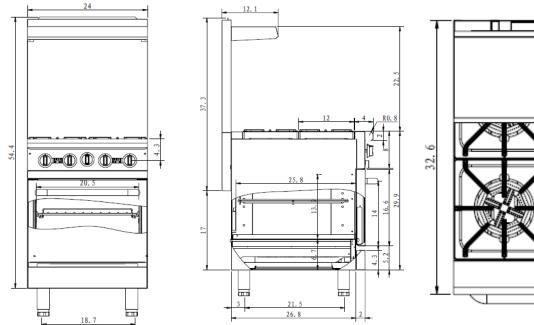


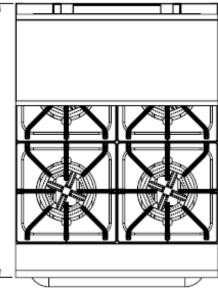
Model: AR24-4

AR24-4 Gas restaurant range

STANDARD FEATURES

- > Stainless steel front, galvanized sides
- ≻ Cast iron open burner, each 30,000 BTU/hr
- > Thermostat (250° F- 550° F) controlled oven
- > Welded frame structure for best stability
- > Standby S/S pilot for easy start
- >Adjustable heavy duty legs
- > 12" x12"(30x30cm) cast iron grate
- > Anti-clogging pilot cover under the grate
- > A pull-out crumb tray with angled handle in the front
- ► U shape oven burner with 31,000 BTU/hr
- > Thermal coupling safety valve for the oven
- > Stainless steel oven door with good insulation
- > Stainless steel handle for bottom oven
- >Kick plate at the bottom for easy access for servicing
- > 3/4" NPT rear gas connection
- > One year limited parts and labor warranty





Model	Description	Oven dimension	Total BTU/HR	$\begin{array}{l} \textbf{Packing} \\ \textbf{Size}(\textbf{IN}) \end{array}$	${f N}/{f W}$ (LB)	G/W (LB)
AR24-4	Gas range with oven	20.5x25.8x13.9	151,000	28.3x40x44	291	357

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