

Gas Restaurant Ranges

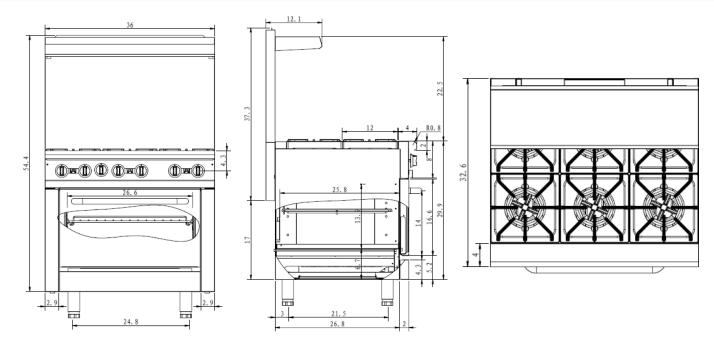


Model: AR36-6

☐ AR36-6 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	Packing Size(IN)	N/W (LB)	G/W (LB)
AR36-6	Gas range with oven	26.6x23.5x13.9	211,000	41x40x44	368	456