

AMERICAN RANGE

Quality Commercial Cooking Equipment

365 SERIES HEAVY DUTY RESTAURANT RANGES

Maximize your 36" cooking space with the American Range 365 Series innovative design. Get the most out of your range top with our 5 burner configuration, featuring a 5th burner in the center and 4 surrounding burners. The 365 Series provides more separation between burners allowing ease of use for larger pots and easy management of multiple entrée preparation - whether its stewing, boiling, blanching, braising, pan frying, or stir frying. A typical 6 burner range will accommodate smaller pots but fails to serve multiple oversized pots conveniently. 32K BTU high efficiency lift off burners provide for instant heat and easy cleaning. The 365 Series is available in Standard, Convection and Innovection oven base. A standard 26.5" oven width and a 32" wide oven configurations available. The 365 Series is equipped with a low island profile back, affording maximization of your space by allowing overhanging pots or pans.



AR-5
Shown with optional casters



ARW36-5
Shown with optional casters



32k BTU per burner, most efficient
In the industry

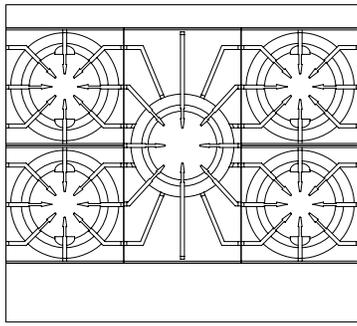


Maximize your cooking capacity

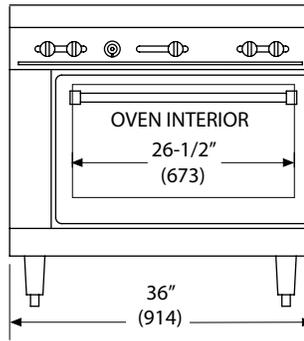


Easy to clean Lift-off burners

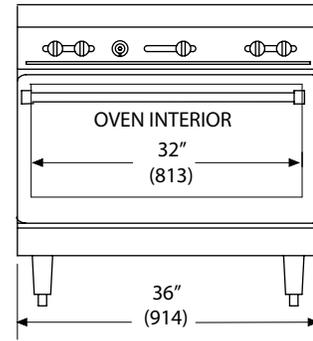
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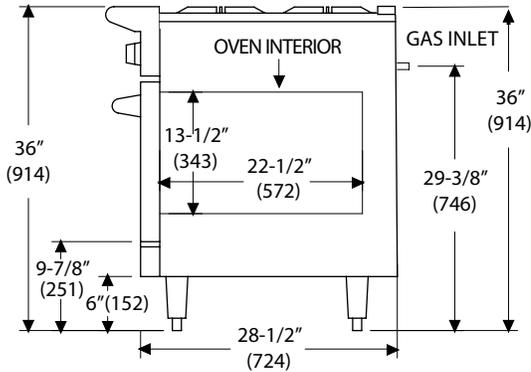
OVERHEAD VIEW



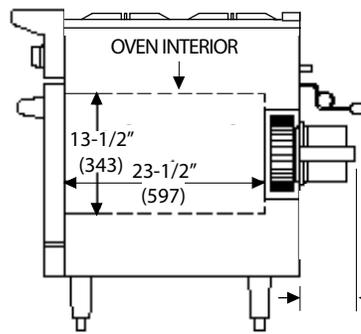
AR-5
26-1/2" Oven



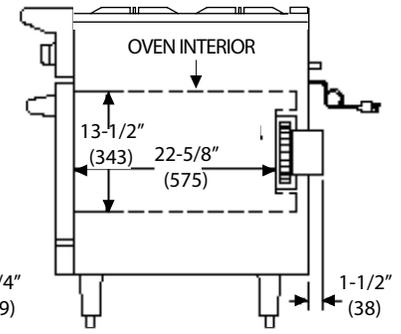
ARW36-5
32" Oven



STANDARD OVEN



C = CONVECTION OVEN BASE



N= INNOVECTION OVEN BASE

| MODEL | TOP BURNERS | OVEN WIDTH | CU. FT. | TOTAL BTU | KW | SHIP LBS. | KG. |
|---------|-------------|------------|---------|-----------|-------|-----------|-----|
| AR-5 | 5 | 26-1/2" | 4.65 | 195,000 | 66.52 | 430 | 277 |
| ARW36-5 | 5 | 32" | 5.62 | 195,000 | 66.52 | 430 | 277 |

STANDARD FEATURES

- Two piece lift off, easy to clean burners
- Five burners rated at 32,000 BTU/hr. each
- Heavy duty continuous cast iron top grates.
- Die-cast black satin knobs.
- Removable, full width spill tray
- Stainless Steel island back trim
- One year parts & labor warranty
- One adjustable pilot for each burner for instant ignition

OPTIONAL FEATURES

- Casters (set of four)
- Extra chrome oven rack.
- Convection oven
- Innovection oven
- High riser & shelf
- Quick Disconnect hose
- Innovection oven
- Convection oven



INNOVECTION OVEN



CONVECTION OVEN



Also available in a counter top model ARHP-36-5, shown with stand and optional casters

STANDARD OVEN

- All Stainless Steel front, sides, and island back.
- Heavy gauge welded frame construction.
- Porcelainized oven interior.
- Stainless Steel oven door pulls off for easy cleaning.
- Thermostat controls oven temperature from 150°F to 500°F.
- 35,000 BTU/hr. steel bake burner.
- Matchless push-button ignition lights standing pilot.
- One heavy duty chrome rack included.
- 6" chrome plated steel legs, optional casters available.



STANDARD OVEN

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. 3/4" NPT Gas inlet. Specify type of gas and altitude if over 2000 feet. 3/4" NPT Gas inlet. Clearances: For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only. American Range Corporation is a quality manufacturer of commercial cooking equipment.

