

AMERICAN RANGE

QUALITY LINE OF COOKING EQUIPMENT

ARLB BAKE OVENS AND LOWBOYS

STANDARD FEATURES

- Stainless Steel rugged exterior.
- Porcelain oven interior for easy cleaning.
- Choose from Standard, Innovection and/or Convection oven bases.
- Ideal for under counter and space saver double oven capability.
- Heavy gauge welded frame construction provides stability and long life to the Range.
- One year limited warranty, parts and labor.



ARDS-36
Shown with optional casters.

ARLB-36
Shown with optional casters.



The American Range ARLB-36 Roast Single and ARDS-36 Double Deck Gas Restaurant Bake Oven was designed for continuous rugged use and performance. All the latest technology is incorporated to give you the best value for your money. This bake oven is ideal for cooking lambs and other large meat products. The ARLM-1 Restaurant Lamb Oven has a specially designed cavity for even heat throughout the oven.

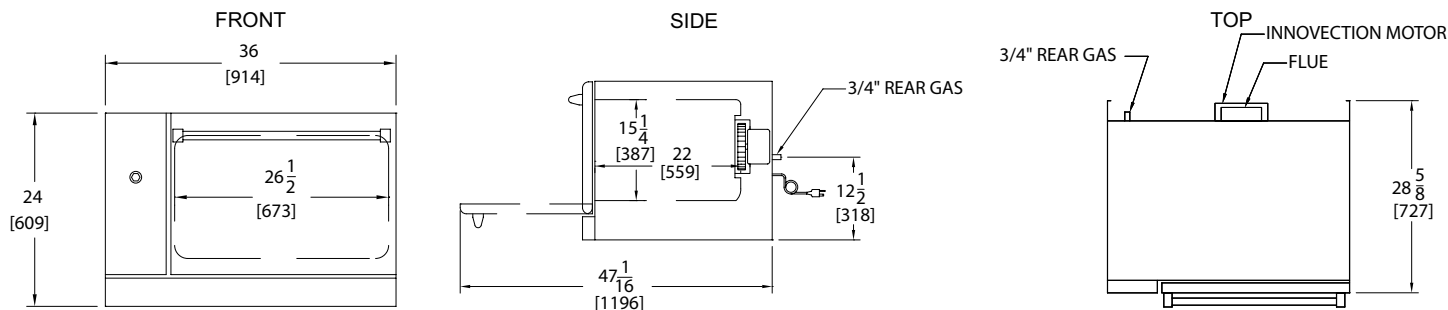
Look at American Range for innovation, reliable performance, quality and attention to your equipment needs and prompt delivery, now and for all your future needs.

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

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ARLB BAKE OVENS AND LOW BOYS



Model	Description	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARLB-36	26-1/2" Standard Oven	35,000	10		300	136
ARLB-36-C	26-1/2" Convection Oven	30,000	9		350	159
ARLB-36-NV	26-1/2" Innovection Oven	30,000	9		340	155

STANDARD FEATURES

- Stainless Steel rugged exterior body.
- Porcelain oven interior for easy cleaning.
- Choose from Standard, Innovection and/or Convection oven bases.
- Convection oven bases.
- Ideal for under counter and space saver double oven capability.
- Heavy gauge welded frame construction provides stability and long life to the Range.
- One year limited warranty, parts and labor.

OPTIONAL FEATURE

- Casters (set of 4) single deck.

STANDARD OVENS

- Welded front frame provides stability to the range.
- Stainless Steel door lifts off for easy cleaning and maintenance.
- Ovens: 20" wide oven, 27,000 BTU - 26-1/2" wide oven, 35,000 BTU.
- One chrome rack provided, 2 rack positions.
- Thermostat control from 150°F to 500°F (66°C to 260°C).
- Matchless push button (Piezo) ignition to light the oven pilot.
- 100% safety gas shut-off valve.

CONVECTION OVENS

- Snorkel design for optimal efficiency.
- 26-1/2" W X 22-1/2" D X 13-1/2" H oven capacity.
- 30,000 BTU burner with electronic ignition for automatic lighting.
- 1/4" HP, 1725 RPM blow motor (120 VAC, 60HZ, 1 Ph. 5 amp)
- Heat "on" indicator light, one hour manual timer; three position switch for cooking or cooling down modes.
- Two chrome plated heavy duty provided. Five rack positions for rack placement.

INNOVECTION OVENS

- Specially designed air flow for even heat throughout the oven.
- Super fast pre-heat time under 8 minutes to 350°
- Patented baffle oven interior insures even, turbulent heat distribution essential to baking and roasting.
- Low speed blower motor circulates heat to provide uniform heating pattern (120 VAC, 1 Ph. 1/2 amp).

GAS SUPPLY: 3/4" NPT Gas inlet. Manifold pressure is 5.0"W.C. for natural gas or 10.0"W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

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 is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.