



**AR6-SU-C**

Shown with Convection Oven & Casters (optional)  
Hand polished stainless steel finish

**STANDARD FEATURES**

- Lift off two piece gasketless cast iron burners, rated at 32,000 BTUs.
- All purpose head is standard. No gaskets or screws on burners.
- One standing Stainless Steel pilot for each burner for instant ignition.
- Heavy duty 12" X 12" cast iron top grates, easily removable.
- Full width pull out drip pan / crumb tray.
- Polished glossy black knobs.
- One year limited warranty, parts and labor.

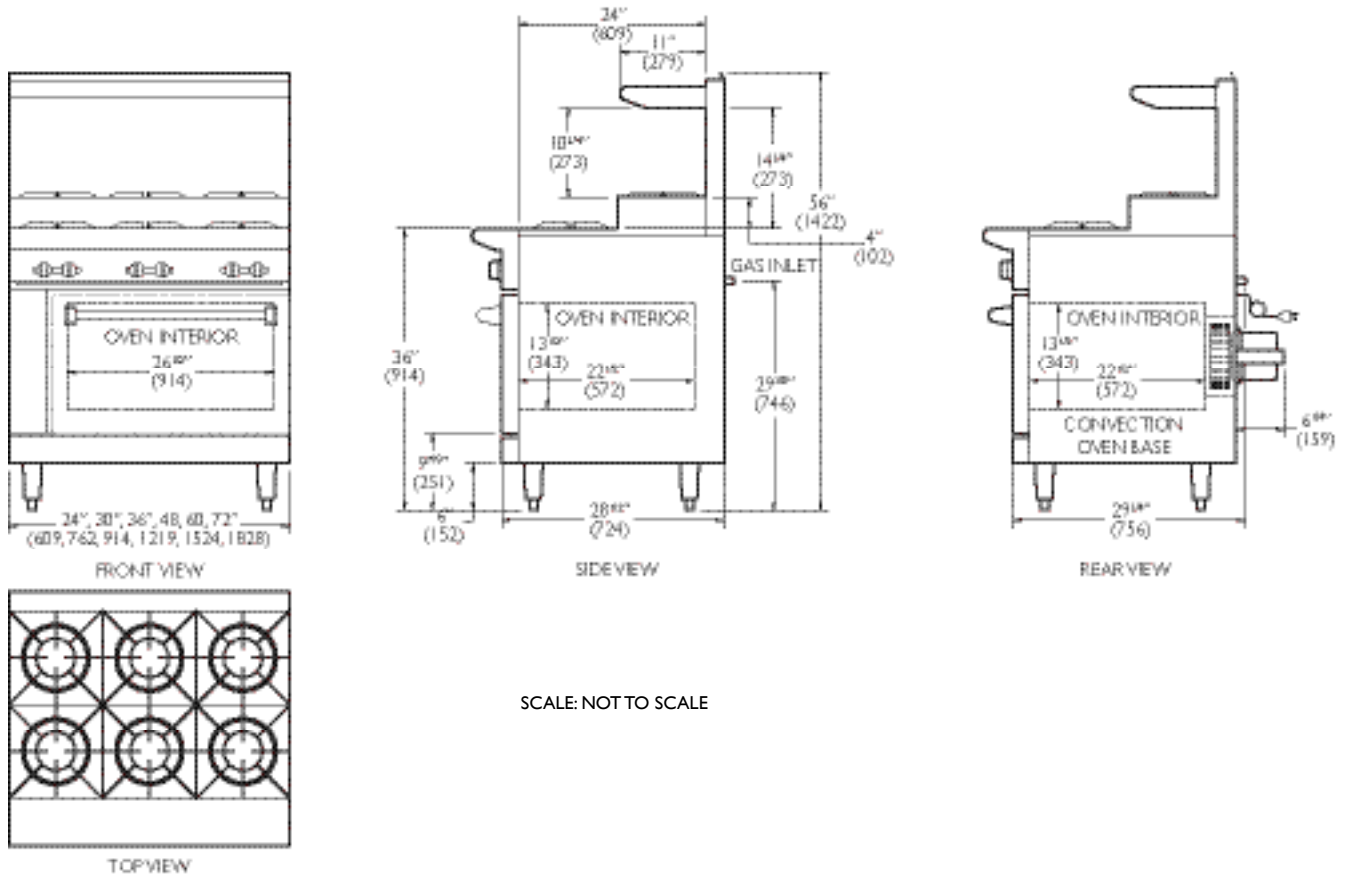
**OPTIONAL FEATURES**

- Optional sauté and wok heads available.



American Range ARSU step up ranges are Stainless Steel providing a rugged exterior body with a heavy gauge welded frame construction. They have a 6" deep front Stainless Steel bullnose landing ledge/ workspace in front and a 17" high rise stainless steel back instead of a high riser. High temperature knobs are built for comfort and stability. Range stands on 6" highly polished chrome adjustable steel legs.

Look for American Range to provide commercial cooking performance, quality and durability - today and whenever you need to upgrade your equipment.



Model	W	D	H	Description	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AR4-SU	24"	28 1/2"	56"	4 Burners & 20" Standard oven	155,000	45	400	181	
AR6-SU	36"	28 1/2"	56"	6 Burners & 26-1/2" Standard oven	227,000	66	495	247	
AR8-SU	48"	28 1/2"	56"	8 Burners & 2-20" Standard oven	310,000	91	655	297	
AR10-SU	60"	28 1/2"	56"	10 Burners & 2-26-1/2" Standard oven	390,000	114	785	357	
AR12-SU	72"	28 1/2"	56"	12 Burners & 2-26-1/2" Standard oven	454,000	132	1,055	466	

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**OPTIONAL FEATURES**

- Storage base add -SB to model #
- Double storage base add -DSB to model #
- 26-1/2" oven and storage base add -I26 to model #
- Innovection oven add -NV to model #
- Innovection oven (Left) add -NVL to model #
- Innovection oven (Right) add -NVR to model #
- Double Innovection add -NN to model #
- Convection oven add -C to model #
- Convection oven (Left) add -CL to model #
- Convection oven (Right) add -CR to model #
- Double Convection add -CC to model #
- Convection oven with storage base add -CS to model #

**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.

\*The American Range Company continually improves its products and reserves the right to change materials, specifications and dimensions without notice.

This unit is manufactured for commercial use only.