

PROFESSIONAL 24" & 30" RESTAURANT SERIES RANGES



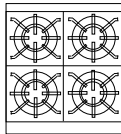
✓ 24" WIDE HEAVY DUTY RESTAURANT RANGES (20" WIDE OVEN)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.
AR-4	4 Burners	155K	(46)	315	(143)	
AR12G-2B	12" Griddle & 2 Burners	111K	(33)	350	(159)	
AR24G	24" Griddle	67K	(20)	375	(170)	
AR12FT-2B	12" French Top & 2 Burners	111K	(33)	350	(159)	

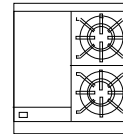
Crated dimensions: 42"D x 28"W x 36"H (1069 x 711 x 914).
Available in Green Flame Technology see pages (18-20)



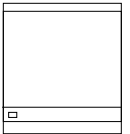
Model AR-4
Shown with optional casters.



AR-4



AR12G-2B



AR-24G

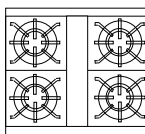
30" WIDE HEAVY DUTY RESTAURANT RANGES (26-1/2" WIDE OVEN)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.
AR30-4B	4 Burners with Spreader	163K	(48)	400	(181)	
AR30-18G-2B	18" Griddle & 2 Burners	129K	(38)	420	(191)	
AR30-30G	30" Griddle	85K	(25)	450	(204)	
AR30-2WB-2B	4 Burners 2/lrg & 2reg grates	163K	(48)	420	(191)	

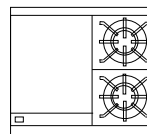
Crated dimensions: 42"D x 35"W x 36"H (1069 x 965 x 914).



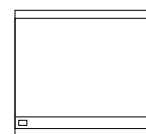
Model AR30-4B
Shown with optional casters.



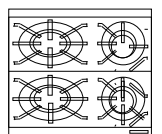
AR30-4B



AR30-18G-2B



AR30-30G



AR30-2WB-2B*

For optional accessories & pricing refer to page 33. Thermostatic controls available refer to page 33.
Available in Green Flame Technology see pages (18-20)