

Gas Restaurant Ranges



ETL Safety & Sanitation Listed



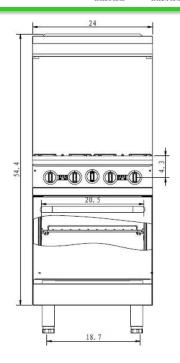


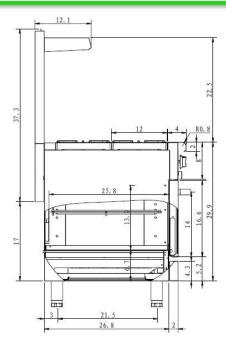
☐ AR24–4 Gas restaurant range

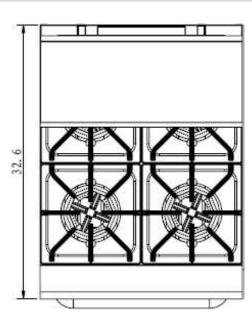
STANDARD FEATURES

- > 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
- \geq 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 30,000 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)
AR24-4	Gas range with oven	20.5x25.8x13.9	150,000	28.3x40x44	291	357

www.falconequipment.com