

AMERICAN RANGE

QUALITY LINE OF COOKING EQUIPMENT

ARTL LAMB OVENS SINGLE, DOUBLE & TRI-LEVEL OVENS WITH DEPENDENT DOORS

TRI-LEVEL FEATURES

- Porcelain oven interior for easy cleaning.
- 50/50 dependent doors swing 135°.
- All rugged Stainless Steel front, sides and top.
- Solid Stainless Steel doors, hinges and gaskets.
- Choose from Innovection® and/or Convection oven bases.
- One year limited warranty, parts and labor.



ARTL3-C

ARTL2-C

ARTL1-C
Shown with optional casters



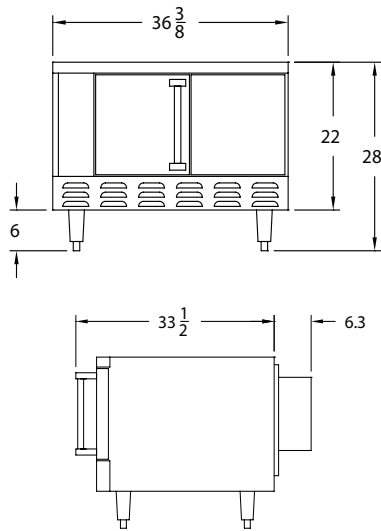
The American Range ARTL Gas Chinese Single, Double and Tri-Level Oven was designed for continuous rugged use and performance. All the latest technology is incorporated to give you the best value for your money. This Tri-Level oven is ideal

The Heavy Duty Restaurant Range Series by American Range was designed for continuous rugged use and performance. All the latest technology is incorporated to give you the best value for your money.

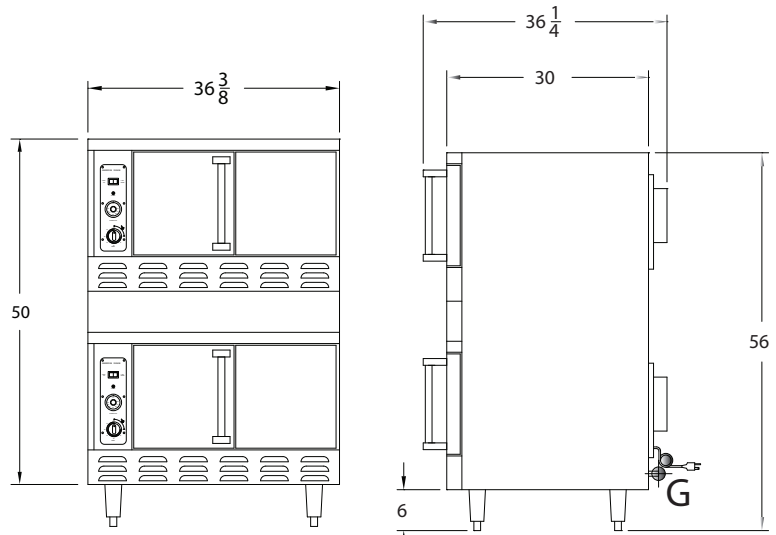
You need power? We give it to you with 30,000 BTU/hr. oven burners. Something you normally see with institutional series ranges. All Stainless Steel exterior is a standard feature for longevity and easy cleaning.

Quality, dependability and customer satisfaction make American Range the ultimate choice.

ARTL LAMB OVENS SINGLE, DOUBLE AND TRI-LEVEL



SINGLE OVEN



DOUBLE OVEN

Model	Description	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARTL1-NV	Single level 26-1/2" Innovection oven	30,000	88		300	136
ARTL1-C	Single level 26-1/2" Convection oven	30,000	88		350	159
ARTL2-NV	Dual level 26-1/2" Innovection oven	60,000	18		600	272
ARTL2-C	Dual level 26-1/2" Convection oven	60,000	18		700	318
ARTL3-NV	Tri-level 26-1/2" Innovection oven	90,000	26		900	409
ARTL3-C	Tri-level 26-1/2" Convection oven	90,000	26		1050	525

TRI-LEVEL FEATURES

- Porcelain oven interior for easy cleaning.
- 50/50 dependent doors swing 135°.
- All rugged Stainless Steel front, sides and top.
- Solid Stainless Steel doors, hinges and gaskets.
- Choose from Innovection and/or Convection oven bases.

OPTIONAL FEATURE

- Casters (set of 4) single deck.

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 oven 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.



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