

AMERICAN RANGE®

A  Company

Equipment for
Today's Busy
Kitchen



RESTAURANT RANGES



24" Range



36" Range



48" Range
Standard
Oven



48" Range
Space Saver
Oven

Ranges for All Your Cooking Needs

Sizes 24" to 72"

Range Top Options:

- 12" open burners
- Combination of burners and griddles
- Griddle, manual or thermostatic
- Radiant char-broilers

Base Options:

- Convection oven, high speed fan decreases time and increases browning
- Innovection[®] oven, low speed fan for slow cooking
- Standard oven, the work horse of the kitchen
- Storage base, when space is at a premium





60" Range



72" Range



48" Broiler



COUNTERTOP COOKING

Countertop Selection



Countertop Broiler



Adjustable Broiler



Manual or Thermostatic
Countertop Griddle



Countertop Burners,
Comes in a Variety of Configurations

- Versatile sizes 24", 36", 48", 60", 72"
- Manual or thermostatic griddle
- Hot Plate 32,000 BTU/hr. burner



Redesigned Countertop Equipment

- Matches up to restaurant ranges
- 3" side splash and back splash on griddles and char-broilers

SPECIALTY EQUIPMENT



Wood-Chip Smoke Broiler

Broilers to Add Flair to Your Menu

Wood-Chip Smoke Broiler

- Radiant gas broiler with wood smoker boxes
- Lower hood while cooking to reduce cook times and impart more smoke flavor

Vertical Broiler/Gyro

- Countertop unit
- Great for slow roasted meats



Vertical Broiler/Gyro

Rotisserie

- Available in 4, 7, or 14 spit
- Even heat distribution for golden brown chickens



7-Spit Rotisserie

Radiant Kebob Broiler

- Traditional kebob broiler
- With or without rotisserie motor



Kebob Broiler



FRYERS

Fryers for Quality Food

- Energy Star AF-50HE Fryer benefits your fry operation with:
 - Reduced oil consumption
 - Increased food quality
 - Cooler kitchen



AF-75



AF-50HE
Fryer

- AF-75, 75 pound fryer
- Large volume fryer when you need more oil capacity



- Add a single vat unit to a AF-50HE
- Allows for speciality products or allergy free items

AF-50HE/25

CONVECTION OVENS

Convection Ovens for Roasting and Baking

- Standard depth, MSD series
- Bakery depth, M series
- Great heat distribution for baked goods
- Available in gas or electric



Single



Double



HEAVY DUTY RANGES

When Your Kitchen Demands Performance... Medallion Heavy Duty

Top Options:

- Open burners
- French top
- Hot top
- Plancha

Base Options:

- Convection oven
- Standard oven
- Storage base



Over-fired Broiler:

- Available in single or double

Options:

- Warming oven
- Standard oven
- Griddle top



AMERICAN RANGE
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MADE IN USA
DESIGNED AND BUILT

