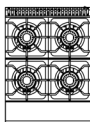




- Designed for heavy duty use and performance
- 303mm open burners over integrated static oven
- Cast iron trivet is reversible to accept flat pans or woks
- All stainless steel front, sides, rear flue
- Heavy gauge welded frame construction with heavy duty stainless steel landing ledge
- Chrome plated steel legs
- Removable stainless steel door for easy cleaning
- Oven thermostat controls temperature from 70°C - 260°C
- Two chrome plated oven racks in enamelled oven bottom, sides, back and door liner
- Two piece, lift-off easy clean open burners
- Removable full width drip pan under open burners
- Open burner – Manually lit, No pilot, with flame failure. Simple - low maintenance
- Oven burner – Piezo ignition with pilot
- Optional extras include: Castor kits and additional chrome oven racks



Model	Details	Dimensions (mm) W x D x H	Energy Load
<b>AAR.4B</b>	<b>4 x 26MJ/Hr Burners over 25MJ/Hr Gas Oven</b> 508 x 572 x 337mm oven cavity	609 x 828 x 1137 Weight: 143kg	129MJ/Hr  3/4" BSP connection
<b>AAR.RCK2</b>	<b>2 Castor kit for ranges</b> 2 x Fixed rear castors, allows levelling via front legs		
<b>AAR.RCK4</b>	<b>4 Castor kit for ranges</b> 2 x Fixed / 2 x Swivel with brakes		
<b>NOTE:</b> Levelling on uneven floors is the responsibility of customers			
<b>CMWP.0048</b>	<b>Chrome Oven rack</b> To suit 24" oven range		