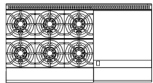


- Designed for heavy duty use and performance
- 303mm Open burners / highly polished 16mm thick steel raised griddle plate & salamander over double integrated static oven
- Cast iron trivet is reversible to accept flat pans or woks
- All stainless steel front, sides, rear flue
- Heavy gauge welded frame 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 burners and grease drawer for griddle
- Open burner – Manually lit, No pilot, with flame failure. Simple - low maintenance
- Raised Griddle burner – Piezo ignition with pilot
- 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
AAR.6B.24RG	6 x 26MJ/Hr Burners & 609mm wide 32MJ/Hr Raised Griddle plate over 2 x 25MJ/Hr Gas Ovens 667 x 572 x 337mm (x2) oven cavities	1524 x 828 x 1200 Weight: 370kg	238MJ/Hr 3/4" BSP connection
NOTE: Standard position of raised griddle is always on the right hand side.			
AAR.RCK2	2 Castor kit for ranges 2 x Fixed rear castors, allows levelling via front legs		
AAR.RCK4	4 Castor kit for ranges 2 x Fixed / 2 x Swivel with brakes		
NOTE: Levelling on uneven floors is the responsibility of customers			
CMWP.0049	Chrome Oven rack To suit Combination Oven range		