

AMERICAN RANGE

QUALITY LINE OF COOKING EQUIPMENT

ARLM LAMB OVENS SINGLE AND DOUBLE DECK

STANDARD FEATURES

- Stainless steel rugged exterior.
- All Stainless Steel interior construction.
- 40,000 BTUs per oven deck.
- Ideal for cooking lamb and other large meat products.
- Heavy gauge welded Stainless Steel frame construction provides stability and long life to the Range.
- 1 oven rack for Standard oven 2 racks for Convection and Innovection ovens.
- Thermostatic control from 150°F to 500°F (66°C to 260°C).
- 100% safety gas shut-off valve.
- Specially designed cavity for even heat throughout the oven.
- Oven internal dimensions: 42"W X 33-1/2"D X 17"H.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Casters (set of 4) single deck.
- Casters (set of 4) double deck.



ARLM-2
Shown with
optional casters

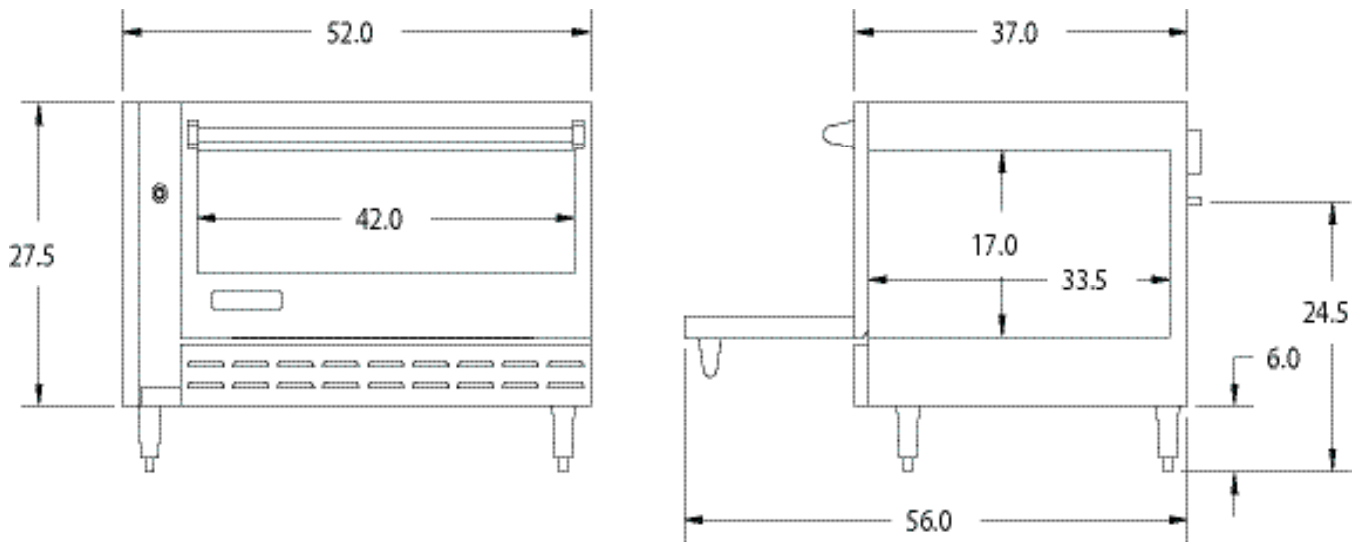
ARLM-1
Shown with optional casters



The American Range ARLM-1 Single and Double Deck Gas Restaurant Lamb 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 lamb oven is ideal for cooking lambs and other large meat products. The ARLM-1 Restaurant Lamb Oven has a specially designed cavity for even heat throughout the oven.

Look at American Range for innovation, reliable performance, quality and attention to your equipment needs and prompt delivery, now and for all your future needs.

ARLM LAMB OVENS - SINGLE & DOUBLE DECK



Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARLM-1	52"	37-1/2"	32"	2	40,000	12		620	281
ARLM-2	52"	37-1/2"	58-3/4"	4	80,000	23		1,240	564

STANDARD FEATURES

- Stainless steel rugged exterior.
- All Stainless Steel interior construction.
- 40,000 BTU per oven deck.
- Ideal for cooking lamb and other large meat products.
- Heavy gauge welded Stainless Steel frame construction provides stability and long life to the Range.
- 1 oven rack for Standard oven. 2 racks for Convection and Innovention ovens.
- Thermostatic control from 150°F to 500°F (66°C to 260°C).
- 100% safety gas shut-off valve.
- Specially designed cavity for even heat throughout the oven.
- Oven's internal dimensions: 42"W X 33-1/2"D X 17"H.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Casters (set of 4) single deck.
- Casters (set of 4) double deck.

STANDARD OVENS

- Welded front frame provides stability to the range.
- Stainless Steel door lifts off for easy cleaning and maintenance.
- One chrome rack provided, 2 rack positions.
- Thermostat control from 150°F to 500°F (66°C to 260°C).
- Matchless push button (Piezo) ignition to light the oven pilot.
- 100% safety gas shut-off valve.

CONVECTION OVENS

- Snorkel design for optimal efficiency.
- 40,000 BTU 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.

INNOVENTION 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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