

# AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

## DECK PIZZA OVENS

GAS TYPE:  NATURAL  LP

### A-600 / A-602

#### STANDARD FEATURES

- Heavy Duty iron frame construction.
- All Stainless steel front & sides.
- Counterweight door with concealed hinges.
- Heavy duty double bolted extruded aluminum door handle.
- Burner access panel provides easy access for initial ignition.
- 60" x 36" x 8.6" oven interior.
- Aluminized steel oven and combustion chamber.
- Four Heavy duty cast iron burners, rated @ 25,000 BTU/Ea.
- Removable fixed orifices on main and pilot burners.
- Main gas, thermostat and safety pilot valve fully within body in a covered yet ventilated and accessible panel.
- Air mixers with adjustable air shutters and locking device.
- Throttling thermostat with temperature control range between 300°F (150°C) and 650°(340°C).
- STONEBAKE plus with Quick Heat Technology, with 1 ½" thick cooking surface.



Model A-602

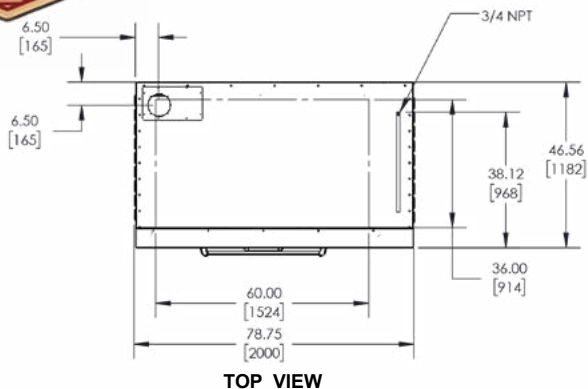


The Heavy Duty STONEBAKE pizza oven by American Range was designed for continuous rugged use and performance. All the latest technology is incorporated to give you the best value for your money from its counterweight door with concealed hinges to its powerful 100,000 BTU/hr. open burners and 1 ½" thick cooking surface.

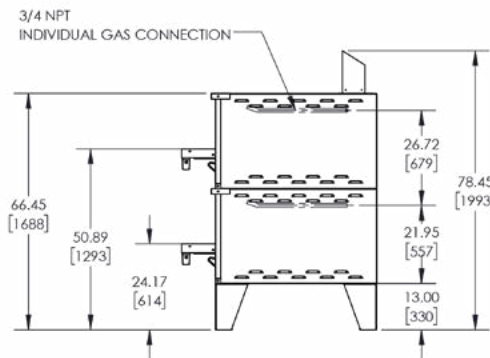
Throttling thermostat with temperature control range between 300°F (150°C) and 650°(340°C), along with the quality, dependability and customer satisfaction that comes with every unit we sell making American Range the ultimate choice for today's chefs.



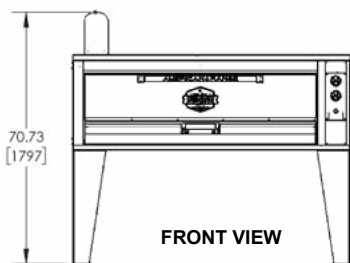
# DECK PIZZA OVENS



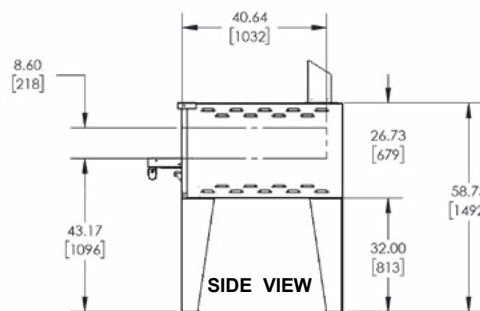
TOP VIEW



DOUBLE DECK - SIDE VIEW



FRONT VIEW



SIDE VIEW

## HEAVY DUTY DECK PIZZA OVENS

Model	W	D	H	# Burners	Gas Output	BTU (Kw)	Ship Weight	Lbs	(Kg)
A-600	78" (1635)	48" (1210)	64" (1626)	4		100K (30)		1300	(591)
A-602	78" (1635)	48" (1210)	72" (1829)	8		200K (59)		2600	(1182)

### OPTIONAL FEATURES

- Flexible gas hose with quick disconnect and restraining device.
- Caster wheels.
- Stainless steel crown angle trim.
- Flue connector.
- Vent kit.
- 12 gauge (3.02 mm) formed, reinforced and flanged aluminized steel deck.

### GAS SUPPLY:

- 3/4" IPS connection at rear of oven.
- Manifold Pressure: - Natural: 5.0" W.C. min. - Propane: 10.0 W.C. min.

### INLET PRESSURE

- Natural: 7.0" W.C. min., 14.0" W.C. max.
- Propane: 11.0" W.C. min., 14.0" W.C. max.
- Specify type of gas and altitude if over 2000 feet.

### CLEARANCES

- For use only on non-combustion floors. legs or casters are required. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 6" (152mm) on sides, and 6" (152mm) from rear.



Model A-602

DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

**AMERICAN RANGE**  
QUALITY LINE OF COOKING EQUIPMENT

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