



AMERICAN  RANGE

MADE WITH MUSCLE



STODDART®





2 CAPABILITIES

4 OVEN RANGES

24" Oven Ranges
36" Oven Ranges
36" Innovation Oven Range
60" Oven Ranges

12 COMBINATION OVEN RANGES

Combination Oven Ranges with Raised Griddle & Salamander

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Combination Griddle & Salamanders

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Gas Single Pan Fryer Range

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PASSION DRIVES INNOVATION

American Range is a recognised leader in Commercial Food Service Equipment and is renowned for product innovation as well as their passion for perfection. It is this passion and sense of innovation that focused Stoddart to partner with American Range to develop the heavy duty modular cooking range exclusively designed for the Australian market

The American Range line up, specifically designed from the ground up, is a heavy duty, commercial range of cooking equipment, built for the Australian Commercial Kitchen environment. The sleek, modular design allows for customisation for both front of house or back of house production applications.

BUILT
FROM THE
GROUND
UP



EFFICIENT SPEED

The efficient "Cirsonic" two-piece burner, quickly and evenly spreads the flame across the base of your pan. Rated at 26 MJ the heavy duty open burners have been specifically designed for added reliability to ensure no pilot light blockages.



MODULAR DESIGN

The practical, unique front rail is perfect for all types of busy kitchens requiring resting space for plates, and stabilising large pots and pans. Each unit's modular design can be paired with our Char Grill, Griddles, Boiling tops and combination griddle salamanders.



GRIDDLE PLATES

Griddle plates are like sponges, the thicker the plate, the more heat it holds. By holding the heat, the griddle will ensure greater more even cooking results. (Available in 16mm standard on all oven models, or 19mm on Griddle only with optional 25mm upgrade.)



LIFT-OFF BURNERS

Two piece, lift off easy clean burners come standard amongst all burner ranges, creating an easy cleaning and maintenance process. The cast iron trivet is reversible, allowing flexible cooking with flat pans or woks.



CHAR GRILL

This heavy-duty Char Grill is perfect for cooking meat and seafood. Heated by radiant burners the grids are purposely designed to remove grease and oils to the front drip tray via the gutter. Ensuring utmost cooking flexibility, reverse the grid and you have the perfect surface for delicate products.



REMOVABLE OVEN DOOR

The worst job in the kitchen has just become that little bit easier with the removable door design for easy cleaning. Two extra heavy-duty hinges lock the door in position.

CAPABILITIES

SUPERIOR STRENGTH
BUILT TO LAST

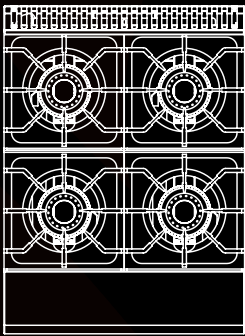




24" OVEN RANGE

When it comes to gas oven ranges, American Range offers an extensive variety of combinations, with unique heavy-duty design features, ensuring years of trouble-free operation. These exclusive combinations support busy Chefs to meet the many challenges of the fast-paced food service industry. The American Range from Stoddart ensures the demands of any busy kitchen will be met with ease.

AAR.4B



SPECIFICATIONS

609 x 828 x 1137mm

Burners:	4 x 26MJ/Hr burners
Oven:	25MJ/Hr
Oven Cavity:	508 x 572 x 337mm
Total Gas Supply:	129MJ/Hr
Thermostat Range:	70°C - 260°C



24" OVEN RANGE

FEATURES & BENEFITS

- 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





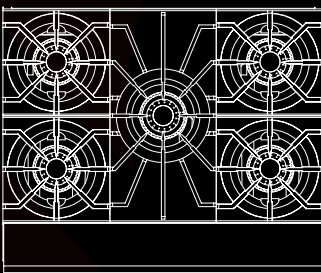
36" OVEN RANGE

Traditional six burner oven ranges are the back bone of many commercial kitchens. However, American Range's innovative five burner range gives extraordinary flexibility in the kitchen. Production of rich stocks or al dente pasta has never been easier with unique resting capabilities. The unique "U" shaped oven burner and baffle design, delivers even heat distribution throughout each unit.

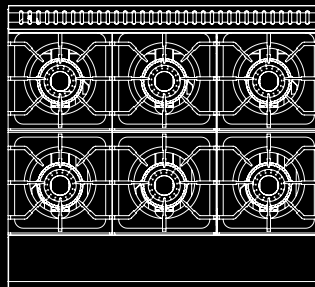
Note: Standard position of griddle is on the right hand side, left hand side option is available, please specify when ordering.

Accommodating for every kitchen's needs, American Range offer both static and innovation (fan assisted) ovens for a quicker more even cooking experience. (For Innovation oven refer to page 10)

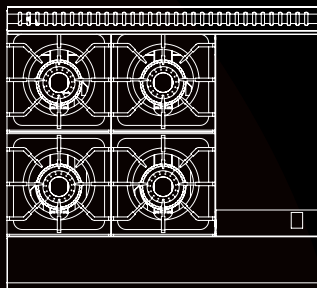
AAR.5B



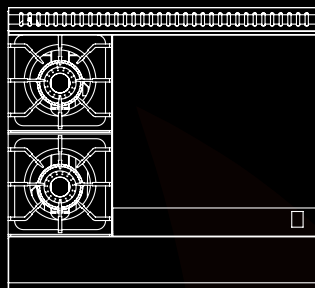
AAR.6B



AAR.4B.12G



AAR.2B.24G



SPECIFICATIONS

914 x 828 x 1137mm

Burners:	26MJ/Hr per burner
Griddle:	21MJ/Hr per 305mm (12")
Oven:	25MJ/Hr
Oven Cavity:	667x 572 x 337mm
Thermostat Range:	70°C - 260°C



36" OVEN RANGE

FEATURES & BENEFITS

- Designed for heavy duty use and performance
- 303mm Open burners / highly polished 16mm thick steel griddle plate 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 drip pan under open burners and grease drawer for griddles
- Open burner – Manually lit, No pilot, with flame failure. Simple - low maintenance
- Griddle burner – Piezo ignition with pilot
- Oven burner – Piezo ignition with pilot
- Optional extras include: Castor kits, additional chrome oven racks and innovation oven to substitute static oven



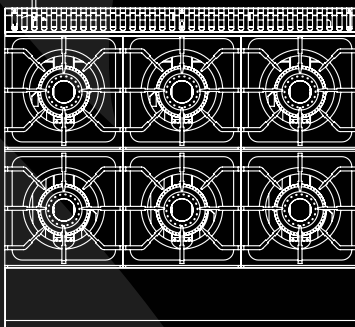


36" OVEN RANGE WITH INNOVECTION OVEN

The unique Innovection™ design from American Range creates even heat distribution, speed and is ideal for pastry cooking or as a finishing oven. This modular design will be the perfect accompaniment to any line up.

The six burner oven range has transformed cooking with Innovection™ fan assisted oven giving quicker cook times with even finishing and prompt browning or gratinating. This configuration is an excellent solution for any kitchen operation.

AAR.6B.NV



SPECIFICATIONS

914 x 828 x 1137mm

Burners: 26MJ/Hr per burner

Oven: 25MJ/Hr

Total Gas Supply: 181MJ/Hr

Electrical Connection: 240V 10Amp

Oven Cavity: 667x 543 x 337mm

Thermostat Range: 70°C - 260°C



36" OVEN RANGE WITH INNOVECTION OVEN

FEATURES & BENEFITS

- 303mm open burners over integrated Innovection fan assisted 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
- Fan assisted oven with specially designed air distribution system to give you quicker cook time
- Two piece, lift-off easy clean burners
- Removable drip pan under open burners
- Open burner – Manually lit, No pilot, with flame failure. Simple - low maintenance
- Oven burner – Piezo ignition with pilot





60" OVEN RANGE

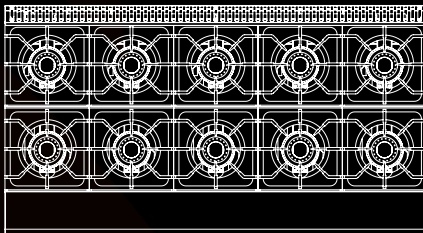
60" Ranges offer double static oven combination giving Chefs greater flexibility and production.

Thermostat controlled ovens can be used simultaneously, either to hold or to bake products, with quality results at your fingertips. Static ovens can be upgraded to Innovation fan assisted ovens for quicker and more even cooking. (For Innovation oven refer to page 10).

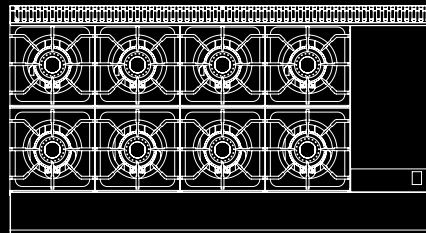
Note: Standard position of griddle is on the right hand side, left hand side option is available, please specify when ordering.

Mix and match the hob with open burners or griddle plates, enabling a high production kitchen with endless possibilities.

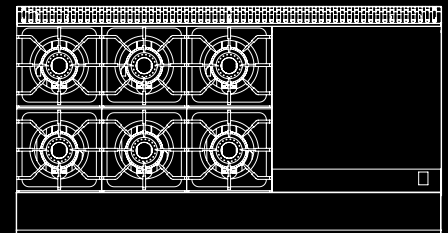
AAR.10B



AAR.8B.12G



AAR.6B.24G



SPECIFICATIONS

1524 x 828 x 1137mm

Burners:	26MJ/Hr per burner
Griddle:	21MJ/Hr per 305mm (12")
Ovens:	25MJ/Hr per oven
Oven Cavities:	667x 572 x 337mm x 2
Thermostat Range:	70°C - 260°C



60" OVEN RANGE

FEATURES & BENEFITS

- Designed for heavy duty use and performance
- 303mm Open burners / highly polished 16mm thick steel
- Cast iron trivet is reversible to accept flat pans or woks griddle plate over double integrated static oven
- 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 and grease drawer for griddles
- Open burner – Manually lit, No pilot, with flame failure. Simple - low maintenance
- Griddle burner – Piezo ignition with pilot
- Oven burner – Piezo ignition with pilot
- Optional extras include: Castor kits, additional chrome oven racks & innovection oven to substitute static oven*



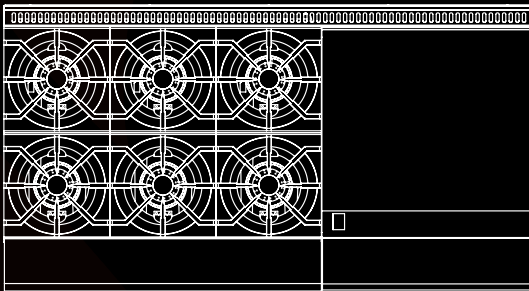


COMBINATION OVEN RANGE

American Range's ultimate combination with Raised Griddle Plate with Salamander under allows supreme flexibility in any commercial kitchen. With two ovens, open burner and inbuilt Combination griddle salamander all from the single gas connection, there is no need to look anywhere else.

Everything required in one appliance, supreme cooking quality and focused kitchen flow will come naturally with this combination range.

AAR.6B.24RG



SPECIFICATIONS

1524 x 828 x 1200mm - 6 Burner

Burners:	6 x 26MJ/Hr per burner
Raised Griddle:	609mm wide 32MJ/Hr
Oven:	25MJ per oven
Total Gas Supply:	238MJ/Hr
Oven Cavities:	667x 572 x 337mm x 2
Thermostat Range:	70°C - 260°C



COMBINATION OVEN RANGE

FEATURES & BENEFITS

- 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





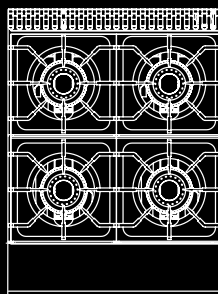
BOILING TOPS

The American Range distinctive boiling top “Cirsonic” burners work quickly and efficiently. This even spread of flame ensures maximum heat transfer directly onto the pan. Perfect for fast pan work or slow simmering when even heat is vital. The American Range “Cirsonic” burner is designed for all kitchen applications creating seamless cooking and cleaning processes.

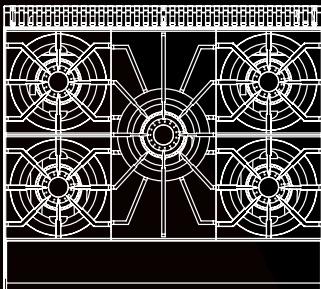
AARHP.12.2



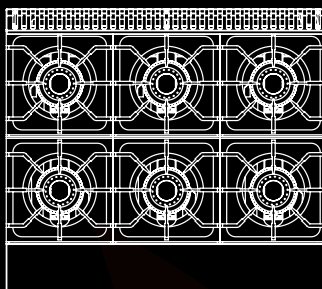
AARHP.24.4



AARHP.36.5



AARHP.36.6



SPECIFICATIONS

305 x 828 x 437mm - AARHP.12.2

2 x Open Burners: 52MJ/Hr

609 x 828 x 437mm - AARHP.24.4

4 x Open Burners: 104MJ/Hr

914 x 828 x 437mm - AARHP.36.5

5 x Open Burners: 130MJ/Hr

914 x 828 x 437mm - AARHP.36.6

6 x Open Burners: 156MJ/Hr



BOILING TOPS

FEATURES & BENEFITS

- Designed for heavy duty use and performance
- 303mm open burners in a variety of configurations
- Cast iron trivet is reversible to accept flat pans or woks
- Stainless steel front and sides
- Compact design for countertop use or with an optional stand
- 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
- Optional extras include: 102mm adjustable legs, equipment stands* and castor kits



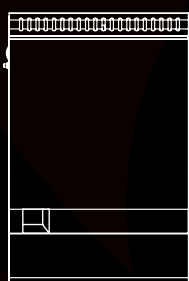


GRIDDLES

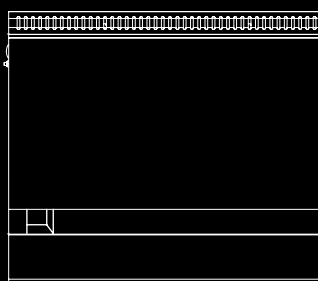
American Range griddle plates have been exclusively designed for the needs of the grill chef. With an exceptionally smooth machine polished cooking surface, the 'U' shaped burner ensures even heat distribution.

Holding heat is effortless with its 19mm or 25mm thick plates, resulting in trouble-free kitchen production and stress-free service.

AARMG.12



AARMG.24



AARMG.36



AARMG.48



SPECIFICATIONS

305 x 828 x 437mm - AARMG.12
Griddle Burner: 21MJ/Hr

609 x 828 x 437mm - AARMG.24
Griddle Burner: 42MJ/Hr

914 x 828 x 437mm - AARMG.36
Griddle Burner: 63MJ/Hr

1219 x 828 x 437mm - AARMG.48
Griddle Burner: 84MJ/Hr



GRIDDLES

FEATURES & BENEFITS

- Designed for heavy duty use and performance
- Highly polished 19mm steel griddle plate, 533mm cooking depth
- Stainless steel front and sides
- Compact design for countertop use or with an optional stand
- Removable grease drawer
- Griddle burner – Piezo ignition with pilot
- Optional extras include: 102mm adjustable legs, equipment stands*, castor kits and 25mm thick Griddle Plate upgrade

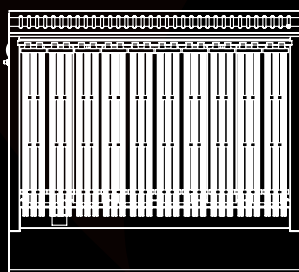




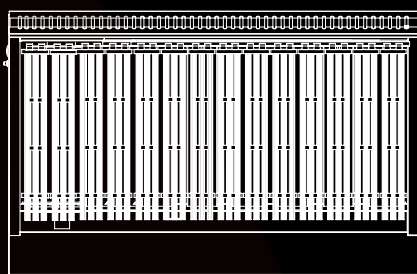
CHAR GRILLS

American Range Char Grills have the grill chef in mind, with specifically designed heavy-duty construction that holds heat exceptionally. With reversible cooking grids, flexibility of cooking different proteins, all without the transfer of flavour. The grids has been designed with small gutters delivering excess grease directly to the drip tray, creating easier cleaning process at the end of service.

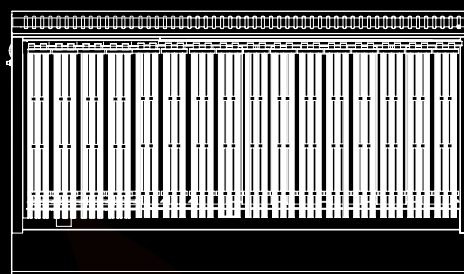
AARRB.24



AARRB.36



AARRB.48



SPECIFICATIONS

609 x 828 x 437mm - AARRB.24

Burners: 64MJ/Hr

914 x 828 x 437mm - AARRB.36

Burners: 96MJ/Hr

1219 x 828 x 437mm - AARRB.48

Burners: 128MJ/Hr



FEATURES & BENEFITS

- Designed for heavy duty use and performance
- Heavy duty radiants for optimum heat distribution to cast iron grates
- Radiants are individually removable for easy cleaning
- Heavy duty cast top grates are angled to control flare-up. Reversible for flexibility of cooking different proteins.
- 14 gauge all welded heavy duty reinforced firebox
- Stainless steel polished front and trim for easy cleaning, with fully insulated double layered steel chassis
- Individually controlled stainless steel burners placed every 140mm, providing maximum output, flexibility and low maintenance
- Removable full width drip pan under char grill
- Char Grill burner – Manually lit with pilot. Simple - low maintenance
- Optional extras include: 102mm adjustable legs, equipment stands* and castor kits





COMBINATION GRIDDLE & SALAMANDERS

Combination Griddle Salamanders from American Range are the perfect partner for small restaurants or traditional take away shops. It's smooth machine polished cooking surface with built-in Salamander under ensures reliable performance. Equipped with a large, easy to remove drip tray ensures excess grease is caught, resulting in trouble-free end of service cleaning.

AARG.24



AARG.36



AARG.48



SPECIFICATIONS

609 x 828 x 629mm - AARG.24

Gas Supply: 32MJ/Hr

914 x 828 x 629mm - AARG.36

Gas Supply: 48MJ/Hr

1219 x 828 x 629mm - AARG.48

Gas Supply: 64MJ/Hr



COMBINATION GRIDDLE & SALAMANDERS

FEATURES & BENEFITS

- Designed for heavy duty use and performance
- Highly polished 19mm thick griddle plate over salamander
- Stainless Steel exterior on front and sides
- Compact design for countertop use or with an optional stand
- 16 MJ/h Radiant style burner with heat deflector every 305mm
- Removable full width drip pan under salamander and grease drawer for griddle
- Combination griddle burner – Piezo ignition with pilot
- Optional extras include: 102mm adjustable legs, equipment stands and castor kits



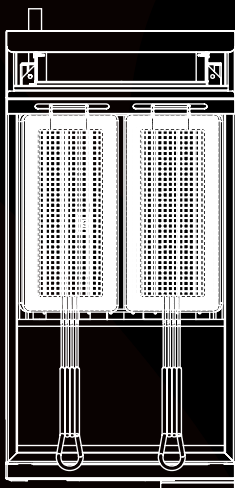


FRYERS

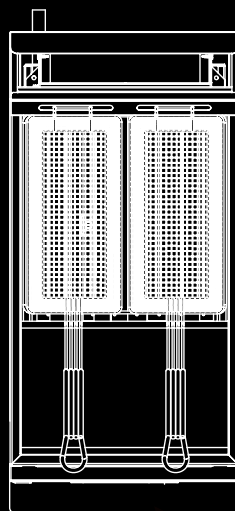
American Range fryers utilise the latest technology when it comes to burner & baffle design to achieve excellent frying results. Each fryer uses a millivolt control system with standard gas components to ensure reliable heavy duty cooking. This user-friendly design is equipped with large cooking area with three tube burners.

Can be used as a free standing fryer or range match to use in a modular line-up alongside ranges and cooktops.

AAF.45W



AAF.45W.RM



SPECIFICATIONS

394 x 772 x 1118mm - AAF.45W

Cooking Area: 356 x 220 x 356

Oil Capacity: 22 Litres

Gas Supply: 90MJ/Hr

394 x 828 x 1118mm - AAF.45W.RM

Cooking Area: 356 x 220 x 356

Oil Capacity: 22 Litres

Gas Supply: 90MJ/Hr



FRYERS

FEATURES & BENEFITS

- Designed for heavy duty use and performance
- Stainless Steel exterior on front, sides and top
- Stainless Steel durable double skinned access door
- Removable basket hanger accommodate two fryer baskets
- Millivolt control system, no electrical hook up required
- Fryer – Manually lit with pilot
- Chrome plated basket support under the fry baskets
- High efficiency cast iron tube burners for fast recovery time
- Deflector/baffle design absorbs and diffuses heat efficiently to tube walls
- Combination gas valve includes built in pressure regulator
- Front sloping vessel bottom traps food particles, prevents carbonization in the fry zone, reduces flavor transfer, and extends oil life
- Optional extras include: Fryer lids, fish plates, splash guards and capping strips





AMERICAN

Contact your local dealer for information on the complete Food Service Equipment range imported or manufactured exclusively by Stoddart



Leader in the design, management & construction of all types of transport infrastructure across Australasia



Since 1954, Australia's best brand of counter-top and takeaway food equipment



The most versatile range of Australian made products for your commercial kitchen



Sophisticated furniture solutions for urban and landscape projects



The world's most innovative kitchen technology - ovens, modular cooking equipment, refrigeration and more



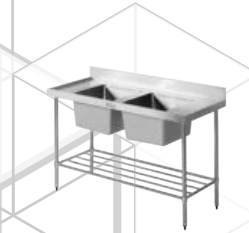
Unique drawers that double as refrigerators and freezers. Incredibly efficient, fully modular and so versatile



Kitchen exhaust systems that reduce costs, save energy and help the environment



Modular stainless steel benching and shelving - built to the highest specification



Shelving and materials handling with unrivalled qualities and warranty



Natural wood charcoal cooking with a modern twist - The Asado Parrilla Grill



Maximise your coolroom product sales with Visualine cool-room doors and inserts



Stainless steel plumbing products that stand the test of time

Stoddart - since 1959



A complete range of conveyor toasters & ovens to provide solutions to every requirement.



Take the elbow grease out of potwashing with PowerSoak's continuous motion system



Superior fryers at a great price - American built quality and strength since 1937



Unique induction cooking and delivery technology that gives incredible advantages



Australia's most popular range of refrigerated and heated food displays



Specifically designed from the ground up, heavy duty, commercial range of cooking equipment for the Australian Commercial Kitchen environment.



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