

Project	
Item #	
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RAISED GRIDDLE BROILER

GAS TYPE:

NATURAL

LP



ARGB-24

ARGB-36

ARGB-48

STANDARD FEATURES

- · Stainless steel exterior
- · Steel griddle plates in 1" thickness
- One radiant 20,000 BTU/hr. burner for every 12" of the griddle surface for even cooking
- · Pull-out broiler rack
- · 4" adjustable height legs included
- Two year limited warranty, parts, and labor



Model Shown ARGB-36

DESCRIPTION

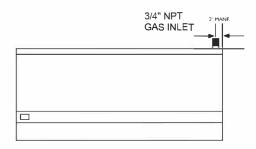
American Range, raised griddle broiler, Model ARGB All stainless steel front and sides, with ¾" polished griddle plate 20,000 BTU/hr. burners every 12". Manually controlled griddle with stainless steel non-clog pilot tip for instant ignition of each burner. Each burner has a heat deflector shield to drive heat down to the broiler. Two year limited warranty, parts, and labor.



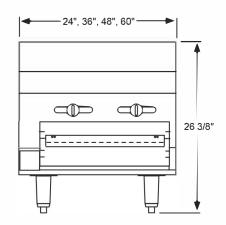




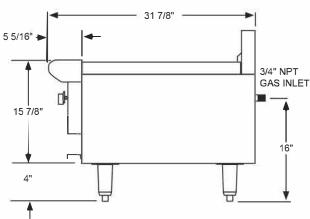












Shipping Weight

Model	Width (mm)	Depth (mm)	Height (mm)	Burners	BTU/hr.	(kW)	Lbs	(kg)
ARGB-24	24" (610)	30" (762)	16" (407)	2	40,000	(12)	330	(150)
ARGB-36	36" (914)	30" (762)	16" (407)	3	60,000	(18)	430	(195)
ARGB-48	48" (1219)	30" (762)	16" (407)	4	80,000	(23)	550	(249)

Specify type of gas and altitude if over 2000 feet.

Please specify gas type when ordering.

^{*}Shipping weight includes packaging and is approximate.

MANIFOLD PRESSURE NATURAL GAS PROPANE GAS MANIFOLD SIZE						
5.0" W.C.	10.0" W.C.	3/4" (19MM)				

Combustible wall 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) from sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard.

NFPA96 "Vapor Removal from Cooking Equipment." (NOTE: For North America 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.





