



# AMERICAN RANGE

A **HATCO** COMPANY

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

## 24" GREEN FLAME RANGES

GAS TYPE: ☐ NATURAL ☐ LP



☐ ARGF-4 ☐ ARGF-12G-2B ☐ ARGF-24G

### STANDARD FEATURES

- Electronic ignition no standing pilots
- Stainless steel sides, front, and 6" deep front landing ledge
- Adjustable 6" steel legs
- Choice of: 6" high stainless steel stub back, high riser, or high riser with shelf at no charge
- Two year limited warranty, parts, and labor
- Unit requires 115v power connection, plug and cord provided

### OPEN BURNERS

- 12" x 12" cast iron top grates
- 22,000 BTU/hr. burners with electronic ignition, no standing pilot
- Removable full width drip pan under burner

### OVEN FEATURES

- Standard Oven 20,000 BTU/hr. burner
- Oven dimensions: 20"W x 26 1/2"D x 13 1/2"H
- Thermostat ranging from 250°F to 500°F (121°C to 260°C)
- Oven Door: Spring assisted, counterweight door
- Two chrome plated oven racks on all oven bases
- Two fixed rack positions
- Porcelain enamel oven interior for easy cleaning
- 100% safety gas shut off

### GRIDDLES

- 1" thick steel griddle plate installed on the left side
- One burner every 12", rated at 20,000 BTU/hr.
- Stainless steel pilot for each burner for electronic ignition
- Manual control valve for each burner

### AVAILABLE OPTIONS

- Casters (Set of four- two with front brakes)
- Storage Cabinet Base (In place of standard oven)



### Model Shown ARGF-4

Shown with optional casters

### DESCRIPTION

American Range, Green Flame range size 24" x 32-1/2" x 56". Stainless steel front, sides, backriser, shelf and 6" adjustable legs. Removable full width drip pan. 22,000 BTU/hr. burners with electronic ignition, no standing pilots. Lift-off, no clog burners for easy cleaning. Heavy-duty cast iron grates, 12" x 12". Griddle, one burner per 12" 20,000 BTU/hr. with electronic ignition. Oven: 20,000 BTU/hr. standard oven, with porcelain interior and inside door panel, oven interior measures 20 1/2"W x 26-1/2"D x 13-1 1/2"H. Oven thermostat adjusts from 250° F to 500° F. Ovens supplied with two racks, and two rack positions. Oven door with a spring assisted, counterweight mechanism requiring no adjustment. Rear gas connection and pressure regulator included. 115v power connection, plug and cord provided.



DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

A70439 Rev B 10222025

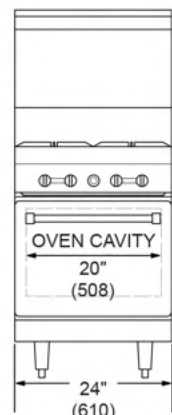


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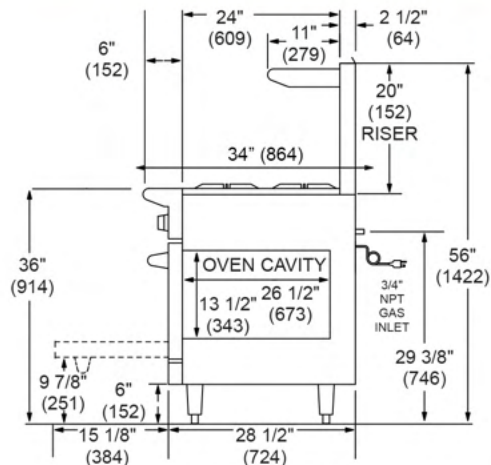
A **HATCO** COMPANY

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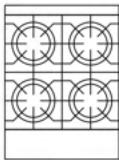
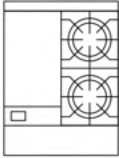
# 24" GREEN FLAME RANGES



Front Oven Base



Side Standard Oven Base

| TOP                                                                                 | MODEL          | BTU/hr. | BURNERS | GRIDDLE SIZE | Shipping Weight* |       |
|-------------------------------------------------------------------------------------|----------------|---------|---------|--------------|------------------|-------|
|                                                                                     |                |         |         |              | LBS              | (KG)  |
|    | ARGF-4         | 108,000 | 4       | N/A          | 315              | (143) |
|                                                                                     | ARGF-4-SB      | 88,000  | 4       | N/A          | 245              | (111) |
|  | ARGF-12G-2B    | 84,000  | 2       | 12" (305 MM) | 330              | (150) |
|                                                                                     | ARGF-12G-2B-SB | 64,000  | 2       | 12" (305 MM) | 260              | (118) |
|  | ARGF-24G       | 60,000  | 0       | 24" (610 MM) | 453              | (205) |

"SB" = Storage Base, "G" = Manual Griddle Top.  
Griddle on the left comes standard. Contact the factory for more top options.

Specify type of gas and altitude if over 2000 feet.

Please specify gas type when ordering.

115v 3 prong plug and cord provided.

\*Shipping weight includes packaging and is approximate.

| NATURAL GAS | MANIFOLD PRESSURE<br>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.

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.

