

AMERICAN RANGE®

A  Company

Project _____

Item # _____

Quantity _____

60" GREEN FLAME RANGES

GAS TYPE: NATURAL LP



ARGF-10

ARGF-24G-6B

ARGF-36G-4B

STANDARD FEATURES

- Stainless steel sides, front and 6" deep front landing ledge.
- Adjustable 6" steel legs (casters optional).
- 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.
- Base options: Standard, convection, innovation or storage base.

OPEN BURNERS

- 12" x 12" cast-iron top grates.
- 25,000 BTU/hrs. burners with electronic ignition, no standing pilot.
- Removable full-width drip pan under burner.

STANDARD 26 1/2" OVEN

- Steel oven burner rated at 35,000 BTU/hr.
- Oven dimensions: 26 1/2"W x 22 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 (additional racks optional).
- Two fixed rack positions.
- Porcelain enamel oven interior for easy cleaning.
- 100% safety gas shut off.

CONVECTION OVEN *(In place of standard oven)*

- Steel oven burner rated at 30,000 BTU/hr.
- Convection oven fan improves heat transfer for a faster cook time.
- Two chrome plated oven racks (additional racks optional).
- Chrome rack guides with five tray positions.

INNOVECTION® OVEN *(In place of standard oven)*

- Steel oven burner rated at 30,000 BTU/hr.
- The low speed blower motor circulates heat to provide a uniform heating pattern.
- Two chrome plated oven racks (additional racks optional).
- Two fixed rack positions.

STANDARD 20" SUPER SAVER OVEN

- Steel oven burner rated at 27,000 BTU/hr.
- Space Saver: Oven dimensions: 20"W x 26 1/2"D x 13 1/2"H.

GRIDDLES

- 1" thick steel griddle plate.
- 3" wide grease collector.
- One burner every 12", rated at 20,000 BTU/hr.
- Stainless steel pilot for each burner for automatic ignition.
- Manual control valve for each burner. (Thermostatic control optional).

AVAILABLE OPTIONS

- Swivel Casters (set of four – two with front brakes).
- Storage Cabinet Base. *(In place of standard oven).*



Model Shown ARGF-10-NVL-126

Shown with optional casters.

DESCRIPTION

American Range, green flame range size 60" x 32-1/2" x 56"
Stainless steel front, sides, backriser, shelf and 6" adjustable legs. Removable full width drip pan. Choose 25,000 BTU/hr. open burners with lift-off burner heads or 20,000 BTU/hr. 12" section griddle or a combo burner griddle. Heavy-duty cast iron grates, 12" x 12". Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard oven, 30,000 BTU/hr. for convection or innovation with porcelain interior and inside door panel, oven interior measures 26-1/2"W x 22-1/2"D x 13-1/2"H. Oven thermostat adjusts from 250°F to 500°F. All ovens supplied with two racks. Oven door with a spring assisted, counterweight mechanism requiring no adjustment. Rear gas connection and pressure regulator.



DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

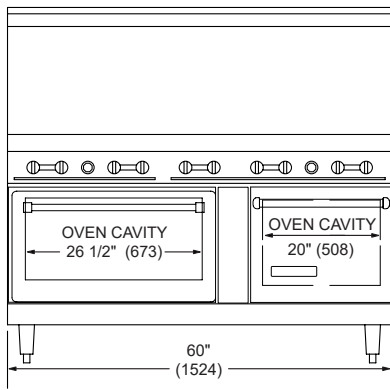
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AMERICAN RANGE®

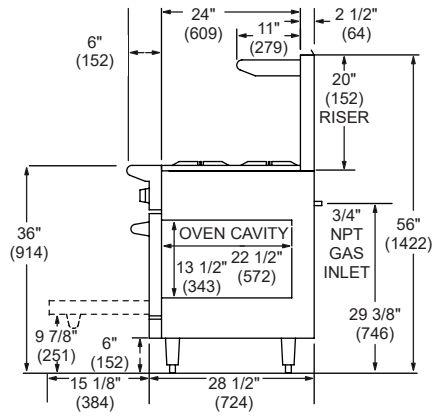
A  Company

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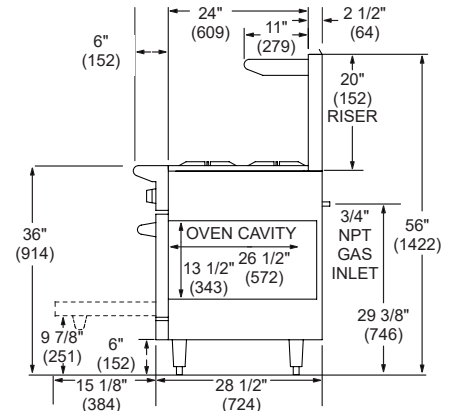
60" GREEN FLAME RANGES with one 26 1/2" oven and one 20" oven



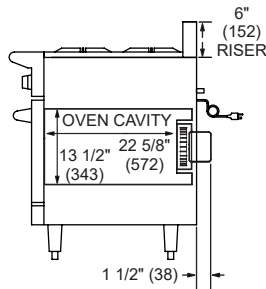
Front Oven Base



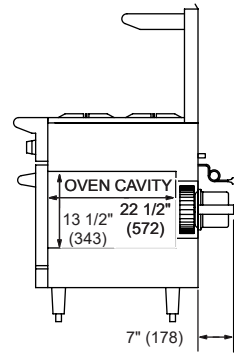
Side Standard Oven Base



Side Space Saver Oven Base



Side Innovection® Oven



Side Convection Oven

Shipping Weight*

TOP	MODEL	BTU	(KW)	BURNERS	GRIDDLE SIZE	LBS	(KG)
	ARGF-10	312,000	(91)	10	N/A	732	(332)
	ARGF-10-CL-126R	307,000	(90)	10	N/A	816	(370)
	ARGF-10-NVL-126R	307,000	(90)	10	N/A	805	(365)
	ARGF-24G-6B	252,000	(74)	6	24" (610 MM)	757	(343)
	ARGF-24G-6B-CL-126R	247,000	(72)	6	24" (610 MM)	841	(381)
	ARGF-24G-6B-NVL-126R	247,000	(72)	6	24" (610 MM)	830	(376)
	ARGF-36G-4B	222,000	(65)	4	36" (914 MM)	765	(347)
	ARGF-36G-4B-CL-126R	217,000	(64)	4	36" (914 MM)	849	(385)
	ARGF-36G-4B-NVL-126R	217,000	(64)	4	36" (914 MM)	838	(380)

Specify type of gas and altitude if over 2000 feet.

Please specify gas type when ordering.

“C” = Convection Oven, “N” = Innovection Oven, “G” = Manual Griddle Top.
Griddle on the left, storage base on the right.

Combo base options available – choose standard, convection or innovection ovens or storage base, contact the factory.

CONVECTION OVEN ELECTRICAL		
VOLTAGE	PHASE	AMPS
120	1	4

INNOVECTION OVEN ELECTRICAL		
VOLTAGE	PHASE	AMPS
120	1	1

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

15 amps three prong cord provided

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.

NMFCODE: 25970-2 Class: 85

*Shipping weight includes packaging and is approximate.

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A **hatco** Company

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