

A **Hatten** Company

Project	
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Quantity	

RAISED GRIDDLE BROILER NATURAL GAS TYPE: LP ARGB-48 ARGB-24 ARGB-36 **STANDARD FEATURES** • Stainless steel exterior. • Steel griddle plates in 1" thickness. • One radiant 20,000 BTU/hr burner for every 12" of griddle surface for even cooking. • Pull-out broiler rack makes cleaning quick and easy. 4" adjustable height legs included. • Two year limited warranty, parts and labor. • Model ARGB-36

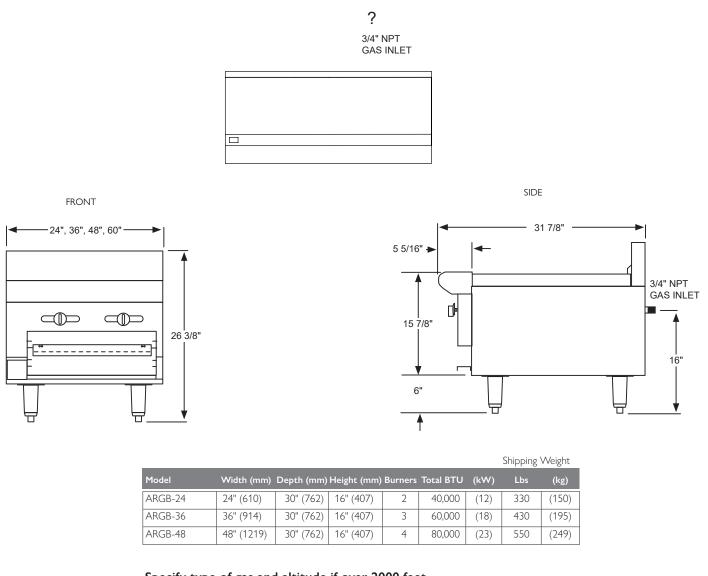


13592 Desmond St Pacoima CA 91331 T. 818.897.0808 Toll Free: 888.753.9898 www.AmericanRange.com





RAISED GRIDDLE BROILER



Specify type of gas and altitude if over 2000 feet. Please specify gas type when ordering.

NMFCCODE: 25970-2 Class: 85

*Shipping weight includes packaging and is approximate.

MANIFOLD PRESSURE			
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE	
5.0" VV.C.	10.0" VV.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.

DESIGNED & BUILT IN USA PROFESSIONAL COOKING EQUIPMENT

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