



AMERICAN RANGE

A **HATCO** COMPANY

Project: _____

Item #: _____

Quantity: _____

COUNTERTOP THERMOSTATIC GRIDDLE

GAS TYPE: ☐ NATURAL ☐ LP



- | | |
|-----------------------------------|-----------------------------------|
| ☐ ARSTG-12 | ☐ ARSTG-48 |
| ☐ ARSTG-24 | ☐ ARSTG-60 |
| ☐ ARSTG-36 | ☐ ARSTG-72 |

STANDARD FEATURES

- Stainless steel front, side splash, and back splash
- 3 3/4" stainless steel tapered side splash 4" back splash
- Highly polished 1" thick steel plate holds temperature
- 21" depth cooking surface
- 3" spatula depth grease trough empties into a large capacity grease drawer. 48", 60", and 72" units have two grease drawers
- One aluminized U-shaped steel burner 30,000 BTU/hr., every 12"
- Temperature adjusts from 250°F to 500°F (121°C to 260°C)
- 4" adjustable inset legs
- Two year limited warranty, parts, and labor

AVAILABLE OPTIONS

- Stainless steel stand with legs or casters



Model Shown: ARSTG-36

DESCRIPTION

American Range ARSTG Series Griddle
Thermostatic Countertop Gas Griddle American Range
Model No. _____.

Stainless steel front, sides, landing ledge. 11 5/8" cooking height on 4" adjustable inset legs. 1" thick polished steel griddle plate welded to 4" stainless steel back splash and 3 3/4" side splash. One 30,000 BTU/hr. "U" shaped aluminized steel burner and modulating thermostat control for each 12" of griddle width. 4 1/2" quart capacity grease can. 3/4" rear gas connection and gas pressure regulator. Select natural gas or liquid propane. Two year limited warranty for parts and labor.

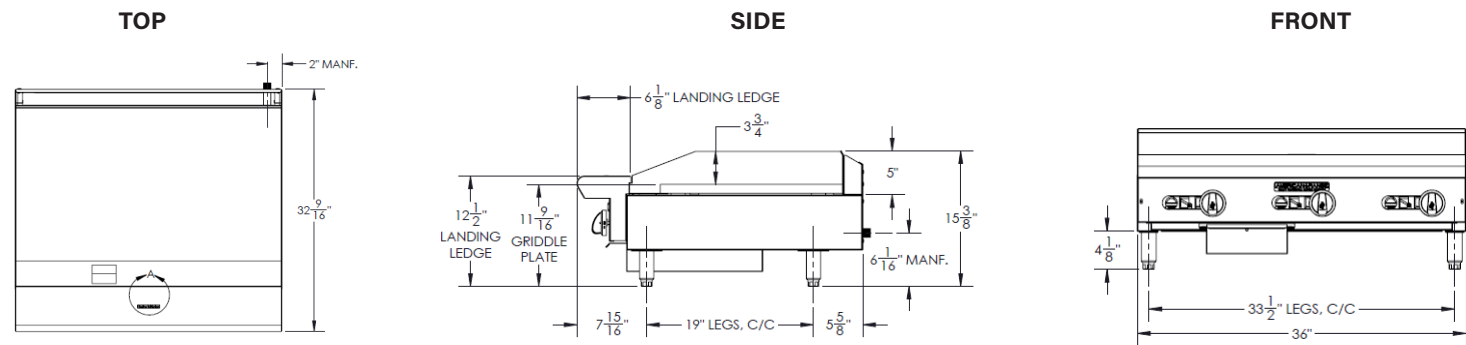


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A70185 REV C 7.25.2026

COUNTERTOP THERMOSTATIC GRIDDLE



UNIT WEIGHT

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	BTU	LBS.	Kg.
ARSTG-12	12"	32 9/16	12 9/16"	1	30,000	142	64
ARSTG-24	24"	32 9/16	12 9/16"	2	60,000	239	108
ARSTG-36	36"	32 9/16	12 9/16"	3	90,000	327	148
ARSTG-48	48"	32 9/16	12 9/16"	4	120,000	468	212
ARSTG-60	60"	32 9/16	12 9/16"	5	150,000	643	291
ARSTG-72	72"	32 9/16	12 9/16"	6	180,000	711	322

WHEN ORDERING

- Specify gas type
- Specify elevation if over 2,000 feet

INSTALLATION

Installation must comply with all local codes

1. A pressure regulator is supplied with the unit and must be installed.
 - 3/4" NPT Gas Inlet
 - Natural Gas: 5.0" W.C.
 - Propane Gas: 10.0" W.C.
2. All models require a minimum 6" (152 mm) clearance at sides and rear to combustible construction, and 0" clearance to non-combustible construction, unless otherwise specified by local codes.

3. A ventilation system is required for commercial cooking equipment in accordance with NFPA 96 (latest edition).
4. These units are manufactured for installation in accordance with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 (latest edition).
5. Note: In the Commonwealth of Massachusetts, all gas appliances vented through a ventilation hood or exhaust system equipped with a damper or power exhaust shall comply with 248 CMR, including interlock requirements.
6. This appliance is manufactured for commercial use only and is not intended for residential installation or use.



Due to continuous product improvements, specifications are subject to change without notice.