



AMERICAN RANGE

A **HATCO** COMPANY

Project _____

Item # _____

Quantity _____

THERMOSTATIC COUNTERTOP GRIDDLE

GAS TYPE: ☐ NATURAL ☐ LP



☐ ARSTG-12
☐ ARSTG-24
☐ ARSTG-36
☐ ARSTG-48

☐ ARSTG-60
☐ ARSTG-72

STANDARD FEATURES

- Stainless steel front, side splash, and 4" back splash
- 3 3/4" stainless steel tapered guards
- 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
- Modulating thermostat for every 12" of griddle
- One U-shaped 30,000 BTU/hr. aluminized steel burner. Temperature adjusts from 250F to 500F
- Two year limited warranty, parts, and labor



Model Shown ARSTG-36

DESCRIPTION

American Range ARSTG Series Griddle

Thermostatic Countertop Gas Griddle American Range Model No. _____. Stainless steel front, sides, and 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.



DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

A70185 RevB 11052024

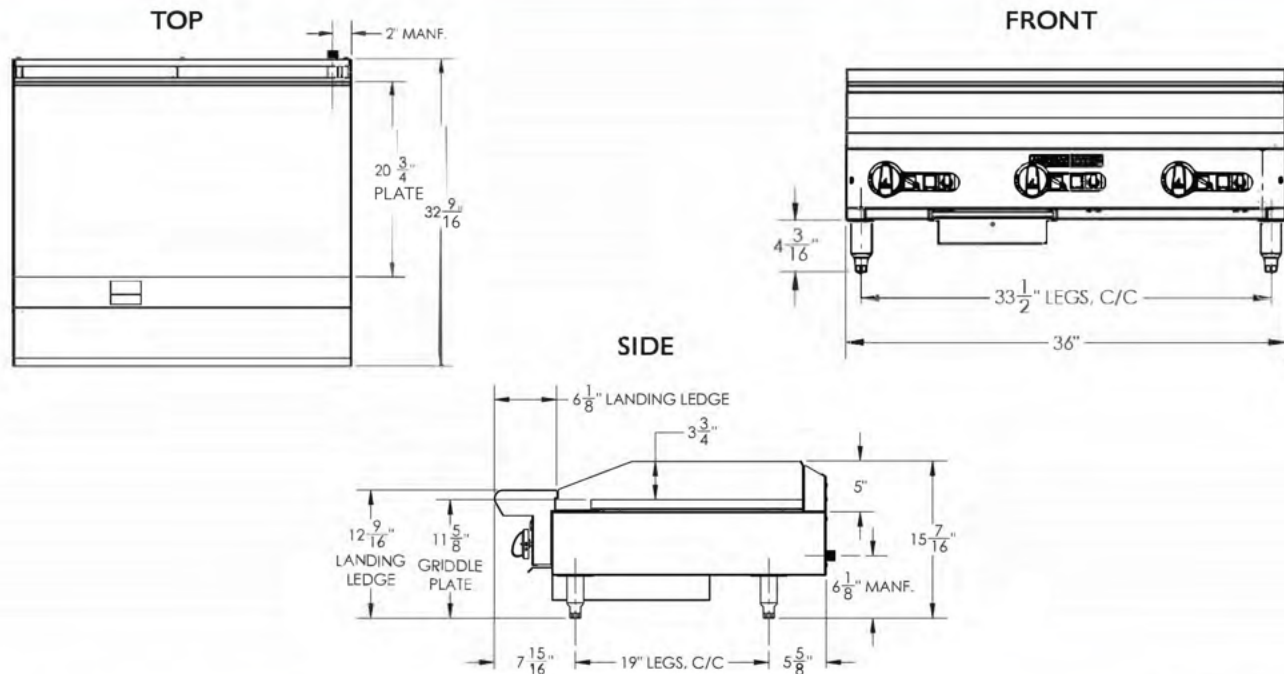


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THERMOSTATIC COUNTERTOP GRIDDLE



MODEL	WIDTH (in)	DEPTH (in)	WORKING HEIGHT*	OVERALL HEIGHT	BURNERS	BTU/hr.	LBS
ARSTG-12	12"	32 9/16	12 9/16"	18 7/16"	1	30,000	145
ARSTG-24	24"	32 9/16	12 9/16"	18 7/16"	2	60,000	239
ARSTG-36	36"	32 9/16	12 9/16"	18 7/16"	3	90,000	327
ARSTG-48	48"	32 9/16	12 9/16"	18 7/16"	4	120,000	468
ARSTG-60	60"	32 9/16	12 9/16"	18 7/16"	5	150,000	643
ARSTG-72	72"	32 9/16	12 9/16"	18 7/16"	6	180,000	711

*These are nominal dimensions and can vary by +1" with adjustable legs

NOTE:

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

1. A gas pressure regulator supplied with the unit must be installed; Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (254 mm) W.C.2.
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from noncombustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.
3. An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.3.
4. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 021697471.
5. NOTE: In The Commonwealth of Massachusetts All gas appliances vented through ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.4.
6. This appliance is manufactured for commercial installation only and is not intended for home use



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