

AMERICAN RANGE



A  Company



OCTOBER 2024

MADE IN USA



AMERICAN RANGE®

A  Company

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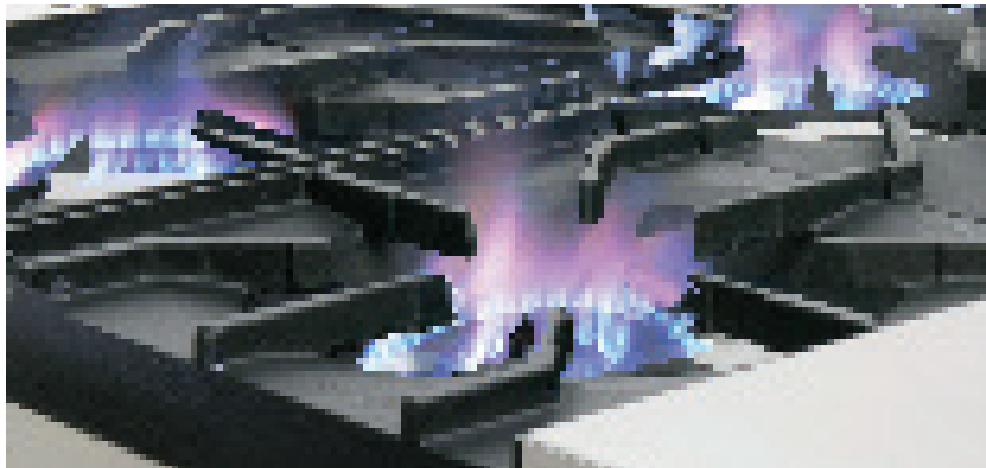


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RESTAURANT RANGES

STANDARD RANGE FEATURES

- Two piece anti-clog lift off burners
- Burners rated at 32,000 BTU/hr. each
- Heavy duty continuous cast-iron top grates
- Removable, full-width spill tray
- Wide stainless steel landing ledge provides functional working surface
- Polished 1" griddle plate with 20,000 BTU/hr. burners



OPEN BURNER
32,000 BTU/hr. burner



ERGONOMICALLY DESIGNED KNOBS

Bright red and black, phenolic, hard chrome skirted combination premium control knobs



WIDE STAINLESS STEEL LANDING LEDGE

Wide stainless steel ledge provides a large functional working surface



WIDE GREASE CHANNEL

Griddle features a wide stainless steel grease channel on selected models



REMOVABLE 12"X 12" GRATE

Easily removable for easy cleaning and maintenance



REMOVABLE BURNERS

Two-piece, non-gasket removable burners make for easy cleaning and maintenance



CONTINUOUS CAST-IRON GRATES

Continuous grates even with front ledge for full use of surface and makes sliding pots easy from section to section

RESTAURANT RANGE FEATURES AND SPECIFICATIONS

STANDARD FEATURES

- Range Sizes 24", 36", 48", 60" and 72"
- 6" deep front stainless steel bullnose landing ledge
- Choose: 6" high stainless steel stub back, or high riser with shelf at no charge
- Stainless steel front, sides, high shelf, and hinged kick plate
- 6" polished chrome adjustable steel legs
- Two oven racks for all range ovens

RANGE TOP OPTIONS

- One standing pilot for each burner
- Heavy duty 12" x 12" cast-iron top grates, easily removable
- Full width pull out drip pan/crumb tray
- Polished glossy red knobs
- Removable, no-clog, cast-iron burners rated at 32,000 BTU/hr. each

GRIDDLES

- Polished griddle plate, 1" thick and 21" deep cooking surface
- Grease channel with deep grease drawer
- Steel burner rated at 20,000 BTU/hr. for every 12" of griddle surface
- Griddle location on left side of range is standard
- Manual control gas valves are standard
- Modulating thermostat available at an additional charge

12" - \$2426	24" - \$2773	36" - \$3467
48" - \$4665	60" - \$5734	72" - \$6526

RAISED GRIDDLE BROILERS

- Sections in 24" and 36" widths are available
- 3" wide grease channel with deep grease drawer
- Removable chrome plated broiler rack with two rack positions
- Full width drip pan/crumb tray is located under the broiler
- One 20,000 BTU/hr. steel burner with a uniquely designed reflector for every 12" of the griddle surface top, produces searing heat to the broiler and heats the griddle surface evenly

RADIANT BROILERS

- Available in 24", 36" and 48"
- Equipped with one 15,000 BTU/hr. rated steel burner at every 6" width
- Removable cast-iron radiants
- Heavy duty reversible cast-iron top grates
- Stainless steel pilots for each burner
- One manual gas control valve per burner

EQUIPMENT RISERS

Choose what is right for your kitchen a 6" high stainless steel stub back, or 20" high riser with shelf.



RANGE ACCESSORIES, OPTIONS

(When ordered with equipment)

QUICK DISCONNECT FLEX HOSE

3/4" x 48" Quick Disconnect w/restraining device.....A53200	\$750
3/4" x 60" Quick Disconnect w/restraining device.....A53201	\$900

SHUT-OFF VALVE

3/4" NPT Gas Shut-Off for Range.....A80117	\$265
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PLATE CASTERS

Plate Casters 6" High (set of 4).....A35117	\$450
Plate Casters 6" High (set of 6).....A35118	\$600

10" WOK RING

(Cast-Iron) Fits all Top Grates.....ARR-WOK	\$300
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EXTRA OVEN RACKS

20" Oven Rack.....A31086	\$250
26½" Oven Rack (Specify if Std./NV A31025 or Conv. A31006)	\$275
32" Oven Rack (Specify if Std./NV A31031 or Conv. A31030)	\$275

RADIANT BROILER GRATES

4-Bar Fish Grates 3" X 21" Double Sided each.....A17002	\$187
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BURNER HEADS

Saute Burner Head.....A14022	\$326
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INSTALLATION CLEARANCE: For use only on non-combustible floor. Legs or casters, or a 2" overhang, is required when curb mounted. Non-combustible clearance is zero "0." Combustible clearance – 4" from the rear – 12" from the sides.

TECHNICAL DATA

Manifold Pressure:	5.0" W.C. Natural Gas
Manifold size: 3/4" NPT	10.0" W.C. Propane Gas

RESTAURANT RANGE BASE FEATURES AND OPTIONS



STANDARD OVEN - 126
26 1/2" Steel

STANDARD OVEN

- Steel oven burner rated at 35,000 BTU/hr.
- Standard oven dimensions:
26 1/2"W x 22 1/2"D x 13 1/2"H
- Space Saver oven: rated at 27,000 BTU/hr.
20" x 22 1/2"D x 12 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 position rack guides
- Porcelain enamel oven interior
for easy cleaning
- 100% safety gas shut off



CONVECTION OVEN - C
Convection High Volatility Air

CONVECTION OVEN
(In place of standard oven)

- Convection oven fan improves heat
transfer for a faster cook time
- Steel oven burner rated at 30,000 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)
- Chrome rack guides with five positions
- Porcelain enamel oven interior
for easy cleaning
- 100% safety gas shut off

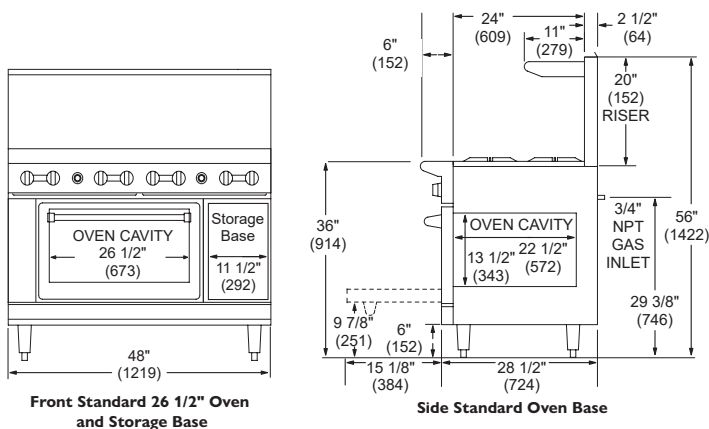


INNOVECTION® OVEN - NV
Innovection Low Volatility Air

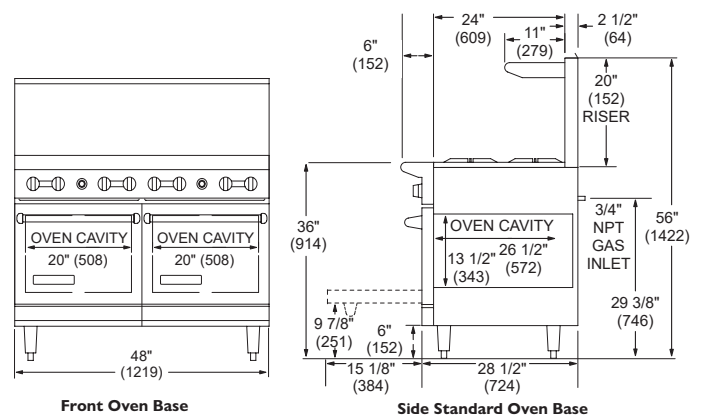
INNOVECTION OVEN
(In place of standard oven)

- The low speed blower motor circulates
heat to provide a uniform heating pattern
- Use with or without the fan
- Steel oven burner rated at 30,000 BTU/hr.
- Oven dimensions:
26 1/2"W x 22 5/8"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 position rack guides
- Porcelain enamel oven interior
for easy cleaning
- 100% safety gas shut off

48" Standard Oven



48" Space Saver Oven



24" RESTAURANT RANGES

20" (508) Oven. Accommodates 18" x 26" (457 x 660) Sheet pans front to back



AR-4

Shown with optional casters.

Model	Gas Output		Ship Weight		Price
	BTU/hr.	(kW)	Lbs	(kg)	
	AR-4	155K (45)	315	(143)	\$6,000
	AR-4-NV	155K (45)	355	(161)	\$7,000
	AR-4-SB	128K (38)	245	(111)	\$5,500
	AR-12G-2B	111K (33)	330	(150)	\$7,500
	AR-12G-2B-NV	111K (33)	370	(168)	\$9,000
	AR-12G-2B-SB	84K (25)	260	(118)	\$8,000
	AR-24G	67K (20)	345	(156)	\$7,500
	AR-24G-NV	67K (20)	385	(175)	\$8,500
	AR-24G-SB	40K (12)	275	(125)	\$7,500

Plate Casters 6" High (set of 4) A35117

\$450

"NV" = Innovection Oven. "SB" = Storage base.

"G" = Manual Griddle Top. "B" = Burners.

For options and accessories, see page 4.

36" RESTAURANT RANGES

26½" (673) Oven



AR-6-NV

Shown with optional casters and innovection base oven.

Model	Gas Output		Ship Weight		Price
	BTU/hr.	(kW)	Lbs	(kg)	
	AR-6	227K (67)	406	(184)	\$7,000
	AR-6-NV	222K (65)	490	(222)	\$10,000
	AR-6-C	222K (65)	479	(217)	\$10,000
	AR-6-SB	192K (56)	340	(154)	\$8,000
	AR-12G-4B	183K (54)	425	(193)	\$9,000
	AR-12G-4B-NV	178K (52)	509	(231)	\$11,000
	AR-12G-4B-C	178K (52)	498	(226)	\$11,000
	AR-12G-4B-SB	148K (44)	355	(161)	\$8,500
	AR-24G-2B	139K (41)	440	(200)	\$9,500
	AR-24G-2B-NV	134K (40)	524	(238)	\$11,500
	AR-24G-2B-C	134K (40)	513	(233)	\$11,500
	AR-24G-2B-SB	104K (31)	370	(168)	\$9,000
	AR-36G	95K (28)	455	(206)	\$10,000
	AR-36G-NV	90K (27)	539	(244)	\$12,000
	AR-36G-C	90K (27)	528	(239)	\$12,000
	AR-36G-SB	60K (18)	385	(175)	\$9,500
	With (4) 18" Wide Burners				
	AR36-4	163K (48)	410	(186)	\$11,900
	AR36-4C	158K (46)	483	(219)	\$13,900
	AR36-4N	158K (46)	494	(224)	\$13,900

Plate Casters 6" High (set of 4)

A35117

\$450

"NV" = Innovection Oven. "C" = Convection Oven.

"SB" = Storage base. "G" = Manual Griddle Top. "B" = Burners.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



48" SPACE SAVER RESTAURANT RANGES

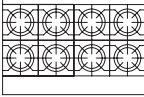
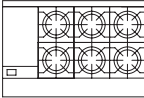
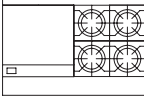
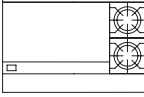
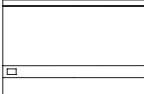
20" Ovens Accommodates 18" x 26" (457 x 660) Sheet pans front to back



AR-8

Shown with optional casters.

Full Sheet pan 18" x 26" fits front to back

Model	Gas Output BTU/hr. (kW)	Ship Weight		Price
		Lbs	(kg)	
 AR-8 AR-8-DSB	310K (91) 256K (75)	600 460	(272) (209)	\$12,000 \$12,000
 AR-12G-6B AR-12G-6B-DSB	266K (78) 212K (62)	615 475	(279) (215)	\$15,170 \$14,170
 AR-24G-4B AR-24G-4B-DSB	222K (65) 168K (49)	630 490	(286) (222)	\$12,500 \$15,490
 AR-36G-2B AR-36G-2B-DSB	178K (52) 124K (37)	645 505	(293) (229)	\$17,160 \$16,160
 AR-48G AR-48G-DSB	134K (40) 80K (24)	660 520	(299) (236)	\$18,870 \$17,870

Note: "DSB" = Double Storage Base. "G" = Manual Griddle Top. "B" = Burners.

48" RESTAURANT RANGES

One 26 1/2" Oven and Storage Base



AR-8-NVL-SBR

Shown with optional casters, innovoction oven and storage base.

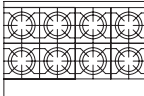
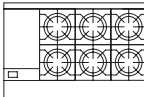
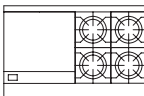
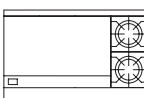
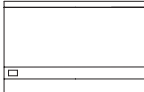
Model	Gas Output BTU/hr. (kW)	Ship Weight		Price
		Lbs	(kg)	
 AR-8-126L-SBR AR-8-NVL-SBR AR-8-CL-SBR	291K (86) 286K (84) 286K (84)	570 654 643	(259) (297) (292)	\$13,000 \$16,000 \$16,000
 AR-12G-6B-126L-SBR AR-12G-6B-NVL-SBR AR-12G-6B-CL-SBR	247K (73) 242K (71) 242K (71)	585 669 658	(265) (303) (298)	\$15,170 \$18,170 \$18,170
 AR-24G-4B-126L-SBR AR-24G-4B-NVL-SBR AR-24G-4B-CL-SBR	203K (60) 195K (57) 198K (58)	590 674 663	(268) (306) (301)	\$12,500 \$19,490 \$19,490
 AR-36G-2B-126L-SBR AR-36G-2B-NVL-SBR AR-36G-2B-CL-SBR	159K (47) 154K (45) 154K (45)	605 689 678	(274) (313) (308)	\$17,160 \$20,160 \$20,160
 AR-48G-126L-SBR AR-48G-NVL-SBR AR-48G-CL-SBR	115K (34) 110K (32) 110K (32)	620 704 693	(281) (319) (314)	\$19,130 \$22,130 \$22,130

Plate Casters 6" High (set of 4)
For options and accessories, see page 4.

A35117 **\$450**

"126L-SBR" = (1) 26-1/2" Standard Oven Left (1) Storage Base Right.
"NVL-SBR" = (1) 26-1/2" Innovoction Oven Left (1) Storage Base Right.
"CL-SBR" = (1) 26-1/2" Convection Oven Left (1) Storage Base Right.
"G" = Manual Griddle Top. "B" = Burners.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



60" RESTAURANT RANGES

Two 26½" (673) Ovens



AR-10

Shown with optional casters.



AR-24G-6B

Shown with optional casters and 36" salamander on right.

Model	Gas Output		Ship Weight		Price
	BTU/hr.	(kW)	Lbs	(kg)	
AR-10	390K	(114)	705	(320)	\$15,000
AR-10-NVL-126R	385K	(113)	789	(358)	\$19,000
AR-10-NVL-SBR	350K	(103)	719	(326)	\$18,500
AR-10-NN	380K	(112)	873	(396)	\$22,000
AR-10-CL-126R	385K	(113)	778	(353)	\$19,000
AR-10-CL-SBR	350K	(103)	708	(321)	\$18,500
AR-10-CC	380K	(112)	851	(386)	\$22,000
AR-10-126L-SBR	355K	(104)	635	(288)	\$15,500
AR-10-DSB	320K	(94)	565	(256)	\$15,000
AR-12G-8B	346K	(101)	720	(327)	\$19,670
AR-12G-8B-NVL-126R	341K	(100)	804	(365)	\$22,670
AR-12G-8B-NVL-SBR	306K	(90)	734	(333)	\$22,170
AR-12G-8B-NN	336K	(99)	888	(403)	\$25,700
AR-12G-8B-CL-126R	341K	(100)	793	(360)	\$22,670
AR-12G-8B-CL-SBR	306K	(90)	723	(328)	\$21,170
AR-12G-8B-CC	336K	(99)	866	(393)	\$25,700
AR-12G-8B-126L-SBR	311K	(91)	650	(295)	\$19,170
AR-12G-8B-DSB	276K	(81)	580	(263)	\$18,670
AR-24G-6B	302K	(89)	735	(333)	\$15,500
AR-24G-6B-NVL-126R	297K	(87)	819	(371)	\$23,000
AR-24G-6B-NVL-SBR	262K	(77)	749	(340)	\$22,500
AR-24G-6B-NN	292K	(86)	903	(410)	\$26,000
AR-24G-6B-CL-126R	297K	(87)	808	(367)	\$23,000
AR-24G-6B-CL-SBR	262K	(77)	738	(335)	\$22,500
AR-24G-6B-CC	292K	(86)	881	(400)	\$26,000
AR-24G-6B-126L-SBR	267K	(79)	665	(302)	\$19,500
AR-24G-6B-DSB	232K	(68)	595	(270)	\$19,000
AR-36G-4B	258K	(76)	750	(340)	\$17,850
AR-36G-4B-NVL-126R	253K	(74)	834	(378)	\$23,800
AR-36G-4B-NVL-SBR	218K	(64)	764	(347)	\$23,300
AR-36G-4B-NN	248K	(73)	918	(416)	\$26,800
AR-36G-4B-CL-126R	253K	(74)	823	(373)	\$23,800
AR-36G-4B-CL-SBR	218K	(64)	753	(342)	\$23,300
AR-36G-4B-CC	248K	(73)	896	(406)	\$26,800
AR-36G-4B-126L-SBR	223K	(66)	680	(308)	\$21,300
AR-36G-4B-DSB	188K	(55)	610	(277)	\$21,800
AR-48G-2B	214K	(63)	765	(347)	\$22,100
AR-48G-2B-NVL-126R	209K	(61)	849	(385)	\$25,100
AR-48G-2B-NVL-SBR	174K	(51)	779	(353)	\$24,600
AR-48G-2B-NN	204K	(60)	933	(423)	\$28,100
AR-48G-2B-CL-126R	209K	(61)	838	(380)	\$25,100
AR-48G-2B-CL-SBR	174K	(51)	768	(348)	\$24,600
AR-48G-2B-CC	204K	(60)	911	(413)	\$28,100
AR-48G-2B-126L-SBR	179K	(53)	695	(315)	\$21,600
AR-48G-2B-DSB	144K	(43)	625	(283)	\$21,100
AR-60G	170K	(50)	780	(354)	\$23,000

With (2) Standard Ovens Only

"NVL-126R" = (1) Innovection Oven Left (1) 26-1/2" Standard Oven Right.

"NVL-SBR" = (1) Innovection Oven Left (1) Storage Base Right.

"NN" = (2) Innovection Ovens.

"CL-126R" = (1) Convection Oven Left (1) 26-1/2" Standard Oven Right.

"CL-SBR" = (1) Convection Oven Left (1) Storage Base Right.

"CC" = (2) Convection Ovens.

"126L-SBR" = (1) 26-1/2" Standard Oven Left (1) Storage Base Right.

"DSB" = (2) Storage Bases.

"G" = Manual Griddle Top.

"B" = Burners.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



72" RESTAURANT RANGES

Two 26½" (673) Ovens



AR-36G-6B-NN

Shown with optional casters and double innovection ovens.

STANDARD FEATURES

- Two piece removable and easy to clean burners
- 5 burners rated at 32,000 BTU/hr. each
- Heavy duty continuous cast-iron top grates
- Removable, full-width spill tray
- One pilot for each burner for instant ignition



AR-36G-6B

Shown with optional casters and 6" stub back.



Model	Gas Output		Ship Weight		Price
	BTU/hr.	(kW)	Lbs	(kg)	
AR-12	454K	(133)	810	(367)	\$21,500
AR-12-NVL-126R	449K	(132)	894	(406)	\$24,500
AR-12-NVL-SBR	414K	(123)	824	(374)	\$24,000
AR-12-NN	444K	(131)	978	(444)	\$27,500
AR-12-CL-126R	449K	(132)	883	(401)	\$24,500
AR-12-CL-SBR	414K	(122)	813	(369)	\$24,000
AR-12-CC	444K	(131)	956	(434)	\$27,500
AR-12-126L-SBR	419K	(123)	740	(336)	\$21,000
AR-12-DSB	384K	(113)	670	(304)	\$20,500
AR-24G-8B	366K	(108)	840	(381)	\$23,500
AR-24G-8B-NVL-126R	361K	(106)	924	(419)	\$26,500
AR-24G-8B-NVL-SBR	326K	(96)	854	(387)	\$26,000
AR-24G-8B-NN	356K	(104)	1008	(457)	\$29,500
AR-24G-8B-CL-126R	361K	(106)	913	(414)	\$26,500
AR-24G-8B-CL-SBR	326K	(96)	843	(382)	\$26,000
AR-24G-8B-CC	356K	(104)	986	(447)	\$29,500
AR-24G-8B-126L-SBR	331K	(97)	770	(349)	\$23,000
AR-24G-8B-DSB	296K	(87)	700	(318)	\$22,500
AR-36G-6B	322K	(95)	855	(388)	\$19,000
AR-36G-6B-NVL-126R	317K	(93)	939	(426)	\$27,630
AR-36G-6B-NVL-SBR	282K	(83)	869	(394)	\$27,130
AR-36G-6B-NN	312K	(92)	1023	(464)	\$30,630
AR-36G-6B-CL-126R	317K	(93)	928	(421)	\$27,630
AR-36G-6B-CL-SBR	282K	(83)	858	(389)	\$27,130
AR-36G-6B-CC	312K	(92)	1001	(454)	\$30,630
AR-36G-6B-126L-SBR	287K	(84)	785	(356)	\$24,130
AR-36G-6B-DSB	252K	(74)	715	(324)	\$23,630
AR-48G-4B	278K	(82)	870	(395)	\$25,880
AR-48G-4B-NVL-126R	273K	(80)	954	(413)	\$28,880
AR-48G-4B-NVL-SBR	238K	(70)	884	(401)	\$28,380
AR-48G-4B-NN	268K	(79)	1038	(471)	\$32,880
AR-48G-4B-CL-126R	273K	(80)	943	(428)	\$28,880
AR-48G-4B-CL-SBR	238K	(70)	873	(375)	\$28,380
AR-48G-4B-CC	268K	(79)	1016	(461)	\$32,880
AR-48G-4B-126L-SBR	243K	(72)	800	(363)	\$25,380
AR-48G-4B-DSB	208K	(61)	730	(331)	\$24,880
AR-72G	190K	(56)	900	(408)	\$25,570
AR-72G-NVL-126R	185K	(54)	984	(446)	\$30,510
AR-72G-NVL-SBR	150K	(44)	914	(415)	\$30,060
AR-72G-NN	180K	(53)	1068	(484)	\$35,450
AR-72G-CL-126R	185K	(54)	973	(441)	\$31,570
AR-72G-CL-SBR	150K	(44)	903	(410)	\$31,120
AR-72G-CC	180K	(53)	1046	(474)	\$37,566
AR-72G-126L-SBR	155K	(46)	830	(376)	\$25,121
AR-72G-DSB	120K	(35)	760	(345)	\$24,672
AR-60G-2B	234K	(69)	885	(401)	\$29,700

With (2) Standard Ovens Only

Plate casters 6" High (set of 6)

A35118

\$600

For options and accessories, see page 4.

"NVL-126R" = (1) Innovection Oven Left (1) 26-1/2" Standard Oven Right.

"NVL-SBR" = (1) Innovection Oven Left (1) Storage Base Right.

"NN" = (2) Innovection Ovens.

"CL-126R" = (1) Convection Oven Left (1) 26-1/2" Standard Oven Right.

"CL-SBR" = (1) Convection Oven Left (1) Storage Base Right.

"CC" = (2) Convection Ovens.

"126L-SBR" = (1) 26-1/2" Standard Oven Left (1) Storage Base Right.

"DSB" = (2) Storage Bases.

"G" = Manual Griddle Top.

"B" = Burners.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



RESTAURANT RANGES WITH RAISED GRIDDLES (3/4" PLATE)



AR-6B-24RG
Shown with optional casters.



Raised Griddle Broiler offers cooking flexibility and optimizes space.

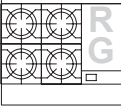
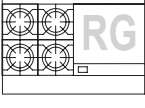
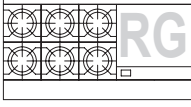
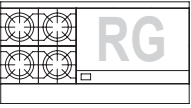
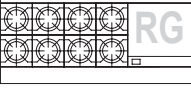
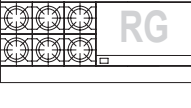
Model	Gas Output		Ship Weight		Price
	BTU/hr.	(kW)	Lbs	(kg)	
 AR-4B-12RG AR-4B-12RG-NV AR-4B-12RG-C AR-4B-12RG-SB	183K	(54)	425	(193)	\$13,000
	178K	(52)	509	(231)	\$16,030
	178K	(52)	498	(226)	\$16,030
	148K	(44)	355	(161)	\$12,500
 AR-4B-24RG AR-4B-24RG-126L-SBR AR-4B-24RG-NVL-SBR AR-4B-24RG-CL-SBR AR-4B-24RG-NN AR-4B-24RG-DSB	222K	(65)	630	(286)	\$18,000
	203K	(60)	590	(268)	\$20,000
	198K	(58)	710	(322)	\$23,500
	198K	(58)	590	(268)	\$23,500
	222K	(65)	560	(254)	\$24,500
	168K	(49)	490	(222)	\$17,500
 AR-6B-24RG AR-6B-24RG-NVL-126R AR-6B-24RG-NVL-SBR AR-6B-24RG-NN AR-6B-24RG-CL-126R AR-6B-24RG-CL-SBR AR-6B-24RG-CC AR-6B-24RG-126L-SBR AR-6B-24RG-DSB	302K	(89)	795	(361)	\$22,000
	297K	(87)	879	(399)	\$25,000
	262K	(77)	809	(367)	\$24,500
	292K	(86)	963	(437)	\$28,000
	297K	(87)	868	(394)	\$25,000
	262K	(77)	798	(362)	\$24,500
	292K	(86)	941	(427)	\$28,000
	267K	(79)	725	(329)	\$21,000
	232K	(68)	655	(297)	\$21,500
	 AR-4B-36RG AR-4B-36RG-NVL-126R AR-4B-36RG-NVL-SBR AR-4B-36RG-NN AR-4B-36RG-CL-126R AR-4B-36RG-CL-SBR AR-4B-36RG-CC AR-4B-36RG-126L-SBR AR-4B-36RG-DSB	258K	(76)	810	(367)
253K		(74)	894	(406)	\$26,900
218K		(64)	824	(374)	\$26,400
248K		(72)	978	(444)	\$29,900
253K		(74)	883	(401)	\$26,900
218K		(64)	813	(369)	\$26,400
248K		(72)	956	(434)	\$29,900
223K		(66)	740	(336)	\$23,400
188K		(55)	670	(304)	\$22,900
 AR-8B-24RG AR-8B-24RG-NVL-126R AR-8B-24RG-NVL-SBR AR-8B-24RG-NN AR-8B-24RG-CL-126R AR-8B-24RG-CL-SBR AR-8B-24RG-CC AR-8B-24RG-126L-SBR AR-8B-24RG-DSB		366K	(107)	840	(381)
	361K	(106)	924	(419)	\$29,250
	326K	(96)	854	(387)	\$28,750
	356K	(104)	1008	(457)	\$32,250
	361K	(106)	913	(414)	\$29,250
	326K	(96)	843	(382)	\$28,750
	356K	(104)	986	(447)	\$32,250
	331K	(97)	770	(349)	\$25,750
	296K	(87)	700	(318)	\$25,250
	 AR-6B-36RG AR-6B-36RG-NVL-126R AR-6B-36RG-NVL-SBR AR-6B-36RG-NN AR-6B-36RG-CL-126R AR-6B-36RG-CL-SBR AR-6B-36RG-CC AR-6B-36RG-126L-SBR AR-6B-36RG-DSB	322K	(95)	855	(388)
317K		(93)	939	(426)	\$31,580
282K		(83)	869	(394)	\$31,080
312K		(92)	1023	(464)	\$34,580
317K		(93)	928	(421)	\$31,580
282K		(83)	858	(389)	\$31,080
312K		(92)	1001	(454)	\$34,580
287K		(84)	785	(356)	\$28,080
252K		(74)	715	(324)	\$27,580

Plate Casters 6" High (set of 4)
For options and accessories, see page 4.

A35117 **\$450**

"NVL-126R" = (1) Innovection Oven Left (1) 26-1/2" Standard Oven Right.

"NVL-SBR" = (1) Innovection Oven Left (1) Storage Base Right.

"NN" = (2) Innovection Ovens.

"CL-126R" = (1) Convection Oven Left (1) 26-1/2" Standard Oven Right.

"CL-SBR" = (1) Convection Oven Left (1) Storage Base Right.

"CC" = (2) Convection Ovens.

"126L-SBR" = (1) 26-1/2" Standard Oven Left (1) Storage Base Right.

"DSB" = (2) Storage Bases.

"G" = Manual Griddle Top.

"B" = Burners.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



RESTAURANT RANGES WITH RADIANT BROILER TOPS

RADIANT BROILER FEATURES

- Height of the unit is 38"
- Available in 24", 36", 48" width
- Equipped with one 15,000 BTU/hr. rated steel burner at every 6" width
- Removable cast-iron radiants to sear without flame flare up
- Heavy duty reversible cast-iron top grates
- Stainless steel pilots for each burner
- One manual gas control valve per burner
- 6" stub back is standard on radiant broiler ranges



AR-3RB

Shown with optional casters.

6" stub back is standard on radiant broiler ranges.


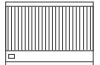

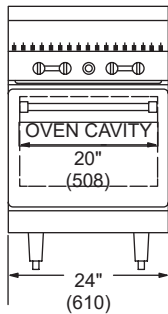
Model	Description	Gas Output BTU/hr. (kW)	Ship Weight Lbs (kg)	Price
 AR-2RB	(1) 20" Space Saver Standard Oven	87K (26)	400 (181)	\$13,451
AR-2RB-SB	Storage Base	60K (18)	330 (150)	\$13,002
 AR-3RB	(1) 26½" Standard Oven	125K (37)	570 (259)	\$14,799
AR-3RB-C	(1) 26½" Convection Oven	120K (36)	643 (292)	\$17,799
AR-3RB-SB	Storage Base	90K (27)	500 (227)	\$14,350
 AR-4RB-126L-SBR	(1) 26½" Standard Oven Left and Storage Base Right	155K (46)	640 (290)	\$16,795
AR-4RB-NVL-SBR	(1) 26½" Innovation Oven Left and Storage Base Right	150K (44)	724 (328)	\$22,786
AR-4RB-CL-SBR	(1) 26½" Convection Oven Left and Storage Base Right	150K (44)	713 (323)	\$23,834
AR-4RB-DSB	(2) 20" Space Saver Storage Base	120K (36)	570 (259)	\$17,397
AR-4RB	(2) 20" Space Saver Standard Ovens	174K (51)	686 (311)	\$15,975

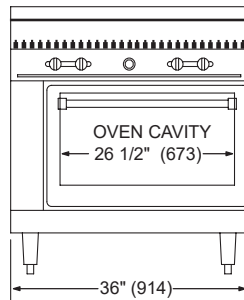
Plate Casters 6" High (set of 4)

A35117 **\$450**

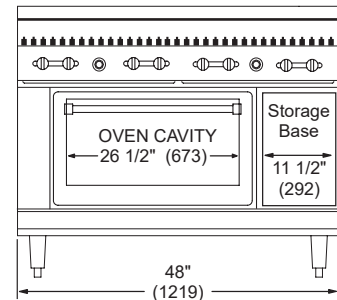
Front AR-2RB



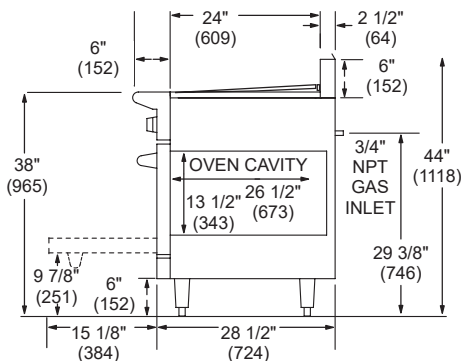
Front AR-3RB



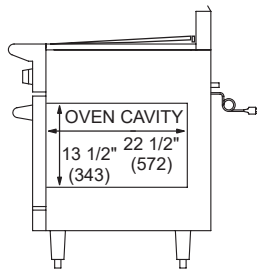
Front AR-4RB



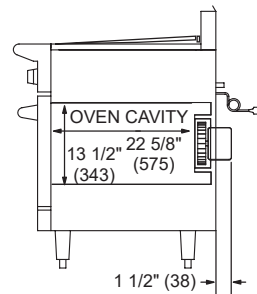
Side AR-2B
Oven Base



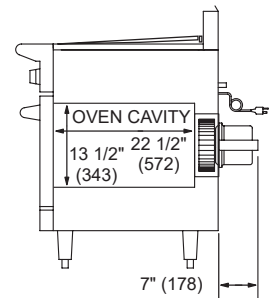
Side Standard
Oven Base



Side Innovation®
Oven Base



Side Convection
Oven Base



*Must specify type of gas and elevation if over 2000 ft. when ordering.



CHEESEMELTERS AND SALAMANDERS

CHEESEMELTER INFRARED BROILERS



ARCM-36

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARCM-24	24" (610)	18" (458)	21½" (547)	1	25K	(7)	125	(57)	\$4,500
ARCM-36	36" (915)	18" (458)	21½" (547)	1	35K	(11)	149	(68)	\$5,500
ARCM-48	48" (1220)	18" (458)	21½" (547)	2	40K	(12)	188	(85)	\$6,500
ARCM-60	60" (1524)	18" (458)	21½" (547)	2	55K	(17)	224	(102)	\$9,500
ARCM-72	72" (1829)	18" (458)	21½" (547)	2	70K	(21)	280	(127)	\$10,500
Extra Racks:	24" (914)	A31011	\$350						
	36" (914)	A31012	\$450	48" (1219)	A31013	\$550			
	60" (1524)	A31014	\$650	72" (1829)	A31037	\$750			

SALAMANDER SINGLE CONTROL BROILERS



ARSM-36

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARSM-24	24" (915)	18" (458)	21½" (547)	1	25K	(7)	175	(80)	\$5,500
ARSM-36	36" (915)	18" (458)	21½" (547)	1	35K	(11)	200	(91)	\$6,500
Extra Rack:	24" (914)	A31011	\$350						
	36" (914)	A31021	\$450						

SALAMANDER DUAL CONTROL BROILERS



ARSB-36

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARSB-36	36" (915)	18½" (470)	17¾" (451)	2	36K	(11)	200	(91)	\$9,500
Extra Rack:	36" (914)	A31021	\$450						

Two infrared burners with independent controls is standard.

SALAMANDER AND CHEESEMELTER BROILERS ACCESSORIES

Factory installed unit to range and crated

Range Mount Kit, to install onto an AR Range **\$750**

One Point Gas Connection 3/4" ARCM to Range A95018 **\$650**
Specify AR Range Model #

Wall Mount Brackets for Salamanders and Cheesemelters:

ARSM-24 and ARCM-24 A37975 **\$898**
 ARSB-36, ARSM-36 and ARCM-36 A37909 **\$898**
 ARCM-48 A37951 **\$898**
 ARCM-60 A37950 **\$950**
 ARCM-72 A37949 **\$950**



*Must specify type of gas and elevation if over 2000 ft. when ordering.



MAJESTIC CONVECTION OVENS

GAS AND ELECTRIC



Indicator light On when unit is powered up

Toggle On/Off switch and cool down mode

Independent time and temperature controls provide maximum versatility for general baking and roasting

Temperature control:
High efficiency, reliable thermostat ranging from 250°F to 500°F (121°C to 260°C)

Electric timer with buzzer that alerts when cooking cycle is complete

Light switch allows viewing of cooking surface

Two speed fan switch controls (high or low speed)



M-2GG

STANDARD FEATURES

- Two glass doors come standard on all convection ovens
- All stainless steel front, sides, and top
- Pre-heats to 350°F (177°C) in under 10 minutes
- Stainless steel doors, hinges, and gaskets
- 50/50 dependent doors swing open 135°, open and close both doors simultaneously, with large windows for easy viewing
- Five racks with twelve position rack guides (Standard or Bakery)
- Stainless steel bottom shelf included on single deck units
- Casters included on all double deck convection ovens

OPTIONS

Plate Casters 6" (set of 4) Single	A35117	\$450
Oven Racks: Standard Depth	A31082	\$250
Oven Racks: Bakery Depth	A31000	\$250
One Point Gas Connection For Double Deck Ovens	A23059	\$970
Stainless Steel Enclosed Back	A37835	\$1,047

DOOR OPTIONS (NO CHARGE)

Two Solid Doors
One Solid Door and Glass Door

COOLING / STORAGE RACKS

Standard Depth (5 Racks with 2 Support Guides)	A37808	\$1,767
Bakery Depth (5 Racks with 2 Support Guides)	A37803	\$1,767



*Must specify type of gas and elevation if over 2000 ft. when ordering.



MAJESTIC CONVECTION OVENS

 GAS AND  ELECTRIC

MODEL OPTIONS:

Gas:

Standard Depth:

- MSD: 75,000 BTU/hr.
- MSD-HE: 54,000 BTU/hr. Energy Star certified

Bakery Depth:

- M: 90,000 BTU/hr.
- M-HE: 60,000 BTU/hr. Energy Star certified

Electric:

Standard Depth:

- MSDE: 12KW

Bakery Depth:

- ME: 12KW



MSD-1GG

 M-SERIES MAJESTIC GAS CONVECTION OVENS

Model	Description	Width	Depth	Height	Gas Output BTU/hr. (kW)	Ship Weight Lbs (kg)	Price
MSD-1	Single Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	66" (1626)	75K (22)	550 (250)	\$11,650
MSD-2	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	76" (1727)	150K (44)	1100 (500)	\$23,300
M-1	Single Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1626)	90K (27)	640 (291)	\$13,150
M-2	Double Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	76" (1727)	180K (53)	1280 (582)	\$26,300

 M-SERIES MAJESTIC ELECTRIC CONVECTION OVENS

Model	Description	Width	Depth	Height	Phase (kW)	Ship Weight Lbs (kg)	Price
MSDE-1	Single Deck, Standard Depth, Electric and Glass Doors	40" (1016)	37 1/4" (946)	66" (1727)	(12)	550 (250)	\$11,650
MSDE-2	Double Deck, Standard Depth, Electric and Glass Doors	40" (1016)	37 1/4" (946)	76 1/4" (1937)	(24)	1100 (500)	\$23,300
ME-1	Single Deck, Bakery Depth, Electric and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1727)	(12)	640 (291)	\$13,150
ME-2	Double Deck, Bakery Depth, Electric and Glass Doors	40" (1016)	45 1/2" (1156)	76 1/4" (1937)	(24)	1280 (581)	\$26,300

Must specify voltage when ordering (240v or 208v) and phase (1ph or 3ph) Electric ovens – 12 kW per deck heating element

ENERGY STAR MAJESTIC GAS CONVECTION OVENS



Model	Description	Width	Depth	Height	Gas Output BTU/hr. (kW)	Ship Weight Lbs (kg)	Price
MSD-1HE	Single Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	60" (1524)	60K (18)	545 (245)	\$13,150
MSD-2HE	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	75" (1905)	120K (35)	1015 (460)	\$26,300
M-1HE	Single Deck, Bakery Depth, Manual Controls and Solid Doors	40" (1016)	45 1/2" (1156)	66" (1626)	60K (27)	640 (291)	\$14,650
M-2HE	Double Deck, Bakery Depth, Manual Controls and Solid Doors	40" (1016)	45 1/2" (1156)	76" (1727)	120K (53)	1280 (582)	\$29,300



*Must specify type of gas and elevation if over 2000 ft. when ordering.



LARGE CAPACITY OVENS – SINGLE AND DOUBLE DECK



ARLM-2

ARLM-1

FEATURES

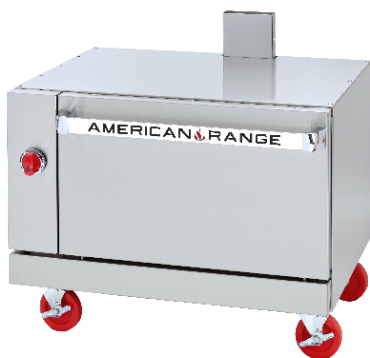
- Stainless steel rugged exterior body
- All stainless steel interior construction
- 40,000 BTU/hr. per oven deck
- Ideal for cooking whole and large meat products
- Heavy gauge welded stainless steel frame construction provides stability and long life to the range
- Thermostatic control from 150°F to 500°F (66°C to 260°C)
- 100% safety gas shut off valve
- Specially designed cavity for even heat throughout the oven

All shown with optional casters.

Oven's internal cavity dimensions:
42"W x 33-1/2"D x 17"H

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARLM-1	52" (1321)	37½" (953)	32" (813)	2	40K	(12)	620	(281)	\$19,466
ARLM-2	52" (1321)	37½" (953)	58¾" (1493)	4	80K	(23)	1240	(562)	\$38,907
Plate Casters 6" High (set of 4)							A35117		\$450

LOW BOY, ROAST AND BAKE OVENS



ARLB-36

Shown with optional casters.

Model	Width (mm)	Depth (mm)	Height (mm)	Gas Output		Ship Weight		Price	
				BTU/hr.	(kW)	Lbs	(kg)		
26½" Standard Oven									
ARLB-36	36" (914)	26¾" (679)	30" (762)	35K	(11)	300	(136)	\$7,000	
26½" Convection Oven									
ARLB-36-C	36" (914)	26¾" (679)	30" (762)	30K	(9)	350	(159)	\$10,000	
26½" Standard Ovens, Stacked									
ARDS-36	36" (914)	26¾" (679)	54" (1372)	70K	(22)	600	(273)	\$14,409	
26½" Convection and (1) Standard Ovens									
ARDS-36-C-126	36" (914)	26¾" (679)	54" (1372)	60K	(18)	700	(318)	\$20,407	
Plate Casters 6" High (set of 4)							A35117		\$450



*Must specify type of gas and elevation if over 2000 ft. when ordering.



DEEP FAT FRYERS

HIGH EFFICIENCY TUBE-FIRED HEATING

- Tube-type frypot allows for frying of a large range of items
- 50-lb. oil capacity
- Temperature probe is durable and ensures a quick recovery time
- Millivolt control system does not require electrical hookup
- Tube design provides superior heat transfer
- Cold zone is wide to allow for more food particles to be kept out of the cooking zone to keep oil clean
- Stainless steel frypot and door
- 2 fry baskets sit in basket hanger
- 6" adjustable legs
- 75,000 BTU/hr.
- 5 year tank warranty



AF-50HE
Equipped with optional casters.



Model	Description	Oil Capacity		Gas Output		Working Dimension		Cooking Area	# Burners	Ship Weight		Price
		Lbs	Liters	BTU/hr.	(kW)	Width	Depth			Lbs	(kg)	
AF-35/50	Full Size S/S Pot	50	23	120K	(22)	15½" (394)	30½" (783)	(1) 14" x 14" (356) x (356)	3	150	(68)	3,000
AF-50HE/25	Half And Full Size S/S Pots	50/25	34	75/80K	(59)	22¾" (578)	30¼" (768)	(1) 8¾" x 14" (171 x 356)	5	225	(102)	\$13,000
AF-50HE	Full Size S/S Pot	50	23	75K	(22)	15½" (394)	30½" (783)	(1) 14" x 14" (356) x (356)	3	150	(68)	\$3,500
AF-75	Full Size Large S/S Pot	75	34	160K	(47)	19½" (495)	34¾" (870)	18" x 18" (457) x (457)	4	198	(90)	\$6,000
AF-DS	Top Draining Dump Station W/Storage	N/A	N/A	N/A	N/A	15½" (394)	30½" (775)	Drain Pan Size 12" x 20" x 4"	N/A	80	(37)	\$3,000


Energy Star qualified 

Plate Casters 6" High (set of 4)

A35117 **\$450**

25 LBS FRYER AND DUMP STATION COMBO

Model	Description	Gas Output		Ship Weight		Price
		BTU/hr.	(kW)	Lbs	(kg)	
AF-25	25 lbs Fryer (must be secured)	80K	(23)	99	(45)	\$5,000
AF25-DS	25 lbs Fryer-Dump Station Combo	80K	(23)	220	(100)	\$6,500
AF-25/25	(2) 25 lbs Fryer connected	160K	(47)	198	(90)	\$10,000

Stainless Steel Fryer Basket Vat Cover
for AF25-DS and AF-25/25

A99456 **\$280**

Plate Casters 6" High (set of 4)

A35117 **\$450**



AF-25/25



*Must specify type of gas and elevation if over 2000 ft. when ordering.



LARGE OIL CAPACITY FRYER

STANDARD FEATURES

- All stainless steel front and sides
- Heavy gauge stainless steel tank
- 4 burners rated at 40,000 BTU/hr. each
- Millivolt control system with 100% safety shut off
- Thermostatic control with 200°F to 400°F range
- 1-1/4" full port drain valve
- 6" adjustable legs
- 18" x 18" frying area
- 75 pounds oil capacity
- 5 year tank warranty



AF-75
Shown with optional casters.

COUNTERTOP FRYER SERIES

STANDARD FEATURES

- Cooks 20-22 Lbs. of fries per hour
- Snap-acting mechanical thermostat holds oil temperature accurately at any temperature between 200°F and 400°F (94°C and 205°C). 30,000 BTU/hr. Infrared burners provide fast recovery
- Two fryer baskets
- Stainless steel fry vessel with sloped bottom
- Millivolt burner requires no electrical connection
- 16 gauge stainless steel tank
- High limit switch with a safety shut-off
- 4" adjustable legs



AR-GCF-15

Model	Description	Gas Output		Ship Weight		Price
		BTU/hr.	(kW)	Lbs	(kg)	
AR-GCF-15	Gas Countertop Fryer	30K	(8)	95	(43)	\$4,500
	Stainless Steel Fryer Vat Cover	A99907				\$698

FRYER ACCESSORIES

Baskets for AR-GCF-15-15 each	A33004	\$271	Stainless Steel Splash Guard, AF-25 LT.	A99197	\$275
Baskets for AF-50HE (set of 2)	A33000	\$551	Stainless Steel Splash Guard, AF-25 RT.	A99198	\$275
Baskets for AF-75 (set of 2)	A33001	\$747	Stainless Steel Splash Guard, AF-50HE LT.	A99251	\$275
Manifold Gas Shut-Off Valve (3/4" NPT)	A80117	\$265	Stainless Steel Splash Guard, AF-50HE RT.	A99252	\$275
Stainless Steel Joiner Strip, AF-25	A99397	\$210	Stainless Steel Splash Guard, AF-75 LT.	A99342	\$275
Stainless Steel Joiner Strip, AF-50HE	A99412	\$210	Stainless Steel Splash Guard, AF-75 RT.	A99343	\$275
Stainless Steel Joiner Strip, AF-75	A99413	\$210	Heat Lamp for model #AF-DS	A65000	\$2,186
Stainless Steel Tank Lid, AF-25	A99456	\$280	3/4" x 48" Quick Disconnect w/Restraining Device	A53200	\$750
Stainless Steel Tank Lid, AF-50HE	A99415	\$280	3/4" x 60" Quick Disconnect w/Restraining Device	A53201	\$900
Stainless Steel Tank Lid, AF-75	A99458	\$280			

COUNTERTOP GRIDDLES/OPEN BURNERS COMBINATION



AR36-24G2OB

FEATURES

- Polished steel griddle plate in 1" thickness
- "U" shaped burners for every 12" of griddle surface
- 3" wide stainless steel grease channel and a large grease pan
- No-clog open burners for easy cleaning
- 2 burner, each 32,000 BTU/hr.
- 21" deep cooking service
- 4" adjustable legs

MANUAL

Model	Price	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
						BTU/hr.	(kW)	Lbs	(kg)
AR24-12G2OB	\$6,685	24" (610)	32" (813)	13" (330)	3	94K	(28)	289	(131)
AR36-24G2OB	\$7,085	36" (915)	32" (813)	13" (330)	4	124K	(36)	360	(164)
AR48-36G2OB	\$7,375	48" (1220)	32" (813)	13" (330)	5	154K	(45)	527	(239)
AR60-48G2OB	\$9,288	60" (1524)	32" (813)	13" (330)	6	184K	(54)	787	(357)

4 burner option **\$1,300**



ARGB-36

RAISED GRIDDLE BROILERS

3/4" THICK AND 21" DEEP COOKING SURFACE

FEATURES

- Stainless steel rugged exterior body
- Polished 3/4" thick steel griddle plate
- Easy pull-out broiler rack makes cleaning quick and simple
- Large capacity removable broiler grease tray
- 20,000 BTU/hr. burners for even heating
- 3" wide stainless steel grease channel with a large grease tray
- 21" deep cooking surface
- 4" adjustable legs

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARGB-24	24" (610)	32" (813)	16" (407)	2	40K	(12)	330	(150)	\$6,732
ARGB-36	36" (915)	32" (813)	16" (407)	3	60K	(18)	430	(195)	\$8,063
ARGB-48	48" (1220)	32" (813)	16" (407)	4	80K	(23)	550	(249)	\$10,693
ARGB-60	60" (1524)	32" (813)	16" (407)	5	100K	(29)	750	(340)	\$12,570



*Must specify type of gas and elevation if over 2000 ft. when ordering.



MANUAL/THERMOSTATIC GRIDDLES



ARTG-24

FEATURES

- Stainless steel exterior body
- 1" Polished steel griddle plates
- U-shaped burners for every 12" of griddle surface for even cooking
- 21" or 24" cooking depth
- 3" Stainless steel splash guard
- Stainless steel pilots for instant ignition on each 30,000 BTU/hr. burner
- Modulating thermostat on thermostatic controlled griddles
- 3½" wide stainless steel grease channel and a large grease pan
- 4" adjustable legs

MANUAL

1" THICK AND 21" DEEP COOKING SURFACE

Model	Price	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
						BTU/hr.	(kW)	Lbs	(kg)
ARMG-24	\$4,200	24" (610)	32" (813)	17" (432)	2	60K	(18)	254	(115)
ARMG-36	\$5,550	36" (915)	32" (813)	17" (432)	3	90K	(26)	343	(156)
ARMG-48	\$7,200	48" (1220)	32" (813)	17" (432)	4	120K	(35)	438	(199)
ARMG-60	\$9,250	60" (1524)	32" (813)	17" (432)	5	150K	(44)	600	(272)
ARMG-72	\$10,600	72" (1829)	32" (813)	17" (432)	6	180K	(53)	700	(318)

THERMOSTATIC

Model	Price	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
						BTU/hr.	(kW)	Lbs	(kg)
ARTG-24	\$5,500	24" (610)	32" (813)	17" (432)	2	60K	(18)	254	(115)
ARTG-36	\$7,500	36" (915)	32" (813)	17" (432)	3	90K	(26)	343	(156)
ARTG-48	\$9,500	48" (1220)	32" (813)	17" (432)	4	120K	(35)	438	(199)
ARTG-60	\$13,000	60" (1524)	32" (813)	17" (432)	5	150K	(44)	600	(272)
ARTG-72	\$15,500	72" (1829)	32" (813)	17" (432)	6	180K	(53)	700	(318)

MANUAL

1" THICK AND 24" DEEP COOKING SURFACE

Model	Price	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
						BTU/hr.	(kW)	Lbs	(kg)
ARMG-24	\$4,700	24" (610)	35" (889)	17" (432)	2	60K	(18)	280	(127)
ARMG-36	\$6,050	36" (915)	35" (889)	17" (432)	3	90K	(26)	385	(175)
ARMG-48	\$8,200	48" (1220)	35" (889)	17" (432)	4	120K	(35)	490	(222)
ARMG-60	\$10,250	60" (1524)	35" (889)	17" (432)	5	150K	(44)	665	(302)
ARMG-72	\$12,100	72" (1829)	35" (889)	17" (432)	6	180K	(53)	770	(349)

THERMOSTATIC

Model	Price	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
						BTU/hr.	(kW)	Lbs	(kg)
ARTG-24	\$6,000	24" (610)	35" (889)	17" (432)	2	60K	(18)	280	(127)
ARTG-36	\$8,000	36" (915)	35" (889)	17" (432)	3	90K	(26)	385	(175)
ARTG-48	\$10,500	48" (1220)	35" (889)	17" (432)	4	120K	(35)	490	(222)
ARTG-60	\$14,000	60" (1524)	35" (889)	17" (432)	5	150K	(44)	665	(302)
ARTG-72	\$17,000	72" (1829)	35" (889)	17" (432)	6	180K	(53)	770	(349)



*Must specify type of gas and elevation if over 2000 ft. when ordering.



COUNTERTOP BURNERS/HOT PLATES

FEATURES

- Stainless steel front, sides and 8" back
- Two-piece lift off 32,000 BTU/hr. burners
- Heavy duty removable 12" x 12" cast-iron grates
- Manual gas control valve for each burner
- Stainless steel pilots for instant ignition on each burner
- Stainless steel crumb tray for easy cleaning
- Set of 4 adjustable 4" counter legs (12" to 48" models)
- Set of 6 adjustable 4" counter legs (60" models)



ARHP-36-6

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARHP-12-2	12" (305)	30" (762)	10" (254)	2	64K	(19)	95	(43)	\$1,878
ARHP-24-2	24" (610)	18" (458)	10" (254)	2	64K	(19)	95	(43)	\$2,140
ARHP-24-4	24" (610)	30" (762)	10" (254)	4	128K	(38)	145	(66)	\$2,890
ARHP-36-3	36" (914)	18" (458)	10" (254)	3	96K	(28)	115	(52)	\$3,360
ARHP-36-6	36" (914)	30" (762)	10" (254)	6	192K	(56)	210	(95)	\$3,725
ARHP-48-4	48" (1220)	18" (458)	10" (254)	4	128K	(38)	140	(64)	\$4,479
ARHP-48-8	48" (1220)	30" (762)	10" (254)	8	256K	(75)	270	(122)	\$5,380
ARHP-60-10	60" (1524)	30" (762)	10" (254)	10	320K	(94)	325	(147)	\$7,880



*Must specify type of gas and elevation if over 2000 ft. when ordering.



BROILERS

ADJUSTABLE TOP RADIANT BROILERS

FEATURES

- Stainless steel exterior body
- Adjustable grate, with three position settings
- 20,000 BTU/hr. burners for even heat distribution sears in flavor and assures fast and efficient cooking
- Heavy duty cast-iron top grates
- Full depth drip tray to contain grease
- 24", 30" and 36" units equipped with 1 adjustable rack
- 48", 60" and 72" units equipped with 2 separate adjustable racks
- 4" adjustable legs



ADJ-24

Model	# Burners	Width	Depth	Height	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ADJ-24	4	24" (610)	28½" (724)	17" (432)	80K	(23)	260	(118)	\$9,000
ADJ-36	6	36" (915)	28½" (724)	17" (432)	120K	(35)	350	(159)	\$11,500
ADJ-48	8	48" (1220)	28½" (724)	17" (432)	160K	(47)	440	(200)	\$15,000
ADJ-60	10	60" (1524)	28½" (724)	17" (432)	200K	(59)	560	(254)	\$18,500
ADJ-72	12	72" (1829)	28½" (724)	17" (432)	240K	(70)	650	(295)	\$23,000

ADJUSTABLE TOP RADIANT BROILERS –
FLOOR MODEL – WITH OPEN CABINET BASE

FEATURES

- Stainless steel exterior cabinet on all floor models
- Individually controlled burners with stainless steel pilots
- Three-position adjustable top grate
- Adjustable easy lift handle even under heavy loads
- Heavy duty fire box protects interior from warping
- 6" adjustable legs

ADJF-24
Shown with optional casters.

Model	Width	Depth	Height	# Burner	Gas Output		Rack	Ship Weight		Base	Price
					BTU/hr.	(kW)		Lbs	(kg)		
ADJF-24	24" (610)	28½" (724)	36" (915)	4	80K	(23)	1	335	(152)	Included	\$13,500
ADJF-36	36" (915)	28½" (724)	36" (915)	6	120K	(35)	1	425	(193)	Included	\$15,500
ADJF-48	48" (1220)	28½" (724)	36" (915)	8	160K	(47)	2	530	(240)	Included	\$20,000
ADJF-60	60" (1524)	28½" (724)	36" (915)	10	200K	(59)	2	660	(300)	Included	\$24,000
ADJF-72	72" (1829)	28½" (724)	36" (915)	12	240K	(70)	2	775	(352)	Included	\$30,000



*Must specify type of gas and elevation if over 2000 ft. when ordering.



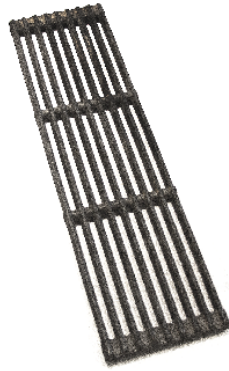
CHAR-ROCK AND RADIANT BROILERS

Choice of three grate patterns, you can customize your American Range broilers specifically to your cooking needs.



Round Rod

Round rod 1/2" diameter ideal for fish and poultry (custom order)



9 Bar Grates

Cast-iron grates for all types of meat (A17010)



Standard Grates *(provided with unit)*

Cast-iron grates for meat and fish (A17028)

CHAR-ROCK BROILERS



AECB-24

FEATURES

- True char-broiled flavor with natural volcanic lava rock
- Juices drip onto the rocks resulting in searing flames and smoke that enhance flavor of food
- Individually controlled 35,000 BTU/hr. Cast-iron "H" shaped burners
- Heavy duty reversible cast-iron 5" x 21" top grates
- Provides attractive markings on the food
- Top grates can be positioned flat or sloped
- 4" adjustable legs

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
AECB-24	24" (610)	24" (610)	13¼" (337)	2	70K	(20)	169	(77)	\$5,000
AECB-36	36" (915)	24" (610)	13¼" (337)	3	105K	(30)	327	(148)	\$6,000
AECB-48	48" (1220)	24" (610)	13¼" (337)	4	140K	(41)	465	(211)	\$7,000
AECB-60	60" (1524)	24" (610)	13¼" (337)	5	175K	(51)	600	(272)	\$9,000
AECB-72	72" (1829)	24" (610)	13¼" (337)	6	210K	(62)	740	(336)	\$11,000



*Must specify type of gas and elevation if over 2000 ft. when ordering.



RADIANT BROILERS



ARRB-24

FEATURES

- Heavy duty stainless steel front and sides
- Individually controlled straight burners spaced every 6" at 15,000 BTU/hr. each
- Adjustable grates with two height options
- Heavy duty reversible cast-iron top grates
- Cast in grease channel allows excess fat to flow to grease trough minimizing flare-up
- Full-width removable stainless steel grease pan for easy cleaning
- 21" deep cooking surface
- 4" adjustable legs

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARRB-12	12" (305)	29" (737)	10" (254)	2	30K	(9)	120	(55)	\$4,500
ARRB-24	24" (610)	29" (737)	10" (254)	4	60K	(18)	210	(95)	\$5,500
ARRB-36	36" (915)	29" (737)	10" (254)	6	90K	(26)	285	(129)	\$6,500
ARRB-48	48" (1220)	29" (737)	10" (254)	8	120K	(35)	363	(165)	\$7,500
ARRB-60	60" (1524)	29" (737)	10" (254)	10	150K	(44)	400	(181)	\$9,000
ARRB-72	72" (1829)	29" (737)	10" (254)	12	180K	(53)	560	(254)	\$11,000

COUNTERTOP EQUIPMENT

The latest design brings both functionality and style to your restaurant.

COMING SOON



ARSHP-36-6
Hot Plate



ARSTG-36
Griddle
Manual and Thermostatic



ARSRB-36
Radiant Char-broiler



*Must specify type of gas and elevation if over 2000 ft. when ordering.



WOOD FIRED BROILER WITH LOG LIGHTER

FEATURES

- Two piece unit (broiler and stand)
- Stainless steel rugged exterior body
- Built-in gas log lighter burner
- Large stainless steel door allows easy loading and moving of wood/charcoal
- Open bottom cast-iron grate design allows continuous updraft for optimum fuel combustion
- Heavy duty fire box is lined with refractory bricks that protect interior from burn out
- Broiler may use any type of wood or charcoal
- 5/16" round rod top grate included
- 6" adjustable legs



AMSQ-30
Shown with optional casters.

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
AMSQ-30	30" (762)	27" (686)	18" (458)	1	30K	(9)	300	(136)	\$18,337
AMSQ-36	36" (915)	27" (686)	18" (458)	1	30K	(9)	345	(157)	\$20,903
AMSQ-48	48" (1220)	27" (686)	18" (458)	1	30K	(9)	405	(184)	\$23,250
AMSQ-60	60" (1524)	27" (686)	18" (458)	2	60K	(18)	455	(206)	\$29,310

Stainless Steel Back Splash Guards:	AMSQ-30	\$890	AMSQ-36	\$990	AMSQ-48	\$1,090	AMSQ-60	\$1,290
Stem Casters 6" High (set of 4)	A35119	\$450	Stem Casters 6" High (set of 6)	A35120	\$600			

HORIZONTAL CHICKEN BROILERS



AHS-4836
Shown with optional casters.

FEATURES

- Two-piece unit (broiler and stand)
- Stainless steel rugged exterior body
- Choice of 27" or 36" deep broiling surface
- Round rod cooking top grates specially designed for chicken broiling
- 40,000 BTU/hr. burners for even heat distribution
- Open bottom grate design allows continuous updraft for optimum fuel combustion
- Heavy duty liner protects interior from burn out
- 6" adjustable legs

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
AHS-4827	48" (1220)	27"(686)	22" (559)	4	160K	(47)	270	(122)	\$13,128
AHS-6027	60" (1524)	27"(686)	22" (559)	5	200K	(59)	370	(168)	\$17,505
AHS-4836	48" (1220)	36" (915)	22" (559)	4	160K	(47)	300	(136)	\$17,437
AHS-6036	60" (1524)	36" (915)	22" (559)	5	200K	(59)	400	(181)	\$21,999

Stem casters 6" high (set of 4)	A35119	\$450
Stem casters 6" high (set of 6)	A35120	\$600



*Must specify type of gas and elevation if over 2000 ft. when ordering.



SPECIALTY EQUIPMENT

HEAVY DUTY RADIANT
KEBOB BROILERS

FEATURES

- Individually controlled stainless steel burners 30,000 BTU/hr. each
- Heavy duty angled radiants for optimum heat distribution and removable for easy cleaning
- Angled radiants control flare-up while still imparting the char-broiled flavor
- Heavy gauge stainless steel frame spaced to allow support of the "shish" skewers
- Full width removable grease tray for easy cleaning
- 4" adjustable legs



ARKB-36
Shown with optional flat skewers.

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARKB-24	24" (610)	25" (635)	11¼" (286)	4	120K	(35)	200	(91)	\$10,987
ARKB-36	36" (915)	25" (635)	11¼" (286)	6	180K	(53)	320	(145)	\$14,192
ARKB-48	48" (1220)	25" (635)	11¼" (286)	8	240K	(71)	360	(163)	\$17,875
ARKB-60	60" (1524)	25" (635)	11¼" (286)	10	300K	(88)	400	(181)	\$20,980
ARKB-72	72" (1829)	25" (635)	11¼" (286)	12	360K	(106)	440	(200)	\$24,445

Stainless Steel Skewers Available:

- V shape (18" A31043) **\$150**
Flat (18" A31041) **\$150**

HEAVY DUTY RADIANT **ROTISSERIE**
KEBOB BROILERS

ARKB-48-R
Shown with optional stand and casters.

Model	Width	Depth	Height	# Skewers	BTU/hr.	Price
ARKB-24-R	30" (762)	25" (635)	15" (381)	8	120K	\$28,500
ARKB-36-R	42" (1067)	25" (635)	15" (381)	12	180K	\$37,000
ARKB-48-R	54" (1372)	25" (635)	15" (381)	18	240K	\$45,900
ARKB-60-R	66" (1677)	25" (635)	15" (381)	24	300K	\$52,800
ARKB-72-R	78" (1677)	25" (635)	15" (381)	28	360K	\$54,617

Must specify location of motor (L) or (R)

Stainless Steel Rotisserie Skewers Available:

- V shape (24" A31044) **\$175**
Flat (24" A31067) **\$175**

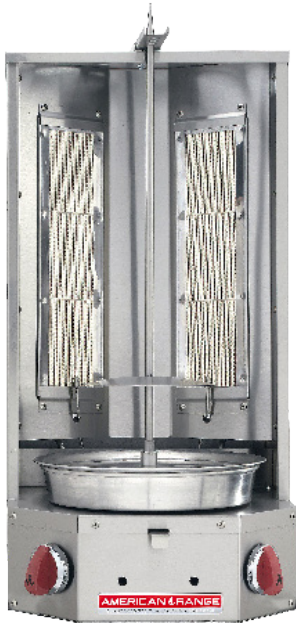
**One set of skewers (V-shape) comes standard with each unit.
Four skewers per foot.**



*Must specify type of gas and elevation if over 2000 ft. when ordering.



VERTICAL INFRARED GAS BROILER



AVB-2E

FEATURES

- Our 65 lbs. capacity Gyro machine provides controlled broiling temperature and speeds
- Equipped with 15" round grease pan and 6-position skewer/spit assembly
- Adjustable (push forward, pull backward skewer/spit assembly)
- High efficiency infrared burners (each rated at 20,000 BTU/hr.) to heat, sear, and cook for moist, juicy, and tender meat
- Compact design for countertop installation
- Manual gas valve control for each burner



AVB-2E

Shown with optional VES-20 stand.

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
AVB-2E	17" (432)	20" (508)	34" (864)	2	40K	(12)	125	(57)	\$4,500
AVB-2	20" (508)	23½" (597)	34" (864)	2	40K	(12)	125	(57)	\$5,000
VES-20	Vertical Broiler Stand								\$1,275

INFRARED BRAZIL BROILERS



AROB-36

FEATURES

- High efficiency ceramic infrared burners producing 1800°F (983°C) heat at top surface of the burners
- High heat to sear in juices for great results
- Ideal for skewer cooking
- Full size grease pan to collect all excess oil
- 4" adjustable legs

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
AROB-36	36" (915)	28" (712)	22" (559)	3	92K	(27)	350	(159)	\$18,000
AROB-48	48" (1220)	28" (712)	22" (559)	4	115K	(34)	400	(182)	\$19,800
AROB-60	60" (1524)	28" (712)	22" (559)	5	138K	(47)	450	(227)	\$20,000



*Must specify type of gas and elevation if over 2000 ft. when ordering.



TEPPANYAKI JAPANESE STYLE GRIDDLES

3/4" Thick and 24" Deep Plate

FEATURES

- Stainless steel exterior body
- Stainless steel exterior frame suitable for drop-in or free-standing unit
- Polished 3/4" thick and 24" deep steel griddle plate
- 30,000 BTU/hr. round burner creates a hot zone in the center of the griddle
- Large capacity removable grease can
- Stainless steel grease channel
- 4" adjustable legs



ARTY-48
Shown with optional stand and casters.

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARTY-24	24" (610)	28" (712)	10½" (267)	1	30K	(9)	200	(91)	\$3,630
ARTY-36	36" (915)	28" (712)	10½" (267)	1	30K	(9)	300	(136)	\$5,246
ARTY-48	48" (1220)	28" (712)	10½" (267)	1	30K	(9)	365	(166)	\$7,072
ARTY-60	60" (1524)	28" (712)	10½" (267)	1	30K	(9)	450	(204)	\$8,614

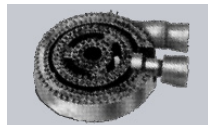
Stainless Steel All Welded ½" Griddle Splash (24" - **\$680**) (36" - **\$880**) (48" - **\$980**) (60" - **\$1,280**)



ARWR-3R

RESTAURANT WOK RANGES
(WITH HEAVY GAUGE STAINLESS STEEL TOP)

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARWR-3R	18" (458)	20" (508)	36" (915)	3-Ring	90K	(26)	122	(55)	\$3,630



3-RING BURNER
Two adjustable valves.



ARWR-J13

RESTAURANT JET WOK RANGES
(WITH HEAVY GAUGE STAINLESS STEEL TOP)

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARWR-J13	18" (458)	20" (508)	36" (915)	Jet	125K	(37)	145	(66)	\$3,630
ARWR-J16	18" (458)	20" (508)	36" (915)	Jet	125K	(37)	145	(66)	\$3,745



JET BURNER
23-Tip jet burner.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



ROTISSERIE SERIES

FEATURES FOR ALL MODELS

- Heavy duty all welded stainless steel exterior and interior body for durability
- 2½" deep stainless steel drip pan to keep chicken moist while cooking
- Burners made of 2" pipes for long efficient life and speedy heat recovery
- Spit receptacle located in grease free area for easy maintenance
- Casters included and factory-installed at no extra cost on all ACB-7 and ACB-14 models
- ACB-4 comes with 6" adjustable legs



ACB-4
Included with 6" adjustable legs.



ACB-7
Included with casters.



ACB-14
Included with casters.

COUNTERTOP 4 SPIT CHICKEN ROTISSERIE

Model	Width	Depth	Height	Spits	Birds	# Burners	Gas output		Ship weight		Price
							BTU/hr.	(kW)	Lbs	(kg)	
ACB-4	45½" (1156)	25½" (648)	55¾" (1416)	4	16-20	1	35K	(10)	525	(238)	\$20,000

HIGH PRODUCTION 7 SPIT CHICKEN ROTISSERIE

Model	Width	Depth	Height	Spits	Birds	# Burners	Gas output		Ship weight		Price
							BTU/hr.	(kW)	Lbs	(kg)	
ACB-7	45½" (1156)	25½" (648)	81" (2058)	7	28-35	3	105K	(31)	730	(331)	\$32,000

HIGH PRODUCTION 14 SPIT CHICKEN ROTISSERIE

Model	Width	Depth	Height	Spits	Birds	# Burners	Gas output		Ship weight		Price
							BTU/hr.	(kW)	Lbs	(kg)	
ACB-14	45½" (1156)	36¼" (914)	81" (2058)	14	56-70	3	105K	(31)	850	(386)	\$45,000

ACCESSORIES FOR ABOVE UNITS

Spit Rod Assembly Complete with Handle and Prongs A31100 **\$350**



*Must specify type of gas and elevation if over 2000 ft. when ordering.



STOCK POT RANGES

FEATURES

- Stainless steel exterior body
- Cast-iron 3-Ring 90,000 BTU/hr. burner
- Stainless steel pilots for instant ignition
- Dual control valves, one for inner and middle rings, second for the outer ring
- Full-width removable grease tray for easy cleaning
- 6" adjustable legs



ARSP-18
Shown with optional casters.

24"
HIGH

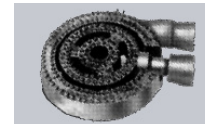


SPSH-18
Shown with optional casters.

18"
HIGH

ECONOMY STYLE STOCK POT STOVES WITH LOW PROFILE

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
SPSH-18	18" (457)	21" (534)	18" (458)	3-Ring	90K	(26)	130	(59)	\$2,450
SPSH-18-2	18" (457)	42" (1067)	18" (458)	3-Ring	180K	(53)	230	(104)	\$4,200
Plate Casters 6" High (set of 4)					A35117				\$450



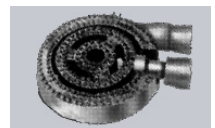
3-RING BURNER
Two adjustable valves.

HEAVY DUTY STOCK POT STOVES

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARSP-18	18" (458)	21" (534)	24" (610)	3-Ring	90K	(26)	155	(61)	\$2,680
ARSP-18-2	18" (458)	42" (1067)	24" (610)	3-Ring	180K	(53)	280	(107)	\$4,900
ARSP-J	18" (458)	21" (534)	24" (610)	Jet	125K	(37)	160	(61)	\$3,500
ARSP-J-2	18" (458)	42" (1067)	24" (610)	Jet	250K	(73)	320	(107)	\$7,000
Plate Casters 6" High (set of 4)					A35117				\$450



23-TIP JET BURNER
High heat 125,000 BTU.



3-RING BURNER
Two adjustable valves.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



GREEN FLAME RANGES (Pilotless Ignition System, used on all Burners, Griddles and Ovens)



ARGF-4



ARGF-6



ARGF-8



ARGF-8B-CL-SBR



ARGF-10



ARGF-36G-6B-CC

FEATURES

- No standing pilots creating a safer kitchen
- Electronic Ignition System on all burners, griddles and ovens
- Ideal use for, churches, fire departments, retirement homes, daycare facilities, and other installations where a commercial range is required

24" GREEN FLAME RANGE (20" SPACE SAVER OVEN)

Model	Description	Gas Output		Ship Weight		Price
		BTU/hr.	(kW)	Lbs	(kg)	
ARGF-4	4 Burners	127K	(37)	315	(143)	\$13,000
ARGF-4-SB	4 Burners	97K	(28)	245	(111)	\$12,500
ARGF-12G-2B	12" Griddle and 2 Burners	97K	(28)	330	(150)	\$14,000
ARGF-12G-2B-SB	12" Griddle and 2 Burners	70K	(21)	260	(118)	\$13,500

36" GREEN FLAME RANGE (26-1/2" OVEN)

ARGF-6	6 Burners	185K	(54)	406	(191)	\$15,950
ARGF-12G-4B	12" Griddle and 4 Burners	155K	(45)	425	(204)	\$17,717
ARGF-24G-2B	24" Griddle and 2 Burners	125K	(37)	440	(204)	\$19,000

48" GREEN FLAME RANGE (TWO 20" SPACE SAVER OVENS)

ARGF-8	8 Burners with 2-20" Ovens	254K	(74)	600	(264)	\$23,000
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48" GREEN FLAME RANGE (ONE 26-1/2" OVEN AND STORAGE BASE)

ARGF-8B-126-SB	8 Burner with Standard Oven/Storage Base	235K	(69)	580	(264)	\$23,000
ARGF-24G-4B-126	24" Griddle, 4 Burners Standard Oven/Storage Base	175K	(42)	626	(284)	\$23,000
ARGF-36G-2B-126	36" Griddle, 2 Burners Standard Oven/Storage Base	145K	(41)	640	(290)	\$25,000

60" GREEN FLAME RANGE (ONE 26-1/2" OVEN AND ONE 20")

ARGF-10	10 Burners, Standard/Space Saver Ovens	312K	(91)	732	(332)	\$25,050
ARGF-24G-6B	24" Griddle and 6 Burners, Standard/Space Saver Ovens	252K	(74)	757	(343)	\$25,000
ARGF-36G-4B	36" Griddle and 4 Burners, Standard/Space Saver Ovens	222K	(65)	765	(347)	\$26,000
ARGF-6B-24RG	6 Burners, 24" Raised Griddle Standard/Space Saver Ovens	282K	(83)	814	(369)	\$32,000

72" GREEN FLAME RANGE (TWO 26-1/2" OVENS)

ARGF-12	12 Burners, 2 Standard Ovens	370K	(108)	1021	(463)	\$34,000
ARGF-24G-8B	24" Griddle, 8 Burners and 2 Standard Ovens	310K	(91)	1075	(488)	\$35,000
ARGF-36G-6B	36" Griddle, 6 Burners and 2 Standard Ovens	280K	(82)	1100	(499)	\$35,500
ARGF-48G-4B	48" Griddle, 4 Burners and 2 Standard Ovens	250K	(73)	1145	(519)	\$36,000

Convection Oven Base (CL or CR)		Add	\$3,000
Innovention Oven		Add	\$3,000
Space Saver Innovention Oven Base on 24"		Add	\$2,000
Plate Casters 6" High (set of 4)	A35117	Add	\$450
Plate Casters 6" High (set of 6)	A35118	Add	\$600

For options and accessories, see page 4.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



MEDALLION HEAVY DUTY HOTEL / RESORT RESTAURANT SERIES



Sleek and Streamlined with the kind of raw power that makes a Hotel/ Resort kitchen perform at top speeds. American Range heavy-duty hotel equipment can easily accommodate the unique and specific work-load requirements of any commercial kitchen. Medallion cooking systems have been engineered and built with years of service in mind.

Robustly designed, hand-crafted and built to deliver exact precision.

Heavy gauge stainless steel, welded construction to insure a solid chassis. Latest technology and superior components are used on every product to produce rapid heat, performance and longevity for high volume applications.

STANDARD FEATURES

- Heavy duty stainless steel front and sides
- Burner box stainless steel bottom for open burner units
- 6" adjustable chrome plated legs
- 100% safety pilot for oven
- Porcelainized oven interior
- Two oven racks with three positions on standard ovens
- 1-1/4" front manifold
- Oven thermostat temperature range:
 - 250°F to 500°F (121°C to 260°C)
 - 7-5/8" (194 mm) stainless steel front rail extends from 6-1/16" (154 mm) to 7-5/8" (194 mm)
 - Four 37,000 BTU/hr. , (11 kW). Two piece removable burners
 - Six 30,000 BTU/hr. , (9 kW) Two piece removable burners
 - Removable cast-iron grates over each burner
- One piece aluminized steel drip tray covering all burners
- One single fully protected standing pilot covering each of the front and rear burner section
- Piezo spark ignition for oven
- 40,000 BTU/hr. , (12 kW) Cast-iron oven burner.
- 30,000 BTU/hr. , (9 kW) Convection oven burner



BURNERS

Our anti-clog removable burners are more efficient than other manufacturers in the industry with a robust flame to operate in low and high settings.



STAINLESS STEEL INTERIOR

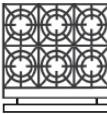
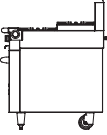
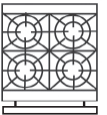
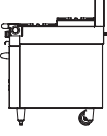
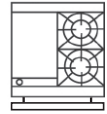
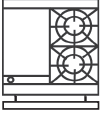
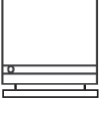
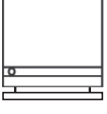
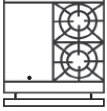
Medallion range interior is supplied standard with a black porcelainized surface for easy cleaning. Stainless steel interior surface finish is also available as an option.



ROBUST GRIDDLE PLATE

The griddle thickness offers exceptional heat retention and recovery. The grease channel accommodates a 3" wide spatula and the grease can holds 1 gallon of grease.

MEDALLION HEAVY DUTY SERIES 34" OR 36" WIDTHS

Model	Description	Gas output		Ship weight		Price
		BTU/hr.	(kW)	Lbs	(kg)	
6 Open Burners						
	HD34-6-1	Standard Oven	220K	(65)	450 (205)	\$19,780
	HD34-6-1C	Convection Oven	210K	(62)	500 (227)	\$27,212
	HD34-6-O	Storage Base	180K	(53)	435 (197)	\$14,480
	HD34-6-M	Modular Top	180K	(53)	240 (109)	\$11,987
6 Step-Up Open Burners						
	HD34-6SU-1	Standard Oven	220K	(65)	450 (205)	\$23,498
	HD34-6SU-1C	Convection Oven	210K	(62)	500 (227)	\$29,967
	HD34-6SU-O	Storage Base	180K	(53)	435 (197)	\$17,894
	HD34-6SU-M	Modular Top	180K	(53)	240 (109)	\$15,858
4 Open Burners						
	HD34-4-1	Standard Oven	188K	(55)	450 (205)	\$19,258
	HD34-4-1C	Convection Oven	178K	(52)	500 (227)	\$26,347
	HD34-4-O	Storage Base	148K	(43)	435 (197)	\$15,980
	HD34-4-M	Modular Top	148K	(43)	240 (109)	\$11,367
4 Step-Up Open Burners						
	HD34-4SU-1	Standard Oven	188K	(55)	450 (205)	\$23,498
	HD34-4SU-1C	Convection Oven	178K	(52)	500 (227)	\$29,967
	HD34-4SU-O	Storage Base	148K	(43)	435 (197)	\$17,894
	HD34-4SU-M	Modular Top	148K	(43)	240 (109)	\$15,858
17" Thermostatic Griddle, 2 Open Burners						
	HD34-17TG-2-1	Standard Oven	154K	(45)	660 (300)	\$23,604
	HD34-17TG-2-1C	Convection Oven	144K	(42)	675 (307)	\$29,891
	HD34-17TG-2-O	Storage Base	114K	(33)	575 (261)	\$17,649
	HD34-17TG-2-M	Modular Top	114K	(33)	375 (170)	\$15,285
17" Valve Control Griddle, 2 Open Burners						
	HD34-17VG-2-1	Standard Oven	154K	(45)	660 (300)	\$21,897
	HD34-17VG-2-1C	Convection Oven	144K	(42)	675 (307)	\$28,784
	HD34-17VG-2-O	Storage Base	114K	(33)	575 (261)	\$15,658
	HD34-17VG-2-M	Modular Top	114K	(33)	375 (170)	\$13,841
34" Thermostatic Griddle						
	HD34-34TG-1	Standard Oven	130K	(38)	800 (363)	\$25,865
	HD34-34TG-1C	Convection Oven	120K	(35)	800 (363)	\$33,681
	HD34-34TG-O	Storage Base	90K	(26)	641 (290)	\$20,670
	HD34-34TG-M	Modular Top	90K	(26)	525 (238)	\$17,869
34" Valve Control Griddle						
	HD34-34VG-1	Standard Oven	130K	(38)	635 (288)	\$21,519
	HD34-34VG-1C	Convection Oven	120K	(35)	685 (311)	\$28,609
	HD34-34VG-O	Storage Base	90K	(26)	625 (284)	\$15,704
	HD34-34VG-M	Modular Top	90K	(26)	530 (241)	\$13,689
17" Hot Top, 2-Open Burners						
	HD34-1HT-2-1	Standard Oven	154K	(45)	490 (222)	\$21,862
	HD34-1HT-2-1C	Convection Oven	144K	(42)	520 (236)	\$28,843
	HD34-1HT-2-O	Storage Base	114K	(33)	480 (218)	\$16,278
	HD34-1HT-2-M	Modular Top	114K	(33)	260 (118)	\$13,727

Notes: C = Convection oven, O = Storage base, M = Modular, no base



OVEN FEATURES

- H-shaped cast-iron oven burner for optimal even cooking heat
- 40K BTU/hr. , (12 kW) for standard oven
- 30K BTU/hr. , (9 kW) for convection oven
- Tubular steel burner



HD34-6-1
Shown with optional
backguard and shelves.

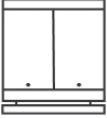
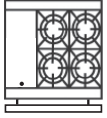
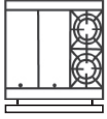
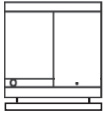
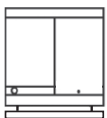
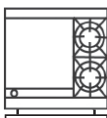
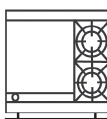
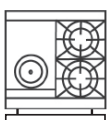
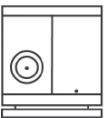
OPEN BURNERS

- Two-piece, non-gasket, and anti-clog burners
- Designed and constructed with perimeter burner ports aligned at 45°
- Inner simmer ring burner ports for optimal flame coverage when broiling, sautéing or simmering
- The cast bowl grate design enhances heat deflection and performance
- The grate design is flush with the plate rail for full use of top surface

*Must specify type of gas and elevation if over 2000 ft. when ordering.



MEDALLION HEAVY DUTY SERIES 34" OR 36" WIDTHS

Model	Description	Gas output		Ship weight		Price
		BTU/hr.	(kW)	Lbs	(kg)	
(2) 17" Hot Top Sections						
	HD34-2HT-1	Standard Oven	120K	(35)	540 (245)	\$20,678
	HD34-2HT-1C	Convection Oven	110K	(32)	590 (268)	\$27,849
	HD34-2HT-O	Storage Base	80K	(23)	310 (141)	\$15,820
	HD34-2HT-M	Modular Top	80K	(23)	220 (100)	\$12,748
(1) 11" Hot Top, 4-Open Burners						
	HD34-1HT-4-1	Standard Oven	190K	(56)	440 (200)	\$20,843
	HD34-1HT-4-1C	Convection Oven	180K	(53)	490 (222)	\$28,629
	HD34-1HT-4-O	Storage Base	150K	(44)	430 (195)	\$15,967
	HD34-1HT-4-M	Modular Top	150K	(44)	210 (96)	\$12,967
(2) 11" Hot Top Sections, 2-Open Burners						
	HD34-2HT-2-1	Standard Oven	160K	(47)	490 (222)	\$20,848
	HD34-2HT-2-1C	Convection Oven	150K	(44)	540 (245)	\$27,850
	HD34-2HT-2-O	Storage Base	120K	(35)	480 (218)	\$15,982
	HD34-2HT-2-M	Modular Top	120K	(35)	240 (109)	\$13,250
17" Thermostatic Griddle, 17" Hot top						
	HD34-17TG-1HT-1	Standard Oven	120K	(35)	575 (261)	\$23,296
	HD34-17TG-1HT-1C	Convection Oven	110K	(32)	625 (284)	\$29,685
	HD34-17TG-1HT-O	Storage Base	80K	(23)	565 (257)	\$17,487
	HD34-17TG-1HT-M	Modular Top	80K	(23)	345 (157)	\$15,653
17" Valve Control Griddle, 17" Hot top						
	HD34-17VG-1HT-1	Standard Oven	120K	(35)	575 (261)	\$21,598
	HD34-17VG-1HT-1C	Convection Oven	110K	(32)	625 (284)	\$28,670
	HD34-17VG-1HT-O	Storage Base	80K	(23)	565 (257)	\$15,987
	HD34-17VG-1HT-M	Modular Top	80K	(23)	345 (157)	\$13,681
23" Thermostatic Griddle, (2) Open Burners						
	HD34-23TG-2-1	Standard Oven	160K	(47)	605 (275)	\$23,498
	HD34-23TG-2-1C	Convection Oven	150K	(44)	655 (297)	\$29,967
	HD34-23TG-2-O	Storage Base	120K	(35)	595 (270)	\$17,844
	HD34-23TG-2-M	Modular Top	120K	(35)	375 (170)	\$15,758
23" Valve Control Griddle, (2) Open Burners						
	HD34-23VG-2-1	Standard Oven	160K	(47)	605 (275)	\$20,850
	HD34-23VG-2-1C	Convection Oven	150K	(44)	655 (297)	\$27,960
	HD34-23VG-2-O	Storage Base	120K	(35)	595 (270)	\$14,847
	HD34-23VG-2-M	Modular Top	120K	(35)	375 (170)	\$13,250
(1) French Top, (2) Open Burners						
	HD34-1FT-2-1	Standard Oven	154K	(45)	480 (218)	\$19,648
	HD34-1FT-2-1C	Convection Oven	144K	(42)	530 (240)	\$29,960
	HD34-1FT-2-O	Storage Base	114K	(33)	470 (213)	\$16,590
	HD34-1FT-2-M	Modular Top	114K	(33)	250 (114)	\$15,750
(1) French Top, (1) 17" Hot Plate						
	HD34-1FT-1HT-1	Standard Oven	120K	(35)	530 (241)	\$20,943
	HD34-1FT-1HT-1C	Convection Oven	110K	(32)	580 (263)	\$28,685
	HD34-1FT-1HT-O	Storage Base	80K	(23)	520 (236)	\$17,680
	HD34-1FT-1HT-M	Modular Top	80K	(23)	300 (136)	\$14,847

Notes: C = Convection oven, O = Storage base, M = Modular, no base

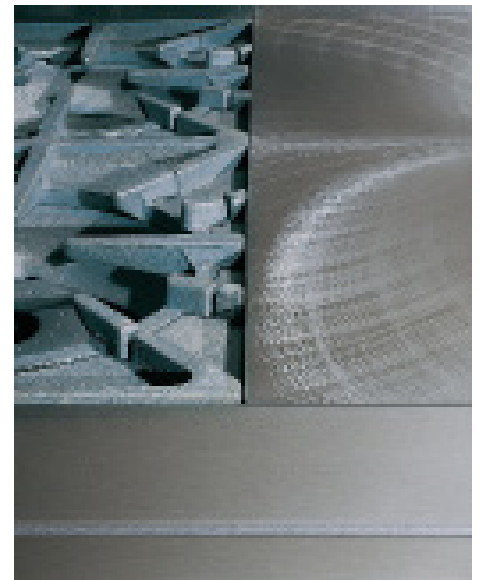


HD34-34VG-1

Shown with optional backguard and shelf.

GRIDDLE TOPS

1-1/4" thick griddle blanchard ground steel plate, 24" deep cooking surface. The griddle surface is heated by 30K BTU/hr. (9 kW) each "H-type" cast-iron burners which offer superior heat distribution.



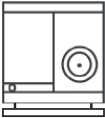
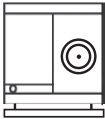
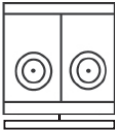
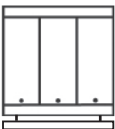
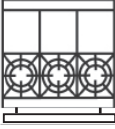
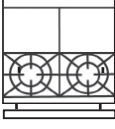
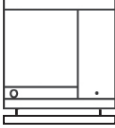

FLUSH MOUNT GRATES

Flush mount front grates leveled with stainless steel rail for full use of top surface, making transfer of pots a breeze.

*Must specify type of gas and elevation if over 2000 ft. when ordering.



MEDALLION HEAVY DUTY SERIES 34" OR 36" WIDTHS

Model	Description	Gas output		Ship weight		Price
		BTU/hr. (kW)	Lbs (kg)	Lbs (kg)		
17" Thermostatic Griddle, 17" French Top						
	HD34-17TG-1FT-1	Standard Oven	120K (35)	545 (247)		\$24,984
	HD34-17TG-1FT-1C	Convection Oven	110K (32)	595 (270)		\$29,785
	HD34-17TG-1FT-O	Storage Base	80K (23)	535 (243)		\$20,667
	HD34-17TG-1FT-M	Modular Top	80K (23)	315 (143)		\$17,654
17" Valve Control, 17" French Top						
	HD34-17VG-1FT-1	Standard Oven	120K (35)	545 (247)		\$22,890
	HD34-17VG-1FT-1C	Convection Oven	110K (32)	595 (270)		\$28,967
	HD34-17VG-1FT-O	Storage Base	80K (23)	535 (243)		\$19,860
	HD34-17VG-1FT-M	Modular Top	80K (23)	315 (143)		\$15,675
(2) 17" French Top Sections						
	HD34-2FT-1	Standard Oven	120K (35)	520 (236)		\$19,985
	HD34-2FT-1C	Convection Oven	110K (32)	570 (259)		\$27,648
	HD34-2FT-O	Storage Base	80K (23)	510 (232)		\$15,860
	HD34-2FT-M	Modular Top	80K (23)	290 (132)		\$13,900
(3) 11" Hot Top Sections						
	HD34-3HT-1	Standard Oven	130K (38)	550 (250)		\$21,848
	HD34-3HT-1C	Convection Oven	120K (35)	600 (272)		\$24,785
	HD34-3HT-O	Storage Base	90K (26)	540 (245)		\$15,920
	HD34-3HT-M	Modular Top	90K (26)	320 (145)		\$13,948
(3) 11" Hot Top/Open Burner Sections						
	HD34-3HT3-1	Standard Oven	175K (52)	550 (250)		\$20,943
	HD34-3HT3-1C	Convection Oven	165K (49)	600 (272)		\$28,645
	HD34-3HT3-O	Storage Base	135K (40)	540 (245)		\$15,620
	HD34-3HT3-M	Modular Top	135K (40)	320 (145)		\$13,748
(2) 17" Hot Top/Open Burner Sections						
	HD34-2HT2-1	Standard Oven	154K (45)	480 (218)		\$20,943
	HD34-2HT2-1C	Convection Oven	144K (42)	530 (240)		\$28,645
	HD34-2HT2-O	Storage Base	114K (33)	470 (213)		\$15,620
	HD34-2HT2-M	Modular Top	114K (33)	250 (114)		\$13,748
23" Thermostatic Griddle, (1) 11" Hot Top						
	HD34-23TG-1HT-1	Standard Oven	130K (38)	605 (275)		\$25,863
	HD34-23TG-1HT-1C	Convection Oven	120K (35)	655 (297)		\$33,688
	HD34-23TG-1HT-O	Storage Base	90K (26)	595 (270)		\$20,687
	HD34-23TG-1HT-M	Modular Top	90K (26)	375 (170)		\$17,869
23" Valve Control Griddle, (1) 11" Hot Top						
	HD34-23VG-1HT-1	Standard Oven	130K (38)	605 (275)		\$21,519
	HD34-23VG-1HT-1C	Convection Oven	120K (35)	655 (297)		\$28,617
	HD34-23VG-1HT-O	Storage Base	90K (26)	595 (270)		\$18,718
	HD34-23VG-1HT-M	Modular Top	90K (26)	375 (170)		\$13,689

Notes: C = Convection oven, O = Storage base, M = Modular, no base



HD34-1FT-1HT-1
Shown with optional backguard and shelf.



HOT TOP FEATURES

- Heavy duty polished tops available in a wide variety of sizes and layouts
- Burners rated for up to 40K BTU/hr.
- Even heat throughout the top surface
- Manual control for each burner



FRENCH TOP FEATURES

- Circular steel iron ring and cover lift-off so cooking pan can be placed directly on the intense open flame
- Temperature gradually reduce toward the rear of each top for simmering, each burner manually controlled
- Two removable circular rings are located directly over burner for sautéing
- Cast-iron ring burner rated at 40K BTU/hr. , (12 kW)



*Must specify type of gas and elevation if over 2000 ft. when ordering.



MEDALLION SALAMANDER AND CHEESEMELTER



Model	Description	Gas output		Ship weight		Price
		BTU/hr. (kW)		Lbs	(kg)	
HD24-SM	24" Infrared Salamander	25K	(7)	160	(72)	\$8,750
HD34-SM	34" Infrared Salamander with dual control	35K	(9)	183	(83)	\$9,985



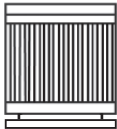
HD24-CM	24" Infrared Cheesemelter	25K	(7)	156	(71)	\$7,220
HD34-CM	34" Infrared Cheesemelter	35K	(11)	183	(83)	\$9,984
HD48-CM	48" Infrared Cheesemelter	40K	(12)	230	(104)	\$12,093
HD60-CM	60" Infrared Cheesemelter	55K	(16)	295	(134)	\$15,542
HD72-CM	72" Infrared Cheesemelter	70K	(21)	355	(161)	\$18,758
HD84-CM	84" Infrared Cheesemelter	75K	(22)	450	(204)	\$22,259

MEDALLION HEAVY DUTY RADIANT BROILER

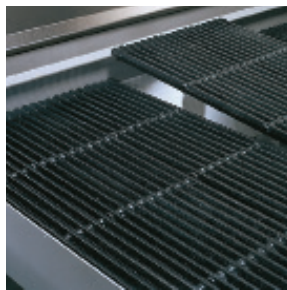
RADIANT BROILER FEATURES

- Heavy duty H-type cast-iron burners at 30K BTU/hr. , (9 kW) each
- Removable reinforced cast-iron radiants prevent clogging of burners and provides even broiling
- Slanted cooking surface provides a range of cooking temperatures
- Full-width grease trough and large capacity removable drip pan

Model	Description	Gas output		Ship weight		Price
		BTU/hr. (kW)		Lbs	(kg)	
HD34-CRBR-O	Radiant broiler with additional pull-out rack and storage base	90K	(26)	500	(227)	\$27,853



MEDALLION HEAVY DUTY RADIANT BROILER



- Slanted cooking surface provides a range of cooking temperatures
- Individually controlled 30K BTU/hr. , (9 kW) H-type heavy duty cast-iron burners
- Removable reinforced cast-iron radiants prevent clogging of burners and provide even searing and cooking
- Cast-iron heavy duty top grates provide attractive char-broil markings
- Top grate sections are easy to remove for cleaning
- Each top grate blade has a built in grease channel that allows excess grease to flow to the front grease trough minimizing flare-ups
- Full-width grease trough and a large capacity removable drip pan



HD34-CRB-O





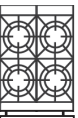

Model	Description	Gas output		Ship weight		Price
		BTU/hr. (kW)		Lbs	(kg)	
HD34-CRB-1	Standard Oven	130K	(38)	510	(232)	\$28,870
HD34-CRB-1C	Convection Oven	120K	(35)	560	(254)	\$38,373
HD34-CRB-O	Storage Base	90K	(26)	410	(186)	\$21,984
HD34-CRB-M	Modular Top	90K	(26)	400	(182)	\$19,950






*Must specify type of gas and elevation if over 2000 ft. when ordering.




MEDALLION HEAVY DUTY SERIES FILL-IN UNITS

Model	Description	Gas output		Ship weight		Price
		BTU/hr.	(kW)	Lbs	(kg)	
OPEN BURNER FILL-IN UNITS						
11" 2-Open Burners						
	HD11-2-O	Storage Base	60K	(18)	140 (64)	\$6,920
	HD11-2-M	Modular Top	60K	(18)	55 (25)	\$5,340
	HD11-2SU-O	Step-Up Storage Base	60K	(18)	140 (64)	\$8,527
	HD11-2SU-M	Step-Up Modular Top	60K	(18)	55 (25)	\$7,815
17" 2-Open Burners						
	HD17-2-O	Storage Base	74K	(22)	215 (98)	\$8,289
	HD17-2-M	Modular Top	74K	(22)	105 (48)	\$7,700
	HD17-2SU-O	Step-Up Storage Base	74K	(22)	215 (98)	\$10,875
	HD17-2SU-M	Step-Up Modular Top	74K	(22)	105 (48)	\$9,153
22" 4-Open Burners						
	HD22-4-O	Storage Base	120K	(36)	280 (128)	\$9,170
	HD22-4-M	Modular Top	120K	(36)	110 (50)	\$7,985
	HD22-4SU-O	Step-Up Storage Base	120K	(36)	280 (128)	\$11,563
	HD22-4SU-M	Step-Up Modular Top	120K	(36)	110 (50)	\$11,250

HOT PLATE FILL-IN UNITS

11" Hot Top						
	HD11-1HT-O	Storage Base	30K	(9)	185 (84)	\$6,850
	HD11-1HT-M	Modular Top	30K	(9)	110 (50)	\$4,980
17" Hot Top						
	HD17-1HT-O	Storage Base	40K	(12)	265 (120)	\$9,348
	HD17-1HT-M	Modular Top	40K	(12)	155 (70)	\$8,620
22" Hot Top						
	HD22-2HT-O	Storage Base	60K	(18)	340 (154)	\$9,755
	HD22-2HT-M	Modular Top	60K	(18)	200 (91)	\$8,515

FRENCH TOP FILL-IN UNITS

17" French Top						
	HD17-1FT-O	Storage Base	40K	(12)	255 (116)	\$10,780
	HD17-1FT-M	Modular Top	40K	(12)	145 (66)	\$9,685

OPEN BURNERS

- Two-piece, non-gasket, lift-off anti-clog burners
- Designed and constructed with perimeter burner ports aligned at 45°
- Inner simmer ring burner ports for optimal flame coverage when broiling, sautéing, or simmering
- The cast bowl grate design enhances heat deflection and performance
- The grate design is flush with the plate rail for full use of top surface



BURNERS

Anti-clog removable burners are more efficient than other manufacturers in the industry with a robust flame to operate on low and high settings.

HOT TOP FEATURES

- Heavy duty polished tops available in a wide variety of sizes and layouts
- Burners rated for up to 40K BTU/hr.
- Even heat throughout the top surface
- Manual control for each burner

FRENCH TOP FEATURES

- Circular steel iron ring and cover lift-off so cooking pan can be placed directly on the intense open flame
- Temperature gradually reduces toward the rear of each top for simmering, each burner is manually controlled
- Two removable circular rings are located directly over burner for sautéing
- Cast-iron ring burner rated at 40K BTU/hr. , (12 kW)

*Must specify type of gas and elevation if over 2000 ft. when ordering.




MEDALLION HEAVY DUTY SERIES FILL-IN UNITS


Model	Description	Gas output		Ship weight		Price
		BTU/hr.	(kW)	Lbs	(kg)	

GRIDDLE TOP VALVE CONTROL FILL-IN UNITS


12" Valve Control Griddle

	HD12-12VG-O	Storage Base	30K	(9)	230	(104)	\$7,250
	HD12-12VG-M	Modular Top	30K	(9)	155	(70)	\$5,678

18" Valve Control Griddle


	HD18-18VG-O	Storage Base	40K	(12)	310	(141)	\$9,450
	HD18-18VG-M	Modular Top	40K	(12)	200	(91)	\$8,745

24" Valve Control Griddle


	HD24-24VG-O	Storage Base	60K	(18)	415	(188)	\$9,820
	HD24-24VG-M	Modular Top	60K	(18)	270	(122)	\$8,375

GRIDDLE TOP THERMOSTAT CONTROL FILL-IN UNITS


12" Thermostatic Griddle

	HD12-12TG-O	Storage Base	30K	(9)	230	(104)	\$8,885
	HD12-12TG-M	Modular Top	30K	(9)	155	(70)	\$7,340


18" Thermostatic Griddle

	HD18-18TG-O	Storage Base	40K	(12)	310	(141)	\$10,590
	HD18-18TG-M	Modular Top	40K	(12)	200	(91)	\$9,250


24" Thermostatic Griddle

	HD24-24TG-O	Storage Base	60K	(18)	415	(188)	\$12,560
	HD24-24TG-M	Modular Top	60K	(18)	270	(122)	\$11,250

SPREADERS RANGE MATCH FILL-IN UNITS, SPACERS

	Model	Description	Ship weight		Price	
			Lbs	(kg)		
	HD12-SP-M	12" Modular Spreader Top	105	(48)	\$3,075	
	HD18-SP-M	18" Modular Spreader Top	130	(59)	\$3,840	
	HD24-SP-M	24" Modular Spreader Top	155	(71)	\$5,135	
	HD34-SP-M	34" Modular Spreader Top	180	(82)	\$5,988	
	HD18-SP-M	HD36-SP-M	36" Modular Spreader Top	208	(93)	\$5,988

Spreader With Storage Base

	HD12-SP-O	12" Spreader Top – Storage Base	153	(70)	\$3,980
	HD18-SP-O	18" Spreader Top – Storage Base	183	(83)	\$4,560
	HD24-SP-O	24" Spreader Top – Storage Base	213	(97)	\$6,278
	HD34-SP-O	34" Spreader Top – Storage Base	243	(111)	\$6,800
	HD36-SP-O	36" Spreader Top – Storage Base	268	(122)	\$6,800
	HD18-SP-O	HD17-SP-S	17" Sink in cabinet	180	(82)
	HD24-SP-S	24" Sink in cabinet	210	(95)	\$7,690



GRIDDLE TOPS WITH LARGE GREASE CAN

The grease channel accommodates a 3" wide spatula and the grease can holds 1 gallon of grease.

GRIDDLE TOPS

1-1/4" thick griddle blanchard ground steel plate, 24" deep cooking surface. The griddle surface is heated by 30,000 BTU/hr. each "H-type" cast-iron burners which offer superior heat distribution.

The griddle thickness offers exceptional heat retention and recovery. The grease catcher channel accommodates a 3" wide spatula and the grease can holds 1 gallon of grease.



HD17-SP-S 17" Sink in cabinet

SPREADER OPTIONS

Stainless Steel Door: 12", 18" and 24"

Open Cabinets **\$1,728**

34" and 36" Open Cabinets **\$2,228**

Plate caster, set of (4) A35117 **\$450**

Cut Out Top: **\$1,191**

Electric bain-marie: Stainless Steel Door

and Faucet for 17", 18", 24", 34" and 36" width models, **\$6,144**

*Must specify type of gas and elevation if over 2000 ft. when ordering.



MEDALLION HEAVY DUTY MODULAR SERIES **34" AND 36" AVAILABLE**

Model	Description	Gas output		Ship weight		Price
		BTU/hr.	(kW)	Lbs	(kg)	
HD34-6-M	(6) Open Burners	180K	(53)	240	(109)	\$11,987
HD34-6SU-M	(6) Step-up Open Burners	180K	(53)	240	(109)	\$15,858
HD34-4-M	(4) Open Burners	148K	(43)	240	(109)	\$11,367
HD34-4SU-M	(4) Step-up Open Burners	148K	(43)	240	(109)	\$15,858
HD34-17TG-2-M	17" Thermostatic Griddle and (2) Open Burners	114K	(33)	375	(170)	\$15,285
HD34-17VG-2-M	17" Valve Control Griddle and (2) Open Burners	114K	(33)	375	(170)	\$13,841
HD34-34TG-M	34" Thermostatic Griddle	90K	(26)	525	(238)	\$17,869
HD34-34VG-M	34" Valve Control Griddle	90K	(26)	530	(241)	\$13,689
HD34-1HT-2-M	17" Hot Top, (2) Open Burners	114K	(33)	260	(118)	\$13,727
HD34-2HT-M	(2) 17" Hot Top Sections	80K	(23)	220	(100)	\$12,748
HD34-1HT-4-M	(1) 11" Hot Top, (4) Open Burners	150K	(44)	210	(96)	\$12,967
HD34-2HT-2-M	(2) 11" Hot Top Sections, (2) Open Burners	120K	(35)	240	(109)	\$13,250
HD34-17TG-1HT-M	17" Thermostatic Griddle, 17" Hot top	80K	(23)	345	(157)	\$15,653
HD34-17VG-1HT-M	17" Valve Control Griddle, 17" Hot top	80K	(23)	345	(157)	\$13,681
HD34-23TG-2-M	23" Thermostatic Griddle, (2) Open Burners	120K	(35)	375	(170)	\$15,758
HD34-23VG-2-M	23" Valve Control Griddle, (2) Open Burners	120K	(35)	375	(170)	\$13,250
HD34-1FT-2-M	(1) French Top, (2) Open Burners	114K	(33)	250	(114)	\$15,750
HD34-1FT-1HT-M	17" French Top, 17" Hot top	80K	(23)	300	(136)	\$14,847
HD34-17TG-1FT-M	17" Thermostatic Griddle, 17" French Top	80K	(23)	315	(143)	\$17,654
HD34-17VG-1FT-M	17" Valve Control Griddle, 17" French Top	80K	(23)	315	(143)	\$15,675
HD34-2FT-M	(2) 17" French Top Sections	80K	(23)	290	(132)	\$13,900
HD34-3HT-M	(3) 11" Hot Top Sections	90K	(26)	320	(145)	\$13,948
HD34-3HT3-M	(3) 11" Hot Top, (3) Open Burner Sections	135K	(40)	320	(145)	\$13,748
HD34-2HT2-M	(2) 17" Hot Top/Open Burner Sections	114K	(33)	250	(114)	\$13,748
HD34-23TG-1HT-M	23" Thermostatic Griddle, (1) 11" Hot top	90K	(26)	375	(170)	\$17,869
HD34-23VG-1HT-M	23" Valve Control Griddle, (1) 11" Hot top	90K	(26)	375	(170)	\$13,689
HD34-34PG-M	34" "Plancha" Griddle	90K	(26)	405	(184)	\$15,965
HD34-CRB-M	34" Stainless Steel Radiant Broiler, Rack	90K	(26)	400	(182)	\$21,984
HD11-2-M	11" (2) Open Burners	60K	(18)	55	(25)	\$5,340
HD11-2SU-M	11" (2) Open Burners Step-Up	60K	(18)	55	(25)	\$7,815
HD11-1HT-M	11" Hot Top	30K	(9)	110	(50)	\$4,980
HD12-12VG-M	12" Valve Control Griddle	30K	(9)	200	(91)	\$5,678
HD12-12TG-M	12" Thermostatic Control Griddle	30K	(9)	200	(91)	\$7,340
HD17-2-M	17" (2) Open Burners	74K	(22)	105	(48)	\$7,700
HD17-2SU-M	17" (2) Open Burners Step-Up	74K	(22)	105	(48)	\$9,153
HD17-1HT-M	17" Hot Top	40K	(12)	155	(70)	\$8,620
HD17-1FT-M	17" French Top	40K	(12)	145	(66)	\$9,685
HD18-18VG-M	18" Valve Control Griddle	40K	(12)	200	(91)	\$8,745
HD18-18TG-M	18" Thermostatic Griddle	40K	(12)	200	(91)	\$9,250
HD22-4-M	22" (4) Open Burners	120K	(36)	105	(48)	\$7,985
HD22-4SU-M	22" (4) Open Burners Step-Up	120K	(36)	105	(48)	\$11,250
HD22-2HT-M	22" Hot Top	60K	(18)	155	(70)	\$8,515
HD24-24VG-M	24" Valve Control Griddle	60K	(18)	200	(91)	\$8,375
HD24-24TG-M	24" Thermostatic Control Griddle	60K	(18)	200	(91)	\$11,250

M = Modular, no base

Stem Casters 6" High (set of 4)

A35119 **\$450**

Stem Casters 6" High (set of 6)

A35120 **\$600**

Additional widths are also available contact factory for pricing



*Must specify type of gas and elevation if over 2000 ft. when ordering.



HD34-34VG-M

Shown with optional backguard and shelf and stainless steel stand with optional casters.

MEDALLION HEAVY DUTY BACKGUARDS AND SHELVES **34" AND 36" AVAILABLE**

	Backguard Model	Width	Ship weight		S/S Front	S/S
			Lbs	(kg)		
10" High S/S low profile						
	HDL-PBG-11	11" (279)	9	(4)	\$814	\$376
	HDL-PBG-17	17" (431)	12	(5)	1,109	\$426
	HDL-PBG-24	24" (610)	15	(7)	1,263	\$605
	HDL-PBG-34	34" (864)	15	(7)	1,474	\$758
	HDL-PBG-36	36" (915)	15	(7)	1,474	\$758
	HDL-PBG-51	51" (1295)	20	(9)	1,767	\$820
	HDL-PBG-68	68" (1727)	26	(12)	2,104	\$956
17" High S/S low profile						
	HD17-BG-11	11" (279)	14	(6)	\$911	\$376
	HD17-BG-17	17" (431)	20	(9)	1,148	\$426
	HD17-BG-24	24" (610)	29	(13)	1,294	\$605
	HD17-BG-34	34" (864)	23	(10)	1,480	\$758
	HD17-BG-36	36" (915)	23	(10)	1,480	\$758
	HD17-BG-51	51" (1295)	32	(15)	1,810	\$841
	HD17-BG-68	68" (1727)	41	(19)	2,141	\$995
22" high S/S backguard						
	HD22-BG-11	11" (279)	20	(9)	\$1,064	\$605
	HD22-BG-17	17" (431)	23	(10)	1,301	\$689
	HD22-BG-24	24" (610)	23	(10)	1,565	\$758
	HD22-BG-34	34" (864)	32	(15)	1,676	\$841
	HD22-BG-36	36" (915)	32	(15)	1,810	\$841
	HD22-BG-51	51" (1295)	44	(20)	1,977	\$1,202
	HD22-BG-68	68" (1727)	55	(25)	2,306	\$1,301
34" high S/S backguard						
	HD34-BG-11	11" (279)	27	(12)	\$1,221	\$605
	HD34-BG-17	17" (431)	32	(15)	1,454	\$689
	HD34-BG-24	24" (610)	32	(15)	1,606	\$803
	HD34-BG-34	34" (864)	42	(19)	2,014	\$1,064
	HD34-BG-36	36" (915)	42	(19)	1,830	\$1,064
	HD34-BG-51	51" (1295)	57	(26)	1,986	\$1,109
	HD34-BG-68	68" (1727)	71	(32)	2,522	\$1,224
22" high S/S backguard with shelf						
	HDSD-HS-11	11" (279)	31	(14)	\$1,589	\$631
	HDSD-HS-17	17" (431)	42	(19)	1,749	\$718
	HDSD-HS-24	24" (610)	42	(19)	1,876	\$791
	HDSD-HS-34	34" (864)	47	(21)	2,315	\$878
	HDSD-HS-36	36" (915)	47	(21)	2,315	\$878
	HDSD-HS-51	51" (1295)	62	(28)	2,867	\$1,254
	HDSD-HS-68	68" (1727)	78	(35)	3,026	\$1,357
34" high S/S backguard with double shelf						
	HDDD-HS-11	11" (279)	49	(22)	\$2,712	\$631
	HDDD-HS-17	17" (431)	62	(28)	3,026	\$718
	HDDD-HS-24	24" (610)	62	(28)	3,433	\$838
	HDDD-HS-34	34" (864)	72	(33)	3,984	\$1,110
	HDDD-HS-36	36" (915)	72	(33)	3,984	\$1,110
	HDDD-HS-51	51" (1295)	95	(43)	4,309	\$1,158
	HDDD-HS-68	68" (1727)	119	(54)	5,236	\$1,404

Additional widths are available please contact factory for pricing.



STURDY HIGH SHELF

Solid aluminum stock, precisely machined end caps solid enough to hold stacks of pots and other heavy loads.



Streamlined styling for a sleeker look and robust construction built to withstand heavy loads.

MEDALLION FEATURES AND ACCESSORIES

CABINET OPTIONS

Rack slides (set of 2) Left A31050 or Right A31051	\$979
Up to 12" width Stainless Steel Back	A95009 \$681
Up to 24" width Stainless Steel Back	A95010 \$1,306
Up to 36" width Stainless Steel Back	A95011 \$1,306
Up to 72" width Stainless Steel Back	A95012 \$1,497

MODULAR STAINLESS STEEL BACKS

Up to 12" width	A95037 \$325
Up to 24" width	A95038 \$544
Up to 36" width	A95039 \$900
Up to 60" width	A95040 \$1,231
Up to 72" width	A95041 \$1,671

OVEN RACKS

Standard Oven	A31060 \$452
Convection Oven	A31062 \$452

GAS CONNECTION

3/4" Rear Gas Connection up to 250K BTUs (73kW).....	\$0
1-1/4" Front Manifold Gas Connection, up to 1M BTUs (293kW).....	\$0

STAINLESS STEEL COMMON FRONT LANDING LEDGE

Up to 48" (1219) width.....	\$1,319
Up to 60" (1524) width.....	\$1,370
Up to 96" (2438) width.....	
Up to 108" (2743) width.....	\$2,280
Up to 120" (3048) width.....	\$2,739

STAINLESS STEEL INTERIOR ON OPEN CABINET BASE

Up to 18" (475) width.....	\$1,374
Up to 36" (914) width.....	\$1,394

STAINLESS STEEL CENTER SHELF IN CABINET BASE

Up to 18" (475) width	\$765
Up to 36" (914) width	\$998

STAINLESS STEEL CABINET BASE DOOR

Up to 24" (610) width Each Door.....	\$1,728
Up to 36" (914) width Each Door.....	\$2,228

CASTERS AND LEGS

Plate Casters 6" High (set of 4).....	A35117 \$450
Plate Casters 6" High (set of 6).....	A35118 \$600
6" Adjustable Cone Legs Chrome Plated (set of 4).....	A35112 \$329
4" Adjustable Brush Nickel Legs for Modular Top (set of 4)....	A35100 \$398

CHAR-BROILERS

Cast-Iron Grate.....	A17050 \$374
Smooth Round Stainless Steel Grate.....	A17051 \$488

FRYER ACCESSORIES

Baskets for Models AF-50HE (set of 2).....	A33000 \$551
Stainless Steel Tank Cover For AF-50HE.....	A99415 \$280
Stainless Steel Drain Pan 4" Deep.....	A31027 \$1,225
Stainless Steel Vertical Flue Riser, 3"D X 13"W X 33"H	A95042 \$1,225
Stainless Steel Joiner Strip.....	A99463 \$345

GAS SHUT-OFF VALVES

3/4" NPT Gas Shut-Off Valve	A80117 \$265
1-1/4" NPT Gas Shut-Off Valve	A80045 \$622

QUICK DISCONNECT FLEX HOSE

3/4" x 48" Quick Disconnect w/restraining device	A53200 \$750
3/4" x 60" Quick Disconnect w/restraining device	A53201 \$900

LENGTH OF RUN FROM INCOMING MAIN GAS SUPPLY INCLUDING BATTERY

PIPE SIZE	GAS TYPE	LENGTH OF RUN FROM INCOMING MAIN GAS SUPPLY INCLUDING BATTERY				
		10 FT.	20 FT.	30 FT.	40 FT.	50 FT.
3/4"	NAT.	278K BTU/hr.	190K BTU/hr.	152K BTU/hr.	130K BTU/hr.	115K BTU/hr.
3/4"	LP.	695K BTU/hr.	475K BTU/hr.	380K BTU/hr.	325K BTU/hr.	287K BTU/hr.
1"	NAT.	520K BTU/hr.	350K BTU/hr.	258K BTU/hr.	245K BTU/hr.	215K BTU/hr.
1"	LP.	1,300K BTU/hr.	875K BTU/hr.	713K BTU/hr.	613K BTU/hr.	518K BTU/hr.
1-1/4"	NAT.	1,050K BTU/hr.	730K BTU/hr.	590K BTU/hr.	500K BTU/hr.	440K BTU/hr.
1-1/4"	LP.	2,625K BTU/hr.	1,825K BTU/hr.	1,475K BTU/hr.	1,250K BTU/hr.	1,100K BTU/hr.

LIMITED WARRANTY

Last Updated: August 22, 2023

LIMITED WARRANTY; EXCLUSIVE REMEDY: THIS LIMITED WARRANTY GIVES THE PERSON OR ENTITY BUYING THE PRODUCTS (DEFINED BELOW) DIRECTLY FROM SELLER (DEFINED BELOW) (SUCH PERSON OR ENTITY, "CUSTOMER") SPECIFIC LEGAL RIGHTS AND CUSTOMER MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE. American Range Corporation ("Seller") warrants its products (the "Products") to be free from defects in material and workmanship under normal use and service and when stored, maintained, and installed in strict accordance with factory recommendations. Seller's sole obligation to Customer under this warranty is the repair or replacement by Seller or a Seller-authorized service agency, at Seller's option, of any Product or any part thereof deemed defective upon Seller's examination, for a period of: (i) if Customer or any end-user customer is an individual consumer (a "Consumer"), the Warranty Duration from the date of delivery of the Products to Customer or such end-user customer, (ii) if Customer is not a Consumer, the Warranty Duration from the date of manufacture of the Products, and (iii) if any end-user customer is not a Consumer, the Warranty Duration from the date of purchase of the Products by such end-user customer from Seller's Distributor/Dealer, not to exceed (30) months from date of manufacture. A Consumer MUST provide proof of purchase of the Products from Seller or Seller's Distributor/Dealer, including the delivery date, to a Seller authorized service agency. If no product invoice or product registration is provided showing the date of delivery of the Products to a Consumer, Seller warrants the Products to be free from defects in material and workmanship for the Warranty Duration effective from the date of purchase by Consumer. A Customer or end-user customer that is not a Consumer MUST provide proof of purchase of the Products from Seller or Seller's Distributor/Dealer to a Seller authorized service agency. If no product invoice or product registration is provided showing the date of purchase of the Products to a Customer or end-user customer that is not a Consumer, Seller warrants the Products to be free from defects in material and workmanship for the Warranty Duration effective from the date of manufacture of the Products.

The "Warranty Duration" shall mean the specific periods and coverages set forth below for specific Product components, or, to the extent not listed below, twenty-four (24) months. Credit for Products or parts returned with the prior written permission of Seller will be subject to the terms shown on Seller's material return authorization form. PRODUCTS OR PARTS RETURNED WITHOUT PRIOR WRITTEN PERMISSION OF SELLER WILL NOT BE ACCEPTED FOR CREDIT. Expenses incurred by Customer or any end-user customer in returning, replacing or removing the Products will not be reimbursed by Seller. If the defect comes under the terms of this limited warranty, the Products will be repaired or replaced and returned to the Customer and the cost of return freight will be paid by Seller. The remedy of repair or replacement provided for herein is Customer's and any end-user customer's exclusive remedy. Any improper use, alteration, repairs, tampering, misapplication, improper installation, application of improper voltage or any other action or inaction by Customer, an end-user customer or others (including the use of any unauthorized service agency) that in Seller's sole judgment adversely affects the Product shall void this warranty. The warranty expressly provided herein may only be asserted by Customer and may not be asserted by Customer's customers or other users of the Products; provided, however, that if Customer is an authorized equipment dealer of Seller, Customer may assign the warranty herein to Customer's customers, subject to all of the limitations of these Terms, and in such case, the warranty shall be exclusively controlled by Seller in accordance with these Terms.

The Warranty Duration for broiler burners', lower and upper grates and radiants is 90 days.

The Warranty Duration for replacement parts is 90 days.

TO THE EXTENT NOT PROHIBITED BY LAW, THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF NONINFRINGEMENT, MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE EXPRESSLY DISCLAIMED.

THE FOLLOWING PARAGRAPH SHALL APPLY ONLY IF YOU ARE AN INDIVIDUAL CONSUMER: THE DISCLAIMERS OF IMPLIED WARRANTIES DISCUSSED ABOVE DO NOT APPLY TO YOU. HOWEVER, TO THE EXTENT NOT PROHIBITED BY LAW, WE LIMIT THE DURATION AND REMEDIES OF ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, TO THE DURATION OF ONE YEAR STARTING ON THE DATE OF DELIVERY OF YOUR PRODUCTS TO YOU. THE LIMITED WARRANTY DURATION IS NOT EXTENDED IF WE REPAIR OR REPLACE A WARRANTED PRODUCT. SELLER MAY CHANGE THE AVAILABILITY OF THIS LIMITED WARRANTY AT SELLER'S DISCRETION, BUT ANY CHANGES WILL NOT BE RETROACTIVE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU. NEITHER ANY PERFORMANCE OR OTHER CONDUCT, NOR ANY ORAL OR WRITTEN INFORMATION, STATEMENT OR ADVICE PROVIDED BY SELLER OR ANY OF SELLER'S SUPPLIERS, AGENTS OR EMPLOYEES WILL CREATE A WARRANTY, OR IN ANY WAY INCREASE THE SCOPE OR DURATION OF THIS LIMITED WARRANTY.

LIMITATIONS and EXCLUSIONS: This limited warranty is non-transferable and is limited to the following Products: ranges, counter hot plates, griddles, char-broilers, teppanyaki griddles, over-fired salamander broilers, cheesemelters, custom combo ranges, convection ovens, and counter equipment. Products purchased and installed for use outside the continental United States are excluded from this limited warranty. In addition, notwithstanding anything herein to the contrary, this limited warranty does not cover any product which has been modified by unauthorized personnel or changed from its original design, nor normal parts wear and tear and maintenance. Additionally, notwithstanding anything herein to the contrary, the limited warranty herein will not cover components in Seller's sole discretion such as, but not limited to, the following: coated incandescent light bulbs, fluorescent lights, heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, xenon light bulbs, LED lights, porcelain components, glass components, thermostats, tubes, glass components, fuses, or Product or part product failure in booster tanks, fin tube heat exchangers, or other water heating equipment caused by liming, sediment buildup, chemical attack, or freezing.

WARRANTY REGISTRATION INSTRUCTIONS: Product registration must be submitted within 90 days from the date of shipment from our factory to qualify for additional coverage. Registration may be submitted through the form on this webpage, through the form accessible through the QR code on the Product (where available), or by calling our Customer Service with the required information at Phone (818) 897-0808 Monday-Friday, 7:00 am – 4:30 pm PST.

See our full Terms of Sale at: [<https://americanrange.com/terms-of-sale>]

AMERICAN RANGE®

A  Company



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