

# AMERICAN RANGE®

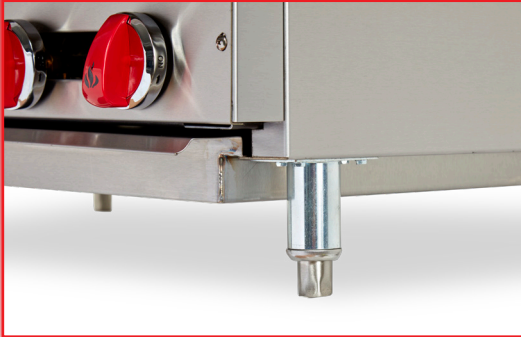


## Elevate Your Kitchen with American Range's New Countertop Line

Revolutionize your kitchen experience with our new Gas Countertop Commercial Cooking Equipment – the latest design brings both functionality and style to your restaurant. From inset legs for marine edge refrigerated bases to smart features like 4" side splashes and perfectly matched, stay cool bullnoses, we've crafted a culinary masterpiece to meet all your needs.



## KEY FEATURES



ARSRB-36

- 1. Heavy Duty Inset Legs for Refrigerated Bases:**  
Maximize your kitchen space with inset legs that seamlessly accommodate refrigerated bases, providing a sleek and integrated look.
- 2. 4" Side Splash and Back on Griddles and Broilers:**  
Say goodbye to messy cooking areas! Our equipment comes standard with a 4" side splash on griddles and broilers to contain cooking grease, ensuring a clean and safe cooking environment.
- 3. Perfectly Matched Bullnoses:**  
Attention to detail matters. This new countertop equipment line is designed to match our restaurant ranges, offering a cohesive and aesthetically pleasing front-of-the-house appeal.

## EQUIPMENT CHOICES

### Natural Gas or Propane

#### Hot Plate

- 32,000 BTU burners
- Single or double depth

#### Griddle, Manual Controls

- 30,000 BTU burners per 12"
- Two grease cans on 60" and 72" units

#### Griddle, Thermostatic Controls

- 30,000 BTU burners per 12"
- Two grease cans on 60" and 72" units

#### Radiant Charbroiler

- 15,000 BTU burners per 12"
- Heavy duty cast iron radiants



ARSHP-36-3  
Single Depth Hot Plate



ARSTG-36-1  
Single Depth Thermostatic Griddle



ARSRB-36

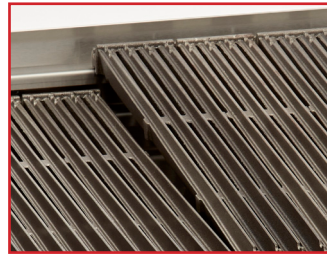
# MODELS

## Charbroilers

MODEL	SIZE	DESCRIPTION
ARSRB-12	12"	Countertop 12" RS Radiant Charbroiler
ARSRB-24	24"	Countertop 24" RS Radiant Charbroiler
ARSRB-36	36"	Countertop 36" RS Radiant Charbroiler
ARSRB-48	48"	Countertop 48" RS Radiant Charbroiler
ARSRB-60	60"	Countertop 60" RS Radiant Charbroiler
ARSRB-72	72"	Countertop 72" RS Radiant Charbroiler



ARSRB-36



Charbroilers have two cooking height options



Charbroiler shown with cast iron radiants for better heat distribution

## Hot Plates

MODEL	SIZE	DESCRIPTION
ARSHP-12-1	12"	Countertop 12" RS Hot Plate, 1 Burner
ARSHP-12-2	12"	Countertop 12" RS Hot Plate, 2 Burners
ARSHP-24-2	24"	Countertop 24" RS Hot Plate, 2 Burners
ARSHP-24-4	24"	Countertop 24" RS Hot Plate, 4 Burners
ARSHP-36-3	36"	Countertop 36" RS Hot Plate, 3 Burners
ARSHP-36-6	36"	Countertop 36" RS Hot Plate, 6 Burners



Stainless steel drip tray



ARSHP-36-3  
Single Depth Hot Plate



ARSHP-36-6  
Double Depth Hot Plate

## MODELS

### Manual Griddles



3" spatula width grease trough

MODEL	SIZE	DESCRIPTION
ARSMG-12	12"	Countertop 12" RS Manual 1" Griddle, 21" Depth
ARSMG-24	24"	Countertop 24" RS Manual 1" Griddle, 21" Depth
ARSMG-36	36"	Countertop 36" RS Manual 1" Griddle, 21" Depth
ARSMG-48	48"	Countertop 48" RS Manual 1" Griddle, 21" Depth
ARSMG-60	60"	Countertop 60" RS Manual 1" Griddle, 21" Depth
ARSMG-72	72"	Countertop 72" RS Manual 1" Griddle, 21" Depth

### Thermostatic Griddles

MODEL	SIZE	DESCRIPTION
ARSTG-12	12"	Countertop 12" RS Thermostatic 1" Griddle, 21" Depth
ARSTG-24	24"	Countertop 24" RS Thermostatic 1" Griddle, 21" Depth
ARSTG-36	36"	Countertop 36" RS Thermostatic 1" Griddle, 21" Depth
ARSTG-48	48"	Countertop 48" RS Thermostatic 1" Griddle, 21" Depth
ARSTG-60	60"	Countertop 60" RS Thermostatic 1" Griddle, 21" Depth
ARSTG-72	72"	Countertop 72" RS Thermostatic 1" Griddle, 21" Depth



New countertop line is designed to match our restaurant ranges



ARSTG-72



60" and 72" models come standard with two grease shoots and two grease drawers

Optional stands with legs or casters available for all countertop units

