

# AMERICAN RANGE

A  Company



JANUARY 2025 CATALOG



# AMERICAN RANGE®

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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	<b>\$750</b>
3/4" x 60" Quick Disconnect w/restraining device.....A53201	<b>\$900</b>

## SHUT-OFF VALVE

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

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

## 10" WOK RING

(Cast-Iron) Fits all Top Grates.....ARR-WOK	<b>\$300</b>
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## EXTRA OVEN RACKS

20" Oven Rack.....A31086	<b>\$250</b>
26 1/2" Oven Rack (Specify if Std./NV A31025 or Conv. A31006)	<b>\$275</b>
32" Oven Rack (Specify if Std./NV A31031 or Conv. A31030)	<b>\$275</b>

## RADIANT BROILER GRATES

4-Bar Fish Grates 3" X 21" Double Sided each.....A17002	<b>\$187</b>
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## BURNER HEADS

Saute Burner Head.....A14022	<b>\$326</b>
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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

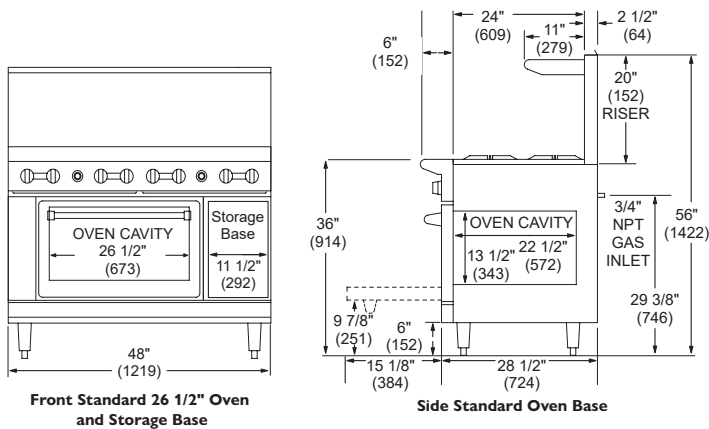
- Steel oven burner rated at 35,000 BTU/hr.
- Standard oven dimensions: 26 1/2"W x 22 1/2"D x 13 1/2"H
- Space Saver oven: rated at 27,000 BTU/hr. 20" x 22 1/2"D x 12 1/2"H
- Thermostat ranging from 250°F to 500°F (121°C to 260°C)
- Oven Door: Spring assisted, counterweight door
- Two chrome plated oven racks (additional racks optional)
- Two fixed position rack guides
- Porcelain enamel oven interior for easy cleaning
- 100% safety gas shut off



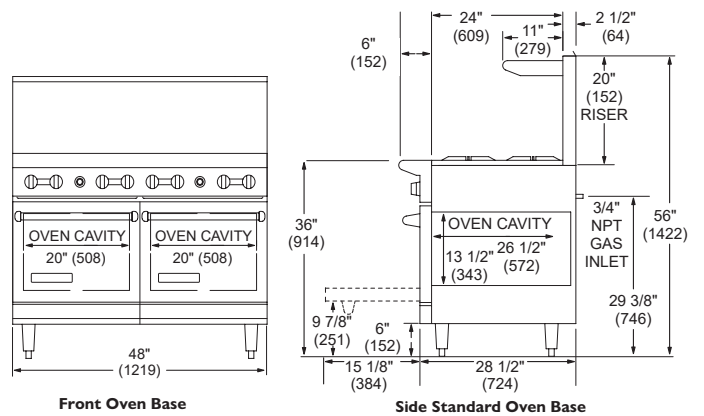
CONVECTION OVEN - C  
Convection High Volatility Air  
CONVECTION OVEN (In place of standard oven)

- 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

## 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.

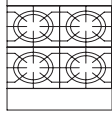
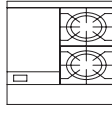

Model	Gas Output		Ship Weight		Price
	BTU/hr.	(kW)	Lbs	(kg)	
 AR-4	155K	(45)	315	(143)	<b>\$6,000</b>
AR-4-SB	128K	(38)	245	(111)	<b>\$5,500</b>
 AR-12G-2B	111K	(33)	330	(150)	<b>\$7,500</b>
AR-12G-2B-SB	84K	(25)	260	(118)	<b>\$8,000</b>
 AR-24G	67K	(20)	345	(156)	<b>\$7,500</b>
AR-24G-SB	40K	(12)	275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

Plate Casters 6" High (set of 4) A35117 **\$450**

"SB" = Storage base.

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

For options and accessories, see page 4.

## 36" RESTAURANT RANGES

26½" (673) Oven



AR-12G-4B-C  
Shown with optional casters and convection base oven.

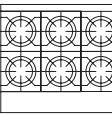
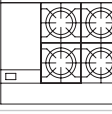
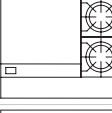

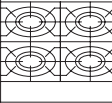
Model	Gas Output		Ship Weight		Price
	BTU/hr.	(kW)	Lbs	(kg)	
 AR-6	227K	(67)	406	(184)	<b>\$7,000</b>
AR-6-C	222K	(65)	479	(217)	<b>\$10,000</b>
AR-6-SB	192K	(56)	340	(154)	<b>\$7,000</b>
 AR-12G-4B	183K	(54)	425	(193)	<b>\$9,000</b>
AR-12G-4B-C	178K	(52)	498	(226)	<b>\$11,000</b>
AR-12G-4B-SB	148K	(44)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

Plate Casters 6" High (set of 4) A35117 **\$450**

"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-CL-SBR  
Shown with optional casters, convection oven,  
and storage base.

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

Plate Casters 6" High (set of 4) A35117 \$450  
For options and accessories, see page 4.

"126L-SBR" = (1) 26-1/2" Standard 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

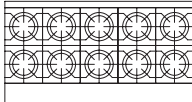
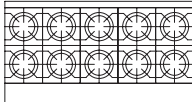
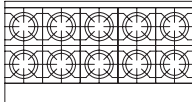
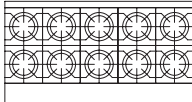
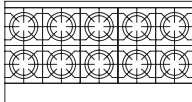
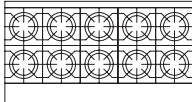
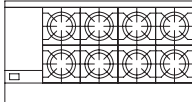
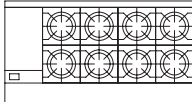
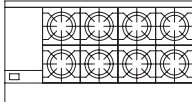
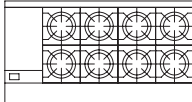
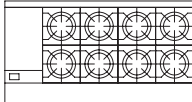
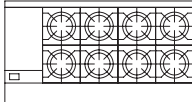
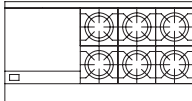
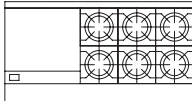
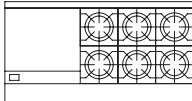
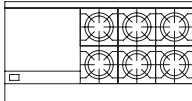
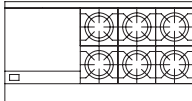
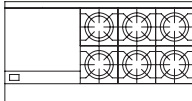
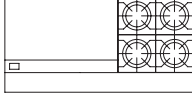
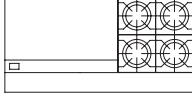
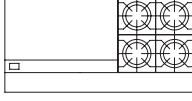
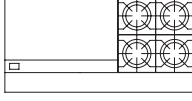
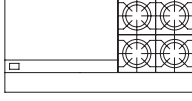
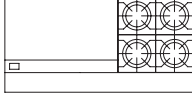
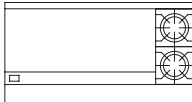
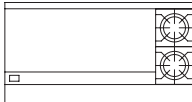
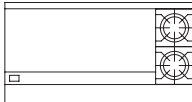
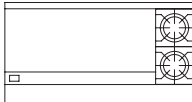
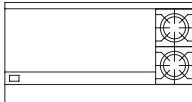
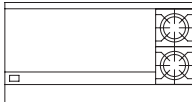
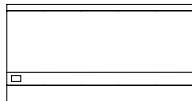
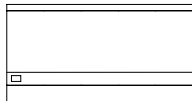
Two 26½" (673) Ovens



AR-10  
Shown with optional casters.



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

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

"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

Shown with optional casters and double standard 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 BTU/hr. (kW)	Ship Weight		Price
		Lbs	(kg)	
AR-12	454K (133)	810	(367)	<b>\$21,500</b>
AR-12-CL-126R	449K (132)	883	(401)	<b>\$24,500</b>
AR-12-CL-SBR	414K (122)	813	(369)	<b>\$24,000</b>
AR-12-CC	444K (131)	956	(434)	<b>\$27,500</b>
AR-12-126L-SBR	419K (123)	740	(336)	<b>\$21,000</b>
AR-12-DSB	384K (113)	670	(304)	<b>\$20,500</b>
AR-24G-8B	366K (108)	840	(381)	<b>\$23,500</b>
AR-24G-8B-CL-126R	361K (106)	913	(414)	<b>\$26,500</b>
AR-24G-8B-CL-SBR	326K (96)	843	(382)	<b>\$26,000</b>
AR-24G-8B-CC	356K (104)	986	(447)	<b>\$29,500</b>
AR-24G-8B-126L-SBR	331K (97)	770	(349)	<b>\$23,000</b>
AR-24G-8B-DSB	296K (87)	700	(318)	<b>\$22,500</b>
AR-36G-6B	322K (95)	855	(388)	<b>\$19,000</b>
AR-36G-6B-CL-126R	317K (93)	928	(421)	<b>\$27,630</b>
AR-36G-6B-CL-SBR	282K (83)	858	(389)	<b>\$27,130</b>
AR-36G-6B-CC	312K (92)	1001	(454)	<b>\$30,630</b>
AR-36G-6B-126L-SBR	287K (84)	785	(356)	<b>\$24,130</b>
AR-36G-6B-DSB	252K (74)	715	(324)	<b>\$23,630</b>
AR-48G-4B	278K (82)	870	(395)	<b>\$25,880</b>
AR-48G-4B-CL-126R	273K (80)	943	(428)	<b>\$28,880</b>
AR-48G-4B-CL-SBR	238K (70)	873	(375)	<b>\$28,380</b>
AR-48G-4B-CC	268K (79)	1016	(461)	<b>\$32,880</b>
AR-48G-4B-126L-SBR	243K (72)	800	(363)	<b>\$25,380</b>
AR-48G-4B-DSB	208K (61)	730	(331)	<b>\$24,880</b>
AR-72G	190K (56)	900	(408)	<b>\$25,570</b>
AR-72G-CL-126R	185K (54)	973	(441)	<b>\$31,570</b>
AR-72G-CL-SBR	150K (44)	903	(410)	<b>\$31,120</b>
AR-72G-CC	180K (53)	1046	(474)	<b>\$37,566</b>
AR-72G-126L-SBR	155K (46)	830	(376)	<b>\$25,121</b>
AR-72G-DSB	120K (35)	760	(345)	<b>\$24,672</b>
<b>With (2) Standard Ovens Only</b>				
AR-60G-2B	234K (69)	885	(401)	<b>\$29,700</b>

Plate Casters 6" High (set of 6) A35118 **\$600**  
 For options and accessories, see page 4.  
 "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.



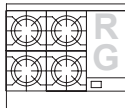
\*Must specify type of gas and elevation if over 2000 ft. when ordering.

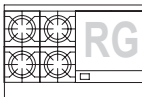


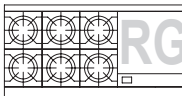
# RESTAURANT RANGES WITH RAISED GRIDDLES (3/4" PLATE)

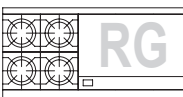


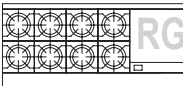
AR-6B-24RG  
Shown with optional casters.

Model	Gas Output		Ship Weight		Price
	BTU/hr.	(kW)	Lbs	(kg)	
 AR-4B-12RG AR-4B-12RG-C AR-4B-12RG-SB	183K	(54)	425	(193)	<b>\$13,000</b>
	178K	(52)	498	(226)	<b>\$16,030</b>
	148K	(44)	355	(161)	<b>\$12,500</b>

 AR-4B-24RG AR-4B-24RG-126L-SBR AR-4B-24RG-CL-SBR AR-4B-24RG-DSB	222K	(65)	630	(286)	<b>\$18,000</b>
	203K	(60)	590	(268)	<b>\$20,000</b>
	198K	(58)	590	(268)	<b>\$23,500</b>
	168K	(49)	490	(222)	<b>\$17,500</b>

 AR-6B-24RG 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)	<b>\$22,000</b>
	297K	(87)	868	(394)	<b>\$25,000</b>
	262K	(77)	798	(362)	<b>\$24,500</b>
	292K	(86)	941	(427)	<b>\$28,000</b>
	267K	(79)	725	(329)	<b>\$21,000</b>
	232K	(68)	655	(297)	<b>\$21,500</b>

 AR-4B-36RG 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)	<b>\$23,900</b>
	253K	(74)	883	(401)	<b>\$26,900</b>
	218K	(64)	813	(369)	<b>\$26,400</b>
	248K	(72)	956	(434)	<b>\$29,900</b>
	223K	(66)	740	(336)	<b>\$23,400</b>
	188K	(55)	670	(304)	<b>\$22,900</b>

 AR-8B-24RG 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)	<b>\$26,250</b>
	361K	(106)	913	(414)	<b>\$29,250</b>
	326K	(96)	843	(382)	<b>\$28,750</b>
	356K	(104)	986	(447)	<b>\$32,250</b>
	331K	(97)	770	(349)	<b>\$25,750</b>
	296K	(87)	700	(318)	<b>\$25,250</b>


 AR-6B-36RG 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)	<b>\$28,580</b>
	317K	(93)	928	(421)	<b>\$31,580</b>
	282K	(83)	858	(389)	<b>\$31,080</b>
	312K	(92)	1001	(454)	<b>\$34,580</b>
	287K	(84)	785	(356)	<b>\$28,080</b>
	252K	(74)	715	(324)	<b>\$27,580</b>

Plate Casters 6" High (set of 4) A35117 **\$450**  
For options and accessories, see page 4.



Raised Griddle Broiler offers cooking flexibility and optimizes space.

"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-4RB

6" stub back is standard on radiant broiler ranges.


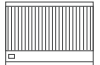

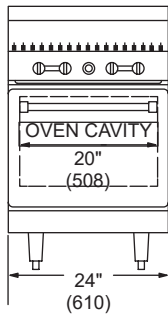
Model	Description	Gas Output		Ship Weight		Price
		BTU/hr.	(kW)	Lbs	(kg)	
 AR-2RB	(1) 20" Space Saver Standard Oven	87K	(26)	400	(181)	<b>\$13,451</b>
	AR-2RB-SB Storage Base	60K	(18)	330	(150)	<b>\$13,002</b>
 AR-3RB	(1) 26 1/2" Standard Oven	125K	(37)	570	(259)	<b>\$14,799</b>
	AR-3RB-C (1) 26 1/2"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

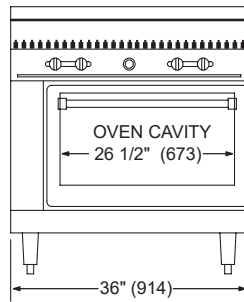
Plate Casters 6" High (set of 4) A35117

**\$450**

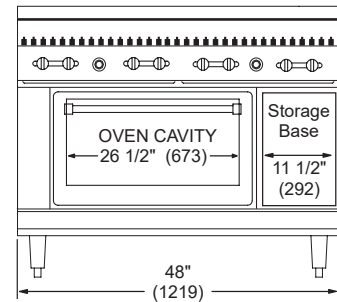
Front AR-2RB



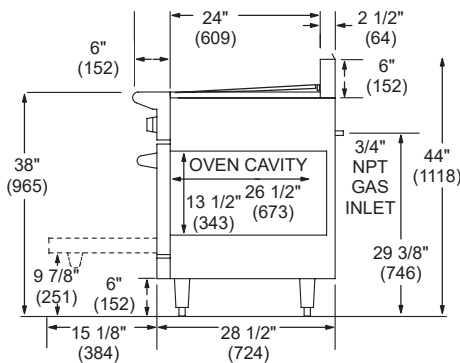
Front AR-3RB



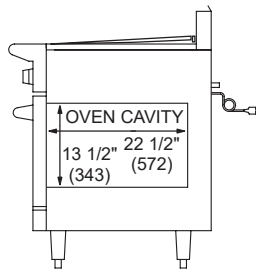
Front AR-4RB



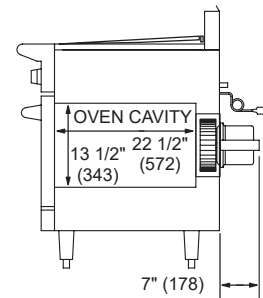
Side AR-2B  
Oven Base



Side Standard  
Oven Base



Side 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)	<b>\$4,500</b>
ARCM-36	36" (915)	18" (458)	21½" (547)	1	35K	(11)	149	(68)	<b>\$5,500</b>
ARCM-48	48" (1220)	18" (458)	21½" (547)	2	40K	(12)	188	(85)	<b>\$6,500</b>
ARCM-60	60" (1524)	18" (458)	21½" (547)	2	55K	(17)	224	(102)	<b>\$9,500</b>
ARCM-72	72" (1829)	18" (458)	21½" (547)	2	70K	(21)	280	(127)	<b>\$10,500</b>
Extra Racks:	24" (914)	A31011							<b>\$350</b>
	36" (914)	A31012	48" (1219)	A31013					<b>\$550</b>
	60" (1524)	A31014	72" (1829)	A31037					<b>\$750</b>

## 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)	<b>\$5,500</b>
ARSM-36	36" (915)	18" (458)	21½" (547)	1	35K	(11)	200	(91)	<b>\$6,500</b>
Extra Rack:	24" (914)	A31011							<b>\$350</b>
	36" (914)	A31021							<b>\$450</b>

## 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)	<b>\$9,500</b>
Extra Rack:	36" (914)	A31021							<b>\$450</b>

Two infrared burners with independent controls is standard.

## SALAMANDER AND CHEESEMELTER BROILERS ACCESSORIES

Range Mount Kit, installation and crating		<b>\$1,990</b>
Range Mount Kit, to install onto an AR Range		<b>\$750</b>
One Point Gas Connection 3/4" ARCM to Range Specify AR Range Model #	A95018	<b>\$650</b>
Wall Mount Brackets for Salamanders and Cheesemelters:		
ARCM-24	A37975	<b>\$898</b>
ARSB-36, ARSM-36 and ARCM-36	A37909	<b>\$898</b>
ARCM-48	A37951	<b>\$898</b>
ARCM-60	A37950	<b>\$950</b>
ARCM-72	A37949	<b>\$950</b>



\*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-2

## 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 15 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	<b>\$450</b>
Oven Racks: Standard Depth	A31082	<b>\$250</b>
Oven Racks: Bakery Depth	A31000	<b>\$250</b>
One Point Gas Connection For Double Deck Ovens	A23059	<b>\$970</b>
Stainless Steel Enclosed Back Per Deck	A37835	<b>\$1,047</b>

## 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	<b>\$1,767</b>
Bakery Depth (5 Racks with 2 Support Guides)	A37803	<b>\$1,767</b>



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

### Electric:

Standard Depth:

- MSDE: 12KW

Bakery Depth:

- ME: 12KW



MSD-1  
Shown with optional casters.

## 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)	<b>\$11,650</b>
MSD-2	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	76" (1727)	150K (44)	1100 (500)	<b>\$23,300</b>
M-1	Single Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1626)	90K (27)	640 (291)	<b>\$13,150</b>
M-2	Double Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	76" (1727)	180K (53)	1280 (582)	<b>\$26,300</b>

## 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)	<b>\$11,650</b>
MSDE-2	Double Deck, Standard Depth, Electric and Glass Doors	40" (1016)	37 1/4" (946)	76 1/4" (1937)	(24)	1100 (500)	<b>\$23,300</b>
ME-1	Single Deck, Bakery Depth, Electric and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1727)	(12)	640 (291)	<b>\$13,150</b>
ME-2	Double Deck, Bakery Depth, Electric and Glass Doors	40" (1016)	45 1/2" (1156)	76 1/4" (1937)	(24)	1280 (581)	<b>\$26,300</b>

**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)	<b>\$13,150</b>
MSD-2HE	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	75" (1905)	120K (35)	1015 (460)	<b>\$26,300</b>
M-1HE	Single Deck, Bakery Depth, Manual Controls and Solid Doors	40" (1016)	45 1/2" (1156)	66" (1626)	60K (27)	640 (291)	<b>\$14,650</b>
M-2HE	Double Deck, Bakery Depth, Manual Controls and Solid Doors	40" (1016)	45 1/2" (1156)	76" (1727)	120K (53)	1280 (582)	<b>\$29,300</b>



\*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

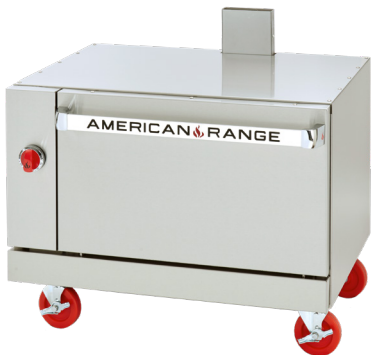
- Stainless steel rugged exterior body
- All stainless steel interior construction
- 40,000 BTU/hr. per oven deck
- Ideal for cooking whole and large meat products
- Heavy gauge welded stainless steel frame construction provides stability and long life to the range
- Thermostatic control from 150°F to 500°F (66°C to 260°C)
- 100% safety gas shut off valve
- Special 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)	<b>\$19,466</b>
ARLM-2	52" (1321)	37½" (953)	58¾" (1493)	4	80K	(23)	1240	(562)	<b>\$38,907</b>
Plate Casters 6" High (set of 4) A35117									<b>\$450</b>

## 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)		
<b>26½" Standard Oven</b>									
ARLB-36	36" (914)	26¾" (679)	30" (762)	35K	(11)	300	(136)	<b>\$7,000</b>	
<b>26½" Convection Oven</b>									
ARLB-36-C	36" (914)	26¾" (679)	30" (762)	30K	(9)	350	(159)	<b>\$10,000</b>	
<b>26½" Standard Ovens, Stacked</b>									
ARDS-36	36" (914)	26¾" (679)	54" (1372)	70K	(22)	600	(273)	<b>\$14,409</b>	
<b>26½" Convection and (1) Standard Ovens</b>									
ARDS-36-C-126	36" (914)	26¾" (679)	54" (1372)	60K	(18)	700	(318)	<b>\$20,407</b>	
Plate Casters 6" High (set of 4) A35117									<b>\$450</b>



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



# DEEP FAT FRYERS

## HIGH EFFICIENCY TUBE-FIRED HEATING

- Stainless steel frypot and door
- 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 food particles to be kept out of the cooking zone to keep oil clean
- 2 fry baskets sit in basket hanger
- 75,000 BTU/hr.
- 5 year tank warranty
- 6" adjustable legs



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	(2) 25 Lbs Fryer connected	160K	(47)	198	(90)	\$10,000
AF25-DS	25 Lbs Fryer-Dump Station Combo	80K	(23)	220	(100)	\$6,500

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
- 18" x 18" frying area
- 75 pounds oil capacity
- 5 year tank warranty
- 6" adjustable legs



AF-75  
Shown with optional casters.

# COUNTERTOP FRYER SERIES

## STANDARD FEATURES

- Stainless steel fry vessel with sloped bottom
- 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
- 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)	<b>\$4,500</b>
Stainless Steel Fryer Vat Cover A99907						<b>\$698</b>

## FRYER ACCESSORIES

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



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



# COUNTERTOP BURNERS/HOT PLATES

## FEATURES

- Available sizes 12", 24", 36", 48", 60" and 72" widths
- Single or double depth units available
- 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 on each burner
- Full width removable stainless steel crumb tray for easy cleaning
- 4" back riser
- 4" adjustable inset legs to accommodate a marine edge base
  - 4 legs on 12" to 48" models
  - 6 legs on 60" and 72" models



ARHP-36-6



ARHP-36-3



Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARSHP-12-2	12" (305)	30" (762)	10" (254)	2	64K	(19)	95	(43)	<b>\$1,972</b>
ARSHP-24-2	24" (610)	18" (458)	10" (254)	2	64K	(19)	95	(43)	<b>\$2,247</b>
ARSHP-24-4	24" (610)	30" (762)	10" (254)	4	128K	(38)	145	(66)	<b>\$3,035</b>
ARSHP-36-3	36" (914)	18" (458)	10" (254)	3	96K	(28)	115	(52)	<b>\$3,528</b>
ARSHP-36-6	36" (914)	30" (762)	10" (254)	6	192K	(56)	210	(95)	<b>\$3,911</b>
ARSHP-48-4	48" (1220)	18" (458)	10" (254)	4	128K	(38)	140	(64)	<b>\$4,703</b>
ARSHP-48-8	48" (1220)	30" (762)	10" (254)	8	256K	(75)	270	(122)	<b>\$5,649</b>
ARSHP-60-10	60" (1524)	30" (762)	10" (254)	10	320K	(94)	325	(147)	<b>\$8,274</b>

## COUNTERTOP EQUIPMENT STAND OPTIONS

(FOR HOT PLATES, CHARBROILERS, AND GRIDDLES)

MODEL	DESCRIPTION	PRICE
OV-STND-2424-C	ARS Stand 24"H 24"W Casters	<b>\$2,000</b>
OV-STND-2424-L	ARS Stand 24"H 24"W Legs	<b>\$2,000</b>
OV-STND-2436-C	ARS Stand 24"H 36"W Casters	<b>\$2,400</b>
OV-STND-2436-L	ARS Stand 24"H 36"W Legs	<b>\$2,400</b>
OV-STND-2448-C	ARS Stand 24"H 48"W Casters	<b>\$2,750</b>
OV-STND-2448-L	ARS Stand 24"H 48"W Legs	<b>\$2,750</b>
OVE-STND-2460-C	ARS Stand 24"H 60"W Casters	<b>\$3,250</b>
OVE-STND-2460-L	ARS Stand 24"H 60"W Legs	<b>\$3,250</b>
OVE-STND-2472-C	ARS Stand 24"H 72"W Casters	<b>\$3,500</b>
OVE-STND-2472-L	ARS Stand 24"H 72"W Legs	<b>\$3,500</b>



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



# COUNTERTOP MANUAL/THERMOSTATIC GRIDDLES

## FEATURES FOR ARS GRIDDLES

- Stainless steel sides, front, and landing ledge
- 21" cooking depth
- Modulating thermostat (ARSTG) 30,000 BTU/hr. burner for every 12" of cooking surface for even cooking
- Manually controlled griddle (ARSMG) 30,000 BTU/hr. burners
- Spatula width (3") grease trough
- Large capacity grease drawer - Large units (48", 60", 72") come standard with 2 drawers
- 4" adjustable inset legs to accommodate a marine edge base  
- 4 legs on 12" to 48" models - 6 legs on 60" and 72" models

**NEW!**



ARSTG-36

Equipment stands available, see page 18.

MANUAL		1" THICK AND 21" DEEP COOKING SURFACE					Gas Output		Ship Weight	
Model	Price	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	
ARSMG-24	\$4,620	24" (610)	32" (813)	17" (432)	2	60K	(18)	254	(115)	
ARSMG-36	\$6,105	36" (915)	32" (813)	17" (432)	3	90K	(26)	343	(156)	
ARSMG-48	\$7,560	48" (1220)	32" (813)	17" (432)	4	120K	(35)	438	(199)	
ARSMG-60	\$9,712	60" (1524)	32" (813)	17" (432)	5	150K	(44)	600	(272)	
ARSMG-72	\$11,130	72" (1829)	32" (813)	17" (432)	6	180K	(53)	700	(318)	

THERMOSTATIC							Gas Output		Ship Weight	
Model	Price	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	
ARSTG-24	\$5,775	24" (610)	32" (813)	17" (432)	2	60K	(18)	254	(115)	
ARSTG-36	\$7,875	36" (915)	32" (813)	17" (432)	3	90K	(26)	343	(156)	
ARSTG-48	\$9,975	48" (1220)	32" (813)	17" (432)	4	120K	(35)	438	(199)	
ARSTG-60	\$13,650	60" (1524)	32" (813)	17" (432)	5	150K	(44)	600	(272)	
ARSTG-72	\$16,275	72" (1829)	32" (813)	17" (432)	6	180K	(53)	700	(318)	

## FEATURES FOR AR GRIDDLES

- Stainless steel sides, front, and landing ledge
- Modulating thermostat (ARTG) 30,000 BTU/hr. burner for every 12" of cooking surface for even cooking
- Manually controlled griddle (ARMG) 30,000 BTU/hr. burners
- Spatula width (3") grease trough
- 4" adjustable inset legs to accommodate a marine edge base  
- 4 legs on 12" to 48" models - 6 legs on 60" and 72" models



ARMG-24

MANUAL		1" THICK AND 24" DEEP COOKING SURFACE					Gas Output		Ship Weight	
Model	Price	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	
ARMG-24-24	\$4,700	24" (610)	35" (889)	17" (432)	2	60K	(18)	280	(127)	
ARMG-36-24	\$6,050	36" (915)	35" (889)	17" (432)	3	90K	(26)	385	(175)	
ARMG-48-24	\$8,200	48" (1220)	35" (889)	17" (432)	4	120K	(35)	490	(222)	
ARMG-60-24	\$10,250	60" (1524)	35" (889)	17" (432)	5	150K	(44)	665	(302)	
ARMG-72-24	\$12,100	72" (1829)	35" (889)	17" (432)	6	180K	(53)	770	(349)	

THERMOSTATIC							Gas Output		Ship Weight	
Model	Price	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	
ARTG-24-24	\$6,000	24" (610)	35" (889)	17" (432)	2	60K	(18)	280	(127)	
ARTG-36-24	\$8,000	36" (915)	35" (889)	17" (432)	3	90K	(26)	385	(175)	
ARTG-48-24	\$10,500	48" (1220)	35" (889)	17" (432)	4	120K	(35)	490	(222)	
ARTG-60-24	\$14,000	60" (1524)	35" (889)	17" (432)	5	150K	(44)	665	(302)	
ARTG-72-24	\$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 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	<b>\$6,685</b>	24" (610)	32" (813)	13" (330)	3	94K	(28)	289	(131)
AR36-24G2OB	<b>\$7,085</b>	36" (915)	32" (813)	13" (330)	4	124K	(36)	360	(164)
AR48-36G2OB	<b>\$7,375</b>	48" (1220)	32" (813)	13" (330)	5	154K	(45)	527	(239)
AR60-48G2OB	<b>\$9,288</b>	60" (1524)	32" (813)	13" (330)	6	184K	(54)	787	(357)

## RAISED GRIDDLE BROILERS

3/4" THICK AND 21" DEEP COOKING SURFACE



ARGB-36

### 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)	<b>\$6,732</b>
ARGB-36	36" (915)	32" (813)	16" (407)	3	60K	(18)	430	(195)	<b>\$8,063</b>
ARGB-48	48" (1220)	32" (813)	16" (407)	4	80K	(23)	550	(249)	<b>\$10,693</b>



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



# COUNTERTOP RADIANT CHARBROILERS

**NEW!**



ARSRB-36

## FEATURES

- Available sizes in 12", 24", 36", 48", 60" and 72" widths
- Stainless steel front, sides, and landing ledge
- 15,000 BTU/hr. burners every 6"
- Heavy duty cast-iron radiant for even heating
- Two grate positions for cooking
- 4" side and back splash
- Reversible cast-iron grates
- Stainless steel grease pan for easy cleaning
- 21" deep cooking surface
- 4" adjustable inset legs to accommodate a marine edge base
  - 4 legs on 12" to 48" models
  - 6 legs on 60" and 72" models

Equipment stands available, see page 18.

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARSRB-12	12" (305)	29" (737)	10" (254)	2	30K	(9)	120	(55)	<b>\$4,725</b>
ARSRB-24	24" (610)	29" (737)	10" (254)	4	60K	(18)	210	(95)	<b>\$5,775</b>
ARSRB-36	36" (915)	29" (737)	10" (254)	6	90K	(26)	285	(129)	<b>\$6,825</b>
ARSRB-48	48" (1220)	29" (737)	10" (254)	8	120K	(35)	363	(165)	<b>\$7,875</b>
ARSRB-60	60" (1524)	29" (737)	10" (254)	10	150K	(44)	400	(181)	<b>\$9,450</b>
ARSRB-72	72" (1829)	29" (737)	10" (254)	12	180K	(53)	560	(254)	<b>\$11,550</b>

# CHAR-ROCK BROILERS



AECB-24

## FEATURES

- True char-broiled flavor with natural volcanic lava rock
- Individually controlled 35,000 BTU/hr. cast-iron H-shaped burners
- Heavy duty reversible cast-iron 5" x 21" top grates
- 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)	<b>\$5,000</b>
AECB-36	36" (915)	24" (610)	13¼" (337)	3	105K	(30)	327	(148)	<b>\$6,000</b>
AECB-48	48" (1220)	24" (610)	13¼" (337)	4	140K	(41)	465	(211)	<b>\$7,000</b>
AECB-60	60" (1524)	24" (610)	13¼" (337)	5	175K	(51)	600	(272)	<b>\$9,000</b>
AECB-72	72" (1829)	24" (610)	13¼" (337)	6	210K	(62)	740	(336)	<b>\$11,000</b>



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



# ADJUSTABLE GRATE RADIANT BROILERS

## FEATURES

- Available in counter model (ADJ) or floor model (ADJF)
- Stainless steel exterior body
- 21" cooking depth
- Three position adjustable grate with easy lift handle
- 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 on countertop models
  - 4" adjustable legs on floor models

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)	<b>\$9,000</b>
ADJ-36	6	36" (915)	28½" (724)	17" (432)	120K	(35)	350	(159)	<b>\$11,500</b>
ADJ-48	8	48" (1220)	28½" (724)	17" (432)	160K	(47)	440	(200)	<b>\$15,000</b>
ADJ-60	10	60" (1524)	28½" (724)	17" (432)	200K	(59)	560	(254)	<b>\$18,500</b>
ADJ-72	12	72" (1829)	28½" (724)	17" (432)	240K	(70)	650	(295)	<b>\$23,000</b>



ADJ-24

# ADJUSTABLE GRATE RADIANT BROILERS – FLOOR MODEL – WITH OPEN CABINET BASE

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

Plate Casters 6" High (set of 6)  
Plate Casters 6" High (set of 4)

A35118  
A35117

**\$600**  
**\$450**



ADJF-24

Shown with optional casters.



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



# WOOD FIRED BROILER WITH LOG LIGHTER

## FEATURES

- Floor model with 6" adjustable legs
- 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



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)	<b>\$18,337</b>
AMSQ-36	36" (915)	27" (686)	18" (458)	1	30K	(9)	345	(157)	<b>\$20,903</b>
AMSQ-48	48" (1220)	27" (686)	18" (458)	1	30K	(9)	405	(184)	<b>\$23,250</b>
AMSQ-60	60" (1524)	27" (686)	18" (458)	2	60K	(18)	455	(206)	<b>\$29,310</b>

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

# HORIZONTAL CHICKEN BROILERS



AHS-4836  
Shown with optional casters.

## FEATURES

- Floor model with 6" adjustable legs
- 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

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)	<b>\$13,128</b>
AHS-6027	60" (1524)	27"(686)	22" (559)	5	200K	(59)	370	(168)	<b>\$17,505</b>
AHS-4836	48" (1220)	36" (915)	22" (559)	4	160K	(47)	300	(136)	<b>\$17,437</b>
AHS-6036	60" (1524)	36" (915)	22" (559)	5	200K	(59)	400	(181)	<b>\$21,999</b>

Stem casters 6" High (set of 4)	A35119	<b>\$450</b>						
Stem casters 6" High (set of 6)	A35120	<b>\$600</b>						



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



# 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)	<b>\$10,987</b>
ARKB-36	36" (915)	25" (635)	11¼" (286)	6	180K	(53)	320	(145)	<b>\$14,192</b>
ARKB-48	48" (1220)	25" (635)	11¼" (286)	8	240K	(71)	360	(163)	<b>\$17,875</b>
ARKB-60	60" (1524)	25" (635)	11¼" (286)	10	300K	(88)	400	(181)	<b>\$20,980</b>
ARKB-72	72" (1829)	25" (635)	11¼" (286)	12	360K	(106)	440	(200)	<b>\$24,445</b>

Stainless Steel Skewers Available:  
V shape (18" A31043)  
Flat (18" A31041)

**\$150**  
**\$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	<b>\$28,500</b>
ARKB-36-R	42" (1067)	25" (635)	15" (381)	12	180K	<b>\$37,000</b>
ARKB-48-R	54" (1372)	25" (635)	15" (381)	18	240K	<b>\$45,900</b>
ARKB-60-R	66" (1677)	25" (635)	15" (381)	24	300K	<b>\$52,800</b>
ARKB-72-R	78" (1677)	25" (635)	15" (381)	28	360K	<b>\$54,617</b>

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

Stainless Steel Rotisserie Skewers Available:  
V shape (24" A31044)  
Flat (24" A31067)

**\$175**  
**\$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 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)	<b>\$4,500</b>
AVB-2	20" (508)	23½" (597)	34" (864)	2	40K	(12)	125	(57)	<b>\$5,000</b>
VES-20	Vertical Broiler Stand								<b>\$1,275</b>

# 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)	<b>\$18,000</b>
AROB-48	48" (1220)	28" (712)	22" (559)	4	115K	(34)	400	(182)	<b>\$19,800</b>
AROB-60	60" (1524)	28" (712)	22" (559)	5	138K	(47)	450	(227)	<b>\$20,000</b>



\*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)	<b>\$3,630</b>
ARTY-36	36" (915)	28" (712)	10½" (267)	1	30K	(9)	300	(136)	<b>\$5,246</b>
ARTY-48	48" (1220)	28" (712)	10½" (267)	1	30K	(9)	365	(166)	<b>\$7,072</b>
ARTY-60	60" (1524)	28" (712)	10½" (267)	1	30K	(9)	450	(204)	<b>\$8,614</b>

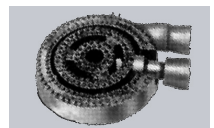
Stainless Steel All Welded ½" Griddle Splash (24" - **\$680**) (36" - **\$880**) (48" - **\$980**) (60" - **\$1,280**)



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)	<b>\$3,630</b>



**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)	<b>\$3,630</b>
ARWR-J16	18" (458)	20" (508)	36" (915)	Jet	125K	(37)	145	(66)	<b>\$3,745</b>



**JET BURNER**  
23-Tip jet burner.



\*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



SPSH-18



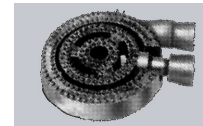
## ECONOMY STYLE STOCK POT STOVES WITH LOW PROFILE

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)	<b>\$2,450</b>
SPSH-18-2	18" (457)	42" (1067)	18" (458)	3-Ring	180K	(53)	230	(104)	<b>\$4,200</b>

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)	<b>\$2,680</b>
ARSP-18-2	18" (458)	42" (1067)	24" (610)	3-Ring	180K	(53)	280	(107)	<b>\$4,900</b>
ARSP-J	18" (458)	21" (534)	24" (610)	Jet	125K	(37)	160	(61)	<b>\$3,500</b>
ARSP-J-2	18" (458)	42" (1067)	24" (610)	Jet	250K	(73)	320	(107)	<b>\$7,000</b>

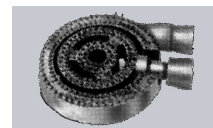
Plate Casters 6" High (set of 4)

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.



# 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)	<b>\$20,000</b>

## 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)	<b>\$32,000</b>

## 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)	<b>\$45,000</b>

### 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.



## 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)

Standard Models (Custom models available call factory for pricing and lead time)

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

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

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

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

ARGF-8	8 Burners with 2-20" Ovens	254K	(74)	600	(264)	<b>\$23,000</b>
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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)	<b>\$23,000</b>
ARGF-24G-4B-126	24" Griddle, 4 Burners Standard Oven/Storage Base	175K	(42)	626	(284)	<b>\$23,000</b>
ARGF-36G-2B-126	36" Griddle, 2 Burners Standard Oven/Storage Base	145K	(41)	640	(290)	<b>\$25,000</b>

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

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

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

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

Convection Oven Base (CL or CR)

Plate Casters 6" High (set of 4)

Plate Casters 6" High (set of 6)

For options and accessories, see page 4.

A35117  
A35118

Add  
Add  
Add

**\$3,000**  
**\$450**  
**\$600**



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



## 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.

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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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