



# AMERICAN RANGE

A **HATCO**® COMPANY

## Unleash Your Culinary Potential

Bring unmatched quality and performance into your kitchen with American Range. Designed to meet the demands of your busiest nights, our equipment ensures you deliver perfection with every dish.



# RESTAURANT RANGES

Versatile ranges that are crafted to suit every kitchen's needs.

\* = Shown with optional casters

## FEATURES:

- A perfect fit for any kitchen with compact 24" or larger 36", 48", 60", 72"
- Customizable Cooking Surfaces: Enjoy the flexibility of both in a single unit

## RANGE TOP OPTIONS:

- Choose our powerful 32,000 BTU/hr. burners with two-piece construction for easy cleaning and maintenance
- Durable stainless steel 1" griddle plates, 20,000 BTU/hr. Choose manual or thermostatic controls to match your kitchen's needs and cooking style

## OVEN BASE OPTIONS:

- Standard Oven, 35,000 BTU/hr.
- Convection Oven, 30,000 BTU/hr. Fast and Efficient Cooking
- Storage Base

## BACK RISER OPTIONS:

- 6" stub back
- High back
- High back with shelf



**AR-4 \***

Ideal for compact kitchens



**AR-8B-12G-126L-SBR \***

Combo unit for small spaces



**AR-6 \***

Workhorse of the kitchen  
Shown with optional 6" stub back



**AR-36G-6B \***

The ultimate combo of size and power  
for any challenge



**AR-10 \***

10 burner all purpose range

DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT



**AMERICAN RANGE**

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13592 Desmond St. Pacoima, CA 91331

T: 818.897.0808 F: 818.897.1670

Toll Free: 888.753.9898

[www.AmericanRange.com](http://www.AmericanRange.com)



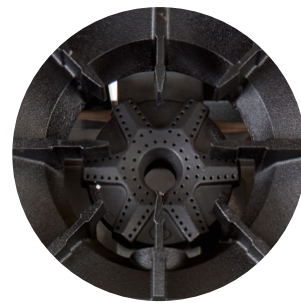
# GREEN FLAME

Green Flame Range is designed specifically for light-duty cooking, community centers, churches, fire stations, etc.

\* = Shown with optional casters

## FEATURES:

- Saves gas
- No standing pilots for a hazard free kitchen
- Equipped with electronic ignition burners 22,000 BTU/hr.
- Available in the same sizes and configurations as our traditional restaurant ranges



**ARGF Burner**



**ARGF-6 \***



**ARGF-10-CL \***

# CHEESEMELTERS & SALAMANDERS

Perfect culinary tool for melting, broiling, and finishing.

## FEATURES:

- Powerful 35,000 BTU/hr. burners
- Maximize space with range or wall mount units
- Smooth, easy-to-use pull-out broiling rack built to withstand the demands of a busy kitchen



**ARCM-36**



**ARSM-36**



**ARSM-36 Mounted to AR-6**

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# FRYERS


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Fry perfection in every batch! Fryers that deliver perfectly crispy, golden results everytime.

## FEATURES:

- Tube fryer: Provides consistent heat and efficient performance
- Stainless steel tanks: Durable and easy to clean for lasting use

## MODELS:

- AF-25/25: Fry different foods without flavor transfer
- AF-35/50: 120,000 BTU/hr. For rush hour without delays
- AF-50HE: Save energy without sacrificing performance 
- AF-75: Large oil capacity best for large items
- AF-50/25: Great for isolating products, accommodating customers with food allergies



AF-75 \*



AF-50HE \*



AF-25/25

# CONVECTION OVENS


Achieve even cooking with the oven that does it all.

## FEATURES:

- Durable Construction: Built with high quality materials for long lasting performance in demanding kitchens
- Easy to Use: Intuitive controls and easy to clean designs keep your kitchen running smoothly

## MODELS:

Single or Double units

- **Standard Depth Ovens:**  
Electric or Gas
- **Bakery Depth Ovens:**  
Electric or Gas
- **ENERGY STAR Certified Models:**   
Gas



MSD-1 \*



M-2

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# COUNTERTOP LINE

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

## FEATURES:

- Heavy-duty inset legs for refrigerated bases
- Available in 12" up to 72" in size

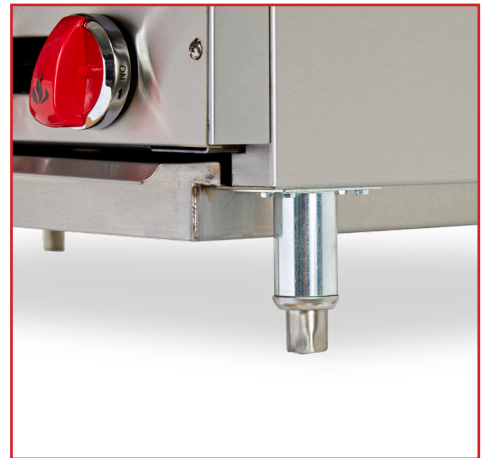
## MODELS:

- **Hot Plate:** 32,000 BTU/hr. burners, single or double depth
- **Griddle:** 1" thick griddle plate, manual or thermostatic controls, 30,000 BTU/hr. burners per 12"
- **Radiant Charbroiler:** 15,000 BTU/hr. burners per 12", heavy duty cast iron radiants



**ARSTG-36**  
**Griddle**

*Manual or Thermostatic*



New and improved inset legs



**ARSHP-36-6**  
**Hot Plate**

*Single or Double Depth*



New countertop line is designed to match our restaurant ranges



**ARSRB-36**  
**Radiant Charbroiler**

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# BROILERS

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Genuine barbeque flavor and distinct markings to grilled menu items.

## MESQUITE BROILER:

- Designed with a built-in log lighter
- Offers the flexibility to cook with wood or charcoal
- Available in sizes ranging from 30" to 60"



AMSQ-30 \*

## ADJUSTABLE BROILER:

- Floor model unit sizes 24", 36", 48", 60" and 72"
- Adjustable grates with three position settings
- 20,000 BTU/hr. burners for even heat distribution



ADJF-24 \*

## RADIANT BROILER WITH OVEN BASE:

- Range match radiant broiler comes in 24", 36", 48"
- Oven base in either standard or convection oven
- Cooking height is 38"
- 6" stub back comes standard



AR-4RB \*

# STOCK POT STOVES

Prepare your signature soups, stews, and sauces.

## KEY FEATURES:

- Three ring 90,000 BTU/hr. burners
- Anti-clog 23-tip jet burner 125,000 BTU/hr.
- Single and double burners
- Three ring burners come in 18" and 24" heights
- Jet burners come in 24" height



SPSH-18



ARSP-18



Single jet burner



Single 3-ring burner

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# SPECIALTY EQUIPMENT

Specialized to provide authentic and consistent flavor.

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## KEBOB BROILER:

- Perfect for cooking flavorful meats with precision
- Powerful 30,000 BTU/hr. burners
- Manual or automatic rotisserie
- Available in sizes from 24" to 72"



ARKB-36



ARKB-36-R

## VERTICAL ROTISSERIE:

- Ideal for classic gyro dishes and more
- Easy to install countertop units



AVB-2E

## ROTISSERIE:

- Enhance your menu with delicious rotisserie chicken
- Available in 4, 7, or 14 spit sizes



ACB-7

## WOK:

- High power 90,000 BTU/hr. jet burner
- Choose 13" or 16" wok ring



ARWR-J13

## TEPPANYAKI:

- 30,000 BTU/hr. round burner creates hot zone in the center
- 3/4" thick and 24" deep steel griddle plate



ARTY-48

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A close-up photograph of a chef's hand pouring a dark, rich sauce from a small metal pitcher onto a beautifully plated dish. The dish features a large, seared salmon fillet with a golden-brown crust, garnished with fresh green herbs. It is served over a bed of diced, sautéed potatoes and fresh raspberries. The background is softly blurred, showing a professional kitchen environment.

**New Era of Excellence:**  
**High Quality Equipment, Exceptional Service.**



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