



AMERICAN RANGE

A **HATCO**® COMPANY



APRIL 2025 CATALOG





Welcome to American Range!

Our Commitment to Customers:

- **Quality**, delivering high-quality cooking equipment.
- **Reliability**, guaranteed performance with the promise to stand behind all products.
- **Partnership**, ease of working together, building trust and creating valuable relationships with customers and sales partners.

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RESTAURANT RANGES

STANDARD RANGE FEATURES

- Two piece anti-clog lift off burners
- Burners rated at 32,000 BTU/hr. each
- 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



CAST-IRON GRATES

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 BURNERS

- One standing pilot for each burner
- 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
48" - \$4665

24" - \$2773
60" - \$5734

36" - \$3467
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

- 6" high stainless steel stub back
- 20" high riser
- 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 GratesARR-WOK **\$300**

EXTRA OVEN RACKS

20" Oven Rack.....A31086	\$250
26½" Oven Rack (Standard).....A31025	\$275
26½" Oven Rack (Convection).....A31006	\$275

RADIANT BROILER GRATES

4-Bar Fish Grates 3" X 21" Double Sided eachA17002	\$187
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BURNER HEADS

Saute Burner HeadA14022	\$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

- Steel oven burner rated at 30,000 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



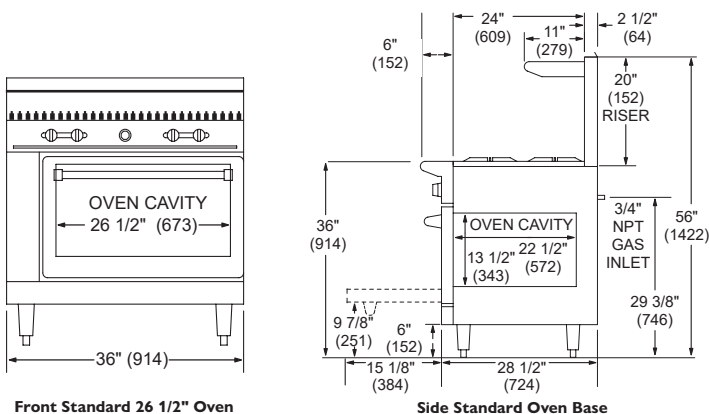
CONVECTION OVEN

(In place of standard oven)

- Convection oven fan improves heat transfer for a
faster cook time
- Steel oven burner rated at 35,000 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

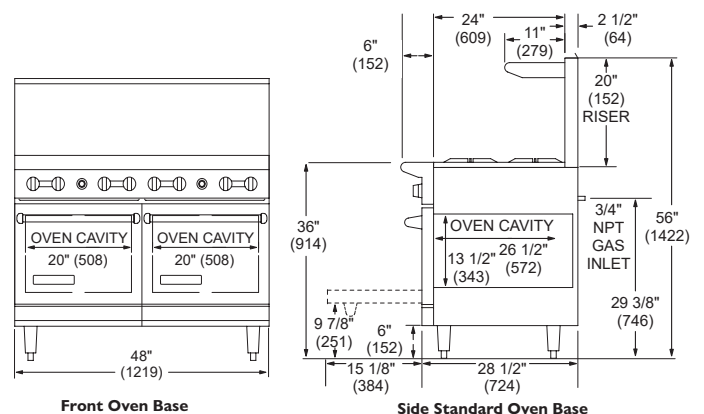
Standard Oven

Holds sheet pans horizontally



Space Saver Oven

Holds sheet pans vertically



24" RESTAURANT RANGES

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



AR-4

Shown with optional casters.

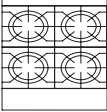
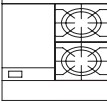
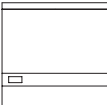
	Model	Gas Output		Ship Weight		Price
		BTU/hr.	(kW)	Lbs	(kg)	
	AR-4	155K	(45)	315	(143)	\$6,000
	AR-4-SB	128K	(38)	245	(111)	\$5,500
	AR-12G-2B	111K	(33)	330	(150)	\$8,000
	AR-12G-2B-SB	84K	(25)	260	(118)	\$7,500
	AR-24G	67K	(20)	345	(156)	\$7,500
	AR-24G-SB	40K	(12)	275	(125)	\$7,000

Plate Casters 6" High (set of 4) A35117

"SB" = Storage base.

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

\$450

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		
		BTU/hr.	(kW)	Lbs	(kg)	Price
	AR-6	227K	(67)	406	(184)	\$7,000
	AR-6-C	222K	(65)	479	(217)	\$10,000
	AR-6-SB	192K	(56)	340	(154)	\$6,500
	AR-12G-4B	183K	(54)	425	(193)	\$9,000
	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-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-C	90K	(27)	528	(239)	\$12,000
	AR-36G-SB	60K	(18)	385	(175)	\$9,500

Plate Casters 6" High (set of 4)

A35117

\$450

"C" = Convection Oven.

"SB" = Storage base.

"G" = Manual Griddle Top.

"B" = Burners.

48" SPACE SAVER RESTAURANT RANGES

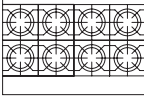
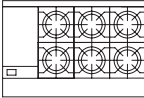
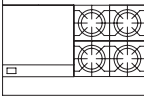
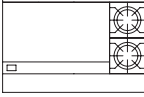
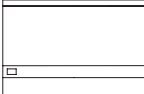
20" Ovens Accommodates 18" x 26" (457 x 660) Sheet pans front to back



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	310K (91)	600	(272)	\$12,000
	AR-8-DSB	256K (75)	460 (209)	\$11,000
 AR-12G-6B	266K (78)	615	(279)	\$15,170
	AR-12G-6B-DSB	212K (62)	475 (215)	\$14,170
 AR-24G-4B	222K (65)	630	(286)	\$12,500
	AR-24G-4B-DSB	168K (49)	490 (222)	\$14,490
 AR-36G-2B	178K (52)	645	(293)	\$17,160
	AR-36G-2B-DSB	124K (37)	505 (229)	\$16,160
 AR-48G	134K (40)	660	(299)	\$18,870
	AR-48G-DSB	80K (24)	520 (236)	\$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.

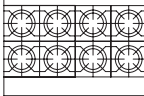
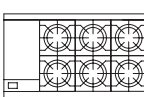
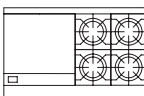
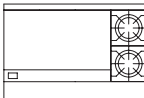
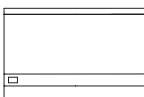
Model	Gas Output BTU/hr. (kW)	Ship Weight		Price
		Lbs	(kg)	
 AR-8-126L-SBR	291K (86)	570	(259)	\$13,000
	AR-8-CL-SBR	286K (84)	643 (292)	\$16,000
 AR-12G-6B-126L-SBR	247K (73)	585	(265)	\$15,170
	AR-12G-6B-CL-SBR	242K (71)	658 (298)	\$18,170
 AR-24G-4B-126L-SBR	203K (60)	590	(268)	\$12,500
	AR-24G-4B-CL-SBR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

"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) \$15,000
	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) \$14,500
	AR-10-DSB	320K	(94)	565	(256) \$14,000
	AR-12G-8B	346K	(101)	720	(327) \$19,670
	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-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) \$14,500
	AR-36G-4B	258K	(76)	750	(340) \$17,850
	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) \$16,850
	AR-48G-2B	214K	(63)	765	(347) \$22,100
	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
	With (2) Standard Ovens Only				
	AR-60G	170K	(50)	780	(354) \$23,000

"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-12

Shown with optional casters and double standard ovens.

STANDARD FEATURES

- Two piece removable and easy to clean burners
- Burners rated at 32,000 BTU/hr. each
- 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-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-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-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)	\$18,500
	AR-36G-6B-DSB	252K	(74)	715 (324)	\$18,000
	AR-48G-4B	278K	(82)	870 (395)	\$25,880
	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
	With (2) Standard Ovens Only				
	AR-60G-2B	234K	(69)	885 (401)	\$29,700
	AR-72G	190K	(56)	900 (408)	\$31,120

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.

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



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



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.

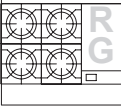


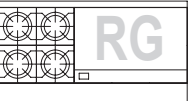
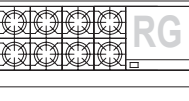

Model	Gas Output		Ship Weight		Price
	BTU/hr.	(kW)	Lbs	(kg)	
	AR-4B-12RG	183K	(54)	425 (193)	\$13,000
	AR-4B-12RG-C	178K	(52)	498 (226)	\$16,030
	AR-4B-12RG-SB	148K	(44)	355 (161)	\$12,500
	AR-4B-24RG	222K	(65)	630 (286)	\$18,000
	AR-4B-24RG-126L-SBR	203K	(60)	590 (268)	\$20,000
	AR-4B-24RG-CL-SBR	198K	(58)	590 (268)	\$23,500
	AR-4B-24RG-DSB	168K	(49)	490 (222)	\$17,000
	AR-6B-24RG	302K	(89)	795 (361)	\$22,000
	AR-6B-24RG-CL-126R	297K	(87)	868 (394)	\$25,000
	AR-6B-24RG-CL-SBR	262K	(77)	798 (362)	\$24,500
	AR-6B-24RG-CC	292K	(86)	941 (427)	\$28,000
	AR-6B-24RG-126L-SBR	267K	(79)	725 (329)	\$21,500
	AR-6B-24RG-DSB	232K	(68)	655 (297)	\$21,000
	AR-4B-36RG	258K	(76)	810 (367)	\$23,900
	AR-4B-36RG-CL-126R	253K	(74)	883 (401)	\$26,900
	AR-4B-36RG-CL-SBR	218K	(64)	813 (369)	\$26,400
	AR-4B-36RG-CC	248K	(72)	956 (434)	\$29,900
	AR-4B-36RG-126L-SBR	223K	(66)	740 (336)	\$23,400
	AR-4B-36RG-DSB	188K	(55)	670 (304)	\$22,900
	AR-8B-24RG	366K	(107)	840 (381)	\$26,250
	AR-8B-24RG-CL-126R	361K	(106)	913 (414)	\$29,250
	AR-8B-24RG-CL-SBR	326K	(96)	843 (382)	\$28,750
	AR-8B-24RG-CC	356K	(104)	986 (447)	\$32,250
	AR-8B-24RG-126L-SBR	331K	(97)	770 (349)	\$25,750
	AR-8B-24RG-DSB	296K	(87)	700 (318)	\$25,250
	AR-6B-36RG	322K	(95)	855 (388)	\$28,580
	AR-6B-36RG-126L-SBR	287K	(84)	785 (356)	\$28,080
	AR-6B-36RG-DSB	252K	(74)	715 (324)	\$27,580

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

A35117 **\$450**



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



RESTAURANT RANGES WITH RADIANT BROILER TOPS

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

Shown with optional casters.


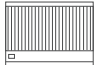

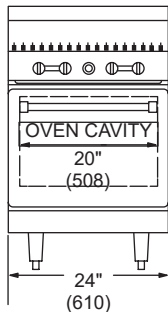
	Model	Description	Gas Output		Ship Weight		Price
			BTU/hr.	(kW)	Lbs	(kg)	
	AR-2RB	(1) 20" Space Saver Standard Oven	87K	(26)	400	(181)	\$13,451
	AR-2RB-SB	Storage Base	60K	(18)	330	(150)	\$13,002
	AR-3RB	(1) 26 1/2" Standard Oven	125K	(37)	570	(259)	\$14,799
	AR-3RB-C	(1) 26 1/2" Convection Oven	120K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

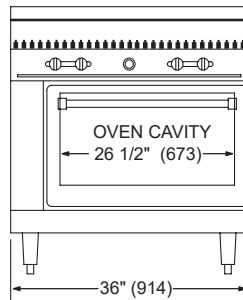
Plate Casters 6" High (set of 4) A35117

\$450

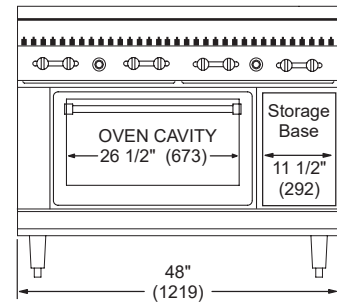
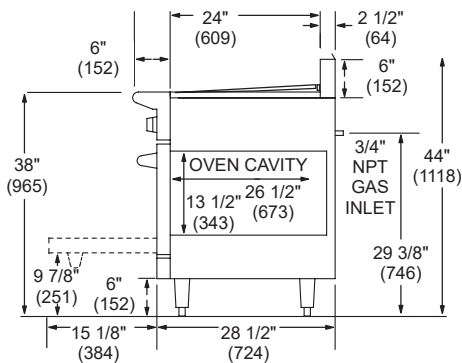
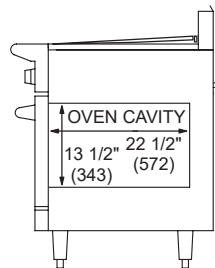
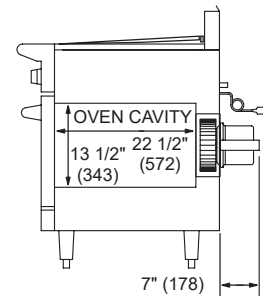
Front AR-2RB



Front AR-3RB



Front AR-4RB

Side AR-2B
Oven BaseSide Standard
Oven BaseSide Convection
Oven BaseMADE IN USA
DESIGNED & BUILT

*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-36	36" (915)	18" (458)	21½" (547)	1	35K	(11)	200	(91)	\$6,500

SALAMANDER DUAL CONTROL BROILERS

Two infrared burners with independent controls is standard.



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

SALAMANDER AND CHEESEMELTER BROILERS ACCESSORIES

Range Mount Kit, to install onto an AR Range
(Select left or right side mount units 48" and above) **\$750**

Range Mount Kit, factory installed and crated **\$1,990**

Wall Mount Brackets for Salamanders and Cheesemelters:

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.



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

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 (legs in lieu of casters A35001)

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 Per Deck	A37835	\$1,047
Stacking kit	A37825	\$800
Stacking kit with casters	A37800	\$1,250

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.



CONVECTION OVENS

GAS AND ELECTRIC

MODEL OPTIONS:

Gas:

Standard Depth:

- MSD: 75,000 BTU/hr.
- MSD-HE: 54,000 BTU/hr. ENERGY STAR® Certified model

Bakery Depth:

- M: 90,000 BTU/hr.
- M-HE: 60,000 BTU/hr. ENERGY STAR® Certified model

Electric:

Standard Depth:

- MSDE: 12KW

Bakery Depth:

- ME: 12KW



MSD-1
Shown with optional casters.

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

ELECTRIC CONVECTION OVENS

Model	Description	Width	Depth	Height	Phase (kW)	Ship Weight Lbs (kg)	Price
MSDE-1	Single Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	37 1/4" (946)	66" (1727)	(12)	550 (250)	\$11,650
MSDE-2	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	37 1/4" (946)	76 1/4" (1937)	(24)	1100 (500)	\$23,300
ME-1	Single Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1727)	(12)	640 (291)	\$13,150
ME-2	Double Deck, Bakery Depth, Manual Controls 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® 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)	54K (18)	545 (245)	\$13,150
MSD-2HE	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	75" (1905)	108K (35)	1015 (460)	\$26,300
M-1HE	Single Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1626)	70K (27)	640 (291)	\$14,650
M-2HE	Double Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	76" (1727)	140K (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

All shown with optional casters.

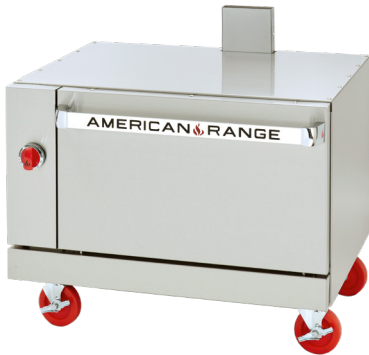
Oven's internal cavity dimensions:
42"W x 33-1/2"D x 17"H

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

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.



FRYERS

FEATURES

- All stainless steel front and sides
- Heavy gauge stainless steel tank
- Cast iron burners
- Special alloy metal diffuser located in the burner tube for better heat transfer
- Millivolt control system with safety shut off
- Thermostatic control with 200°F to 400°F range
- Large cool zone below the tubes hold in particles
- 5 year tank prorated warranty

UNITS INCLUDE:

- Fryer baskets
- Nickel plated fryer rack
- Wire mesh fryer baskets with coated handles
- 1-1/4" full port drain valve for easy and safe oil removal
- 6" legs

SINGLE VAT UNITS

Model	Description	Oil Capacity		Gas Output		Working Dimension		Cooking Area	Burner Tubes	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	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
Plate Casters 6" High (set of 4)		A35117	\$450									



AF-35/50
Shown with optional casters.



AF-50HE
Shown with optional casters.
ENERGY STAR® Certified Model 



AF-75
Shown with optional casters.



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



COMBO FRYERS

Model	Description	Oil Capacity		Gas Output		Working Dimension		Cooking Area	Burner Tubes	Ship Weight		Price
		Lbs	Liters	BTU/hr.	(kW)	Width	Depth			Lbs	(kg)	
AF-50/25	Half And Full Size S/S Pots	50/25	34	120K/80K (59)	22¾" (578)	30¼" (768)		(1) 8¾" x 14" (171) x (356)	5	225	(102)	\$13,000
AF-25/25	(2) 25 Lbs Fryer Connected	25/25	23	80K/80K (47)	15½" (394)	30½" (783)		(1) 14" x 14" (356) x (356)	3	198	(90)	\$10,000
AF-25/DS	25 Lbs Fryer-Dump Station Combo	75	34	160K (47)	19½" (495)	34¾" (870)		18" x 18" (457) x (457)	4	198	(90)	\$6,500



AF-50/25
Shown with optional casters.



AF-25/25



AF-25/DS
Shown with optional casters.

COUNTERTOP FRYER

FEATURES

- Stainless steel fry vessel with sloped bottom
- 15 pound fryer
- 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
- Stainless steel tank
- High limit switch with a safety shut-off
- 4" adjustable legs
- 5 year tank prorated warranty



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

FRYER ACCESSORIES

Baskets for AR-GCF-15-15 (set of 2)	A33004	\$271				
Baskets for AF-50HE (set of 2)	A33000	\$551				
Baskets for AF-75 (set of 2)	A33001	\$747				
Manifold Gas Shut-Off Valve (3/4" NPT)	A80117	\$265				
Stainless Steel Joiner Strip, AF-25	A99397	\$210				
Stainless Steel Joiner Strip, AF-50HE	A99412	\$210				
Stainless Steel Joiner Strip, AF-75	A99413	\$210				
Stainless Steel Vat Cover, AR-GCF-15	A99907	\$210				
Stainless Steel Vat Cover, AF-25	A99456	\$280				
Stainless Steel Vat Cover, AF-50HE	A99415	\$280				
Stainless Steel Vat Cover, AF-75	A99458	\$280				
Stainless Steel Splash Guard, AF-25 LT.	A99197	\$275				
Stainless Steel Splash Guard, AF-25 RT.	A99198	\$275				
Stainless Steel Splash Guard, AF-50HE LT.	A99251	\$275				
Stainless Steel Splash Guard, AF-50HE RT.	A99252	\$275				
Stainless Steel Splash Guard, AF-75 LT.	A99342	\$275				
Stainless Steel Splash Guard, AF-75 RT.	A99343	\$275				
Heat Lamp for model #AF-DS	A65000	\$2,186				
3/4" x 48" Quick Disconnect w/Restraining Device	A53200	\$750				
3/4" x 60" Quick Disconnect w/Restraining Device	A53201	\$900				



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



COUNTERTOP BURNERS/HOT PLATES

FEATURES

- 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



ARSH-36-6



ARSH-36-3

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

COUNTERTOP EQUIPMENT STANDS FOR ARS SERIES

- Stainless steel equipment stand with flat shelf
- 1.75" splash on sides and back
- Available with casters or bullet legs (legs and casters are not interchangeable)

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



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



COUNTERTOP MANUAL/THERMOSTATIC GRIDDLES

FEATURES

- Stainless steel sides, front, and landing ledge
- Modulating thermostat 30,000 BTU/hr. burner for every 12" of cooking surface for even cooking
- Manually controlled griddle 30,000 BTU/hr. burners
- Spatula width (3") grease trough
- Large capacity grease drawer - Large units (48", 60", 72") come standard with 2 drawers (ARS Series)
- 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.

NEW!



ARSTG-36

MANUAL 1" THICK AND 21" DEEP COOKING SURFACE

Model	Width	Depth	Height	# Burners	BTU/hr. (kW)	Gas Output		Price
						Lbs	(kg)	
ARSMG-12	12" (305)	32" (813)	17" (432)	1	30K (9)	142	(65)	\$3,675
ARSMG-24	24" (610)	32" (813)	17" (432)	2	60K (18)	254	(115)	\$4,620
ARSMG-36	36" (915)	32" (813)	17" (432)	3	90K (26)	343	(156)	\$6,105
ARSMG-48	48" (1220)	32" (813)	17" (432)	4	120K (35)	438	(199)	\$7,560
ARSMG-60	60" (1524)	32" (813)	17" (432)	5	150K (44)	600	(272)	\$9,712
ARSMG-72	72" (1829)	32" (813)	17" (432)	6	180K (53)	700	(318)	\$11,130

THERMOSTATIC

Model	Width	Depth	Height	# Burners	BTU/hr. (kW)	Gas Output		Price
						Lbs	(kg)	
ARSTG-12	12" (305)	32" (813)	17" (432)	1	30K (9)	145	(66)	\$4,043
ARSTG-24	24" (610)	32" (813)	17" (432)	2	60K (18)	254	(115)	\$5,775
ARSTG-36	36" (915)	32" (813)	17" (432)	3	90K (26)	343	(156)	\$7,875
ARSTG-48	48" (1220)	32" (813)	17" (432)	4	120K (35)	438	(199)	\$9,975
ARSTG-60	60" (1524)	32" (813)	17" (432)	5	150K (44)	600	(272)	\$13,650
ARSTG-72	72" (1829)	32" (813)	17" (432)	6	180K (53)	700	(318)	\$16,275

MANUAL 1" THICK AND 24" DEEP COOKING SURFACE

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

THERMOSTATIC

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



ARTG-36-24



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



COUNTERTOP SERIES (ARS) ACCESSORIES

COMING SOON

Common Plate Shelf
Sizes available 24" up to 72"



Condiment Rail
Holds 1/9th size pan 2" and 4" depth



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)	\$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



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



COUNTERTOP RADIANT CHARBROILERS

NEW!



ARSRB-36

FEATURES

- 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)	\$4,725
ARSRB-24	24" (610)	29" (737)	10" (254)	4	60K	(18)	210	(95)	\$5,775
ARSRB-36	36" (915)	29" (737)	10" (254)	6	90K	(26)	285	(129)	\$6,825
ARSRB-48	48" (1220)	29" (737)	10" (254)	8	120K	(35)	363	(165)	\$7,875
ARSRB-60	60" (1524)	29" (737)	10" (254)	10	150K	(44)	400	(181)	\$9,450
ARSRB-72	72" (1829)	29" (737)	10" (254)	12	180K	(53)	560	(254)	\$11,550

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)	\$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

MADE IN USA
DESIGNED & BUILT

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



ADJUSTABLE GRATE RADIANT BROILERS WITH OPEN CABINET BASE

FEATURES

- 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
- 6" adjustable legs on floor models



ADJF-24

Shown with optional casters.

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)	\$13,500
ADJF-36	36" (915)	28½" (724)	36" (915)	6	120K	(35)	1	425	(193)	\$15,500
ADJF-48	48" (1220)	28½" (724)	36" (915)	8	160K	(47)	2	530	(240)	\$20,000
ADJF-60	60" (1524)	28½" (724)	36" (915)	10	200K	(59)	2	660	(300)	\$24,000
ADJF-72	72" (1829)	28½" (724)	36" (915)	12	240K	(70)	2	775	(352)	\$30,000
Plate Casters 6" High (set of 4)			A35117							\$450
Plate Casters 6" High (set of 6)			A35118							\$600



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



WOOD FIRED BROILER WITH LOG LIGHTER

FEATURES

- Unit and stand 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)	\$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
Stem Casters 6" High (set of 4) A35119
Stem Casters 6" High (set of 6) A35120

\$890
\$450
\$600

AMSQ-36 **\$990**

AMSQ-48 **\$1,090**

AMSQ-60 **\$1,290**

HORIZONTAL CHICKEN BROILERS



AHS-4836
Shown with optional casters.

FEATURES

- Unit and stand 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)	\$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
Stem casters 6" High (set of 6) A35120

\$450
\$600



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



COUNTERTOP 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
- One set of skewers (V-shape) comes standard with each unit, four skewers per foot
- 4" adjustable legs
- Equipment stands for kebob broilers available



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)

Flat (18" A31041)

\$150**\$150**

COUNTERTOP RADIANT ROTISSERIE KEBOB BROILERS



ARKB-36R

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)

Flat (24" A31067)

\$175**\$175**

*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

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

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



ARTY-48

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

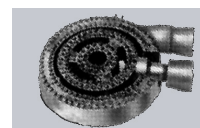
Stainless Steel All Welded ½" Griddle Splash (24" - **\$680**) (36" - **\$880**) (48" - **\$980**) (60" - **\$1,280**)



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.



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

24"
HIGH



SPSH-18

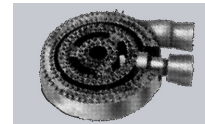
18"
HIGH

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

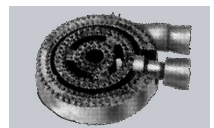
Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU/hr.	(kW)	Lbs	(kg)	
ARSP-18	18" (458)	21" (534)	24" (610)	3-Ring	90K	(26)	155	(61)	\$2,680
ARSP-18-2	18" (458)	42" (1067)	24" (610)	3-Ring	180K	(53)	280	(107)	\$4,900
ARSP-J	18" (458)	21" (534)	24" (610)	Jet	125K	(37)	160	(61)	\$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.



ROTISSERIE SERIES

FEATURES

- Heavy duty 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
- ACB-4 comes with 4" adjustable legs



ACB-4
Included with 4" adjustable legs.



ACB-7
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

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

ACCESSORY

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

FEATURES

- No standing pilots creating a safer kitchen
- Electronic ignition system on all burners, griddles, and ovens
- All units require power outlet, 115 amp three prong cord provided
- Available in sizes and configurations similar to our restaurant ranges
- Designed for light-duty cooking
- Ideal use for churches, fire departments, retirement homes, daycares, and other facilities where a commercial range is required



ARGF-6
Shown with optional casters.



ARGF-10-126L
Shown with optional casters.

TOP OPTIONS:

- 22,000 BTU/hr. burners
- 1" griddle plate with 20,000 BTU/hr. , manual or thermostatic control
- Griddle comes standard on the left

BASE OPTIONS:

- Standard Oven
- Convection oven
- Storage Base
- 60" units - One 20" oven on the right and one 26 1/2" oven on the left (Standard or Convection)

BACKRISER OPTIONS:

- Stub back
- High back
- High back with shelf



MADE IN USA
DESIGNED & BUILT

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



GREEN FLAME MODELS

Model	Description	Gas Output	Ship Weight		Price
		BTU/hr.	Lbs	(kg)	
24" GREEN FLAME RANGE (20" SPACE SAVER OVEN)					
ARGF-4	4 Burners,Standard Oven	118K	315	(143)	\$13,000
ARGF-4-SB	4 Burners,Storage Base	88K	355	(161)	\$12,500
ARGF-12G-2B	12" Griddle,2 Burners,Standard Oven	94K	245	(111)	\$14,000
ARGF-12G-2B-SB	12" Griddle,2 Burners,Storage Base	64K	370	(118)	\$13,500
36" GREEN FLAME RANGE (26-1/2" OVEN)					
ARGF-6	6 Burners,Standard Oven	162K	406	(191)	\$15,950
ARGF-6-C	6 Burners,Convection Oven	165K	456	(207)	\$18,590
ARGF-24G-2B	24" Griddle,2 Burners,Standard Oven	114K	440	(204)	\$19,000
ARGF-12G-4B	12" Griddle,4 Burners,Standard Oven	138K	425	(204)	\$17,717
48" GREEN FLAME RANGE (TWO 20" SPACE SAVER OVENS)					
ARGF-8	8 Burners with 2 Space Saver Ovens	230K	600	(264)	\$23,000
48" GREEN FLAME RANGE (ONE 26-1/2" OVEN/STORAGE BASE)					
ARGF-8B-126L-SB	8 Burners,Standard Oven/Storage Base	206K	580	(264)	\$23,000
ARGF-8B-CL-SBR	8 Burners,Convection Oven/Storage Base	209K	630	(286)	\$26,000
ARGF-24G-4B-126	24" Griddle,4 Burners,Standard Oven/Storage Base	158K	626	(284)	\$23,000
ARGF-36G-2B-126	36" Griddle,2 Burners,Standard Oven/Storage Base	134K	640	(290)	\$25,000
60" GREEN FLAME RANGE (ONE 26-1/2" OVEN/ONE 20" SPACE SAVER OVEN)					
ARGF-10-126L	10 Burners,Standard/Space Saver Ovens	277K	732	(332)	\$25,050
ARGF-10-CL	10 Burners,Convection Oven/Space Saver Oven	277K	757	(343)	\$28,050
ARGF-24G-6B-126L	24" Griddle,6 Burners,Standard/Space Saver Ovens	229K	765	(347)	\$25,000
ARGF-24G-6B-CL	24" Griddle,6 Burners,Convection Oven/Space Saver Oven	229K	765	(347)	\$28,000
ARGF-36G-4B-126L	36" Griddle,4 Burners,Standard/Space Saver Ovens	205K	765	(347)	\$26,000
ARGF 36G-4B-CL	36" Griddle,4 Burners,Convection Oven/Space Saver Oven	205K	765	(347)	\$29,000
72" GREEN FLAME RANGE (TWO 26-1/2" OVENS)					
ARGF-12	12 Burners,2 Standard Ovens	324K	1021	(463)	\$34,000
ARGF-12-CC	12 Burners,2 Convection Ovens	330K	1071	(486)	\$40,000
ARGF-24G-8B	24" Griddle,8 Burners,2 Standard Ovens	276K	1075	(488)	\$35,000
ARGF-36G-6B	36" Griddle,6 Burners,2 Standard Ovens	252K	1100	(499)	\$35,500
ARGF-48G-4B	48" Griddle, 4 Burners,2 Standard Ovens	228K	1145	(519)	\$36,000

OPTIONAL FEATURES

Plate Casters 6" High (set of 4)	A35117	\$450
Plate Casters 6" High (set of 6)	A35118	\$600
Convection oven upgrade in place of standard oven (26½")		\$3,000
Contact factory for storage base options		



*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.

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>]



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American Range is committed to delivering high-quality cooking equipment while making it easy to do business with. We stand behind our products, ensuring reliability and performance that our customers can trust.



Parts and Service : Parts@AmericanRange.com | Service@AmericanRange.com

2 Year Limited Warranty