

A **HATCO** COMPANY



# MAMERICAN RANGE



ARGF-4 Shown with optional casters





ARGF-6B-12G-126L-SBR Shown with optional casters



ARGF-10 Shown with optional casters

## SPECIFY YOUR RANGE

- 1. Select the size for your facility
- 2. Cooking needs: Burners, Griddles (Manually controlled) or a combo unit
- 3. Base options: Standard, Convection, or Storage base
- 4. Backriser: Stub Back, High Back, or High Back with Shelf
- 5. Ideal for community centers, churches, fire stations, and culinary training centers

## STANDARD SIZES AND MODELS

### **Top Options**

- 22,000 BTU/hr. burners
- Griddle with 20,000 BTU/hr. and 1" plate, Manually controlled

48"

60"

60"

60"

60"

72"

72"

72"

72"

#### **Base Options**

- Standard Oven
- Convection Oven
- Storage Base

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**GRIDDLE / BURNER** MODEL **BASE OPTIONS** SIZE CONFIGURATION No Griddle / 4 Burners ARGF-4 24" Standard ARGF-12G-2B 24" 12" Griddle / 2 Burners Convection Storage Base ARGF-6 36" No Griddle / 6 Burners ARGF-24G-2B 24" Griddle / 2 Burners 36' \* 60" units - One 20" oven ARGF-12G-4B 36 12" Griddle / 4 Burners on the right and one 26 1/2" 48' No Griddle / 8 Burners ARGF-8 oven on the left ARGF-12G-6B 48" 12" Griddle / 6 Burners (Standard or Convection) ARGF-24G-4B 24" Griddle / 4 Burners 48"

36" Griddle / 2 Burners

No Griddle / 10 Burners

12" Griddle / 8 Burners

24" Griddle / 6 Burners

36" Griddle / 4 Burners

No Griddle / 12 Burners

24" Griddle / 8 Burners

36" Griddle / 6 Burners

48" Griddle / 4 Burners

- · Griddle comes standard on the left
- For other configurations and models, please contact American Range
- Electronic ignition systems require a power outlet; a 120V-1PH, 3 amp threeprong NEMA Plug 5-15P cord is provided





ARGF-36G-2B

\*ARGF-12G-8B

\*ARGF-24G-6B

\*ARGF-36G-4B

ARGF-24G-8B

ARGF-36G-6B

ARGF-48G-4B

\*ARGF-10

ARGF-12



