



AMERICAN RANGE

A **HATCO**® COMPANY

SEPTEMBER 2026 CATALOG





AMERICAN RANGE

A **HATCO** COMPANY

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



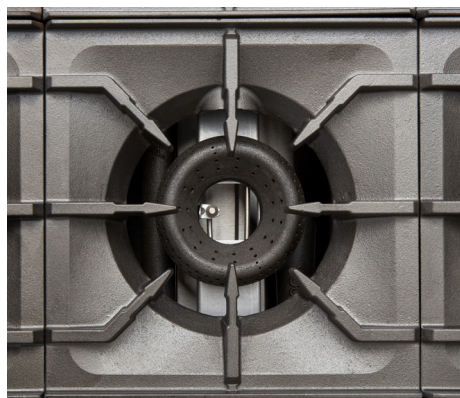
WIDE STAINLESS STEEL LANDING LEDGE

Wide stainless steel ledge provides a large functional working surface



1" GRIDDLE PLATE

21" Cooking depth with 3 1/4" front grease trough



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



DETACHABLE SHELF

Easy to install, no tools, 40 lb. weight capacity

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 3 1/4" 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 griddle is standard
- Optional: Modulating thermostat available at an additional charge

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 (RANGE MATCH UNITS)

- 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 with shelf

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

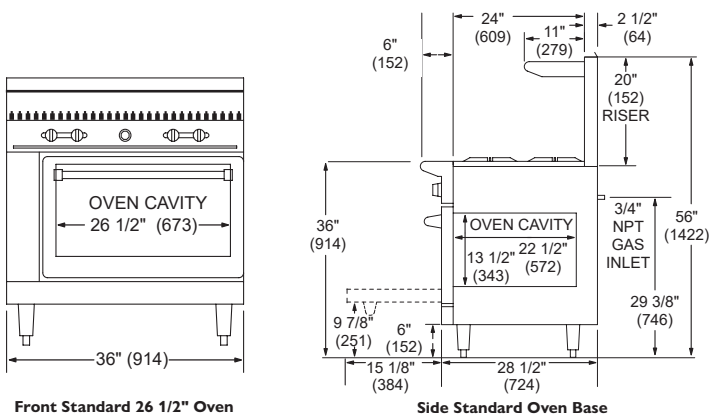
- Steel oven burner rated at 35,000 BTU/hr.
- Standard oven dimensions:
26 1/2"W x 22 1/2"D x 13 1/2"H
- Thermostat ranging from
250°F to 500°F (121°C to 260°C)
- Oven Door: Spring assisted,
counterweight door
- Two chrome plated oven racks
(additional racks optional)
- Two fixed position rack guides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



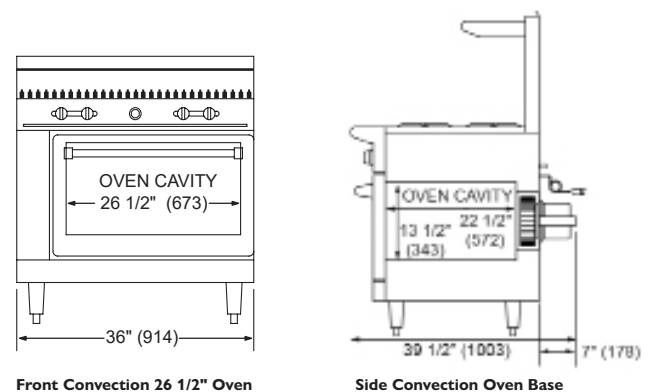
CONVECTION OVEN

- 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

Standard Oven



Convection 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.

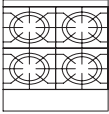
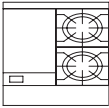
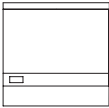
Model	Gas Output		Ship Weight	
	BTU/hr.	(kW)	Lbs	(kg)
 AR-4 AR-4-SB	155K	(45)	315	(143)
	128K	(38)	245	(111)
 AR-12G-2B AR-12G-2B-SB	111K	(33)	330	(150)
	84K	(25)	260	(118)
 AR-24G AR-24G-SB	67K	(20)	345	(156)
	40K	(12)	275	(125)

Plate Casters 6" High (set of 4) A35117

"SB" = Storage base

"G" = Manual Griddle Top (Optional Thermostatic Griddle)

"B" = Burners

36" RESTAURANT RANGES

26½" (673) Oven



AR-12G-4B-C

Shown with optional casters
and convection base oven.

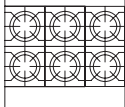
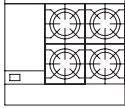
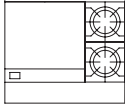
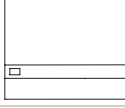
Model	Gas Output		Ship Weight	
	BTU/hr.	(kW)	Lbs	(kg)
 AR-6 AR-6-C AR-6-SB	227K	(67)	406	(184)
	222K	(65)	479	(217)
	192K	(56)	340	(154)
 AR-12G-4B AR-12G-4B-C AR-12G-4B-SB	183K	(54)	425	(193)
	178K	(52)	498	(226)
	148K	(44)	355	(161)
 AR-24G-2B AR-24G-2B-C AR-24G-2B-SB	139K	(41)	440	(200)
	134K	(40)	513	(233)
	104K	(31)	370	(168)
 AR-36G AR-36G-C AR-36G-SB	95K	(28)	455	(206)
	90K	(27)	528	(239)
	60K	(18)	385	(175)

Plate Casters 6" High (set of 4) A35117

"C" = Convection Oven

"SB" = Storage base

"G" = Manual Griddle Top (Optional Thermostatic Griddle)

"B" = Burners

For options and accessories, see page 4.

*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



Shown with optional casters.

Full Sheet pan 18" x 26" fits front to back

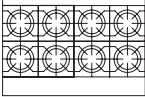
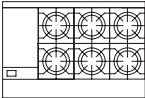
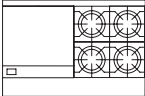
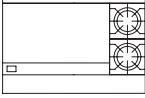
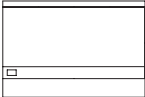
Model	Gas Output BTU/hr. (kW)	Ship Weight	
		Lbs	(kg)
 AR-8 AR-8-DSB	310K (91)	600	(272)
	256K (75)	460	(209)
 AR-12G-6B AR-12G-6B-DSB	266K (78)	615	(279)
	212K (62)	475	(215)
 AR-24G-4B AR-24G-4B-DSB	222K (65)	630	(286)
	168K (49)	490	(222)
 AR-36G-2B AR-36G-2B-DSB	178K (52)	645	(293)
	124K (37)	505	(229)
 AR-48G AR-48G-DSB	134K (40)	660	(299)
	80K (24)	520	(236)

Plate Casters 6" High (set of 4) A35117

"DSB" = Double Storage Base "G" = Manual Griddle Top (Optional Thermostatic Griddle)

"B" = Burners

48" RESTAURANT RANGES

One 26½" Oven and Storage Base



AR-6B-12G-126L-SBR

Shown with optional casters, standard oven, and storage base.

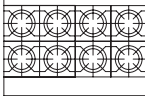
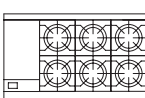
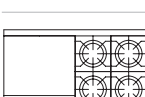
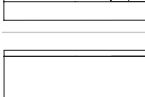
Model	Gas Output BTU/hr. (kW)	Ship Weight	
		Lbs	(kg)
 AR-8-126L-SBR AR-8-CL-SBR	291K (86)	570	(259)
	286K (84)	643	(292)
 AR-12G-6B-126L-SBR AR-12G-6B-CL-SBR	247K (73)	585	(265)
	242K (71)	658	(298)
 AR-24G-4B-126L-SBR AR-24G-4B-CL-SBR	203K (60)	590	(268)
	198K (58)	663	(301)
 AR-36G-2B-126L-SBR AR-36G-2B-CL-SBR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

Plate Casters 6" High (set of 4) A35117

"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 (Optional Thermostatic Griddle)

"B" = Burners

For options and accessories, see page 4.

*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.

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

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

"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 (Optional Thermostatic Griddle)

"B" = Burners

For options and accessories, see page 4.

*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.



AR-36G-6B

Shown with optional casters.

Model	Gas Output		Ship Weight	
	BTU/hr.	(kW)	Lbs	(kg)
	AR-12	454K (133)	810	(367)
	AR-12-CL-126R	449K (132)	883	(401)
	AR-12-CL-SBR	414K (122)	813	(369)
	AR-12-CC	444K (131)	956	(434)
	AR-12-126L-SBR	419K (123)	740	(336)
	AR-12-DSB	384K (113)	670	(304)
	AR-24G-8B	366K (108)	840	(381)
	AR-24G-8B-CL-126R	361K (106)	913	(414)
	AR-24G-8B-CL-SBR	326K (96)	843	(382)
	AR-24G-8B-CC	356K (104)	986	(447)
	AR-24G-8B-126L-SBR	331K (97)	770	(349)
	AR-24G-8B-DSB	296K (87)	700	(318)
	AR-36G-6B	322K (95)	855	(388)
	AR-36G-6B-CL-126R	317K (93)	928	(421)
	AR-36G-6B-CL-SBR	282K (83)	858	(389)
	AR-36G-6B-CC	312K (92)	1001	(454)
	AR-36G-6B-126L-SBR	287K (84)	785	(356)
	AR-36G-6B-DSB	252K (74)	715	(324)
	AR-48G-4B	278K (82)	870	(395)
	AR-48G-4B-CL-126R	273K (80)	943	(428)
	AR-48G-4B-CL-SBR	238K (70)	873	(375)
	AR-48G-4B-CC	268K (79)	1016	(461)
	AR-48G-4B-126L-SBR	243K (72)	800	(363)
	AR-48G-4B-DSB	208K (61)	730	(331)
	With (2) Standard Ovens Only			
	AR-60G-2B	234K (69)	885	(401)
	AR-72G	190K (56)	900	(408)

Plate Casters 6" High (set of 6) A35118

"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 (Optional Thermostatic Griddle)

"B" = Burners

For options and accessories, see page 4.

*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.



Raised Griddle Broiler offers cooking flexibility
and optimizes space.

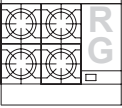
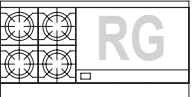
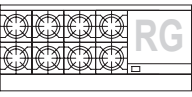
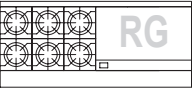
Model	Gas Output		Ship Weight	
	BTU/hr.	(kW)	Lbs	(kg)
	AR-4B-12RG	183K (54)	425	(193)
	AR-4B-12RG-C	178K (52)	498	(226)
	AR-4B-12RG-SB	148K (44)	355	(161)
	AR-4B-24RG	222K (65)	630	(286)
	AR-4B-24RG-126L-SBR	203K (60)	590	(268)
	AR-4B-24RG-CL-SBR	198K (58)	590	(268)
	AR-4B-24RG-DSB	168K (49)	490	(222)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

Plate Casters 6" High (set of 4) A35117

"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 (Optional Thermostatic Griddle)

"B" = Burners

For options and accessories, see page 4.

*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.

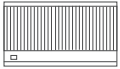
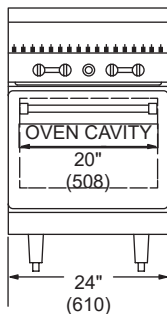
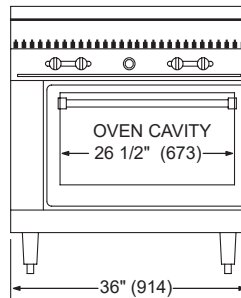
	Model	Description	Gas Output		Ship Weight	
			BTU/hr.	(kW)	Lbs	(kg)
	AR-2RB	(1) 20" Space Saver Standard Oven	87K	(26)	400	(181)
	AR-2RB-SB	Storage Base	60K	(18)	330	(150)
	AR-3RB	(1) 26 1/2" Standard Oven	125K	(37)	570	(259)
	AR-3RB-C	(1) 26 1/2" Convection Oven	120K	(36)	643	(292)
	AR-3RB-SB	Storage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

Plate Casters 6" High (set of 4) A35117

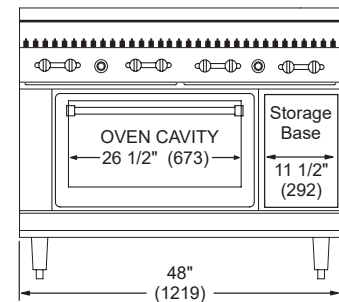
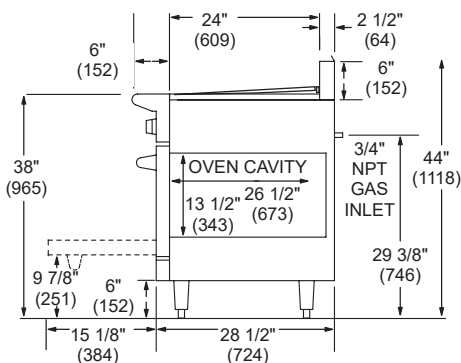
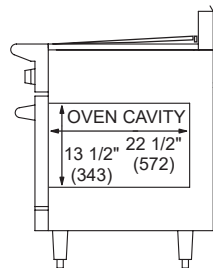
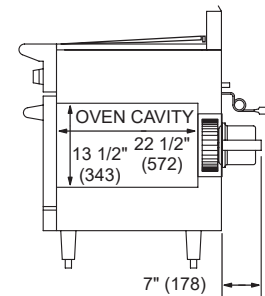
Front AR-2RB



Front AR-3RB



Front AR-4RB

Space Saver
Oven BaseSide Standard
Oven BaseSide 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	
					BTU/hr.	(kW)	Lbs	(kg)
ARCM-24	24" (610)	18" (458)	21½" (547)	1	25K	(7)	125	(57)
ARCM-36	36" (915)	18" (458)	21½" (547)	1	35K	(11)	149	(68)
ARCM-48	48" (1220)	18" (458)	21½" (547)	2	40K	(12)	188	(85)
ARCM-60	60" (1524)	18" (458)	21½" (547)	2	55K	(17)	224	(102)
ARCM-72	72" (1829)	18" (458)	21½" (547)	2	70K	(21)	280	(127)
Extra Racks:	24" (914)	A31011						
	36" (914)	A31012						
	48" (1219)	A31013						
	60" (1524)	A31014						
	72" (1829)	A31037						

SALAMANDER SINGLE CONTROL BROILERS



ARSM-36

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
ARSM-36	36" (915)	18" (458)	21½" (547)	1	36K	(11)	200	(91)

SALAMANDER DUAL CONTROL BROILERS

Two infrared burners with independent controls is standard.



ARSB-36

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
ARSB-36	36" (915)	18½" (470)	17¾" (451)	2	36K	(11)	200	(91)

SALAMANDER AND CHEESEMELTER BROILERS ACCESSORIES

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

Wall Mount Brackets for Salamanders and Cheesemelters:

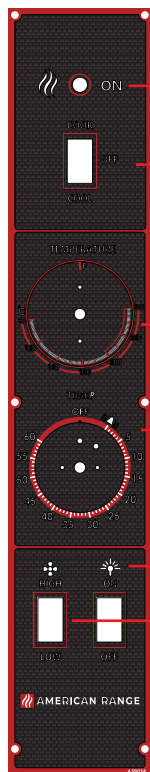
ARCM-24	A37975
ARSB-36, ARSM-36 and ARCM-36	A37974
ARCM-48	A37951
ARCM-60	A37950
ARCM-72	A37949

*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 DBL

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

OPTIONS

Plate Casters 6" (set of 4) Single	A35117
Oven Racks: Standard Depth	A31082
Oven Racks: Bakery Depth	A31000
Stainless Steel Enclosed Back Per Deck	A37835
Standard Single Kit with Casters	86594
Bakery Single Kit with Casters	86595
All Models Double Staking Kit with Casters	87226

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
Bakery Depth (5 Racks with 2 Support Guides)	A37803

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



CONVECTION OVENS

GAS AND ELECTRIC

MODEL OPTIONS:

Gas:

Standard Depth:

- MSD: 65,000 BTU/hr.
- MSD-HE: 54,000 BTU/hr. ENERGY STAR® Certified model

Bakery Depth:

- M: 75,000 BTU/hr.
- M-HE: 70,000 BTU/hr. ENERGY STAR® Certified model

Electric:

Standard Depth:

- MSDE: 12KW

Bakery Depth:

- ME: 12KW



GAS CONVECTION OVENS

Model	Description	Width	Depth	Height	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
MSD	Single Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	66" (1626)	65K	(22)	550	(250)
MSD DBL	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	76" (1727)	130K	(44)	1100	(500)
M	Single Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1626)	75K	(27)	640	(291)
M DBL	Double Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	76" (1727)	150K	(53)	1280	(582)

ELECTRIC CONVECTION OVENS

Model	Description	Width	Depth	Height	Phase	Ship Weight	
					(kW)	Lbs	(kg)
MSDE-1	Single Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	37 1/4" (946)	66" (1727)	(12)	550	(250)
MSDE-2	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	37 1/4" (946)	76 1/4" (1937)	(24)	1100	(500)
ME-1	Single Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1727)	(12)	640	(291)
ME-2	Double Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	76 1/4" (1937)	(24)	1280	(581)

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		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
MSD-HE	Single Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	60" (1524)	54K	(18)	545	(245)
MSD-HE DBL	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	75" (1905)	108K	(35)	1015	(460)
M-HE	Single Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1626)	70K	(27)	640	(291)
M-HE DBL	Double Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	76" (1727)	140K	(53)	1280	(582)

*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
- 1 year limited 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	
		Lbs	Liters	BTU/hr.	(kW)	Width	Depth			Lbs	(kg)
AF-50	Full Size S/S Pot	50	23	120K	(22)	15½" (394)	30½" (783)	(1) 14" x 14" (356) x (356)	3	150	(68)
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)
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)
AF-DS	Fryer Dump Station	N/A	N/A	N/A	N/A	153/4" (400)	301/2" (800)	(1) 123/4" x 20" x 4" (222) x (356)	N/A	95	(43)

Plate Casters 6" High (set of 4) A35117



AF-50
Shown with optional casters.



AF-75
Shown with optional casters.



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

*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	
		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)	301¼ (768)	(1) 83¼ x 14" (171) x (356)	5	225	(102)
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)
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)



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
- 1 year limited warranty



AR-GCF-15

Model	Description	Gas Output		Ship Weight	
		BTU/hr.	(kW)	Lbs	(kg)
AR-GCF-15	Gas Countertop Fryer	30K	(8)	95	(43)

FRYER ACCESSORIES

Baskets for AR-GCF-15 / AF-25 (set of 2)	A33004
Baskets for AF-50 (set of 2)	A33000
Baskets for AF-75 (set of 2)	A33001
Manifold Gas Shut-Off Valve (3/4" NPT)	A80117
Stainless Steel Joiner Strip, AF-50	A99412
Stainless Steel Joiner Strip, AF-75	A99413
Stainless Steel Tank Lid, AF-25	71544
Stainless Steel Tank Lid, AF-50	99415

Stainless Steel Tank Lid, AF-75	99458
Stainless Steel Side Splash, AF-50**	87599
Stainless Steel Side Splash, AF-50 HE**	87599
Stainless Steel Side Splash, AF-25**	87600
Stainless Steel Side Splash, AF-75**	87599
Hatco Heat Lamp for AF-DS	A65000

**Universal Side Splash fits left or right.

*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

Equipment stands available, see page 17.



ARSH-36-6



ARSH-36-3

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
ARSH-12-2	12" (305)	30" (762)	129/16" (319)	2	64K	(19)	95	(43)
ARSH-24-2	24" (610)	18" (458)	129/16" (319)	2	64K	(19)	95	(43)
ARSH-24-4	24" (610)	30" (762)	129/16" (319)	4	128K	(38)	145	(66)
ARSH-36-3	36" (914)	18" (458)	129/16" (319)	3	96K	(28)	115	(52)
ARSH-36-6	36" (914)	30" (762)	129/16" (319)	6	192K	(56)	210	(95)
ARSH-48-4	48" (1219)	18" (458)	129/16" (319)	4	128K	(38)	140	(64)
ARSH-48-8	48" (1219)	30" (762)	129/16" (319)	8	256K	(75)	270	(122)
ARSH-60-10	60" (1524)	30" (762)	129/16" (319)	10	320K	(94)	325	(147)

COUNTER-TOP EQUIPMENT STANDS FOR ARS GRIDDLES, HOT PLATES AND CHAR-BROILERS

FEATURES

- 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

OV-STND-2424-C	ARS Stand 24"H 24"W Casters
OV-STND-2424-L	ARS Stand 24"H 24"W Legs
OV-STND-2436-C	ARS Stand 24"H 36"W Casters
OV-STND-2436-L	ARS Stand 24"H 36"W Legs
OV-STND-2448-C	ARS Stand 24"H 48"W Casters
OV-STND-2448-L	ARS Stand 24"H 48"W Legs
OVE-STND-2460-C	ARS Stand 24"H 60"W Casters
OVE-STND-2460-L	ARS Stand 24"H 60"W Legs
OVE-STND-2472-C	ARS Stand 24"H 72"W Casters
OVE-STND-2472-L	ARS Stand 24"H 72"W Legs



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
- Temperature adjusts from 200°F to 500°F
- 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 17.



ARSTG-36

MANUAL 1" THICK AND 21" DEEP COOKING SURFACE					Gas Output		Ship Weight	
Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)
ARSMG-12	12" (305)	329/16" (827)	129/16" (319)	1	30K	(9)	142	(65)
ARSMG-24	24" (610)	329/16" (827)	129/16" (319)	2	60K	(18)	254	(115)
ARSMG-36	36" (914)	329/16" (827)	129/16" (319)	3	90K	(26)	343	(156)
ARSMG-48	48" (1219)	329/16" (827)	129/16" (319)	4	120K	(35)	438	(199)
ARSMG-60	60" (1524)	329/16" (827)	129/16" (319)	5	150K	(44)	600	(272)
ARSMG-72	72" (1829)	329/16" (827)	129/16" (319)	6	180K	(53)	700	(318)

THERMOSTATIC					Gas Output		Ship Weight	
Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)
ARSTG-12	12" (305)	329/16" (827)	129/16" (319)	1	30K	(9)	145	(66)
ARSTG-24	24" (610)	329/16" (827)	129/16" (319)	2	60K	(18)	254	(115)
ARSTG-36	36" (914)	329/16" (827)	129/16" (319)	3	90K	(26)	343	(156)
ARSTG-48	48" (1219)	329/16" (827)	129/16" (319)	4	120K	(35)	438	(199)
ARSTG-60	60" (1524)	329/16" (827)	129/16" (319)	5	150K	(44)	600	(272)
ARSTG-72	72" (1829)	329/16" (827)	129/16" (319)	6	180K	(53)	700	(318)



ARSTG-72

MANUAL 1" THICK AND 24" DEEP COOKING SURFACE					Gas Output		Ship Weight	
Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)
ARMG-24-24	24" (610)	35" (889)	17" (432)	2	60K	(18)	280	(127)
ARMG-36-24	36" (914)	35" (889)	17" (432)	3	90K	(26)	385	(175)
ARMG-48-24	48" (1219)	35" (889)	17" (432)	4	120K	(35)	490	(222)
ARMG-60-24	60" (1524)	35" (889)	17" (432)	5	150K	(44)	665	(302)
ARMG-72-24	72" (1829)	35" (889)	17" (432)	6	180K	(53)	770	(349)

THERMOSTATIC					Gas Output		Ship Weight	
Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)
ARTG-24-24	24" (610)	35" (889)	17" (432)	2	60K	(18)	280	(127)
ARTG-36-24	36" (914)	35" (889)	17" (432)	3	90K	(26)	385	(175)
ARTG-48-24	48" (1219)	35" (889)	17" (432)	4	120K	(35)	490	(222)
ARTG-60-24	60" (1524)	35" (889)	17" (432)	5	150K	(44)	665	(302)
ARTG-72-24	72" (1829)	35" (889)	17" (432)	6	180K	(53)	770	(349)



ARTG-36-24

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



COUNTERTOP SERIES (ARS) ACCESSORIES

Common Plate Shelf

Combine two or more units 24" up to 72"



COMMON PLATE SHELF**

Item	Description	Size: L" x W"
87454	Common Plate Shelf Kit, 24"	24" x 6"
87455	Common Plate Shelf Kit, 36"	36" x 6"
87456	Common Plate Shelf Kit, 48"	48" x 6"
87457	Common Plate Shelf Kit, 60"	60" x 6"
87458	Common Plate Shelf Kit, 72"	72" x 6"

Condiment Rail

Holds 1/9 size pan 2" or 4" pan depth



CONDIMENT RAIL*

Item	Description	Size: L" x W"
87182	Condiment Rail, (3) 1/9 th Pans	24" x 6"
87184	Condiment Rail, (4) 1/9 th Pans	36" x 6"
87185	Condiment Rail, (6) 1/9 th Pans	48" x 6"
87186	Condiment Rail, (8) 1/9 th Pans	60" x 6"
87187	Condiment Rail, (9) 1/9 th Pans	72" x 6"

RAISED GRIDDLE BROILERS

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



ARGB-36

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
ARGB-24	24" (610)	32" (813)	16" (407)	2	40K	(12)	330	(150)
ARGB-36	36" (915)	32" (813)	16" (407)	3	60K	(18)	430	(195)
ARGB-48	48" (1220)	32" (813)	16" (407)	4	80K	(23)	550	(249)

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



COUNTERTOP RADIANT CHARBROILERS

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 17.



ARSRB-36

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
ARSRB-12	12" (305)	30" (762)	129/16" (319)	2	30K	(9)	165	(75)
ARSRB-24	24" (610)	30" (762)	129/16" (319)	4	60K	(18)	210	(95)
ARSRB-36	36" (914)	30" (762)	129/16" (319)	6	90K	(26)	285	(129)
ARSRB-48	48" (1219)	30" (762)	129/16" (319)	8	120K	(35)	363	(165)
ARSRB-60	60" (1524)	30" (762)	129/16" (319)	10	150K	(44)	400	(181)
ARSRB-72	72" (1829)	30" (762)	129/16" (319)	12	180K	(53)	560	(254)

CHAR-ROCK BROILERS

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



AECB-24

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
AECB-24	24" (610)	24" (610)	13¼" (337)	2	70K	(20)	169	(77)
AECB-34	36" (915)	24" (610)	13¼" (337)	3	105K	(30)	327	(148)
AECB-44	48" (1220)	24" (610)	13¼" (337)	4	140K	(41)	465	(211)
AECB-54	60" (1524)	24" (610)	13¼" (337)	5	175K	(51)	600	(272)
AECB-64	72" (1829)	24" (610)	13¼" (337)	6	210K	(62)	740	(336)

*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
- Heavy duty cast-iron top grates
- Full depth drip tray to contain grease
- 24", 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-36

Shown with optional casters.

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

Plate Casters 6" High (set of 4) A35117

Plate Casters 6" High (set of 6) A35118

ADJUSTABLE GRATE RADIANT BROILERS

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
- Heavy duty cast-iron top grates
- Full depth drip tray to contain grease
- 24", and 36" units equipped with 1 adjustable rack
- 48", 60", and 72" units equipped with 2 separate adjustable racks
- 4" adjustable legs



ADJ-36

Model	Width	Depth	Height	# Burner	Gas Output		Rack	Ship Weight	
					BTU/hr.	(kW)		Lbs	(kg)
ADJ-24	24" (610)	323/8" (822)	201/4" (514)	4	80K	(23)	1	260	(118)
ADJ-36	36" (915)	323/8" (822)	201/4" (514)	6	120K	(35)	1	350	(159)
ADJ-48	48" (1220)	323/8" (822)	201/4" (514)	8	160K	(47)	2	440	(200)
ADJ-60	60" (1524)	323/8" (822)	201/4" (514)	10	200K	(59)	2	560	(254)
ADJ-72	72" (1829)	323/8" (822)	201/4" (514)	12	240K	(70)	2	650	(295)

Plate Casters 6" High (set of 4) A35117

Plate Casters 6" High (set of 6) A35118

*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	
					BTU/hr.	(kW)	Lbs	(kg)
AMSQ-30	30" (762)	27" (686)	18" (458)	1	30K	(9)	300	(136)
AMSQ-36	36" (915)	27" (686)	18" (458)	1	30K	(9)	345	(157)
AMSQ-48	48" (1220)	27" (686)	18" (458)	1	30K	(9)	405	(184)
AMSQ-60	60" (1524)	27" (686)	18" (458)	2	60K	(18)	455	(206)

Stem Casters 6" High (set of 4) A35119

Stem Casters 6" High (set of 6) A35120

HORIZONTAL CHICKEN BROILERS

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



AR-CCB-4836
Shown with optional casters.

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
AR-CCB-4827	48" (1220)	27" (686)	22" (559)	4	160K	(47)	270	(122)
AR-CCB-6027	60" (1524)	27" (686)	22" (559)	5	200K	(59)	370	(168)
AR-CCB-4836	48" (1220)	36" (915)	22" (559)	4	160K	(47)	300	(136)
AR-CCB-6036	60" (1524)	36" (915)	22" (559)	5	200K	(59)	400	(181)

Stem casters 6" High (set of 4) A35119

Stem casters 6" High (set of 6) A35120

*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
- Heavy gauge stainless steel frame spaced to allow support of the "shish" skewers
- Full width removable grease tray for easy cleaning
- One set of stainless steel skewers comes standard with each unit, four skewers per foot
- Additional skewers available in sets of 12
- 4" adjustable legs
- Equipment stands for kebob broilers available



ARKB-36

Shown with stainless steel skewers.

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
ARKB-24	24" (610)	25" (635)	15" (318)	4	120K	(35)	200	(91)
ARKB-36	36" (915)	25" (635)	15" (318)	6	180K	(53)	320	(145)
ARKB-48	48" (1220)	25" (635)	15" (318)	8	240K	(71)	360	(163)
ARKB-60	60" (1524)	25" (635)	15" (318)	10	300K	(88)	400	(181)
ARKB-72	72" (1829)	25" (635)	15" (318)	12	360K	(106)	440	(200)

COUNTERTOP RADIANT ROTISSERIE KEBOB BROILERS

Model	Width	Depth	Height	# Skewers	BTU/hr.
ARKB-24-R	30" (762)	25" (635)	15" (381)	8	120K
ARKB-36-R	42" (1067)	25" (635)	15" (381)	12	180K
ARKB-48-R	54" (1372)	25" (635)	15" (381)	18	240K
ARKB-60-R	66" (1677)	25" (635)	15" (381)	24	300K
ARKB-72-R	78" (1677)	25" (635)	15" (381)	28	360K

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



ARKB-36R

Shown with stainless steel skewers.

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



VERTICAL INFRARED GAS BROILER

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

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
AVB-2	20" (508)	23½" (597)	34" (864)	2	40K	(12)	125	(57)



AVB-2
Shown with optional stand.

COUNTER-TOP EQUIPMENT STANDS FOR ARKB, ARKB-R AND ADJ SERIES

FEATURES

- 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

OV-STND-1824-C	ARS Stand 18"H 24"W Casters
OV-STND-1824-L	ARS Stand 18"H 24"W Legs
OV-STND-1836-C	ARS Stand 18"H 36"W Casters
OV-STND-1836-L	ARS Stand 18"H 36"W Legs
OV-STND-1848-C	ARS Stand 18"H 48"W Casters
OV-STND-1848-L	ARS Stand 18"H 48"W Legs
OVE-STND-1860-C	ARS Stand 18"H 60"W Casters
OVE-STND-1860-L	ARS Stand 18"H 60"W Legs
OVE-STND-1872-C	ARS Stand 18"H 72"W Casters
OVE-STND-1872-L	ARS Stand 18"H 72"W Legs



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



TEPPANYAKI JAPANESE STYLE GRIDDLES

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

Shown with optional 1/2" side and back splash guard

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
ARTY-24	24" (610)	28" (712)	10½" (267)	1	30K	(9)	200	(91)
ARTY-36	36" (915)	28" (712)	10½" (267)	1	30K	(9)	300	(136)
ARTY-48	48" (1220)	28" (712)	10½" (267)	1	30K	(9)	365	(166)
ARTY-60	60" (1524)	28" (712)	10½" (267)	1	30K	(9)	450	(204)

Optional: Stainless Steel All Welded ½" Griddle Splash (24", 36", 48", 60")

RESTAURANT JET WOK RANGES (WITH HEAVY GAUGE STAINLESS STEEL TOP)

FEATURES

- Stainless steel front and sides
- Heavy gauge steel with welded-in 2" high ring
- 23 tip 150,000 BTU/hr. jet burner
- Brass control valve with large width aluminum handle
- Adjustable bullet feet for leveling
- 13" or 16" diameter wok rings

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
ARW-13	18" (458)	20" (508)	36" (915)	Jet	150K	(44)	145	(66)
ARW-16	18" (458)	20" (508)	36" (915)	Jet	150K	(44)	145	(66)



23 TIP JET BURNER

High heat
150,000 BTU/hr.



ARW-13

*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-18-2
Shown with optional casters.



SPSH-18
Shown with optional casters.



ARSP-J
Shown with 6" adjustable legs.

STOCK POT RANGES WITH LOW PROFILE

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
SPSH-18	18" (457)	21" (534)	18" (458)	3-Ring	90K	(26)	130	(59)
SPSH-18-2	18" (457)	42" (1067)	18" (458)	3-Ring	180K	(53)	230	(104)

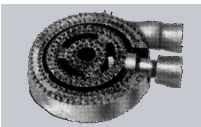
STOCK POT RANGES

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU/hr.	(kW)	Lbs	(kg)
ARSP-18	18" (458)	21" (534)	24" (610)	3-Ring	90K	(26)	155	(61)
ARSP-18-2	18" (458)	42" (1067)	24" (610)	3-Ring	180K	(53)	280	(107)
ARSP-J	18" (458)	21" (534)	24" (610)	Jet	150K	(44)	160	(61)

Plate Casters 6" High (set of 4) A35117



23-TIP JET BURNER
High heat
150,000 BTU/hr.



3-RING BURNER
Two adjustable valves.

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

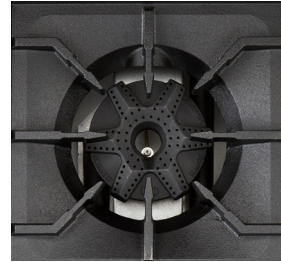


GREEN FLAME RANGES

POWERFUL HEAT. SMARTER FLAME. SAFER KITCHENS.

FEATURES

- No standing pilots creating a safer kitchen
- Electronic ignition system on all burners, griddles, and ovens
- All units require power outlet, 115 volt 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 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:

- 6" Stub back
- High back with shelf



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



GREEN FLAME MODELS

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

OPTIONAL FEATURES

Plate Casters 6" High (set of 4) A35117

Plate Casters 6" High (set of 6) A35118

Convection oven upgrade in place of standard oven (261/2)

Contact factory for other models and cabinet 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>]

Last Updated: November 19, 2025

AMERICAN RANGE FRYERS - 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 (15) 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, twelve (12) 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 replacement parts is 90 days. Five (5) year part warranty on tank).

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: Countertop Fryers, Floor Model Fryers (25 Pound and AF Family Fryers), and High Efficiency Fryers. 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: thermostats, tubes, fuses, or Product or part product failure in booster tanks, n tube heat exchangers, or other heating equipment caused by 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>]



AMERICAN RANGE

A **HATCO**® COMPANY

A New Era at American Range

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