

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT



COMMERCIAL PRODUCT BROCHURE

OUR HISTORY

This American story starts during the hectic times of World War II at an era where basic necessities were scarce and people went through life without common comforts that are now mostly taken for granted.

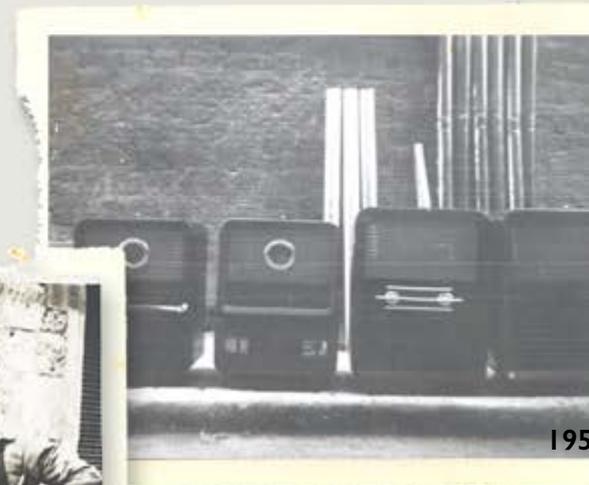
My father in his early 20's, married with children and living in a very cold region of the world with few available natural resources. He longed for a warm home for his young family.

"Necessity is the Mother of Invention" Mourad Demirjian, with a background as a plumber, he came up with an idea of using diesel fuel as a heat source. He realized that if he developed a way to control the amount of diesel fuel discharging he could achieve a constant flame. He developed a drip method system that could regulate the amount of fuel discharging. Then he designed a path of travel to allow the discharging fuel to flow into a welded metal chamber. Once capturing a clean burning flame and by using special louvers and heat transfer panels he was able to radiate constant heat into the room.

After achieving that, he next set his sights on designing a special flue to exhaust the fumes that were produced thus clearing them out of the room. After a few adjustments he had created his viable fuel-efficient space heater.

My Mother, being the center of the community, had many friends and relatives stopping by for visits. Once they took notice of our warm home there was an immediate demand for my father's new space heater. As you can imagine, my father left his job as a plumber to focus on building his new space heaters to fulfill the quickly rising demand. Later models incorporated a glass window to view the burning flames and a hot plate on top to keep food warm. I remember as a small child using it to melt cheese on bread for a quick snack.

In the late 60's my family immigrated to the United States. In the early 70's we started building custom commercial cooking equipment. This led us to develop our own brand of a production line-up of cooking equipment based on those one-of-a-kind designs, which is supplied nationally and internationally to the food service industry. Along with building quality equipment we have also built quality relationships. These relationships created another demand and inspired us to build our commercial grade residential cooking appliances





1948



1947



1950



1946



1948

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MEDALLION S E R I E S

Sleek and Streamlined but within they pack the kind of raw power that makes a Hotel/Resort kitchen perform at top speeds. American Range heavy-duty hotel equipment can easily accommodate the unique and specific work-load requirements of any commercial and industrial kitchen.

Medallion cooking systems have been engineered and built with years of service in mind. Robustly designed, hand-crafted and built to deliver exact precision. 10 gauge Stainless Steel, deep penetrating welded construction to insure a solid chassis.

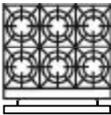
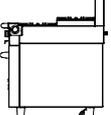
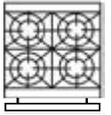
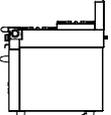
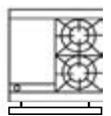
Latest technology and superior components are used on every product to produce rapid heat, performance and longevity for high volume applications.



MEDALLION HEAVY DUTY SERIES



34" & 36" WIDTHS AVAILABLE

MODEL	DESCRIPTION	BTU	KW	Ship Wt LBS	KG.	PRICE
 HD34-6-1	6 Open Burners - Standard Oven	262K	(76)	450	(205)	\$9,440
HD34-6-1C	6 Open Burners - Conv Oven	252K	(73)	500	(227)	12,646
HD34-6-O	6 Open Burners - Storage Base	222K	(65)	435	(197)	9,020
HD34-6-M	6 Open Burners - Modular Top	222K	(65)	240	(109)	6,258
 HD34-6SU-1	6 Step-Up Open Burners - Standard Oven	262K	(76)	450	(205)	10,500
HD34-6SU-1C	6 Step-Up Open Burners - Conv Oven	252K	(73)	500	(227)	13,500
HD34-6SU-O	6 Step-Up Open Burners - Storage Base	222K	(65)	435	(197)	9,800
HD34-6SU-M	6 Step-Up Open Burners - Modular Top	222K	(65)	240	(109)	9,250
 HD34-4-1	4 Open Burners - Standard Oven	188K	(55)	450	(205)	9,530
HD34-4-1C	4 Open Burners - Conv Oven	178K	(52)	500	(227)	12,730
HD34-4-O	4 Open Burners - Storage Base	148K	(43)	435	(197)	9,100
HD34-4-M	4 Open Burners - Modular Top	148K	(43)	240	(109)	6,775
 HD34-4SU-1	4 Step-Up Open Burners - Standard Oven	188K	(55)	450	(205)	10,500
HD34-4SU-1C	4 Step-Up Open Burners - Conv Oven	178K	(52)	500	(227)	13,500
HD34-4SU-O	4 Step-Up Open Burners - Storage Base	148K	(43)	435	(197)	9,800
HD34-4SU-M	4 Step-Up Open Burners - Modular Top	148K	(43)	240	(109)	9,250
 HD34-17TG-2-1	17" Thermostatic Griddle, 2 Open Burners - Standard Oven	154K	(45)	660	(300)	11,415
HD34-17TG-2-1C	17" Thermostatic Griddle, 2 Open Burners - Conv Oven	144K	(42)	675	(307)	14,620
HD34-17TG-2-O	17" Thermostatic Griddle, 2 Open Burners - Storage Base	114K	(33)	575	(261)	10,995
HD34-17TG-2-M	17" Thermostatic Griddle, 2 Open Burners - Modular Top	114K	(33)	375	(170)	8,660



37,000 BTU POWER BURNER

- Two-piece, gasketless lift off anti-clog burners.
- The proprietary design is constructed with perimeter burner ports that are angled 45° and an inner 'simmer' ring of burner ports for optimal flame coverage for broiling, sautéing or simmering.
- The cast bowl grate design enhances heat deflection and performance.
- The grate design is flush with the plate rail.



MEDALLION HEAVY DUTY SERIES



Model HD34-34VG-1
Shown with optional high riser & shelf

34" & 36" WIDTHS AVAILABLE

MODEL	DESCRIPTION	BTU	KW	Ship Wt	LBS	KG.	PRICE
	HD34-17VG-2-1	17" Valve Control Griddle, 2 Open Burners - Standard Oven	154K	(45)	660	(300)	\$10,295
	HD34-17VG-2-1C	17" Valve Control Griddle, 2 Open Burners - Conv Oven	144K	(42)	675	(307)	13,495
	HD34-17VG-2-O	17" Valve Control Griddle, 2 Open Burners - Storage Base	114K	(33)	575	(261)	9,875
	HD34-17VG-2-M	17" Valve Control Griddle, 2 Open Burners - Modular Top	114K	(33)	375	(170)	7,535
	HD34-34TG-1	34" Thermostatic Griddle - Standard Oven	130K	(38)	800	(363)	11,105
	HD34-34TG-1C	34" Thermostatic Griddle - Conv Oven	120K	(35)	800	(363)	14,315
	HD34-34TG-O	34" Thermostatic Griddle - Storage Base	90K	(26)	641	(290)	10,683
	HD34-34TG-M	34" Thermostatic Griddle - Modular Top	90K	(26)	525	(238)	8,350
	HD34-34VG-1	34" Valve Control Griddle - Standard Oven	130K	(38)	635	(288)	10,295
	HD34-34VG-1C	34" Valve Control Griddle - Conv Oven	120K	(35)	685	(311)	13,495
	HD34-34VG-O	34" Valve Control Griddle - Storage Base	90K	(26)	625	(284)	9,875
	HD34-34VG-M	34" Valve Control Griddle - Modular Top	90K	(26)	530	(241)	7,535
	HD34-1HT-2-1	17" Hot Top, 2-Open Burners - Standard Oven	154K	(45)	490	(222)	10,800
	HD34-1HT-2-1C	17" Hot Top, 2-Open Burners - Conv Oven	144K	(42)	520	(236)	14,000
	HD34-1HT-2-O	17" Hot Top, 2-Open Burners - Storage Base	114K	(33)	480	(218)	10,375
	HD34-1HT-2-M	17" Hot Top, 2-Open Burners - Modular Top	114K	(33)	260	(118)	8,045
	HD34-2HT-1	(2) 17" Hot Top Sections - Standard Oven	120K	(35)	540	(245)	10,650
	HD34-2HT-1C	(2) 17" Hot Top Sections - Conv Oven	110K	(32)	590	(268)	13,865
	HD34-2HT-O	(2) 17" Hot Top Sections - Storage Base	80K	(23)	310	(141)	10,235
	HD34-2HT-M	(2) 17" Hot Top Sections - Modular Top	80K	(23)	220	(100)	7,900
	HD34-1HT-4-1	(1) 11" Hot Top, 4-Open Burners - Standard Oven	218K	(63)	440	(200)	10,842
	HD34-1HT-4-1C	(1) 11" Hot Top, 4-Open Burners - Conv Oven	208K	(60)	490	(222)	14,050
	HD34-1HT-4-O	(1) 11" Hot Top, 4-Open Burners - Storage Base	178K	(52)	430	(195)	10,435
	HD34-1HT-4-M	(1) 11" Hot Top, 4-Open Burners - Modular Top	178K	(52)	210	(96)	8,100
	HD34-2HT-2-1	(2) 11" Hot Top Sections, 2-Open Burners - Standard Oven	174K	(60)	490	(222)	10,545
	HD34-2HT-2-1C	(2) 11" Hot Top Sections, 2-Open Burners - Conv Oven	164K	(48)	540	(245)	13,750
	HD34-2HT-2-O	(2) 11" Hot Top Sections, 2-Open Burners - Storage Base	134K	(39)	480	(218)	10,125
	HD34-2HT-2-M	(2) 11" Hot Top Sections, 2-Open Burners - Modular Top	134K	(39)	240	(109)	7,865



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



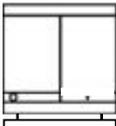
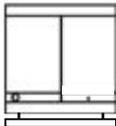
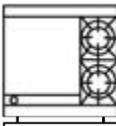
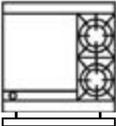
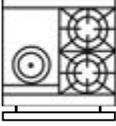
MEDALLION HEAVY DUTY SERIES



GRIDDLE TOP FEATURES

- 1-1/4" thick steel polished griddle plate 34"W x 24"D.
- One burner every 12", rated at 30,000 BTU/hr (9 KW) ea.
- Manual griddle controls available on VG models.
- Thermostatic griddle controls available on TG models.
- Large grease can with one gallon capacity.
- 3-3/4" wide grease gutter.
- Heavy duty welded 10 gauge steel construction.

34" & 36" WIDTHS AVAILABLE

MODEL	DESCRIPTION	BTU	KW	Ship Wt	LBS	KG.	PRICE
	HD34-17TG-1HT-1 17" Thermostatic Griddle, 17" Hot top - Standard Oven	120K	(35)	575	(261)		\$11,865
	HD34-17TG-1HT-1C 17" Thermostatic Griddle, 17" Hot top - Conv Oven	110K	(32)	625	(284)		15,065
	HD34-17TG-1HT-O 17" Thermostatic Griddle, 17" Hot top - Storage Base	80K	(23)	565	(257)		11,445
	HD34-17TG-1HT-M 17" Thermostatic Griddle, 17" Hot top - Modular Top	80K	(23)	345	(157)		9,100
	HD34-17VG-1HT-1 17" Valve Control Griddle, 17" Hot top - Standard Oven	120K	(35)	575	(261)		11,075
	HD34-17VG-1HT-1C 17" Valve Control Griddle, 17" Hot top - Conv Oven	110K	(32)	625	(284)		14,285
	HD34-17VG-1HT-O 17" Valve Control Griddle, 17" Hot top - Storage Base	80K	(23)	565	(257)		10,650
	HD34-17VG-1HT-M 17" Valve Control Griddle, 17" Hot top - Modular Top	80K	(23)	345	(157)		8,321
	HD34-23TG-2-1 23" Thermostatic Griddle, (2) Open Burners - Standard Oven	160K	(47)	605	(275)		11,445
	HD34-23TG-2-1C 23" Thermostatic Griddle, (2) Open Burners - Conv Oven	150K	(44)	655	(297)		14,655
	HD34-23TG-2-O 23" Thermostatic Griddle, (2) Open Burners - Storage Base	120K	(35)	595	(270)		11,027
	HD34-23TG-2-M 23" Thermostatic Griddle, (2) Open Burners - Modular Top	120K	(35)	375	(170)		8,698
	HD34-23VG-2-1 23" Valve Control Griddle, (2) Open Burners - Standard Oven	160K	(47)	605	(275)		11,095
	HD34-23VG-2-1C 23" Valve Control Griddle, (2) Open Burners - Conv Oven	150K	(44)	655	(297)		14,305
	HD34-23VG-2-O 23" Valve Control Griddle, (2) Open Burners - Storage Base	120K	(35)	595	(270)		10,677
	HD34-23VG-2-M 23" Valve Control Griddle, (2) Open Burners - Modular Top	120K	(35)	375	(170)		8,550
	HD34-1FT-2-1 (1) French Top, (2) Open Burners - Standard Oven	154K	(45)	480	(218)		11,475
	HD34-1FT-2-1C (1) French Top, (2) Open Burners - Conv Oven	144K	(42)	530	(240)		14,675
	HD34-1FT-2-O (1) French Top, (2) Open Burners - Storage Base	114K	(33)	470	(213)		11,050
	HD34-1FT-2-M (1) French Top, (2) Open Burners - Modular Top	114K	(33)	250	(114)		8,750

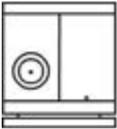
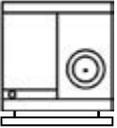
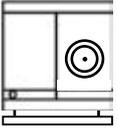
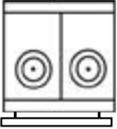
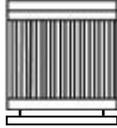
For options & accessories refer to page 15. For custom configuration contact factory for pricing.

MEDALLION HEAVY DUTY SERIES



Model HD34-17VG-1FT-1
Shown with optional high riser & shelf

34" & 36" WIDTHS AVAILABLE

MODEL	DESCRIPTION	BTU	KW	Ship Wt	LBS	KG	PRICE
	HD34-1FT-1HT-1 17" French Top, 17" Hot top - Standard Oven	120K	(35)		530	(241)	\$11,560
	HD34-1FT-1HT-1C 17" French Top, 17" Hot top - Conv Oven	110K	(32)		580	(263)	14,765
	HD34-1FT-1HT-O 17" French Top, 17" Hot top - Storage Base	80K	(23)		520	(236)	11,140
	HD34-1FT-1HT-M 17" French Top, 17" Hot top - Modular Top	80K	(23)		300	(136)	8,800
	HD34-17TG-1FT-1 17" Thermostatic Griddle, 17" French Top - Standard Oven	120K	(35)		545	(247)	11,535
	HD34-17TG-1FT-1C 17" Thermostatic Griddle, 17" French Top - Conv Oven	110K	(32)		595	(270)	14,735
	HD34-17TG-1FT-O 17" Thermostatic Griddle, 17" French Top - Storage Base	80K	(23)		535	(243)	11,105
	HD34-17TG-1FT-M 17" Thermostatic Griddle, 17" French Top - Modular Top	80K	(23)		315	(143)	8,775
	HD34-17VG-1FT-1 17" Valve Control Griddle, 17" French Top - Standard Oven	120K	(35)		545	(247)	10,675
	HD34-17VG-1FT-1C 17" Valve Control Griddle, 17" French Top - Conv Oven	110K	(32)		595	(270)	13,835
	HD34-17VG-1FT-O 17" Valve Control Griddle, 17" French Top - Storage Base	80K	(23)		535	(243)	10,205
	HD34-17VG-1FT-M 17" Valve Control Griddle, 17" French Top - Modular Top	80K	(23)		315	(143)	8,250
	HD34-2FT-1 (2) 17" French Top Sections - Standard Oven	120K	(35)		520	(236)	11,080
	HD34-2FT-1C (2) 17" French Top Sections - Conv Oven	110K	(32)		570	(259)	14,285
	HD34-2FT-O (2) 17" French Top Sections - Storage Base	80K	(23)		510	(232)	10,655
	HD34-2FT-M (2) 17" French Top Sections - Modular Top	80K	(23)		290	(132)	8,325
	HD34-CRB-1 34" Stainless Steel Radiant Broiler - Standard Oven	130K	(38)		510	(232)	14,998
	HD34-CRB-1C 34" Stainless Steel Radiant Broiler - Conv Oven	120K	(35)		560	(254)	18,500
	HD34-CRB-O 34" Stainless Steel Radiant Broiler - Storage Base	90K	(26)		410	(186)	14,220
	HD34-CRB-M 34" Stainless Steel Radiant Broiler - Modular Top	90K	(26)		400	(182)	11,950
	HD34-CRBR-O 34" Stainless Steel Radiant Broiler, Rack - Storage Base	90K	(26)		500	(227)	14,500

For options & accessories refer to page 15. For custom configuration contact factory for pricing.



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

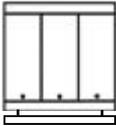
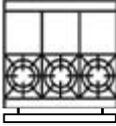
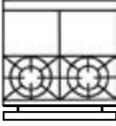
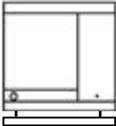
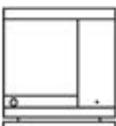
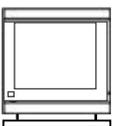


MEDALLION HEAVY DUTY SERIES



Model HD34-4-1
Shown with optional high riser and shelf

34" & 36" WIDTHS AVAILABLE

MODEL	DESCRIPTION	BTU	KW	Ship Wt. LBS	KG.	PRICE
 HD34-3HT-1	(3) 11" Hot Top Sections - Standard Oven	130K	(38)	550	(250)	\$10,095
HD34-3HT-1C	(3) 11" Hot Top Sections - Conv Oven	120K	(35)	600	(272)	13,300
HD34-3HT-O	(3) 11" Hot Top Sections - Storage Base	90K	(26)	540	(245)	9,675
HD34-3HT-M	(3) 11" Hot Top Sections - Modular Top	90K	(26)	320	(145)	7,900
 HD34-3HT3-1	(3) 11" Hot Top/Open Burner Sections - Standard Oven	175K	(51)	550	(250)	10,065
HD34-3HT3-1C	(3) 11" Hot Top/Open Burner Sections - Conv Oven	165K	(48)	600	(272)	13,270
HD34-3HT3-O	(3) 11" Hot Top/Open Burner Sections - Storage Base	135K	(40)	540	(245)	9,645
HD34-3HT3-M	(3) 11" Hot Top/Open Burner Sections - Modular Top	135K	(40)	320	(145)	7,850
 HD34-2HT2-1	(2) 17" Hot Top/Open Burner Sections - Standard Oven	154K	(45)	480	(218)	10,545
HD34-2HT2-1C	(2) 17" Hot Top/Open Burner Sections - Conv Oven	144K	(42)	530	(240)	13,750
HD34-2HT2-O	(2) 17" Hot Top/Open Burner Sections - Storage Base	144K	(42)	470	(213)	10,125
HD34-2HT2-M	(2) 17" Hot Top/Open Burner Sections - Modular Top	114K	(33)	250	(114)	7,865
 HD34-23TG-1HT-1	23" Thermostatic Griddle, (1) 11" Hot top - Standard Oven	130K	(38)	605	(275)	11,675
HD34-23TG-1HT-1C	23" Thermostatic Griddle, (1) 11" Hot top - Conv Oven	120K	(35)	655	(297)	14,875
HD34-23TG-1HT-O	23" Thermostatic Griddle, (1) 11" Hot top - Storage Base	90K	(26)	595	(270)	11,245
HD34-23TG-1HT-M	23" Thermostatic Griddle, (1) 11" Hot top - Modular Top	90K	(26)	375	(170)	8,900
 HD34-23VG-1HT-1	23" Valve Control Griddle, (1) 11" Hot top - Standard Oven	130K	(38)	605	(275)	10,685
HD34-23VG-1HT-1C	23" Valve Control Griddle, (1) 11" Hot top - Conv Oven	120K	(35)	655	(297)	13,900
HD34-23VG-1HT-O	23" Valve Control Griddle, (1) 11" Hot top - Storage Base	90K	(26)	595	(270)	10,265
HD34-23VG-1HT-M	23" Valve Control Griddle, (1) 11" Hot top - Modular Top	90K	(26)	375	(170)	8,550
 HD34-34PG-1	34" 'Plancha' Griddle - Standard Oven	130K	(38)	689	(288)	11,455
HD34-34PG-1C	34" 'Plancha' Griddle - Convection Oven	120K	(35)	739	(297)	14,330
HD34-34PG-O	34" 'Plancha' Griddle - Storage Base	90K	(26)	525	(238)	10,700
HD34-34PG-M	34" 'Plancha' Griddle - Modular Top	90K	(26)	405	(184)	8,680

For options & accessories refer to page 15. Custom configuration contact factory for pricing.



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



MEDALLION HEAVY DUTY SERIES

THERMOSTATIC CONTROLS

High efficiency, reliable thermostat ranging from 250°F - 500°F (121C) (260C).



REMOVABLE RACK GUIDES

Toolless, removable solid cold rolled steel chrome plated rack guides for easy cleaning.



GRIDDLE TOPS

1-1/4" thick griddle blanchard grind steel plate, 24" deep cooking surface. The griddle surface is heated by 30,000 BTU each "H-type" cast iron burners which offer superior heat distribution.

The griddle thickness offers exceptional heat retention and recovery. The grease trough accommodates a 3" wide spatula and the grease can holds 1 gallons of grease.



RADIANT CHAR BROILER

As an option for additional broiling, it includes a roller-mounted rack for easy-glide movement.

The Medallion Broiler utilizes stainless steel radiants heated by 30,000 BTU each H-type cast iron burners. The S/S radiants offer unparalleled durability and heat distribution.



OVEN INTERIOR

Medallion range interior is supplied standard with a black porcelainized surface for easy cleaning.

Stainless steel interior surface finish is also available as an option.



MODEL	DESCRIPTION	BTU	(KW)	Ship Wt LBS	(Kg.)	PRICE
	HD11-2-O	11" 2-Open Burners - Storage Base	60K	(18)	140 (64)	\$3,820
	HD11-2-M	11" 2-Open Burners - Modular Top	60K	(18)	55 (25)	3,320
	HD11-2SU-O	11" 2-Open Burners Step-Up - Storage Base	60K	(18)	140 (64)	4,220
	HD11-2SU-M	11" 2-Open Burners Step-Up - Modular Top	60K	(18)	55 (25)	3,585
	HD11-1HT-O	11" Hot Top - Storage Base	30K	(9)	185 (84)	4,160
	HD11-1HT-M	11" Hot Top - Modular Top	30K	(9)	110 (50)	3,375
	HD11-SP-O	11" Spreader Top - Storage Base			130 (59)	3,360
	HD11-SP-M	11" Spreader Top - Modular Top			105 (48)	2,650
	HD17-2-O	17" 2-Open Burners - Storage Base	74K	(22)	215 (98)	4,920
	HD17-2-M	17" 2-Open Burners - Modular Top	74K	(22)	105 (48)	3,930
	HD17-2SU-O	17" 2-Open Burners Step-Up - Storage Base	74K	(22)	215 (98)	5,610
	HD17-2SU-M	17" 2-Open Burners Step-Up - Modular Top	74K	(22)	105 (48)	4,670
	HD17-1HT-O	17" Hot Top - Storage Base	40K	(12)	265 (120)	5,150
	HD17-1HT-M	17" Hot Top - Modular Top	40K	(12)	155 (70)	3,930
	HD17-SP-O	17" Spreader Top - Storage Base			177 (80)	4,150
	HD17-SP-M	17" Spreader Top - Modular Top			122 (55)	3,200
	HD17-1FT-O	17" French Top - Storage Base	40K	(12)	255 (116)	5,150
	HD17-1FT-M	17" French Top - Modular Top	40K	(12)	145 (66)	4,020
	HD17-17TG-O	17" Thermostatic Griddle - Storage Base	40K	(12)	310 (141)	5,150
	HD17-17TG-M	17" Thermostatic Griddle - Modular Top	40K	(12)	200 (91)	4,365
	HD17-17VG-O	17" Valve Control Griddle - Storage Base	40K	(12)	310 (141)	4,720
	HD17-17VG-M	17" Valve Control Griddle - Modular Top	40K	(12)	200 (91)	3,900

For options & accessories refer to page 15. Custom configuration contact factory for pricing.



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



MEDALLION HEAVY DUTY SERIES



MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	(Kg.)	PRICE
	HD34-SM 34" Infrared Salamander with dual control	30K	(9)	220	(82)		\$5,600
	HD36-SM 36" Infrared Salamander with dual control	30K	(9)	220	(82)		5,600
	HD34-CM 34" Infrared Cheesemelter	35K	(11)	156	(81)		4,395
	HD36-CM 36" Infrared Cheesemelter	35K	(11)	183	(83)		4,395
	HD48-CM 48" Infrared Cheesemelter	40K	(12)	230	(104)		5,185
	HD60-CM 60" Infrared Cheesemelter	55K	(16)	295	(134)		6,550
	HD72-CM 72" Infrared Cheesemelter	70K	(21)	355	(161)		7,850
	HD84-CM 84" Infrared Cheesemelter	75K	(22)	450	(204)		9,450
	HD17-40F 17" 40 lbs. Fryer - 3 Tube 304 S/S Tank	90K	(26)	215	(98)		8,500
	HD17-50F 17" 50 lbs. Fryer - 4 Tube 304 S/S Tank	120K	(35)	285	(129)		11,240
	HD17-2525F 17" 25 lbs. 25 lbs. Fryer 2 Tubes each, 304 S/S Tanks	160K	(47)	285	(129)		10,120
	HD17-DS 17" In-Line Dump Station, Storage Base with 4" Drain Pan			235	(107)		4,045
	HD17-WS120 17" In-Line Warming Station with 120V Heat Lamp			100	(45)		4,900
Shown with optional Casters.							
	HD34-SP-O 34" Spreader Top - Storage Base			177	(80)		5,117
	HD34-SP-M 34" Spreader Top - Modular Top			183	(83)		3,600
	HD17-SP-S 17" Sink in cabinet			185	(84)		5,077
	ESS-11 Modular equipment stand 11" Wide			35	(16)		599
	ESS-17 Modular equipment stand 17" Wide			50	(23)		830
	ESS-34 Modular equipment stand 34" Wide			65	(29)		1,095
	Stem casters 6" high (set of 4) A35104			10	(5)		598
	Stem casters 6" high (set of 6) A35105			10	(5)		698
Shown with optional Casters.							



MEDALLION HEAVY DUTY SERIES



MEATS EXPERIENCE MINIMAL SHRINKAGE WHILE RETAINING JUICES, TENDERNESS AND FLAVORFUL.

BANQUET BROILER FEATURES

- Stainless Steel front and a full width landing ledge "Belly Bar"
- Spring balanced 4 position locking Broiler rack with adjustable lever
- Easily removable full width broil pan
- Gas fired infrared burners provide instant, searing heat



Model HDIR34-1

34" & 36" WIDTHS AVAILABLE

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
HDIR34-1	Single Infrared Broiler Warming Oven-Standard Oven	130K	(38)		760	(344)	\$24,650
HDIR34-1C	Single Infrared Broiler Warming Oven-Conv Oven	120K	(35)		760	(344)	27,920
HDIR34-O	Single Infrared Broiler Warming Oven-Storage Base	90K	(26)		712	(323)	21,815
HDIR34-M	Single Infrared Broiler Warming Oven-Modular Top	90K	(26)		430	(195)	19,600

For other Infrared Broiler models see page 32-41. Options & accessories refer to page 15. Custom configuration contact factory for pricing.



ADJUSTABLE PLATE RAIL 'BELLY BAR'

- The Medallion Series comes standard with a sturdy adjustable plate rail, "Belly Bar"
- Sturdy front rail retracts when space is tight. Built to support the weight of full stock pots
- S/S front rail extends from 6-1/16" (154) to 7-5/8" (194)
- Custom plate rail accommodate 1/9th pans



OVEN INTERIOR

Medallion range interior is supplied standard with a porcelainized surface for easy cleaning. Stainless steel surface finish is also available as an option.



INFRARED BURNERS

Gas fired Infrared burners provide instant even heat waves downward to penetrate the exposed surface of the meat.



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



MEDALLION HEAVY DUTY SERIES



STURDY HEAVY DUTY HI-SHELF

Solid aluminum stock, precisely machined end caps solid enough to hold stacks of pots and other heavy loads. Streamlined styling for a sleeker look.



MODEL	DESCRIPTION	Ship Wt	LBS	KG.	S/S FRONT	S/S BACK
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10" HIGH STAINLESS STEEL BACK GUARD



HDL-PBG-11	10" High x 11" Wide - Heavy Duty Low Profile Back Guard		9	(4)	\$375	\$145
HDL-PBG-17	10" High x 17" Wide - Heavy Duty Low Profile Back Guard		12	(5)	475	198
HDL-PBG-34	10" High x 34" Wide - Heavy Duty Low Profile Back Guard		15	(7)	643	275
HDL-PBG-36	10" High x 36" Wide - Heavy Duty Low Profile Back Guard		15	(7)	725	300
HDL-PBG-51	10" High x 51" Wide - Heavy Duty Low Profile Back Guard		20	(9)	750	318
HDL-PBG-68	10" High x 68" Wide - Heavy Duty Low Profile Back Guard		26	(12)	945	385

17" HIGH STAINLESS STEEL BACK GUARD



HD17-BG-11	17" High x 11" Wide - Heavy Duty Back Guard		14	(6)	435	169
HD17-BG-17	17" High x 17" Wide - Heavy Duty Back Guard		20	(9)	535	245
HD17-BG-34	17" High x 34" Wide - Heavy Duty Back Guard		23	(10)	660	325
HD17-BG-36	17" High x 36" Wide - Heavy Duty Back Guard		23	(10)	750	400
HD17-BG-51	17" High x 51" Wide - Heavy Duty Back Guard		32	(15)	785	415
HD17-BG-68	17" High x 68" Wide - Heavy Duty Back Guard		41	(19)	995	538

22" HIGH STAINLESS STEEL BACK GUARD



HD22-BG-11	22" High x 11" Wide - Heavy Duty Back Guard		20	(9)	445	186
HD22-BG-17	22" High x 17" Wide - Heavy Duty Back Guard		23	(10)	575	285
HD22-BG-34	22" High x 34" Wide - Heavy Duty Back Guard		32	(15)	785	400
HD22-BG-36	22" High x 36" Wide - Heavy Duty Back Guard		32	(15)	000	000
HD22-BG-51	22" High x 51" Wide - Heavy Duty Back Guard		44	(20)	940	475
HD22-BG-68	22" High x 68" Wide - Heavy Duty Back Guard		55	(25)	1185	800

34" HIGH STAINLESS STEEL BACK GUARD



HD34-BG-11	34" High x 11" Wide - Heavy Duty Back Guard		27	(12)	\$535	235
HD34-BG-17	34" High x 17" Wide - Heavy Duty Back Guard		32	(15)	665	250
HD34-BG-34	34" High x 34" Wide - Heavy Duty Back Guard		42	(19)	925	475
HD34-BG-36	34" High x 36" Wide - Heavy Duty Back Guard		42	(19)	1,000	525
HD34-BG-51	34" High x 51" Wide - Heavy Duty Back Guard		57	(26)	1,035	558
HD34-BG-68	34" High x 68" Wide - Heavy Duty Back Guard		71	(32)	1,125	625

22" HIGH STAINLESS STEEL BACK GUARD WITH SHELF



HDSH-HS-11	22" High x 11" Wide - Heavy Duty Single Deck High Shelf		31	(14)	675	235
HDSH-HS-17	22" High x 17" Wide - Heavy Duty Single Deck High Shelf		42	(19)	875	250
HDSH-HS-34	22" High x 34" Wide - Heavy Duty Single Deck High Shelf		47	(21)	1,235	475
HDSH-HS-36	22" High x 36" Wide - Heavy Duty Single Deck High Shelf		47	(21)	1,300	525
HDSH-HS-51	22" High x 51" Wide - Heavy Duty Single Deck High Shelf		62	(28)	1,345	558
HDSH-HS-68	22" High x 68" Wide - Heavy Duty Single Deck High Shelf		78	(35)	1,800	625

34" HIGH STAINLESS STEEL BACK GUARD WITH DOUBLE SHELVES



HDDD-HS-11	34" High x 11" Wide - Heavy Duty Double Deck High Shelf		49	(22)	1,235	300
HDDD-HS-17	34" High x 17" Wide - Heavy Duty Double Deck High Shelf		62	(28)	1,345	415
HDDD-HS-34	34" High x 34" Wide - Heavy Duty Double Deck High Shelf		72	(33)	1,790	495
HDDD-HS-36	34" High x 36" Wide - Heavy Duty Double Deck High Shelf		72	(33)	2,200	525
HDDD-HS-51	34" High x 51" Wide - Heavy Duty Double Deck High Shelf		95	(43)	2,245	559
HDDD-HS-68	34" High x 68" Wide - Heavy Duty Double Deck High Shelf		119	(54)	2,700	668

MEDALLION FEATURES & ACCESSORIES

STANDARD FEATURES

- Heavy duty stainless steel front & sides
- Burner box S/S bottom for open burner units
- 6" adjustable chrome plated legs
- 100% safety pilot for oven
- Spill proof pilot ignition system on open burners
- Porcelainized oven interior
- 2 oven racks with 3-positions on standard ovens
- 1-1/4" front manifold
- Oven thermostat temperature range: 250°F - 500°F (121C) (260C)
- 7-5/8" (194mm) S/S front rail extends from 6-1/16" (154mm) to 7-5/8" (194mm)
- Four 37,000 BTU, (12KW). Two piece "Lift-Off" burners
- Six 30,000 BTU (9KW). Two piece "Lift-Off" burners
- Removable cast iron grates over each burner
- One piece aluminized steel drip tray covering all burners
- One single fully protected standing pilot covering each of the front & rear burner section
- Piezo spark ignition for oven
- 40,000 BTU, (11.72KW). Cast iron oven burner
- 30,000 BTU, (8.8KW). Convection oven burner
- Limited one year limited parts & labor warranty

HEAVY DUTY RANGE & FRYER ACCESSORIES OPTIONS

Oven interior S/S (Porcelain bottom panel) A95013	\$1,300
Cabinet Interior S/S bottom panel A95001	700
11" Drip tray S/S open burner A55050	160
17" Drip tray S/S open burner A55051	220
34" Drip tray S/S open burner A55052	365
1-1/4" rear gas connection. batteries up to 999K BTUs. A95003	620
3/4" rear gas connection end-cap & cover (for single unit only) A95004	610
Spreader manifold, "Tee" connection only. No rear pipe A95005	520
One piece common front rail for 2 or more units (Max of 68") A95006	500

to accommodate 1/9" pan in front rail Add \$550 per linear foot

CABINET OPTIONS

Cabinet doors, Left A95007 or Right A95008 each.	\$795
S/S cabinet interior bottom panel Left or Right A95404	680
Rack slides (set of 2) Left A31050 or Right A31051	450
11" Width stainless steel back A95009	390
17" Width stainless steel back A95010	525
34" Width stainless steel back A95011	650
68" Width stainless steel back A95012	735

MODULAR STAINLESS STEEL BACKS

11" Width A95037	\$140
17" Width A95038	250
34" Width A95039	410
51" Width A95040	575
68" Width A95041	800

CHAR-BROILERS

Cast-Iron grate, A17050	\$165
Smooth round stainless steel grate A17051	210
Stainless steel radiant, A17053	135

GRIDDLE TOPS

11" grooved griddle A92400	\$1,635
17" grooved griddle A92401	2,250
23" grooved griddle A92402	2,600
34" grooved griddle A92403	3,700
45" grooved griddle A92404	4,880

OVERLAPPING GRIDDLE TOPS

45" Overlapping griddle A92427	\$910
51" Overlapping griddle A92428	1,220
68" Overlapping griddle A92429	1,950

SALAMANDER & CHEESEMELTER BROILERS

One point gas connection A95018	\$720
Wall mounting kit A95099	385
Range mounting A99973	375

PRESSURE REGULATORS

Nat. 3/4" NPT A80110	\$165
Nat. 1-1/4" NPT A80042	575
LPG 3/4" NPT A80041	165
LPG 1-1/4" NPT A80043	575

SHUT-OFF VALVES

3/4" NPT Gas Valve A80117	\$190
1-1/4" NPT Gas A80045	295

QUICK DISCONNECT FLEX HOSE

3/4" x 36" A53202	\$800
1-1/4" x 36" A53212	1,250
3/4" x 48" A53200	875
1-1/4" x 48" A53213	1,595

OVEN RACKS

Standard oven A31060	\$215
Convection oven A31062	215

CASTERS & LEGS

Plate casters heavy duty 6" High (set of 4) A35117	\$598
Plate casters heavy duty 6" High (set of 6) A35118	698
6" adjustable cone Legs chrome plated (set of 4) A35112	198
4" adjustable brush nickle legs for modular top (set of 4) A35100	195

FRYER BASKETS

HD17-50F A33000	\$250
HD17-80F A33001	300

ACCESSORIES

Tank Cover S/S A95035 HD17-40F / A95036 HD17-50F	\$305
Heat Lamp for HD17-DS A65000	1,065
Drain pan S/S 4" deep A31027	425
S/S vertical Flue Riser, 3"D x 13"W x 33"H A95042	798

Description	S.S Top	S.S Bottom	S.S Back	Extra Rack
34" Salamander	\$220 #A95019	\$220 #A95020	\$450 #A95021	\$145 #A95022
36" Cheesemelter	235 #A95023	225 #A95024	460 #A95025	160 #A95026
48" Cheesemelter	275 #A95027	260 #A95028	550 #A95029	200 #A95030
60" Cheesemelter	310 #A95031	305 #A95032	645 #A95033	240 #A95034

LENGTH OF RUN FROM INCOMING MAIN GAS SUPPLY INCLUDING BATTERY						
PIPE SIZE	GAS TYPE	10 FT.	20 FT.	30 FT.	40 FT.	50 FT.
3/4"	NAT.	278K BTUs	190K BTUs	152K BTUs	130K BTUs	115K BTUs
3/4"	LP.	695K BTUs	475K BTUs	380K BTUs	325K BTUs	287K BTUs
1"	NAT.	520K BTUs	350K BTUs	258K BTUs	245K BTUs	215K BTUs
1"	LP.	1,300K BTUs	875K BTUs	713K BTUs	613K BTUs	518K BTUs
1-1/4"	NAT.	1,050K BTUs	730K BTUs	590K BTUs	500K BTUs	440K BTUs
1-1/4"	LP.	2,625K BTUs	1,825K BTUs	1,475K BTUs	1,250K BTUs	1,100K BTUs

In an average restaurant if a 6 burner range is used 12 hours a day, it is wasting energy for the remaining 12 hours. Standing pilots on that 6 burner range wastes over 100,000 BTU per day, almost 37 million BTU per year. Depending on location, average savings of \$500 per year in natural gas cost.....**IMAGINE THE SAVINGS**

The Green Flame Series was primarily designed for the market segment that falls between a residential and a full on commercial range. Although commercial installation is required for assistant living, churches, fire stations schools, when a Commercial Range power is mandated. Electronic ignition helps the casual users and allows them to do a complete shut down and restart without worrying about re-lighting pilots.

Ideal use for, churches, synagogs fire departments, retirement homes, day care center and other installations where a standing pilot is not desired

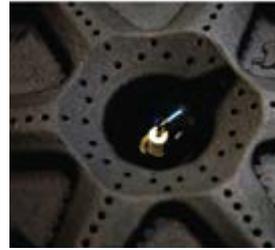
FINALLY NO MORE STANDING PILOTS!

- No pilot flames on unused burners
- No extra heat in the kitchen
- No raw gas smell from unlit pilots
- No service calls to adjust pilot valves
- No bending over to light the oven burner pilot



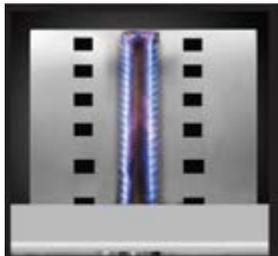
36" Heavy Duty Restaurant Range
with "Green Flame" Technology
Shown with optional casters

The **GREEN FLAME** range covers many facets of today's demanding commercial cooking applications. Not only is this range perfect for normal commercial applications but is especially useful for fire houses, community centers, retirement homes and places of worship because of its cost saving, safety enhanced electronic on-demand ignition, eliminating tremendous cost and enhancing safety for any level of operator.



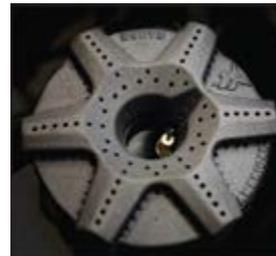
CERAMIC ELECTRODE

Smart ignition system delivers sparks to selected burners on demand - sensing the current state of the burner and relighting should the burner lose flame.



OVEN BURNER

The high efficiency oven burner also is equipped with an independent PBIS that monitors flame and automatically lights and relights to precisely maintain oven temperature. A front panel indicator light displays the oven temperature whether it is on or off.



AMERICAN STAR™

High efficiency, 30,000 BTU/Hr burner with lift off feature for easy cleaning, **American Star™** Burners are designed to distribute flames efficiently regardless of type of pot or pan used.

STANDARD OVEN

- PBIS – Pilotless Burner Ignition System, on all burners
- Welded front frame provides stability to the range.
- Stainless steel door lifts off for easy cleaning and maintenance.
- Ovens: 20" wide oven 27,000 BTU - 26-1/2" wide oven 35,000 BTU.
- One chrome plated rack provided, 2 rack positions.
- High efficiency, reliable thermostat ranging from 250°F - 500°F (I21C) (260TH)



STANDARD OVEN

INNOVECTION OVEN

Innovention™ Convection Oven Technology combines free convection cooking (standard oven) and forced convection cooking. A low speed fan, positioned at the back of the oven, draws and circulates hot air from the oven burner (vented through our patented baffled oven interior) to ensure an even, turbulent heat distribution pattern, essential to baking and roasting.

- PBIS – Pilotless Burner Ignition System
- Specially designed air flow for even heat throughout the oven.
- Super fast pre-heat time under 8 minutes to 350°.
- Patented baffled oven interior insures even, turbulent heat distribution essential to baking and roasting.
- Low speed blower motor circulates heat to provide uniform heating pattern (I20VAC, 1 Ph. 1/2 amp)



INNOVECTION OVEN - NV

CONVECTION OVEN

A Convection Oven has a large squirrel cage fan centrally positioned at the back of the oven. Hot air circulated by the oven burner circulates to improve heat transfer - creating uniform oven performance and shorter cook time.

- PBIS – Pilotless Burner Ignition System, on all burners
- Snorkel design for optimal efficiency.
- 26-1/2" wide x 22-1/2" deep x 13-1/2" high oven cavity.
- 30,000 BTU burner with electronic ignition for automatic lighting.
- 1/4" HP, 1725 RPM blower motor (I20VAC, 60HZ, 1 Ph. 5 amp)
- Heat "on" indicator light, one hour manual timer, three position switch for cooking or cool down modes.
- Two chrome plated heavy duty racks provided. Five rack positions for rack placement.



CONVECTION OVEN - C

GREEN FLAME RANGES



24" WIDE HEAVY DUTY RESTAURANT RANGES (20" WIDE OVEN)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARGF-4	4 Burners	147K	(43)	315	(143)		\$9,200

Model ARGF-4
Shown with optional casters



30" WIDE HEAVY DUTY RESTAURANT RANGES (26-1/2" WIDE OVEN)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARGF30-4B	4 Burners with Spreader	147K	(43)	540	(245)		\$9,750

Model ARGF30-4B
Shown with optional casters and innovection oven



36" WIDE HEAVY DUTY RESTAURANT RANGES (26-1/2" WIDE OVEN)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARGF-6	6 Burners	215K	(63)	420	191		\$11,500
ARGF24G-2B	24" Griddle & 2 Burners	135K	(40)	450	205		12,850

Model ARGF-6-C
Shown with optional casters, and convection oven



48" WIDE HEAVY DUTY RESTAURANT RANGES (TWO - 20" WIDE OVENS)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARGF-8	8 Burners w/ 2-20" ovens	294K	(86)	580	(264)		\$17,980

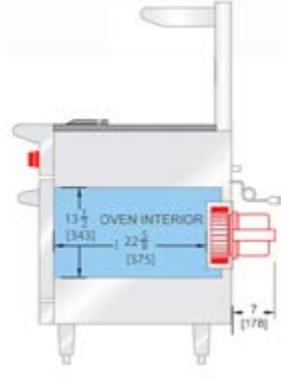
Model ARGF-8
Shown with optional casters



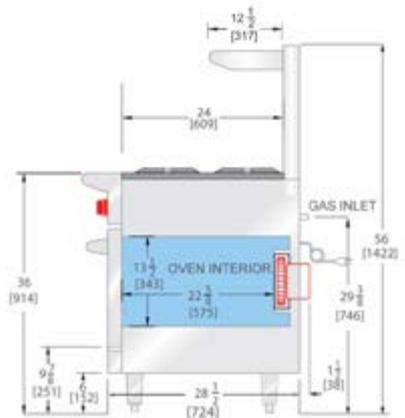
FRONT VIEW



STANDARD OVEN



CONVECTION OVEN BASE



INNOVECTION OVEN BASE



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





48" WIDE HEAVY DUTY RESTAURANT RANGES (ONE - 26-1/2" WIDE OVEN & STORAGE BASE)

MODEL	DESCRIPTION	BTU (KW)	Ship Wt LBS	KG.	PRICE
ARGF-8B-126-C	8 Burner w/ Convection oven	232K (68)	580	(264)	\$17,500
ARGF24G-4B-126	24" Griddle & 4 Burners	195K (57)	626	(284)	18,500
ARGF36G-2B-126	36" Griddle & 2 Burners	155K (45)	640	(290)	19,500

Model ARGF-8B-126-C
Shown with optional casters and convection oven



60" HEAVY DUTY RESTAURANT RANGES (ONE - 20" OVEN & ONE 26-1/2" OVEN)

MODEL	DESCRIPTION	BTU (KW)	Ship Wt LBS	KG.	PRICE
ARGF-10	10 Burners	362K (106)	732	(332)	\$19,980
ARGF24G-6B	24" Griddle & 6 Burners	302K (88)	757	(343)	21,380
ARGF36G-4B	36" Griddle & 4 Burners	282K (83)	765	(347)	21,725
ARGF6B-24RG	6 Burners 24" Raised Griddle	242K (71)	814	(369)	21,825

Model ARGF-10-CR
Shown with optional casters,
one standard and one convection oven



72" HEAVY DUTY RESTAURANT RANGES (TWO - 26-1/2" WIDE OVENS)

MODEL	DESCRIPTION	BTU (KW)	Ship Wt LBS	KG.	PRICE
ARGF-12	12" Burners	430K (126)	1021	(463)	\$24,350
ARGF24G-8B	24" Griddle & 8 Burners	350K (103)	1075	(488)	24,935
ARGF36G-6B	36" Griddle & 6 Burners	310K (91)	1100	(499)	25,300
ARGF48G-4B	48" Griddle & 4 Burners	270K (79)	1145	(519)	25,800

Model ARGF-36-6B
Shown with optional casters



Plate casters heavy duty 6" High (set of 4) A35117	Add	\$598
Plate casters heavy duty 6" High (set of 6) A35118	Add	698
26-1/2" oven and storage base Add -126 to model #	Deduct	350
Double storage base Add - DSB to model #	Deduct	700
Innovention oven (Left) Add - NVL to model #	Add	2,063
Innovention oven (Right) Add - NVR to model #	Add	2,063
Double Innovention Add - NN to model #	Add	4,126
Convection oven (Left) Add - CL to model #	Add	3,295
Convection oven (Right) Add - CR to model #	Add	3,295
Double Convection Add - CC to model # (72" units only)	Add	6,590
Convection oven with storage base Add -CS to model #	Add	1,483

*60" convection comes with (1) 20" oven (1) 26-1/2" oven, or storage base

For optional accessories & pricing refer to page 33. Thermostatic controls available refer to page 33

PROFESSIONAL 24" & 30" RESTAURANT RANGES



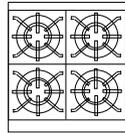
Model AR-4
Shown with optional casters.

24" WIDE HEAVY DUTY RESTAURANT RANGES (20" (508) WIDE OVEN)

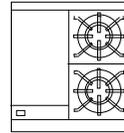
MODEL	DESCRIPTION	BTU (KW)	LBS	KG.	PRICE
AR-4	4 Burners	155K (46)	315	(143)	\$4,150
AR12G-2B	12" Griddle & 2 Burners	111K (33)	350	(159)	5,300
AR24G	24" Griddle	67K (20)	375	(170)	5,440

Plate Casters heavy duty 6" High (set of 4) A35117	Add	\$598
Storage base only Add - SB to model #	Deduct	350
Innovation oven Add - NV to model # (Add 30 lbs to NV units' shipping weight)	Add	2,395

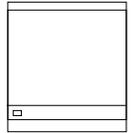
Crated dimensions: 42"D x 28"W x 36"H (1069 x 711 x 914).
Available in Green Flame Technology see pages (18-20)



AR-4



AR12G-2B



AR-24G



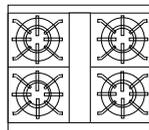
Model AR30-4B
Shown with optional casters
and innovation oven.

30" WIDE HEAVY DUTY RESTAURANT RANGES (26-1/2" (673) WIDE OVEN)

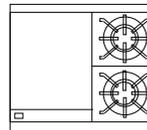
MODEL	DESCRIPTION	BTU (KW)	LBS	KG.	PRICE
AR30-4B	4 Burners with Spreader	163K (48)	400	(181)	\$4,695
AR30-18G-2B	18" Griddle & 2 Burners	129K (38)	420	(191)	5,495
AR30-30G	30" Griddle	85K (25)	450	(204)	5,750
AR30-2WB-2B	4 Burners (2-18" x 24") (2-12" x 12") grates	163K (48)	420	(191)	5,750

Plate Casters heavy duty 6" High (set of 4) A35117	Add	\$598
Storage base only Add - SB to model #	Deduct	350
Innovation oven Add - NV to model # (Add 30 lbs to NV units shipping weight)	Add	2,395
Convection oven Add - C to model # (Add 50 lbs to C units shipping weight)	Add	3,495

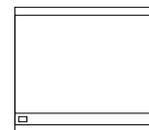
Crated dimensions: 42"D x 35"W x 36"H (1069 x 965 x 914).



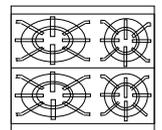
AR30-4B



AR30-18G-2B



AR30-30G



AR30-2WB-2B

For optional accessories & pricing - refer to page 33. Thermostatic controls available refer to page 33.

Available in Green Flame Technology see pages (18-20)



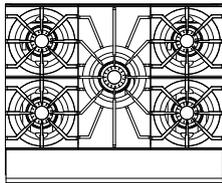
*Must specify type of gas and elevation if over 2000 ft. when ordering.



PROFESSIONAL 365 RESTAURANT RANGES



Model AR-5
Shown with optional casters



AR-5

MAXIMIZE COOKING POTENTIAL

PROFESSIONAL 36" (5 open burners) HEAVY DUTY RESTAURANT RANGES

Maximize your 36" cooking space with the American Range 365 Series innovative design. Get the most out of your range top configuration featuring a 5th burner in the center and 4 surrounding burners.

The 365 Series provides more separation between burners allowing ease of use for larger pots and easy management of multiple entrée preparation whether its stewing, boiling, blanching, braising, pan frying, or stir frying. A typical 6 burner range will accommodate smaller pots but fails to serve multiple oversized pots conveniently. 32K BTU high efficiency lift off burners provide for instant heat and easy cleaning.

STANDARD RANGE FEATURES

- Two piece lift off, easy to clean burners
- Five burners rated at 32,000 BTU/hr. each
- Heavy duty continuous cast iron top grates
- Bright red and black, phenolic, hard chrome skirted combination premium control knobs
- Removable, full width spill tray
- Stainless Steel island back trim
- One adjustable pilot for each burner for instant ignition
- Limited one year parts and labor warranty

36" WIDE HEAVY DUTY RESTAURANT RANGE

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
AR-5	5 Burners with 26-1/2" wide oven	195K	(57)		400	(181)	\$4,750
ARW36-5	5 Burners with 32" wide oven	195K	(57)		430	(195)	4,995

Plate Casters heavy duty 6" High (set of 4) A35117

Storage base only Add - SB to model #

Innovention oven Add - NV to model # (Add 30 lbs to NV unit's shipping weight)

Convection base Add - C to model # (Add 50 lbs to C unit's shipping weight)

Add **\$598**
Deduct **350**
Add **2,395**
Add **3,495**

Crated dimensions: 42"D x 38"W x 36"H (1069 x 965 x 914) For optional accessories & pricing refer to page 33.
Available in Green Flame Technology see pages (18-20)



Model AR-5
Shown with optional casters



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



PROFESSIONAL 36" RESTAURANT RANGES



36" WIDE HEAVY DUTY RESTAURANT RANGES (26-1/2" WIDE OVEN)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt LBS	KG.	PRICE
AR-6	6 Burners	227K	(67)	420	(191)	\$4,750
AR12G-4B	12" Griddle & 4 Burners	183K	(54)	440	(200)	5,595
AR24G-2B	24" Griddle & 2 Burners	139K	(41)	450	(204)	5,695
AR36G	36" Griddle	95K	(28)	500	(227)	6,250
AR4B-12RG	4 Burners & 12" Raised Griddle	183K	(54)	525	(238)	7,200
AR36-4WB	4 Open wide Burners	163K	(48)	420	(191)	5,995

Plate casters heavy duty 6" High (set of 4) A35117

Add **\$598**

Storage base only Add - SB to model #

Deduct **350**

Innovention oven Add - NV to model # (Add 30 lbs to NV units shipping weight)

Add **2,395**

Convection oven Add - C to model # (Add 50 lbs to C units shipping weight)

Add **3,495**

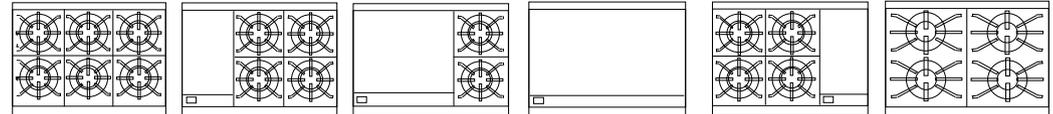
To reverse Raised Griddle from right side to left side

Add **1,525**

Available in Green Flame Technology see pages (18-20)



Model AR-6C
Shown with optional casters
and convection base oven.



AR-6

AR12G-4B

AR24G-2B

AR-36G

AR4B-12RG

AR36-4WB

36" WIDE HEAVY DUTY RESTAURANT RANGES (32" WIDE OVEN)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt LBS	KG.	PRICE
ARW36-6	6 Burners	227K	(67)	420	(191)	\$4,995
ARW36-12G-4B	12" Griddle & 4 Burners	183K	(54)	440	(200)	6,195
ARW36-24G-2B	24" Griddle & 2 Burners	139K	(41)	450	(204)	6,385
ARW36-36G	36" Griddle	95K	(28)	500	(227)	6,680
ARW36-4B-12RG	4 Burners & 12" Raised Griddle	183K	(54)	525	(238)	7,280
ARW36-4WB	4 Open Wide Burners	163K	(48)	420	(191)	7,200

Plate Casters heavy duty 6" High (set of 4) A35117

Add **\$598**

Storage base only Add - SB to model #

Deduct **350**

Innovention oven Add - NV to model # (Add 30 lbs to NV units shipping weight)

Add **2,395**

Convection oven Add - C to model # (Add 50 lbs to C units shipping weight)

Add **3,495**

To reverse Raised Griddle from right side to left side

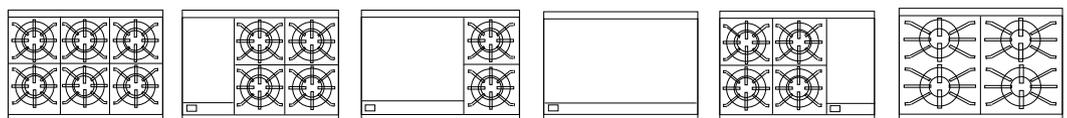
Add **1,525**

Crated dimensions: 42"D x 43"W x 36"H (1.069 x 965 x 914).

Available in Green Flame Technology see pages (18-20)



Model ARW36-6
Shown with optional oven and casters.



ARW36-6

ARW36-12G-4B

ARW36-24G-2B

ARW36-36G

ARW36-4B-12RG

AR36-4WB

For optional accessories & pricing refer to page 33. Thermostatic controls available refer to page 33.



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



PROFESSIONAL 48" RESTAURANT RANGES



Model AR-8
Shown with optional casters.
Full Sheet pan 18" x 26" fits front to back

OVEN FEATURES

- Heavy gauge welded frame construction provides stability to the range
- S/S doors lift off for easy cleaning, maintenance & serviceability
- Porcelain coated oven interior for easy cleaning
- 1-26-1/2" oven & storage base or 2 - 20" ovens, or 1 - 20" oven & storage, or 1-26-1/2" oven with storage base (optional innovection or convection)
- 1 oven rack for Standard & Innovection ovens. 2 oven racks for Convection

Available in Green Flame Technology see pages (18-20)

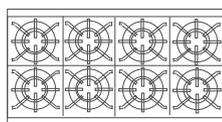
- Thermostatic control 250°F-500°F (121C-260C)
- Matchless push button (Piezo) ignition to light the standing oven pilot
- 100% safety gas shut off valve
- Specially designed cavity for even heat throughout the oven
- Choices of Convection or Innovection ovens, storage or Cabinet bases
- Limited one year parts and labor warranty

48" WIDE HEAVY DUTY RESTAURANT RANGES TWO (20" WIDE OVENS) OR ONE (26 1/2" WIDE OVEN & STORAGE BASE)

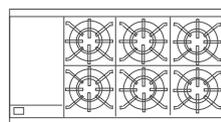
MODEL	DESCRIPTION	BTU (KW)	Ship Wt	LBS	KG.	PRICE
AR-8	8 Burners	310K (91)		580	(263)	\$8,250
AR12G-6B	12" Griddle & 6 Burners	266K (78)		600	(272)	9,270
AR24G-4B	24" Griddle & 4 Burners	222K (65)		626	(284)	9,650
AR36G-2B	36" Griddle & 2 Burners	178K (52)		640	(290)	9,890
AR48G	48" Griddle	134K (39)		650	(295)	10,650
AR4B-24RG	4 Burners & 24" Raised Griddle	222K (65)		682	(306)	10,800

Plate casters heavy duty 6" High (set of 4) A35117	Add	\$598
26-1/2" Standard oven (Left) Storage Base (Right) Add - 126L or 126R or SBR/SBL	Deduct	350
Double storage base Add - DSB to model#	Deduct	700
Innovection oven (Left) Storage Base (Right) Add - NVL to model# (Add 30 lbs to NV units shipping weight)	Add	2,395
Innovection oven (Right) Storage Base (Left) Add - NVR to model# (Add 30 lbs to NV units shipping weight)	Add	2,395
Convection oven (Left) Storage Base (Right) Add - CL to model# (Add 50 lbs to C units shipping weight)	Add	3,495
Convection oven (Right) Storage Base (left) Add - CR to model# (Add 50 lbs to C units shipping weight)	Add	3,495
Double Innovection oven Add - NN to model#	Add	4,790
To reverse Raised Griddle from right side to left side.	Add	1,550

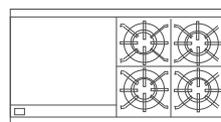
Crated dimensions: 42"D x 51"W x 36"H (1.069 x 1294 x 914).



AR-8



AR12G-6B



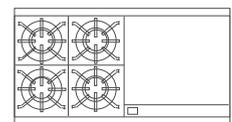
AR24G-4B



AR36G-2B



AR48G



AR4B-24RG



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



PROFESSIONAL 60" RESTAURANT RANGES



Model AR-10
Shown with optional casters.

60" HEAVY DUTY RESTAURANT RANGES (TWO 26-1/2" (673) WIDE OVENS)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
AR-10	10 Burners	390K	(114)		715	(332)	\$8,298
AR12G-8B	12" Griddle & 8 Burners	346K	(101)		747	(339)	9,995
AR24G-6B	24" Griddle & 6 Burners	302K	(89)		757	(343)	9,450
AR36G-4B	36" Griddle & 4 Burners	258K	(76)		765	(347)	10,275
AR48G-2B	48" Griddle & 2 Burners	214K	(63)		785	(356)	10,450
AR60G	60" Griddle	170K	(50)		800	(363)	11,850
AR6B-24RG	6 Burners 24" Raised Griddle	302K	(89)		814	(369)	9998
AR4B-36RG	4 Burners 36" Raised Griddle	258K	(76)		825	(374)	10,880

Plate Casters heavy duty 6" High (set of 4) A35117

26-1/2" oven and storage base Add -126 to model #

Double storage base Add - DSB to model #

Innovection oven (Left) Add - NVL to model #

Innovection oven (Right) Add - NVR to model #

Double Innovection Add - NN to model #

Convection oven (Left) Add - CL to model #

Convection oven (Right) Add - CR to model #

Double Convection Add - CC to model #

Convection oven with storage base Add - CS to model #

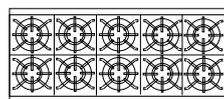
To reverse Raised Griddle from right side to left side

(Add 50lb to NV per oven & Add 50 lbs for C units shipping weight)

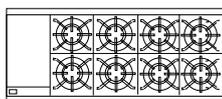
Crated dimensions: 42"D x 64"W x 36"H (1069 x 1626 x 914).

Available in Green Flame Technology see pages (18-20)

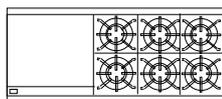
For optional accessories & pricing refer to page 33. Thermostatic controls available refer to page 33.



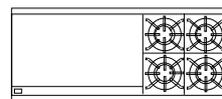
AR-10



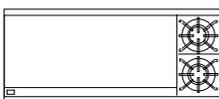
AR12G-8B



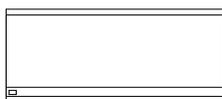
AR24G-6B



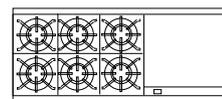
AR36G-4B



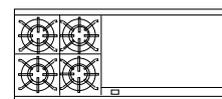
AR48G-2B



AR60G



AR6B-24RG



AR4B-36RG



Raised Griddle Broiler offers cooking flexibility & optimizes space at the same time.

BURNER OPTIONS



ALL PURPOSE



SAUTE BURNER

(Optional) A14022 \$135



WOK JET BURNER

(Optional) A14042 \$135

PROFESSIONAL 72" RESTAURANT RANGES



Model AR36G-6B
Shown with optional casters.

72" HEAVY DUTY RESTAURANT RANGES (TWO 26-1/2" (673) WIDE OVENS)

MODEL	DESCRIPTION	BTU (KW)	Ship Wt LBS KG.	PRICE
AR-12	12" Burners	454K (133)	1021 (463)	\$10,335
AR12G-10B	12" Griddle & 10 Burners	410K (120)	1050 (476)	11,550
AR24G-8B	24" Griddle & 8 Burners	366K (107)	1075 (488)	11,995
AR36G-6B	36" Griddle & 6 Burners	322K (94)	1100 (499)	11,995
AR48G-4B	48" Griddle & 4 Burners	278K (81)	1145 (519)	12,998
AR60G-2B	60" Griddle & 2 Burners	234K (69)	1200 (544)	15,500
AR-72G	72" Griddle	190K (56)	1230 (558)	15,998
AR8B-24RG	8 Burners & 24" Raised Griddle	366K (107)	1260 (572)	15,795
AR6B-36RG	6 Burners & 36" Raised Griddle	322K (94)	1285 (583)	15,995
AR72-8WB	8 Wide Burners	326K (96)	1021 (463)	13,500



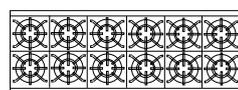
Easy cleaning cast iron removable burner heads

Plate Casters heavy duty 6" High (set of 6) A35118	Add	\$698
26-1/2" oven and storage base Add -126 to model #	Deduct	350
Double storage base Add - DSB to model #	Deduct	700
Innovection oven (Left) Add - NVL to model #	Add	2,395
Innovection oven (Right) Add - NVR to model #	Add	2,395
Double Innovection Add - NN to model #	Add	4,790
Convection oven (Left) Add - CL to model #	Add	3,495
Convection oven (Right) Add - CR to model #	Add	3,495
Double Convection Add - CC to model #	Add	6,990
Convection oven with storage base Add - CS to model #	Add	3,145
To reverse Raised Griddle from right side to left side	Add	1,550

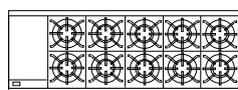
(Add 50lb to NV per oven & Add 50 lbs for C units shipping weight)

Available in Green Flame Technology see pages (18-20)

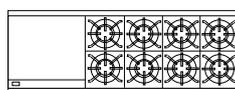
For optional accessories & pricing refer to page 33. Thermostatic controls available refer to page 33.



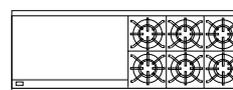
AR-12



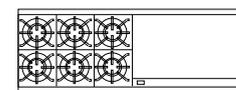
AR12G-10B



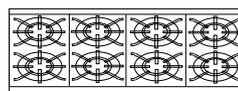
AR24G-8B



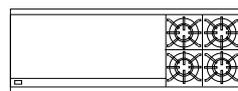
AR36G-6B



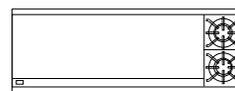
AR6B-36RG



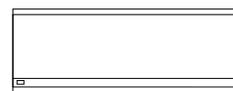
AR72-8WB



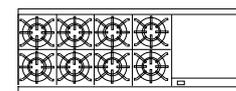
AR48G-4B



AR60G-2B



AR-72G



AR8B-24RG



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



BUILD YOUR CUSTOM RANGE

BY CHOOSING YOUR PREFERRED RANGE TOP CONFIGURATIONS



Shown with optional Convection ovens casters, stainless steel riser & partial high shelf.

GRIDDLE FEATURES

- Highly polished steel griddle plate
- 3" wide spatula size grease trough with deep grease drain drawer
- Each burner is rated at 20k BTU for every 12" of griddle surface
- Manual control gas valves are standard
- Thermostatic controls available
- Grooved griddle finish available
- Chrome finish available

RADIANT BROILER SPECIAL NOTES:

- 60" unit with double convection oven, may not be fitted with wider than a 24" Radiant Broiler section
- Radiant Broiler must always be either on left or right end of the range
- Radiant Broiler section can have a high riser or 6" stub back, but no shelf
- 4 bar fish grates available at an up charge

- S/S front, sides, back, valve control panel & hinged kick plate
- Choice of Standard, Innovention and/or Convection oven bases
- 6" deep front stainless steel bullnose landing ledge/work space
- 48", 60", & 72" radiant broiler units come with double rear gas connections for maximum BTU output
- Porcelain coated oven interior for easy cleaning
- BTU outputs:
 - 15K radiant broilers, 20K griddle burners
 - 30K Innovention/convection ovens
 - 32K Open burners, 35K standard ovens

- Convection & Innovention ovens at 30K BTU each
- High efficiency, reliable thermostat ranging from 250°F - 500°F (121C) (260C)
- Matchless push button (Piezo) ignition to light the standing oven pilot
- Heavy gauge welded frame construction
- 6" polished chrome adjustable legs
- 100% safety gas shut off valve
- One oven rack for Standard & one for Innovention ovens
- Two oven racks for each Convection oven
- Limited one year parts and labor warranty

PROFESSIONAL CUSTOM RANGES



Shown with optional Convection ovens and casters, 6" stainless steel stub back is standard

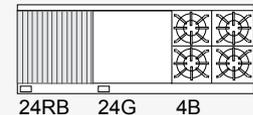
RAISED GRIDDLE FEATURES

- One 20,000 BTU steel burner, with a uniquely designed reflector, for every 12" of griddle surface top
- Burners produce searing heat for the broiler and at the same time evenly heat the griddle surface
- 3" wide spatula size grease trough with deep grease drain drawer
- Removable chrome plated broiler rack with two positions
- Full width crumb tray is located under the broiler area
- Raised griddle is standard on the right
- Radiant broiler top only with oven see page 30
- Below prices are only fro combination units, minimum 2 different tops

STEP 1 - Choose Size of Range & Optional Riser & Shelf

DESCRIPTION	RANGE BASE	S/S HIGH RISER	S/S SHELF
24" Range	\$3,275	\$695	\$255
36" Range	3,695	925	375
48" Range	6,495	995	425
60" Range	6,995	1,086	485
72" Range	8,475	1,198	585

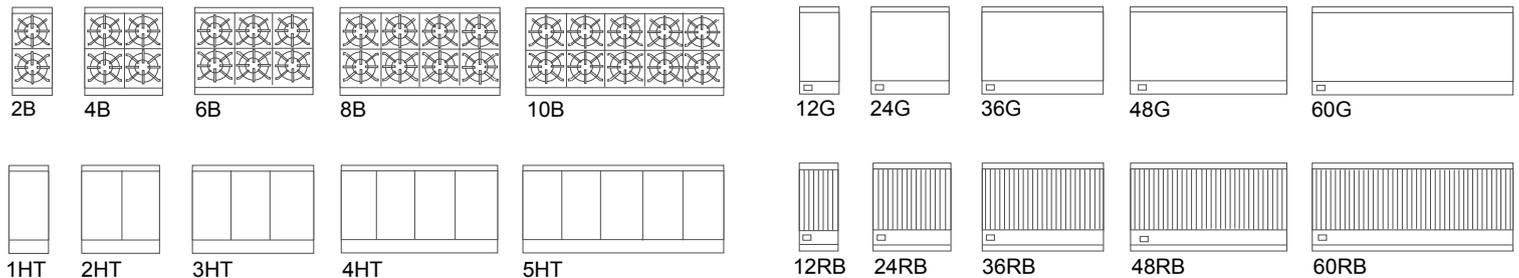
SELECTION EXAMPLE		
72" Range	72" Base	\$8,475
Radiant Broiler	24" RB	3,650
Griddle	24" G	2,650
Open Burner	24" B	1,950
6" Stub Back (Broiler Section)		144
48" High Riser & Shelf		1,420
72" High Riser		1,783
TOTAL		\$20,072



STEP 2 - Choose Top Configuration

DESCRIPTION	12" (W)	LIST PRICE	24" (W)	LIST PRICE	36" (W)	LIST PRICE	48" (W)	LIST PRICE	60" (W)	LIST PRICE
Open Burner	2B	\$1,295	4B	\$1,950	6B	\$2,585	8B	\$3,450	10B	\$4,585
Griddle section	12G	1,945	24G	2,650	36G	3,295	48G	4,295	60G	5,735
Hot Top	1HT	1,773	2HT	2,420	3HT	3,250	4HT	4,250	5HT	5,345
Radiant Broiler	12RB	2,750	24RB	3,650	36RB	4,995	48RB	6,250	60RB	8,025
Step-up Open Burner	2SU	1,960	4SU	3,035	6SU	4,345	8SU	5,385	10SU	6,415
Raised Griddle	12RG	3,610	24RG	3,600	36RG	4,610	48RG	5,600		

TOP CONFIGURATION CHART



OVEN BASE OPTIONS

Plate Casters heavy duty 6" High (set of 4) A35117	Add	\$598	Double Innovection Add - NN to model #	Add	\$4,790
Plate Casters heavy duty 6" High (set of 6) A35118	Add	698	Convection oven Add - C to model #	Add	3,495
26-1/2" oven and storage base Add -126 to model #	Deduct	350	Convection oven (Left) Add - CL to model #	Add	3,495
Double storage base Add - DSB to model #	Deduct	700	Convection oven (Right) Add - CR to model #	Add	3,495
Innovection oven Add - NV to model #	Add	2,395	Double Convection Add - CC to model #	Add	6,990
Innovection oven (Left) Add - NVL to model #	Add	2,395	Convection oven with storage base Add - CS to model #	Add	3,145
Innovection oven (Right) Add - NVR to model #	Add	2,395	To reverse Raised Griddle from right side to left side	Add	1,550

Crated Dimensions: Height 40" (1016) X Depth 42" (1067) X Width Add 5" (127) to width.
For optional accessories & pricing refer to page 33. Thermostatic controls available refer to page 33



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





24" TO 72" SPECIALTY RANGES

RADIANT BROILER FEATURES

- Available in 24" to 72" width sections
- Equipped with one 15,000 BTU 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
- Limited one year parts and labor warranty



RANGES WITH RADIANT BROILER TOPS

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
AR-2RB	24" Radiant broiler top, 1-20" Standard oven	87K	(25)	400	(181)		\$8,950
AR-3RB	36" Radiant broiler top, 1-26½" Standard oven	125K	(37)	570	(227)		9,850
AR-4RB	48" Radiant broiler top, 2-20" Standard ovens	174K	(51)	640	(290)		13,500
AR-5RB	60" Radiant broiler top, 2-26½" Standard ovens	220K	(64)	790	(358)		17,500
AR-6RB	72" Radiant broiler top, 2-26½" Standard ovens	250K	(73)	1100	(499)		19,950

Model AR-3RB
Shown with optional convection oven & casters.
6" Stub back is standard on radiant broiler ranges.

STEP-UP BURNER RANGE FEATURES

- Lift-off two piece gasketless cast iron burners, rated at 32,000 BTUs. All-purpose head is standard. Optional Saute & Wok heads available. No gaskets or screws on burners
- One standing S/S pilot for each burner for instant ignition
- Heavy duty 12"x12" cast iron top grates, easily removable
- Full width pull out drip pan/crumb tray
- Step-up ranges available with stub back only

STEP-UP OPEN BURNER RANGES

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
AR4-SU	4 Burners & 20" Standard oven	155K	(45)	400	(181)		\$5,850
AR6-SU	6 Burners & 26½" Standard oven	227K	(67)	495	(225)		6,750
AR8-SU	8 Burners & 2-20" Standard ovens	310K	(91)	655	(297)		10,998
AR10-SU	10 Burners & 2-26½" Standard ovens	390K	(114)	785	(356)		12,500
AR12-SU	12 Burners & 2-26½" Standard ovens	454K	(133)	1055	(479)		14,895

OPTIONS FOR BOTH ABOVE UNITS

Plate casters heavy duty 6" High (set of 4) A35117	Add	\$598
Plate casters heavy duty 6" High (set of 6) A35118 for 72" range	Add	\$698
Storage base Add - SB to model # 24" & 36"	Deduct	350
Double storage base Add - DSB to model # 48" & above	Deduct	700
26½" oven and storage base Add - 126 to model # 48" & above	Deduct	350
Innovection oven Add - NV to model # 24" & 36" units	Add	2,395
Innovection oven (Left) Add - NVL to model # 48" & above	Add	2,395
Innovection oven (Right) Add - NVR to model # 48" & above	Add	2,395
Double Innovection Add - NN to model # 48" & above	Add	4,790
Convection oven Add - C to model # 36"	Add	3,495
Convection oven (Left) Add - CL to model # 48" to 72"	Add	3,495
Convection oven (Right) Add - CR to model #	Add	3,495
Double Convection Add - CC to model #	Add	6,990
Convection oven with storage base Add - CS to model #	Add	3,145

For options & accessories refer to page 33.



Model AR6-SU-C
Shown with optional convection oven and 6" casters

Crated Dimensions: For both above units
40"H (1,016) x 42"D (1,067) x W Add 5" (127) to width.



ROAST & BAKE, AND LOW BOY OVENS

OVEN FEATURES

- Stainless Steel rugged exterior body
- Porcelain oven interior for easy cleaning
- Choose from Standard, Innovection and/or Convection oven bases
- Ideal for under counter and space saver double oven capability
- Heavy gauge welded frame construction provides stability and long life
- 100% safety gas shut off valve
- Specially designed cavity for even heat throughout the oven
- Available in conventional, Innovection or convection ovens
- S/S doors lift off for easy cleaning, maintenance & serviceability
- Limited one year parts and labor warranty

THERMOSTATIC CONTROLS

- High efficiency, reliable thermostat ranging from 250°F - 500°F (121C) (260C)



All shown with optional casters

ROAST & BAKE & LOW BOY OVENS (26-1/2" WIDE OVEN)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARLB-36	26" Standard oven	35K	(10)	300	(136)		\$4,595
ARLB-36-C	26" Convection oven	30K	(9)	350	(159)		8,090
ARLB-36-NV	26" Innovection oven	30K	(9)	340	(154)		7,125
ARDS-36	26" Standard ovens, stacked	70K	(20)	475	(272)		9,250
ARDS-CC	26" Convection ovens stacked	60K	(18)	700	(318)		15,500
ARDS-NN	26" Innovection ovens stacked	60K	(18)	650	(295)		14,850

Plate casters heavy duty 6" High (set of 4) A35117
 Crated Dimensions: ARLB-1: 28"H (711) x 29"D (736) x 36" W(914).

\$598

LAMB OVENS - SINGLE & DOUBLE DECK

- Stainless Steel rugged exterior body
- All Stainless Steel interior construction
- 40,000 BTUs per oven deck
- Ideal for cooking lamb and other large meat products
- Heavy gauge welded stainless steel frame construction provides stability and long life to the Range
- 1 oven rack for Standard and Innovection ovens. 2 oven racks for Convection ovens
- Thermostatic control from 150°F to 500°F (66°C to 260°C)
- 100% safety gas shut off valve
- Specially designed cavity for even heat throughout the oven
- Limited one year parts and labor warranty



Model ARLM-2

Model ARLM-1

All shown with optional casters

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARLM-1	52"	37"	32"	2	40K	(12)	620	(281)		\$12,500
ARLM-2	52"	37"	58"	4	80K	(23)	1240	(562)		25,800

Plate casters heavy duty 6" High (set of 4) A35117
 Crated Dimensions:

ARLM-1: 43"H (1092) x 50"D (1270) x 57"W (1447). ARLM-2: 69"H (1750) x 48"D (1220) x 59"W (1498).

\$598

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



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



CHEESEMELTER AND SALAMANDERS



Model ARCM-36
Shown mounted (as an option)
on 36" range with optional casters.



ACCESSORIES FOR ARCM & ARSM

Reinforcement channels to mount ARSM, ARSB or ARCM on Range \$350.

Standard mounting of ARSM is on the left side on larger size ranges.

Wall mounting kit: 24"(610), 36"(914), 48"(1219) \$284 - 60"(1524), 72"(1829), 84"(2134) \$350.

One point 3/4" gas connection from ARSM or ARCM to AR Range \$550.

CHEESE MELTER INFRARED BROILERS

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARCM-24	24"	18"	21"	1	20K	(6)		125	(57)	\$2,795
ARCM-36	36"	18"	21"	1	35K	(10)		149	(68)	3,850
ARCM-48	48"	18"	21"	2	40K	(12)		188	(85)	4,700
ARCM-60	60"	18"	21"	2	55K	(16)		224	(102)	5,995
ARCM-72	72"	18"	21"	2	70K	(21)		280	(127)	7,475
ARCM-84	84"	18"	21"	3	75K	(22)		300	(136)	9,395

Crated Dimensions: Height 28" (711) x Depth 23" (584) x Width Add 5" (127) to width.

Extra Racks: 24"(610) A31011 \$250 36"(914) A31012 \$350 48"(1239) A31013 \$270
60"(1524) A31014 \$370 72"(1829) A31037 \$460 84"(2134) A31038 \$510

Pass-through cheese melters are available for additional charge, please contact factory for pricing.



Model ARSM-36

SINGLE CONTROL SALAMANDER INFRARED BROILERS

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARSM-24	24"	18"	21"	1	25K	(7)		175	(79)	\$3,950
ARSM-36	36"	18"	21"	1	35K	(10)		185	(91)	4,335

Crated dimensions: 28"D x 40"W x 28"H (711 x 1016 x 711).

Extra Rack: 24"(610) A31045 \$350 - 36"(914) A31021 \$350

DUAL CONTROL SALAMANDER INFRARED BROILERS

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARSB-36	36"	18"	17"	2	36K	(11)		182	(91)	\$4,695

Crated dimensions: 28"D x 40"W x 24"H (711 x 1016 x 619).

Extra Rack: 36"(914) A31021 \$350

Two infrared burners with independent controls is standard.

One point 3/4" gas connection from ARSB to AR Range \$550.

Reinforcement channels to mount ARSB-36 on Range \$350.

Standard mounting of ARSB is on the left side on larger size ranges.



Model ARSB-36



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



RANGE FEATURES AND SPECIFICATIONS

STANDARD FEATURES

- 6" deep front stainless steel bullnose landing ledge
- 6" highly polished chrome adjustable steel legs
- Heavy gauge welded frame construction
- 6" high S/S stub back in lieu of high riser at no charge
- S/S front, sides, high shelf, valve control panel and hinged kick plate
- One oven rack for standard and innovection ovens
- Two oven racks for convection ovens

OPEN TOP BURNERS

- One standing pilot for each burner for instant ignition
- Heavy duty 12"x12" cast iron top grates, easily removable
- Full width pull out drip pan/crumb tray
- Polished glossy black knobs
- Lift-off, gasketless cast iron burners rated at 32,000 BTU each
All-purpose head is standard. Optional Saute Head or Wok Heads available at an upcharge

GRIDDLES

- Highly polished griddle plate, 5/8" thick and 21" deep cooking surface
- Spatula size 3" wide grease trough with deep grease drawer
- Steel burner rated at 20,000 BTU for every 12" of griddle surface
- Griddle location on left side of range is standard
- Manual control gas valves are standard
- Thermostatic control & grooved griddle are available at an upcharge

RADIANT CHAR BROILERS

- Sections in 12", 24", 36", 48", 60" and 72" widths are available
- Stainless steel pilot and manual gas control valve for each burner
- Fish grates are available at an upcharge
- 1 steel burner rated at 15,000 BTU every 6" with removable cast iron radiants to sear the food without flame flare up
- Heavy duty, reversible cast iron top grates with grease runners

HOT TOPS

- Each "U" burner rated at 20,000 BTU's for every 12" of hot top surface
- Manual control gas valves are standard
- Heavy duty casting, with unique honey-comb design bottom spreads heat evenly

RAISED GRIDDLE BROILERS

- Sections in 12", 24" & 36" widths are available
- Spatula size 3" wide grease trough with deep grease drawer
- Removable chrome plated broiler rack with two rack positions
- Full width drip pan/crumb tray is located under the broiler area
- One 20,000 BTU steel burner with a uniquely designed reflector for every 12" of the griddle surface top, produces searing heat to the broiler & heats the griddle surface evenly

STANDARD OVENS

- Welded front stainless steel frame provides stability to the range
- Stainless steel door lifts off for easy cleaning and maintenance
- Ovens: 20" wide oven 27,000 BTU - 26½" wide oven 35,000 BTU
- One chrome plated rack provided, 2 rack positions
- Thermostat control from 250°F to 500°F (121°C to 260°C)
- Matchless push button (Piezo) ignition to light the oven pilot
- 100% safety gas shut-off valve

CONVECTION OVENS

- Snorkel design for optimal efficiency
- 26½" wide x 22½" deep x 13½" high oven cavity
- 30,000 BTU burner with electronic ignition for automatic lighting
- 1/4" HP, 1725 RPM blower motor (120 VAC, 60HZ, 1 Ph. 5 amp)
- Heat "on" indicator light, one hour manual timer, three position switch for cooking or cool down modes
- Two chrome plated heavy duty racks provided. Five rack positions for rack placement

INNOVECTION OVENS

- Specially designed air flow for even heat throughout the oven
- Super fast pre-heat time under 8 minutes to 350°
- Patented baffled oven interior insures even, turbulent heat distribution essential to baking and roasting
- Low speed blower motor circulates heat to provide uniform heating pattern (120 VAC, 1 Ph. 1/2 amp)
- One chrome plated heavy duty racks provided. two rack positions for rack placement

RANGE ACCESSORIES, OPTIONS AND PRICING

(When ordered with equipment)

BURNER HEADS

- Saute burner head A14022 **\$135**
- Wok burner head A14042 **135**

WOK RING

- Wok ring cast iron ARRWOK **425**

HOT TOP (HT) & FRENCH TOP (FT) PER 12" X 24" SECTION

- To replace 2 open burners (Add HT to model #) **A17008 675**
- To replace 2 open burners (Add FT to model #) **A92422 1,995**

MOTOR & TRANSFORMER

- 220 VAC motor and transformer A37820 **1395**

SEISMIC LEGS

- Set of 4 **A34110 649**

QUICK DISCONNECTS

- 3/4" x 36" Quick Disconnect w/restraining device A53202 **800**
- 3/4" x 48" Quick Disconnect w/restraining device A53200 **875**
- 3/4" x 60" Quick Disconnect w/restraining device A53201 **940**

SHUT-OFF VALVE

- 3/4" NPT gas shut-off for Range A80117 **187**

SWIVEL PLATE CASTERS

- Plate Casters heavy duty 6" High (set of 4) A35117 **598**
- Plate Casters heavy duty 6" High (set of 6) A35118 **698**

EXTRA OVEN RACKS

- 20" oven rack A31086 **205**
- 26-1/2" oven rack (Specify if Std. A31025 or conv. A31006) **215**
- 32" oven rack (Specify if Std. A31031) or conv. A31030 **230**

RADIANT BROILER GRATES

- 4-bar fish grates 3" x 21" double sided A17002 each **95**

RANGE GRIDDLES (Manual control is standard)

- Grooved griddle Add - **GG** to model # per linear foot **1,195**
- Chrome griddle top ad - **CT** to model # per linear foot **1,495**
- Removable griddle plate 12" x 24" section **850**
- Removable griddle plate 24" x 24" section **1,425**
- For 1" thick griddle plate 12",24",36", 30" Add **450**
- For 1" thick griddle plate Add 48", 60" & 72" Add **695**

THERMOSTATIC CONTROL GRIDDLES PLATES

- 12" & 18" Griddle **\$995**
- 48" Griddle **1,895**
- 24" & 30" Griddle **1,195**
- 60" Griddle **2,995**
- 36" Griddle **1,495**
- 72" Griddle **3,295**

UPGRADES FOR S/S CABINET BASE RANGES

CABINET SIZES

- 12"-18" S/S 1-door **\$375**
- S/S Interior **\$450**
- S/S shelf **295**
- 24" S/S 1-door **465**
- S/S Interior **625**
- S/S shelf **350**
- 36" S/S 2-doors **595**
- S/S Interior **795**
- S/S shelf **445**

RANGE/RISER (In lieu of standard S/S riser and high shelf).

- | | STUB | RISER | RISER | RISER & SHELVES |
|-------|--------|------------------|------------------|---------------------------------|
| ● 24" | 6"-N/C | 11" \$685 | 17" \$850 | 35" Double Shelves \$995 |
| ● 36" | 6"-N/C | 11" 898 | 17" 1,075 | 35" Double Shelves 1,685 |
| ● 48" | 6"-N/C | 11" 1,100 | 17" 1,385 | 35" Double Shelves 1,995 |
| ● 60" | 6"-N/C | 11" 1,297 | 17" 1,585 | 35" Double Shelves 2,195 |
| ● 72" | 6"-N/C | 11" 1,685 | 17" 1,595 | 35" Double Shelves 2,895 |

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

MAJESTIC CONVECTION OVENS GAS & ELECTRIC



BUILT IN BENEFITS!

- All stainless steel front, sides and top
- From room temperature to 350°F in 7 minutes or less
- Solid stainless steel doors, hinges & gaskets
- 50/50 dependent doors swing open 135°. One hand opens & closes both doors simultaneously, with large windows for easy product viewing
- Two 40 Watt interior light bulbs with momentary switch
- 5 racks with 2 support guides & hardware (Standard or Bakery)
- Unique oven cavity baffle system with 45° built-in cove back provides highly efficient air flow pattern for fast & even cooking



STANDARD FEATURES!

- Standard depth Majestic smooth flow system powered by 70,000 BTU
- Bakery depth Majestic smooth flow system powered by 90,000 BTU
- Electric units, combined with motor, electric rating is 12KW bakery and standard
- Great for high volume operations
- Easy access design for convenience in service and maintenance
- S/S bottom shelf included at no additional charge on single deck units
- Great for high volume operations
- Casters and stacking kit included with Double Deck models
- 2 speed motor, 1725/1140 RPM, 120 VAC, 1PH 60 HZ, 9 AMP max
- Porcelain oven interior with removable baffle makes cleaning simple & easy



KXT THERMOSTAT CONTROLS

Indicator light On when unit is powered up

Cook-Off-Cool heavy duty toggle switch to set desired function

Temperature control:
High efficiency, reliable KXT thermostat ranging from 250°F - 500°F (121C) (260C).

Knob displays temperature settings in Fahrenheit and Celsius

Independent time and temperature controls provide maximum versatility for general baking and roasting.

2 hour electric timer with loud buzzer that alerts when cooking cycle is complete.

Momentary light switch allows viewing of cooking surface

2-speed fan switch controls high or low speed.

MAJESTIC CONVECTION OVENS GAS & ELECTRIC

M-SERIES HEAVY DUTY MAJESTIC GAS CONVECTION OVENS

Model	Description	W	D	H	BTU (KW)	Ship Wt Lbs (Kg.)	Price
MSD-1	Single Deck, standard depth manual controls & solid doors	40" (1016)	38" (965)	64" (1625)	70K (23)	550 (250)	\$8,330
MSD-2	Double Deck, standard depth manual controls & solid doors	40" (1016)	38" (965)	76-1/2" (1943)	140K (47)	1100 (499)	16,050
M-1	Single Deck, bakery depth manual controls & solid doors	40" (1016)	46" (1168)	64" (1625)	90K (26)	640 (290)	12,040
M-2	Double Deck, manual Double Deck, bakery depth	40" (1016)	46" (1168)	76-1/2" (1943)	180K (53)	1280 (581)	24,075

Crated dimensions: Single deck 46"W x 43"D x 41"H (1168 x 1092 x 1041) - Double Deck 46"W x 43"D x 82"H (1168 x 1092 x 2082)

M-SERIES HEAVY DUTY MAJESTIC ELECTRIC CONVECTION OVENS

Model	Description	W	D	H	Total (KW)	Ship Wt Lbs (Kg.)	Price
MSDE-1	Single Deck, standard depth electric & solid doors	40" (1016)	38" (1066)	64" (1625)	(12)	550 (250)	\$8,330
MSDE-2	Double Deck, standard depth electric & solid doors	40" (1016)	38" (1066)	76" (1943)	(24)	1100 (499)	16,050
ME-1	Single Deck, bakery depth electric & solid doors	40" (1016)	46" (1168)	64" (1625)	(12)	640 (290)	12,040
ME-2	Double Deck bakery depth electric & solid doors	40" (1016)	46" (1168)	76" (1943)	(24)	1280 (581)	24,075

Must specify voltage when ordering (240v or 208v) and phase (1ph or 3 ph)

Crated dimensions: Single deck 46"W x 51"D x 41"H (1168 x 1295 x 1041)

Electric ovens - 12 kw per deck heating element

Double Deck: 46"W x 51"D x 82"H (1168 x 1295 x 2082)



Model MSD-1GG

Shown with optional cooling/storage racks & casters that may be placed underneath a single deck oven, for bakery or standard depths. A must have space saver option.

OPTIONS

- Plate casters heavy duty 6" High (set of 4) Single and Double Deck
- Glass door on (Left) - GL on (Right) - GR each
- Double glass doors - GG per set
- Stacking kit for double oven w/casters each
- B-Type hood vent adapter for Single Deck
- B-Type hood vent adapter for Double Deck
- 208/240 VAC motor and transformer, for gas units only
- Oven racks: Standard depth
- Oven racks: Bakery depth Series
- One point gas connection for Double Deck ovens
- S/S enclosed back

A35117	\$598
Add	1,190
Add	2,400
A37800	984
A37801	550
A37804	822
A37820	1,368
A31082	210
A31000	210
A23059	565
A37835	650

COOLING / STORAGE RACKS

- Standard depth, (5 racks with 2 support guides)
- Bakery depth (5 racks with 2 support guides)

A37808	1,100
A37803	1,100

SINGLE DECK S/S STAND KIT (Includes)

- Standard depth, S/S 4 legs, bottom shelf & 4 - 6" adjustable cone legs
- Bakery depth, S/S 4 legs, bottom shelf & 4 - 6" adjustable cone legs

A37811	785
A37802	785



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



MAGMA

CONTINUOUS FILTRATION FRYER

STANDARD FEATURES AND BENEFITS

- Stainless steel filter housing
- ETL approved construction
- 20 micron filter provides best filtration characteristics
- Stainless steel oil flow tubes directly cleans oil into fryer baskets
- Interlock shuts off pump when door is open
- Continuous duty circulating pump creates one tank oil turn-around every 2 minutes
- Low operating cost electrical power pump motor
- High speed pumping system is designed for continuous operation or auto-cycling control, at operator's discretion
- Interlocked filter housing retaining ring assures filter housing is properly installed for safe operation
- Stainless steel pre-strainer increases pump and filter performance
- 400°F continuous rating high performance
- Stainless steel filter housings for daily economy or heavy traffic weekends
- Oil constantly flowing thru 20 micron filters insures that all particles in oil are removed and oil is as fresh in the evening as it was in the morning
- Filtering oil constantly expense filters life
- Limited one year parts and labor warranty



Shown With Optional Casters.

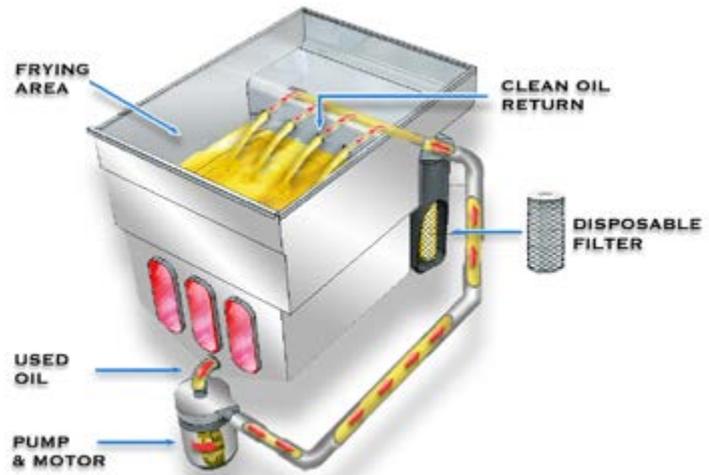
MAGMA CONTINUOUS FILTRATION FRYER

Model	Description	W	D	H	BTU	Cooking Area	Burners	Ship wt	Lbs	(Kg)	Price
AFM-35/50 35 lbs. - 50 lbs. (19-27)	Full size S/S fry pot 3 tube	15 1/2"	30 1/4"	45 3/4"	120K (35)	14" x 14" (356 x 356)	3		195	(88)	\$9,900
AFM-85 75 lbs. - 85 lbs. (35-43)	Full size large S/S fry pot 4 tube	19 1/2"	34 1/4"	45 3/4"	160K (47)	18" x 18" (457 x 457)	4		240	(109)	13,245

Plate casters heavy duty 6" high set of 4 A35117 **\$598**

Filter Tube: 20 Micron
(6) pack A16018 **\$285**
(15) pack A16015 **\$495**

Crated dimensions:
AF35/50: 33"D x 18"W x 37"H (838 x 457 x 940).
AF85: 40"D x 24"W x 37"H (1016 x 610 x 940).



PROFESSIONAL FRYER



Model AF-50/25, connected to AF-35/50
Shown with optional Casters & joiner strip

FRYER SERIES

Model	Description	Oil Capacity lbs	liters	Gas Output BTU	(KW)	Working Dimension Width	Depth	Cooking Area	# of Burners	Ship wt	Lbs	Kg	Price
AF25	Half size S/S pot	30	15	80K	(23)	7 ³ / ₄ " (197)	30 ¹ / ₂ " (775)	8 ³ / ₄ " x 14" (171 x 356)	2	120	(55)		\$3,750
AF25/25	(2) half size S/S pot	30/30	15/15	160K	(47)	15 ¹ / ₂ " (394)	30 ¹ / ₂ " (775)	(2) 6 ³ / ₄ " x 8 ³ / ₄ " (356 x 171)	4	240	(109)		7,535
AF35/50	Full size S/S pot	50	28	120K	(35)	15 ¹ / ₂ " (394)	30 ¹ / ₂ " (775)	14" x 14" (356) x (356)	3	163	(74)		4,530
AF50/25	Half & full size S/S pots	30	15	200K	(58)	22 ³ / ₄ " (578)	30 ¹ / ₂ " (775)	(1) 8 ³ / ₄ " x 14" (171 x 356)	5	225	(102)		8,675
AF50HE	Full size S/S pot	50	28	70K	(21)	15 ¹ / ₂ " (394)	30 ¹ / ₂ " (775)	(1) 14" x 14" (356) x (356)	3	163	(74)		5,500
AF75	Full size large S/S pot	80	41	160K	(47)	22 ³ / ₄ " (578)	30 ³ / ₄ " (781)	18" x 18" (457) x (457)	4	198	(90)		6,410
AFDS	Top draining w storage	N/A	N/A	N/A	N/A	15 ¹ / ₂ " (394)	30 ¹ / ₂ " (775)	Drain pan size 12" x 20" x 4"	N/A	80	(36)		2,700

Crated dimensions:

AF35/50 & AF-25/25: 33"D x 18"W x 46"H (838 x 457 x 940).

AF75: 38"D x 23"W x 45"H (1016 x 610 x 940).

Plate casters heavy duty 6" High (set of 4) A35117 **\$598**

FRYER ACCESSORIES

Baskets for AFCT15	A33004	\$120	S/S splash guard, AF25 LT.	A99197	\$325
Baskets for AF25 & AF35/50	A33000	120	S/S splash guard, AF25 RT.	A99198	325
Baskets for AF75.	A33001	160	S/S splash guard, AF35/50 LT.	A99251	325
Manifold gas shut-off valve (3/4" NPT)	A80117	165	S/S splash guard, AF35/50 RT.	A99252	325
S/S joiner strip, AF25	A99397	145	S/S splash guard, AF75 LT.	A99342	325
S/S joiner strip, AF35/50	A99358	145	S/S splash guard, AF75 RT.	A99343	325
S/S joiner strip, AF75	A99413	145	Heat lamp for model #AFDS, S/S work top/side tray.	A65000	995
S/S tank lid, AF25	A99456	285	3/4" x 36" Quick Disconnect w/restraining device.	A53202	800
S/S tank lid, AF35/50	A99415	285	3/4" x 48" Quick Disconnect w/restraining device.	A53200	875
S/S tank lid, AF75	A99458	285	3/4" x 60" Quick Disconnect w/restraining device.	A53201	940



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

COUNTER TOP FRYERS



STANDARD FEATURES

- Cooks 20-22 lbs. of fries per hour
- Snap-acting mechanical thermostat holds oil temperature accurately at any temperature between 200°F to 400°F. 30,000 BTU/hr Infrared burners provide fast recovery
- Large "cool zone" captures stray food and breading, keeping them out of the frying area to improve food taste and prolong oil life
- All stainless steel tanks are precision welded and tested for optimum seal
- Two fryer baskets

- Stainless Steel fry vessel with sloped bottom
- Stainless Steel exterior standard
- Millivolt burner requires no electrical connection
- 16 gauge Stainless steel tank
- High limit provides 100% safety shut-off
- 4" adjustable legs

COUNTER TOP FRYER SERIES

S/S STANDS

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	(kg)	PRICE	MODEL	Lbs.	(kg)	PRICE
AFCT-15	Gas Countertop Fryer	30K	(9)		95	(43)	\$3,898	ETSTS-15	70	(32)	\$698

Crated dimensions: 23"D(584) X 16"W(406) X 26"H(660)
 Stainless steel fryer vat cover A99907 \$216

PORTABLE FRYER FILTER SYSTEMS PROFESSIONAL SERIES

STANDARD FEATURES

- Portable Fryer Filter System removes food particulates and other solids from cooking oil
- Fryer filter models available in 60 pound and 85 pound oil capacities
- Provides significant savings in oil usage and great food quality results
- Features a unitized stainless steel frame
- Welded stainless steel pan with integrated handles for easy removal and cleaning
- Rugged 1/3 HP UL and NSF approved motor and gear pump designed for long life
- 1/2 inch diameter Teflon lined, nylon braided hoses with UL and NSF approvals
- Unique nozzle design reducing splashing while providing spray to help wash fryer tank walls during filtering



PORTABLE FRYER FILTRATION SYSTEMS

MODEL	DESCRIPTION	VOLTAGE	Ship Wt	LBS	(kg)	PRICE
ARFSS-35/50	Portable fryer filter systems	120V		120	55	\$6,500
ARFSS-85	Portable fryer filter systems	120V		140	64	7,700

Filter pads (30 per case) A16100

\$450

Crated dimensions: 34" (864)D X 18" W (457) X 26" H(600)

FRYER WITH BUILT IN DUMP STATION



Shown With Optional Casters.



25 LBS FRYER & DUMP STATION COMBO

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	(kg)	PRICE
AF25-DS	25 lbs Fryer-Dump Station Combo	80K	(23)		220	(100)	\$3,895

Crated dimensions: 32"D (813) X 19"W (483) X 44" H (1118)
Stainless steel fryer basket vat/cover A99907 \$216

Plate casters heavy duty 6" High (set of 4) A35117 **\$598**

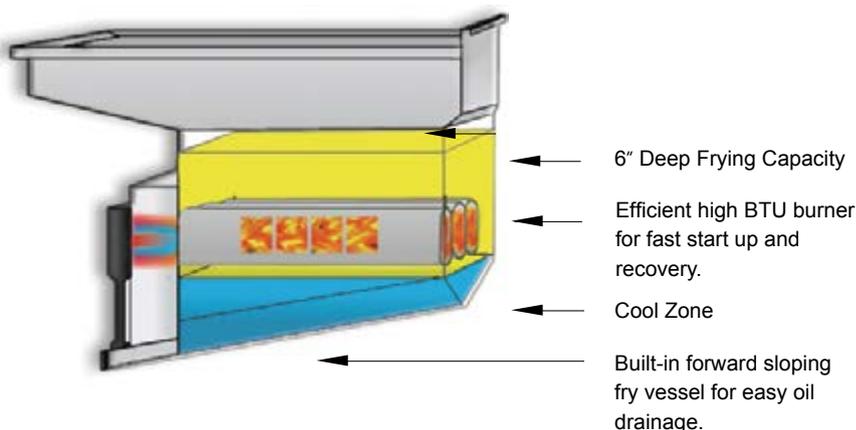
COOL ZONE

- American Range fryers are capable of high capacity & high production cooking
- Front sloping vessel bottom traps food particles, prevents carbonization in the fry zone, reduces flavor transfer, and extends oil life
- Deeper vessel design allows for extra deep oil level for frying larger products:
 - AF-35/50: 35 to 50 lbs. of oil capacity. (90 lbs of frozen fries per hour.)
 - AF-75: 65 to 80 lbs. of oil capacity. (135 lbs of frozen fries per hour.)

TUBES/VESSEL DESIGN ADDED FEATURES

- TUBE-FIRED HEATING DESIGN:** Oil rapidly heats to the set temperature due to the extra heat transfer area around the tubes. Superior to the open pot design on other fryers
- BAFFLE/DIFFUSER DESIGN:** Removable diffuser spreads heat to the tube walls for better and more efficient heat transfer
- Vessel edges and seams are precision welded for strength, durability, and no-leak joints

304 STAINLESS STEEL PRECISION TIG-WELDED VESSEL FOR LONG LIFE.



HIGH EFFICIENCY TUBE-FIRED HEATING

- Highest BTU power allows instant recovery at extreme peak periods of production
- More BTU and oil capacity than any fryer in its category
- Large heat transfer area rapidly heats oil to the desired temperature with faster recovery than an open pot fryer
- Heats oil quickly resulting in less absorption and better tasting food
- Deflector/baffle design absorbs and diffuses heat to tube walls and are removable for easy replacement
- Tube joints are precision-welded onto specially drawn fry pot openings to prevent leak
- Radius-formed edges Add durability for longer fry pot life



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



UPRIGHT OVERFIRED INFRARED STEAKHOUSE BROILERS



Model AGBU-WO-4
Shown with optional casters.



SUPERIOR FEATURES & BENEFITS!

- Burners located above protein to prevent flare ups
- Adjustable gas valve system
- Gas fired infrared burner provides instant, even heat
- Stainless steel heavy gauge exterior construction
- Broiler grid is spring balanced for easy lifting and lowering with 5 locking positions
- Infrared burners direct heat waves downward to penetrate the exposed surface of the protein
- Proteins are cooked entirely by infrared heat. No hot air or convection has contact
- Proteins experience minimal shrinkage while retaining juices, tenderness and flavor
- 5 position locking grid
- Removable full width grease pan for easy oil dispensing and cleaning
- Stainless steel drip shield is located underneath drawer to prevent dripping when drawer is pulled out, and easily removable for cleaning
- Limited one year parts and labor warranty

UPRIGHT OVERFIRED INFRARED STEAKHOUSE BROILERS

COUNTER TOP INFRARED OVERFIRED BROILERS



Model AGBU-1

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
AGBU-1	36"	33-3/4"	33"	4	96K	(28)		400	(181)	\$17,585
Stainless steel skewer holder guides per deck.					A99844			Add		\$1,095
36" heavy duty stainless steel stand.					GBUS-36			Add		1,495
Stem casters for stand.					A35119			Add		598
3/4" x 36" Quick Disconnect with restraining device.					A53202			Add		800
3/4" x 48" Quick Disconnect with restraining device.					A53200			Add		875
3/4" x 60" Quick Disconnect with restraining device.					A53201			Add		940

Crated dimensions: 46"D x 42"W x 45"H (1016 x 1069 x 1118).



Model AGBU-2
Shown with optional Casters.

DOUBLE DECK INFRARED OVERFIRED BROILERS

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
AGBU-2	36"	33-3/4"	67"	8	192K	(56)		808	(367)	\$27,287
Stainless steel skewer holder guides per deck.					A99844			Add		\$1,095
Plate Casters heavy duty 6" High (set of 4)					A35117			Add		598
3/4" x 36" Quick Disconnect with restraining device.					A53202			Add		800
3/4" x 48" Quick Disconnect with restraining device.					A53200			Add		875
3/4" x 60" Quick Disconnect with restraining device.					A53201			Add		940

Crated dimensions: 42"D x 42"W x 78"H (1067 x 1067 x 1981).



Model AGBU-3
Shown with optional Casters.

INFRARED OVERFIRED BROILERS W/LOWER OVEN

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
AGBU-3	36"	33-3/4"	61"	4	131K	(38)		700	(317)	\$22,920
Stainless steel skewer holder guides.					A99844			Add		\$1,095
Storage base Add - SB to model #.								Deduct		350
Convection Oven Add - C to model #.								Add		3,495
Innovection Base oven Add - NV to model #.								Add		2,395
Plate Casters heavy duty 6" High (set of 4)					A35117			Add		598
3/4" x 36" Quick Disconnect with restraining device.					A53202			Add		800
3/4" x 48" Quick Disconnect with restraining device.					A53200			Add		975
3/4" x 60" Quick Disconnect with restraining device.					A53201			Add		940

Crated dimensions: 40"D x 42"W x 68"H (1016 x 1069 x 1727).



Model AGBU-WO-4
Shown with optional Casters.

INFRARED OVERFIRED BROILERS W/LOWER AND UPPER OVENS

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
AGBU-WO-4	36"	33-3/4"	73"	4	131K	(38)		800	(363)	\$26,075
Stainless steel skewer holder guides.					A99844			Add		\$1,095
Storage Base Add - SB to model #.								Deduct		350
Convection Oven Add - C to model #.								Add		3,495
Innovection Base oven Add - NV to model #.								Add		2,395
Plate Casters heavy duty 6" High (set of 4)					A35117			Add		598
3/4" x 36" Quick Disconnect with restraining device.					A53202			Add		800
3/4" x 48" Quick Disconnect with restraining device.					A53200			Add		875
3/4" x 60" Quick Disconnect with restraining device.					A53201			Add		940

Crated dimensions: 40"D x 42"W x 82"H (1016 x 1069 x 2083).



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



STEAKHOUSE INFRARED BROILER WITH GRIDDLE



Model HD36-RGBSH



BROILER Features

- 25,000 BTU per burner strategically spaced for maximum griddle coverage and burner efficiency
- Extra wide grease trough
- High efficiency Inconel burner with welded stainless steel construction
- Stainless Steel front and sides (standard) Welded frame structure
- Cooking griddle temperature at approximately 1800°F
- 3/4" thick polished steel searing griddle plate with 2" stainless steel splash guard

- Stainless Steel sealed grid bearing mitigates corrosion and seizing
- Independent burner controls with infinite burner control
- Welded gussets, 3/8" round-bar broiling grid
- 4-position grid height adjustment with 4.5" range secure locking lift mechanism with "cool touch" knob
- Removable Stainless Steel full width grease deflector
- Removable large capacity Stainless Steel grease can (565 cu in.)
- Limited one year parts and labor warranty

RADIANT STEAKHOUSE GRIDDLE/BROILER

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	Lbs	Kg.	PRICE	S/S STANDS		
											MODEL	Lbs. (Kg)	PRICE
HD36-RGBSH	36"	31"	27"	5	125K	(37)	600	(222)		\$15,160	RGBSHS-36	54 (25)	\$1,795
HD45-RGBSH	45"	31"	27"	7	175K	(51)	710	(300)		19,345	RGBSHS-48	68 (31)	1,995

Crated Dimensions:

HD36: 35"D x 40"W x 31H" (1020 x 892 x 790). - HD45: 35"D x 49"W x 31H" (1250 x 892 x 790).

Stem casters 6" High (set of 4) A35119 **\$598**
Cabinet base option Add **1,695** to stand pricing

MEDALLION UNDERFIRED STEAKHOUSE BROILER

STAINLESS STEEL RADIANT BROILER FEATURES

An option for additional broiling includes a roller-mounted rack for easy-glide movement.

The Medallion Broiler utilizes stainless steel radiants heated by 30,000 BTU H-type cast iron burners.

The Stainless Steel radiants offer unparalleled durability and heat distribution.

30,000 BTU burners strategically spaced for maximum grid coverage and burner efficiency

Heavy duty broiler grid



Model HD34-CRBR-O



Model HD34-CRB-M
Shown with optional stand and casters

RADIANT BROILER WITH PULL-OUT RACK

MODEL	W	D	H	BURNER	BTU	(KW)	Ship Wt	Lbs	Kg.	PRICE	S/S STANDS		
											MODEL	Lbs. (Kg)	PRICE
HD34-CRBR-O	36"	31"	17"	3	90K	(26)	500	(227)		\$14,500	CRBRS-36	54 (25)	\$1,895

Plate casters for cabinet base model, heavy duty 6" High (set of 4) A35107 **\$598**
4" adjustable brush nickle legs (set of 4) A35117 **\$195**

Stem casters 6" High (set of 4) A35119 **\$598**

To view our entire Medallion Series Heavy Duty Line-Up please refer pages 5-15.



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



PROFESSIONAL WOOD CHIP SMOKE BROILERS



Model ARWCS-36
Shown with optional stainless steel spring loaded lift-up hood, stand and casters.



SMOKER FEATURES

- Twin smoker boxes can be used together for peak smoke output
- Each chip drawer features high power dedicated burners
- Smoke wafts from five tubes evenly spaced under the grates near the food on the grill – optimizing uptake in flavor
- Stagger the loading of chips to get really long smoke production using individual smoker box burners to create perfect smoldering conditions
- Smoke discharges above broiler burners – so it's not incinerated before it meets the food!
- To remove ash, our patent-pending wood chip drawers pull out and simply swing over

36" WIDE WOOD CHIP SMOKER

S/S STANDS

MODEL	BURNERS	INJECTORS	W	D	H	BTU (KW)	Ship Wt	Lbs	Kg.	PRICE	MODEL	Lbs. (Kg)	PRICE
ARWCS-36	6	5	36"	27"	20"	95K 28		350	(159)	\$19,980	RWCSS-36	54 (25)	\$1,795
Stainless Steel lift-up hood, spring loaded, removable for easy cleaning										Add	\$8,980	Stem casters 6" High (set of 4) A35119	\$598

Other sizes are available, please contact the factory.
Hood is optional

BROILER FEATURES

- Optimized burner power creates steak, poultry and fish cooking zones
- Infinite control manual gas valves for precise heat adjustment
- Cast iron radiants distribute heat and are individually removable for easy cleaning.
- Full width stainless steel pan to Add water vapor or special flavors to the cooking
- Process as well as simplifying clean-up of spills
- Super Wool insulated sides for energy efficiency
- Stainless steel polished front and trim for easy cleaning with double-layered all-welded steel side chassis
- Top grates are heavy duty cast iron
- 14 gauge all welded body construction



Optional stainless steel spring loaded lift-up hood. (Easily removable for cleaning).



Wood chip pull-out drawers with independent burner chamber & control



Pull-out drawer to dispose used wood chip



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



PROFESSIONAL ADJUSTABLE BROILERS



ADJUSTABLE TOP RADIANT BROILERS

- Stainless steel rugged exterior body
- Adjustable easy lift handle, even under heavy loads, with 3 separate position settings
- Heavy duty fire box protects interior from warpage
- High BTU for even heat distribution sears in flavor and assures fast & efficient cooking
- Heavy duty cast iron top grates provide attractive broiler markings
- Ample drip and crumb tray and a separate oil grease tray makes cleaning easier
- Limited one year parts and labor warranty

Model ADJ-24

ADJUSTABLE TOP RADIANT BROILERS

S/S STANDS

MODEL	W	D	H	BURNER	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	MODEL	Lbs. (kg)	PRICE
ADJ-24	24"	28"	17"	4	80K	(23)	260	(118)		\$5,395	DJS-24	47 (21)	\$830
ADJ-30	30"	28"	17"	5	100K	(29)	300	(136)		5,995	DJS-30	50 (23)	1,050
ADJ-36	36"	28"	17"	6	120K	(35)	350	(159)		6,898	DJS-36	54 (25)	1,495
ADJ-48	48"	28"	17"	8	160K	(47)	440	(200)		8,998	DJS-48	72 (33)	1,350
ADJ-60	60"	28"	17"	10	200K	(59)	560	(254)		10,998	DJS-60	99 (45)	1,650
ADJ-72	72"	28"	17"	12	240K	(70)	650	(295)		12,998	DJS-72	110 (50)	1,950

4" adjustable brush nickle legs (set of 4) A35100 \$195. 60" & 72" models require (set of 6) A35101 \$289
 6", 8" & 10" deep landing ledge \$175 per 12" section,
 Crated Dimensions: Height 22" (559) x Depth 36" (914) x Width Add 5" (127) to broiler width

Stem casters 6" high (set of 4) A35119 \$598
 Stem casters 6" high (set of 6) A35120 698



ADJUSTABLE TOP RADIANT BROILERS WITH CABINET BASE

- Stainless steel rugged exterior cabinet on all floor models
- 24", 30" & 36" units equipped with 1 adjustable rack
- 48", 60" & 72" units equipped with 2 separate adjustable racks
- Individually controlled burners with S/S pilots
- 3-position adjustable top grate
- Adjustable easy lift handle, even under heavy loads, with 3 separate position settings
- Heavy duty fire box protects interior from warpage
- Limited one year parts and labor warranty

Model ADJF-24
 Shown with optional Casters.



Model ADJ-36
 Shown with optional Casters.

ADJUSTABLE TOP RADIANT BROILERS - FLOOR MODEL - WITH OPEN CABINET BASE

MODEL	W	D	H	BURNER	BTU	(KW)	RACK	Ship Wt	LBS	KG.	BASE	PRICE
ADJF-24	24"	28"	36"	4	80K	(23)	1	335	(152)		Included	\$7,460
ADJF-30	30"	28"	36"	5	100K	(29)	1	375	(170)		Included	8,298
ADJF-36	36"	28"	36"	6	120K	(35)	1	425	(193)		Included	9,350
ADJF-48	48"	28"	36"	8	160K	(47)	2	530	(240)		Included	10,998
ADJF-60	60"	28"	36"	10	200K	(59)	2	660	(300)		Included	12,998
ADJF-72	72"	28"	36"	12	240K	(70)	2	775	(352)		Included	14,998

Plate casters heavy duty 6" high (set of 4) A35117 \$598. 72" models require (set of 6) A35118 \$698.
 6", 8" & 10" deep landing ledge \$175 per 12" section.
 Crated Dimensions: Height 43" (1092) x Depth 36" (914) x Width Add 5" (127) to broiler width



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



WOOD FIRED BROILER WITH LOG LIGHTER

MESQUITE WOOD-FIRED CHAR-BROILERS

- Stainless Steel rugged exterior body
- Built-in gas log lighter burner with adjustable gas valve and standing pilot for instant ignition
- Large S/S door with handle located on front of the broiler allows easy loading & 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
- Requires either legs or stand
- Limited one year parts and labor warranty



Model AMSQ-30
Shown with optional stand and casters.

S/S STANDS

MESQUITE WOOD-FIRED CHAR-BROILERS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	MODEL	Lbs. (kg)	PRICE
AMSQ-30	30"	27"	18"	1	30K	(9)	300	(136)		\$9,250	QESS-30	70 (32)	\$1,195
AMSQ-36	36"	27"	18"	1	30K	(9)	345	(157)		10,500	QESS-36	82 (37)	1,395
AMSQ-48	48"	27"	18"	1	30K	(9)	405	(184)		11,500	QESS-48	95 (43)	1,775
AMSQ-60	60"	27"	18"	2	60K	(18)	455	(206)		14,250	QESS-60	102 (46)	2,195

S/S back splash guards: AMSQ-30 \$698 AMSQ-36 \$775 AMSQ-48 \$950 AMSQ-60 \$1095
Counter top installation, 4" S/S welded legs Add \$750 to list price. For 60" unit Add \$795.
Crated Dimensions: Height 37" (660) x Depth 41" (914) x Width Add 8" (127) to broiler width.

Stem casters 6" high (set of 4) A35119 **\$598**
Stem casters 6" high (set of 6) A35120 **698**



HORIZONTAL CHICKEN BROILERS

- Stainless steel rugged exterior body. Large 27" or 36" deep broiling surface
- Round rod non-stick cooking top grates specially designed for chicken broiling
- High 40,000 BTU burners for even heat distribution assures fully cooked chickens
- Open bottom grate design allows continuous updraft for optimum fuel combustion
- Rotisserie option allows more cooking production with minimal operator attention
- Heavy duty liner protects interior from burn out

Model AHS-4836
Shown with optional
stand & casters.



Model AHSR-48
Rotisserie style top.

HORIZONTAL CHICKEN BROILERS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	MODEL	Lbs. (kg)	PRICE
AHS-4827	48"	27"	22"	4	160K	(47)	270	(122)		\$6,360	HESS-4827	50 (23)	\$2,150
AHS-6027	60"	27"	22"	5	200K	(59)	370	(168)		8,650	HESS-6027	57 (26)	2,450
AHS-4836	48"	36"	22"	4	160K	(47)	448	(136)		8,500	HESS-4836	65 (30)	2,650
AHS-6036	60"	36"	22"	5	200K	(59)	400	(181)		11,150	HESS-6036	80 (36)	3,295
AHSR-48	48"	36"	36"	4	160K	(47)	400	(181)		19,998	Includes 7 rods w/spits & stand.		
AHSR-60	60"	36"	36"	5	200K	(59)	500	(227)		23,500	Includes 9 rods w/spits & stand.		

S/S STANDS

Spit fork, 2 prong, stainless steel Add \$90. A31015
Spit fork, double 2 prong, stainless steel Add \$105. A31016
Split rod and handle only Add \$146 A31101
Spit rod assembly complete with handle and prongs Add \$419. A31100
Optional built-in Rotisserie. Contact factory for pricing
Crated Dimensions: Height 37" (660) x Depth 41" (914) x Width Add 8" (127) to broiler width

Stem casters 6" high (set of 4) A35119 **\$598**
Stem casters 6" high (set of 6) A35120 **698**



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



PROFESSIONAL CHAR-ROCK & RADIANT BROILERS



Model AECB-34

CHAR-ROCK BROILERS

- True char-broiled flavor with natural volcanic lava rock. Juices drip onto the rocks resulting in searing flames and smoke that enhance flavor of food
- Individually controlled 35,000 BTU Cast Iron "H" shaped burners
- Heavy duty reversible cast iron 5" x 21" top grates with grease runners to direct the run off to the removable grease trough
- Provides attractive markings on the food
- Top grates can be positioned flat or sloped
- Limited one year parts and labor warranty

CHAR-ROCK BROILERS

S/S STANDS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	MODEL	Lbs. (kg)	PRICE
AECB-14	14"	24"	13"	1	35K	(10)		114	(52)	\$2,685	ESS-14	39 (18)	\$670
AECB-24	24"	24"	13"	2	70K	(20)		169	(77)	3,450	ESS-24	47 (21)	800
AECB-34	34"	24"	13"	3	105K	(30)		259	(118)	4,595	ESS-34	50 (23)	965
AECB-36	36"	24"	13"	3	105K	(30)		327	(148)	5,395	ESS-36	67 (30)	1,025
AECB-44	44"	24"	13"	4	140K	(41)		411	(187)	5,998	ESS-44	80 (36)	1,240
AECB-48	48"	24"	13"	4	140K	(41)		465	(211)	6,350	ESS-48	102 (46)	1,290
AECB-54	54"	24"	13"	5	175K	(51)		540	(245)	6,550	ESS-54	115 (52)	1,530
AECB-60	60"	24"	13"	5	175K	(51)		600	(272)	7,250	ESS-60	125 (57)	1,595
AECB-64	64"	24"	13"	6	210K	(62)		667	(302)	7,595	ESS-64	137 (62)	1,695
AECB-72	72"	24"	13"	6	210K	(62)		740	(336)	8,680	ESS-72	150 (68)	1,795
AECB-74	74"	24"	13"	7	245K	(72)		820	(372)	9,880	ESS-74	165 (75)	1,850
AECB-84	84"	24"	13"	8	280K	(82)		910	(413)	11,600	ESS-84	181 (82)	2,335

4" adjustable brush nickle legs (set of 4) A35100 \$195. 60" - 84" models require (set of 6) A35101 \$289
 Crated Dimensions: Height 20" (508) x Depth 30" (762) x Width Add 5" (127) to broiler width.

Stem casters 6" high (set of 4) A35119 **\$598**
 Stem casters 6" high (set of 6) A35120 **698**



Model AERB-36

ECONOMY RADIANT CHAR-BROILERS

- Heavy duty stainless steel front and sides
- Individually controlled 15,000 BTU straight burners spaced 6" apart
- Optimum heat distribution with heavy duty angled radiants
- Radiants are removable for easy cleaning
- Angled radiants control flare-up
- Heavy duty reversible cast iron 3" x 21" top grates, with grease runners direct the run off to the removable grease trough
- Provides attractive markings on food
- Full width removable grease pan for easy cleaning
- Limited one year parts and labor warrant

ECONOMY RADIANT CHAR-BROILERS

S/S STANDS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	MODEL	Lbs. (kg)	PRICE
AERB-12	12"	29"	10"	2	30K	(9)		100	(45)	\$2,098	ESS-12	35 (16)	\$550
AERB-18	18"	29"	10"	2	30K	(9)		127	(58)	2,685	ESS-18	39 (18)	750
AERB-24	24"	29"	10"	4	60K	(18)		193	(88)	3,450	ESS-24	47 (21)	830
AERB-30	30"	29"	10"	5	75K	(22)		240	(109)	3,895	ESS-30	50 (23)	1,050
AERB-36	36"	29"	10"	6	90K	(26)		272	(123)	4,595	ESS-36	54 (25)	1,198
AERB-48	48"	29"	10"	8	120K	(35)		355	(161)	5,998	ESS-48	72 (33)	1,350
AERB-60	60"	29"	10"	10	150K	(44)		380	(172)	7,595	ESS-60	99 (45)	1,650
AERB-72	72"	29"	10"	12	180K	(53)		420	(190)	9,880	ESS-72	110 (50)	1,995

4" adjustable brush nickle legs (set of 4) A35100 \$195. 60" & 72" models require (set of 6) A35101 \$289
 Crated Dimensions: Height 18" (457) x Depth 36" (914) x Width Add 5" (127) to broiler width.

Stem casters 6" high (set of 4) A35119 **\$598**
 Stem casters 6" high (set of 6) A35120 **698**



PROFESSIONAL HEAVY DUTY RADIANT & KEBOB BROILERS



Model ARRB-24

HEAVY DUTY RADIANT BROILERS

- 14 gauge all welded heavy duty reinforced fire box
- Heavy duty stainless steel front and sides
- Individually controlled straight burners spaced every 6" at 15,000 BTUs each
- Optimum heat distribution with heavy duty radiants
- Angled radiants control flare-up
- Heavy duty reversible cast iron 3" x 21" top grates
- Cast in grease trough allows excess fat to flow to grease gutter minimizing flare up
- Full width removable grease pan for easy cleaning
- 21" Deep cooking surface
- Limited one year parts and labor warranty

HEAVY DUTY RADIANT BROILERS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	MODEL	Lbs. (kg)	PRICE
ARRB-12	12"	29"	10"	2	30K	(9)	120	(55)	\$3,195	ESS-12	35 (15)	\$550	
ARRB-24	24"	29"	10"	4	60K	(18)	210	(95)	3,995	ESS-24	47 (21)	830	
ARRB-30	30"	29"	10"	5	75K	(22)	250	(113)	4,685	ESS-30	50 (23)	1,050	
ARRB-36	36"	29"	10"	6	90K	(26)	285	(129)	5,395	ESS-36	54 (25)	1,195	
ARRB-48	48"	29"	10"	8	120K	(35)	363	(165)	6,985	ESS-48	72 (33)	1,350	
ARRB-60	60"	29"	10"	10	150K	(44)	400	(181)	8,795	ESS-60	99 (45)	1,650	
ARRB-72	72"	29"	10"	12	180K	(53)	560	(254)	11,495	ESS-72	110 (50)	1,995	

4" adjustable brush nickle legs (set of 4) A35100 \$195. 60" & 72" models require (set of 6) A35101 \$289
 Crated Dimensions: Height 30" (457) x Depth 36" (914) x Width Add 6" (127) to broiler width.

S/S STANDS

Stem casters 6" high (set of 4) A35119 **\$598**
 Stem casters 6" high (set of 6) A35120 **698**

10 YEAR CHASSIS WARRANTY



SHISH KEBOB BROILERS

- All welded 16 gauge heavy duty S/S exterior body
- Heavy duty all welded structural steel fire box for maximum durability
- Individually controlled Stainless Steel straight burners, spaced every 6", at 30,000 BTUs 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 crumb tray for easy cleaning
- Rotisserie option available on request. Call factory
- 4" Stainless Steel welded legs

Model ARKB-36
 Show with optional S/S stand and casters



Model ARKB-36
 Show with optional rotisserie ,
 S/S stand and casters

HEAVY DUTY SHISH KEBOB BROILERS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	MODEL	Lbs. (kg)	PRICE
ARKB-24	24"	25"	11"	4	120K	(59)	200	(91)	\$6,900	ESS-24	47 (21)	\$830	
ARKB-30	30"	25"	11"	5	150K	(67)	230	(104)	7,900	ESS-30	50 (23)	1,050	
ARKB-36	36"	25"	11"	6	180K	(94)	320	(145)	8,900	ESS-36	54 (25)	1,195	
ARKB-48	48"	25"	11"	8	240K	(105)	360	(163)	11,900	ESS-48	72 (33)	1,350	
ARKB-60	60"	25"	11"	10	300K	(117)	400	(181)	13,900	ESS-60	99 (45)	1,650	
ARKB-72	72"	25"	11"	12	360K	(123)	440	(200)	16,900	ESS-72	110 (50)	1,995	
ARKB-84	84"	25"	11"	14	420K	(141)	480	(218)	21,900	ESS-84	125 (57)	2,335	

Rotisserie option available on request, please contact factory for pricing. Must specify location of motor
 Stainless steel skewers available, please contact factory for price. V shape or flat available
 Crated Dimensions: Height 22" (559) x Depth 36" (914) x Width Add 5" (127) to broiler width.

Stem casters 6" high (set of 4) A35119 **\$598**
 Stem casters 6" high (set of 6) A35120 **698**



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



PROFESSIONAL GRIDDLES



CUSTOMIZE YOUR GRIDDLE



Model CTG-60
Shown with optional stand, casters, tapered splash guards, and back splash.

THERMOSTATIC CONTROL GRIDDLES, 1" THICK 24" DEEP PLATE COOKING SURFACE S/S STANDS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	MODEL	Lbs. (kg)	PRICE
CTG-24	24"	34"	10"	2	60K	(18)		260	(118)	\$4,080	CTGS-24	47 (21)	\$1,250
CTG-36	36"	34"	10"	3	90K	(26)		365	(166)	5,550	CTGS-36	54 (25)	1,395
CTG-48	48"	34"	10"	4	120K	(35)		465	(211)	7,820	CTGS-48	72 (33)	1,650
CTG-60	60"	34"	10"	5	150K	(44)		565	(256)	8,495	CTGS-60	99 (45)	1,850
CTG-72	72"	34"	10"	6	180K	(53)		650	(295)	10,500	CTGS-72	110 (50)	2,295

4" adjustable brush nickle legs (set of 4) A35100 \$195. 60" & 72" models require (set of 6) A35101 \$289

Stem casters 6" high (set of 4) A35119 **\$598**

Stem casters 6" high (set of 6) A35120 **698**

STANDARD FEATURES

- Equipped with a thermostat for each burner
- Highly polished 1" thick and 24" deep griddle plate
- S/S grease trough and one piece rolled front landing ledge for easy cleaning
- 30,000 BTU "U" shaped burners, every 12", for optimum heat distribution
- High efficiency, reliable thermostats ranging from 250°F - 500°F (121C) (260C)
- 12" tapered S/S high splash guard

OPTIONS

- Larger front landing ledge 8" or 10" deep
- Chrome plated finish, easy to clean, reduces flavor transfer between foods, and increases heat retention within the griddle plate to lower operating cost
- Partial or complete grooved griddle plate

CUSTOMIZING OPTIONS

Chrome finish griddle top Add - CT to model #. (Per 12" section). **\$1,465**
 12" high S/S splash back Add - SG to model #. (Per 12" section). **465**
 Side splash guards 12" tapered to 4" (Right or left) each. **385**

Grooved grill top Add - GG to model #. (Per 12" section). **1195**
 8" or 10" deep front landing ledge Add - LL to model # (Per 12" section) **295**
 Larger capacity grease tray. **270**

PROFESSIONAL GRIDDLES

MANUAL & THERMOSTATIC GRIDDLES

- Stainless steel rugged exterior body
- Highly polished steel griddle plates
- "U" shaped burners for every 12" of griddle surface for even cooking
- 21" cooking depth
- 3" Stainless steel splash guard
- Stainless steel pilots for instant ignition on each 30,000 BTU burner
- 3½" wide S/S grease trough and a large grease pan
- Limited one year parts and labor warranty



Model AEMG-24 shown with option stand and caster.

MANUAL		THERMOSTATIC		3/4" THICK & 21" DEEP COOKING SURFACE							S/S STANDS					
MODEL	LIST PRICE	MODEL	LIST PRICE	W	D	H	BURNERS	BTU	(KW)	Ship Wt	Lbs	(Kg)	MODEL	Lbs.	(Kg)	LIST PRICE
AEMG-12	\$1,867	AETG-12	\$2,850	12"	30"	10"	1	30K	(9)	100	(45)		ESS-12	35	(16)	\$550
AEMG-24	2,414	AETG-24	3,598	24"	30"	10"	2	60K	(18)	200	(91)		ESS-24	50	(23)	830
AEMG-36	3,185	AETG-36	4,850	36"	30"	10"	3	90K	(26)	273	(136)		ESS-36	65	(30)	1,195
AEMG-48	4,235	AETG-48	6,380	48"	30"	10"	4	120K	(35)	365	(166)		ESS-48	80	(36)	1,350
AEMG-60	5,252	AETG-60	7,698	60"	30"	10"	5	150K	(44)	500	(227)		ESS-60	97	(44)	1,650
AEMG-72	6,484	AETG-72	9,489	72"	30"	10"	6	180K	(53)	600	(272)		ESS-72	110	(50)	1,995

4" adjustable brush nickle legs (set of 4) A35100 \$195. 60" & 72" models require (set of 6) A35101 \$289

Stem casters 6" high (set of 4) A35119 \$598

Stem casters 6" high (set of 6) A35120 698



CONCESSION GRIDDLES

- Stainless steel rugged exterior body
- Highly polished 3/4" thick steel griddle plate
- "H" shaped burners for every 12" of griddle surface
- Stainless steel pilots for instant ignition for each burner
- Each burner rated at 20,000 BTU
- Space saver unit for all applications
- 3" wide S/S grease trough with a large grease can
- Ideal for snack type operations
- 16" deep cooking surface
- Limited one year parts and labor warranty

Model ACCG-24 shown with option stand and caster.

CONCESSION GRIDDLES 3/4" THICK & 16" DEEP COOKING SURFACE

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	MODEL	Lbs.	(kg)	PRICE
ACCG-12	12"	24"	10½"	1	20K	(6)	100	(45)		\$1,400	CCGS-12	35	(16)	\$550
ACCG-24	24"	24"	10½"	2	40K	(12)	205	(93)		1,895	CCGS-24	47	(21)	830
ACCG-36	36"	24"	10½"	3	60K	(18)	305	(139)		2,650	CCGS-36	54	(25)	1,195
ACCG-48	48"	24"	10½"	4	80K	(23)	365	(166)		3,600	CCGS-48	72	(33)	1,350
ACCG-60	60"	24"	10½"	5	100K	(29)	500	(227)		4,000	CCGS-60	99	(45)	1,650

4" adjustable brush nickle legs (set of 4) A35100 \$195.

Stem casters 6" high (set of 4) A35119 \$598



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



PROFESSIONAL GRIDDLES

MANUAL & THERMOSTATIC



MANUAL & THERMOSTATIC GRIDDLES

- Stainless steel rugged exterior body
- Highly polished steel griddle plates
- "U" shaped burners for every 12" of griddle surface for even cooking
- 21" cooking depth
- 3" Stainless steel splash guard
- Stainless steel pilots for instant ignition on each 30,000 BTU burner
- 3½" wide S/S grease trough and a large grease pan
- Limited one year parts and labor warranty

Model ARMG-24
Shown with optional stand & casters

MANUAL		THERMOSTATIC		3/4" THICK & 21" DEEP COOKING SURFACE							S/S STANDS					
MODEL	LIST PRICE	MODEL	LIST PRICE	W	D	H	BURNERS	BTU	(KW)	Ship Wt	Lbs	(Kg)	MODEL	Lbs.	(Kg)	LIST PRICE
ARMG-12	\$2,150	ARTG-12	\$3,100	12"	30"	10"	1	30K	(9)	100	(45)		ESS-12	35	(16)	\$550
ARMG-24	2,400	ARTG-24	3,935	24"	30"	10"	2	60K	(18)	220	(100)		ESS-24	47	(21)	830
ARMG-36	3,265	ARTG-36	4,800	36"	30"	10"	3	90K	(26)	273	(136)		ESS-36	54	(25)	1,195
ARMG-48	4,285	ARTG-48	5,895	48"	30"	10"	4	120K	(35)	365	(166)		ESS-48	72	(33)	1,350
ARMG-60	5,260	ARTG-60	7,235	60"	30"	10"	5	150K	(44)	500	(227)		ESS-60	99	(45)	1,650
ARMG-72	6,520	ARTG-72	8,640	72"	30"	10"	6	180K	(53)	600	(272)		ESS-72	110	(50)	1,995

4" adjustable brush nickle legs (set of 4) A35100 \$195. 60" & 72" models require (set of 6) A35101 \$289

Stem casters 6" high (set of 4) A35119 **\$598**

Stem casters 6" high (set of 6) A35120 **698**

MANUAL		THERMOSTATIC		1" THICK & 21" DEEP COOKING SURFACE							S/S STANDS					
MODEL	LIST PRICE	MODEL	LIST PRICE	W	D	H	BURNERS	BTU	(KW)	Ship Wt	Lbs	(Kg)	MODEL	Lbs.	(Kg)	LIST PRICE
ARMG-112	\$2,300	ARTG-112	\$3,250	12"	30"	10"	1	30K	(9)	114	(52)		ESS-12	35	(16)	\$550
ARMG-124	2,700	ARTG-124	4,200	24"	30"	10"	2	60K	(18)	254	(115)		ESS-24	47	(21)	825
ARMG-136	3,700	ARTG-136	5,400	36"	30"	10"	3	90K	(26)	343	(156)		ESS-36	54	(25)	1,098
ARMG-148	4,700	ARTG-148	6,450	48"	30"	10"	4	120K	(35)	438	(199)		ESS-48	72	(33)	1,350
ARMG-160	5,800	ARTG-160	7,825	60"	30"	10"	5	150K	(44)	600	(272)		ESS-60	99	(45)	1,650
ARMG-172	6,300	ARTG-172	9,695	72"	30"	10"	6	180K	(53)	700	(318)		ESS-72	110	(50)	1,995

4" adjustable brush nickle legs (set of 4) A35100 \$195. 60" & 72" models require (set of 6) A35101 \$289

Stem casters 6" high (set of 4) A35119 **\$598**

For 24" deep cooking surface (griddle plate) Add 20% to the list price

Stem casters 6" high (set of 6) A35120 **698**

Crated Dimensions: Height 20" (508) x Depth 36" (914) x Width Add 5" (127) to width.



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



PROFESSIONAL SPECIALTY GRIDDLES



GROOVED GRIDDLES-THERMOSTATIC CONTROL

- Precision machine cut grooves provide attractive broiler markings on food, and also sloped to facilitate gradual grease run off
- Stainless steel rugged exterior body
- Highly polished 1" thick steel griddle plate
- "U" shaped burners for every 12" of griddle surface
- Stainless steel pilots for instant ignition on each 30K BTU burner
- Large capacity removable grease tray
- S/S grease trough & one piece rolled front for easy cleaning
- Energy saving thermostatic control for desired temperature setting from 250°F - 500°F (121C) (260C)
- 3" splash guard standard with 4" high splash back
- 1 thermostat per every burner
- Limited one year parts and labor warranty

Model ARTGG-24
Shown with optional stand & casters

THERMOSTATIC GROOVED GRIDDLES 1" THICK & 24" DEEP COOKING SURFACE

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	MODEL	Lbs. (kg)	PRICE
ARTGG24-24	24"	30"	10"	2	60K	(18)		254	(115)	\$5,880	TGGS-24	47 (21)	\$830
ARTGG36-24	36"	30"	10"	3	90K	(26)		375	(156)	7,695	TGGS-36	54 (25)	1,395
ARTGG48-24	48"	30"	10"	4	120K	(35)		438	(199)	9,984	TGGS-48	72 (33)	1,350
ARTGG60-24	60"	30"	10"	5	150K	(44)		600	(272)	13,450	TGGS-60	99 (45)	1,650

4" adjustable brush nickle legs (set of 4) A35100 \$195. 60" model require (set of 6) A35101 \$289
Crated Dimensions: Height 20" (508) x Depth 29" (737) x Width Add 5" (127) to width.

S/S STANDS

Stem casters 6" high (set of 4) A35119 **\$598**
Stem casters 6" high (set of 6) A35120 **698**



SNAP ACTION GRIDDLES

- Solid state spark control, electronic ignition, for fast recovery
- Stainless steel rugged exterior body
- "U" shaped burners for every 12" of griddle surface for even cooking
- Snap action thermostat control
- Extra deep plate provides plenty of cooking space.
- Large capacity grease can.
- 3" wide stainless steel grease trough.
- 3" splash guard standard with 4" high splash back
- 4" adjustable legs included
- 1 thermostat per every burner
- Limited one year parts and labor warranty

Model SAG-24
Shown with optional stand & casters

SNAP ACTION GRIDDLES 1" THICK & 24" DEEP COOKING SURFACE

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	Lbs	KG.	PRICE	MODEL	Lbs. (kg)	PRICE
SAG24-24	24"	30"	14"	2	48K	(14)		260	(118)	\$5,595	SAGS-24	47 (21)	\$1,250
SAG36-24	36"	30"	14"	3	72K	(21)		365	(166)	7,695	SAGS-36	54 (25)	1,395
SAG48-24	48"	30"	14"	4	96K	(28)		465	(211)	9,495	SAGS-48	72 (33)	1,650
SAG60-24	60"	30"	14"	5	120K	(35)		564	(256)	11,500	SAGS-60	99 (45)	1,850
SAG72-24	72"	30"	14"	6	144K	(42)		650	(295)	14,775	SAGS-72	110 (50)	2,295

Chrome finish griddle top Add - CT to model #. (Per 12" section). **\$1,313**
Partial or all grooving Add - GG to model #. (Per 12" section). **1,195**
Crated Dimensions: Height 23" (584) x Depth 36" (914) x Width Add 5" (127) welded to width.

Stem casters 6" high (set of 4) A35119 **\$598**
Stem casters 6" high (set of 6) A35120 **698**



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



PROFESSIONAL TEPPAN-YAKI



Model ARTY-48
Shown with optional stand & Casters.



Shown with optional Stainless Steel all welded 1/2" griddle splash plate. Must be specified when placing your order this can not be field installed

TEPPAN-YAKI JAPANESE STYLE GRIDDLES

- Stainless steel rugged exterior body
- Highly polished 3/4" thick and 24" deep steel griddle plate
- Optional 1" thick griddle steel plate available
- 30,000 BTU round burner creates a hot zone in the center of the griddle
- Large capacity removable grease can
- Burner has adjustable gas valve & continuous pilot for instant ignition
- Stainless steel grease trough & one piece rolled front for easy cleaning
- Limited one year parts and labor warranty

TEPPAN-YAKI JAPANESE STYLE GRIDDLES 3/4" THICK & 24" DEEP PLATE

S/S STANDS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	MODEL	Lbs. (kg)	PRICE
ARTY-24	24"	28"	10"	1	30K	(9)	200	(91)		\$2,695	ESS-24	47 (21)	\$830
ARTY-36	36"	28"	10"	1	30K	(9)	300	(136)		3,895	ESS-36	54 (25)	1,098
ARTY-48	48"	28"	10"	1	30K	(9)	395	(166)		4,895	ESS-48	72 (33)	1,350
ARTY-60	60"	28"	10"	1	30K	(9)	450	(204)		6,395	ESS-60	99 (43)	1,650
ARTY-72	72"	28"	10"	1	30K	(9)	550	(250)		8,500	ESS-72	110 (50)	1,995

Stainless steel all welded 1/2" griddle splash (24" - \$350) (36" - \$450) (48" - \$550) (60" - \$750) (72" - \$950)

4" adjustable brush nickle legs (set of 4) A35100 \$195. 60" model require (set of 6) A35101 \$289

Extra burner \$960 each. Add XT to model #

For hardened 1" highly polished griddle plate at 20% to list price

Chrome griddle plate Add - CT to model \$1313 per linear foot.

Crated Dimensions: Height 17" (432) x Depth 36" (914) x Width Add 5" (127) to width.

Stem casters 6" high (set of 4) A35119 **\$598**

Stem casters 6" high (set of 6) A35120 **698**

PROFESSIONAL GRIDDLES / OPEN BURNERS COMBINATION



Model AR36-24MG20B

3/4" THICK & 21" DEEP PLATE

GRIDDLES WITH OPEN BURNERS

- Highly polished steel griddle plate
- "U" shaped burners for every 12" of griddle surface
- Stainless steel pilots for instant ignition on each burner
- 3" wide S/S grease trough and a large grease pan
- 32,000 BTU each lift off open burners for easy cleaning
- Optional Saute and Wok burner heads.
- S/S Wok Ring available
- 21" deep cooking service
- Limited one year parts and labor warranty

MANUAL

THERMOSTATIC

GRIDDLES WITH BURNERS

S/S STANDS

MODEL	LIST PRICE	MODEL	LIST PRICE	W	D	H	BURNERS	BTU	(KW)	Ship Wt	Lbs	(Kg)	MODEL	Lbs.	(Kg)	LIST PRICE
AR24-12G2OB	\$3,085	AR24-12TG2OB	\$4,240	24"	30"	10"	1	94K	(28)	360	(163)		ESS-24	47	(21)	\$830
AR36-24G2OB	3,275	AR36-24TG2OB	4,986	36"	30"	10"	2	124K	(36)	289	(198)		ESS-36	54	(25)	1,195
AR48-36G2OB	4,050	AR48-36TG2OB	5,940	48"	30"	10"	3	154K	(45)	527	(239)		ESS-48	72	(33)	1,350
AR60-48G2OB	5,040	AR60-48TG2OB	7,550	60"	30"	10"	4	184K	(54)	787	(357)		ESS-60	99	(45)	1,650
AR72-60G2OB	6,685	AR72-60TG2OB	8,295	72"	30"	10"	5	214K	(63)	954	(432)		ESS-72	110	(50)	1,995
AR84-72G2OB	8,265	AR84-72TG2OB	9,525	84"	30"	10"	6	244K	(72)	1137	(516)		ESS-84	125	(57)	2,335

2B refers to 2 burners. For 4 burners Add \$1013 & change 2B to 4B, & Add 12 to overall width.

For highly polished 1" thick griddle plate Add 20% to list price.

4" adjustable brush nickle legs (set of 4) A35100 \$195. 60", 72" & 84" models require (set of 6) A35101 \$289

For Reverse configuration call factory for pricing.

Crated Dimensions: Height 20" (508) x Depth 36" (914) x Width Add 5" (127) to width.

Stem casters 6" high (set of 4) A35119 \$598

Stem casters 6" high (set of 6) A35120 698



Model ARGB-36

RAISED GRIDDLE BROILERS

- Stainless steel rugged exterior body.
- Highly polished 3/4" thick steel griddle plate. Also available in 1" thick steel griddle plate.
- Easy pull-out broiler rack makes cleaning quick and simple.
- Large capacity removable broiler grease tray.
- Controlled valves placed every 12" for even cooking.
- 3" wide S/S grease trough with a large grease tray.
- 21" deep cooking service
- Limited one year parts and labor warranty



Efficiency and speed, ideal for multi use grilling and broiling, specially for restaurants with limited floor space.

RAISED GRIDDLE BROILERS 3/4" THICK & 21" DEEP COOKING SURFACE

S/S STANDS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	MODEL	Lbs.	(kg)	PRICE
ARGB-24	24"	32"	16"	2	40K	(12)	330	(150)		\$4,220	ESS-24	47	(21)	\$830
ARGB-36	36"	32"	16"	3	60K	(18)	430	(195)		4,975	ESS-36	54	(25)	1,195
ARGB-48	48"	32"	16"	4	80K	(23)	550	(249)		6,365	ESS-48	72	(33)	1,350
ARGB-60	60"	32"	16"	5	100K	(29)	750	(340)		8,200	ESS-60	99	(45)	1,650

6" cone legs (set of 4) A35112 \$198. 60" model require (set of 6) legs \$298.

Crated Dimensions: Height 27" (686) x Depth 38" (965) x Width Add 5" (127) to width.

Stem casters 6" high (set of 4) A35119 \$598

Stem casters 6" high (set of 6) A35120 698



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



PROFESSIONAL HOT PLATES



Model ARHP-36-6



HEAVY DUTY HOT PLATES

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARHP-12-1	12"	18"	10"	1	32K	(9)	60	(23)		\$890
ARHP-12-2	12"	30"	10"	2	64K	(19)	95	(38)		1,250
ARHP-24-2	24"	18"	10"	2	64K	(19)	95	(38)		1,350
ARHP-24-4	24"	30"	10"	4	128K	(38)	145	(63)		2,085
ARHP-36-3	36"	18"	10"	3	96K	(28)	115	(52)		1,980
ARHP-36-5	36"	30"	10"	5	160K	(28)	210	(95)		2,600
ARHP-36-6	48"	18"	10"	6	192K	(56)	210	(95)		2,600
ARHP-48-4	48"	18"	10"	4	128K	(38)	140	(63)		2,465
ARHP-48-8	48"	30"	10"	8	256K	(75)	270	(122)		3,550
ARHP-60-10	60"	30"	10"	10	320K	(94)	325	(147)		4,500

S/S STANDS

MODEL	Lbs. (kg)	PRICE
Must use model ESS-12 or larger		
ESS-12	35 (16)	\$550
ESS-24-2	40 (18)	695
ESS-24	47 (21)	830
ESS-36-3	45 (20)	795
ESS-36	54 (24)	1,195
ESS-36	54 (24)	894
ESS-48-4	50 (23)	894
ESS-48	72 (33)	1,350
ESS-60	99 (45)	1,650

4" adjustable brush nickle legs (set of 4) A35100 \$195. 60" model require (set of 6) A35101 \$289.
 Saute burner head A14022 \$135. Wok burner head A14042 \$135.
 Crated Dimensions: Height 12" (432) x Depth 36" (914) x Width Add 5" (127) to width.

Stem casters 6" high (set of 4) A35119 **\$598**
 Stem casters 6" high (set of 6) A35120 **698**



Model SUHP-36-6

BURNER OPTIONS



ALL PURPOSE



SAUTE BURNER
(Optional) A14022 \$135



Removable burner head makes cleaning easy & convenient.



WOK JET BURNER
(Optional) A14042 \$135

HEAVY DUTY STEP-UP HOT PLATES

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
SUHP-12-2	12"	30"	14"	2	64K	(19)	135	(61)		\$1,935
SUHP-24-4	24"	30"	14"	4	128K	(38)	210	(95)		3,125
SUHP-36-6	36"	30"	14"	6	192K	(56)	355	(161)		4,365
SUHP-48-8	48"	30"	14"	8	256K	(75)	380	(172)		5,695

S/S STANDS

MODEL	Lbs. (kg)	PRICE
ESS-12	35 (16)	\$550
ESS-24	47 (21)	830
ESS-36	54 (25)	1,195
ESS-48	72 (33)	1,350

4" adjustable brush nickle legs (set of 4) A35100 \$195.
 Saute burner head A14022 \$135. Wok burner head A14042 \$135.
 Rear open burners are elevated 4" higher than front burners.
 Crated dimensions: Height 17" (432) x Depth 36" (914) x Width Add 5" (127) to width.

Stem casters 6" high (set of 4) A35119 **\$598**
 Stem casters 6" high (set of 6) A35120 **698**



PROFESSIONAL STOCK POT STOVES



18" HIGH

ECONOMY STOCK POT STOVES' FEATURES

- Stainless steel rugged exterior body
- Cast iron 3-Ring 90,000 BTU burner
- Stainless steel pilots for instant ignition
- Dual control valves, one for inner and middle rings, second for the outer Ring
- Lower cabinet storage cavity
- Full width removable crumb tray for easy cleaning
- Limited one year parts and labor warranty



3 Ring burner with 2 gas control valves.

Model SPSH-18
Shown with optional casters.

ECONOMY STYLE STOCK POT STOVES WITH LOW PROFILE

MODEL	W	D	H	BURNER	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
SPSH-18	18"	21"	18"	3-ring	90K	(26)		130	(59)	\$1,235
SPSH-18-2	18"	42"	18"	3-ring	180K	(53)		230	(104)	2,785

Crated dimensions: SPSH-18-2: 45"D x 22"W x 17"H (1143 x 560 x 432).

Plate casters heavy duty 6" high (set of 4) A35117 **\$598**



24" HIGH

HEAVY DUTY STOCK POT STOVES' FEATURES

- Stainless steel rugged exterior body
- Double construction 2 units in one cabinet (side-by-side or front-to-back)
- Chrome plated 6" steel legs, with 3" adjustable bullet feet
- Under cabinet storage cavity
- Optional swivel casters
- Full size removable crumb tray
- Limited one year parts and labor warranty

3 OPTIONAL BURNERS:

- 3-Ring burner
- 23-Tip jet burner
- 18-Tip anti clogging Jet burner



3-RING BURNER
Standard burner with two adjustable valves,



23-TIP JET BURNER
High heat. 125,000 BTUs.



ANTI-CLOGGING
18-Tip jet burner h

Model ARSP-18
Shown with optional casters.

HEAVY DUTY STOCK POT STOVES

MODEL	W	D	H	BURNER	BTU	(KW)	Ship Wt	Lbs	Kg.	PRICE
ARSP-18	18"	21"	24"	3-Ring	90K	(26)		134	(61)	\$1,665
ARSP-18-2	18"	42"	24"	3-Ring	180K	(53)		235	(107)	3,535
ARSP-J	18"	21"	24"	Jet	125K	(37)		134	(61)	2,350
ARSP-J-2	18"	42"	24"	Jet	250K	(73)		235	(107)	4,640

Crated dimensions:

ARSP-18 & ARSP-J: 25"D x 22"W x 22"H (635 x 560 x 560).

ARSP-18-2 & ARSP-J-2: 45"D x 22"W x 22"H (1143 x 560 x 560).

Plate casters heavy duty 6" high (set of 4) A35117 **\$598**



*Must specify type of gas and elevation if over 2500 ft. when ordering.



PROFESSIONAL SPECIALTY EQUIPMENT



Model ARWR-3R

WOK RANGE FEATURES

- Rugged S/S top, front and sides
- Tempura style 3-Ring burner 90,000 BTUs
- Full size removable galvanized grease pan
- Heavy gauge S/S with welded in 2" high Wok opening
- Dual control valves, one for inner and middle Rings second for the outer Ring
- Limited one year parts and labor warranty



HEAVY DUTY WOK RANGES

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	lbs	kg.	PRICE
ARWR-3R	18"	20"	36"	3-ring	90K	(26)	130	(59)		\$2395

Stem casters 6" high (set of 4) A35119 \$598

Crated dimensions: 25"D x 22"W x 38"H (635 x 560 x 965).



Model ARWR-J13

WOK RANGE FEATURES

- 125,000 BTU jet burner
- Rugged S/S top, front and sides
- Full size removable galvanized grease pan
- Heavy gauge S/S with welded in 2" high Wok opening
- Quality brass gas control valve with large aluminum handle
- Limited one year parts and labor warranty



HEAVY DUTY JET WOK RANGES

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	lbs	kg.	PRICE
ARWR-J13	18"	20"	36"	Jet	125K	(37)	120	(54)		\$2,495
ARWR-J16	18"	20"	36"	Jet	125K	(37)	120	(54)		2,795

Stem casters 6" high (set of 4) A35119 \$598

Crated dimensions: 25"D x 22"W x 38"H (635 x 560 x 965).



Model ARPR-24

CHINESE PORK ROASTER FEATURES

- S/S front, top and sides. 8" stainless steel legs with adjustable feet
- Equipped with safety pilot, and removable covers over burners, to prevent clogging
- Full size removable stainless steel grease pan
- Two "U" type burners surround the full depth and rear
- Thermostatic control provides even heat distribution
- Fully enclosed 3" thick insulation for energy efficiency
- Upper section of roaster has three track levels to hold rods or oven racks
- Long slabs of ribs, meat or duck may be vertically hung in this large oven
- Roaster door may be hinged left or right for easy access, right hinge is standard
- Limited one year parts and labor warranty

CHINESE PORK ROASTERS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	lbs	kg.	PRICE
ARPR-24	24"	30"	68"	2	50K	(15)	450	(204)		\$13,980
ARPR-30	30"	30"	68"	2	55K	(16)	550	(249)		14,980
ARPR-36	36"	30"	68"	2	60K	(18)	675	(306)		19,900

Stainless steel "S" hooks \$35 each.

Pork roaster skewers \$89 each.

Pork roaster oven racks 24", 30" & 36" \$248 each.

Crated dimensions: Height 72" (1829) x Depth 38" (965) x Width Add 5" (127) to width.

CHINESE WOK RANGE



ARCR-7

CHINESE RANGE FEATURES

- S/S rugged exterior body with high backsplash
- Built-in drain system and water-cooled top help control stove's top temperature
- 1 manually-controlled Chinese swing faucet located between holes to avoid intense heat
- Standard hole sizes: 13" (330), 14" (356), 16" (406), 18" (457), 20" (508), 22" (559), 24" (610)
- 3 Ring burner 90K BTU • 23-Tip Jet burner 125K BTU • 18-Tip Jet burner anti clogging 125K BTU
- Easily accessible stainless steel drain basket located in front or at the rear of the stove
- Conveniently placed "L" shaped knee valve adjusts gas and provides hands-free cooking
- Steam pans, removable steam tanks, and soup pot holders may be used to customize the Range
- Limited one year parts and labor warranty

STANDARD FEATURES

- Stainless steel top and sides.
- Water wash system for stainless steel back splash.
- Front drain basket, or rear drain basket.
- 4 efficient high BTU burners to choose from.
- Choice of standard or soup holes.
- Rear drain is standard

CHINESE RANGES

MODEL	W	D	H	# BURNER	BTU	(KW)	Ship Wt	Lbs	Kg.	PRICE
ARCR-1	varies	41"	36"	1	110K	(32)		350	(158)	\$5,225
ARCR-2	varies	41"	36"	2	220K	(64)		590	(268)	9,150
ARCR-3	varies	41"	36"	3	330K	(98)		700	(386)	12,500
ARCR-4	varies	41"	36"	4	440K	(129)		738	(499)	17,150
ARCR-5	varies	41"	36"	5	550K	(161)		1470	(667)	21,500
ARCR-6	varies	41"	36"	6	660K	(193)		1700	(771)	26,165
ARCR-7	varies	41"	36"	7	770K	(226)		2100	(953)	29,800
ARCR-8	varies	41"	36"	8	880K	(258)		2320	(1052)	33,800

Required Pressure Regulators: (1-2 holes require 3/4" (NAT. A80110) (LP. A80011) \$335) (3 holes & up require 1-1/4" (NAT. A80042) (LP. A80043) \$1,495)

Specify location of gas inlet-Left or Right rear, Specify Drain Outlet Left Rear, Right Rear, or front Drain, (drain is usually on the opposite site of gas inlet)

Plumbing: All outlets should roughed in low-8" (203) from the wall or from the floor

Total length: Total all cylinder diameters plus total space between holes right and left edge allow 6" (152) for each space and 14" (356) for front drain basket.

OPTIONAL ACCESSORIES

FOR SPECIAL DEPTH ADD 25% - FOR HONG KONG STYLE ADD 20%

- Stainless steel burner covers. **\$895**
- Front drain basket for one or two burner models, each. **645**
- Stainless steel side splash extensions, each. **750**
- Oil Holes 8 1/2" (216) or 10 1/2" (267) each. **450**
- Chrome Legs set of 4 per set **650**
- Chrome Legs set of 6 per set (for units over 72")(1829) **885**
- Chrome Legs set of 8 per set (for units over 114")(2896) **945**
- Extra 6 pan Stainless Steel sauce pan each **295**
- Wok hole adapter to reduce diameter of hole size each. **825**
(Specify hole dimensions).

- Extra 6 pan Stainless steel sauce pan each **\$295**
- Extra 9 pan Stainless steel sauce pan each. **395**
- Extra 12 pan Stainless steel sauce pan each. **485**
- For additional space between wok holes over 11" Add. **745**
- Stainless steel crumb tray. **525**
- Full height cast iron burner chamber **675**
- Automatic faucets upgrade (per faucet) **645**
- Extra manual faucets, each. **525**
- 32 tip jet burners, each **425**
- Spice tray **530**

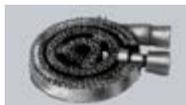
Crated Dimensions: Height 70" (940) x Depth 48" (1,066) x Width Add 5" (127) to width.

Standard

The following 3 burners are included at no additional cost,
Please specify type of burner for each cylinder



23-TIP JET BURNER
high heat 125,000 BTU.



3-RING BURNER
Standard burner with two adjustable valves, 90,000 BTU.



ANTI-CLOGGING
18-Tip jet burner high heat 125,000 BTU.



32-TIP JET BURNER
higher heat 160,000 BTU.



ARCR-3



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



PROFESSIONAL PASTA COOKER



Model ARPC-18
Shown with optional casters



Optional baskets



FEATURES

- All aluminum water tank and heat transfer surface saves energy and speeds up the cooking process.
- Concentric ring burners create power to quickly bring the water tank to a boil and simmer heat for gentle cooking of sensitive pasta dishes.
- Heavy-duty welded 12 gallon capacity (14-1/2" X 14-1/2") aluminum tank
- Finned aluminum heat transfer tank bottom.
- Integral overflow starch skimmer.
- Combustion optimized burner box.
- Built-in tank drain with safety-first locking valve.
- Heavy Duty perforated 304 Stainless Steel basket (12" X 12" X 9")
- Limited one year parts and labor warranty

MODEL	W	D	H	# BURNER	BTU	(KW)	Ship Wt	Lbs	Kg.	PRICE
ARPC-18	18"	34"	38"	3-ring	80K	(23)		220	(159)	\$6,900

Crated dimensions: 33"D x 24"W x 38"H.

Plate casters heavy duty 6" high set of 4 A35117 **\$698**

PROFESSIONAL MONGOLIAN GRILL



FULL 1/2" THICK STEEL PLATE TOP

This is a custom fabricated unit. To meet your exact requirements, contact factory with your specifications.

MONGOLIAN BARBEQUE GRILLS

- Heavy duty stainless steel radius rail
- 10 gauge all welded body construction
- Unique flame distribution
- Stainless steel support throughout the unit
- Large and removable grease drawer
- Equipped with heavy duty knee valve
- Easy to operate
- Limited one year parts and labor warranty

Model AMBG-48
Shown with optional casters

MONGOLIAN BARBEQUE GRILLS

Plate casters heavy duty 6" high (set of 4) A35117 **\$698**

MODEL	DRUM PLATE RADIUS	S/S GUTTER RADIUS	HEIGHT	BURNER	BTU	(KW)	Ship Wt	Lbs	Kg	PRICE
AMBG-36	36"	44"	36"	1	125K	(37)		400	(181)	\$18,980
AMBG-42	42"	50"	36"	1	125K	(37)		500	(227)	28,800
AMBG-48	48"	56"	36"	1	125K	(37)		692	(261)	36,500
AMBG-54	54"	62"	36"	1	160K	(47)		785	(311)	45,900
AMBG-60	60"	68"	36"	1	160K	(47)		850	(340)	49,900



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



PROFESSIONAL SPECIALTY EQUIPMENT

CHICKEN ROTISSERIE FEATURES FOR ALL MODELS

- Heavy duty all welded stainless steel exterior, interior body for durability
- 2-1/2" deep S/S drip pan with 1-1/4" brass drain 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
- Manifold pre-assembled in factory for quick and easy installation on site
- Casters included and factory-installed at no extra cost on all ACB-7 & ACB-14 models
- High BTU for best results in cooking time and finished product
- Limited one year parts and labor warranty



ROTISSERIE OPTIONS AND ACCESSORIES FOR ABOVE UNITS

Stainless Steel side access door move to left side. ACEB-4	Add	\$1,550
Stainless Steel side access door move to left side. ACEB-7	Add	2,175
Stainless steel framed glass sliding door (LEFT) A27008.		986
Stainless steel framed glass sliding door (RIGHT) A27011		986

Spit fork single 2 prong, Stainless Steel. A31015.	\$95
Spit fork double 2 prong, Stainless Steel. A31016.	110
Spit rod and handle only. A31101	150
Spit rod assembly complete with handle and prongs. A31100	515



COUNTER TOP 4 SPIT CHICKEN ROTISSERIE

MODEL	W	D	H	SPITS	BIRDS	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ACB-4	45"	25"	58"	4	16-20	1	35K	(10)		525	(159)	\$14,895

Crated dimensions: 50"W x 30"D x 62"H.
 Model ACB-4
 6" adjustable cone legs included

Stainless Steel Stand ESS-36-18H **\$1,495**
 Plate casters 6" high (set of 4) A35117 **\$598**



HIGH PRODUCTION 7 SPIT CHICKEN ROTISSERIE

MODEL	W	D	H	SPITS	BIRDS	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ACB-7	45"	25"	78"	7	28-35	3	105K	(31)		730	(227)	\$27,995

Crated dimensions: 50"W x 30"D x 87"H.

Plate casters heavy duty 6" high set of 4 A35117 **\$598**

Model ACB-7
 Casters included



HIGH PRODUCTION 14 SPIT CHICKEN ROTISSERIE

MODEL	W	D	H	SPITS	BIRDS	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ACB-14	45"	36"	78"	14	56-70	3	105K	(31)		850	(386)	\$39,895

Crated dimensions: 50"W x 42"D x 84"H.

Plate casters heavy duty 6" high set of 4 A35117 **\$598**

Model ACB-14
 Casters included



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



PROFESSIONAL SPECIALTY EQUIPMENT



VERTICAL ROTISSERIE GYRO MACHINE FEATURES

- Our 80 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 infra-red burners (each rated at 20,000 BTU) to heat sear and cook for moist juicy and tender meal
- Compact design or counter top installation
- Manual gas valve control for each burner
- Limited one year parts and labor warranty

AVB-2 Shown with optional stand and casters

VERTICAL BROILER

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	lbs	kg.	PRICE
AVB-1	20"	24"	41"	1	20K	(6)	100	(45)		\$4,435
AVB-2	20"	24"	41"	2	40K	(12)	125	(57)		5,485
AVCB-2	20"	24"	41"	2	40K	(12)	150	(68)		6,555

Crated dimensions: 30"D x 25"W x 43"H (762 x 635 x 1,092).

S/S STANDS

MODEL	Lbs. (Kg)	PRICE
VES-20	39 (18)	\$947
VES-20	39 (18)	947
VES-20	39 (18)	947

Stem casters 6" high (set of 4) A35119 **\$598**



INFRARED OVERFIRED BROILERS

- High efficiency ceramic infrared burners producing 1800°F heat at top surface of the burners
- High heat to sear in juices for great results
- Ideal for skewer cooking
- Available Optional stainless steel holder frame for BBQ
- Full size grease pan to collect all excess oil
- Limited one year parts and labor warranty

Model AROB-48 Shown with optional skewer rack



INFRARED OVERFIRED BROILERS

Model	WIDTH	DEPTH	HEIGHT	BURNERS	BTU	(KW)	Ship Wt. Lbs	(Kg)	Price
AROB-24	24"	28"	22"	2	46K	(13)	250	(113)	\$8,800
AROB-30	30"	28"	22"	2	69K	(20)	300	(136)	10,050
AROB-36	36"	28"	22"	3	92K	(27)	350	(159)	11,533
AROB-48	48"	28"	22"	4	115K	(34)	400	(182)	13,860
AROB-60	60"	28"	22"	5	138K	(40)	450	(205)	16,800
AROB-72	72"	28"	22"	6	161K	(47)	500	(227)	18,800

6" cone legs (set of 4) A35112 \$198. 60" & 72" models require (set of 6) legs \$298.
Crated Dimensions: Height 32" (813) x Depth 28" (711) x Width Add 5" (127) to width.

S/S STANDS

MODEL	Lbs. (Kg)	PRICE
ESS-24	47 (21)	\$830
ESS-30	50 (23)	1,050
ESS-36	54 (25)	1,195
ESS-48	72 (33)	1,350
ESS-60	99 (45)	1,650
ESS-72	110 (50)	1,995

Stem casters 6" high (set of 4) A35119 **\$598**
Stem casters 6" high (set of 6) A35120 **698**

TERMS & CONDITIONS

SHIPPING POINT: FOB Pacoima, California 91331.

PAYMENT TERMS: Net 30 days subject to credit approval.

PAST DUE ACCOUNTS: 1-1/2% per month service/interest.

NON-CANCELABLE ORDERS: Specialty equipment are non-cancelable.

PRICES:

Prices are effective as of February 2017 and are in U.S Dollars.

Prices do not include sales or any other taxes.

All prices are subject to change without prior notice.

American Range is not responsible for printing errors.

SHIPPING DAMAGES, SHORTAGES, DISCREPANCIES: American Range's responsibility ceases with delivery of goods to the transportation company. In case of freight damage, receiver must note on the proof of delivery (POD) damages, before accepting or refusing shipment. Report damages and fax (POD) immediately to American Range.

All shipments must be inspected for visual and/or concealed damages promptly upon receipt. American Range shall not accept claims for damages, shortages or any other discrepancies unless and until written notice is provided to American Range within three (3) business days after receipt of merchandise. Contact factory for instructions and assistance.

MERCHANDISE RETURN: Returned merchandise is subject to a minimum of 25% restocking charge plus the cost of reconditioning. Returns, at American Range option, maybe accepted within 3 business days of merchandise receipt by customer. Prior written authorization by American Range is required. Contact factory for Return Material Authorization number and instructions. Return freight shall be for the account of shipper (Freight Prepaid).

CHANGES IN SPECIFICATIONS: American Range reserves the right, to change or correct any specifications of its products without prior notice.

WARRANTY (LIMITATIONS AND EXCLUSIONS):

LIMITATIONS: American Range warrants its new products to be free from defects in material and workmanship for a period of one (1) year from the original date of installation, not to exceed 18 months from date of shipment from factory.

Five-year pro-rated warranty shall apply to Fryers' stainless steel tank only.

EXCLUSIONS: Products purchased & installed for residential use, or for use outside the Continental United States, are excluded from this warranty. Light bulbs, porcelain and glass components are excluded from this warranty. Broiler burners' lower and upper grates and radiants are warranted for 90 days. Normal parts wear and tear and maintenance are excluded from this warranty. Any product which has been modified by unauthorized personnel or changed from its original design is not covered under this warranty. American Range assumes no obligation for any product which has been subjected to misuse, abuse or harsh chemical environments and climate conditions. Normal maintenance as outlined in the instructions supplied with the product is the responsibility of the owner/user and is not part of this warranty.

INSTALLATION: American Range assumes no responsibility for any product not installed properly, and in accordance with the instructions supplied with the equipment.

Proper installation such as, but not limited to, air shutter adjustments, calibration, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the distributor, dealer, owner/end user or installing contractor, and is not covered under this warranty. Improper installation includes but is not limited to:

Use of inadequate electrical supply or wiring.
Insufficient or improper gas pressure

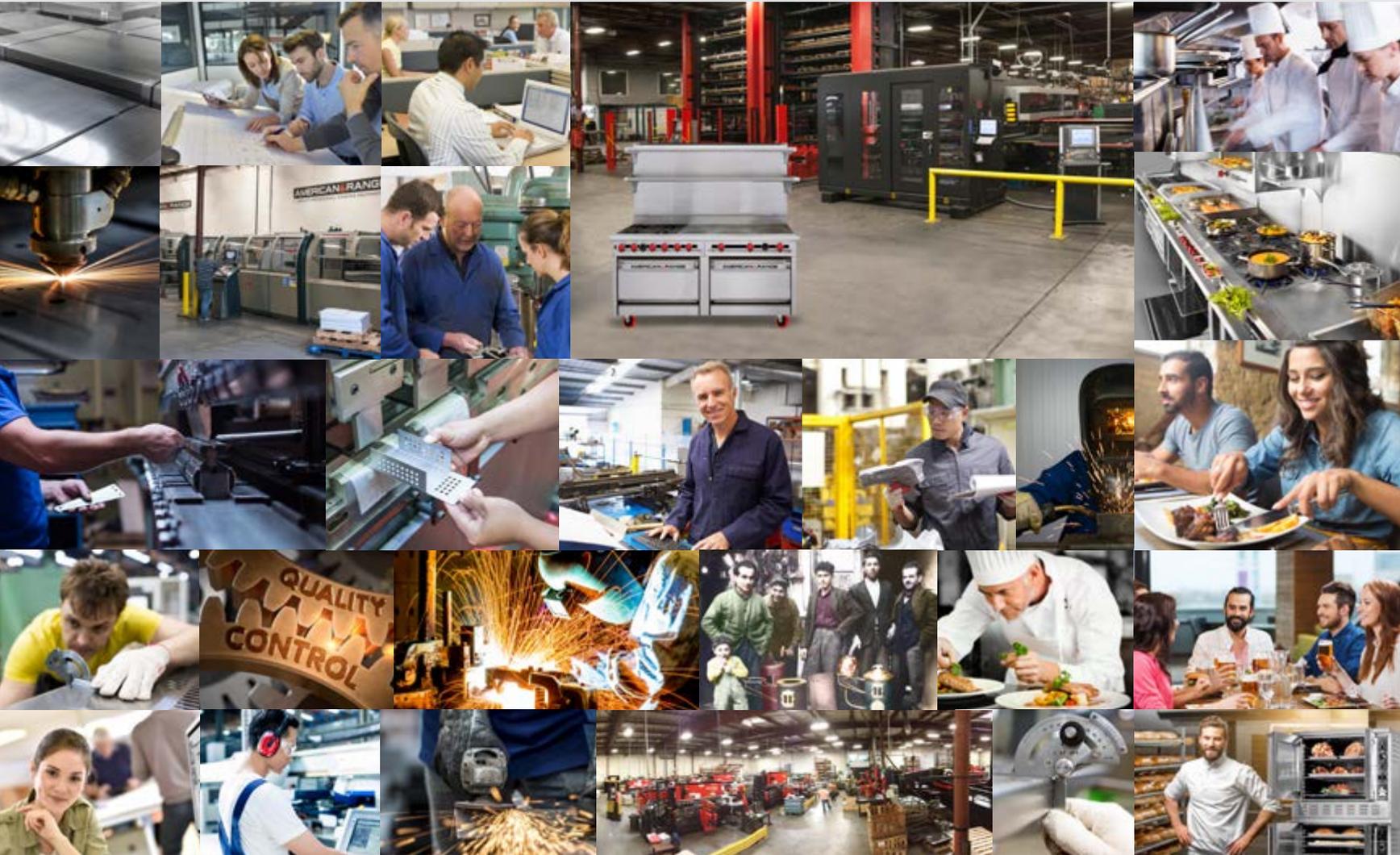
Undersized gas lines
Improper gas type

Insufficient or improper voltage.
Improper ventilation

DISCLAIMER: This warranty is in lieu of any other agreement, expressed or implied, and constitutes the only warranty of American Range with respect to its products. This states the exclusive remedy against American Range relating to the products whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defect from any cause. American Range shall not be liable whether in contract, or in tort, or under any other legal theory for loss of use, revenue or profit, or for any substitute use of performance or for incidental, indirect, special or consequential damages, or for any other loss of cost of similar nature.

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT



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