

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

"For All You Culinary Heros"



COMMERCIAL BROCHURE

BUILT IN USA

OUR PROFESSIONAL COOKING EQUIPMENT HERITAGE

Inspired by our passion for perfection, renowned for our product innovation and quality, American Range® is a recognized leader in the commercial food service industry. Our commercial workhorse pedigree has been proven in the world's most demanding kitchens for over 30 years. In that time, innovative technology and robust engineering have advanced every aspect of our cooking equipment. Today our commercial equipment is competitively priced and constructed to withstand the challenges of the most demanding chefs and kitchens, making American Range® cooking equipment one of the best investments on the market.

COMMERCIAL - Our heavy-duty hotel series, MEDALLION®, is utilized by some of the world's most renowned restaurants; WYNN LAS VEGAS, RUTH'S CHRIS STEAKHOUSE and CAFÉ GRAY NYC. The oven base and rangetop are modular and can be reconfigured to accommodate any kitchen or cooking style which offers limitless flexibility and value.

RESTAURANT SERIES - Our professional restaurant series is comparable to our MEDALLION® series, and is designed for high-volume professional cooks and cooking situations that demand rugged and durable cooking equipment.

RESIDENTIAL PRODUCTS: We earnestly feel we have perfected the professional home range. Our residential professional line of gas ranges, French-door wall ovens, slide-in rangetops and cooktops are commercial grade. Our professional cooking products have the soul and capability of our commercial ranges blended with luxurious style. To summarize, we have 'civilized' our commercial ranges.

AT AMERICAN RANGE WE ARE PASSIONATE ABOUT COOKING AND WE BUILD THE TOOLS AND EQUIPMENT THAT HELP YOU CREATE THE PERFECT MEAL, TIME AND TIME AGAIN.

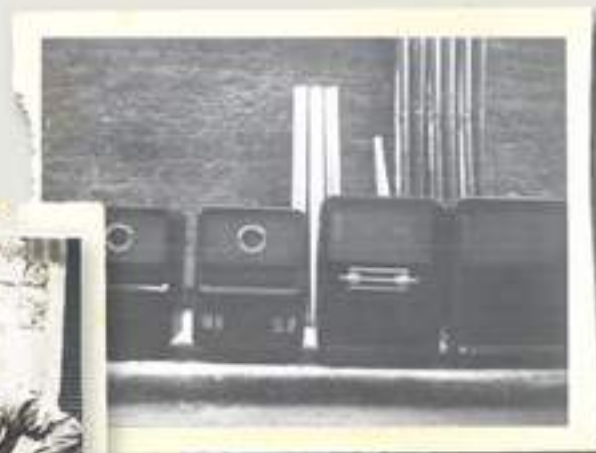




TABLE OF CONTENTS

MEDALLION HEAVY DUTY HOTEL RANGES

Medallion Series Introduction	5
34" Wide Range Series (Open Burners, Hot Plates, Griddles, Broilers and French Tops)	6-11
Plancha Griddle	10
Salamanders & Cheesemelters	12
Spreader Tops w/storage base or modular top	11
Modular Equipment Stands	12
Heavy Duty Fryers (Range match)	12
Infrared Steakhouse Broilers	13
11" Wide Filler Units	11
17" Wide Filler Units	11
Heavy Duty Back Guards	14
Heavy Duty Back Guards with Shelves	14
Features, Options & Accessories' Pricing	15

RESTAURANT SERIES FEATURES & OPTIONS

Green Flame Technology	18
Restaurant Range Features And Specifications	20
Oven Base Comparisons	19
Optional Accessories	33
Convection Oven Features	33

HEAVY DUTY RESTAURANT RANGES

Spark Ignition Green Flame Zero Waste Range	18
365 5 Burner Range	23
24" Wide Ranges (Deeper oven depth)	22
30" Wide Ranges	22
36" Wide Ranges	24
48" Wide Ranges (Deeper oven depth)	25
60" Wide Ranges	26
72" Wide Ranges	27
Custom Combination Ranges Flagship Series	28
Step-Up Open Burners With Range	30
Radiant Broilers With Range	30

SPECIALTY RANGES

Low Boy Ovens	31
Double deck Ovens	31
Lamb Ovens	31

CHEESEMELTERS & SALAMADERS

Infrared Cheesemelter Broilers	32
Infrared Salamander Broilers	32
24" Infrared Salamander Broiler	32

MAJESTIC CONVECTION OVENS

(GAS OR ELECTRIC)	
Benefits and Features	34
Options and Control Features	34
Solid State & Manual Control Panel Info	34
Single and Double Deck Gas or Electric	35

UPRIGHT OVERFIRED BROILERS

Infrared Upright Overfired Broilers	40
-------------------------------------	----

RADIANT STEAKHOUSE BROILERS

Infrared Steakhouse Griddle/Broilers	42
--------------------------------------	----

FRYERS / FILTRATION

Counter Top Fryers	38
Portable Fryer Filtration System	38
MAGMA Continuous Filtration Fryer	36
Fryer Features	39
Fryer Accessories	37
25 lb. Split Pot Deep Fat Fryer	

37	
35-40 lb. Deep Fat Fryer	37
35-50 lb. Deep Fat Fryer	37
75 lb. Deep Fat Fryer	37
25 lb. 25lb. Split Pot Deep Fat Fryer	37
25 lb. 50lb. Split Pot Deep Fat Fryer	22

BROILERS

Wood Chip Smoker	43
Adjustable Radiant Broilers	44
Mesquite Wood Broilers	45
Horizontal Chicken Broilers	45
Char-Rock Broilers	46
Economy Radiant Char Broilers	46
Radiant Char Broilers	47
Shish Kebob Broilers	47
Radiant Broilers with Range	30

GRIDDLES

Custom Thermostatic Control Griddles	48
Concession Griddles	49
Manual & Thermostatic Control Griddles	50
Grooved Griddles Thermostatically Controlled	51
Snap Action Griddles	51
Teppan-Yaki Griddles	52
Combination Griddles with Open Burners	53
Raised Griddle Broilers	53

HOT PLATES

Heavy duty hot plates	54
Heavy duty step-up hot plates	54

STOCK POT STOVES

Economy Stock Pots	55
Heavy Duty Stock Pots	55

PASTA COOKER

Pasta Cooker	58
--------------	----

SPECIALTY EQUIPMENT

Lamb Ovens	31
Radiant Broiler with Pull-Out rack	42
Infrared Overfired Broiler	60
Mesquite, Horizontal & Rotisserie Broilers	45
Teppan-Yaki Griddles	52
Tempura Wok Ranges	56
Mandarin Wok Ranges	56
Chinese Pork Roasters	56
Chinese Ranges	57
Vertical Broilers	60
Mongolian Grills	58
Chicken Rotisseries	59
Company Policy-Terms & Conditions	63



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.

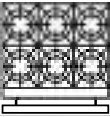
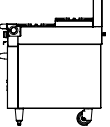
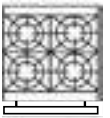
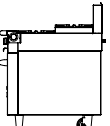
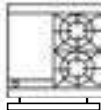
Medallion cooking systems have been engineered and built with years of service in mind. Robustly designed, hand-crafted and built to deliver exact precision. 10 gauge Stainless Steel, deep penetrating welded construction to insure a solid chassis.

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



	MODEL	DESCRIPTION	BTU	KW	Ship Wt LBS	KG.	PRICE
	HD34-6-1	6 Open Burners - Standard Oven	220K	(64)	450	(205)	\$9440
	HD34-6-1C	6 Open Burners - Conv Oven	210K	(61)	500	(227)	12,646
	HD34-6-O	6 Open Burners - Storage Base	180K	(52)	435	(197)	9,020
	HD34-6-M	6 Open Burners - Modular Top	180K	(52)	240	(109)	6,258
	HD34-6SU-1	6 Step-Up Open Burners - Standard Oven	220K	(64)	450	(205)	10,500
	HD34-6SU-1C	6 Step-Up Open Burners - Conv Oven	210K	(61)	500	(227)	13,500
	HD34-6SU-O	6 Step-Up Open Burners - Storage Base	180K	(52)	435	(197)	9,800
	HD34-6SU-M	6 Step-Up Open Burners - Modular Top	180K	(52)	240	(109)	9,250
	HD34-4-1	4 Open Burners - Standard Oven	188K	(55)	450	(205)	9530
	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

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	190K	(56)	440	(200)	10,842
	HD34-1HT-4-1C	(1) 11" Hot Top, 4-Open Burners - Conv Oven	180K	(53)	490	(222)	14,050
	HD34-1HT-4-O	(1) 11" Hot Top, 4-Open Burners - Storage Base	150K	(44)	430	(195)	10,435
	HD34-1HT-4-M	(1) 11" Hot Top, 4-Open Burners - Modular Top	150K	(44)	210	(96)	8,100
	HD34-2HT-2-1	(2) 11" Hot Top Sections, 2-Open Burners - Standard Oven	160K	(47)	490	(222)	10,545
	HD34-2HT-2-1C	(2) 11" Hot Top Sections, 2-Open Burners - Conv Oven	150K	(44)	540	(245)	13,750
	HD34-2HT-2-O	(2) 11" Hot Top Sections, 2-Open Burners - Storage Base	120K	(35)	480	(218)	10,125
	HD34-2HT-2-M	(2) 11" Hot Top Sections, 2-Open Burners - Modular Top	120K	(35)	240	(109)	7,865



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

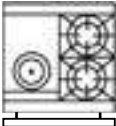


MEDALLION HEAVY DUTY SERIES



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.

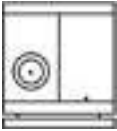
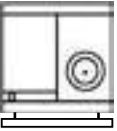
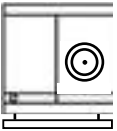
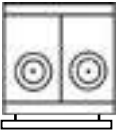

MODEL	DESCRIPTION	BTU	KW	Ship Wt	LBS	KG.	PRICE
	HD34-17TG-1HT-1	17" Thermostatic Griddle, 17" Hot top - Standard Oven	120K	(35)	575	(261)	\$11,865
	HD34-17TG-1HT-1C	17" Thermostatic Griddle, 17" Hot top - Conv Oven	110K	(32)	625	(284)	15,065
	HD34-17TG-1HT-O	17" Thermostatic Griddle, 17" Hot top - Storage 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

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.



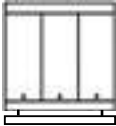
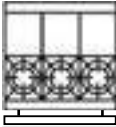
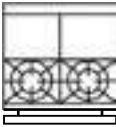
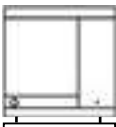

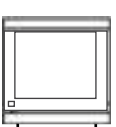
*Must specify type of gas and elevation if over 2000 ft. when ordering.



MEDALLION HEAVY DUTY SERIES



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

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)	635	(288)	11,455
HD34-34PG-1C	34" 'Plancha' Griddle - Convection Oven	120K	(35)	655	(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.



MEDALLION HEAVY DUTY SERIES

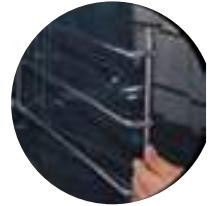
THERMOSTATIC CONTROLS

Reliable heavy duty thermostat controls range from 150°F to 500°F for complete baking options. Knobs always stay cool to the touch.



REMOVABLE RACK GUIDES

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



GRIDDLE TOPS

1-1/4" thick griddle blanchard ground 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 porcelainized surface for easy cleaning.

Stainless steel 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)	180	(82)		\$5,600
	HD34-CM 34" Infrared Cheesemelter	35K	(11)	178	(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
	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.



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



MEDALLION HEAVY DUTY SERIES



Model HDIR34-1

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

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	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
	HDL-PBG-11 11" Wide - Heavy Duty Low Profile Back Guard		9	(4)	\$375	\$145
	HDL-PBG-17 17" Wide - Heavy Duty Low Profile Back Guard		12	(5)	475	198
	HDL-PBG-34 34" Wide - Heavy Duty Low Profile Back Guard		15	(7)	643	275
	HDL-PBG-51 51" Wide - Heavy Duty Low Profile Back Guard		20	(9)	750	318
	HDL-PBG-68 68" Wide - Heavy Duty Low Profile Back Guard		26	(12)	945	385
	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-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
	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-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
	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-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
	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-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
	HDDD-HS-11 22" High x 11" Wide - Heavy Duty Double Deck High Shelf		49	(22)	1,235	300
	HDDD-HS-17 22" High x 17" Wide - Heavy Duty Double Deck High Shelf		62	(28)	1,345	415
	HDDD-HS-34 22" High x 34" Wide - Heavy Duty Double Deck High Shelf		72	(33)	1,790	495
	HDDD-HS-51 22" High x 51" Wide - Heavy Duty Double Deck High Shelf		95	(43)	2,245	559
	HDDD-HS-68 22" 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: 150°F to 500°F.
- 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 mount 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) A35107	\$598
Plate casters heavy duty 6" High (set of 6) A35115	698
6" S/S adjustable Legs set of 4 A35052	
4" S/S adjustable legs for modular top set of 4	

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.	60 FT.	70 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		

PROFESSIONAL SERIES RESTAURANT RANGES



OVEN CHOICES



STANDARD OVEN



CONVECTION OVEN - **C**



INNOVECTION OVEN - **NV**

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT



12" x 12" cast iron heavy duty burner top grates are built to last the life of the range.



Smooth slide design makes it easy to transfer pans from one burner to another without lifting



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



6" DEEP STAINLESS STEEL FRONT LANDING LEDGE.



GREEN FLAME

T E C H N O L O G Y

ZERO WASTE

WELCOME TO A NEW THING

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 BTUs per day, almost 37 million BTUs 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 Half way homes, churches, fire stations, schools, 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, Fire departments, retirement homes, day care centres and other installations where a standing pilot is not desired



60" Heavy Duty Restaurant Range
with "Green Flame" Technology
Shown with optional red knobs and casters

MADE IN USA
DESIGNED & BUILT

The **GREEN FLAME** range, inspired by **American 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.

Finally No More Standing Pilots!

No more pilot flames on unused burners
No more extra heat in the kitchen

No more raw gas smell from unlit pilots

No more service calls to adjust pilot valves

No more bending over to light the oven burner pilot



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.



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.

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.
- Thermostat control from 150°F to 500°F (66°C to 260°C)



STANDARD OVEN

INNOVECTION OVEN

Innovection™ 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 (120VAC, 1 Ph. 1/2 amp)



CONVECTION OVEN - C

CONVECTION OVEN

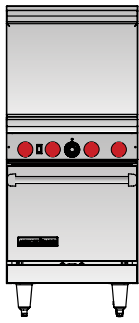
A Convection Oven has a large squirrel cage fan centrally positioned at the back of the oven. Hot air circulated by the oven burner circulates to improve heat transfer - creating uniform oven performance and shorter cook time.

- **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 (120VAC, 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.



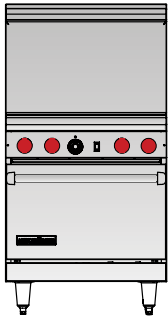
INNOVECTION OVEN - NV

GREEN FLAME RANGES



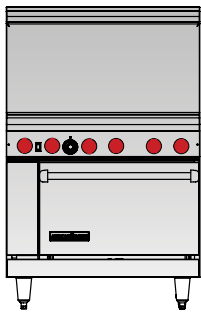
24" WIDE HEAVY DUTY RESTAURANT RANGES (20" WIDE OVEN)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARGF-4	4 Burners	147K	(43)		315	(143)	\$9,204



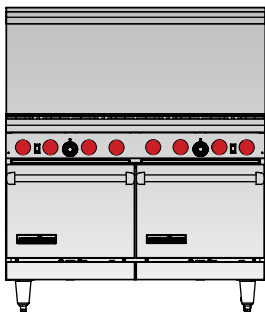
30" WIDE HEAVY DUTY RESTAURANT RANGES (26-1/2" WIDE OVEN)

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARGF30-4B	4 Burners with Spreader	147K	(43)		540	(245)	\$9,749
ARGF30-18G-2B	18" Griddle & 2 Burners	127K	(37)		553	(251)	10,549
ARGF30-30G	30" Griddle	87K	(26)		581	(264)	10,749
ARGF30-2WB-2B	4 Burners w/large Grates	147K	(43)		540	(245)	10,965



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	\$11,826
ARGF12G-4B	12" Griddle & 4 Burners	175K	(51)		440	200	12,417
ARGF24G-2B	24" Griddle & 2 Burners	135K	(40)		450	205	12,836
ARGF36G	36" Griddle	95K	(28)		500	227	13,125
ARGF4B-12RG	4 Burners & 12" Raised Griddle	175K	(51)		525	238	14,372
ARGF36-4WB	4 Open Wide Burners	135K	(40)		420	191	12,925



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

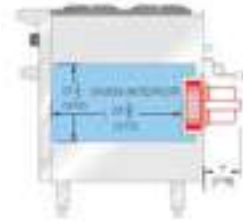
MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARGF-8	8 Burners	294K	(86)		580	(264)	\$18,106



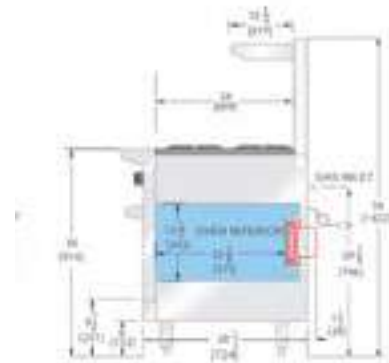
FRONT VIEW



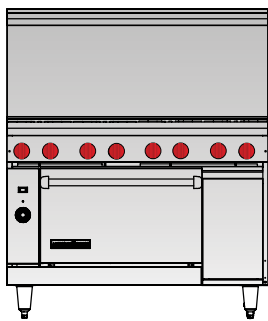
SIDE VIEW



CONVECTION OVEN BASE

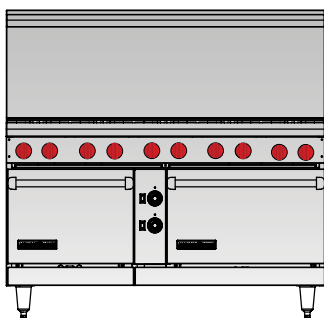


INNOVECTION OVEN BASE



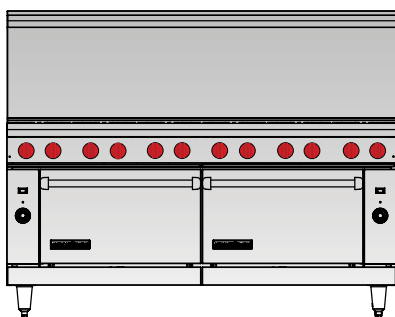
48" WIDE HEAVY DUTY RESTAURANT RANGES (ONE 26½" WIDE OVEN & STORAGE BASE)

MODEL	DESCRIPTION	BTU (KW)	Ship Wt LBS	KG.	PRICE
ARGF12G-6B-126	8 Burners	235K (69)	600	(272)	\$18,807
ARGF24G-4B-126	12" Griddle & 6 Burners	195K (57)	626	(284)	18,835
ARGF36G-2B-126	24" Griddle & 4 Burners	155K (45)	640	(290)	19,425
ARGF48G-126	36" Griddle & 2 Burners	115K (34)	650	(295)	19,690
ARGF4B-24RG-126	4 Burners & 24" Raised Griddle	195K (57)	675	(306)	19,925



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)	\$20,427
ARGF12G-8B	12" Griddle & 8 Burners	302K (89)	747	(339)	21,325
ARGF24G-6B	24" Griddle & 6 Burners	282K (83)	757	(343)	21,380
ARGF36G-4B	36" Griddle & 4 Burners	242K (71)	765	(347)	21,725
ARGF48G-2B	48" Griddle & 2 Burners	202K (59)	785	(356)	21,990
ARGF60G	60" Griddle	182K (53)	800	(363)	22,235
ARGF6B-24RG	6 Burners 24" Raised Griddle	282K (83)	814	(369)	21,825



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)	\$24,346
ARGF12G-10B	12" Griddle & 10 Burners	390K (114)	1050	(476)	24,690
ARGF24G-8B	24" Griddle & 8 Burners	350K (103)	1075	(488)	24,935
ARGF36G-6B	36" Griddle & 6 Burners	310K (91)	1100	(499)	25,228
ARGF48G-4B	48" Griddle & 4 Burners	270K (79)	1145	(519)	25,625
ARGF60G-2B	60" Griddle & 2 Burners	230K (67)	1200	(544)	26,990
ARGF-72G	72" Griddle	190K (56)	1230	(558)	27,825
ARGF8B-24RG	8 Burners & 24" Raised Griddle	350K (103)	1260	(572)	25,890
ARGF72-8WB	8 Wide Burners	310K (91)	1021	(463)	25,690



Plate casters heavy duty 6" High (set of 4) A35107	Add	\$598
Plate casters heavy duty 6" High (set of 6) A35115	Add	698
26-1/2" oven and storage base add -126 to model #	Deduct	350
Double storage base add -DSB to model #	Deduct	700
Innovation oven (Left) add -NVL to model #	Add	2,063
Innovation oven (Right) add -NVR to model #	Add	2,063
Double Innovation 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 #	Add	6,590
Convection oven with storage base add -CS to model #	Add	1,483

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

PROFESSIONAL 24" & 30" RESTAURANT SERIES RANGES



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

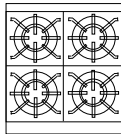
MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
AR-4	4 Burners	155K	(46)	315	(143)		\$4,150
AR12G-2B	12" Griddle & 2 Burners	111K	(33)	350	(159)		5,250
AR24G	24" Griddle	67K	(20)	375	(170)		5,395

Plate Casters heavy duty 6" High (set of 4) A35107	Add	\$598
Storage base only add -SB to model #	Deduct	350
Innovention oven add -NV to model # (add 50lb to NV units shipping weight)	Add	2,395

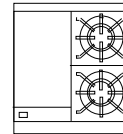
Crated dimensions: 42"D x 28"W x 36"H (1069 x 711 x 914).
 Available in Green Flame Technology see pages (18-20)



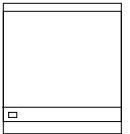
Model AR-4
Shown with optional casters.



AR-4



AR12G-2B



AR-24G

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

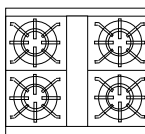
MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
AR30-4B	4 Burners with Spreader	163K	(48)	400	(181)		\$4,695
AR30-18G-2B	18" Griddle & 2 Burners	129K	(38)	420	(191)		5,495
AR30-30G	30" Griddle	85K	(25)	450	(204)		5,005
AR30-2WB-2B	4 Burners 2/lrg & 2reg grates	163K	(48)	420	(191)		5,750

Plate Casters heavy duty 6" High (set of 4) A35107	Add	\$598
Storage base only add - SB to model #	Deduct	350
Innovention oven add - NV to model # (add 50lb to NV units shipping weight)	Add	2,395
Convection oven add - C to model # (add 50lb to C units shipping weight)	Add	3,495

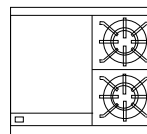
Crated dimensions: 42"D x 35"W x 36"H (1069 x 965 x 914).



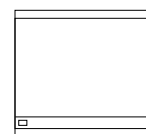
Model AR30-4B
Shown with optional casters.



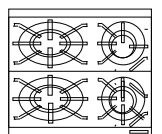
AR30-4B



AR30-18G-2B



AR30-30G



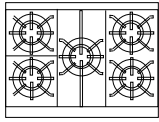
AR30-2WB-2B *

For optional accessories & pricing refer to page 33. Thermostatic controls available refer to page 33.
 Available in Green Flame Technology see pages (18-20)

PROFESSIONAL 365 SERIES RESTAURANT SERIES RANGES



Model AR-5
Shown with optional casters



AR-5

MAXIMIZE YOUR POTENTIAL

365 SERIES 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 with our 5 burner 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
- Die-cast black satin knobs
- Removable, full width spill tray
- Stainless Steel island back trim
- One year parts & labor warranty
- One adjustable pilot for each burner for instant ignition

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) A35107					Add	\$598
	Storage base only add -SB to model #					Deduct	350
	Innovection oven add -NV to model # (add 50lb to NV units shipping weight)					Add	2,395
	Convection base add -C to model # (add 50lb to C units shipping weight)					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)



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



36" PROFESSIONAL RESTAURANT SERIES RANGES



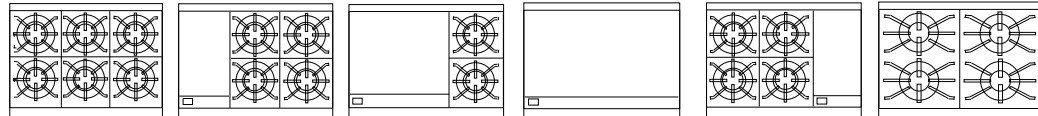
Model AR-6C
Shown with optional casters.

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) A35107 Add **\$598**
 Storage base only add -SB to model # Deduct **350**
 Innovection oven add -NV to model # (add 50lb to NV units shipping weight) Add **2,395**
 Convection oven add -C to model # (add 50lb 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)



AR-6 AR12G-4B AR24G-2B AR-36G AR4B-12RG AR36-4WB

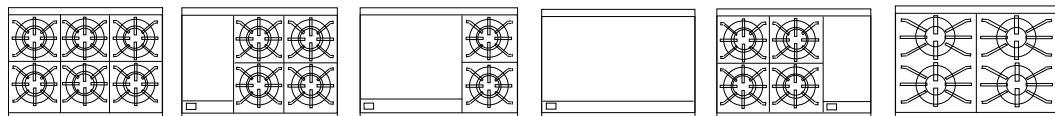
36" WIDE HEAVY DUTY RESTAURANT RANGES (32" WIDE OVEN)

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) A35107 Add **\$598**
 Storage base only add -SB to model # Deduct **350**
 Innovection oven add -NV to model # (add 50lb to NV units shipping weight) Add **2,395**
 Convection oven add -C to model # (add 50lb 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 38"W x 36"H (1.069 x 965 x 914).

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



ARW36-6 ARW36-12G-4B ARW36-24G-2B ARW36-36G ARW36-4B-12RG AR36-4WB



Model ARW36-6
Shown with optional casters.

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.



48" PROFESSIONAL RESTAURANT SERIES RANGES



Model AR24G-4B
Shown with optional casters.
Full Sheet pan 18x26 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
- 35,000 BTU, 26-1/2" wide ovens. 27,000 BTU, 20" wide ovens.
- 1 oven rack for Standard & Innovection ovens. 2 oven racks for Convection.
- Thermostatic control 150°F-500°F (66°C-260°C).

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

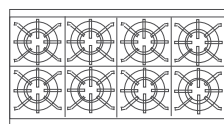
- Matchless push button (Piezo) ignition to light the standing oven pilot.
- 100% safety gas shut off valve.
- Specially designed cavity for even heat throughout the oven
- Combination ovens' storage bases.
- Choice of Standard, Innovection and/or Convection ovens.
- Limited one year parts and labor warranty.

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

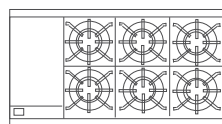
MODEL	DESCRIPTION	BTU (KW)	Ship Wt	LBS	KG.	PRICE
AR-8	8 Burners	310K (91)		580	(263)	\$7,998
AR12G-6B	12" Griddle & 6 Burners	266K (78)		600	(272)	9,270
AR24G-4B	24" Griddle & 4 Burners	222K (65)		626	(284)	9,455
AR36G-2B	36" Griddle & 2 Burners	178K (52)		640	(290)	9,890
AR48G	48" Griddle	134K (39)		650	(295)	10,650
AR4B-24RG	4 Burners & 24" Raised Griddle	222K (65)		675	(306)	10,800

Plate casters heavy duty 6" High (set of 4) A35107	Add	\$598
26-1/2" Standard oven (Left) Storage Base (Right) add -126 to model#	Deduct	350
Double storage base add -DSB to model#	Deduct	700
Innovection oven (Left) Storage Base (Right) add -NVL to model# (add 50lb to NV units shipping weight)	Add	2,395
Innovection oven (Right Storage Base (Left) add -NVR to model# (add 50lb to NV units shipping weight)	Add	2,395
Convection oven (Left) Storage Base (Right) add -CL to model# (add 50lb to C units shipping weight)	Add	3,495
Convection oven (Right) Storage Base (left) add -CR to model# (add 50lb 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

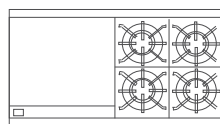
Crated dimensions: 42"D x 51"W x 36"H (1.069 x 1294 x 914).



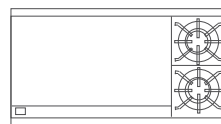
AR-8



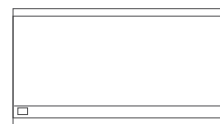
AR12G-6B



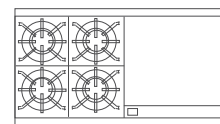
AR24G-4B



AR36G-2B



AR48G



AR4B-24RG



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



PROFESSIONAL 60" RESTAURANT SERIES RANGES



Model AR-10
Shown with optional casters.



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

MODEL	DESCRIPTION	BTU (KW)	Ship Wt LBS KG.	PRICE
AR-10	10 Burners	390K (114)	732 (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)	10,150
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) A35107
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

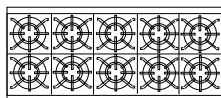
(add 50lb to NV per oven & add 50 lbs for C units shipping weight)

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

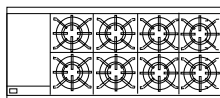
Crated dimensions: 42"D x 64"W x 36"H (1069 x 1626 x 914).

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

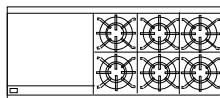
Add	\$598
Deduct	350
Deduct	700
Add	2,395
Add	2,395
Add	4,790
Add	3,495
Add	3,495
Add	6,990
Add	3,145
Add	1,550



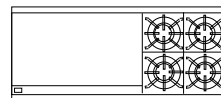
AR-10



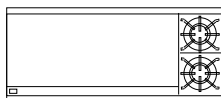
AR12G-8B



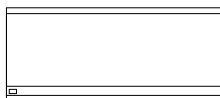
AR24G-6B



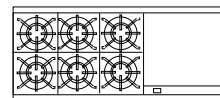
AR36G-4B



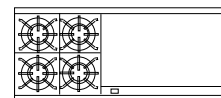
AR48G-2B



AR60G



AR6B-24RG



AR4B-36RG



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

PROFESSIONAL 72" RESTAURANT SERIES RANGES



Model AR8B-24G
Shown with optional casters.



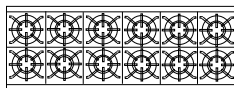
72" HEAVY DUTY RESTAURANT RANGES (TWO 26-1/2" WIDE OVENS)

MODEL	DESCRIPTION	BTU (KW)	Ship Wt	LBS	KG.	PRICE
AR-12	12" Burners	454K (133)		1021	(463)	\$10,295
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-24 RG	8 Burners & 24" Raised Griddle	366K (107)		1260	(572)	15,795
AR6B-36 RG	6 Burners & 36" Raised Griddle	322K (94)		1285	(583)	15,995
AR72-8WB	8 Wide Burners	326K (96)		1021	(463)	13,500
	Plate Casters heavy duty 6" High (set of 6) A35115				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

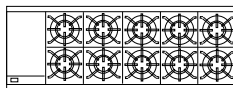
(add 50lb to NV per oven & add 50 lbs for C units shipping weight)

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

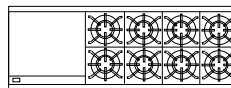
For optional accessories & pricing refer to page 33. Thermostatic controls available refer to page 33.



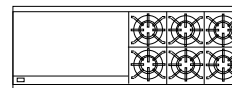
AR-12



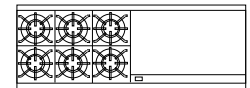
AR12G-10B



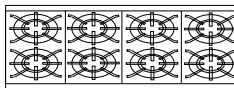
AR24G-8B



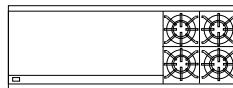
AR36G-6B



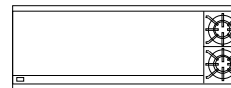
AR6B-36**RG**



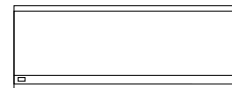
AR72-8B



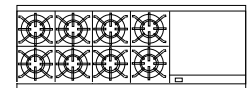
AR48G-4B



AR60G-2B



AR-72G



AR8B-24**RG**



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



BUILD YOUR CUSTOM RANGE

CHOOSE YOUR OWN
CUSTOM CONFIGURATIONS



RADIANT BROILER SPECIAL NOTES:

- 60" Range 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, but no shelf.
- 4 bar fish grates available at an upcharge.
- Shelf not available over radiant broiler

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.

Available in Green Flame Technology

- S/S front, sides, back, valve control panel & hinged kick plate.
- Choice of Standard, Innovation and/or Convection oven bases.
- 6" deep front stainless steel bullnose landing ledge/work space.
- Double rear gas connections for maximum BTU output on 48", 60" & 72" for radiant broiler units only.
- Porcelain coated oven interior for easy cleaning.
- 32K BTU Open burners, 15K BTU Radiant burners, 20K BTU Griddle burners, 35K BTU Standard ovens. Convection & Innovation ovens at 30K BTU each.
- Thermostat control from 150°F to 500°F (66°C to 260°C).

- 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.
- 1 oven rack for Standard ovens & Innovation ovens. 2 oven racks for Convection.
- Limited one year parts and labor warranty.

Range to come standard with high riser and shelf with the exception of a radiant broiler. radiant broiler to have only a riser, for all other riser options see page 33

PROFESSIONAL CUSTOM RANGE SERIES



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.
- Available in 12", 24" & 36" widths.
- 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.

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

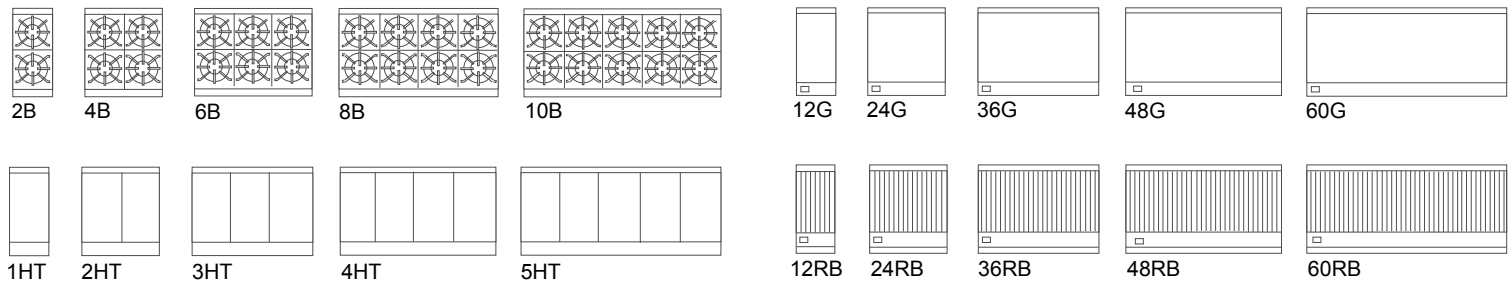
SELECTION EXAMPLE

72" Range	72" Base	\$8,475	
Radiant Broiler	24" RB	3,650	
Griddle	24" G	2,650	
Open Burner	24" B	1,950	
TOTAL		\$16,725	

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 5" High (set of 4) A35102	Add	\$598	Double Innovection add -NN to model #	Add	\$4,790
Plate Casters heavy duty 5" High (set of 6) A35103	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.



SPECIALTY RANGE SERIES



RADIANT BROILER FEATURES

- Sections in 24", 36", 48", 60" and 72" widths are available
- One steel burner rated at 15,000 BTU every 6"
- Removable cast iron radiants to sear without flame flare up.
- Fish grates are available as an option
- Heavy duty reversible cast iron top grates,
- Stainless steel pilots for each burner. One manual gas control valve per burner
- 6" stub back. Limited one year parts and labor warranty



Model AR-4RB-CL
Shown with convection oven, storage base & casters.
Stub back is standard on radiant broiler ranges.

RADIANT BROILERS WITH RANGE

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
AR-2RB	24" RB, 1-20" Standard oven	87K	(25)		400	(181)	\$8,950
AR-3RB	36" RB, 1-26½" Standard oven	125K	(37)		500	(227)	9,850
AR-4RB	48" RB, 2-20" Standard oven	174K	(51)		640	(290)	13,500
AR-5RB	60" RB, 2-26½" Standard oven	220K	(64)		790	(358)	12,500
AR-6RB	72" RB, 2-26½" Standard oven	250K	(73)		1100	(499)	19,500

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 can only come with stub back.

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 oven	310K	(91)		655	(297)	10,998
AR10-SU	10 Burners & 2-26½" Standard oven	390K	(114)		785	(356)	12,500
AR12-SU	12 Burners & 2-26½" Standard oven	454K	(133)		1055	(479)	14,895

OPTIONS FOR BOTH ABOVE UNITS

Plate casters heavy duty 6" High (set of 4) A35107	Add	\$598
Plate casters heavy duty 6" High (set of 6) A35115 for 72" range	Add	\$698
Storage base add - SB to model #	Deduct	350
Double storage base add - DSB to model #	Deduct	700
26½" oven and storage base add - 126 to model #	Deduct	350
Innovection oven add - NV to model #	Add	2,395
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 add - C to model #	Add	3,495
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

For options & accessories refer to page 33.

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



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

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



ROAST & BAKE LOW BOY 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.
- Limited one year parts and labor warranty.



Model ARDS-36 Model ARLB-36
All shown with optional casters

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

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARLB-36	26-1/2" Standard oven	35K	(10)	300	(136)		\$4,595
ARLB-36-C	26-1/2" Convection oven	30K	(9)	350	(159)		8,090
ARLB-36-NV	26-1/2" Innovection oven	30K	(9)	340	(154)		7,125
ARDS-36	26-1/2" Standard ovens, stacked	70K	(20)	600	(272)		9,250
ARDS-CC	26-1/2" Convection ovens stacked	60K	(18)	700	(318)		15,500
ARDS-NN	26-1/2" Innovection ovens stacked	60K	(18)	650	(295)		14,850

Plate casters heavy duty 6" High (set of 4) A35107
Crated Dimensions: ARLM-1: 28"H (711) x 29"D (736) x 36" W(914).

\$598



Model ARLM-2 Model ARLM-1

All shown with optional casters
Oven's internal dimensions: 42"W x 33-1/2"D x 17"H

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	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARLM-1	52" 37-1/2" 32"	2	40K	(12)	620	(281)	\$12,500
ARLM-2	52" 37-1/2" 58-3/4"	4	80K	(23)	1240	(562)	25,800

Plate casters heavy duty 6" High (set of 4) A35107

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



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



SPECIALTY RANGE SERIES



Model ARCM-36



- Heavy duty Stainless Steel body construction.
- All welded chrome rack.
- Polished glossy black knobs.
- Individual left and right gas controls available
- Infrared efficient high output burners provide even heat
- Range and wall mounting kits available.
- Built in heat resistant cool to the touch knobs.
- Equipped with 2-rack position.
- Limited one year parts and labor warranty.

CHEESE MELTER INFRARED BROILERS

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARCM-24	24"	18"	21-1/2"	1	20K	(6)	125	(57)		\$2,795
ARCM-36	36"	18"	21-1/2"	1	35K	(10)	149	(68)		3,850
ARCM-48	48"	18"	21-1/2"	2	40K	(12)	188	(85)		4,700
ARCM-60	60"	18"	21-1/2"	2	55K	(16)	224	(102)		5,995
ARCM-72	72"	18"	21-1/2"	2	70K	(21)	280	(127)		7,475
ARCM-84	84"	18"	21-1/2"	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-thru cheesemelters are available for additional charge, please contact factory for pricing.

SINGLE CONTROL SALAMANDER INFRARED BROILERS

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARSM-24	24"	18"	21-1/2"	1	25K	(7)	175	(79)		\$3,950
ARSM-36	36"	18"	21-1/2"	1	35K	(10)	200	(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

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.

Counter top installation, Leg Kit: A35011 \$200

DUAL CONTROL SALAMANDER INFRARED BROILERS

MODEL	W	D	H	# BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARSB-36	36"	18-1/2"	17-3/4"	2	36K	(11)	200	(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 ARSM-36



Model ARSB-36



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



RESTAURANT RANGE FEATURES AND SPECIFICATIONS

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.

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 150°F to 500°F (66°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 **\$132** ● Wok burner head A14042 **\$135**

WOK RING

- Wok ring cast iron ARRWOK **425**

HOT TOP PER 12" X 24" SECTION

- To replace 2 open burners (add HT to model #) **A17008 675**

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 CASTERS

- Plate Casters heavy duty 6" High (set of 4) A35107 **598**
- Plate Casters heavy duty 6" High (set of 6) A35115 **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 **\$1,085**
- 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

For further assistance please contact factory.

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 chrome racks with 12 position chrome rack guides.
- Unique oven cavity baffle system with 45° built-in cove back provides highly efficient air flow pattern for fast & even cooking.

STANDARD FEATURES!

- Majestic smooth flow system powered by 70,000 BTUs.
- 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.
- Engineered to reduce energy costs and improve performance,
- Cook and cool down feature.
- Manual timer, 60-minute.
- Reliable KXT thermostat control 150°F-500°F.
- Electronic ignition with 100% safety feature.



KXT THERMOSTAT CONTROLS

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

2-speed fan switch controls high or low speed.

Temperature control:
150°F to 500°F (66°C to 260°C).

1 hour manual timer has audible buzzer that alerts when cooking cycle is complete.

Momentary light switch allows better viewing of cooking surface.

MAJESTIC CONVECTION OVENS SERIES

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)	76-1/2" (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)	76-1/2" (1943)	(24)	1280 (581)	24,075

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

Electric ovens - 9.9 kw per heating element.

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

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



Model MSD-1GG

OPTIONS

• Plate casters heavy duty 6" High (set of 4) Single Deck	A35107	\$598
• Plate casters super duty 6" High (set of 4) Double Deck	A35108	898
• Glass door on (Left) - GL on (Right) - GR each.	Add	1,190
• Double glass doors - GG per set.	Add	2,400
• Stacking kit for double oven w/casters each.	A37800	984
• B-Type hood vent adapter for Single Deck.	A37801	550
• B-Type hood vent adapter for Double Deck.	A37804	822
• Heavy duty swivel casters for Single Deck unit per set of 4.	A35107	650
• Heavy duty swivel casters for Double Deck unit per set of 4.	A35108	850
• 208/240 VAC motor and transformer, for gas units only.	A37820	1,368
• Oven racks: Standard depth	A31082	210
• Oven racks: Bakery depth Series	A31000	210
• One point gas connection for Double Deck ovens.	A23059	565
• S/S enclosed back	A37835	650

COOLING / STORAGE RACKS

• Standard depth, (5 racks with 2 support guides)	A37808	1,100
• Bakery depth (5 racks w/ 2 support guides)	A37803	1,100
• S/S Stand, includes bottom shelf & 6" legs standard depth	A37811	785
• S/S Stand, includes bottom shelf & 6" legs bakery depth	A37802	785

Shown with Cooling and storage racks that may be placed underneath a single deck oven, for bakery or standard depths. A must have option for space saver.



*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 is rugged ETL approved construction
- 20 micron filter provides best flavor and filtration characteristics
- Stainless steel oil flow tubes direct clean oil into fryer baskets
- "Fryer door open" interlock shuts off pump when door is open
- Continuous duty circulating pump creates one tank oil turn-around every 2 minutes
- The operating cost for the low electrical power pump motor is \$0.09 per 8 hour shift
- 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
- 10" standard and 20" long filter housings available for daily economy or heavy traffic weekends



Shown With Optional Casters.

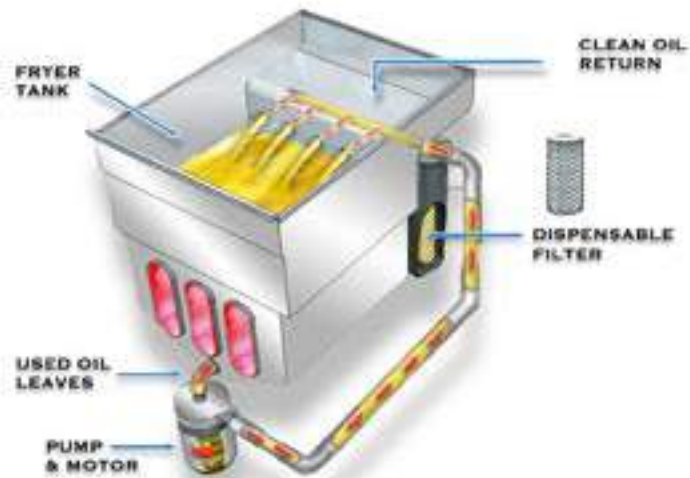
MAGMA CONTINUOUS FILTRATION FRYER

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 A35107 **\$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 FRYERS



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



FRYER SERIES

Model	Description	Oil Capacity		Gas Output		Working Dimension		Cooking Area	# of Burners	Ship wt		Price
		lbs	liters	BTU	(KW)	Width	Depth			Lbs	Kg	
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
		50	28					(1) 14" x 14" (356) x (356)				
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: 32"D x 16"W x 44"H (838 x 457 x 940).

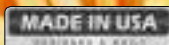
AF75: 38"D x 23"W x 45"H (1016 x 610 x 940).

Plate casters heavy duty 6" High (set of 4) A35107

\$598

FRYER ACCESSORIES

Baskets for AFCF15.	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.
- NG or LP gas operation.

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	ESS-F-14	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
ARPF-35/50	Portable fryer filter systems	120V		120	55	\$5,400
ARPF-85	Portable fryer filter systems	120V		140	64	5,695

Filter pads (30 per case) A16100

\$450

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



FRYERS WITH BUILT IN DUMP STATION



COUNTER TOP FRYER SERIES

MODEL	DESCRIPTION	BTU	(KW)	Ship Wt	LBS	(kg)	PRICE
AF25-DS	25lbs fryer with dump station	80K	(23)		220	(100)	\$3,895

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

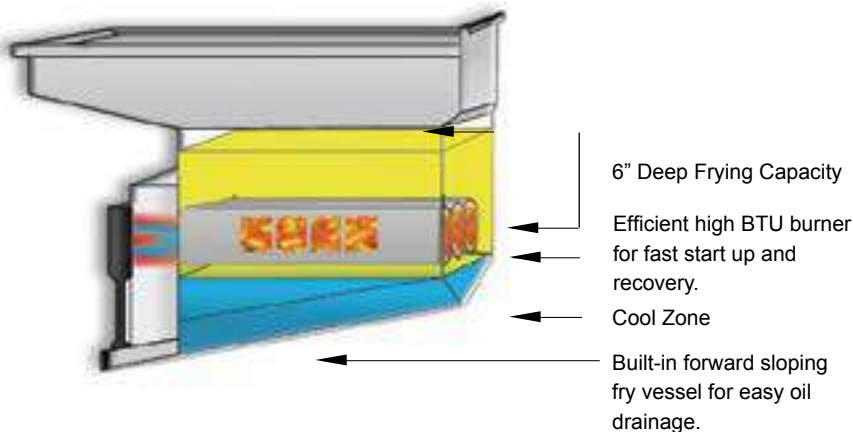
COOL ZONE

- 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.



AGBU INFRARED BROILER

PROFESSIONAL SERIES



Model AGBU-2
Shown with optional casters.



SUPERIOR BENEFITS!

- Adjustable gas valve system.
- Gas fired infrared burner provides instant, even heat.
- Stainless steel front and landing ledge.
- Broiler grid is spring balanced.
- Broiler grid raises and lowers with positive locking in four positions.
- Infrared burners direct heat waves downward to penetrate the exposed surface of the meat.
- Meat is cooked entirely by infrared heat. No hot air or convection has contact with the meat.
- Meats experience minimal shrinkage while retaining juices, tenderness and flavor.
- Four positions locking broiler grid
- Full width grease pan is removable for easy clean-up.

INFRARED BROILERS PROFESSIONAL SERIES

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.						ESS-36-33H		Add	1,495
Stem casters for stand.						A35105		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)						A35107		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 78"H (1067 x 1067 x 1981).

INFRARED OVERFIRED BROILERS W/LOWER OVEN



Model AGBU-3
Shown with optional Casters.

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)						A35107		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)						A35107		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.



OVERFIRED PROFESSIONAL SERIES INFRARED BROILERS



Model HD45-RGBSH

BROILER Features

- 25,000 BTU per burner strategically spaced for maximum grid coverage and burner efficiency.
- Extra wide grease trough.
- High efficiency Inconel burner has welded stainless steel construction.
- Stainless Steel front and sides (standard) Welded frame structure..
- Approximately 1,800°F grid cooking temperatures.
- 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

S/S STANDS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	Lbs	Kg.	PRICE	MODEL	Lbs. (Kg)	PRICE
HD36-RGBSH	36"	31"	27-1/4"	5	125K	(37)	490	(222)		\$15,160	ESS-36-18H	54 (25)	\$1,495
HD45-RGBSH	45"	31"	27-1/4"	7	175K	(51)	660	(300)		19,345	ESS-45-18H	68 (31)	1,695

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) A35104 **\$700**

Cabinet base option **1,695**

Add to stand pricing

PROFESSIONAL SERIES STEAKHOUSE BROILER

RADIANT CHAR BROILER

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.

STAINLESS STEEL RADIANT BROILER FEATURES

- 25,000 BTU burners strategically spaced for maximum grid coverage and burner efficiency.
- Extra wide grease trough.



Model HD34-CRBR-O

RADIANT BROILER WITH PULL-OUT RACK

MODEL	W	D	H	BURNER	BTU	(KW)	Ship Wt	Lbs	Kg.	PRICE
HD34-CRBR-O	34"	28"	36"	3	90K	(26)		500	(227)	\$14,500

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

Plate casters heavy duty 6" High (set of 4) A35107 \$598



INFRARED BROILERS PROFESSIONAL SERIES



Model ARWCS-36
Shown with optional
stand and casters



SMOKER FEATURES

- Twin smoker boxes can be used together for high smoke peak 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 of 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	MAIN BURNERS	SMOKE INJECTORS	WIDTH	TOTAL BTU (KW)	Ship Wt Lbs	Kg.	PRICE	MODEL	Lbs. (Kg)	PRICE
ARWCS-36	6	5	36"	95K 28	350	(159)	\$28,950	ESS-36-18H	54 (25)	\$1,495

Other sizes are available, please contact the factory.

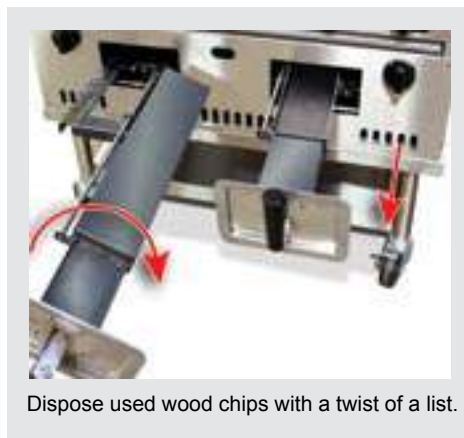
Stem casters 6" High (set of 4) **A35104 \$598**

BROILER FEATURES

- Optimized burner power creates Steak, Chicken 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 simplify clean-up of spills.
- SuperWool 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



Easy lift-off smoke cover.



Dispose used wood chips with a twist of a list.



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



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



PROFESSIONAL SERIES BROILER



Model ADJ-36

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 burnout.
- 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.

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"	28½"	17"	4	80K	(23)	260	(118)	\$5,395	ESS-24-18H	47 (21)	\$830	
ADJ-30	30"	28½"	17"	5	100K	(29)	300	(136)	5,995	ESS-30-18H	50 (23)	1,050	
ADJ-36	36"	28½"	17"	6	120K	(35)	350	(159)	6,898	ESS-36-18H	54 (25)	1,495	
ADJ-48	48"	28½"	17"	8	160K	(47)	440	(200)	8,998	ESS-48-18H	72 (33)	1,350	
ADJ-60	60"	28½"	17"	10	200K	(59)	560	(254)	10,998	ESS-60-18H	99 (45)	1,650	
ADJ-72	72"	28½"	17"	12	240K	(70)	650	(295)	12,998	ESS-72-18H	110 (50)	1,950	

For larger than 6", 8" & 10" depth landing ledge add \$175 per 12" section,
4" high die cast steel legs, set of 4 add \$183 60" & 72" models require set of 6 legs add \$279
Crated Dimensions: Height 22" (559) x Depth 36" (914) x Width add 5" (127) to broiler width

Stem casters 6" high (set of 4) **A35104 \$598**
Stem casters 6" high (set of 6) **A35105 698**



Model ADJF-36
Shown with optional Casters.

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.
- Heavy duty welded fire box. Limited one year parts and labor warranty.



Model ADJ-48 standard with 2
independent adjustable racks.

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

MODEL	W	D	H	BURNER	BTU	(KW)	Ship Wt	LBS	KG.	BASE	PRICE
ADJF-24	24"	28½"	36"	4	80K	(23)	335	(152)		Included	\$7,460
ADJF-30	30"	28½"	36"	5	100K	(29)	375	(170)		Included	8,298
ADJF-36	36"	28½"	36"	6	120K	(35)	425	(193)		Included	9,350
ADJF-48	48"	28½"	36"	8	160K	(47)	530	(240)		Included	10,998
ADJF-60	60"	28½"	36"	10	200K	(59)	660	(300)		Included	12,998
ADJF-72	72"	28½"	36"	12	240K	(70)	775	(352)		Included	14,998

For larger than 6", 8" & 10" depth landing ledge add \$175 per 12" section.
Plate casters heavy duty 6" high (set of 4) A35107 Add \$598
72" models require plate casters heavy duty 6" high set of 6 casters A35115 add \$698.
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.



BROILERS PROFESSIONAL SERIES

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 stainless steel door with handle located on front of the broiler allows easy loading and moving of wood/charcoal.
- Open bottom cast iron grate design allows continuous updraft for optimum fuel combustion.
- Heavy duty fire box is lined with refractory bricks that protect interior from burn out.
- Broiler may use any type of wood or charcoal.
- Limited one year parts and labor warranty..
- Requires either legs or stand.



Model AMSQ-48
Shown with optional stand.

MESQUITE WOOD-FIRED CHAR-BROILERS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	S/S STANDS		
											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)		11,560	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) A35104 **\$598**
Stem casters 6" high (set of 6) A35105 **698**



Model AHS-4836
Shown with optional stand.

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 AHSR-48
Rotisserie style top.

HORIZONTAL CHICKEN BROILERS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	S/S STANDS		
											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)		8,500	HESS-6027	57 (26)	2,450
AHS-4836	48"	36"	22"	4	160K	(47)	300	(136)		8,650	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.		

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) A35104 **\$598**
Stem casters 6" high (set of 6) A35105 **698**



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



BROILERS PROFESSIONAL SERIES



Model AECB-34

CHAR-ROCK BROILERS

- True char-broiled flavor with natural volcanic char 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.

Model AECB-34
Shown with optional S/S landing ledge.

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"	13-1/4"	1	35K	(10)		114	(52)	\$1,800	ESS-14-24D	39 (18)	\$670
AECB-24	24"	24"	13-1/4"	2	70K	(20)		169	(77)	2,295	ESS-24-24D	47 (21)	800
AECB-34	34"	24"	13-1/4"	3	105K	(30)		259	(118)	3,405	ESS-34-24D	50 (23)	965
AECB-36	36"	24"	13-1/4"	3	105K	(30)		327	(148)	3,895	ESS-36-24D	67 (30)	1,025
AECB-44	44"	24"	13-1/4"	4	140K	(41)		411	(187)	4,695	ESS-44-24D	80 (36)	1,240
AECB-48	48"	24"	13-1/4"	4	140K	(41)		465	(211)	4,895	ESS-48-24D	102 (46)	1,290
AECB-54	54"	24"	13-1/4"	5	175K	(51)		540	(245)	5,395	ESS-54-24D	115 (52)	1,530
AECB-60	60"	24"	13-1/4"	5	175K	(51)		600	(272)	5,895	ESS-60-24D	125 (57)	1,595
AECB-64	64"	24"	13-1/4"	6	210K	(62)		667	(302)	6,596	ESS-64-24D	137 (62)	1,695
AECB-72	72"	24"	13-1/4"	6	210K	(62)		740	(336)	6,995	ESS-72-24D	150 (68)	1,795
AECB-74	74"	24"	13-1/4"	7	245K	(72)		820	(372)	7,595	ESS-74-24D	165 (75)	1,850
AECB-84	84"	24"	13-1/4"	8	280K	(82)		910	(413)	8,895	ESS-84-24D	181 (82)	2,335

Landing ledge available upon request in 6", 8", 10" depths add \$180 per 12" section.
4" adjustable die cast steel legs \$195. 60" & 72" models require (set of 6) \$295.
Crated Dimensions: Height 20" (508) x Depth 30" (762) x Width add 5" (127) to broiler width.

Stem casters 6" high (set of 4) A35104 **\$598**
Stem casters 6" high (set of 6) A35105 **698**



Model AERB-36 Shown with optional 4" legs.

ECONOMY RADIANT CHAR-BROILERS

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

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

4" adjustable die cast steel legs \$195. 60" & 72" models require (set of 6) \$295.
Crated Dimensions: Height 18" (457) x Depth 36" (914) x Width add 5" (127) to broiler width.

Stem casters 6" high (set of 4) A35104 **\$598**
Stem casters 6" high (set of 6) A35105 **698**



BROILERS PROFESSIONAL SERIES



Model ARRB-36

HEAVY DUTY RADIANT BROILERS

- 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 while still imparting the char-broiled flavor
- Heavy duty reversible cast iron 3" x 21" top grates, 1 burner every 12"
- Cast in grease trough allows excess fat to flow to grease gutter minimizing flare up.
- Removable full width grease pan for easy cleaning
- 14 gauge all welded heavy duty reinforced fire box
- 21" Deep cooking surface
- Limited one year parts and labor warranty.

HEAVY DUTY RADIANT BROILERS

S/S STANDS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	MODEL	Lbs. (kg)	PRICE
ARRB-12	12"	29½"	10½"	2	30K	(9)	120	(55)	\$3,195	ESS-12	35 (15)	\$550	
ARRB-24	24"	29½"	10½"	4	60K	(18)	210	(95)	3,995	ESS-24	47 (21)	830	
ARRB-30	30"	29½"	10½"	5	75K	(22)	250	(113)	4,685	ESS-30	50 (23)	1,050	
ARRB-36	36"	29½"	10½"	6	90K	(26)	285	(129)	5,395	ESS-36	54 (25)	1,195	
ARRB-48	48"	29½"	10½"	8	120K	(35)	363	(165)	6,985	ESS-48	72 (33)	1,350	
ARRB-60	60"	29½"	10½"	10	150K	(44)	400	(181)	8,795	ESS-60	99 (45)	1,650	
ARRB-72	72"	29½"	10½"	12	180K	(53)	560	(254)	11,495	ESS-72	110 (50)	1,995	

4" high die cast steel legs add \$183. 60" & 72" models require (set of 6) \$279.

4 bar fish grates each \$95.

Crated Dimensions: Height 18" (457) x Depth 36" (914) x Width add 5" (127) to broiler width.

Stem casters 6" high (set of 4) A35104 **\$598**

Stem casters 6" high (set of 6) A35105 **698**



Model ARKB-36

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.
- Limited one year parts and labor warranty.



Model ARKB-48-R

Shown with optional rotisserie and stand.

HEAVY DUTY SHISH KEBOB BROILERS

S/S STANDS

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE	MODEL	Lbs. (kg)	PRICE
ARKB-24	24"	25-1/8"	11-1/4"	4	200K	(59)	200	(91)	\$7,295	ESS-24	47 (21)	\$830	
ARKB-30	30"	25-1/8"	11-1/4"	5	230K	(67)	230	(104)	8,550	ESS-30	50 (23)	1,050	
ARKB-36	36"	25-1/8"	11-1/4"	6	320K	(94)	320	(145)	9,980	ESS-36	54 (25)	1,195	
ARKB-48	48"	25-1/8"	11-1/4"	8	360K	(105)	360	(163)	12,250	ESS-48	72 (33)	1,350	
ARKB-60	60"	25-1/8"	11-1/4"	10	400K	(117)	400	(181)	14,998	ESS-60	99 (45)	1,650	
ARKB-72	72"	25-1/8"	11-1/4"	12	420K	(123)	440	(200)	16,998	ESS-72	110 (50)	1,995	
ARKB-84	84"	25-1/8"	11-1/4"	14	480K	(141)	480	(218)	25,500	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 on request, please contact factory for price. V shape and 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) A35104 **\$598**

Stem casters 6" high (set of 6) A35105 **698**



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



PROFESSIONAL GRIDDLE

CUSTOMIZE YOUR OWN GRIDDLE



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

THERMOSTATIC CONTROL GRIDDLES, 1" THICK 24" DEEP PLATE

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
CTG-24	24"	34"	10½"	2	60K	(18)		260	(118)	\$4,080
CTG-36	36"	34"	10½"	3	90K	(26)		365	(166)	5,550
CTG-48	48"	34"	10½"	4	120K	(35)		465	(211)	7,820
CTG-60	60"	34"	10½"	5	150K	(44)		565	(256)	8,495
CTG-72	72"	34"	10½"	6	180K	(53)		650	(295)	10,500

S/S STANDS

MODEL	Lbs.	(kg)	PRICE
ESS-24	47	(21)	\$830
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) A35104 **\$598**
Stem casters 6" high (set of 6) A35105 **698**

- Optional 12" tapered S/S high splash guard.
- Optional larger front landing ledge 6", 8", or 10" deep.
- Optional chrome plated finish, easy to clean, reduces flavor transfer between foods, and increases heat retention within the griddle plate for lower cost.

- Highly polished 1" thick 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.
- Standard thermostatic controls.

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). **385**

Partial grill top grooving add -GG to model #. (Per 12" section). **995**
6" or 8" deep front landing ledge add -LL to model # (Per 12" section) **295**
Extra large grease capacity grease tray. **270**



PROFESSIONAL SERIES GRIDDLES MANUAL OR THERMOSTATIC GRIDDLES



Model AEMG-24
Equipped with legs.
21" deep cooking surface.

MANUAL		THERMOSTATIC		3/4" THICK GRIDDLE PLATE							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"	10½"	1	30K	(9)	100	(45)		ESS-12	35	(16)	\$550
AEMG-24	2,414	AETG-24	3,598	24"	30"	10½"	2	60K	(18)	200	(91)		ESS-24	50	(23)	830
AEMG-36	3,185	AETG-36	4,850	36"	30"	10½"	3	90K	(26)	300	(136)		ESS-36	65	(30)	1,195
AEMG-48	4,235	AETG-48	6,380	48"	30"	10½"	4	120K	(35)	365	(166)		ESS-48	80	(36)	1,350
AEMG-60	5,252	AETG-60	7,698	60"	30"	10½"	5	150K	(44)	500	(227)		ESS-60	97	(44)	1,650
AEMG-72	6,484	AETG-72	9,489	72"	30"	10½"	6	180K	(53)	600	(272)		ESS-72	110	(50)	1,995

Stem casters 6" high (set of 4) A35104 \$598

Stem casters 6" high (set of 6) A35105 698



Model ACCG-36

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 BTUs.
- 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.

CONCESSION GRIDDLES

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

4" legs set of 4. \$173. 60" & 72" models require (set of 6) legs \$263.

Crated Dimensions: Height 20" (508) x Depth 29" (737) x Width add 5" (127) to width

Stem casters 6" high (set of 4) A35104 \$598

Stem casters 6" high (set of 6) A35105 698



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



PROFESSIONAL SERIES GRIDDLES



Model ARMG-36

MANUAL & THERMOSTATIC GRIDDLES

- Stainless steel rugged exterior body.
- Highly polished steel griddle plates in 3/4" & 1" thicknesses.
- "U" shaped burners for every 12" of griddle surface for even cooking.
- 21" cooking depth, standard.
- 3" splash guard standard.
- Stainless steel pilots for instant ignition on each 30,000 BTU burner.
- 3 1/2" wide S/S grease trough and a large grease pan.
- Limited one year parts and labor warranty.

MANUAL		THERMOSTATIC		3/4" THICK GRIDDLE PLATE							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	\$2,895	12"	30"	10 1/2"	1	30K	(9)	100	(45)	ESS-12	35	(16)	\$550	
ARMG-24	2,695	ARTG-24	3,698	24"	30"	10 1/2"	2	60K	(18)	220	(100)	ESS-24	47	(21)	825	
ARMG-36	3,695	ARTG-36	4,968	36"	30"	10 1/2"	3	90K	(26)	300	(136)	ESS-36	54	(25)	1,098	
ARMG-48	4,375	ARTG-48	6,450	48"	30"	10 1/2"	4	120K	(35)	365	(166)	ESS-48	72	(33)	1,350	
ARMG-60	5,850	ARTG-60	7,825	60"	30"	10 1/2"	5	150K	(44)	500	(227)	ESS-60	99	(45)	1,650	
ARMG-72	5,895	ARTG-72	9,695	72"	30"	10 1/2"	6	180K	(53)	600	(272)	ESS-72	110	(50)	1,995	

Stem casters 6" high (set of 4) A35104 **\$598**
 Stem casters 6" high (set of 6) A35105 **698**

MANUAL		THERMOSTATIC		1" THICK GRIDDLE PLATE							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	\$2,195	ARTG-112	\$3,000	12"	30"	10 1/2"	1	30K	(9)	114	(52)	ESS-12	35	(16)	\$550	
ARMG-124	2,400	ARTG-124	3,935	24"	30"	10 1/2"	2	60K	(18)	254	(115)	ESS-24	47	(21)	825	
ARMG-136	3,265	ARTG-136	4,858	36"	30"	10 1/2"	3	90K	(26)	343	(156)	ESS-36	54	(25)	1,098	
ARMG-148	4,285	ARTG-148	5,895	48"	30"	10 1/2"	4	120K	(35)	438	(199)	ESS-48	72	(33)	1,350	
ARMG-160	5,260	ARTG-160	7,235	60"	30"	10 1/2"	5	150K	(44)	600	(272)	ESS-60	99	(45)	1,650	
ARMG-172	6,520	ARTG-172	8,640	72"	30"	10 1/2"	6	180K	(53)	700	(318)	ESS-72	110	(50)	1,995	

4" legs set of 4 \$173. 60" & 72" models require set of 6 legs. \$263.
 For 24" deep cooking surface (griddle plate) add 20% to the list price
 Crated Dimensions: Height 20" (508) x Depth 36" (914) x Width add 5" (127) to width.

Stem casters 6" high (set of 4) A35104 **\$598**
 Stem casters 6" high (set of 6) A35105 **698**



GRIDDLES/BROILER PROFESSIONAL SERIES



Model ARTGG-36

GROOVED GRIDDLES-THERMOSTATIC CONTROL 1" THICK PLATE

- 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 150°F to 450° F.
- Grooves provide attractive broiler markings on food, and also sloped to facilitate gradual grease run off.
- 3" splash guard standard with 4" high splash back.

THERMOSTATIC CONTROL GROOVED GRIDDLES

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARTGG-24	24"	30"	10½"	2	60K	(18)		254	(115)	\$5,880
ARTGG-36	36"	30"	10½"	3	90K	(26)		343	(156)	7,695
ARTGG-48	48"	30"	10½"	4	120K	(35)		438	(199)	9,984
ARTGG-60	60"	30"	10½"	5	150K	(44)		600	(272)	13,450

S/S STANDS

MODEL	Lbs.	(kg)	PRICE
ESS-24	47	(21)	\$830
ESS-36	54	(25)	1,395
ESS-48	72	(33)	1,350
ESS-60	99	(45)	1,650

4" legs set of 4. \$173. 60" & 72" models require set of 6 legs \$263.

Crated Dimensions: Height 20" (508) x Depth 29" (737) x Width add 5" (127) to width.

Stem casters 6" high (set of 4) A35104 **\$598**

Stem casters 6" high (set of 6) A35105 **698**



Model SAG-24

SNAP ACTION GRIDDLES

- Stainless steel rugged exterior body.
- Highly polished 1" thick griddle plate.
- "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.
- Limited one year parts and labor warranty.

24" DEEP COOKING SURFACE

SNAP ACTION GRIDDLES

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	Lbs	Kg.	PRICE
SAG-24	24"	33"	13"	2	48K	(14)		260	(118)	\$5,595
SAG-36	36"	33"	13"	3	72K	(21)		365	(166)	7,695
SAG-48	48"	33"	13"	4	96K	(28)		465	(211)	9,495
SAG-60	60"	33"	13"	5	120K	(35)		564	(256)	11,500
SAG-72	72"	33"	13"	6	144K	(42)		650	(295)	14,775

S/S STANDS

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

4" legs set of 4 \$173. 60" & 72" models require set of 6 legs. \$263

Chrome finish griddle top add -CT to model #. (Per 12" section). \$1313

Partial grill top grooving add -GG to model #. (Per 12" section). \$894

Crated Dimensions: Height 23" (584) x Depth 36" (914) x Width add 5" (127) to width.

Stem casters 6" high (set of 4) A35104 **\$598**

Stem casters 6" high (set of 6) A35105 **698**



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



GRIDDLES PROFESSIONAL SERIES

24" DEEP COOKING SURFACE



Model ARTY-48
Shown with optional stand & Casters.



TEPPAN-YAKI JAPANESE STYLE GRIDDLES

- Stainless steel rugged exterior body.
- Highly polished 3/4" thick 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.

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



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

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	LBS	KG.	PRICE
ARTY-24	24"	28"	10½"	1	30K	(9)	200	(91)		\$2,695
ARTY-36	36"	28"	10½"	1	30K	(9)	300	(136)		3,895
ARTY-48	48"	28"	10½"	1	30K	(9)	365	(166)		4,895
ARTY-60	60"	28"	10½"	1	30K	(9)	450	(204)		6,395
ARTY-72	72"	28"	10½"	1	30K	(9)	550	(250)		8,500

S/S STANDS

MODEL	Lbs.	(kg)	PRICE
ESS-24	47	(21)	\$830
ESS-36	54	(25)	1,098
ESS-48	72	(33)	1,350
ESS-60	99	(43)	1,650
ESS-72	110	(50)	1,995

4" legs (set of 4) \$173. 60" & 72" models require (set of 6) legs \$263.

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

For hardened 1" highly polished griddle plate contact factory

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

Stem casters 6" high (set of 4) A35104 **\$598**

Stem casters 6" high (set of 6) A35105 **698**



GRIDDLES PROFESSIONAL SERIES

ARMG-OB/ARTG-OB COMBINATION GRIDDLES & OPEN BURNERS



Model AR36-24TG20B

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	\$3085	AR24-12TG2OB	\$4,240	24"	30"	10½"	1	94K (28)	360	(163)		ESS-24	47 (21)	\$830
AR36-24G2OB	3,275	AR36-24TG2OB	4,986	36"	30"	10½"	2	124K (36)	437	(198)		ESS-36	54 (25)	1,195
AR48-36G2OB	4,050	AR48-36TG2OB	5,940	48"	30"	10½"	3	154K (45)	527	(239)		ESS-48	72 (33)	1,350
AR60-48G2OB	5,040	AR60-48TG2OB	7,550	60"	30"	10½"	4	184K (54)	787	(357)		ESS-60	99 (45)	1,650
AR72-60G2OB	6,685	AR72-60TG2OB	8,295	72"	30"	10½"	5	214K (63)	954	(432)		ESS-72	110 (50)	1,995
AR84-72G2OB	8,265	AR84-72TG2OB	9,525	84"	30"	10½"	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" legs set of 4 \$173. 60", 72" & 84" models require set of 6 legs \$263.

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) A35104 \$598

Stem casters 6" high (set of 6) A35105 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

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)	1,995

S/S STANDS

6" cone legs set of 4 \$173 60" & 72" models require set of 6 legs \$263.

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

Stem casters 6" high (set of 4) A35104 \$598

Stem casters 6" high (set of 6) A35105 698



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



HOT PLATES PROFESSIONAL SERIES



Model ARHP-36-6
Shown with optional stand and casters.

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)	51	(23)		\$890
ARHP-12-2	12"	30"	10"	2	64K	(19)	85	(38)		1,250
ARHP-24-2	24"	18"	10"	2	64K	(19)	85	(38)		1,350
ARHP-24-4	24"	30"	10"	4	128K	(38)	140	(63)		2,085
ARHP-36-3	36"	18"	10"	3	96K	(28)	115	(52)		1,980
ARHP-36-5	36"	30"	10"	6	160K	(28)	210	(95)		2,600
ARHP-36-6	48"	18"	10"	4	192K	(56)	210	(95)		2,600
ARHP-48-4	48"	18"	10"	8	128K	(38)	140	(63)		2,465
ARHP-48-8	48"	30"	10"	10	256K	(75)	270	(122)		3,550
ARHP-60-10	60"	30"	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

Saute or Wok Burner \$116 each. 4" counter legs \$173 set of 4. 60" requires set of 6 legs \$263.
Crated Dimensions: Height 12" (432) x Depth 36" (914) x Width add 5" (127) to width.

Stem casters 6" high (set of 4) A35104 **\$598**
Stem casters 6" high (set of 6) A35105 **698**



Model SUHP-36-6



12 x 12 Top grates easy to remove for quick cleaning.



Removable burner head makes cleaning easy & convenient.

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" counter legs set of 4 \$173.
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) A35104 **\$598**
Stem casters 6" high (set of 6) A35105 **698**

HOT PLATES PROFESSIONAL SERIES



Model SPSH-18

ONLY 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.

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) A35107 **\$598**



Model ARSP-J

24" HIGH

Model ARSP-18-2

Model ARSP-18

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

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) A35107 **\$598**



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



SPECIALTY PROFESSIONAL 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 stainless steel 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) A35104 \$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 stainless steel 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"	23 Tip Jet	125K	(37)	120	(54)		\$2,495
ARWR-J16	18"	20"	36"	23 Tip Jet	125K	(37)	120	(54)		2,795

Stem casters 6" high (set of 4) A35104 \$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"	34"	68"	2	50K	(15)	450	(204)		\$11,300
ARPR-30	30"	34"	68"	2	55K	(16)	550	(249)		13,680
ARPR-36	36"	34"	68"	2	60K	(18)	675	(306)		18,840

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.



SPECIALTY PROFESSIONAL EQUIPMENT



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)		850	(386)	12,500
ARCR-4	varies	41"	36"	4	440K	(129)		1100	(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 hole 3/4" \$321 - 2 hole 1" \$968 - 3 hole 1-1/4" \$1475 - 4 - 8 holes 1-1/2" \$1745

Crated Dimensions: Height 37" (940) x Depth 42" (1,066) x Width add 5"(127) to width.

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. **\$295**

Front drain basket for one or two burner models, each. **895**

Stainless steel side splash extensions, each. **645**

Oil Holes 8 1/2" (216) or 10 1/2" (267) each. **750**

Chrome Legs set of 4 per set. **450**

Chrome Legs set of 6 per set (for units over 72") (1829) **650**

Chrome Legs set of 8 per set (for units over 114") (2896) **885**

Wok hole adapter to reduce diameter of hole size each. **945**

(Specify hole dimensions). **825**

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 faucet. Upgrade (per faucet) **645**

Extra manual faucet, each. (1 per hole required for auto faucet) **525**

Spice tray **530**

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 BTUs.



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



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



32-TIP JET BURNER
higher heat 160,000 BTUs. Add \$425

Optional

Please specify for desired cylinder



ARCR-3



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



PASTA COOKER PROFESSIONAL SERIES



Model ARPC-18
Shown with optional casters



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.
- A Super Wool ceramic insulated burner box features reduced front and side surface temperatures - making the unit safer to operate.
- Heavy-duty welded 12 gallon capacity (14-1/2" X 14-1/2") aluminum tank
- Finned aluminum heat transfer tank bottom.
- 304 Stainless Steel strainer to hold large quantities of pasta or single serving baskets.
- 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").

MODEL	W	D	H	# BURNER	BTU	(KW)	Ship Wt	Lbs	Kg.	PRICE
ARPC-18		34-1/4"	38-1/2"	3-ring	80K	(23)		350	(159)	\$6,900

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

Plate casters heavy duty 6" high set of 4 A35107 **\$698**



**FULL 1/2"
THICK STEEL
PLATE TOP**

MONGOLIAN BARBEQUE GRILLS

- Heavy duty stainless steel radius rail.
- 10 gauge all welded body construction.
- Unique flame distribution to cook food evenly & consistently.
- 430 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..

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

Model AMBG-48
Shown with optional casters

MONGOLIAN BARBEQUE GRILLS

MODEL	DRUM PLATE RADIUS	S/S GUTTER RADIUS	HEIGHT	BURNER	BTU	(KW)	Ship Wt	Lbs	Kg	PRICE
AMBG-36	36"	44"	36-1/2"	1	125K	(37)		400	(181)	\$18,980
AMBG-42	42"	50"	36-1/2"	1	125K	(37)		500	(227)	28,800
AMBG-48	48"	56"	36-1/2"	1	125K	(37)		575	(261)	36,500
AMBG-54	54"	62"	36-1/2"	1	160K	(47)		685	(311)	45,900
AMBG-60	60"	68"	36-1/2"	1	160K	(47)		750	(340)	49,900

Plate casters heavy duty 6" high (set of 4) A35107 **\$698**



SPECIALTY PROFESSIONAL EQUIPMENT



CHICKEN ROTISSERIE FEATURES FOR ALL MODELS

- Heavy duty all welded stainless steel exterior and interior body for durability.
- 2-1/2" deep S/S built-in drip pan with 1-1/4" brass drain to keep chicken moist while cooking.
- Burners made of heavy duty 2" pipe for long and efficient life and speedy recovery of heat.
- Spit receptacle located in grease free area, for easy maintenance.
- Fire bricks are used to radiate ambient heat for optimal performance for ACB-4 and ACB-7 models.
- 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 and ACB-14 models.
- High BTU for best results in cooking time and finished product.
- Limited one year parts and labor warranty.



Model ACB-4

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)		350	(159)	\$14,895

Crated dimensions: 50"W x 30"D x 62"H.

Stainless Steel Stand ESS-36-18H **\$1,495**
Stem casters 6" high (set of 4) A35104 **\$598**



Model ACB-7

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)		500	(227)	\$27,995

Crated dimensions: 50"W x 34"D x 84"H.

Plate casters heavy duty 6" high set of 4 A35107 **\$598**



Model ACB-14

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 A35107 **\$598**

ROTISSERIE OPTIONS AND ACCESSORIES FOR ABOVE UNITS

Stainless Steel side access door move to left side. ACEB-4	\$1,550
Stainless Steel side access door move to left side. ACEB-7	\$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



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



SPECIALTY EQUIPMENT



AVB-2
Shown with optional
stand and casters



VERTICAL BROILER FEATURES

- Stainless steel rugged exterior body.
- 15" diameter grease pan at the bottom of skewer.
- Front to back skewer adjustment.
- 6-position skewer adjustment.
- High efficiency infra-red burners at 20,000 BTU each.
- Compact design or counter top installation.
- Manual gas valve control for each burner.
- Limited one year parts and labor warranty..

VERTICAL BROILER

MODEL	W	D	H	BURNERS	BTU	(KW)	Ship Wt	lbs	kg.	PRICE	MODEL	Lbs. (Kg)	PRICE
AVB-1	20"	24"	41"	1	20K	(6)	100	(45)		\$4,435	VES-20	39 (18)	\$947
AVB-2	20"	24"	41"	2	40K	(12)	125	(57)		5,485	VES-20	39 (18)	947
AVCB-2	20"	24"	41"	2	40K	(12)	150	(68)		6,555	VES-20	39 (18)	947

S/S STANDS

Stem casters 6" high (set of 4) A35104 **\$598**

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



Model AROB-48

INFRARED OVERFIRED BROILERS

- High efficient ceramic infrared burners rated approximately 1800°F at surface of the burner.
- High heat to sear in juices for great results.
- Ideal for skewer cooking.
- Full size grease pan to collect all excess oil.
- Limited one year parts and labor warranty.



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

Crated Dimensions: Height 32" (813) x Depth 28" (711) x Width add 5" (127) to width.
Optional Stand available contact factory for pricing





STATE OF THE ART FACILITY TO SERVE YOUR EVERY NEED

Los Angeles, California



AMERICAN RANGE

R E S I D E N T I A L



AmericanRangeResidential.com

COMPANY POLICIES

TERMS & CONDITIONS OF SALE

Shipping Point: FOB Pacoima, California 91331.
Past Due Accounts: 1-1/2% per month service/interest.

Payment Terms: Net 30 days subject to credit approval.
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.
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.

"For All You Culinary Heros"



Made In USA

AMERICAN RANGE
13592 Desmond St. Pacoima CA. USA 91331
888.753.9898 - www.americanrange.com

1112012-20