

Project	 	
Item #		
Quantity		

## THERMOSTATIC/MANUAL GRIDDLE

**GAS TYPE:** 

NATURAL

LP



**THERMOSTATIC** 

ARTG-24-24 ARTG-36-24 ARTG-48-24

ARTG-60-24 ARTG-72-24

MANUAL

ARMG-24-24 ARMG-36-24 ARMG-48-24

ARMG-60-24 ARMG-72-24

#### STANDARD FEATURES

- Stainless steel exterior
- 24" cooking depth
- 1" steel griddle plates
- Polished 1" (25 mm) thick steel griddle plate provides even heat distribution
- One U-shaped 30,000 BTU/hr. burner for every 12" of griddle surface for even cooking
- Thermostatic griddle has a thermostat for every burner
- Temperature range 250°F to 500°F
- Comes in a variety of widths from 12", 24", 36", 48", 60", and 72"
- 4" adjustable height legs included
- Two year limited warranty, parts, and labor



Model Shown ARTG-36-24

#### **DESCRIPTION**

American Range ARTG or ARMG griddle with stainless steel sides, front, and landing ledge. Polished 1" (25 mm) thick steel griddle plate provides even heat distribution and retention. Thermostatic controlled (ARTG) U-shaped 30,000 BTU/hr. burner for every 12" of cooking surface for even cooking. Manual controlled griddle (ARMG) U-shaped 30,000 BTU/hr. burners with manual controls. Sizes are 12", 24", 36", 48", 60", 72" and 24" cooking depth. Standard 4" adjustable legs. Two year parts and labor warranty.

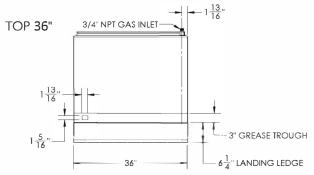


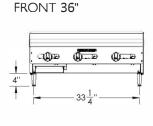


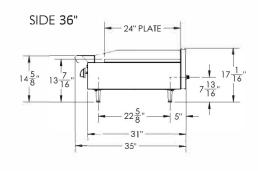




# THERMOSTATIC/MANUAL GRIDDLE







Manual Griddle 24" Plate	Thermostatic Griddle 24" Plate	Width (mm)	Depth (mm)	Height (mm)	Burners	BTU/hr.	(kW)	Lbs	(kg)
ARMG-24-24	ARTG-24-24	24" (610)	35" (889)	17" (432)	2	60,000	(18)	280	(127)
ARMG-36-24	ARTG-36-24	36" (914)	35" (889)	17" (432)	3	90,000	(26)	385	(175)
ARMG-48-24	ARTG-48-24	48" (1219)	35" (889)	17" (432)	4	120,000	(35)	490	(222)
ARMG-60-24	ARTG-60-24	60" (1524)	35" (889)	17" (432)	5	150,000	(44)	665	(302)
ARMG-72-24	ARTG-72-24	72" (1829)	35" (889)	17" (432)	6	180,000	(53)	770	(349)

- Specify type of gas and altitude if over 2000 feet.
- Please specify gas type when ordering.

### COMBUSTIBLE WALL CLEARANCES

For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) from sides, and 4" (102) from rear,

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard.

NFPA96 "Vapor Removal from Cooking Equipment." (NOTE: For North America only)
Subject to change without notice.

\*Shipping weight includes packaging and is approximate.

MANIFOLD PRESSURE					
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE			
5.0" W.C.	10.0" W.C.	3/4" (19MM)			





