

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

ARMG HEAVY DUTY MANUAL CONTROL GRIDDLE

STANDARD FEATURES

- Stainless Steel front and sides.
- Compact design for counter top use.
- Heavy, highly polished steel griddle plate.
- Available in 3/4" (standard) or 1" thickness (optional).
- 3" Splash guard standard.
- 3-1/2" wide Stainless Steel grease trough and a large grease pan.
- 30,000 BTU/hr. steel "U" burners.
- Stainless Steel standing pilots for instant ignition of each burner.
- Durable die cast, chrome plated control knobs.
- Optional 4" legs or equipment stands available.
- One year limited warranty, parts and labor.



ARMG-36



American Range ARMG series manual* griddles are design engineered to provide the ultimate in performance and durability. As with all of our heavy duty countertop equipment, they are built to the highest commercial standards to ensure years of trouble free service, featuring superior frame construction and Stainless Steel exterior for easy maintenance. Combine all of this and our –affordable prices and you have the best value for your budget.

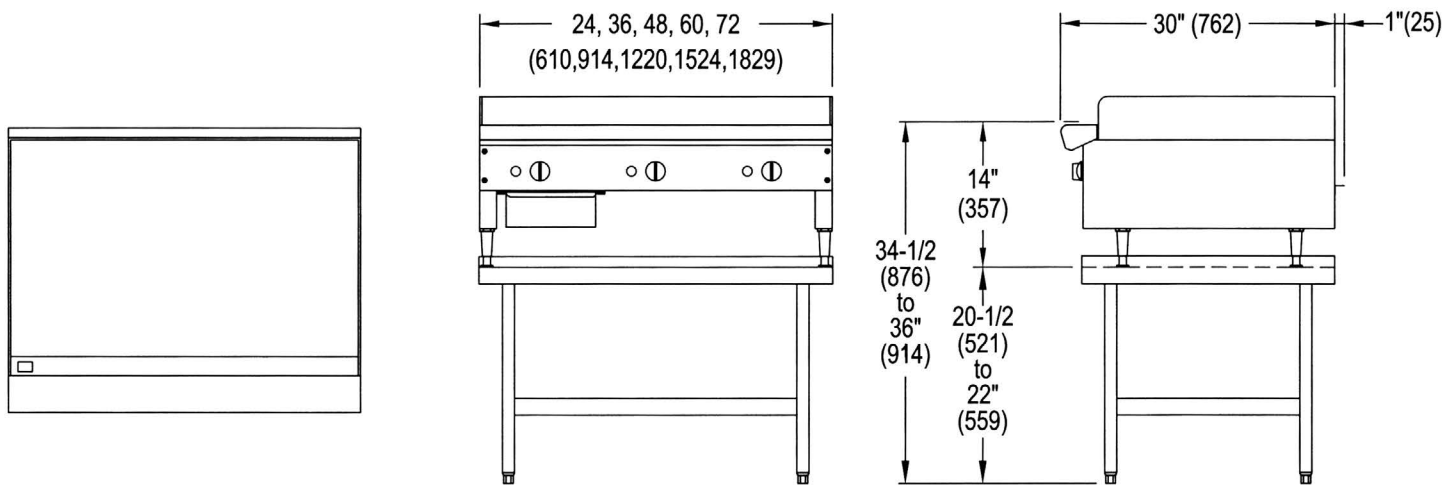
*see our ARTG-series for thermostatically controlled models.

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

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ARMG HEAVY DUTY MANUAL GRIDDLES



HEAVY DUTY MANUAL GRIDDLES: HIGHLY POLISHED 3/4" THICK PLATES

Model	Width	Depth	Hight	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARMG-12	12"	30"	10-1/2"	1	30,000	9		100	45
ARMG-24	24"	30"	10-1/2"	2	60,000	18		220	100
ARMG-36	36"	30"	10-1/2"	3	90,000	26		300	136
ARMG-48	48"	30"	10-1/2"	4	120,000	35		365	166
ARMG-60	60"	30"	10-1/2"	5	150,000	44		500	227
ARMG-72	72"	30"	10-1/2"	6	180,000	53		600	273

HEAVY DUTY MANUAL GRIDDLES: HIGHLY POLISHED 1" THICK PLATES

Model	Width	Depth	Hight	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARMG-112	12"	30"	10"	1	30,000	9		114	52
ARMG-124	24"	30"	10"	2	60,000	18		254	115
ARMG-136	36"	30"	10"	3	90,000	26		343	156
ARMG-148	48"	30"	10"	4	120,000	35		438	199
ARMG-160	60"	30"	10"	5	150,000	44		600	273
ARMG-172	72"	30"	10"	6	180,000	53		700	318

STANDARD FEATURES

- Highly polished steel griddle plate, 3/4" (19) thick.
- Optional 1" (25.4) thick plate available.
- "U" shape burners, 30,000 BTU/hr. for every 12" (305) of griddle surface.
- Manual control for each burner.
- Available with open burners: Easy cleaning, removable cast iron two piece burner heads, allow high gas output of 32,000 BTU/hr., highest in the industry.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- 4" (102) legs adjustable.
- Equipment stand.
- Partial grooving.
- Open burner combinations.
- Saute and wok burner heads (open burner).
- Stainless Steel wok ring (open burner).
- Easy cleaning, removable cast iron two piece burner heads, allow high gas output of 32,000 BTU/hr., highest in the industry.

GAS SUPPLY: 3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

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) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.