

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

ARTGG GRIDDLES

THERMOSTATIC CONTROL GROOVED GRIDDLES **3/4" THICK PLATE**

STANDARD FEATURES

- Stainless Steel rugged exterior.
- Highly polished 3/4" thick steel griddle plate.
- "U" shaped burners for every 12" of griddle surface.
- Large capacity removable broiler grease tray.
- Manually controlled valve per burner placed every 12" for even cooking.
- Space saver unit for all applications.
- 3" wide Stainless Steel grease trough with a large grease tray.
- Ideal for snack type operations.
- One year limited warranty, parts and labor.



GAS TYPE: NATURAL LP



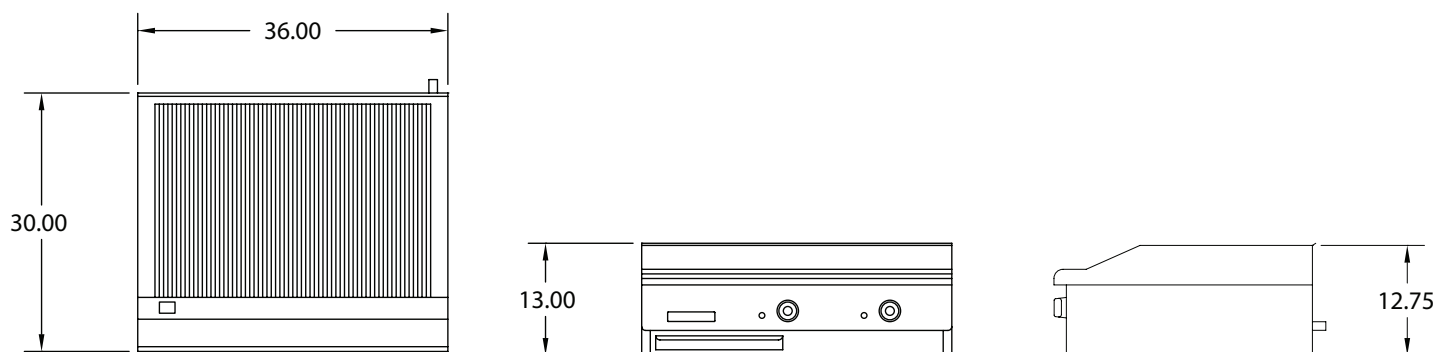
ARTGG-36

Design innovation, quality manufacturing and great performance are just some of the characteristics of the American Range ARTGG Series of Thermostatic Controlled Grooved Griddles. Featuring 30,000 BTU/hr "U" shaped burners positioned every 12 inches of cooking surface, the distribution of heat on the highly polished griddle surface is optimized. The ARTGG is ideal for high volume cooking with available options such as 4" legs or state-of-the-art chrome griddle – for high heat at the food and low heat in the kitchen!

Temperature control of the griddle plate is easy to dial in with the front panel thermostat – assuring speed and performance are ready at your fingertips.

Combine all of this and our affordable prices and you have the best value for your budget. Look to American Range for innovation, reliable performance and quality, now and for all your future commercial cooking equipment needs.

ARTGG THERMOSTATIC CONTROL GROOVED GRIDDLES



Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARTGG-24	24"	30"	10-1/2"	2	60,000	18		254	115
ARTGG-36	36"	30"	10-1/2"	3	90,000	26		343	156
ARTGG-48	48"	30"	10-1/2"	4	120,000	35		438	199
ARTGG-60	60"	30"	10-1/2"	5	150,000	44		600	273

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OPTIONAL FEATURES

- 4" legs, set of 4.
- 60" and 72" models require set of 6 legs.

STAINLESS STEEL STANDS

- ESS-24 - 47 LBS. (21) kg.
- ESS-36 - 54 LBS. (25) kg.
- ESS-48 - 72 LBS. (33) kg.
- ESS-60 - 99 LBS. (45) kg.

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.