



AMERICAN RANGE

A **HATCO** COMPANY

Project _____

Item # _____

Quantity _____

60" GREEN FLAME RANGES

- ☐ ARGF-10-126L ☐ ARGF-12G-8B-126L
- ☐ ARGF-36G-4B-126L ☐ ARGF-24G-6B-126L

STANDARD FEATURES

- Electronic ignition no standing pilots
- Stainless steel sides, front, and 6" deep front landing ledge
- Adjustable 6" steel legs
- Choice of: 6" high stainless-steel stub back, high riser, or high riser with shelf at no charge
- Unit requires 115v power connection, plug and cord provided
- Two year limited warranty, parts, and labor

OPEN BURNERS

- 12" x 12" cast-iron top grates
- 22,000 BTU/hr. burners with electronic ignition, no standing pilot
- Removable full-width drip pan under burner

STANDARD 26 1/2" OVEN

- Steel oven burner rated at 35,000 BTU/hr
- Oven dimensions: 26 1/2"W x 22 1/2"D x 13 1/2"H.
- Thermostat ranging from 250°F to 500°F (121°C to 260°C)
- Oven Door: Spring assisted, counterweight door
- Two chrome plated oven racks on all oven bases
- Two fixed rack positions
- Porcelain enamel oven interior for easy cleaning
- 100% safety gas shut off

CONVECTION OVEN *(In place of standard oven)*

- Steel oven burner rated at 30,000 BTU/hr.
- Single phase blower motor 4 amp, 60 hz
- Full size sheet pans only fit side-to-side
- Chrome rack guides with five tray positions

STANDARD 20" SPACE SAVER OVEN

- Steel oven burner rated at 20,000 BTU/hr.
- Space Saver: Oven dimensions: 20"W x 26 1/2"D x 13 1/2"H.

GRIDDLES

- 1" thick steel griddle plate
- One burner every 12", rated at 20,000 BTU/hr.
- Stainless steel pilot for each burner for electronic ignition
- Manual control valve for each burner

AVAILABLE OPTIONS

- Swivel Casters (Set of four – two with front brakes)
- Storage Cabinet Base (In place of standard oven)

GAS TYPE: ☐ NATURAL

☐ LP



Model Shown ARGF-10-126L

Shown with optional casters

DESCRIPTION

American Range, green flame range size 60" x 32-1/2" x 56" Stainless steel front, sides, backriser, shelf and 6" adjustable legs. Removable full width drip pan. Choose 22,000 BTU/hr. open burners with lift-off burner heads, electronic ignition no standing pilots. 20,000 BTU/hr. 12" section griddle or a combo burner griddle. Heavy-duty cast iron grates, 12" x 12". Burner knobs are cool to the touch, high temperature material. This unit has one 26-1/2" oven standard or convection, and one 20" spacer saver oven. One oven: 35,000 BTU/hr. standard oven, 30,000 BTU/hr. for convection with porcelain interior and inside door panel, oven interior measures 26-1/2"W x 22-1/2"D x 13-1/2"H. One space saver oven with 20"W x 26 1/2" D X 13 1/2" H. Oven thermostat adjusts from 250°F to 500°F. All ovens supplied with two racks. Oven door with a spring assisted, counterweight mechanism requiring no adjustment. Rear gas connection and pressure regulator included. Unit requires 115v power connection, plug and cord provided.



DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

A70443 Rev B 10222025

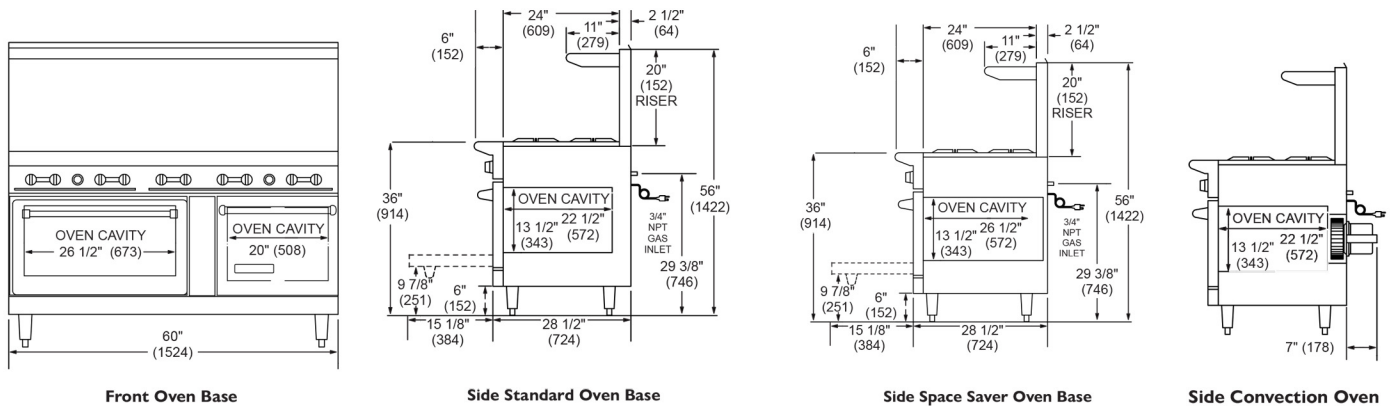


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60" GREEN FLAME RANGES with one 26 1/2" oven and one 20" oven



TOP	MODEL	BTU/hr.	BURNERS	GRIDDLE SIZE	Shipping Weight*	
					LBS	(KG)
	ARGF-10-126L	275,000	10	N/A	732	(332)
	ARGF-10-CL	270,000	10	N/A	816	(370)
	ARGF-12G-8B-126L	251,000	8	12" (305 MM)	732	(332)
	ARGF-12G-8B-CL	246,000	8	12" (305 MM)	816	(370)
	ARGF-24G-6B-126L	227,000	6	24" (610 MM)	757	(343)
	ARGF-24G-6B-CL	222,000	6	24" (610 MM)	841	(381)
	ARGF-36G-4B-126L	203,000	4	36" (914 MM)	765	(347)
	ARGF-36G-4B-CL	198,000	4	36" (914 MM)	849	(385)

Specify type of gas and altitude if over 2000 feet.

Please specify gas type when ordering.

"126L" = Standard Oven on left, "CL" = Convection Oven on left, "G" = Manual Griddle Top. Griddle on the left, storage base on the right.

Combo base options available – choose standard, convection, or storage base. contact the factory for other options.

CONVECTION OVEN ELECTRICAL			MANIFOLD PRESSURE		
VOLTAGE	PHASE	AMPS	NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
120	1	4	5.0" W.C.	10.0" W.C.	3/4" (19MM)

115v 3 prong plug and cord provided.

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)

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

*Shipping weight includes packaging and is approximate.

