

AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

Culinary Series

ARGB RAISED GRIDDLE BROILER

STANDARD FEATURES

- Stainless Steel front and sides.
- Heavy gauge steel chassis.
- Compact design for countertop use.
- Highly polished 3/4" thick griddle plate.
- 20,000 BTU radiant style burner with heat deflector, located every 12" of griddle surface.
- Stainless Steel non-clog pilots for instant ignition of each burner.
- Polished glossy black knobs.
- One year limited warranty, parts and labor.

STANDARD FEATURES

- 4" adjustable counter legs.
- Stainless Steel equipment stand.

GAS TYPE: NATURAL LP



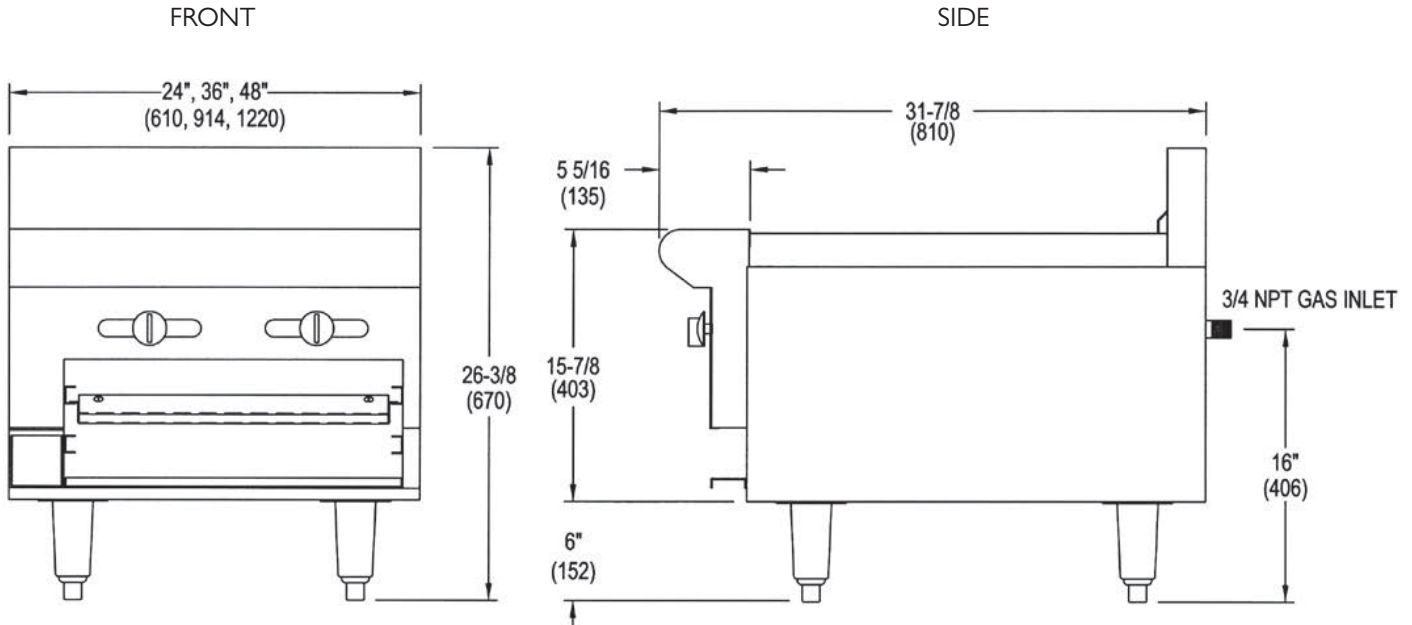
Model Shown ARGB-36



The **Culinary Series** by American Range ARGB Series Raised Griddles are design engineered to provide the ultimate in performance and durability. These are ideal for breakfast, bagel snacks and hamburger restaurants. The compact design saves counter space while allowing griddle and broiler operation. The durable chrome plated slide-out rack and full-length removable drip tray are easy to clean. 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.

Culinary Series

ARGB RAISED GRIDDLE BROILER



Heavy Duty Thermostatic Griddles: Highly Polished 3/4" thick plates

| Model | Width | Depth | Height | No. of Burners | Total BTU | KW | Shipping Weight | Lbs. | Kg. |
|---------|-------|-------|--------|----------------|-----------|----|-----------------|------|-----|
| ARGB-24 | 24" | 32" | 16" | 2 | 40,000 | 11 | | 330 | 149 |
| ARGB-36 | 36" | 32" | 16" | 3 | 60,000 | 17 | | 430 | 195 |
| ARGB-48 | 48" | 32" | 16" | 5 | 80,000 | 23 | | 500 | 290 |
| ARGB-60 | 60" | 32" | 16" | 6 | 100,000 | 29 | | 750 | 371 |

STANDARD FEATURES

- Stainless Steel front and sides.
- Heavy gauge construction.
- Compact design for countertop use.
- Highly polished 3/4" (19) griddle plate.
- 20,000 BTU radiant style burner with heat deflector, located every 12" (305) of griddle surface.
- Stainless Steel non-clog pilot tip for instant ignition each burner.
- Polished glossy black knobs.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- 4" adjustable counter legs.
- Stainless Steel equipment stand.

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.