

AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

Culinary Series

SAG SNAP ACTION GRIDDLES

STANDARD FEATURES

- Stainless Steel rugged exterior body.
- Highly polished 1" thick griddle plate.
- "U" shaped burners for every 12" of griddle surface for even cooking.
- "Snap" action thermostat control.
- Extra deep plate provides plenty of cooking space.
- Large capacity grease can.
- 3" wide Stainless Steel grease trough.
- Solid state spark control, electronic ignition.
- Safety System built-in.
- One year limited warranty, parts and labor.

GAS TYPE: NATURAL LP



Model Shown SAG-24

Shown with optional stand & casters

The American Range SAG Series of Snap Action Griddles take the guess work out of managing high volume cooking in the commercial kitchen. Innovatively engineered for optimum performance and long lasting durability, the design features a time-tested electronic ignition that controls the surface temperature of the griddle to +/-10°. The accurate control of the cooking surface means higher production rates, better food quality and easier cleanup at the end of the shift.

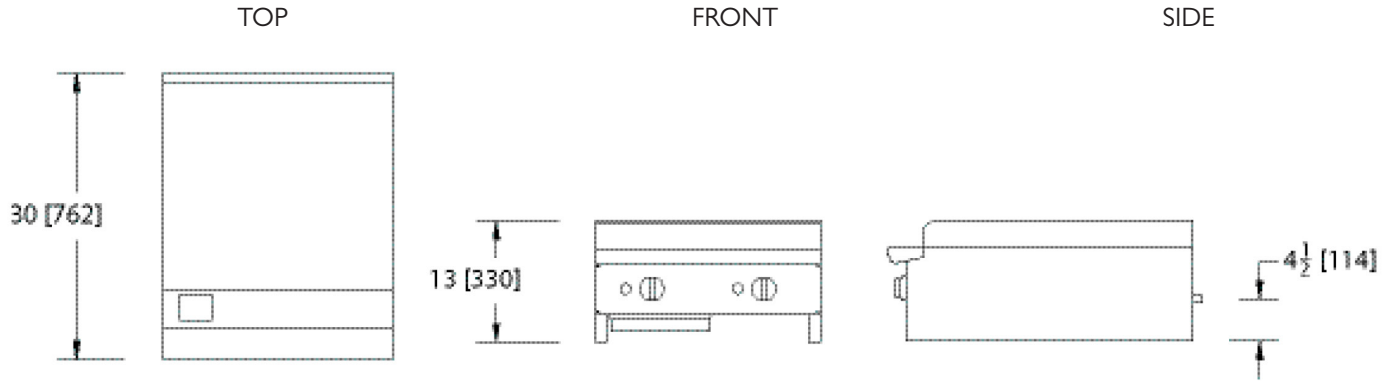
In addition to the solid-state electronic ignition spark control, "U" shaped burners positioned every 12 inches of griddle surface create an even temperature platform – and the extra deep plate has plenty of cooking space.

The rugged stainless steel exterior body, highly polished 1 inch thick griddle plate, 3 inch wide stainless steel grease trough and large capacity grease can make the SAG Snap Action Griddle 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.



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Model	Width	Depth	Height	No. of Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
SAG-24	24"	33"	13"	2	48,000	14		260	118
SAG-36	36"	33"	13"	2	72,000	21		365	166
SAG-48	48"	33"	13"	2	96,000	28		465	211
SAG-60	60"	33"	13"	2	120,000	35		564	257
SAG-72	72"	33"	13"	2	144,000	42		650	295

STANDARD FEATURES

- Stainless Steel rugged exterior body.
- Highly polished 1" thick griddle plate.
- "U" shaped burners for every 12" of griddle surface for even cooking.
- "Snap" action thermostat control.
- Extra deep plate provides plenty of cooking space.
- Large capacity grease can.
- 3" wide stainless steel grease trough.
- 24" cooking depth.
- One year parts and labor warranty.

OPTIONAL FEATURES

- 4" legs, set of 4.
- 60" and 72" models require set of 6 legs.
- Chrome finish griddle top.
- Partial grill top grooving.

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.
- ESS-72 - 110 LBS. (50) 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.