

AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

Culinary Series ARTGG GRIDDLES

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

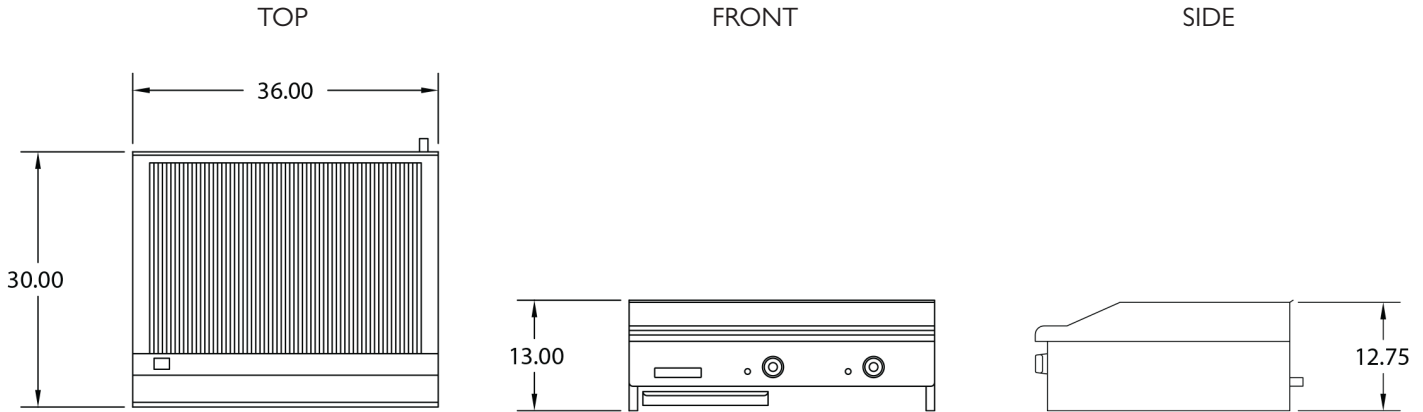


Model Shown ARTGG-36

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.

Culinary Series

ARTGG GRIDDLES



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

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.



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