AMERICAN RANGE

A HATCO® COMPANY



AMERICAN RANGE 2 YEAR WARRANTY MADE IN USA

APRIL 2025 CATALOG

MADE IN USA



Welcome to American Range!
Our Commitment to Customers:

- **Quality**, delivering high-quality cooking equipment.
- **Reliability**, guaranteed performance with the promise to stand behind all products.
- **Partnership**, ease of working together, building trust and creating valuable relationships with customers and sales partners.

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RESTAURANT RANGES

STANDARD RANGE FEATURES

- Two piece anti-clog lift off burners
- Burners rated at 32,000 BTU/hr. each
- Cast-iron top grates
- Removable, full width spill tray
- Wide stainless steel landing ledge provides functional working surface
- Polished 1" griddle plate with 20,000 BTU/hr. burners



OPEN BURNER
32,000 BTU/hr. burner



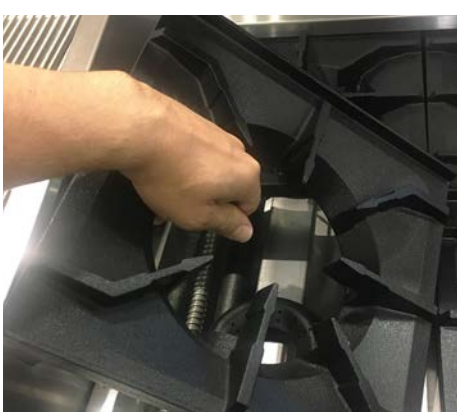
ERGONOMICALLY DESIGNED KNOBS
Bright red and black, phenolic, hard chrome skirted combination premium control knobs



WIDE STAINLESS STEEL LANDING LEDGE
Wide stainless steel ledge provides a large functional working surface



WIDE GREASE CHANNEL
Griddle features a wide stainless steel grease channel on selected models



REMOVABLE 12"X 12" GRATE
Easily removable for easy cleaning and maintenance



REMOVABLE BURNERS
Two piece, non-gasket removable burners make for easy cleaning and maintenance



CAST-IRON GRATES
Grates even with front ledge for full use of surface and makes sliding pots easy from section to section

13592 Desmond St., Pacoima, CA 91331 Tel: 818.897.0808 888.753.9898 Info@americanrange.com www.AmericanRange.com

RESTAURANT RANGE FEATURES AND SPECIFICATIONS

STANDARD FEATURES

- Range sizes 24", 36", 48", 60" and 72"
- 6" deep front stainless steel bullnose landing ledge
- Choose: 6" high stainless steel stub back, or high riser with shelf at no charge
- Stainless steel front, sides, high shelf, and hinged kick plate
- 6" polished chrome adjustable steel legs
- Two oven racks for all range ovens

RANGE TOP BURNERS

- One standing pilot for each burner
- 12" x 12" cast-iron top grates, easily removable
- Full width pull out drip pan/crumb tray
- Polished glossy red knobs
- Removable, no-clog, cast-iron burners rated at 32,000 BTU/hr. each

GRIDDLES

- Polished griddle plate, 1" thick and 21" deep cooking surface
- Grease channel with deep grease drawer
- Steel burner rated at 20,000 BTU/hr. for every 12" of griddle surface
- Griddle location on left side of range is standard
- Manual control gas valves are standard
- Modulating thermostat available at an additional charge

12" - $2426	**24" - $2773**	**36" - $3467**
48" - $4665	**60" - $5734**	**72"- $6526**

RAISED GRIDDLE BROILERS

- Sections in 24" and 36" widths are available
- 3" wide grease channel with deep grease drawer
- Removable chrome plated broiler rack with two rack positions
- Full width drip pan/crumb tray is located under the broiler
- One 20,000 BTU/hr. steel burner with a uniquely designed reflector for every 12" of the griddle surface top, produces searing heat to the broiler and heats the griddle surface evenly

RADIANT BROILERS

- Available in 24", 36", and 48"
- Equipped with one 15,000 BTU/hr. rated steel burner at every 6" width
- Removable cast-iron radiants
- Heavy duty reversible cast-iron top grates
- Stainless steel pilots for each burner
- One manual gas control valve per burner

EQUIPMENT RISERS

- 6" high stainless steel stub back
- 20" high riser
- 20" high riser with shelf

RANGE ACCESSORIES, OPTIONS

(When ordered with equipment)

QUICK DISCONNECT FLEX HOSE

3/4" x 48" Quick Disconnect w/restraining device	A53200	**$750**
3/4" x 60" Quick Disconnect w/restraining device	A53201	**$900**

SHUT-OFF VALVE

3/4" NPT Gas Shut-Off for Range	A80117	**$265**

PLATE CASTERS

Plate Casters 6" High (set of 4)	A35117	**$450**
Plate Casters 6" High (set of 6)	A35118	**$600**

10" WOK RING

(Cast-Iron) Fits all Top Grates	ARR-WOK	**$300**

EXTRA OVEN RACKS

20" Oven Rack	A31086	**$250**
26½" Oven Rack (Standard)	A31025	**$275**
26½" Oven Rack (Convection)	A31006	**$275**

RADIANT BROILER GRATES

4-Bar Fish Grates 3" X 21" Double Sided each	A17002	**$187**

BURNER HEADS

Saute Burner Head	A14022	**$326**

INSTALLATION CLEARANCE: For use only on non-combustible floor. Legs or casters, or a 2" overhang, is required when curb mounted. Non-combustible clearance is zero "0." Combustible clearance – 4" from the rear – 12" from the sides.

TECHNICAL DATA

Manifold Pressure:	5.0"	W.C. Natural Gas
Manifold size: 3/4" NPT	10.0"	W.C. Propane Gas

RESTAURANT RANGE BASE FEATURES AND OPTIONS



STANDARD OVEN

- Steel oven burner rated at 30,000 BTU/hr.
- Standard oven dimensions:
  26 1/2"W x 22 1/2"D x 13 1/2"H
- Space Saver oven: rated at 27,000 BTU/hr.
  20" x 22 1/2"D x 12 1/2H
- Thermostat ranging from
  250°F to 500°F (121°C to 260°C)
- Oven Door: Spring assisted,
  counterweight door
- Two chrome plated oven racks
  (additional racks optional)
- Two fixed position rack guides
- Porcelain enamel oven interior
  for easy cleaning
- 100% safety gas shut off

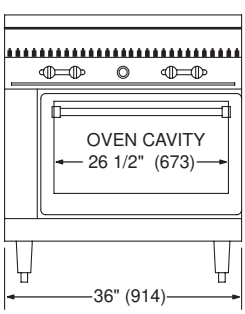


CONVECTION OVEN

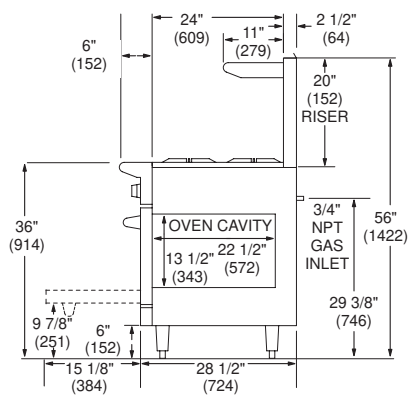
(In place of standard oven)

- Convection oven fan improves heat transfer for a faster cook time
- 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
  (additional racks optional)
- Chrome rack guides with five positions
- Porcelain enamel oven interior
  for easy cleaning
- 100% safety gas shut off

Standard Oven
Holds sheet pans horizontally

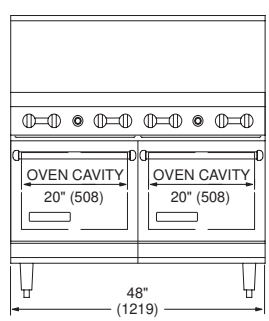


Front Standard 26 1/2" Oven

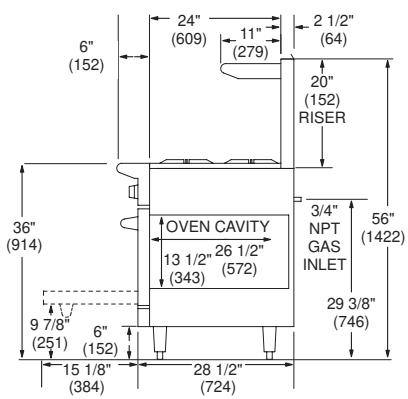


Side Standard Oven Base

Space Saver Oven
Holds sheet pans vertically



Front Oven Base



Side Standard Oven Base

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24" RESTAURANT RANGES

20" (508) Oven. Accommodates 18" x 26" (457 x 660) Sheet pans front to back



AR-4
Shown with optional casters.

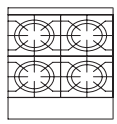
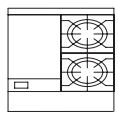
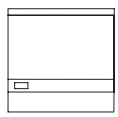
	Model	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
	AR-4	155K	(45)	315	(143)	**$6,000**
	AR-4-SB	128K	(38)	245	(111)	**$5,500**
	AR-12G-2B	111K	(33)	330	(150)	**$8,000**
	AR-12G-2B-SB	84K	(25)	260	(118)	**$7,500**
	AR-24G	67K	(20)	345	(156)	**$7,500**
	AR-24G-SB	40K	(12)	275	(125)	**$7,000**

Plate Casters 6" High (set of 4) A35117 **$450**
"SB" = Storage base.
"G" = Manual Griddle Top. "B" = Burners.

For options and accessories, see page 4.

36" RESTAURANT RANGES

26½" (673) Oven



AR-12G-4B-C
Shown with optional casters
and convection base oven.

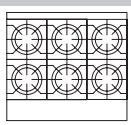
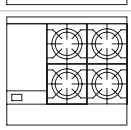
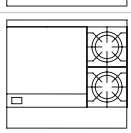
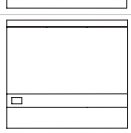
	Model	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
	AR-6	227K	(67)	406	(184)	**$7,000**
	AR-6-C	222K	(65)	479	(217)	**$10,000**
	AR-6-SB	192K	(56)	340	(154)	**$6,500**
	AR-12G-4B	183K	(54)	425	(193)	**$9,000**
	AR-12G-4B-C	178K	(52)	498	(226)	**$11,000**
	AR-12G-4B-SB	148K	(44)	355	(161)	**$8,500**
	AR-24G-2B	139K	(41)	440	(200)	**$9,500**
	AR-24G-2B-C	134K	(40)	513	(233)	**$11,500**
	AR-24G-2B-SB	104K	(31)	370	(168)	**$9,000**
	AR-36G	95K	(28)	455	(206)	**$10,000**
	AR-36G-C	90K	(27)	528	(239)	**$12,000**
	AR-36G-SB	60K	(18)	385	(175)	**$9,500**

Plate Casters 6" High (set of 4) A35117 **$450**
"C" = Convection Oven.
"SB" = Storage base. "G" = Manual Griddle Top. "B" = Burners.

MADE IN USA DESIGNED & BUILT

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48" SPACE SAVER RESTAURANT RANGES

20" Ovens Accommodates 18" x 26" (457 x 660) Sheet pans front to back



AR-8
Shown with optional casters.
Full Sheet pan 18" x 26" fits front to back

Model	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
AR-8	310K	(91)	600	(272)	**$12,000**
AR-8-DSB	256K	(75)	460	(209)	**$11,000**
AR-12G-6B	266K	(78)	615	(279)	**$15,170**
AR-12G-6B-DSB	212K	(62)	475	(215)	**$14,170**
AR-24G-4B	222K	(65)	630	(286)	**$12,500**
AR-24G-4B-DSB	168K	(49)	490	(222)	**$14,490**
AR-36G-2B	178K	(52)	645	(293)	**$17,160**
AR-36G-2B-DSB	124K	(37)	505	(229)	**$16,160**
AR-48G	134K	(40)	660	(299)	**$18,870**
AR-48G-DSB	80K	(24)	520	(236)	**$17,870**

Note: "DSB" = Double Storage Base. "G" = Manual Griddle Top. "B" = Burners.

48" RESTAURANT RANGES

One 26½" Oven and Storage Base



AR-8-CL-SBR
Shown with optional casters, convection oven, and storage base.

Model	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
AR-8-126L-SBR	291K	(86)	570	(259)	**$13,000**
AR-8-CL-SBR	286K	(84)	643	(292)	**$16,000**
AR-12G-6B-126L-SBR	247K	(73)	585	(265)	**$15,170**
AR-12G-6B-CL-SBR	242K	(71)	658	(298)	**$18,170**
AR-24G-4B-126L-SBR	203K	(60)	590	(268)	**$12,500**
AR-24G-4B-CL-SBR	198K	(58)	663	(301)	**$19,490**
AR-36G-2B-126L-SBR	159K	(47)	605	(274)	**$17,160**
AR-36G-2B-CL-SBR	154K	(45)	678	(308)	**$20,160**
AR-48G-126L-SBR	115K	(34)	620	(281)	**$19,130**
AR-48G-CL-SBR	110K	(32)	693	(314)	**$22,130**
Plate Casters 6" High (set of 4)				A35117	**$450**

For options and accessories, see page 4.

"126L-SBR" = (1) 26-1/2" Standard Oven Left (1) Storage Base Right.
"CL-SBR" = (1) 26-1/2" Convection Oven Left (1) Storage Base Right.
"G" = Manual Griddle Top. "B" = Burners.

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60" RESTAURANT RANGES

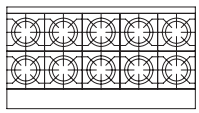
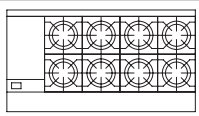
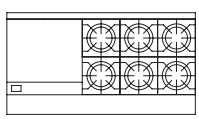
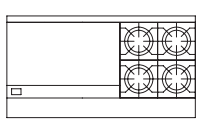
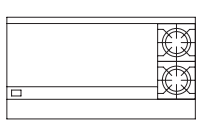
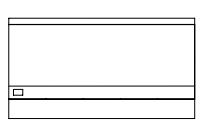
Two 26½" (673) Ovens



AR-10
Shown with optional casters.



AR-24G-6B
Shown with optional casters.

	Model	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
	AR-10	390K	(114)	705	(320)	**$15,000**
	AR-10-CL-126R	385K	(113)	778	(353)	**$19,000**
	AR-10-CL-SBR	350K	(103)	708	(321)	**$18,500**
	AR-10-CC	380K	(112)	851	(386)	**$22,000**
	AR-10-126L-SBR	355K	(104)	635	(288)	**$14,500**
	AR-10-DSB	320K	(94)	565	(256)	**$14,000**
	AR-12G-8B	346K	(101)	720	(327)	**$19,670**
	AR-12G-8B-CL-126R	341K	(100)	793	(360)	**$22,670**
	AR-12G-8B-CL-SBR	306K	(90)	723	(328)	**$21,170**
	AR-12G-8B-CC	336K	(99)	866	(393)	**$25,700**
	AR-12G-8B-126L-SBR	311K	(91)	650	(295)	**$19,170**
	AR-12G-8B-DSB	276K	(81)	580	(263)	**$18,670**
	AR-24G-6B	302K	(89)	735	(333)	**$15,500**
	AR-24G-6B-CL-126R	297K	(87)	808	(367)	**$23,000**
	AR-24G-6B-CL-SBR	262K	(77)	738	(335)	**$22,500**
	AR-24G-6B-CC	292K	(86)	881	(400)	**$26,000**
	AR-24G-6B-126L-SBR	267K	(79)	665	(302)	**$19,500**
	AR-24G-6B-DSB	232K	(68)	595	(270)	**$14,500**
	AR-36G-4B	258K	(76)	750	(340)	**$17,850**
	AR-36G-4B-CL-126R	253K	(74)	823	(373)	**$23,800**
	AR-36G-4B-CL-SBR	218K	(64)	753	(342)	**$23,300**
	AR-36G-4B-CC	248K	(73)	896	(406)	**$26,800**
	AR-36G-4B-126L-SBR	223K	(66)	680	(308)	**$21,300**
	AR-36G-4B-DSB	188K	(55)	610	(277)	**$16,850**
	AR-48G-2B	214K	(63)	765	(347)	**$22,100**
	AR-48G-2B-CL-126R	209K	(61)	838	(380)	**$25,100**
	AR-48G-2B-CL-SBR	174K	(51)	768	(348)	**$24,600**
	AR-48G-2B-CC	204K	(60)	911	(413)	**$28,100**
	AR-48G-2B-126L-SBR	179K	(53)	695	(315)	**$21,600**
	AR-48G-2B-DSB	144K	(43)	625	(283)	**$21,100**
	With (2) Standard Ovens Only					
	AR-60G	170K	(50)	780	(354)	**$23,000**

"CL-126R" = (1) Convection Oven Left (1) 26-1/2" Standard Oven Right.
"CL-SBR" = (1) Convection Oven Left (1) Storage Base Right.
"CC" = (2) Convection Ovens.
"126L-SBR" = (1) 26-1/2" Standard Oven Left (1) Storage Base Right.
"DSB" = (2) Storage Bases.
"G" = Manual Griddle Top. "B" = Burners.

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72" RESTAURANT RANGES

Two 26½" (673) Ovens



AR-12
Shown with optional casters and double standard ovens.

STANDARD FEATURES

- Two piece removable and easy to clean burners
- Burners rated at 32,000 BTU/hr. each
- Cast-iron top grates
- Removable full width spill tray
- One pilot for each burner for instant ignition



AR-36G-6B
Shown with optional casters and 6" stub back.

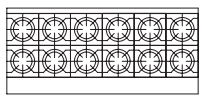
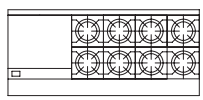
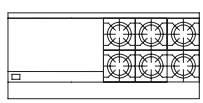
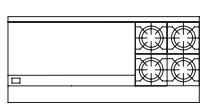
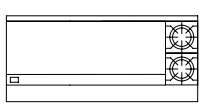
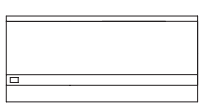
	Model	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
	AR-12	454K	(133)	810	(367)	**$21,500**
	AR-12-CL-126R	449K	(132)	883	(401)	**$24,500**
	AR-12-CL-SBR	414K	(122)	813	(369)	**$24,000**
	AR-12-CC	444K	(131)	956	(434)	**$27,500**
	AR-12-126L-SBR	419K	(123)	740	(336)	**$21,000**
	AR-12-DSB	384K	(113)	670	(304)	**$20,500**
	AR-24G-8B	366K	(108)	840	(381)	**$23,500**
	AR-24G-8B-CL-126R	361K	(106)	913	(414)	**$26,500**
	AR-24G-8B-CL-SBR	326K	(96)	843	(382)	**$26,000**
	AR-24G-8B-CC	356K	(104)	986	(447)	**$29,500**
	AR-24G-8B-126L-SBR	331K	(97)	770	(349)	**$23,000**
	AR-24G-8B-DSB	296K	(87)	700	(318)	**$22,500**
	AR-36G-6B	322K	(95)	855	(388)	**$19,000**
	AR-36G-6B-CL-126R	317K	(93)	928	(421)	**$27,630**
	AR-36G-6B-CL-SBR	282K	(83)	858	(389)	**$27,130**
	AR-36G-6B-CC	312K	(92)	1001	(454)	**$30,630**
	AR-36G-6B-126L-SBR	287K	(84)	785	(356)	**$18,500**
	AR-36G-6B-DSB	252K	(74)	715	(324)	**$18,000**
	AR-48G-4B	278K	(82)	870	(395)	**$25,880**
	AR-48G-4B-CL-126R	273K	(80)	943	(428)	**$28,880**
	AR-48G-4B-CL-SBR	238K	(70)	873	(375)	**$28,380**
	AR-48G-4B-CC	268K	(79)	1016	(461)	**$32,880**
	AR-48G-4B-126L-SBR	243K	(72)	800	(363)	**$25,380**
	AR-48G-4B-DSB	208K	(61)	730	(331)	**$24,880**
	With (2) Standard Ovens Only AR-60G-2B	234K	(69)	885	(401)	**$29,700**
	AR-72G	190K	(56)	900	(408)	**$31,120**

Plate Casters 6" High (set of 6) A35118 **$600**

For options and accessories, see page 4.

"CL-126R" = (1) Convection Oven Left (1) 26-1/2" Standard Oven Right.
"CL-SBR" = (1) Convection Oven Left (1) Storage Base Right.
"CC" = (2) Convection Ovens.
"126L-SBR" = (1) 26-1/2" Standard Oven Left (1) Storage Base Right.
"DSB" = (2) Storage Bases.
"G" = Manual Griddle Top. "B" = Burners.

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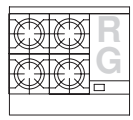
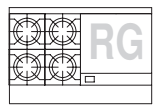
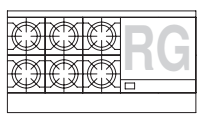
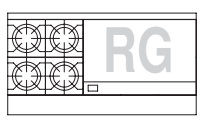
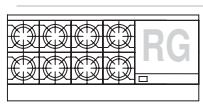
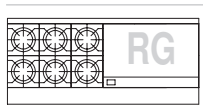
RESTAURANT RANGES WITH RAISED GRIDDLES (3/4" PLATE)



AR-6B-24RG
Shown with optional casters.



Raised Griddle Broiler offers cooking flexibility and optimizes space.

	Model	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
	AR-4B-12RG	183K	(54)	425	(193)	**$13,000**
	AR-4B-12RG-C	178K	(52)	498	(226)	**$16,030**
	AR-4B-12RG-SB	148K	(44)	355	(161)	**$12,500**
	AR-4B-24RG	222K	(65)	630	(286)	**$18,000**
	AR-4B-24RG-126L-SBR	203K	(60)	590	(268)	**$20,000**
	AR-4B-24RG-CL-SBR	198K	(58)	590	(268)	**$23,500**
	AR-4B-24RG-DSB	168K	(49)	490	(222)	**$17,000**
	AR-6B-24RG	302K	(89)	795	(361)	**$22,000**
	AR-6B-24RG-CL-126R	297K	(87)	868	(394)	**$25,000**
	AR-6B-24RG-CL-SBR	262K	(77)	798	(362)	**$24,500**
	AR-6B-24RG-CC	292K	(86)	941	(427)	**$28,000**
	AR-6B-24RG-126L-SBR	267K	(79)	725	(329)	**$21,500**
	AR-6B-24RG-DSB	232K	(68)	655	(297)	**$21,000**
	AR-4B-36RG	258K	(76)	810	(367)	**$23,900**
	AR-4B-36RG-CL-126R	253K	(74)	883	(401)	**$26,900**
	AR-4B-36RG-CL-SBR	218K	(64)	813	(369)	**$26,400**
	AR-4B-36RG-CC	248K	(72)	956	(434)	**$29,900**
	AR-4B-36RG-126L-SBR	223K	(66)	740	(336)	**$23,400**
	AR-4B-36RG-DSB	188K	(55)	670	(304)	**$22,900**
	AR-8B-24RG	366K	(107)	840	(381)	**$26,250**
	AR-8B-24RG-CL-126R	361K	(106)	913	(414)	**$29,250**
	AR-8B-24RG-CL-SBR	326K	(96)	843	(382)	**$28,750**
	AR-8B-24RG-CC	356K	(104)	986	(447)	**$32,250**
	AR-8B-24RG-126L-SBR	331K	(97)	770	(349)	**$25,750**
	AR-8B-24RG-DSB	296K	(87)	700	(318)	**$25,250**
	AR-6B-36RG	322K	(95)	855	(388)	**$28,580**
	AR-6B-36RG-126L-SBR	287K	(84)	785	(356)	**$28,080**
	AR-6B-36RG-DSB	252K	(74)	715	(324)	**$27,580**
	Plate Casters 6" High (set of 4)			A35117		**$450**

For options and accessories, see page 4.

"CL-126R" = (1) Convection Oven Left (1) 26-1/2" Standard Oven Right.
"CL-SBR" = (1) Convection Oven Left (1) Storage Base Right.
"CC" = (2) Convection Ovens.
"126L-SBR" = (1) 26-1/2" Standard Oven Left (1) Storage Base Right.
"DSB" = (2) Storage Bases.
"G" = Manual Griddle Top. "B" = Burners.

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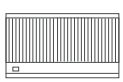
RESTAURANT RANGES WITH RADIANT BROILER TOPS

FEATURES

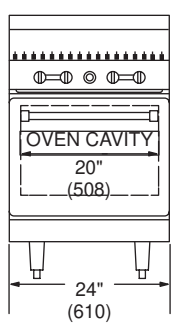
- Height of the unit is 38"
- Available in 24", 36", 48" width
- Equipped with one 15,000 BTU/hr. rated steel burner at every 6" width
- Removable cast-iron radiants to sear without flame flare up
- Heavy duty reversible cast-iron top grates
- Stainless steel pilots for each burner
- One manual gas control valve per burner
- 6" stub back is standard on radiant broiler ranges



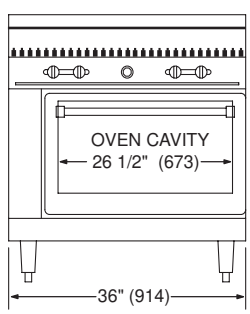
AR-4RB
Shown with optional casters.

	Model	Description	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
	AR-2RB	(1) 20" Space Saver Standard Oven	87K	(26)	400	(181)	**$13,451**
	AR-2RB-SB	Storage Base	60K	(18)	330	(150)	**$13,002**
	AR-3RB	(1) 26½" Standard Oven	125K	(37)	570	(259)	**$14,799**
	AR-3RB-C	(1) 26½" Convection Oven	120K	(36)	643	(292)	**$17,799**
	AR-3RB-SB	Storage Base	90K	(27)	500	(227)	**$14,350**
	AR-4RB-126L-SBR	(1) 26½" Standard Oven Left and Storage Base Right	155K	(46)	640	(290)	**$16,795**
	AR-4RB-CL-SBR	(1) 26½" Convection Oven Left and Storage Base Right	150K	(44)	713	(323)	**$23,834**
	AR-4RB	(2) 20" Space Saver Standard Ovens	174K	(51)	686	(311)	**$15,975**
		Plate Casters 6" High (set of 4) A35117					**$450**

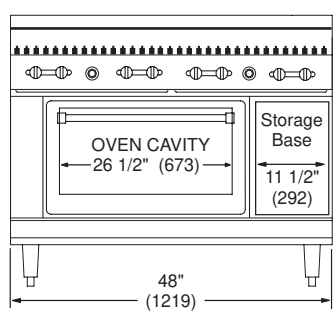
Front AR-2RB



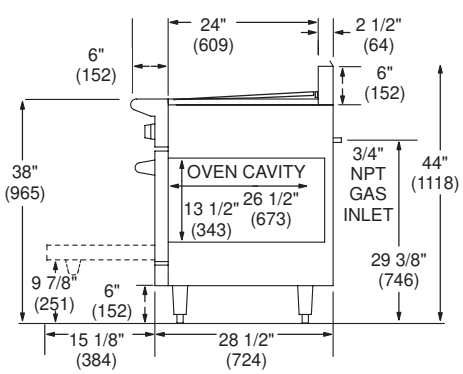
Front AR-3RB



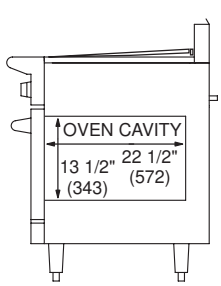
Front AR-4RB



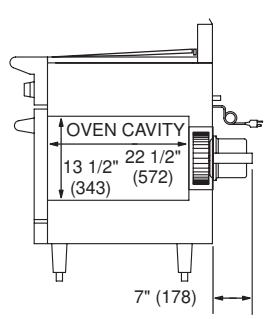
Side AR-2B Oven Base



Side Standard Oven Base



Side Convection Oven Base



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CHEESEMELTERS AND SALAMANDERS

CHEESEMELTER INFRARED BROILERS



ARCM-36

Model	Width	Depth	Height	# Burners	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
ARCM-24	24" (610)	18" (458)	21½" (547)	1	25K	(7)	125	(57)	**$4,500**
ARCM-36	36" (915)	18" (458)	21½" (547)	1	35K	(11)	149	(68)	**$5,500**
ARCM-48	48" (1220)	18" (458)	21½" (547)	2	40K	(12)	188	(85)	**$6,500**
ARCM-60	60" (1524)	18" (458)	21½" (547)	2	55K	(17)	224	(102)	**$9,500**
ARCM-72	72" (1829)	18" (458)	21½" (547)	2	70K	(21)	280	(127)	**$10,500**
Extra Racks:	24" (914)	A31011							**$350**
	36" (914)	A31012							**$450**
	48" (1219)	A31013							**$550**
	60" (1524)	A31014							**$650**
	72" (1829)	A31037							**$750**

SALAMANDER SINGLE CONTROL BROILERS



ARSM-36

Model	Width	Depth	Height	# Burners	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
ARSM-36	36" (915)	18" (458)	21½" (547)	1	35K	(11)	200	(91)	**$6,500**

SALAMANDER DUAL CONTROL BROILERS

Two infrared burners with independent controls is standard.



ARSB-36

Model	Width	Depth	Height	# Burners	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
ARSB-36	36" (915)	18½" (470)	17¾" (451)	2	36K	(11)	200	(91)	**$9,500**

SALAMANDER AND CHEESEMELTER BROILERS ACCESSORIES

Range Mount Kit, to install onto an AR Range (Select left or right side mount units 48" and above)		**$750**
Range Mount Kit, factory installed and crated		**$1,990**
Wall Mount Brackets for Salamanders and Cheesemelters:		
ARCM-24	A37975	**$898**
ARSB-36, ARSM-36 and ARCM-36	A37909	**$898**
ARCM-48	A37951	**$898**
ARCM-60	A37950	**$950**
ARCM-72	A37949	**$950**

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CONVECTION OVENS
GAS AND ELECTRIC



Indicator light On when unit is powered up

Toggle On/Off switch and cool down mode

Independent time and temperature controls provide maximum versatility for general baking and roasting

Temperature control:
High efficiency, reliable thermostat ranging from 250°F to 500°F (121°C to 260°C)

Electric timer with buzzer that alerts when cooking cycle is complete

Light switch allows viewing of cooking surface

Two speed fan switch controls (high or low speed)



M-2

FEATURES

- Two glass doors come standard on all convection ovens
- All stainless steel front, sides, and top
- Pre-heats to 350°F (177°C) in under 15 minutes
- Stainless steel doors, hinges, and gaskets
- 50/50 dependent doors swing open 135°, open and close both doors simultaneously, with large windows for easy viewing
- Five racks with twelve position rack guides (Standard or Bakery)
- Stainless steel bottom shelf included on single deck units
- Casters included on all double deck convection ovens (legs in lieu of casters A35001)

OPTIONS

Plate Casters 6" (set of 4) Single	A35117	**$450**
Oven Racks: Standard Depth	A31082	**$250**
Oven Racks: Bakery Depth	A31000	**$250**
One Point Gas Connection For Double Deck Ovens	A23059	**$970**
Stainless Steel Enclosed Back Per Deck	A37835	**$1,047**
Stacking kit	A37825	**$800**
Stacking kit with casters	A37800	**$1,250**

DOOR OPTIONS (NO CHARGE)

Two Solid Doors
One Solid Door and Glass Door

COOLING / STORAGE RACKS

Standard Depth (5 Racks with 2 Support Guides)	A37808	**$1,767**
Bakery Depth (5 Racks with 2 Support Guides)	A37803	**$1,767**

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CONVECTION OVENS GAS AND ELECTRIC

MODEL OPTIONS:

Gas:

Standard Depth:

- MSD: 75,000 BTU/hr.
- MSD-HE: 54,000 BTU/hr. ENERGY STAR® Certified model

Bakery Depth:

- M: 90,000BTU/hr.
- M-HE: 60,000 BTU/hr. ENERGY STAR® Certified model

Electric:

Standard Depth:

- MSDE: 12KW

Bakery Depth:

- ME: 12KW



MSD-1
Shown with optional casters.

GAS CONVECTION OVENS

Model	Description	Width	Depth	Height	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
MSD-1	Single Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	66" (1626)	75K	(22)	550	(250)	**$11,650**
MSD-2	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	76" (1727)	150K	(44)	1100	(500)	**$23,300**
M-1	Single Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1626)	90K	(27)	640	(291)	**$13,150**
M-2	Double Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	76" (1727)	180K	(53)	1280	(582)	**$26,300**

ELECTRIC CONVECTION OVENS

Model	Description	Width	Depth	Height	Phase (kW)	Ship Weight Lbs	(kg)	Price
MSDE-1	Single Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	37 1/4" (946)	66" (1727)	(12)	550	(250)	**$11,650**
MSDE-2	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	37 1/4" (946)	76 1/4" (1937)	(24)	1100	(500)	**$23,300**
ME-1	Single Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1727)	(12)	640	(291)	**$13,150**
ME-2	Double Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	76 1/4" (1937)	(24)	1280	(581)	**$26,300**

Must specify voltage when ordering (240v or 208v) and phase (1ph or 3ph) Electric ovens – 12 kW per deck heating element

ENERGY STAR® GAS CONVECTION OVENS

Model	Description	Width	Depth	Height	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
MSD-1HE	Single Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	60" (1524)	54K	(18)	545	(245)	**$13,150**
MSD-2HE	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	75" (1905)	108K	(35)	1015	(460)	**$26,300**
M-1HE	Single Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1626)	70K	(27)	640	(291)	**$14 650**
M-2HE	Double Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	76" (1727)	140K	(53)	1280	(582)	**$29,300**

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LARGE CAPACITY OVENS
SINGLE AND DOUBLE DECK



ARLM-2

ARLM-1

All shown with optional casters.

Oven's internal cavity dimensions:
42"W x 33-1/2"D x 17"H

FEATURES

- Stainless steel rugged exterior body
- All stainless steel interior construction
- 40,000 BTU/hr. per oven deck
- Ideal for cooking whole and large meat products
- Heavy gauge welded stainless steel frame construction provides stability and long life to the range
- Thermostatic control from 150°F to 500°F (66°C to 260°C)
- 100% safety gas shut off valve
- Special designed cavity for even heat throughout the oven

					Gas Output		Ship Weight		
Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Price
ARLM-1	52" (1321)	37½" (953)	32" (813)	2	40K	(12)	620	(281)	**$19,466**
ARLM-2	52" (1321)	37½" (953)	58¾" (1493)	4	80K	(23)	1240	(562)	**$38,907**
Plate Casters 6" High (set of 4) A35117									**$450**

LOW BOY
ROAST AND BAKE OVENS



ARLB-36
Shown with optional casters.

				Gas Output		Ship Weight		
Model	Width (mm)	Depth (mm)	Height (mm)	BTU/hr.	(kW)	Lbs	(kg)	Price
26½" Standard Oven								
ARLB-36	36" (914)	26¾" (679)	30" (762)	35K	(11)	300	(136)	**$7,000**
26½" Convection Oven								
ARLB-36-C	36" (914)	26¾" (679)	30" (762)	30K	(9)	350	(159)	**$10,000**
26½" Standard Ovens, Stacked								
ARDS-36	36" (914)	26¾" (679)	54" (1372)	70K	(22)	600	(273)	**$14,409**
26½" Convection and (1) Standard Ovens								
ARDS-36-C-126	36" (914)	26¾" (679)	54" (1372)	60K	(18)	700	(318)	**$20,407**
Plate Casters 6" High (set of 4) A35117								**$450**

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FRYERS

FEATURES

- All stainless steel front and sides
- Heavy gauge stainless steel tank
- Cast iron burners
- Special alloy metal diffuser located in the burner tube for better heat transfer
- Millivolt control system with safety shut off
- Thermostatic control with 200°F to 400°F range
- Large cool zone below the tubes hold in particles
- 5 year tank prorated warranty

UNITS INCLUDE:

- Fryer baskets
- Nickel plated fryer rack
- Wire mesh fryer baskets with coated handles
- 1-1/4" full port drain valve for easy and safe oil removal
- 6" legs

SINGLE VAT UNITS

		Oil Capacity		Gas Output		Working Dimension				Ship Weight		
Model	Description	Lbs	Liters	BTU/hr.	(kW)	Width	Depth	Cooking Area	Burner Tubes	Lbs	(kg)	Price
AF-35/50	Full Size S/S Pot	50	23	120K	(22)	15½" (394)	30½" (783)	(1) 14" x 14" (356) x (356)	3	150	(68)	**$3,000**
AF-50HE	Full Size S/S Pot	50	23	75K	(22)	15½" (394)	30½" (783)	(1) 14" x 14" (356) x (356)	3	150	(68)	**$3,500**
AF-75	Full Size Large S/S Pot	75	34	160K	(47)	19½"(495)	34¾" (870)	18" x 18" (457) x (457)	4	198	(90)	**$6,000**

Plate Casters 6" High (set of 4) A35117 **$450**



AF-35/50
Shown with optional casters.



AF-50HE
Shown with optional casters.
ENERGY STAR® Certified Model



AF-75
Shown with optional casters.

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COMBO FRYERS

Model	Description	Oil Capacity Lbs	Oil Capacity Liters	Gas Output BTU/hr.	Gas Output (kW)	Working Dimension Width	Working Dimension Depth	Cooking Area	Burner Tubes	Ship Weight Lbs	Ship Weight (kg)	Price
AF-50/25	Half And Full Size S/S Pots	50/25	34	120K/80K	(59)	22¾" (578)	30¼" (768)	(1) 8¾" x 14" (171) x (356)	5	225	(102)	**$13,000**
AF-25/25	(2) 25 Lbs Fryer Connected	25/25	23	80K/80K	(47)	15½" (394)	30½" (783)	(1) 14" x 14" (356) x (356)	3	198	(90)	**$10,000**
AF-25/DS	25 Lbs Fryer-Dump Station Combo	75	34	160K	(47)	19½"(495)	34¾" (870)	18" x 18" (457) x (457)	4	198	(90)	**$6,500**



AF-50/25
Shown with optional casters.



AF-25/25



AF-25/DS
Shown with optional casters.

COUNTERTOP FRYER

FEATURES

- Stainless steel fry vessel with sloped bottom
- 15 pound fryer
- Snap-acting mechanical thermostat holds oil temperature accurately at any temperature between 200°F and 400°F (94°C and 205°C). 30,000 BTU/hr. infrared burners provide fast recovery
- Two fryer baskets
- Millivolt burner requires no electrical connection
- Stainless steel tank
- High limit switch with a safety shut-off
- 4" adjustable legs
- 5 year tank prorated warranty



AR-GCF-15

Model	Description	Gas Output BTU/hr.	Gas Output (kW)	Ship Weight Lbs	Ship Weight (kg)	Price
AR-GCF-15	Gas Countertop Fryer	30K	(8)	95	(43)	**$4,500**

FRYER ACCESSORIES

Baskets for AR-GCF-15-15 (set of 2)	A33004	**$271**
Baskets for AF-50HE (set of 2)	A33000	**$551**
Baskets for AF-75 (set of 2)	A33001	**$747**
Manifold Gas Shut-Off Valve (3/4" NPT)	A80117	**$265**
Stainless Steel Joiner Strip, AF-25	A99397	**$210**
Stainless Steel Joiner Strip, AF-50HE	A99412	**$210**
Stainless Steel Joiner Strip, AF-75	A99413	**$210**
Stainless Steel Vat Cover, AR-GCF-15	A99907	**$210**
Stainless Steel Vat Cover, AF-25	A99456	**$280**
Stainless Steel Vat Cover, AF-50HE	A99415	**$280**
Stainless Steel Vat Cover, AF-75	A99458	**$280**
Stainless Steel Splash Guard, AF-25 LT.	A99197	**$275**
Stainless Steel Splash Guard, AF-25 RT.	A99198	**$275**
Stainless Steel Splash Guard, AF-50HE LT.	A99251	**$275**
Stainless Steel Splash Guard, AF-50HE RT.	A99252	**$275**
Stainless Steel Splash Guard, AF-75 LT.	A99342	**$275**
Stainless Steel Splash Guard, AF-75 RT.	A99343	**$275**
Heat Lamp for model #AF-DS	A65000	**$2,186**
3/4" x 48" Quick Disconnect w/Restraining Device	A53200	**$750**
3/4" x 60" Quick Disconnect w/Restraining Device	A53201	**$900**

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COUNTERTOP BURNERS / HOT PLATES

FEATURES

- Single or double depth units available
- Two piece lift off 32,000 BTU/hr. burners
- Heavy duty removable 12″ x 12″cast-iron grates
- Manual gas control valve for each burner
- Stainless steel pilots on each burner
- Full width removable stainless steel crumb tray for easy cleaning
- 4” back riser
- 4” adjustable inset legs to accommodate a marine edge base
  - 4 legs on 12″ to 48″ models - 6 legs on 60” and 72″models

NEW!



ARSHP-36-6

NEW!



ARSHP-36-3

					Gas Output		Ship Weight		
Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Price
ARSHP-12-2	12" (305)	30" (762)	10" (254)	2	64K	(19)	95	(43)	**$1,972**
ARSHP-24-2	24" (610)	18" (458)	10" (254)	2	64K	(19)	95	(43)	**$2,247**
ARSHP-24-4	24" (610)	30" (762)	10" (254)	4	128K	(38)	145	(66)	**$3,035**
ARSHP-36-3	36" (914)	18" (458)	10" (254)	3	96K	(28)	115	(52)	**$3,528**
ARSHP-36-6	36" (914)	30" (762)	10" (254)	6	192K	(56)	210	(95)	**$3,911**
ARSHP-48-4	48" (1220)	18" (458)	10" (254)	4	128K	(38)	140	(64)	**$4,703**
ARSHP-48-8	48" (1220)	30" (762)	10" (254)	8	256K	(75)	270	(122)	**$5,649**
ARSHP-60-10	60" (1524)	30" (762)	10" (254)	10	320K	(94)	325	(147)	**$8,274**

COUNTERTOP EQUIPMENT STANDS FOR ARS SERIES

- Stainless steel equipment stand with flat shelf
- 1.75" splash on sides and back
- Available with casters or bullet legs (legs and casters are not interchangeable)

MODEL	DESCRIPTION	PRICE
OV-STND-2424-C	ARS Stand 24"H 24"W Casters	**$2,000**
OV-STND-2424-L	ARS Stand 24"H 24"W Legs	**$2,000**
OV-STND-2436-C	ARS Stand 24"H 36"W Casters	**$2,400**
OV-STND-2436-L	ARS Stand 24"H 36"W Legs	**$2,400**
OV-STND-2448-C	ARS Stand 24"H 48"W Casters	**$2,750**
OV-STND-2448-L	ARS Stand 24"H 48"W Legs	**$2,750**
OVE-STND-2460-C	ARS Stand 24"H 60"W Casters	**$3,250**
OVE-STND-2460-L	ARS Stand 24"H 60"W Legs	**$3,250**
OVE-STND-2472-C	ARS Stand 24"H 72"W Casters	**$3,500**
OVE-STND-2472-L	ARS Stand 24"H 72"W Legs	**$3,500**



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COUNTERTOP MANUAL/THERMOSTATIC GRIDDLES

FEATURES

- Stainless steel sides, front, and landing ledge
- Modulating thermostat 30,000 BTU/hr. burner for every 12″ of cooking surface for even cooking
- Manually controlled griddle 30,000 BTU/hr. burners
- Spatula width (3") grease trough
- Large capacity grease drawer - Large units (48", 60", 72") come standard with 2 drawers (ARS Series)
- 4" adjustable inset legs to accommodate a marine edge base - 4 legs on 12″ to 48″ models -6 legs on 60" and 72" models

Equipment stands available, see page 18.

NEW!



ARSTG-36

MANUAL 1" THICK AND 21" DEEP COOKING SURFACE

Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Gas Output / Ship Weight Price
ARSMG-12	12" (305)	32" (813)	17" (432)	1	30K	(9)	142	(65)	**$3,675**
ARSMG-24	24" (610)	32" (813)	17" (432)	2	60K	(18)	254	(115)	**$4,620**
ARSMG-36	36" (915)	32" (813)	17" (432)	3	90K	(26)	343	(156)	**$6,105**
ARSMG-48	48" (1220)	32" (813)	17" (432)	4	120K	(35)	438	(199)	**$7,560**
ARSMG-60	60" (1524)	32" (813)	17" (432)	5	150K	(44)	600	(272)	**$9,712**
ARSMG-72	72" (1829)	32" (813)	17" (432)	6	180K	(53)	700	(318)	**$11,130**

THERMOSTATIC

Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Gas Output / Ship Weight Price
ARSTG-12	12" (305)	32" (813)	17" (432)	1	30K	(9)	145	(66)	**$4,043**
ARSTG-24	24" (610)	32" (813)	17" (432)	2	60K	(18)	254	(115)	**$5,775**
ARSTG-36	36" (915)	32" (813)	17" (432)	3	90K	(26)	343	(156)	**$7,875**
ARSTG-48	48" (1220)	32" (813)	17" (432)	4	120K	(35)	438	(199)	**$9,975**
ARSTG-60	60" (1524)	32" (813)	17" (432)	5	150K	(44)	600	(272)	**$13,650**
ARSTG-72	72" (1829)	32" (813)	17" (432)	6	180K	(53)	700	(318)	**$16,275**

MANUAL 1" THICK AND 24" DEEP COOKING SURFACE

Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Gas Output / Ship Weight Price
ARMG-24-24	24" (610)	35" (889)	17" (432)	2	60K	(18)	280	(127)	**$4,700**
ARMG-36-24	36" (915)	35" (889)	17" (432)	3	90K	(26)	385	(175)	**$6,050**
ARMG-48-24	48" (1220)	35" (889)	17" (432)	4	120K	(35)	490	(222)	**$8,200**
ARMG-60-24	60" (1524)	35" (889)	17" (432)	5	150K	(44)	665	(302)	**$10,250**
ARMG-72-24	72" (1829)	35" (889)	17" (432)	6	180K	(53)	770	(349)	**$12,100**



ARTG-36-24

THERMOSTATIC

Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Gas Output / Ship Weight Price
ARTG-24-24	24" (610)	35" (889)	17" (432)	2	60K	(18)	280	(127)	**$6,000**
ARTG-36-24	36" (915)	35" (889)	17" (432)	3	90K	(26)	385	(175)	**$8,000**
ARTG-48-24	48" (1220)	35" (889)	17" (432)	4	120K	(35)	490	(222)	**$10,500**
ARTG-60-24	60" (1524)	35" (889)	17" (432)	5	150K	(44)	665	(302)	**$14,000**
ARTG-72-24	72" (1829)	35" (889)	17" (432)	6	180K	(53)	770	(349)	**$17,000**

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COUNTERTOP SERIES (ARS) ACCESSORIES

COMING SOON

Common Plate Shelf

Sizes available 24" up to 72"



Condiment Rail

Holds 1/9th size pan 2" and 4" depth



RAISED GRIDDLE BROILERS

3/4" THICK AND 21" DEEP COOKING SURFACE



ARGB-36

FEATURES

- Stainless steel rugged exterior body
- Polished 3/4" thick steel griddle plate
- Easy pull-out broiler rack makes cleaning quick and simple
- Large capacity removable broiler grease tray
- 20,000 BTU/hr. burners for even heating
- 3" wide stainless steel grease channel with a large grease tray
- 21" deep cooking surface
- 4" adjustable legs

					Gas Output		Ship Weight		
Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Price
ARGB-24	24" (610)	32" (813)	16" (407)	2	40K	(12)	330	(150)	**$6,732**
ARGB-36	36" (915)	32" (813)	16" (407)	3	60K	(18)	430	(195)	**$8,063**
ARGB-48	48" (1220)	32" (813)	16" (407)	4	80K	(23)	550	(249)	**$10,693**

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COUNTERTOP RADIANT CHARBROILERS

NEW!



ARSRB-36

FEATURES

- Stainless steel front, sides, and landing ledge
- 15,000 BTU/hr. burners every 6”
- Heavy duty cast-iron radiant for even heating
- Two grate positions for cooking
- 4” side and back splash
- Reversible cast-iron grates
- Stainless steel grease pan for easy cleaning
- 21″ deep cooking surface
- 4” adjustable inset legs to accommodate a marine edge base
  - 4 legs on 12″ to 48″ models - 6 legs on 60” and 72” models

Equipment stands available, see page 18.

					Gas Output		Ship Weight		
Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Price
ARSRB-12	12" (305)	29" (737)	10" (254)	2	30K	(9)	120	(55)	**$4,725**
ARSRB-24	24" (610)	29" (737)	10" (254)	4	60K	(18)	210	(95)	**$5,775**
ARSRB-36	36" (915)	29" (737)	10" (254)	6	90K	(26)	285	(129)	**$6,825**
ARSRB-48	48" (1220)	29" (737)	10" (254)	8	120K	(35)	363	(165)	**$7,875**
ARSRB-60	60" (1524)	29" (737)	10" (254)	10	150K	(44)	400	(181)	**$9,450**
ARSRB-72	72" (1829)	29" (737)	10" (254)	12	180K	(53)	560	(254)	**$11,550**

CHAR-ROCK BROILERS



AECB-24

FEATURES

- True char-broiled flavor with natural volcanic lava rock
- Individually controlled 35,000 BTU/hr. cast-iron H-shaped burners
- Heavy duty reversible cast-iron 5" x 21" top grates
- Top grates can be positioned flat or sloped
- 4" adjustable legs

					Gas Output		Ship Weight		
Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Price
AECB-24	24" (610)	24" (610)	13¼" (337)	2	70K	(20)	169	(77)	**$5,000**
AECB-36	36" (915)	24" (610)	13¼" (337)	3	105K	(30)	327	(148)	**$6,000**
AECB-48	48" (1220)	24" (610)	13¼" (337)	4	140K	(41)	465	(211)	**$7,000**
AECB-60	60" (1524)	24" (610)	13¼" (337)	5	175K	(51)	600	(272)	**$9,000**
AECB-72	72" (1829)	24" (610)	13¼" (337)	6	210K	(62)	740	(336)	**$11,000**

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ADJUSTABLE GRATE RADIANT BROILERS WITH OPEN CABINET BASE

FEATURES

- Stainless steel exterior body
- 21" cooking depth
- Three position adjustable grate with easy lift handle
- 20,000 BTU/hr. burners for even heat distribution sears in flavor and assures fast and efficient cooking
- Heavy duty cast-iron top grates
- Full depth drip tray to contain grease
- 24", 30", and 36" units equipped with 1 adjustable rack
- 48", 60", and 72" units equipped with 2 separate adjustable racks
- 6" adjustable legs on floor models



ADJF-24
Shown with optional casters.

					Gas Output			Ship Weight		
Model	Width	Depth	Height	# Burner	BTU/hr.	(kW)	Rack	Lbs	(kg)	Price
ADJF-24	24" (610)	28½" (724)	36" (915)	4	80K	(23)	1	335	(152)	**$13,500**
ADJF-36	36" (915)	28½" (724)	36" (915)	6	120K	(35)	1	425	(193)	**$15,500**
ADJF-48	48" (1220)	28½" (724)	36" (915)	8	160K	(47)	2	530	(240)	**$20,000**
ADJF-60	60" (1524)	28½" (724)	36" (915)	10	200K	(59)	2	660	(300)	**$24,000**
ADJF-72	72" (1829)	28½" (724)	36" (915)	12	240K	(70)	2	775	(352)	**$30,000**
Plate Casters 6" High (set of 4)			A35117							**$450**
Plate Casters 6" High (set of 6)			A35118							**$600**

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WOOD FIRED BROILER WITH LOG LIGHTER

FEATURES

- Unit and stand with 6" adjustable legs
- Stainless steel rugged exterior body
- Built in gas log lighter burner
- Large stainless steel door allows easy loading and moving of wood/charcoal
- Open bottom cast-iron grate design allows continuous updraft for optimum fuel combustion
- Heavy duty fire box is lined with refractory bricks that protect interior from burn out
- Broiler may use any type of wood or charcoal
- 5/16" round rod top grate included



AMSQ-30
Shown with optional casters.

					Gas Output		Ship Weight		
Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Price
AMSQ-30	30" (762)	27" (686)	18" (458)	1	30K	(9)	300	(136)	**$18,337**
AMSQ-36	36" (915)	27" (686)	18" (458)	1	30K	(9)	345	(157)	**$20,903**
AMSQ-48	48" (1220)	27" (686)	18" (458)	1	30K	(9)	405	(184)	**$23,250**
AMSQ-60	60" (1524)	27" (686)	18" (458)	2	60K	(18)	455	(206)	**$29,310**

Stainless Steel Back Splash Guards:	AMSQ-30	**$890**	AMSQ-36	**$990**	AMSQ-48	**$1,090**	AMSQ-60 **$1,290**
Stem Casters 6" High (set of 4)	A35119	**$450**					
Stem Casters 6" High (set of 6)	A35120	**$600**					

HORIZONTAL CHICKEN BROILERS



AHS-4836
Shown with optional casters.

FEATURES

- Unit and stand with 6" adjustable legs
- Stainless steel rugged exterior body
- Choice of 27" or 36" deep broiling surface
- Round rod cooking top grates specially designed for chicken broiling
- 40,000 BTU/hr. burners for even heat distribution
- Open bottom grate design allows continuous updraft for optimum fuel combustion

					Gas Output		Ship Weight		
Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Price
AHS-4827	48" (1220)	27"(686)	22" (559)	4	160K	(47)	270	(122)	**$13,128**
AHS-6027	60" (1524)	27"(686)	22" (559)	5	200K	(59)	370	(168)	**$17,505**
AHS-4836	48" (1220)	36" (915)	22" (559)	4	160K	(47)	300	(136)	**$17,437**
AHS-6036	60" (1524)	36" (915)	22" (559)	5	200K	(59)	400	(181)	**$21,999**

Stem casters 6" High (set of 4)	A35119	**$450**
Stem casters 6" High (set of 6)	A35120	**$600**

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COUNTERTOP RADIANT KEBOB BROILERS

FEATURES

- Individually controlled stainless steel burners 30,000 BTU/hr. each
- Heavy duty angled radiants for optimum heat distribution and removable for easy cleaning
- Angled radiants control flare-up while still imparting the char-broiled flavor
- Heavy gauge stainless steel frame spaced to allow support of the "shish" skewers
- Full width removable grease tray for easy cleaning
- One set of skewers (V-shape) comes standard with each unit, four skewers per foot
- 4" adjustable legs
- Equipment stands for kebob broilers available



ARKB-36
Shown with optional flat skewers.

					Gas Output		Ship Weight		
Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Price
ARKB-24	24" (610)	25" (635)	11¼" (286)	4	120K	(35)	200	(91)	**$10,987**
ARKB-36	36" (915)	25" (635)	11¼" (286)	6	180K	(53)	320	(145)	**$14,192**
ARKB-48	48" (1220)	25" (635)	11¼" (286)	8	240K	(71)	360	(163)	**$17,875**
ARKB-60	60" (1524)	25" (635)	11¼" (286)	10	300K	(88)	400	(181)	**$20,980**
ARKB-72	72" (1829)	25" (635)	11¼" (286)	12	360K	(106)	440	(200)	**$24,445**

Stainless Steel Skewers Available:	
V shape (18" A31043)	**$150**
Flat (18" A31041)	**$150**



ARKB-36R

COUNTERTOP RADIANT ROTISSERIE KEBOB BROILERS

Model	Width	Depth	Height	# Skewers	BTU/hr.	Price
ARKB-24-R	30" (762)	25" (635)	15" (381)	8	120K	**$28,500**
ARKB-36-R	42" (1067)	25" (635)	15" (381)	12	180K	**$37,000**
ARKB-48-R	54" (1372)	25" (635)	15" (381)	18	240K	**$45,900**
ARKB-60-R	66" (1677)	25" (635)	15" (381)	24	300K	**$52,800**
ARKB-72-R	78" (1677)	25" (635)	15" (381)	28	360K	**$54,617**

Must specify location of motor (L) or (R)

Stainless Steel Rotisserie Skewers Available:	
V shape (24" A31044)	**$175**
Flat (24" A31067)	**$175**

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VERTICAL INFRARED GAS BROILER



AVB-2E

FEATURES

- Our 65 lbs. capacity Gyro machine provides controlled broiling temperature and speeds
- Equipped with 15" round grease pan and 6-position skewer/spit assembly
- Adjustable (push forward, pull backward skewer/spit assembly)
- High efficiency infrared burners (each rated at 20,000 BTU/hr.) to heat, sear, and cook for tender meat
- Compact design or countertop installation
- Manual gas valve control for each burner



AVB-2E

					Gas Output		Ship Weight		
Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Price
AVB-2E	17" (432)	20" (508)	34" (864)	2	40K	(12)	125	(57)	**$4,500**
AVB-2	20" (508)	23½" (597)	34" (864)	2	40K	(12)	125	(57)	**$5,000**

INFRARED BRAZIL BROILERS



AROB-36

FEATURES

- High efficiency ceramic infrared burners producing 1800°F (983°C) heat at top surface of the burners
- High heat to sear in juices for great results
- Ideal for skewer cooking
- Full size grease pan to collect all excess oil
- 4" adjustable legs

					Gas Output		Ship Weight		
Model	Width	Depth	Height	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Price
AROB-36	36" (915)	28" (712)	22" (559)	3	92K	(27)	350	(159)	**$18,000**
AROB-48	48" (1220)	28" (712)	22" (559)	4	115K	(34)	400	(182)	**$19,800**
AROB-60	60" (1524)	28" (712)	22" (559)	5	138K	(47)	450	(227)	**$20,000**

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TEPPANYAKI JAPANESE STYLE GRIDDLES

3/4" Thick and 24" Deep Plate

FEATURES

- Stainless steel exterior body
- Stainless steel exterior frame suitable for drop-in or free-standing unit
- Polished 3/4" thick and 24" deep steel griddle plate
- 30,000 BTU/hr. round burner creates a hot zone in the center of the griddle
- Large capacity removable grease can
- Stainless steel grease channel



ARTY-48

Model	Width	Depth	Height	# Burners	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
ARTY-24	24" (610)	28" (712)	10½" (267)	1	30K	(9)	200	(91)	**$3,630**
ARTY-36	36" (915)	28" (712)	10½" (267)	1	30K	(9)	300	(136)	**$5,246**
ARTY-48	48" (1220)	28" (712)	10½" (267)	1	30K	(9)	365	(166)	**$7,072**
ARTY-60	60" (1524)	28" (712)	10½" (267)	1	30K	(9)	450	(204)	**$8,614**

Stainless Steel All Welded ½" Griddle Splash (24" - **$680**) (36" - **$880**) (48" - **$980**) (60" - **$1,280**)



ARWR-3R

RESTAURANT WOK RANGES (WITH HEAVY GAUGE STAINLESS STEEL TOP)

Model	Width	Depth	Height	# Burners	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
ARWR-3R	18" (458)	20" (508)	36" (915)	3-Ring	90K	(26)	122	(55)	**$3,630**



3-RING BURNER
Two adjustable valves.



ARWR-J13

RESTAURANT JET WOK RANGES (WITH HEAVY GAUGE STAINLESS STEEL TOP)

Model	Width	Depth	Height	# Burners	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
ARWR-J13	18" (458)	20" (508)	36" (915)	Jet	125K	(37)	145	(66)	**$3,630**
ARWR-J16	18" (458)	20" (508)	36" (915)	Jet	125K	(37)	145	(66)	**$3,745**



JET BURNER
23-Tip jet burner.

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STOCK POT RANGES

FEATURES

- Stainless steel exterior body
- Cast-iron 3-Ring 90,000 BTU/hr. burner
- Stainless steel pilots for instant ignition
- Dual control valves, one for inner and middle rings, second for the outer ring
- Full width removable grease tray for easy cleaning
- 6" adjustable legs



ARSP-18



SPSH-18

ECONOMY STYLE STOCK POT STOVES WITH LOW PROFILE

Model	Width	Depth	Height	# Burners	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
SPSH-18	18" (457)	21" (534)	18" (458)	3-Ring	90K	(26)	130	(59)	**$2,450**
SPSH-18-2	18" (457)	42" (1067)	18" (458)	3-Ring	180K	(53)	230	(104)	**$4,200**
Plate Casters 6" High (set of 4)						A35117			**$450**



3-RING BURNER
Two adjustable valves.

HEAVY DUTY STOCK POT STOVES

Model	Width	Depth	Height	# Burners	Gas Output BTU/hr.	(kW)	Ship Weight Lbs	(kg)	Price
ARSP-18	18" (458)	21" (534)	24" (610)	3-Ring	90K	(26)	155	(61)	**$2,680**
ARSP-18-2	18" (458)	42" (1067)	24" (610)	3-Ring	180K	(53)	280	(107)	**$4,900**
ARSP-J	18" (458)	21" (534)	24" (610)	Jet	125K	(37)	160	(61)	**$3,500**
ARSP-J-2	18" (458)	42" (1067)	24" (610)	Jet	250K	(73)	320	(107)	**$7,000**
Plate Casters 6" High (set of 4)						A35117			**$450**



23-TIP JET BURNER
High heat 125,000 BTU.



3-RING BURNER
Two adjustable valves.

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ROTISSERIE SERIES

FEATURES

- Heavy duty stainless steel exterior and interior body for durability
- 2½" deep stainless steel drip pan to keep chicken moist while cooking
- Burners made of 2" pipes for long efficient life and speedy heat recovery
- Spit receptacle located in grease free area for easy maintenance
- Casters included and factory installed at no extra cost on all ACB-7
- ACB-4 comes with 4" adjustable legs



ACB-4
Included with 4" adjustable legs.



ACB-7
Included with casters.

COUNTERTOP 4 SPIT CHICKEN ROTISSERIE

							Gas output		Ship weight		
Model	Width	Depth	Height	Spits	Birds	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Price
ACB-4	45½" (1156)	25½" (648)	55¾" (1416)	4	16-20	1	35K	(10)	525	(238)	**$20,000**

7 SPIT CHICKEN ROTISSERIE

							Gas output		Ship weight		
Model	Width	Depth	Height	Spits	Birds	# Burners	BTU/hr.	(kW)	Lbs	(kg)	Price
ACB-7	45½" (1156)	25½" (648)	81" (2058)	7	28-35	3	105K	(31)	730	(331)	**$32,000**

ACCESSORY

Spit Rod Assembly Complete with Handle and Prongs A31100 **$350**

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GREEN FLAME RANGES

FEATURES

- No standing pilots creating a safer kitchen
- Electronic ignition system on all burners, griddles, and ovens
- All units require power outlet, 115 amp three prong cord provided
- Available in sizes and configurations similar to our restaurant ranges
- Designed for light-duty cooking
- Ideal use for churches, fire departments, retirement homes, daycares, and other facilities where a commercial range is required



ARGF-6
Shown with optional casters.



ARGF-10-126L
Shown with optional casters.

TOP OPTIONS:

- 22,000 BTU/hr. burners
- 1" griddle plate with 20,000 BTU/hr. , manual or thermostatic control
- Griddle comes standard on the left



BASE OPTIONS:

- Standard Oven
- Convection oven
- Storage Base
- 60” units - One 20” oven on the right and one 26 1/2” oven on the left (Standard or Convection)



BACKRISER OPTIONS:

- Stub back
- High back
- High back with shelf



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GREEN FLAME MODELS

Model	Description	Gas Output BTU/hr.	Ship Weight Lbs	(kg)	Price
24" GREEN FLAME RANGE (20" SPACE SAVER OVEN)					
ARGF-4	4 Burners,Standard Oven	118K	315	(143)	**$13,000**
ARGF-4-SB	4 Burners,Storage Base	88K	355	(161)	**$12,500**
ARGF-12G-2B	12" Griddle,2 Burners,Standard Oven	94K	245	(111)	**$14,000**
ARGF-12G-2B-SB	12" Griddle,2 Burners,Storage Base	64K	370	(118)	**$13,500**
36" GREEN FLAME RANGE (26-1/2" OVEN)					
ARGF-6	6 Burners,Standard Oven	162K	406	(191)	**$15,950**
ARGF-6-C	6 Burners,Convection Oven	165K	456	(207)	**$18,590**
ARGF-24G-2B	24" Griddle,2 Burners,Standard Oven	114K	440	(204)	**$19,000**
ARGF-12G-4B	12" Griddle,4 Burners,Standard Oven	138K	425	(204)	**$17,717**
48" GREEN FLAME RANGE (TWO 20" SPACE SAVER OVENS)					
ARGF-8	8 Burners with 2 Space Saver Ovens	230K	600	(264)	**$23,000**
48" GREEN FLAME RANGE (ONE 26-1/2" OVEN/STORAGE BASE)					
ARGF-8B-126L-SB	8 Burners,Standard Oven/Storage Base	206K	580	(264)	**$23,000**
ARGF-8B-CL-SBR	8 Burners,Convection Oven/Storage Base	209K	630	(286)	**$26,000**
ARGF-24G-4B-126	24" Griddle,4 Burners,Standard Oven/Storage Base	158K	626	(284)	**$23,000**
ARGF-36G-2B-126	36" Griddle,2 Burners,Standard Oven/Storage Base	134K	640	(290)	**$25,000**
60" GREEN FLAME RANGE (ONE 26-1/2" OVEN/ONE 20" SPACE SAVER OVEN)					
ARGF-10-126L	10 Burners,Standard/Space Saver Ovens	277K	732	(332)	**$25,050**
ARGF-10-CL	10 Burners,Convection Oven/Space Saver Oven	277K	757	(343)	**$28,050**
ARGF-24G-6B-126L	24" Griddle,6 Burners,Standard/Space Saver Ovens	229K	765	(347)	**$25,000**
ARGF-24G-6B-CL	24" Griddle,6 Burners,Convection Oven/Space Saver Oven	229K	765	(347)	**$28,000**
ARGF-36G-4B-126L	36" Griddle,4 Burners,Standard/Space Saver Ovens	205K	765	(347)	**$26,000**
ARGF 36G-4B-CL	36" Griddle,4 Burners,Convection Oven/Space Saver Oven	205K	765	(347)	**$29,000**
72" GREEN FLAME RANGE (TWO 26-1/2" OVENS)					
ARGF-12	12 Burners,2 Standard Ovens	324K	1021	(463)	**$34,000**
ARGF-12-CC	12 Burners,2 Convection Ovens	330K	1071	(486)	**$40,000**
ARGF-24G-8B	24" Griddle,8 Burners,2 Standard Ovens	276K	1075	(488)	**$35,000**
ARGF-36G-6B	36" Griddle,6 Burners,2 Standard Ovens	252K	1100	(499)	**$35,500**
ARGF-48G-4B	48" Griddle, 4 Burners,2 Standard Ovens	228K	1145	(519)	**$36,000**

OPTIONAL FEATURES

Plate Casters 6" High (set of 4)	A35117	**$450**
Plate Casters 6" High (set of 6)	A35118	**$600**
Convection oven upgrade in place of standard oven (26½)		**$3,000**
Contact factory for storage base options		

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LIMITED WARRANTY
Last Updated: August 22, 2023

LIMITED WARRANTY; EXCLUSIVE REMEDY: THIS LIMITED WARRANTY GIVES THE PERSON OR ENTITY BUYING THE PRODUCTS (DEFINED BELOW) DIRECTLY FROM SELLER (DEFINED BELOW) (SUCH PERSON OR ENTITY, "CUSTOMER") SPECIFIC LEGAL RIGHTS AND CUSTOMER MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE. American Range Corporation ("Seller") warrants its products (the "Products") to be free from defects in material and workmanship under normal use and service and when stored, maintained, and installed in strict accordance with factory recommendations. Seller's sole obligation to Customer under this warranty is the repair or replacement by Seller or a Seller-authorized service agency, at Seller's option, of any Product or any part thereof deemed defective upon Seller's examination, for a period of: (i) if Customer or any end-user customer is an individual consumer (a "Consumer"), the Warranty Duration from the date of delivery of the Products to Customer or such end-user customer, (ii) if Customer is not a Consumer, the Warranty Duration from the date of manufacture of the Products, and (iii) if any end-user customer is not a Consumer, the Warranty Duration from the date of purchase of the Products by such end-user customer from Seller's Distributor/Dealer, not to exceed (30) months from date of manufacture. A Consumer MUST provide proof of purchase of the Products from Seller or Seller's Distributor/Dealer, including the delivery date, to a Seller authorized service agency. If no product invoice or product registration is provided showing the date of delivery of the Products to a Consumer, Seller warrants the Products to be free from defects in material and workmanship for the Warranty Duration effective from the date of purchase by Consumer. A Customer or end-user customer that is not a Consumer MUST provide proof of purchase of the Products from Seller or Seller's Distributor/Dealer to a Seller authorized service agency. If no product invoice or product registration is provided showing the date of purchase of the Products to a Customer or end-user customer that is not a Consumer, Seller warrants the Products to be free from defects in material and workmanship for the Warranty Duration effective from the date of manufacture of the Products.

The "Warranty Duration" shall mean the specific periods and coverages set forth below for specific Product components, or, to the extent not listed below, twenty-four (24) months. Credit for Products or parts returned with the prior written permission of Seller will be subject to the terms shown on Seller's material return authorization form. PRODUCTS OR PARTS RETURNED WITHOUT PRIOR WRITTEN PERMISSION OF SELLER WILL NOT BE ACCEPTED FOR CREDIT. Expenses incurred by Customer or any end-user customer in returning, replacing or removing the Products will not be reimbursed by Seller. If the defect comes under the terms of this limited warranty, the Products will be repaired or replaced and returned to the Customer and the cost of return freight will be paid by Seller. The remedy of repair or replacement provided for herein is Customer's and any end-user customer's exclusive remedy. Any improper use, alteration, repairs, tampering, misapplication, improper installation, application of improper voltage or any other action or inaction by Customer, an end-user customer or others (including the use of any unauthorized service agency) that in Seller's sole judgment adversely affects the Product shall void this warranty. The warranty expressly provided herein may only be asserted by Customer and may not be asserted by Customer's customers or other users of the Products; provided, however, that if Customer is an authorized equipment dealer of Seller, Customer may assign the warranty herein to Customer's customers, subject to all of the limitations of these Terms, and in such case, the warranty shall be exclusively controlled by Seller in accordance with these Terms.

The Warranty Duration for broiler burners', lower and upper grates and radiants is 90 days.

The Warranty Duration for replacement parts is 90 days.

TO THE EXTENT NOT PROHIBITED BY LAW, THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF NONINFRINGEMENT, MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE EXPRESSLY DISCLAIMED.

THE FOLLOWING PARAGRAPH SHALL APPLY ONLY IF YOU ARE AN INDIVIDUAL CONSUMER: THE DISCLAIMERS OF IMPLIED WARRANTIES DISCUSSED ABOVE DO NOT APPLY TO YOU. HOWEVER, TO THE EXTENT NOT PROHIBITED BY LAW, WE LIMIT THE DURATION AND REMEDIES OF ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, TO THE DURATION OF ONE YEAR STARTING ON THE DATE OF DELIVERY OF YOUR PRODUCTS TO YOU. THE LIMITED WARRANTY DURATION IS NOT EXTENDED IF WE REPAIR OR REPLACE A WARRANTED PRODUCT. SELLER MAY CHANGE THE AVAILABILITY OF THIS LIMITED WARRANTY AT SELLER'S DISCRETION, BUT ANY CHANGES WILL NOT BE RETROACTIVE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU. NEITHER ANY PERFORMANCE OR OTHER CONDUCT, NOR ANY ORAL OR WRITTEN INFORMATION, STATEMENT OR ADVICE PROVIDED BY SELLER OR ANY OF SELLER'S SUPPLIERS, AGENTS OR EMPLOYEES WILL CREATE A WARRANTY, OR IN ANY WAY INCREASE THE SCOPE OR DURATION OF THIS LIMITED WARRANTY.

LIMITATIONS and EXCLUSIONS: This limited warranty is non-transferable and is limited to the following Products: ranges, counter hot plates, griddles, char-broilers, teppanyaki griddles, over-fired salamander broilers, cheesemelters, custom combo ranges, convection ovens, and counter equipment. Products purchased and installed for use outside the continental United States are excluded from this limited warranty. In addition, notwithstanding anything herein to the contrary, this limited warranty does not cover any product which has been modified by unauthorized personnel or changed from its original design, nor normal parts wear and tear and maintenance. Additionally, notwithstanding anything herein to the contrary, the limited warranty herein will not cover components in Seller's sole discretion such as, but not limited to, the following: coated incandescent light bulbs, fluorescent lights, heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, xenon light bulbs, LED lights, porcelain components, glass components, thermostats, tubes, glass components, fuses, or Product or part product failure in booster tanks, fin tube heat exchangers, or other water heating equipment caused by liming, sediment buildup, chemical attack, or freezing.

WARRANTY REGISTRATION INSTRUCTIONS: Product registration must be submitted within 90 days from the date of shipment from our factory to qualify for additional coverage. Registration may be submitted through the form on this webpage, through the form accessible through the QR code on the Product (where available), or by calling our Customer Service with the required information at Phone (818) 897-0808 Monday-Friday, 7:00 am – 4:30 pm PST.

See our full Terms of Sale at: [https://americanrange.com/terms-of-sale]

AMERICAN RANGE

A HATCO® COMPANY

A New Era at American Range

American Range is committed to delivering high-quality cooking equipment while making it easy to do business with. We stand behind our products, ensuring reliability and performance that our customers can trust.



Parts and Service : Parts@AmericanRange.com | Service@AmericanRange.com

2 Year Limited Warranty

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