

AMERICAN RANGE®

A  Company



**WOOD-CHIP
SMOKERS**



**RESTAURANT
RANGES and
SALAMANDERS**



**UPRIGHT
OVERFIRED
BROILERS**



**CHICKEN
BROILERS**

MADE IN USA

DECEMBER 2023



AMERICAN RANGE®

A  Company

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RESTAURANT RANGES

STANDARD RANGE FEATURES

- Two piece anti-clog lift-off burners.
- Burners rated at 32,000 BTU/hr. each.
- Heavy duty continuous 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.



CONTINUOUS CAST-IRON GRATES

Continuous grates even with front ledge for full use of surface and makes sliding pots easy from section to section.

RESTAURANT RANGE FEATURES AND SPECIFICATIONS

STANDARD FEATURES

- Range Sizes 24", 36", 48", 60" and 72".
- Heavy gauge welded frame construction.
- 6" deep front stainless steel bullnose landing ledge
- Choose: 6" high stainless steel stub back, high riser 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 OPTIONS

- One standing pilot for each burner.
- Heavy duty 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.
- Thermostatic control available at an upcharge.

RANGE ACCESSORIES, OPTIONS (When ordered with equipment)

QUICK DISCONNECT FLEX HOSE

3/4" x 48" Quick Disconnect w/restraining deviceA53200

3/4" x 60" Quick Disconnect w/restraining deviceA53201

SHUT-OFF VALVE

3/4" NPT Gas Shut-Off for RangeA80117

PLATE CASTERS

Plate Casters 6" High (set of 4)A35117

Plate Casters 6" High (set of 6)A35118

10" WOK RING

(Cast-Iron) Fits all Top GratesARR-WOK

RAISED GRIDDLE BROILERS

- Sections in 12", 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 area.
- One 20,000 BTU 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 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.
- 6" stub back is standard on radiant broiler ranges.

EQUIPMENT RISERS

Choose what is right for your kitchen a 6" high stainless-steel stub back, 20" high riser or 20" high riser with shelf.



EXTRA OVEN RACKS

20" Oven RackA31086

26½" Oven Rack (Specify if Std./NV A31025 or Conv. A31006)

32" Oven Rack (Specify if Std./NV A31031 or Conv. A31030)

RADIANT BROILER GRATES

4-Bar Fish Grates 3" X 21" Double Sided each.....A17002

BURNER HEADS

Saute Burner Head.....A14022

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 - 126
26 1/2" Steel

STANDARD OVEN

- Steel oven burner rated at 35,000 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 1/2"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).
- Two fixed position rack guides.
- Porcelain enamel oven interior
for easy cleaning.
- 100% safety gas shut off.



CONVECTION OVEN - C
Convection High Volatility Air

CONVECTION OVEN

(In place of standard oven)

- Convection oven fan improves heat transfer
for a faster cook time.
- Steel oven burner rated at 30,000 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.



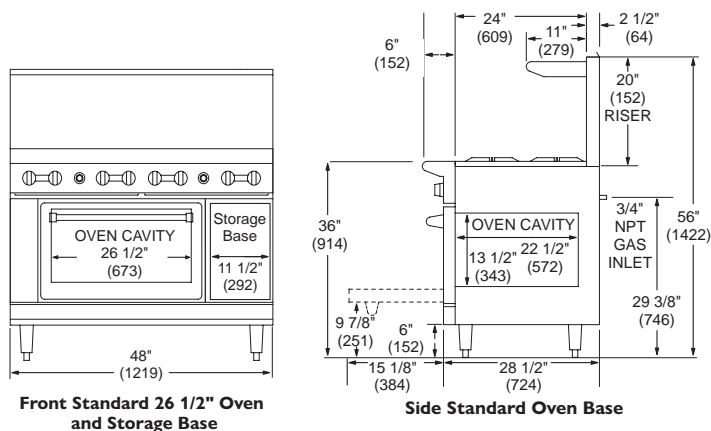
INNOVECTION® OVEN - NV
Innovection Low Volatility Air

INNOVECTION OVEN

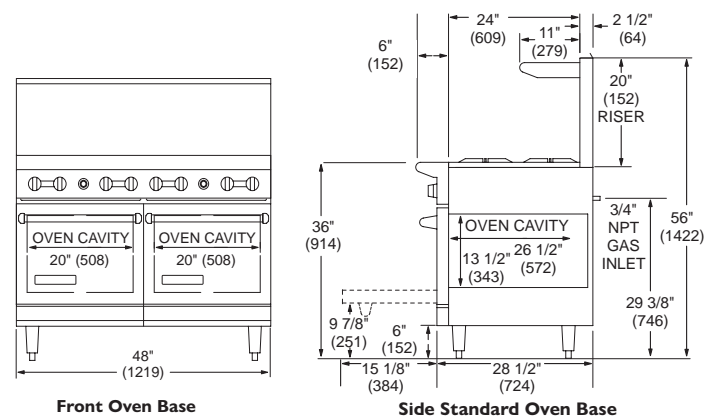
(In place of standard oven)

- The low speed blower motor circulates
heat to provide a uniform heating pattern.
- Use with or without the fan.
- Steel oven burner rated at 30,000 BTU/hr.
- Oven dimensions:
26 1/2"W x 22 5/8"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).
- Two fixed position rack guides.
- Porcelain enamel oven interior
for easy cleaning.
- 100% safety gas shut off.

48" Standard Oven



48" Space Saver Oven



24" RESTAURANT RANGES

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



AR-4 Shown with optional casters

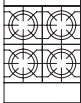
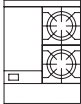
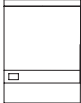
Model	Gas Output		Ship Weight	
	BTU	(kW)	Lbs	(kg)
 AR-4 AR-4-NV AR-4-SB	155K	(45)	315	(143)
	155K	(45)	355	(161)
	128K	(38)	245	(111)
 AR-12G-2B AR-12G-2B-NV AR-12G-2B-SB	111K	(33)	330	(150)
	111K	(33)	370	(168)
	84K	(25)	260	(118)
 AR-24G AR-24G-NV AR-24G-SB	67K	(20)	345	(156)
	67K	(20)	385	(175)
	40K	(12)	275	(125)

Plate Casters 6" High (set of 4) A35117

"NV" = Innovection Oven. "SB" = Storage base.

"G" = Manual Griddle Top. "B" = Burners.

For options and accessories, see page 4.

MADE IN USA
DESIGNED & BUILT

*Must specify type of gas and elevation if over 2000 ft. when ordering.



36" RESTAURANT RANGES

26½" (673) Oven

AR-6-NV
with optional casters and
innovection base oven.

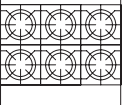
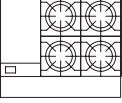
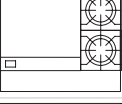
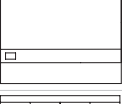

Model	Gas Output		Ship Weight	
	BTU	(kW)	Lbs	(kg)
 AR-6 AR-6-NV AR-6-C AR-6-SB	227K	(67)	406	(184)
	222K	(65)	490	(222)
	222K	(65)	479	(217)
	192K	(56)	340	(154)
 AR-12G-4B AR-12G-4B-NV AR-12G-4B-C AR-12G-4B-SB	183K	(54)	425	(193)
	178K	(52)	509	(231)
	178K	(52)	498	(226)
	148K	(44)	355	(161)
 AR-24G-2B AR-24G-2B-NV AR-24G-2B-C AR-24G-2B-SB	139K	(41)	440	(200)
	134K	(40)	524	(238)
	134K	(40)	513	(233)
	104K	(31)	370	(168)
 AR-36G AR-36G-NV AR-36G-C AR-36G-SB	95K	(28)	455	(206)
	90K	(27)	539	(244)
	90K	(27)	528	(239)
	60K	(18)	385	(175)
 With (4) 18" Wide Burners AR36-4 AR36-4C AR36-4N	163K	(48)	410	(186)
	158K	(46)	483	(219)
	158K	(46)	494	(224)

Plate Casters 6" High (set of 4)

A35117

"NV" = Innovection Oven. "C" = Convection Oven.

"SB" = Storage base. "G" = Manual Griddle Top. "B" = Burners.

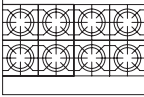
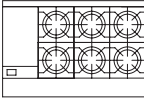
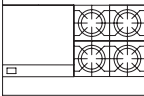
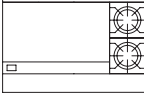
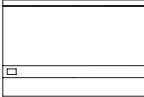
48" SPACE SAVER RESTAURANT RANGES

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



AR-8 with optional casters.

Full Sheet pan 18" x 26" fits front to back

Model	Gas Output		Ship Weight	
	BTU	(kW)	Lbs	(kg)
 AR-8	310K	(91)	600	(272)
AR-8-DSB	256K	(75)	460	(209)
 AR-12G-6B	266K	(78)	615	(279)
AR-12G-6B-DSB	212K	(62)	475	(215)
 AR-24G-4B	222K	(65)	630	(286)
AR-24G-4B-DSB	168K	(49)	490	(222)
 AR-36G-2B	178K	(52)	645	(293)
AR-36G-2B-DSB	124K	(37)	505	(229)
 AR-48G	134K	(40)	660	(299)
AR-48G-DSB	80K	(24)	520	(236)

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

48" RESTAURANT RANGES

One 26½" Oven and Storage Base



AR-8-NVL-SBR

Shown with optional casters, innovection oven and storage base.

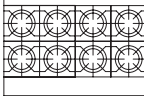
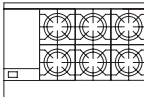
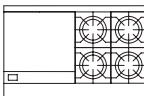
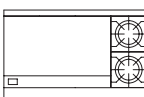
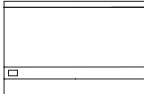
Model	Gas Output		Ship Weight	
	BTU	(kW)	Lbs	(kg)
 AR-8-126L-SBR	291K	(86)	570	(259)
AR-8-NVL-SBR	286K	(84)	654	(297)
AR-8-CL-SBR	286K	(84)	643	(292)
 AR-12G-6B-126L-SBR	247K	(73)	585	(265)
AR-12G-6B-NVL-SBR	242K	(71)	669	(303)
AR-12G-6B-CL-SBR	242K	(71)	658	(298)
 AR-24G-4B-126L-SBR	203K	(60)	590	(268)
AR-24G-4B-NVL-SBR	195K	(57)	674	(306)
AR-24G-4B-CL-SBR	198K	(58)	663	(301)
 AR-36G-2B-126L-SBR	159K	(47)	605	(274)
AR-36G-2B-NVL-SBR	154K	(45)	689	(313)
AR-36G-2B-CL-SBR	154K	(45)	678	(308)
 AR-48G-126L-SBR	115K	(34)	620	(281)
AR-48G-NVL-SBR	110K	(32)	704	(319)
AR-48G-CL-SBR	110K	(32)	693	(314)

Plate Casters 6" High (set of 4)
For options and accessories, see page 4.

A35117

"126L-SBR" = (1) 26-1/2" Standard Oven Left (1) Storage Base Right.
 "NVL-SBR" = (1) 26-1/2" Innovection 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.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



60" RESTAURANT RANGES

Two 26½" (673) Ovens

AR-10
Shown with optional castersAR-24G-6B
Shown with optional casters and 36" salamander on right

Model	Gas Output		Ship Weight	
	BTU	(kW)	Lbs	(kg)
AR-10	390K	(114)	705	(320)
AR-10-NVL-126R	385K	(113)	789	(358)
AR-10-NVL-SBR	350K	(103)	719	(326)
AR-10-NN	380K	(112)	873	(396)
AR-10-CL-126R	385K	(113)	778	(353)
AR-10-CL-SBR	350K	(103)	708	(321)
AR-10-CC	380K	(112)	851	(386)
AR-10-126L-SBR	355K	(104)	635	(288)
AR-10-DSB	320K	(94)	565	(256)
AR-12G-8B	346K	(101)	720	(327)
AR-12G-8B-NVL-126R	341K	(100)	804	(365)
AR-12G-8B-NVL-SBR	306K	(90)	734	(333)
AR-12G-8B-NN	336K	(99)	888	(403)
AR-12G-8B-CL-126R	341K	(100)	793	(360)
AR-12G-8B-CL-SBR	306K	(90)	723	(328)
AR-12G-8B-CC	336K	(99)	866	(393)
AR-12G-8B-126L-SBR	311K	(91)	650	(295)
AR-12G-8B-DSB	276K	(81)	580	(263)
AR-24G-6B	302K	(89)	735	(333)
AR-24G-6B-NVL-126R	297K	(87)	819	(371)
AR-24G-6B-NVL-SBR	262K	(77)	749	(340)
AR-24G-6B-NN	292K	(86)	903	(410)
AR-24G-6B-CL-126R	297K	(87)	808	(367)
AR-24G-6B-CL-SBR	262K	(77)	738	(335)
AR-24G-6B-CC	292K	(86)	881	(400)
AR-24G-6B-126L-SBR	267K	(79)	665	(302)
AR-24G-6B-DSB	232K	(68)	595	(270)
AR-36G-4B	258K	(76)	750	(340)
AR-36G-4B-NVL-126R	253K	(74)	834	(378)
AR-36G-4B-NVL-SBR	218K	(64)	764	(347)
AR-36G-4B-NN	248K	(73)	918	(416)
AR-36G-4B-CL-126R	253K	(74)	823	(373)
AR-36G-4B-CL-SBR	218K	(64)	753	(342)
AR-36G-4B-CC	248K	(73)	896	(406)
AR-36G-4B-126L-SBR	223K	(66)	680	(308)
AR-36G-4B-DSB	188K	(55)	610	(277)
AR-48G-2B	214K	(63)	765	(347)
AR-48G-2B-NVL-126R	209K	(61)	849	(385)
AR-48G-2B-NVL-SBR	174K	(51)	779	(353)
AR-48G-2B-NN	204K	(60)	933	(423)
AR-48G-2B-CL-126R	209K	(61)	838	(380)
AR-48G-2B-CL-SBR	174K	(51)	768	(348)
AR-48G-2B-CC	204K	(60)	911	(413)
AR-48G-2B-126L-SBR	179K	(53)	695	(315)
AR-48G-2B-DSB	144K	(43)	625	(283)
AR-60G	170K	(50)	780	(354)

With (2) Standard Ovens Only

"NVL-126R" = (1) Innovection Oven Left (1) 26-1/2" Standard Oven Right.
 "NVL-SBR" = (1) Innovection Oven Left (1) Storage Base Right.
 "NN" = (2) Innovection Ovens.
 "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.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



72" RESTAURANT RANGES

Two 26½" (673) Ovens



AR-36G-6B-NN

Shown with optional casters and double innovection ovens

STANDARD RANGE FEATURES

- Two piece removable and easy to clean burners.
- Five burners rated at 32,000 BTU/hr. each.
- Heavy duty continuous 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		Ship Weight	
	BTU	(kW)	Lbs	(kg)
AR-12	454K	(133)	810	(367)
AR-12-NVL-126R	449K	(132)	894	(406)
AR-12-NVL-SBR	414K	(123)	824	(374)
AR-12-NN	444K	(131)	978	(444)
AR-12-CL-126R	449K	(132)	883	(401)
AR-12-CL-SBR	414K	(122)	813	(369)
AR-12-CC	444K	(131)	956	(434)
AR-12-126L-SBR	419K	(123)	740	(336)
AR-12-DSB	384K	(113)	670	(304)
AR-24G-8B	366K	(108)	840	(381)
AR-24G-8B-NVL-126R	361K	(106)	924	(419)
AR-24G-8B-NVL-SBR	326K	(96)	854	(387)
AR-24G-8B-NN	356K	(104)	1008	(457)
AR-24G-8B-CL-126R	361K	(106)	913	(414)
AR-24G-8B-CL-SBR	326K	(96)	843	(382)
AR-24G-8B-CC	356K	(104)	986	(447)
AR-24G-8B-126L-SBR	331K	(97)	770	(349)
AR-24G-8B-DSB	296K	(87)	700	(318)
AR-36G-6B	322K	(95)	855	(388)
AR-36G-6B-NVL-126R	317K	(93)	939	(426)
AR-36G-6B-NVL-SBR	282K	(83)	869	(394)
AR-36G-6B-NN	312K	(92)	1023	(464)
AR-36G-6B-CL-126R	317K	(93)	928	(421)
AR-36G-6B-CL-SBR	282K	(83)	858	(389)
AR-36G-6B-CC	312K	(92)	1001	(454)
AR-36G-6B-126L-SBR	287K	(84)	785	(356)
AR-36G-6B-DSB	252K	(74)	715	(324)
AR-48G-4B	278K	(82)	870	(395)
AR-48G-4B-NVL-126R	273K	(80)	954	(413)
AR-48G-4B-NVL-SBR	238K	(70)	884	(401)
AR-48G-4B-NN	268K	(79)	1038	(471)
AR-48G-4B-CL-126R	273K	(80)	943	(428)
AR-48G-4B-CL-SBR	238K	(70)	873	(375)
AR-48G-4B-CC	268K	(79)	1016	(461)
AR-48G-4B-126L-SBR	243K	(72)	800	(363)
AR-48G-4B-DSB	208K	(61)	730	(331)
AR-72G	190K	(56)	900	(408)
AR-72G-NVL-126R	185K	(54)	984	(446)
AR-72G-NVL-SBR	150K	(44)	914	(415)
AR-72G-NN	180K	(53)	1068	(484)
AR-72G-CL-126R	185K	(54)	973	(441)
AR-72G-CL-SBR	150K	(44)	903	(410)
AR-72G-CC	180K	(53)	1046	(474)
AR-72G-126L-SBR	155K	(46)	830	(376)
AR-72G-DSB	120K	(35)	760	(345)
AR-60G-2B	234K	(69)	885	(401)

With (2) Standard Ovens Only

Plate casters 6" High (set of 6)

A35118

For options and accessories, see page 4.

"NVL-126R" = (1) Innovection Oven Left (1) 26-1/2" Standard Oven Right.

"NVL-SBR" = (1) Innovection Oven Left (1) Storage Base Right.

"NN" = (2) Innovection Ovens.

"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.

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



AR-6B-24RG
With optional casters and 36" salamander on left



Raised Griddle Broiler offers cooking flexibility and optimizes space.

"NVL-126R" = (1) Innovection Oven Left (1) 26-1/2" Standard Oven Right.
 "NVL-SBR" = (1) Innovection Oven Left (1) Storage Base Right.
 "NN" = (2) Innovection Ovens.
 "CL-126R" = (1) Convection Oven Left (1) 26-1/2" Standard Oven Right.

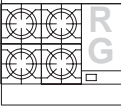
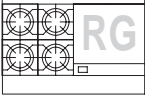
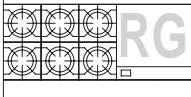

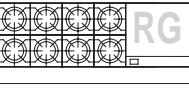
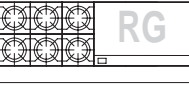
Model	Gas Output		Ship Weight	
	BTU	(kW)	Lbs	(kg)
	AR-4B-12RG	183K	(54)	425 (193)
	AR-4B-12RG-NV	178K	(52)	509 (231)
	AR-4B-12RG-C	178K	(52)	498 (226)
	AR-4B-12RG-SB	148K	(44)	355 (161)
	AR-4B-24RG	222K	(65)	630 (286)
	AR-4B-24RG-126L-SBR	203K	(60)	590 (268)
	AR-4B-24RG-NVL-SBR	198K	(58)	710 (322)
	AR-4B-24RG-CL-SBR	198K	(58)	590 (268)
	AR-4B-24RG-NN	222K	(65)	560 (254)
	AR-4B-24RG-DSB	168K	(49)	490 (222)
	AR-6B-24RG	302K	(89)	795 (361)
	AR-6B-24RG-NVL-126R	297K	(87)	879 (399)
	AR-6B-24RG-NVL-SBR	262K	(77)	809 (367)
	AR-6B-24RG-NN	292K	(86)	963 (437)
	AR-6B-24RG-CL-126R	297K	(87)	868 (394)
	AR-6B-24RG-CL-SBR	262K	(77)	798 (362)
	AR-6B-24RG-CC	292K	(86)	941 (427)
	AR-6B-24RG-126L-SBR	267K	(79)	725 (329)
	AR-6B-24RG-DSB	232K	(68)	655 (297)
		AR-4B-36RG	258K	(76)
AR-4B-36RG-NVL-126R		253K	(74)	894 (406)
AR-4B-36RG-NVL-SBR		218K	(64)	824 (374)
AR-4B-36RG-NN		248K	(72)	978 (444)
AR-4B-36RG-CL-126R		253K	(74)	883 (401)
AR-4B-36RG-CL-SBR		218K	(64)	813 (369)
AR-4B-36RG-CC		248K	(72)	956 (434)
AR-4B-36RG-126L-SBR		223K	(66)	740 (336)
AR-4B-36RG-DSB	188K	(55)	670 (304)	
	AR-8B-24RG	366K	(107)	840 (381)
	AR-8B-24RG-NVL-126R	361K	(106)	924 (419)
	AR-8B-24RG-NVL-SBR	326K	(96)	854 (387)
	AR-8B-24RG-NN	356K	(104)	1008 (457)
	AR-8B-24RG-CL-126R	361K	(106)	913 (414)
	AR-8B-24RG-CL-SBR	326K	(96)	843 (382)
	AR-8B-24RG-CC	356K	(104)	986 (447)
	AR-8B-24RG-126L-SBR	331K	(97)	770 (349)
AR-8B-24RG-DSB	296K	(87)	700 (318)	
	AR-6B-36RG	322K	(95)	855 (388)
	AR-6B-36RG-NVL-126R	317K	(93)	939 (426)
	AR-6B-36RG-NVL-SBR	282K	(83)	869 (394)
	AR-6B-36RG-NN	312K	(92)	1023 (464)
	AR-6B-36RG-CL-126R	317K	(93)	928 (421)
	AR-6B-36RG-CL-SBR	282K	(83)	858 (389)
	AR-6B-36RG-CC	312K	(92)	1001 (454)
	AR-6B-36RG-126L-SBR	287K	(84)	785 (356)
AR-6B-36RG-DSB	252K	(74)	715 (324)	

Plate Casters 6" High (set of 4)
For options and accessories, see page 4.

A35117

"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.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



RANGES WITH RADIANT BROILER TOPS



AR-3RB
Shown with optional casters.
6" Stub back is standard on radiant broiler ranges.

RADIANT BROILER FEATURES

- Height of the unit is 38".
- Available in 24", 36", 48" width.
- Equipped with one 15,000 BTU 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.



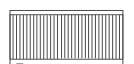
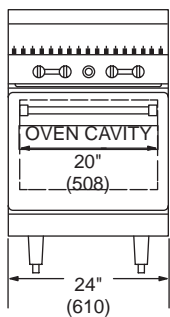
Model	Description	Gas Output		Ship Weight	
		BTU	(kW)	Lbs	(kg)
 AR-2RB AR-2RB-SB	(1) 20" Space Saver Standard Oven	87K	(26)	400	(181)
	Storage Base	60K	(18)	330	(150)
 AR-3RB AR-3RB-C AR-3RB-SB	(1) 26½" Standard Oven	125K	(37)	570	(259)
	(1) 26½" Convection Oven	120K	(36)	643	(292)
	Storage Base	90K	(27)	500	(227)
 AR-4RB-126L-SBR AR-4RB-NVL-SBR AR-4RB-CL-SBR AR-4RB-DSB AR-4RB	(1) 26½" Standard Oven Left and Storage Base Right	155K	(46)	640	(290)
	(1) 26½" Innovation Oven Left and Storage Base Right	150K	(44)	724	(328)
	(1) 26½" Convection Oven Left and Storage Base Right	150K	(44)	713	(323)
	(2) 20" Space Saver Storage Base	120K	(36)	570	(259)
	(2) 20" Space Saver Standard Ovens	174K	(51)	686	(311)

Plate Casters 6" High (set of 4)

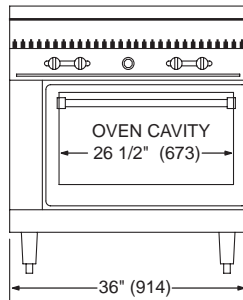
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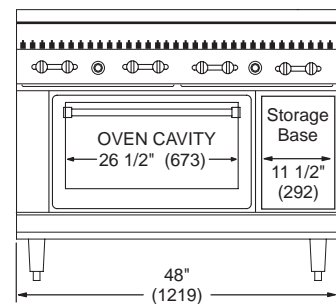
*Must specify type of gas and elevation if over 2000 ft. when ordering.



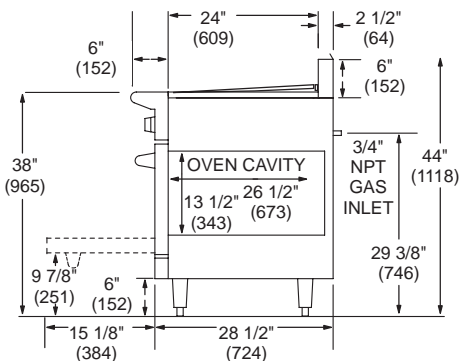
Front AR-2RB



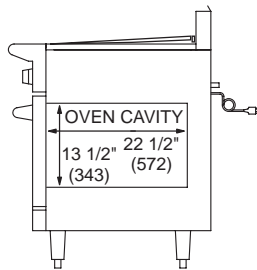
Front AR-3RB



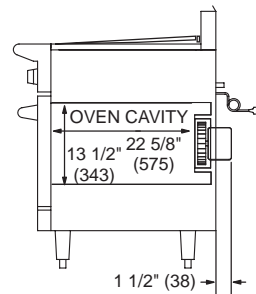
Front AR-4RB



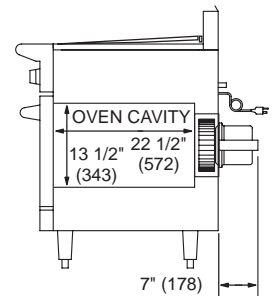
Side AR-2B Oven Base



Side Standard Oven Base



Side Innovation® Oven Base



Side Convection Oven Base

CHEESEMELTERS AND SALAMANDERS

CHEESEMELTER INFRARED BROILERS



ARCM-36

Pass-through Cheesemelters are available for additional charge.

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARCM-24	24" (610)	18" (458)	21½" (547)	1	25K	(7)	125	(57)
ARCM-36	36" (915)	18" (458)	21½" (547)	1	35K	(11)	149	(68)
ARCM-48	48" (1220)	18" (458)	21½" (547)	2	40K	(12)	188	(85)
ARCM-60	60" (1524)	18" (458)	21½" (547)	2	55K	(17)	224	(102)
ARCM-72	72" (1829)	18" (458)	21½" (547)	2	70K	(21)	280	(127)
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		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARSM-24	24" (915)	18" (458)	21½" (547)	1	25K	(7)	175	(80)
ARSM-36	36" (915)	18" (458)	21½" (547)	1	35K	(11)	200	(91)
Extra Rack:	24" (914)	A31011	\$350					
	36" (914)	A31021	\$450					

SALAMANDER DUAL CONTROL BROILERS



ARSB-36

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARSB-36	36" (915)	18½" (470)	17¾" (451)	2	36K	(11)	200	(91)
Extra Rack:	36" (914)	A31021	\$450					

Two infrared burners with independent controls is standard.
Standard mounting of ARSB is on the left side on larger size ranges.

SALAMANDER AND CHEESEMELTER BROILERS ACCESSORIES

Factory installed to range and crated

Range Mount Kit, to Install onto an AR Range Call
(Call factory for Range Mount Kit part number)

One Point Gas Connection 3/4" ARCM to Range A95018
Specify AR Range Model #

Wall Mount Brackets for Salamanders and Cheesemelters:

ARSM-24 and ARCM-24	A37975
ARSB-36, ARSM-36 and ARCM-36	A37909
ARCM-48	A37951
ARCM-60	A37950
ARCM-72	A37949

Standard mounting of ARSB is on the left side on larger size ranges.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



MAJESTIC CONVECTION OVENS

 GAS AND  ELECTRIC



Indicator light On when unit is powered up.

Toggle On/Off switch and cool down mode.

Temperature control:

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

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

Electric timer with loud buzzer that alerts when cooking cycle is complete.

Light switch allows viewing of cooking surface.

2-speed fan switch controls high or low speed.



M-2GG
Equipped with optional casters.

STANDARD FEATURES

- All stainless steel front, sides and top.
- Pre-heats to 350°F (177°C) in under 10 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.

OPTIONS

Plate Casters 6" (set of 4) Single And Double Deck	A35117
Oven Racks: Standard Depth	A31082
Oven Racks: Bakery Depth Series	A31000
One Point Gas Connection For Double Deck Ovens	A23059
Stainless Steel Enclosed Back	A37835

COOLING / STORAGE RACKS

Standard Depth, (5 Racks with 2 Support Guides)	A37808
Bakery Depth (5 Racks with 2 Support Guides)	A37803

SINGLE DECK STAINLESS STEEL STAND KIT (Includes)

Standard Depth, Stainless Steel 4 Legs, Bottom Shelf and (4) 6" Adjustable Cone Legs	A37811
Bakery Depth, Stainless Steel 4 Legs, Bottom Shelf and (4) 6" Adjustable Cone Legs	A37802

Choice of the oven doors for your operation at no extra charge:

- Two glass doors
- Two solid doors
- One solid door and one glass door



*Must specify type of gas and elevation if over 2000 ft. when ordering.



MAJESTIC CONVECTION OVENS

 GAS AND  ELECTRIC

STANDARD FEATURES

- Standard depth Majestic smooth flow system powered by 75,000 BTU.
- Bakery depth Majestic smooth flow system powered by 90,000 BTU.
- Electric units, combined with motor, electric rating is 12 kW (Standard or Bakery).



MSD-1GG
Shown with optional casters.

 M-SERIES MAJESTIC GAS CONVECTION OVENS

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

 M-SERIES MAJESTIC ELECTRIC CONVECTION OVENS

Model	Description	Width	Depth	Height	Phase (kW)	Ship Weight	
						Lbs	(kg)
MSDE-1	Single Deck, Standard Depth, Electric and Solid Doors	40" (1016)	37 1/4" (946)	66" (1727)	(12)	550	(250)
MSDE-2	Double Deck, Standard Depth, Electric and Solid Doors	40" (1016)	37 1/4" (946)	76 1/4" (1937)	(24)	1100	(500)
ME-1	Single Deck, Bakery Depth, Electric and Solid Doors	40" (1016)	45 1/2" (1156)	66" (1727)	(12)	640	(291)
ME-2	Double Deck, Bakery Depth, Electric and Solid Doors	40" (1016)	45 1/2" (1156)	76 1/4" (1937)	(24)	1280	(581)

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

HIGH EFFICIENCY MAJESTIC GAS CONVECTION OVENS



Model	Description	Width	Depth	Height	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
MSD-1HE	Single Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	60" (1524)	60K	(18)	545	(245)
MSD-2HE	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	75" (1905)	120K	(35)	1015	(460)



*Must specify type of gas and elevation if over 2000 ft. when ordering.



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 BTUs per oven deck.
- Ideal for cooking lamb and other 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
- Specially designed cavity for even heat throughout the oven
- Limited two year parts and labor warranty

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARLM-1	52" (1321)	37½" (953)	32" (813)	2	40K	(12)	620	(281)
ARLM-2	52" (1321)	37½" (953)	58¾" (1493)	4	80K	(23)	1240	(562)
Plate Casters 6" High (set of 4)							A35117	

LOW BOY, ROAST AND BAKE OVENS



ARDS-36

Stacked ovens

All shown with optional casters

ARLB-36

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

*Must specify type of gas and elevation if over 2000 ft. when ordering.



DEEP FAT FRYERS



HIGH EFFICIENCY TUBE-FIRED HEATING

- Tube-type frypot allows for frying of a large range of items.
- 50-lb. oil capacity.
- Temperature probe is durable and ensures a quick recovery time.
- Millivolt control system does not require electrical hookup.
- Tube design provides superior heat transfer.
- Cold zone is wide to allow for more food particles to be kept out of the cooking zone to keep oil clean.
- Stainless steel frypot and door.
- 2 fry baskets sit in basket hanger.
- 6" adjustable legs
- 80,000 BTU/hr

AF25-DS
Equipped with optional casters.



AF-50HE
Equipped with optional casters.

Model	Description	Oil Capacity		Gas Output		Working Dimension		Cooking Area	# Burners	Ship Weight	
		Lbs	Liters	BTU	(kW)	Width	Depth			Lbs	(kg)
AF-50HE/25	Half And Full Size S/S Pots	50/25	34	75/80K	(59)	22¾" (578)	30¼" (768)	(1) 8¾" x 14" (171 x 356)	5	225	(102)
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)
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)
AF-DS	Top Draining Dump Station W/Storage	N/A	N/A	N/A	N/A	15½" (394)	30½" (775)	Drain Pan Size 12" x 20" x 4"	N/A	80	(37)
High efficiency Energy Star unit		Plate Casters 6" High (set of 4)						A35117			

FRYER ACCESSORIES

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

25 LBS FRYER AND DUMP STATION COMBO

Model	Description	Gas Output		Ship Weight	
		BTU	(kW)	Lbs	(kg)
AF25	25 lbs Fryer (must be secured)	80K	(23)	99	(45)
AF25-DS	25 lbs Fryer-Dump Station Combo	80K	(23)	220	(100)
AF-25/25	(2) 25 lbs Fryer connected	160K	(47)	198	(90)
Stainless Steel Fryer Basket Vat Cover for AF25-DS and AF-25/25		A99456	\$280	Plate Casters 6" High (set of 4)	
				A35117	



*Must specify type of gas and elevation if over 2000 ft. when ordering.





AR-GCF-15

COUNTERTOP FRYER SERIES

STANDARD FEATURES

- Cooks 20-22 Lbs. of fries per hour
- 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
- Stainless steel fry vessel with sloped bottom
- Millivolt burner requires no electrical connection
- 16 gauge stainless steel tank
- High limit switch with a safety shut-off
- 4" adjustable legs

S/S STANDS

Model	Description	Gas Output		Ship Weight		Model	Ship Weight	
		BTU	(kW)	Lbs	(kg)		Lbs	(Kg)
AR-GCF-15	Gas Countertop Fryer	30K	(8)	95	(43)	ETSTS-15	70	(32)
Stainless Steel Fryer Vat Cover							A99907	

PORTABLE FRYER FILTER SYSTEMS

STANDARD FEATURES

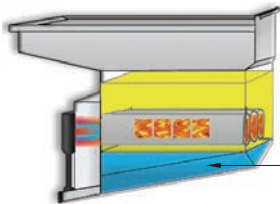
- Portable Fryer Filter System removes food particulates and other solids from cooking oil.
- Fryer filter models available in 60 pound and 85 pound oil capacities.
- Provides significant savings in oil usage and great food quality results.
- Features a unitized stainless steel frame.
- Welded stainless steel pan with integrated handles for easy removal and cleaning.
- Rugged 1/3 HP UL and NSF approved motor and gear pump designed for long life.
- 1/2 inch diameter Teflon lined, nylon braided hoses with UL and NSF approvals.
- Unique nozzle design reducing splashing while providing spray to help wash fryer tank walls during filtering.



Model	Description	Voltage	Ship Weight	
			Lbs	(kg)
ARPFS-35/50	Portable Fryer Filter Systems	120V	120	(55)
ARPFS-85	Portable Fryer Filter Systems	120V	140	(64)

Filter Pads (30 per case)

A16096



304 STAINLESS STEEL PRECISION TIG-WELDED VESSEL FOR LONG LIFE.

- ← 6" Deep Frying Capacity
- ← Efficient high BTU burner for fast start up and recovery.
- ← Cool Zone
- ← Built-in forward sloping fry vessel for easy oil drainage.

COOL ZONE

- American Range fryers are capable of high capacity and high production cooking.
- Front sloping vessel bottom traps food particles, prevents carbonization in the fry zone, reduces flavor transfer, and extends oil life.
- Deeper vessel design allows for extra deep oil level for frying larger products:
AF-50HE: 35 to 50 lbs. of oil capacity (90 lbs of frozen fries per hour.)
AF-75: 65 to 80 lbs. of oil capacity. (135 lbs of frozen fries per hour.)

TUBES/VESSEL DESIGN ADDED FEATURES

- Tube-Fired Heating Design: Oil rapidly heats to the set temperature due to the extra heat transfer area around the tubes. Superior to the open pot design on other fryers.

- **BAFFLE/DIFFUSER DESIGN:** Removable diffuser spreads heat to the tube walls for better and more efficient heat transfer.
- Vessel edges and seams are precision welded for strength, durability, and no-leak joints.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



COUNTERTOP GRIDDLES/OPEN BURNERS COMBINATION



AR36-24G2OB

FEATURES

- Polished steel griddle plate in 1" thickness
- "U" shaped burners for every 12" of griddle surface.
- 3" wide stainless steel grease channel and a large grease pan.
- 32,000 BTU/hr. no-clog open burners for easy cleaning.
- 21" deep cooking service.
- 4" adjustable legs included.
- Limited two year parts and labor warranty.

MANUAL

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight		S/S STANDS	
					BTU	(kW)	Lbs	(kg)	Model	Ship Weight Lbs (kg)
AR24-12G2OB	24" (610)	32" (813)	13" (330)	3	94K	(28)	289	(131)	ESS-24	47 (21)
AR36-24G2OB	36" (915)	32" (813)	13" (330)	4	124K	(36)	360	(164)	ESS-36	54 (25)
AR48-36G2OB	48" (1220)	32" (813)	13" (330)	5	154K	(45)	527	(239)	ESS-48	72 (33)
AR60-48G2OB	60" (1524)	32" (813)	13" (330)	6	184K	(54)	787	(357)	ESS-60	99 (45)

2B refers to 2 Burners for 4 burners

Add **\$1,300** and change 2B to 4B, and Add 12 to overall width.

For Reverse configuration call factory for pricing.

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. Also available in 1" 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 service.
- 4" adjustable legs included.
- Efficiency and speed, ideal for multi use grilling and broiling, specially for restaurants with limited floor space.

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARGB-24	24" (610)	32" (813)	16" (407)	2	40K	(12)	330	(150)
ARGB-36	36" (915)	32" (813)	16" (407)	3	60K	(18)	430	(195)
ARGB-48	48" (1220)	32" (813)	16" (407)	4	80K	(23)	550	(249)
ARGB-60	60" (1524)	32" (813)	16" (407)	5	100K	(29)	750	(340)



*Must specify type of gas and elevation if over 2000 ft. when ordering.



MANUAL/THERMOSTATIC GRIDDLES



ARTG-24

FEATURES

- Stainless steel exterior body
- Polished steel griddle plates
- U-shaped burners for every 12" of griddle surface for even cooking
- 21" or 24" cooking depth
- 3" Stainless steel splash guard
- Stainless steel pilots for instant ignition on each 30,000 BTU burner
- 3½" wide stainless steel grease channel and a large grease pan
- Limited two year parts and labor warranty

MUST SPECIFY COOKING DEPTH

1" THICK AND 21" DEEP COOKING SURFACE

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARMG-24	24" (610)	32" (813)	17" (432)	2	60K	(18)	254	(115)
ARMG-36	36" (915)	32" (813)	17" (432)	3	90K	(26)	343	(156)
ARMG-48	48" (1220)	32" (813)	17" (432)	4	120K	(35)	438	(199)
ARMG-60	60" (1524)	32" (813)	17" (432)	5	150K	(44)	600	(272)
ARMG-72	72" (1829)	32" (813)	17" (432)	6	180K	(53)	700	(318)

THERMOSTATIC

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARTG-24	24" (610)	32" (813)	17" (432)	2	60K	(18)	254	(115)
ARTG-36	36" (915)	32" (813)	17" (432)	3	90K	(26)	343	(156)
ARTG-48	48" (1220)	32" (813)	17" (432)	4	120K	(35)	438	(199)
ARTG-60	60" (1524)	32" (813)	17" (432)	5	150K	(44)	600	(272)
ARTG-72	72" (1829)	32" (813)	17" (432)	6	180K	(53)	700	(318)

S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
ESS-24	47	(21)
ESS-36	54	(25)
ESS-48	72	(33)
ESS-60	99	(45)
ESS-72	110	(50)

MANUAL

1" THICK AND 24" DEEP COOKING SURFACE

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARMG-24	24" (610)	35" (889)	17" (432)	2	60K	(18)	280	(127)
ARMG-36	36" (915)	35" (889)	17" (432)	3	90K	(26)	385	(175)
ARMG-48	48" (1220)	35" (889)	17" (432)	4	120K	(35)	490	(222)
ARMG-60	60" (1524)	35" (889)	17" (432)	5	150K	(44)	665	(302)
ARMG-72	72" (1829)	35" (889)	17" (432)	6	180K	(53)	770	(349)

THERMOSTATIC

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

S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
ESS-24	47	(21)
ESS-36	54	(25)
ESS-48	72	(33)
ESS-60	99	(45)
ESS-72	110	(50)



*Must specify type of gas and elevation if over 2000 ft. when ordering.



COUNTERTOP BURNERS/HOT PLATES

FEATURES

- 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 for instant ignition on each burner
- Full-width removable crumb tray for easy cleaning
- Set of 4 adjustable 4" counter legs (12" to 48" models)
- Set of 6 adjustable 4" counter legs (60" models)



ARHP-36-6

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARHP-12-2	12" (305)	30" (762)	10" (254)	2	64K	(19)	95	(43)
ARHP-24-2	24" (610)	18" (458)	10" (254)	2	64K	(19)	95	(43)
ARHP-24-4	24" (610)	30" (762)	10" (254)	4	128K	(38)	145	(66)
ARHP-36-3	36" (914)	18" (458)	10" (254)	3	96K	(28)	115	(52)
ARHP-36-6	36" (914)	30" (762)	10" (254)	6	192K	(56)	210	(95)
ARHP-48-4	48" (1220)	18" (458)	10" (254)	4	128K	(38)	140	(64)
ARHP-48-8	48" (1220)	30" (762)	10" (254)	8	256K	(75)	270	(122)
ARHP-60-10	60" (1524)	30" (762)	10" (254)	10	320K	(94)	325	(147)

S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
ESS-12	35	(16)
ESS-24-2	40	(18)
ESS-24	47	(21)
ESS-36-3	45	(20)
ESS-36	54	(25)
ESS-48-4	50	(23)
ESS-48	72	(33)
ESS-60	99	(45)



*Must specify type of gas and elevation if over 2000 ft. when ordering.



BROILERS

ADJUSTABLE TOP RADIANT BROILERS



ADJ-24

FEATURES

- Stainless steel exterior body.
- Adjustable grate, with three position settings.
- 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.

Model	Burners	Width	Depth	Height	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ADJ-24	4	24" (610)	28½" (724)	17" (432)	80K	(23)	260	(118)
ADJ-36	6	36" (915)	28½" (724)	17" (432)	120K	(35)	350	(159)
ADJ-48	8	48" (1220)	28½" (724)	17" (432)	160K	(47)	440	(200)
ADJ-60	10	60" (1524)	28½" (724)	17" (432)	200K	(59)	560	(254)
ADJ-72	12	72" (1829)	28½" (724)	17" (432)	240K	(70)	650	(295)

S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
DJS-24	47	(21)
DJS-36	54	(25)
DJS-48	72	(33)
DJS-60	99	(45)
DJS-72	110	(50)

ADJUSTABLE TOP RADIANT BROILERS –
FLOOR MODEL – WITH OPEN CABINET BASE

FEATURES

- Stainless steel exterior cabinet on all floor models.
- Individually controlled burners with stainless steel pilots.
- Three-position adjustable top grate.
- Adjustable easy lift handle, even under heavy loads, with three separate position settings.
- Heavy duty fire box protects interior from warpage.

ADJF-24
Shown with optional casters.

Model	Width	Depth	Height	Burner	Gas Output		Rack	Ship Weight		Base
					BTU	(kW)		Lbs	(kg)	
ADJF-24	24" (610)	28½" (724)	36" (915)	4	80K	(23)	1	335	(152)	Included
ADJF-36	36" (915)	28½" (724)	36" (915)	6	120K	(35)	1	425	(193)	Included
ADJF-48	48" (1220)	28½" (724)	36" (915)	8	160K	(47)	2	530	(240)	Included
ADJF-60	60" (1524)	28½" (724)	36" (915)	10	200K	(59)	2	660	(300)	Included
ADJF-72	72" (1829)	28½" (724)	36" (915)	12	240K	(70)	2	775	(352)	Included



*Must specify type of gas and elevation if over 2000 ft. when ordering.



CHAR-ROCK AND RADIANT BROILERS

Choice of three grate patterns, you can customize your American Range broilers specifically to you cooking needs. (Optional, call factory for pricing)



Round Rod

Round rod 1/2" diameter ideal for fish and poultry (custom order)



9 Bar Grates

Cast-iron grates for all types of meat (A17010)



Standard Grates *(provided with unit)*

Cast-iron grates for meat and fish (A17028)



AECB-34

FEATURES

- True char-broiled flavor with natural volcanic lava rock. Juices drip onto the rocks resulting in searing flames and smoke that enhance flavor of food.
- Individually controlled 35,000 BTU Cast-iron "H" shaped burners.
- Heavy duty reversible cast-iron 5" x 21" top grates.
- Provides attractive markings on the food.
- 4" adjustable legs included.
- Top grates can be positioned flat or sloped.
- Limited two year parts and labor warranty.

CHAR-ROCK BROILERS

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

Stem casters 6" high (set of 4)

A35119

Stem casters 6" high (set of 6)

S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
ESS-24	47	(21)
ESS-36	67	(30)
ESS-48	102	(46)
ESS-60	125	(57)
ESS-72	150	(68)

A35120



*Must specify type of gas and elevation if over 2000 ft. when ordering.



RADIANT BROILERS



ARRB-24

FEATURES

- Heavy duty stainless steel front and sides.
- Individually controlled straight burners spaced every 6" at 15,000 BTUs each.
- Angled radiants control flare-up.
- Heavy duty reversible cast-iron 3" x 21" top grates.
- Cast in grease channel allows excess fat to flow to grease trough minimizing flare-up.
- Full width removable grease pan for easy cleaning.
- 21" Deep cooking surface.
- 4" adjustable legs included.

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARRB-12	12" (305)	29" (737)	10" (254)	2	30K	(9)	120	(55)
ARRB-24	24" (610)	29" (737)	10" (254)	4	60K	(18)	210	(95)
ARRB-36	36" (915)	29" (737)	10" (254)	6	90K	(26)	285	(129)
ARRB-48	48" (1220)	29" (737)	10" (254)	8	120K	(35)	363	(165)
ARRB-60	60" (1524)	29" (737)	10" (254)	10	150K	(44)	400	(181)
ARRB-72	72" (1829)	29" (737)	10" (254)	12	180K	(53)	560	(254)
Stem casters 6" high (set of 4)			A35119		Stem casters 6" high (set of 6)			

S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
ESS-12	35	(16)
ESS-24	47	(21)
ESS-36	54	(25)
ESS-48	72	(33)
ESS-60	99	(45)
ESS-72	110	(50)
A35120		

STEAKHOUSE INFRARED BROILER WITH GRIDDLE

FEATURES

- 25,000 BTU/hr. per infrared burner.
- Stainless steel front and sides (standard) welded frame structure.
- 3/4" griddle plate on top of broiler uses excess heat off the broiler to sear meats.
- Stainless steel sealed grid bearing mitigates corrosion and seizing.
- Round-bar broiling grid.
- Four-position grid height adjustment with 4½" range secure locking lift mechanism with "cool touch" knob.
- Removable stainless steel full width grease deflector.



HD36-RGBSH

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
HD36-RGBSH	36" (915)	27½" (699)	27" (686)	5	125K	(37)	490	(223)

S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
RGBSH-ES-36	54	(25)

Stem Casters 6" High (set of 4)
Cabinet Base Option

A35119



*Must specify type of gas and elevation if over 2000 ft. when ordering.



SPECIALTY EQUIPMENT SPECIALTY OVER-FIRED BROILERS



AGBU-WO-4
Shown with optional casters.



AGBU-2
Shown with optional casters.



SUPERIOR FEATURES AND BENEFITS!

- Infrared heat broiler perfect for thick cut proteins.
- Stainless steel heavy gauge construction.
- Broiler grid is spring balanced for easy lowering with five locking positions.
- Proteins experience minimal shrinkage while retaining juices, tenderness and flavor.
- Removable full width grease pan for easy cleaning.
- Stainless steel drip shield is located underneath drawer to prevent dripping when drawer is pulled out, and easily removable for cleaning.



*Must specify type of gas and elevation if over 2000 ft. when ordering.





Model AGBU-1

SPECIALTY OVER-FIRED BROILERS

COUNTERTOP INFRARED BROILERS

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
AGBU-1	36" (915)	37" (940)	37" (940)	4	100K	(29)	400	(181)
36" Stainless Steel Stand Stem Casters for Stand (set of 4)							GBUES-36 A35119	

AGBU-2
Shown with optional casters.

DOUBLE DECK INFRARED BROILERS

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
AGBU-2	36" (915)	37" (940)	67" (1702)	8	200K	(59)	800	(363)
Plate Casters 6" High (set of 4)							A35117	

AGBU-3
Shown with optional casters.

INFRARED BROILERS WITH LOWER OVEN

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
AGBU-3	36" (915)	37" (940)	61" (1550)	4	135K	(40)	700	(317)
AGBU-3-SB	36" (915)	37" (940)	61" (1550)	4	100K	(29)	490	(222)

Plate Casters 6" High (set of 4)

A35117

OVEN NOTES

"SB" = Storage Base.

AGBU-WO-4
Shown with optional casters.

INFRARED BROILERS, LOWER AND UPPER OVENS

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
AGBU-WO-4	36" (915)	34" (864)	73" (1855)	4	135K	(40)	800	(363)
AGBU-WO-4-C	36" (915)	34" (864)	73" (1855)	4	130K	(38)	890	(404)

Plate Casters 6" High (set of 4)

A35117

OVEN NOTES

"C" = Convection Oven.

*Must specify type of gas and elevation if over 2000 ft. when ordering.



WOOD-CHIP SMOKE BROILERS



Model ARWCS-36
Shown with optional stand and casters.

SMOKER FEATURES

- Two smoker boxes with heat resistant handles for peak smoke output.
- Each chip drawer features dedicated burner for each chip drawer.
- Smoke travels from five tubes evenly spaced under the grates near the food on the grill – optimizing uptake in flavor.
- Smoke discharges above broiler burners – so it's not incinerated before it meets the food!
- Wood drawers pulls out for easy ash removal.

BROILER FEATURES

- Individual controlled 15,000 BTU/hr. gas burners.
- Infinite control manual gas valves for precise heat adjustment.
- Cast iron radiants distribute heat and are individually removable for easy cleaning.
- Full width stainless steel drip pan to add water vapor or special flavors to the cooking process as well as simplifying clean-up of spills.
- Stainless steel polished front and trim for easy cleaning with double-layered all-welded steel side chassis.
- Top grates are heavy duty cast iron.
- 14 gauge all welded body construction.

36" WOOD CHIP SMOKER

Model	Burners	Injectors	Width	Depth	Height	Gas Output		Ship Weight	
						BTU	(kW)	Lbs	(kg)
ARWCS-36	6	5	36" (915)	27" (686)	20" (508)	90K	(27)	350	(159)

S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
RWCSS-36	54	(25)

Stem Casters 6" High (set of 4)

A35119



Stainless steel spring loaded lift-up hood. (Easily removable for cleaning).



Wood chip pull-out drawers with independent burner chamber and control.



Pull-out drawer to dispose of used wood chips.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



WOOD FIRED BROILER WITH LOG LIGHTER

FEATURES

- 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.
- Includes 6" stem casters.
- 5/16" round rod top grate included.
- Two year parts and labor warranty.



AMSQ-30
Shown with optional stand and casters.

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
AMSQ-30	30" (762)	27" (686)	18" (458)	1	30K	(9)	300	(136)
AMSQ-36	36" (915)	27" (686)	18" (458)	1	30K	(9)	345	(157)
AMSQ-48	48" (1220)	27" (686)	18" (458)	1	30K	(9)	405	(184)
AMSQ-60	60" (1524)	27" (686)	18" (458)	2	60K	(18)	455	(206)

Stainless Steel Back Splash Guards: AMSQ-30
Stem Casters 6" High (set of 4) A35119

AMSQ-36
Stem Casters 6" High (set of 6)

AMSQ-48
AMSQ-60
A35120

S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
QESS-30	70	(32)
QESS-36	82	(37)
QESS-48	95	(43)
QESS-60	102	(46)

HORIZONTAL CHICKEN BROILERS



AHS-4836
Shown with optional
stand and casters.

FEATURES

- Stainless steel rugged exterior body. Large 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.
- Rotisserie option allows more cooking production with minimal operator attention.
- Heavy duty liner protects interior from burn out.
- Includes 6" stem casters.

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
AHS-4827	48" (1220)	27" (686)	22" (559)	4	160K	(47)	270	(122)
AHS-6027	60" (1524)	27" (686)	22" (559)	5	200K	(59)	370	(168)
AHS-4836	48" (1220)	36" (915)	22" (559)	4	160K	(47)	300	(136)
AHS-6036	60" (1524)	36" (915)	22" (559)	5	200K	(59)	400	(181)
AHSR-48	48" (1220)	36" (915)	36" (915)	4	160K	(47)	400	(181)
AHSR-60	60" (1524)	36" (915)	36" (915)	5	200K	(59)	500	(227)

Spit rod assembly complete with handle and prongs. A31100
Optional built-in Rotisserie. Contact factory for pricing

S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
HESS-4827	50	(23)
HESS-6027	57	(26)
HESS-4836	65	(30)
HESS-6036	80	(36)

Includes 7 Rods w/Spits And Stand.
Includes 9 Rods w/Spits And Stand.

Stem casters 6" high (set of 4) A35119
Stem casters 6" high (set of 6) A35120



*Must specify type of gas and elevation if over 2000 ft. when ordering.



HEAVY DUTY 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.
- 4" stainless steel welded legs.



ARKB-36
Shown with optional flat skewers

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARKB-24	24" (610)	25" (635)	11¼" (286)	4	120K	(35)	200	(91)
ARKB-36	36" (915)	25" (635)	11¼" (286)	6	180K	(53)	320	(145)
ARKB-48	48" (1220)	25" (635)	11¼" (286)	8	240K	(71)	360	(163)
ARKB-60	60" (1524)	25" (635)	11¼" (286)	10	300K	(88)	400	(181)
ARKB-72	72" (1829)	25" (635)	11¼" (286)	12	360K	(106)	440	(200)

S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
KBES-24	47	(21)
KBES-36	54	(25)
KBES-48	72	(33)
KBES-60	99	(45)
KBES-72	110	(50)

Stainless Steel Skewers Available, V shape (18" A31043) or flat (18" A31041) please contact factory for price.

Stem Casters 6" High (set of 4)
Stem Casters 6" High (set of 6)

A35119
A35120

HEAVY DUTY RADIANT **ROTISSERIE** KEBOB BROILERS



ARKB-48-R
Shown with stand and casters

S/S STANDS

Model	Width	Depth	Height	# Skewers	Ship Weight	
					Lbs	(kg)
ARKB-24-R	30" (762)	25" (635)	15" (381)	8	47	(21)
ARKB-36-R	42" (1067)	25" (635)	15" (381)	12	54	(25)
ARKB-48-R	54" (1372)	25" (635)	15" (381)	18	72	(33)
ARKB-60-R	66" (1677)	25" (635)	15" (381)	24	99	(45)
ARKB-72-R	78" (1677)	25" (635)	15" (381)	28	110	(50)

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

Stem Casters 6" High (set of 4)
Stem Casters 6" High (set of 6)

A35119
A35120

*Must specify type of gas and elevation if over 2000 ft. when ordering.



VERTICAL INFRARED 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 moist juicy and tender meat
- Compact design or countertop installation
- Manual gas valve control for each burner
- Limited two year parts and labor warranty

AVB-2E
Shown with optional stand

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
AVB-2E	17" (432)	20" (508)	34" (864)	2	40K	(12)	125	(57)
AVB-2	20" (508)	23½" (597)	34" (864)	2	40K	(12)	125	(57)

S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
VES-17	39	(18)
VES-20	39	(18)

INFRARED BRAZIL BROILERS



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
- Available in optional stainless steel holder frame for BBQ
- Full size grease pan to collect all excess oil
- Limited two year parts and labor warranty

AROB-48
Shown with optional skewer rack
(call factory for pricing)

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
AROB-36	36" (915)	28" (712)	22" (559)	3	92K	(27)	350	(159)
AROB-48	48" (1220)	28" (712)	22" (559)	4	115K	(34)	400	(182)
AROB-60	60" (1524)	28" (712)	22" (559)	5	138K	(47)	450	(227)



*Must specify type of gas and elevation if over 2000 ft. when ordering.



SPECIALTY EQUIPMENT

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.
- 4" adjustable brush nickel legs.
- 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
Shown with optional
stand and casters.



Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARTY-24	24" (610)	28" (712)	10½" (267)	1	30K	(9)	200	(91)
ARTY-36	36" (915)	28" (712)	10½" (267)	1	30K	(9)	300	(136)
ARTY-48	48" (1220)	28" (712)	10½" (267)	1	30K	(9)	365	(166)
ARTY-60	60" (1524)	28" (712)	10½" (267)	1	30K	(9)	450	(204)

S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
ESTY-24	47	(21)
ESTY-36	54	(25)
ESTY-48	72	(33)
ESTY-60	99	(45)

Stainless Steel All Welded ½" Griddle Splash

PASTA COOKER



ARPC3
Shown with optional casters

FEATURES

- All aluminum water tank and heat transfer surface saves energy and speeds up the cooking process.
- Includes (6) baskets.
- Concentric ring burners create power to quickly bring the water tank to a boil and simmer heat for gentle cooking of sensitive pasta dishes.
- Heavy-duty welded 12 gallon capacity (14½" x 14½") aluminum tank.
- Integral overflow starch skimmer.
- Built-in tank drain with safety-first locking valve.
- Perforated 304 stainless steel baskets.
- Limited two year parts and labor warranty.



PASTA COOKER

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARPC3	18" (458)	24" (610)	38-1/2" (978)	3-Ring	80K	(23)	220	(100)

Plate Casters 6" High (set of 4)

A35117

ROTISSERIE SERIES



COUNTERTOP 4 SPIT CHICKEN ROTISSERIE

Model	Width	Depth	Height	Spits	Birds	# Burners	Gas output		Ship weight	
							BTU	(kW)	Lbs	(kg)
ACB-4	45½" (1156)	25½" (648)	55¾" (1416)	4	16-20	1	35K	(10)	525	(238)
Stainless Steel Stand		ESS-36-18H		Plate Casters 6" High (set of 4)			A35117			

ACB-4
6" adjustable cone legs included



HIGH PRODUCTION 7 SPIT CHICKEN ROTISSERIE

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

ACB-7
Comes with casters



HIGH PRODUCTION 14 SPIT CHICKEN ROTISSERIE

Model	Width	Depth	Height	Spits	Birds	# Burners	Gas output		Ship weight	
							BTU	(kW)	Lbs	(kg)
ACB-14	45½" (1156)	36¾" (914)	81" (2058)	14	56-70	3	105K	(31)	850	(386)

ACB-14
Comes with casters

OPTIONS AND ACCESSORIES FOR ABOVE UNITS

Stainless Steel Side Access Door Moved to Left Side	ACB-4	Call Factory
Stainless Steel Side Access Door Moved to Left Side	ACB-7	Call Factory
Stainless Steel Framed Glass Sliding Door (Left)	A27008	Call Factory
Stainless Steel Framed Glass Sliding Door (Right)	A27011	Call Factory
Spit Rod Assembly Complete with Handle and Prongs	A31100	

FEATURES FOR ALL MODELS

- Heavy duty, all welded stainless steel exterior, 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.
- Manifold pre-assembled in factory for quick and easy installation on site.
- Casters included and factory-installed at no extra cost on all ACB-7 and ACB-14 models.
- High BTU for best results in cooking time and finished product.

*Must specify type of gas and elevation if over 2000 ft. when ordering.



STOCK POTS AND WOK RANGES

ARSP-18
Shown with optional casters.SPSH-18
Shown with optional casters

FEATURES

- Stainless steel exterior body.
- Cast-iron 3-Ring 90,000 BTU 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.
- Limited two year parts and labor warranty.

ECONOMY STYLE STOCK POT STOVES
WITH LOW PROFILE

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
SPSH-18	18" (457)	21" (534)	18" (458)	3-Ring	90K	(26)	130	(59)
SPSH-18-2	18" (457)	42" (1067)	18" (458)	3-Ring	180K	(53)	230	(104)

Plate Casters 6" High (set of 4)

A35117

**3-RING BURNER**
Two adjustable valves.

HEAVY DUTY STOCK POT STOVES

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ARSP-18	18" (458)	21" (534)	24" (610)	3-Ring	90K	(26)	155	(61)	\$2,450
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.

ARWR-3R

HEAVY DUTY WOK RANGES
(WITH HEAVY GAUGE STAINLESS STEEL TOP)

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARWR-3R	18" (458)	20" (508)	36" (915)	3-Ring	90K	(26)	122	(55)

Stem Casters 6" High (set of 4)

A35119

**3-RING BURNER**
Two adjustable valves.

ARWR-J13

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

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight	
					BTU	(kW)	Lbs	(kg)
ARWR-J13	18" (458)	20" (508)	36" (915)	Jet	125K	(37)	145	(66)
ARWR-J16	18" (458)	20" (508)	36" (915)	Jet	125K	(37)	145	(66)

Stem Casters 6" High (set of 4)

A35119

**JET BURNER**
23-Tip jet burner.

*Must specify type of gas and elevation if over 2000 ft. when ordering.



GREEN FLAME RANGES (Pilotless Ignition System, used on all Burners, Griddles and Ovens)



ARGF-4



ARGF-6



ARGF-8



ARGF-8B-126-C



ARGF-10



ARGF-12

FEATURES

- Electronic Ignition System on all burners, griddles and ovens. No standing pilot makes the kitchen a safer environment!
- Ideal use for, churches, fire departments, retirement homes, daycare facilities, and other installations where a commercial range is required.

24" GREEN FLAME RANGE (20" SPACE SAVER OVEN)

Model	Description	GAS OUTPUT		SHIP WEIGHT	
		BTU	(kW)	Lbs	(kg)
ARGF-4	4 Burners	127K	(37)	315	(143)
ARGF-4-SB	4 Burners	97K	(28)	245	(111)
ARGF-12G-2B	12" Griddle and 2 Burners	97K	(28)	330	(150)
ARGF-12G-2B-SB	12" Griddle and 2 Burners	70K	(21)	260	(118)

36" GREEN FLAME RANGE (26-1/2" OVEN)

ARGF-6	6 Burners	185K	(54)	406	(191)
ARGF-12G-4B	12" Griddle and 4 Burners	155K	(45)	425	(204)
ARGF-24G-2B	24" Griddle and 2 Burners	125K	(37)	440	(204)

48" GREEN FLAME RANGE (TWO 20" SPACE SAVER OVENS)

ARGF-8	8 Burners with 2-20" Ovens	254K	(74)	600	(264)
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48" GREEN FLAME RANGE (ONE 26-1/2" OVEN AND STORAGE BASE)

ARGF-8B-126	8 Burner with Standard Oven/Storage Base	235K	(69)	580	(264)
ARGF-24G-4B-126	24" Griddle, 4 Burners Standard Oven/Storage Base	175K	(42)	626	(284)
ARGF-36G-2B-126	36" Griddle, 2 Burners Standard Oven/Storage Base	145K	(41)	640	(290)

60" GREEN FLAME RANGE (ONE 26-1/2" OVEN AND ONE 20" SPACE SAVER OVEN)

ARGF-10	10 Burners, Standard/Space Saver Ovens	312K	(91)	732	(332)
ARGF-24G-6B	24" Griddle and 6 Burners, Standard/Space Saver Ovens	252K	(74)	757	(343)
ARGF-36G-4B	36" Griddle and 4 Burners, Standard/Space Saver Ovens	222K	(65)	765	(347)
ARGF-6B-24RG	6 Burners, 24" Raised Griddle Standard/Space Saver Ovens	282K	(83)	814	(369)

72" GREEN FLAME RANGE (TWO 26-1/2" OVENS)

ARGF-12	12 Burners, 2 Standard Ovens	370K	(108)	1021	(463)
ARGF-24G-8B	24" Griddle, 8 Burners and 2 Standard Ovens	310K	(91)	1075	(488)
ARGF-36G-6B	36" Griddle, 6 Burners and 2 Standard Ovens	280K	(82)	1100	(499)
ARGF-48G-4B	48" Griddle, 4 Burners and 2 Standard Ovens	250K	(73)	1145	(519)

Convection Oven Base

Double Convection Oven on 60" and 72"

Innovation Oven

Double Innovation Oven on 60" and 72"

Space Saver Innovation Oven Base on 24"

Plate Casters 6" High (set of 4)

A35117

Plate Casters 6" High (set of 6)

A35118

For options and accessories, see page 4.



*Must specify type of gas and elevation if over 2000 ft. when ordering.



MEDALLION HEAVY DUTY HOTEL / RESORT RESTAURANT SERIES



Sleek and Streamlined with the kind of raw power that makes a Hotel/Resort kitchen perform at top speeds. American Range heavy-duty hotel equipment can easily accommodate the unique and specific work-load requirements of any commercial kitchen. Medallion cooking systems have been engineered and built with years of service in mind.

Robustly designed, hand-crafted and built to deliver exact precision. Heavy gauge stainless steel, welded construction to insure a solid chassis. Latest technology and superior components are used on every product to produce rapid heat, performance and longevity for high volume applications.

STANDARD FEATURES

- Heavy duty stainless steel front and sides.
- Burner box stainless steel bottom for open burner units.
- 6" adjustable chrome plated legs.
- 100% safety pilot for oven.
- Porcelainized oven interior.
- Two oven racks with three positions on standard ovens.
- 1-1/4" front manifold.
- Oven thermostat temperature range: 250°F to 500°F (121°C to 260°C).
- 7-5/8" (194 mm) stainless steel front rail extends from 6-1/16" (154 mm) to 7-5/8" (194 mm).
- Four 37,000 BTU, (11 kW). Two piece removable burners.
- Six 30,000 BTU (9 kW). Two piece removable burners.
- Removable cast-iron grates over each burner.
- One piece aluminized steel drip tray covering all burners.
- One single fully protected standing pilot covering each of the front and rear burner section.
- Piezo spark ignition for oven.
- 40,000 BTU, (12 kW). Cast-iron oven burner.
- 30,000 BTU, (9 kW). Convection oven burner.



BURNERS

Our anti-dog removable burners are more efficient than other manufacturers in the industry with a robust flame to operate in low and high settings.



STAINLESS STEEL INTERIOR

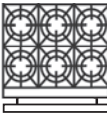
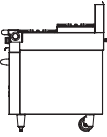
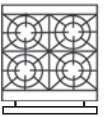
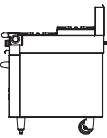
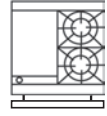
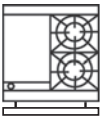
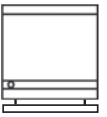
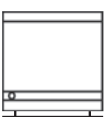
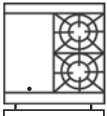
Medallion range interior is supplied standard with a black porcelainized surface for easy cleaning. Stainless steel interior surface finish is also available as an option.



ROBUST GRIDDLE PLATE

The griddle thickness offers exceptional heat retention and recovery. The grease channel accommodates a 3" wide spatula and the grease can holds 1 gallon of grease.

MEDALLION HEAVY DUTY SERIES **34" OR 36" WIDTHS**

Model	Description	Gas output		Ship weight	
		BTU	(kW)	Lbs	(kg)
6 Open Burners					
	HD34-6-1	Standard Oven	220K	(65)	450 (205)
	HD34-6-1C	Convection Oven	210K	(62)	500 (227)
	HD34-6-O	Storage Base	180K	(53)	435 (197)
	HD34-6-M	Modular Top	180K	(53)	240 (109)
6 Step-Up Open Burners					
	HD34-6SU-1	Standard Oven	220K	(65)	450 (205)
	HD34-6SU-1C	Convection Oven	210K	(62)	500 (227)
	HD34-6SU-O	Storage Base	180K	(53)	435 (197)
	HD34-6SU-M	Modular Top	180K	(53)	240 (109)
4 Open Burners					
	HD34-4-1	Standard Oven	188K	(55)	450 (205)
	HD34-4-1C	Convection Oven	178K	(52)	500 (227)
	HD34-4-O	Storage Base	148K	(43)	435 (197)
	HD34-4-M	Modular Top	148K	(43)	240 (109)
4 Step-Up Open Burners					
	HD34-4SU-1	Standard Oven	188K	(55)	450 (205)
	HD34-4SU-1C	Convection Oven	178K	(52)	500 (227)
	HD34-4SU-O	Storage Base	148K	(43)	435 (197)
	HD34-4SU-M	Modular Top	148K	(43)	240 (109)
17" Thermostatic Griddle, 2 Open Burners					
	HD34-17TG-2-1	Standard Oven	154K	(45)	660 (300)
	HD34-17TG-2-1C	Convection Oven	144K	(42)	675 (307)
	HD34-17TG-2-O	Storage Base	114K	(33)	575 (261)
	HD34-17TG-2-M	Modular Top	114K	(33)	375 (170)
17" Valve Control Griddle, 2 Open Burners					
	HD34-17VG-2-1	Standard Oven	154K	(45)	660 (300)
	HD34-17VG-2-1C	Convection Oven	144K	(42)	675 (307)
	HD34-17VG-2-O	Storage Base	114K	(33)	575 (261)
	HD34-17VG-2-M	Modular Top	114K	(33)	375 (170)
34" Thermostatic Griddle					
	HD34-34TG-1	Standard Oven	130K	(38)	800 (363)
	HD34-34TG-1C	Convection Oven	120K	(35)	800 (363)
	HD34-34TG-O	Storage Base	90K	(26)	641 (290)
	HD34-34TG-M	Modular Top	90K	(26)	525 (238)
34" Valve Control Griddle					
	HD34-34VG-1	Standard Oven	130K	(38)	635 (288)
	HD34-34VG-1C	Convection Oven	120K	(35)	685 (311)
	HD34-34VG-O	Storage Base	90K	(26)	625 (284)
	HD34-34VG-M	Modular Top	90K	(26)	530 (241)
17" Hot Top, 2-Open Burners					
	HD34-1HT-2-1	Standard Oven	154K	(45)	490 (222)
	HD34-1HT-2-1C	Convection Oven	144K	(42)	520 (236)
	HD34-1HT-2-O	Storage Base	114K	(33)	480 (218)
	HD34-1HT-2-M	Modular Top	114K	(33)	260 (118)

Notes: C = Convection oven, O = Storage base, M = Modular, no base

**OVEN FEATURES**

- H-shaped cast-iron oven burner for optimal even cooking heat.
- 40K BTU (12 kW) for standard oven.
- 30K BTU (9 kW) for convection oven.
- Tubular steel burner.



HD34-6-1
Shown with optional backguard and shelves

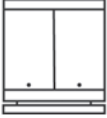
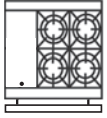
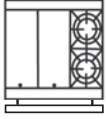
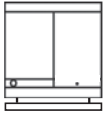
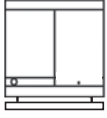
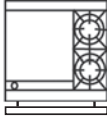
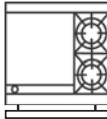
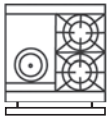
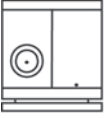
OPEN BURNERS

- Two-piece, non-gasket and anti-clog burners.
- Designed and constructed with perimeter burner ports aligned at 45°.
- Inner simmer ring burner ports for optimal flame coverage when broiling, sautéing or simmering.
- The cast bowl grate design enhances heat deflection and performance.
- The grate design is flush with the plate rail for full use of top surface.

*Must specify type of gas and elevation if over 2000 ft. when ordering.



MEDALLION HEAVY DUTY SERIES 34" OR 36" WIDTHS

Model	Description	Gas output		Ship weight	
		BTU	(kW)	Lbs	(kg)
(2) 17" Hot Top Sections					
	HD34-2HT-1	Standard Oven	120K	(35)	540 (245)
	HD34-2HT-1C	Convection Oven	110K	(32)	590 (268)
	HD34-2HT-O	Storage Base	80K	(23)	310 (141)
	HD34-2HT-M	Modular Top	80K	(23)	220 (100)
(1) 11" Hot Top, 4-Open Burners					
	HD34-1HT-4-1	Standard Oven	190K	(56)	440 (200)
	HD34-1HT-4-1C	Convection Oven	180K	(53)	490 (222)
	HD34-1HT-4-O	Storage Base	150K	(44)	430 (195)
	HD34-1HT-4-M	Modular Top	150K	(44)	210 (96)
(2) 11" Hot Top Sections, 2-Open Burners					
	HD34-2HT-2-1	Standard Oven	160K	(47)	490 (222)
	HD34-2HT-2-1C	Convection Oven	150K	(44)	540 (245)
	HD34-2HT-2-O	Storage Base	120K	(35)	480 (218)
	HD34-2HT-2-M	Modular Top	120K	(35)	240 (109)
17" Thermostatic Griddle, 17" Hot top					
	HD34-17TG-1HT-1	Standard Oven	120K	(35)	575 (261)
	HD34-17TG-1HT-1C	Convection Oven	110K	(32)	625 (284)
	HD34-17TG-1HT-O	Storage Base	80K	(23)	565 (257)
	HD34-17TG-1HT-M	Modular Top	80K	(23)	345 (157)
17" Valve Control Griddle, 17" Hot top					
	HD34-17VG-1HT-1	Standard Oven	120K	(35)	575 (261)
	HD34-17VG-1HT-1C	Convection Oven	110K	(32)	625 (284)
	HD34-17VG-1HT-O	Storage Base	80K	(23)	565 (257)
	HD34-17VG-1HT-M	Modular Top	80K	(23)	345 (157)
23" Thermostatic Griddle, (2) Open Burners					
	HD34-23TG-2-1	Standard Oven	160K	(47)	605 (275)
	HD34-23TG-2-1C	Convection Oven	150K	(44)	655 (297)
	HD34-23TG-2-O	Storage Base	120K	(35)	595 (270)
	HD34-23TG-2-M	Modular Top	120K	(35)	375 (170)
23" Valve Control Griddle, (2) Open Burners					
	HD34-23VG-2-1	Standard Oven	160K	(47)	605 (275)
	HD34-23VG-2-1C	Convection Oven	150K	(44)	655 (297)
	HD34-23VG-2-O	Storage Base	120K	(35)	595 (270)
	HD34-23VG-2-M	Modular Top	120K	(35)	375 (170)
(1) French Top, (2) Open Burners					
	HD34-1FT-2-1	Standard Oven	154K	(45)	480 (218)
	HD34-1FT-2-1C	Convection Oven	144K	(42)	530 (240)
	HD34-1FT-2-O	Storage Base	114K	(33)	470 (213)
	HD34-1FT-2-M	Modular Top	114K	(33)	250 (114)
(1) French Top, (1) 17" Hot Plate					
	HD34-1FT-1HT-1	Standard Oven	120K	(35)	530 (241)
	HD34-1FT-1HT-1C	Convection Oven	110K	(32)	580 (263)
	HD34-1FT-1HT-O	Storage Base	80K	(23)	520 (236)
	HD34-1FT-1HT-M	Modular Top	80K	(23)	300 (136)

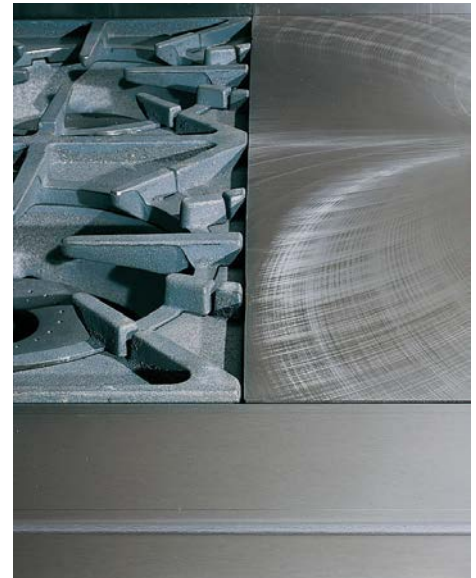
Notes: C = Convection oven, O = Storage base, M = Modular, no base



HD34-34VG-1
Shown with optional backguard and shelf

GRIDDLE TOPS

1-1/4" thick griddle blanchard ground steel plate, 24" deep cooking surface. The griddle surface is heated by 30K BTU (9 kW) each "H-type" cast-iron burners which offer superior heat distribution.



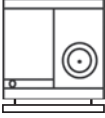

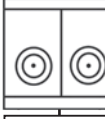

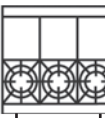
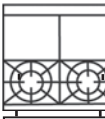
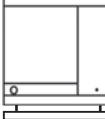
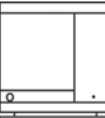

FLUSH MOUNT GRATES

Flush mount front grates leveled with stainless steel rail for full use of top surface, making transfer of pots a breeze.

*Must specify type of gas and elevation if over 2000 ft. when ordering.



MEDALLION HEAVY DUTY SERIES **34" OR 36" WIDTHS**

Model	Description	Gas output		Ship weight	
		BTU	(kW)	Lbs	(kg)
17" Thermostatic Griddle, 17" French Top					
	HD34-17TG-1FT-1	Standard Oven	120K	(35)	545 (247)
	HD34-17TG-1FT-1C	Convection Oven	110K	(32)	595 (270)
	HD34-17TG-1FT-O	Storage Base	80K	(23)	535 (243)
	HD34-17TG-1FT-M	Modular Top	80K	(23)	315 (143)
17" Valve Control, 17" French Top					
	HD34-17VG-1FT-1	Standard Oven	120K	(35)	545 (247)
	HD34-17VG-1FT-1C	Convection Oven	110K	(32)	595 (270)
	HD34-17VG-1FT-O	Storage Base	80K	(23)	535 (243)
	HD34-17VG-1FT-M	Modular Top	80K	(23)	315 (143)
(2) 17" French Top Sections					
	HD34-2FT-1	Standard Oven	120K	(35)	520 (236)
	HD34-2FT-1C	Convection Oven	110K	(32)	570 (259)
	HD34-2FT-O	Storage Base	80K	(23)	510 (232)
	HD34-2FT-M	Modular Top	80K	(23)	290 (132)
(3) 11" Hot Top Sections					
	HD34-3HT-1	Standard Oven	130K	(38)	550 (250)
	HD34-3HT-1C	Convection Oven	120K	(35)	600 (272)
	HD34-3HT-O	Storage Base	90K	(26)	540 (245)
	HD34-3HT-M	Modular Top	90K	(26)	320 (145)
(3) 11" Hot Top/Open Burner Sections					
	HD34-3HT3-1	Standard Oven	175K	(52)	550 (250)
	HD34-3HT3-1C	Convection Oven	165K	(49)	600 (272)
	HD34-3HT3-O	Storage Base	135K	(40)	540 (245)
	HD34-3HT3-M	Modular Top	135K	(40)	320 (145)
(2) 17" Hot Top/Open Burner Sections					
	HD34-2HT2-1	Standard Oven	154K	(45)	480 (218)
	HD34-2HT2-1C	Convection Oven	144K	(42)	530 (240)
	HD34-2HT2-O	Storage Base	114K	(33)	470 (213)
	HD34-2HT2-M	Modular Top	114K	(33)	250 (114)
23" Thermostatic Griddle, (1) 11" Hot Top					
	HD34-23TG-1HT-1	Standard Oven	130K	(38)	605 (275)
	HD34-23TG-1HT-1C	Convection Oven	120K	(35)	655 (297)
	HD34-23TG-1HT-O	Storage Base	90K	(26)	595 (270)
	HD34-23TG-1HT-M	Modular Top	90K	(26)	375 (170)
23" Valve Control Griddle, (1) 11" Hot Top					
	HD34-23VG-1HT-1	Standard Oven	130K	(38)	605 (275)
	HD34-23VG-1HT-1C	Convection Oven	120K	(35)	655 (297)
	HD34-23VG-1HT-O	Storage Base	90K	(26)	595 (270)
	HD34-23VG-1HT-M	Modular Top	90K	(26)	375 (170)
34" "Plancha" Griddle					
	HD34-34PG-1	Standard Oven	130K	(38)	689 (288)
	HD34-34PG-1C	Convection Oven	120K	(35)	739 (297)
	HD34-34PG-O	Storage Base	90K	(26)	525 (238)
	HD34-34PG-M	Modular Top	90K	(26)	405 (184)



HD34-1FT-1HT-1
Shown with optional backguard and shelf



HOT TOP FEATURES

- Heavy duty polished tops available in a wide variety of sizes and layouts.
- Burners rated for up to 40K BTU/hr.
- Even heat throughout the top surface.
- Manual control for each burner.



FRENCH TOP FEATURES

- Circular steel iron ring and cover lift-off so cooking pan can be placed directly on the intense open flame.
- Temperature gradually reduce toward the rear of each top for simmering, each burner manually controlled.
- Two removable circular rings are located directly over burner for sautéing.
- Cast-iron ring burner rated at 40K BTU/hr. (12 kW).

*Must specify type of gas and elevation if over 2000 ft. when ordering.



SALAMANDER AND CHEESEMELTER FOR MEDALLION



Model	Description	Gas output		Ship weight	
		BTU	(kW)	Lbs	(kg)
HD24-SM	24" Infrared Salamander	25K	(7)	160	(72)
HD36-SM	34" or 36" Infrared Salamander with dual control	35K	(9)	183	(83)



HD24-CM	24" Infrared Cheesemelter	25K	(7)	156	(71)
HD36-CM	34" or 36" Infrared Cheesemelter	35K	(11)	183	(83)
HD48-CM	48" Infrared Cheesemelter	40K	(12)	230	(104)
HD60-CM	60" Infrared Cheesemelter	55K	(16)	295	(134)
HD72-CM	72" Infrared Cheesemelter	70K	(21)	355	(161)
HD84-CM	84" Infrared Cheesemelter	75K	(22)	450	(204)

MEDALLION HEAVY DUTY RADIANT BROILER WITH PULL-OUT RACK

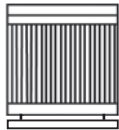
RADIANT BROILER FEATURES

- Heavy duty H-type cast-iron burners at 30K BTU (9 kW) each.
- Removable reinforced cast-iron radiants prevent clogging of burners and provides even broiling.
- Slanted cooking surface provides a range of cooking temperatures.
- Full width grease trough and large capacity removable drip pan.
- Two year parts and labor warranty.



HD34-CRBR-O

Model	Description	Gas output		Ship weight	
		BTU	(kW)	Lbs	(kg)
HD34-CRBR-O	Radiant broiler with additional pull-out rack and storage base	90K	(26)	500	(227)



MEDALLION HEAVY DUTY RADIANT BROILERS

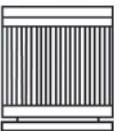


- Slanted cooking surface provides a range of cooking temperatures.
- Individually controlled 30K BTU (9 kW) H-type heavy duty cast-iron burners.
- Removable reinforced cast-iron radiants prevent clogging of burners and provide even searing and cooking.
- Cast-iron heavy duty top grates provide attractive char-broil markings.
- Top grate sections are easy to remove for cleaning.
- Each top grate blade has a built in grease channel that allows excess grease to flow to the front grease trough minimizing flare-ups.
- Full width grease trough and a large capacity removable drip pan.



HD34-CRB-O

Model	Description	Gas output		Ship weight	
		BTU	(kW)	Lbs	(kg)
HD34-CRB-1	Standard Oven	130K	(38)	510	(232)
HD34-CRB-1C	Convection Oven	120K	(35)	560	(254)
HD34-CRB-O	Storage Base	90K	(26)	410	(186)
HD34-CRB-M	Modular Top	90K	(26)	400	(182)



S/S STANDS

Model	Ship Weight	
	Lbs	(kg)
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CRB-ES-36	54	(25)



*Must specify type of gas and elevation if over 2000 ft. when ordering.



MEDALLION HEAVY DUTY INFRARED UPRIGHT BROILER

34" OR 36" WIDTHS

BANQUET BROILER

- Stainless steel front and full width landing ledge "Belly Bar."
- Spring balanced four position locking broiler rack with adjustable lever.
- Pull out heavy duty round rod.
- Easily removable full-width broil pan.
- Gas fired infrared burners provide instant searing heat.
- Optional roller-mounted rack for easy glide movement.
- Removable full-width grease pan for easy oil dispensing and cleaning.
- Five position locking grid.
- Stainless steel drip shield is located underneath drawer to prevent dripping when drawer is pulled out, and easily removable for cleaning.

BANQUET BROILER OVEN

- Easy cleaning black porcelain oven interior.
- 30K BTU burner (Convection Ovens).
- 40K BTU burner (Standard Oven).
- Easily removable rack guides.
- Solid chrome plated rack guides.
- Available in standard or convection.

Model	Description	Gas output		Ship weight	
		BTU	(kW)	Lbs	(kg)
HDIR34-1	Standard Oven	136K	(40)	760	(344)
HDIR34-1C	Convection Oven	126K	(37)	860	(390)
HDIR34-O	Storage Base	96K	(28)	712	(323)
HDIR34-M	Modular Top	96K	(28)	430	(195)

Plate Casters for Cabinet Base Model, Heavy Duty 6" High (set of 4) A35117



HDIR34-1



OVEN INTERIOR

Medallion range interior is supplied standard with a porcelainized surface for easy cleaning. Stainless steel surface finish is also available as an option.



STAINLESS STEEL INTERIOR

Medallion range interior is supplied standard with a black porcelainized surface for easy cleaning. Stainless steel interior surface finish is also available as an option.



INFRARED BURNERS







Gas fired Infrared burners provide instant even heat waves downward to penetrate the exposed surface of the meat.





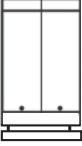
*Must specify type of gas and elevation if over 2000 ft. when ordering.




MEDALLION HEAVY DUTY SERIES FILL-IN UNITS

Model	Description	Gas output		Ship weight	
		BTU	(kW)	Lbs	(kg)
OPEN BURNER FILL-IN UNITS					
11" 2-Open Burners					
	HD11-2-O	Storage Base	60K	(18)	140 (64)
	HD11-2-M	Modular Top	60K	(18)	55 (25)
	HD11-2SU-O	Step-Up Storage Base	60K	(18)	140 (64)
	HD11-2SU-M	Step-Up Modular Top	60K	(18)	55 (25)
17" 2-Open Burners					
	HD17-2-O	Storage Base	74K	(22)	215 (98)
	HD17-2-M	Modular Top	74K	(22)	105 (48)
	HD17-2SU-O	Step-Up Storage Base	74K	(22)	215 (98)
	HD17-2SU-M	Step-Up Modular Top	74K	(22)	105 (48)
22" 4-Open Burners					
	HD22-4-O	Storage Base	120K	(36)	280 (128)
	HD22-4-M	Modular Top	120K	(36)	110 (50)
	HD22-4SU-O	Step-Up Storage Base	120K	(36)	280 (128)
	HD22-4SU-M	Step-Up Modular Top	120K	(36)	110 (50)

HOT PLATE FILL-IN UNITS

11" Hot Top					
	HD11-1HT-O	Storage Base	30K	(9)	185 (84)
	HD11-1HT-M	Modular Top	30K	(9)	110 (50)
17" Hot Top					
	HD17-1HT-O	Storage Base	40K	(12)	265 (120)
	HD17-1HT-M	Modular Top	40K	(12)	155 (70)
22" Hot Top					
	HD22-2HT-O	Storage Base	60K	(18)	340 (154)
	HD22-2HT-M	Modular Top	60K	(18)	200 (91)

FRENCH TOP FILL-IN UNITS

17" French Top					
	HD17-1FT-O	Storage Base	40K	(12)	255 (116)
	HD17-1FT-M	Modular Top	40K	(12)	145 (66)

OPEN BURNERS:

- Two-piece, non-gasket, lift-off anti-clog burners.
- Designed and constructed with perimeter burner ports aligned at 45°.
- Inner simmer ring burner ports for optimal flame coverage when broiling, sautéing or simmering.
- The cast bowl grate design enhances heat deflection and performance.
- The grate design is flush with the plate rail for full use of top surface.



BURNERS

Anti-clog removable burners are more efficient than other manufacturers in the industry with a robust flame to operate on low and high settings.

HOT TOP FEATURES

- Heavy duty polished tops available in a wide variety of sizes and layouts.
- Burners rated for up to 40K BTU/hr.
- Even heat throughout the top surface.
- Manual control for each burner.

FRENCH TOP FEATURES

- Circular steel iron ring and cover lift-off so cooking pan can be placed directly on the intense open flame.
- Temperature gradually reduces toward the rear of each top for simmering, each burner is manually controlled.
- Two removable circular rings are located directly over burner for sautéing.
- Cast-iron ring burner rated at 40K BTU/hr. (12 kW).

*Must specify type of gas and elevation if over 2000 ft. when ordering.



MEDALLION HEAVY DUTY SERIES FILL-IN UNITS

Model	Description	Gas output		Ship weight	
		BTU	(kW)	Lbs	(kg)

GRIDDLE TOP VALVE CONTROL FILL-IN UNITS

12" Valve Control Griddle



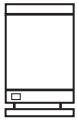
HD12-12VG-O	Storage Base	30K	(9)	230	(104)
HD12-12VG-M	Modular Top	30K	(9)	155	(70)

18" Valve Control Griddle



HD18-18VG-O	Storage Base	40K	(12)	310	(141)
HD18-18VG-M	Modular Top	40K	(12)	200	(91)

24" Valve Control Griddle



HD24-24VG-O	Storage Base	60K	(18)	415	(188)
HD24-24VG-M	Modular Top	60K	(18)	270	(122)

GRIDDLE TOP THERMOSTAT CONTROL FILL-IN UNITS

12" Thermostatic Griddle



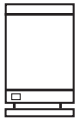
HD12-12TG-O	Storage Base	30K	(9)	230	(104)
HD12-12TG-M	Modular Top	30K	(9)	155	(70)

18" Thermostatic Griddle



HD18-18TG-O	Storage Base	40K	(12)	310	(141)
HD18-18TG-M	Modular Top	40K	(12)	200	(91)

24" Thermostatic Griddle



HD24-24TG-O	Storage Base	60K	(18)	415	(188)
HD24-24TG-M	Modular Top	60K	(18)	270	(122)

SPREADERS RANGE MATCH FILL-IN UNITS, SPACERS

Model	Description	Ship weight	
		Lbs	(kg)

Modular Spreader Tops



HD18-SP-M

HD12-SP-M	12" Modular Spreader Top	105	(48)
HD18-SP-M	18" Modular Spreader Top	130	(59)
HD24-SP-M	24" Modular Spreader Top	155	(71)
HD34-SP-M	34" Modular Spreader Top	180	(82)
HD36-SP-M	36" Modular Spreader Top	208	(93)

Spreader With Storage Base



HD18-SP-O

HD12-SP-O	12" Spreader Top – Storage Base	153	(70)
HD18-SP-O	18" Spreader Top – Storage Base	183	(83)
HD24-SP-O	24" Spreader Top – Storage Base	213	(97)
HD34-SP-O	34" Spreader Top – Storage Base	243	(111)
HD36-SP-O	36" Spreader Top – Storage Base	268	(122)

HD17-SP-S	17" Sink in cabinet	180	(82)
HD24-SP-S	24" Sink in cabinet	210	(95)

GRIDDLE TOPS WITH
LARGE GREASE CAN

The grease channel accommodates a 3" wide spatula and the grease can holds 1 gallon of grease.

GRIDDLE TOPS

1-1/4" thick griddle blanchard ground steel plate, 24" deep cooking surface. The griddle surface is heated by 30,000 BTU each "H-type" cast-iron burners which offer superior heat distribution.

The griddle thickness offers exceptional heat retention and recovery. The grease catcher channel accommodates a 3" wide spatula and the grease can holds 1 gallon of grease.



HD17-SP-S 17" Sink in cabinet

SPREADER OPTIONS

Stainless Steel Door: 12", 18" and 24"
Open Cabinets

34" and 36" Open Cabinets
Plate caster, set of (4) A35117

Cut Out Top:

Electric bain-marie: Stainless Steel Door
and Faucet for 17", 18", 24", 34" and 36"
width models,

*Must specify type of gas and elevation if
over 2000 ft. when ordering.



MEDALLION HEAVY DUTY MODULAR SERIES 34" AND 36" AVAILABLE

Model	Description	Gas output		Ship weight	
		BTU	(kW)	Lbs	(kg)
HD34-6-M	(6) Open Burners	180K	(53)	240	(109)
HD34-6SU-M	(6) Step-up Open Burners	180K	(53)	240	(109)
HD34-4-M	(4) Open Burners	148K	(43)	240	(109)
HD34-4SU-M	(4) Step-up Open Burners	148K	(43)	240	(109)
HD34-17TG-2-M	17" Thermostatic Griddle and (2) Open Burners	114K	(33)	375	(170)
HD34-17VG-2-M	17" Valve Control Griddle and (2) Open Burners	114K	(33)	375	(170)
HD34-34TG-M	34" Thermostatic Griddle	90K	(26)	525	(238)
HD34-34VG-M	34" Valve Control Griddle	90K	(26)	530	(241)
HD34-1HT-2-M	17" Hot Top, (2) Open Burners	114K	(33)	260	(118)
HD34-2HT-M	(2) 17" Hot Top Sections	80K	(23)	220	(100)
HD34-1HT-4-M	(1) 11" Hot Top, (4) Open Burners	150K	(44)	210	(96)
HD34-2HT-2-M	(2) 11" Hot Top Sections, (2) Open Burners	120K	(35)	240	(109)
HD34-17TG-1HT-M	17" Thermostatic Griddle, 17" Hot top	80K	(23)	345	(157)
HD34-17VG-1HT-M	17" Valve Control Griddle, 17" Hot top	80K	(23)	345	(157)
HD34-23TG-2-M	23" Thermostatic Griddle, (2) Open Burners	120K	(35)	375	(170)
HD34-23VG-2-M	23" Valve Control Griddle, (2) Open Burners	120K	(35)	375	(170)
HD34-1FT-2-M	(1) French Top, (2) Open Burners	114K	(33)	250	(114)
HD34-1FT-1HT-M	17" French Top, 17" Hot top	80K	(23)	300	(136)
HD34-17TG-1FT-M	17" Thermostatic Griddle, 17" French Top	80K	(23)	315	(143)
HD34-17VG-1FT-M	17" Valve Control Griddle, 17" French Top	80K	(23)	315	(143)
HD34-2FT-M	(2) 17" French Top Sections	80K	(23)	290	(132)
HD34-3HT-M	(3) 11" Hot Top Sections	90K	(26)	320	(145)
HD34-3HT3-M	(3) 11" Hot Top, (3) Open Burner Sections	135K	(40)	320	(145)
HD34-2HT2-M	(2) 17" Hot Top/Open Burner Sections	114K	(33)	250	(114)
HD34-23TG-1HT-M	23" Thermostatic Griddle, (1) 11" Hot top	90K	(26)	375	(170)
HD34-23VG-1HT-M	23" Valve Control Griddle, (1) 11" Hot top	90K	(26)	375	(170)
HD34-34PG-M	34" "Plancha" Griddle	90K	(26)	405	(184)
HD34-CRB-M	34" Stainless Steel Radiant Broiler, Rack	90K	(26)	400	(182)
HD11-2-M	11" (2) Open Burners	60K	(18)	55	(25)
HD11-2SU-M	11" (2) Open Burners Step-Up	60K	(18)	55	(25)
HD11-1HT-M	11" Hot Top	30K	(9)	110	(50)
HD12-12VG-M	12" Valve Control Griddle	30K	(9)	200	(91)
HD12-12TG-M	12" Thermostatic Control Griddle	30K	(9)	200	(91)
HD17-2-M	17" (2) Open Burners	74K	(22)	105	(48)
HD17-2SU-M	17" (2) Open Burners Step-Up	74K	(22)	105	(48)
HD17-1HT-M	17" Hot Top	40K	(12)	155	(70)
HD17-1FT-M	17" French Top	40K	(12)	145	(66)
HD18-18VG-M	18" Valve Control Griddle	40K	(12)	200	(91)
HD18-18TG-M	18" Thermostatic Griddle	40K	(12)	200	(91)
HD22-4-M	22" (4) Open Burners	120K	(36)	105	(48)
HD22-4SU-M	22" (4) Open Burners Step-Up	120K	(36)	105	(48)
HD22-2HT-M	22" Hot Top	60K	(18)	155	(70)
HD24-24VG-M	24" Valve Control Griddle	60K	(18)	200	(91)
HD24-24TG-M	24" Thermostatic Control Griddle	60K	(18)	200	(91)

M = Modular, no base



HD34-34VG-M
Shown with optional backguard and shelf and
Stainless steel stand with optional casters



Stainless steel stand
with optional casters

MODULAR EQUIPMENT STAND Stainless steel top, legs and under shelf

Model	Description	Lbs	(kg)
HDES-17	17" or 18" Wide	124	(56)
HDES-24	24" Wide	135	(61)
HDES-34	34" or 36" Wide	160	(73)
HDES-54	54" Wide	175	(79)
HDES-72	72" Wide	180	(82)
HDES-90	90" Wide	205	(93)

MODULAR STAINLESS STEEL BACKS

Up to 12" Width A95037
Up to 18" Width A95038
Up to 36" Width A95039
Up to 60" Width A95040
Up to 72" Width A95041

Stem Casters 6" High (set of 4)

A35119

Stem Casters 6" High (set of 6)

A35120

Additional widths are also available contact factory for pricing



*Must specify type of gas and elevation if over 2000 ft. when ordering.



MEDALLION HEAVY DUTY BACKGUARDS AND SHELVES **34" AND 36" AVAILABLE**

	Model	Width	Ship weight	
			Lbs	(kg)
10" High S/S low profile				
	HDL-PBG-11	11" (279)	9	(4)
	HDL-PBG-17	17" (431)	12	(5)
	HDL-PBG-24	24" (610)	15	(7)
	HDL-PBG-34	34" (864)	15	(7)
	HDL-PBG-36	36" (915)	15	(7)
	HDL-PBG-51	51" (1295)	20	(9)
	HDL-PBG-68	68" (1727)	26	(12)
17" High S/S low profile				
	HD17-BG-11	11" (279)	14	(6)
	HD17-BG-17	17" (431)	20	(9)
	HD17-BG-24	24" (610)	29	(13)
	HD17-BG-34	34" (864)	23	(10)
	HD17-BG-36	36" (915)	23	(10)
	HD17-BG-51	51" (1295)	32	(15)
	HD17-BG-68	68" (1727)	41	(19)
22" high S/S backguard				
	HD22-BG-11	11" (279)	20	(9)
	HD22-BG-17	17" (431)	23	(10)
	HD22-BG-24	24" (610)	23	(10)
	HD22-BG-34	34" (864)	32	(15)
	HD22-BG-36	36" (915)	32	(15)
	HD22-BG-51	51" (1295)	44	(20)
	HD22-BG-68	68" (1727)	55	(25)
34" high S/S backguard				
	HD34-BG-11	11" (279)	27	(12)
	HD34-BG-17	17" (431)	32	(15)
	HD34-BG-24	24" (610)	32	(15)
	HD34-BG-34	34" (864)	42	(19)
	HD34-BG-36	36" (915)	42	(19)
	HD34-BG-51	51" (1295)	57	(26)
	HD34-BG-68	68" (1727)	71	(32)
22" high S/S backguard with shelf				
	HDSD-HS-11	11" (279)	31	(14)
	HDSD-HS-17	17" (431)	42	(19)
	HDSD-HS-24	24" (610)	42	(19)
	HDSD-HS-34	34" (864)	47	(21)
	HDSD-HS-36	36" (915)	47	(21)
	HDSD-HS-51	51" (1295)	62	(28)
	HDSD-HS-68	68" (1727)	78	(35)
34" high S/S backguard with double shelf				
	HDDD-HS-11	11" (279)	49	(22)
	HDDD-HS-17	17" (431)	62	(28)
	HDDD-HS-24	24" (610)	62	(28)
	HDDD-HS-34	34" (864)	72	(33)
	HDDD-HS-36	36" (915)	72	(33)
	HDDD-HS-51	51" (1295)	95	(43)
	HDDD-HS-68	68" (1727)	119	(54)

Additional widths are available please contact factory for pricing



STURDY HIGH SHELF

Solid aluminum stock, precisely machined end caps solid enough to hold stacks of pots and other heavy loads.



Streamlined styling for a sleeker look and robust construction built to withstand heavy loads.

MEDALLION FEATURES AND ACCESSORIES

CABINET OPTIONS

Rack slides (set of 2) Left A31050 or Right A31051	
Up to 12" width Stainless Steel Back	A95009
Up to 24" width Stainless Steel Back	A95010
Up to 36" width Stainless Steel Back	A95011
Up to 72" width Stainless Steel Back	A95012

MODULAR STAINLESS STEEL BACKS

Up to 12" width	A95037
Up to 24" width	A95038
Up to 36" width	A95039
Up to 60" width	A95040
Up to 72" width	A95041

OVEN RACKS

Standard Oven	A31060
Convection Oven	A31062
Finishing Oven Equipped for 650°F (343°C)	

REAR GAS CONNECTION

3/4" Rear Gas Connection up to 250K BTUs (73kW)	
1-1/4" Rear Gas Connection, up to 1M BTUs (293kW)	

STAINLESS STEEL COMMON FRONT LANDING LEDGE

Up to 48" (1219) width	
Up to 60" (1524) width	
Up to 96" (2438) width	
Up to 108" (2743) width	
Up to 120" (3048) width	

STAINLESS STEEL INTERIOR ON OPEN CABINET BASE

Up to 18" (475) width	
Up to 36" (914) width	

STAINLESS STEEL CENTER SHELF IN CABINET BASE

Up to 18" (475) width	
Up to 36" (914) width	

STAINLESS STEEL CABINET BASE DOOR

Up to 24" (610) width Each Door	
Up to 36" (914) width Each Door	

CASTERS AND LEGS

Plate Casters 6" High (set of 4)	A35117
Plate Casters 6" High (set of 6)	A35118
6" Adjustable Cone Legs Chrome Plated (set of 4)	A35112
4" Adjustable Brush Nickel Legs for Modular Top (set of 4)	A35100
Welded On 4" Legs for Modular Units (set of 4)	

CHAR-BROILERS

Cast-Iron Grate	A17050
Smooth Round Stainless Steel Grate	A17051
Stainless Steel Radiant	A17053

GRIDDLE TOPS

Grooved Griddle per Linear Foot	
Chrome Griddle per Linear Foot	

OVERLAPPING GRIDDLE TOPS

Up To 48" Overlapping Griddle	A92427
Up To 60" Overlapping Griddle	A92428
Up To 72" Overlapping Griddle	A92429

FRYER ACCESSORIES

Baskets for Models AF-50HE (set of 2)	A33000
Stainless Steel Tank Cover For AF-50HE	A99415
Stainless Steel Drain Pan 4" Deep	A31027
Stainless Steel Vertical Flue Riser, 3"D X 13"W X 33"H	A95042
Stainless Steel Joiner Strip	A99463
Stainless Steel 17" (432) Vertical Flue Riser (No Shelf)	

PRESSURE REGULATORS

Nat. 3/4" NPT	A80110	Or LPG 3/4" NPT	A80011
Nat. 1-1/4" NPT	A80042	Or LPG 1-1/4" NPT	A80043

GAS SHUT-OFF VALVES

3/4" NPT Gas Shut-Off Valve	A80117
1-1/4" NPT Gas Shut-Off Valve	A80045

QUICK DISCONNECT FLEX HOSE

3/4" x 48" Quick Disconnect w/restraining device	A53200
3/4" x 60" Quick Disconnect w/restraining device	A53201
1-1/4" X 36"	A53212
1-1/4" X 48"	A53213
1-1/4" X 60"	A53230

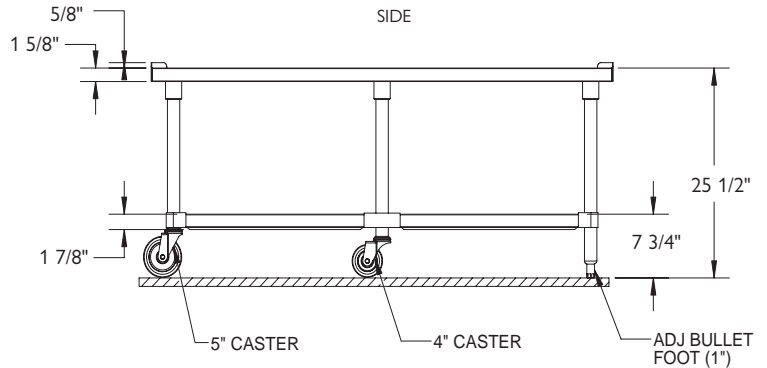
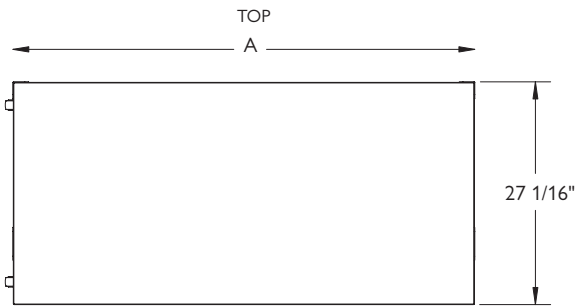
HEAVY DUTY RANGE

Oven Interior S/S (Porcelain Bottom Panel) A95000 (Standard)	
Oven Interior S/S (Porcelain Bottom Panel) A95013 (Convection)	
Cabinet Interior S/S Bottom Panel	A95001
11"-12" Drip Tray S/S Open Burner	A55050
17"-24" Drip Tray S/S Open Burner	A55051
34"-36" Drip Tray S/S Open Burner	A55052

LENGTH OF RUN FROM INCOMING MAIN GAS SUPPLY INCLUDING BATTERY

PIPE SIZE	GAS TYPE	LENGTH OF RUN FROM INCOMING MAIN GAS SUPPLY INCLUDING BATTERY				
		10 FT.	20 FT.	30 FT.	40 FT.	50 FT.
3/4"	NAT.	278K BTUs	190K BTUs	152K BTUs	130K BTUs	115K BTUs
3/4"	LP.	695K BTUs	475K BTUs	380K BTUs	325K BTUs	287K BTUs
1"	NAT.	520K BTUs	350K BTUs	258K BTUs	245K BTUs	215K BTUs
1"	LP.	1,300K BTUs	875K BTUs	713K BTUs	613K BTUs	518K BTUs
1-1/4"	NAT.	1,050K BTUs	730K BTUs	590K BTUs	500K BTUs	440K BTUs
1-1/4"	LP.	2,625K BTUs	1,825K BTUs	1,475K BTUs	1,250K BTUs	1,100K BTUs

EQUIPMENT STANDS



Model	Width "A"	Depth	Height	Metric Dimensions	Ship Weight (kg)
ESS-11	11 5/8"	27 1/16"	25 1/2"	(294 × 690 × 648)	35 (16)
ESS-12	12 5/8"	27 1/16"	25 1/2"	(319 × 690 × 648)	35 (16)
ESS-14	14 5/8"	27 1/16"	25 1/2"	(370 × 690 × 648)	39 (18)
ESS-F-14	14 5/8"	27 1/16"	25 1/2"	(370 × 690 × 648)	39 (18)
ESS-16	16 5/8"	27 1/16"	25 1/2"	(421 × 690 × 648)	39 (18)
ESS-17	17 5/8"	27 1/16"	25 1/2"	(446 × 690 × 648)	50 (23)
ESS-24	24 5/8"	27 1/16"	25 1/2"	(624 × 690 × 648)	47 (21)
ESS-24-2	24 5/8"	27 1/16"	25 1/2"	(624 × 690 × 648)	40 (18)
ESS-34	34 5/8"	27 1/16"	25 1/2"	(878 × 690 × 648)	50 (23)
ESS-36	36 5/8"	27 1/16"	25 1/2"	(929 × 690 × 648)	54 (25)
ESS-36-3	36 5/8"	27 1/16"	25 1/2"	(929 × 690 × 648)	45 (20)

Model	Width "A"	Depth	Height	Metric Dimensions	Ship Weight (kg)
ESS-44	44 5/8"	27 1/16"	25 1/2"	(1132 × 690 × 648)	67 (30)
ESS-45	45 5/8"	27 1/16"	25 1/2"	(1157 × 690 × 648)	68 (31)
ESS-48	48 5/8"	27 1/16"	25 1/2"	(1234 × 965 × 648)	72 (33)
ESS-48-4	48 5/8"	27 1/16"	25 1/2"	(1234 × 690 × 648)	50 (23)
ESS-54	54 5/8"	27 1/16"	25 1/2"	(1386 × 690 × 648)	80 (36)
ESS-60	60 5/8"	27 1/16"	25 1/2"	(1539 × 690 × 648)	99 (45)
ESS-64	64 5/8"	27 1/16"	25 1/2"	(1640 × 690 × 648)	102 (46)
ESS-72	72 5/8"	27 1/16"	25 1/2"	(1843 × 690 × 648)	110 (50)
ESS-74	74 5/8"	27 1/16"	25 1/2"	(1894 × 690 × 648)	115 (52)
ESS-84	84 5/8"	27 1/16"	25 1/2"	(2148 × 690 × 648)	125 (57)
YES-20	20 5/8"	27 1/16"	25 1/2"	(523 × 690 × 648)	39 (18)

FEATURES

- Stainless steel equipment stands available from 11" to 84" sizes, designed to hold individual or multiple units of American Range cooking equipment.
- Stainless steel top shelf is designed to raise the American Range cooking equipment to the most convenient height and keep equipment from sliding off the shelf.
- One inch "bullet feet" are adjustable.
- All tables shipped welded together for maximum stability.
- Limited warranty.



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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.

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