

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

ARG THE ULTIMAGE GRIDDLE

GAS TYPE: NATURAL LP

STANDARD FEATURES

- One 20,000 BTU/hr. infrared burner with solid state temperature control and electronic spark igniter for each 12" of griddle width.
- Controls are recessed and concealed behind a hinged panel.
- Surface temperatures are from 150° to 500°F.
- 3" wide stainless steel front grease trough drains into large capacity grease collector(s). (60" and 72" griddles have two grease collectors.)
- 1" thick, 24" deep highly polished steel griddle plate.
- 4 1/2" high stainless steel side and back splashes.
- Full width stainless steel guard rail.
- Stainless steel front and sides.
- 4" adjustable chrome plated legs.
- 3/4" rear gas connection and gas pressure regulator.
- 115 volt, 50/60 Hz, 1 phase control circuit. 1/2 amp draw.
- Provided with 6" power cord with 3-prong plug.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Chrome griddle plate.
- Floor model griddle with chrome legs and stainless steel undershelf.
- Set of four casters (two locking).



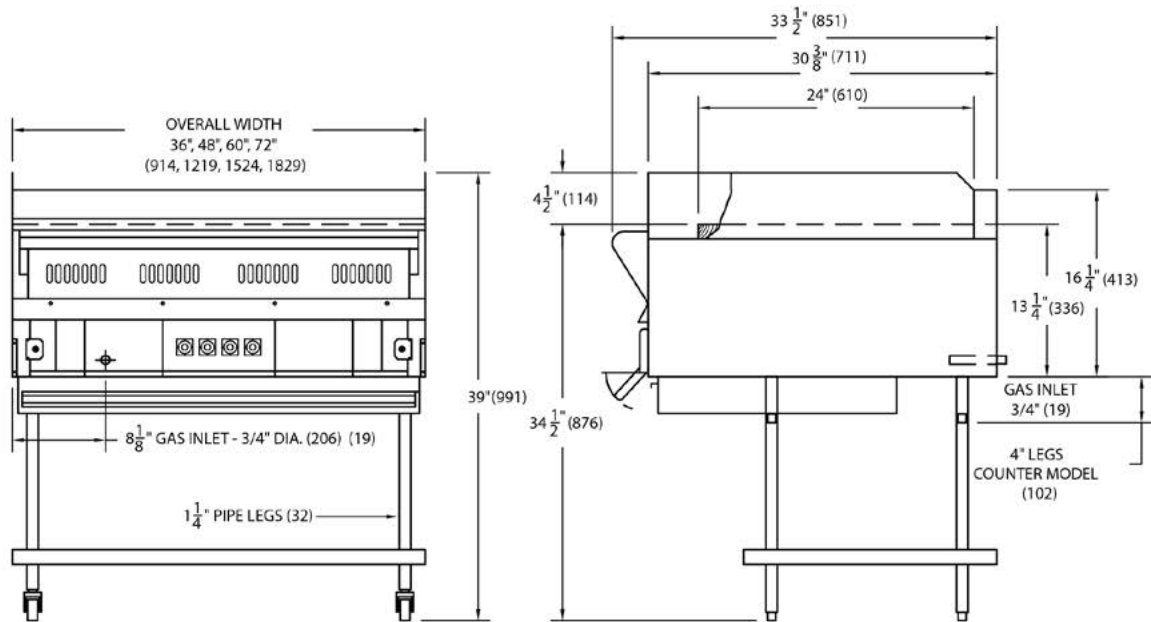
Shown with optional stand and casters

American Range developed the Infrared Red Gas Griddle to meet the demanding needs of the commercial kitchen. The infrared burners lower operating costs by using less gas. Every 12" has one 20,000 BTU/hr. burner. Each burner has solid state controls and electronic spark ignition.

The 1" thick griddle plate has a cooking surface depth of 24" and comes in widths of 24", 36", 48", 60" and 72". The griddle also has stainless steel front and sides and a handy front bar for towels.



ARG-IR THE ULTIMATE GRIDDLE



Model	Width	Cooking Depth	Overall Depth	# Of Controls	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARG-IR36	36"	24"	36"	3	60,000	18		475	214
ARG-IR48	48"	24"	36"	4	80,000	24		575	259
ARG-IR60	60"	24"	36"	5	100,000	30		656	300
ARG-IR72	72"	24"	36"	6	120,000	35		855	385

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OPTIONAL FEATURES

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- Floor model griddle with chrome legs and stainless steel undershelf.
- Set of four casters (two locking).

GAS SUPPLY:

3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

CLEARANCES:

For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.

