

2021

Commercial Products



AMERICAN  RANGE

CHEF INSPIRED, PROFESSIONAL COOKING EQUIPMENT

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MEDALLION HEAVY DUTY HOTEL / RESORT RESTAURANT SERIES



MEDALLION HEAVY DUTY SERIES

Sleek and Streamlined but within they pack 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 and industrial 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, deep penetrating 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

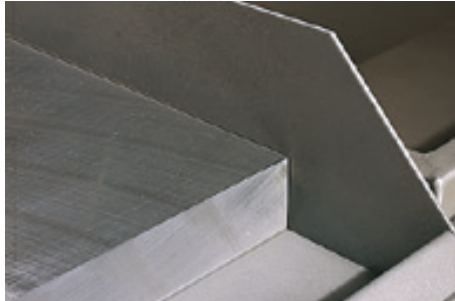
- Heavy duty stainless steel front & sides
- Burner box S/S bottom for open burner units
- 6" adjustable chrome plated legs
- 100% safety pilot for oven
- Spill proof pilot ignition system on open burners
- Porcelainized oven interior
- 2 oven racks with 3-positions on standard ovens
- 1-1/4" front manifold
- Oven thermostat temperature range: 250°F - 500°F (121C) (260C)
- 7-5/8" (194mm) S/S front rail extends from 6-1/16" (154mm) to 7-5/8" (194mm)

- Four 37,000 BTU, (12KW). Two piece "Lift-Off" burners
- Six 30,000 BTU (9KW). Two piece "Lift-Off" 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 & rear burner section
- Piezo spark ignition for oven
- 40,000 BTU, (11.72KW). Cast iron oven burner
- 30,000 BTU, (8.8KW). Convection oven burner
- Limited one year parts & labor warranty



BURNERS

Anti-clogging heavy duty lift-off burners are more efficient than other manufacturers in the industry with a robust flame to operate in low and high settings



ROBUST GRIDDLE PLATE

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



REMOVABLE RACK GUIDES

Racks remove without the use of tools for easy cleaning.



LIFT-OFF BURNERS

Two-Piece, gasket-less lift-off and anti-clog burners are made for easy cleaning and maintenance



GRILL & CHILL UNITS

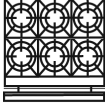
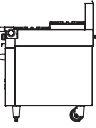
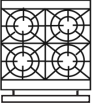
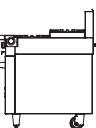
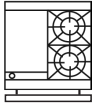
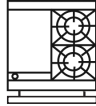
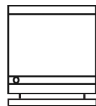
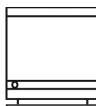
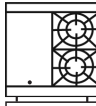
Refrigerated base units are self contained, energy efficient, super durable, and insulated for Grill & Chill system.



S/S 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

MEDALLION HEAVY DUTY SERIES - 34" OR 36" WIDTHS

Model	Description	Gas output		Ship weight		Price
		BTU	(Kw)	Lbs	(Kg.)	
6 Open Burners						
	HD34-6-1	Standard Oven	220K (65)	450 (205)		\$12,547
	HD34-6-1C	Convection Oven	210K (62)	500 (227)		17,272
	HD34-6-O	Storage Base	180K (53)	435 (197)		10,290
	HD34-6-M	Modular Top	180K (53)	240 (109)		7,644
6 Step-Up Open Burners						
	HD34-6SU-1	Standard Oven	220K (65)	450 (205)		\$13,629
	HD34-6SU-1C	Convection Oven	210K (62)	500 (227)		17,718
	HD34-6SU-O	Storage Base	180K (53)	435 (197)		11,340
	HD34-6SU-M	Modular Top	180K (53)	240 (109)		10,368
4 Open Burners						
	HD34-4-1	Standard Oven	188K (55)	450 (205)		\$12,579
	HD34-4-1C	Convection Oven	178K (52)	500 (227)		16,797
	HD34-4-O	Storage Base	148K (43)	435 (197)		10,290
	HD34-4-M	Modular Top	148K (43)	240 (109)		7,339
4 Step-Up Open Burners						
	HD34-4SU-1	Standard Oven	188K (55)	450 (205)		\$13,629
	HD34-4SU-1C	Convection Oven	178K (52)	500 (227)		17,718
	HD34-4SU-O	Storage Base	148K (43)	435 (197)		11,544
	HD34-4SU-M	Modular Top	148K (43)	240 (109)		9,712
17" Thermostatic Griddle, 2 Open Burners						
	HD34-17TG-2-1	Standard Oven	154K (45)	660 (300)		\$13,990
	HD34-17TG-2-1C	Convection Oven	144K (42)	675 (307)		18,250
	HD34-17TG-2-O	Storage Base	114K (33)	575 (261)		10,995
	HD34-17TG-2-M	Modular Top	114K (33)	375 (170)		9,250
17" Valve Control Griddle, 2 Open Burners						
	HD34-17VG-2-1	Standard Oven	154K (45)	660 (300)		\$13,524
	HD34-17VG-2-1C	Convection Oven	144K (42)	675 (307)		18,112
	HD34-17VG-2-O	Storage Base	114K (33)	575 (261)		10,473
	HD34-17VG-2-M	Modular Top	114K (33)	375 (170)		8,347
34" Thermostatic Griddle						
	HD34-34TG-1	Standard Oven	130K (38)	800 (363)		\$16,327
	HD34-34TG-1C	Convection Oven	120K (35)	800 (363)		20,947
	HD34-34TG-O	Storage Base	90K (26)	641 (290)		12,589
	HD34-34TG-M	Modular Top	90K (26)	525 (238)		11,434
34" Valve Control Griddle						
	HD34-34VG-1	Standard Oven	130K (38)	635 (288)		\$13,539
	HD34-34VG-1C	Convection Oven	120K (35)	685 (311)		18,112
	HD34-34VG-O	Storage Base	90K (26)	625 (284)		10,488
	HD34-34VG-M	Modular Top	90K (26)	530 (241)		8,394
17" Hot Top, 2-Open Burners						
	HD34-1HT-2-1	Standard Oven	154K (45)	490 (222)		\$13,912
	HD34-1HT-2-1C	Convection Oven	144K (42)	520 (236)		18,427
	HD34-1HT-2-O	Storage Base	114K (33)	480 (218)		11,544
	HD34-1HT-2-M	Modular Top	114K (33)	260 (118)		9,397

Measurement in () are metric equivalents
 Crated Dimensions 38"W x 41"D x 36"H (978 x 1041 x 914)
 For options and accessories, see page 15.
 For Stainless Steel backguards and shelves see page 14.

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



OVEN FEATURES

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

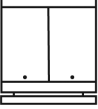
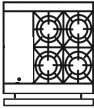
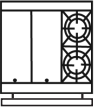

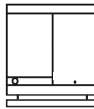
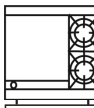
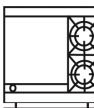
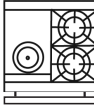
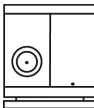


HD34-6-1
 Shown with optional backguard & shelves

OPEN BURNERS

- Two-Piece, gasket-less lift off anti-clog burner
- 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

MEDALLION HEAVY DUTY SERIES 34" OR 36" WIDTHS

Model	Description	Gas output		Ship weight		Price
		BTU	(Kw)	Lbs	(Kg.)	
(2) 17" Hot Top Sections						
	HD34-2HT-1	Standard Oven	120K	(35)	540 (245)	\$12,967
	HD34-2HT-1C	Convection Oven	110K	(32)	590 (268)	17,692
	HD34-2HT-O	Storage Base	80K	(23)	310 (141)	11,497
	HD34-2HT-M	Modular Top	80K	(23)	220 (100)	8,397
(1) 11" Hot Top, 4-Open Burners						
	HD34-1HT-4-1	Standard Oven	190K	(56)	440 (200)	\$13,387
	HD34-1HT-4-1C	Convection Oven	180K	(53)	490 (222)	17,829
	HD34-1HT-4-O	Storage Base	150K	(44)	430 (195)	11,313
	HD34-1HT-4-M	Modular Top	150K	(44)	210 (96)	8,662
(2) 11" Hot Top Sections, 2-Open Burners						
	HD34-2HT-2-1	Standard Oven	160K	(47)	490 (222)	\$13,282
	HD34-2HT-2-1C	Convection Oven	150K	(44)	540 (245)	17,847
	HD34-2HT-2-O	Storage Base	120K	(35)	480 (218)	11,547
	HD34-2HT-2-M	Modular Top	120K	(35)	240 (109)	9,439
17" Thermostatic Griddle, 17" Hot top						
	HD34-17TG-1HT-1	Standard Oven	120K	(35)	575 (261)	\$14,694
	HD34-17TG-1HT-1C	Convection Oven	110K	(32)	625 (284)	19,425
	HD34-17TG-1HT-O	Storage Base	80K	(23)	565 (257)	11,574
	HD34-17TG-1HT-M	Modular Top	80K	(23)	345 (157)	9,439
17" Valve Control Griddle, 17" Hot top						
	HD34-17VG-1HT-1	Standard Oven	120K	(35)	575 (261)	\$13,597
	HD34-17VG-1HT-1C	Convection Oven	110K	(32)	625 (284)	18,427
	HD34-17VG-1HT-O	Storage Base	80K	(23)	565 (257)	11,445
	HD34-17VG-1HT-M	Modular Top	80K	(23)	345 (157)	9,132
23" Thermostatic Griddle, (2) Open Burners						
	HD34-23TG-2-1	Standard Oven	160K	(47)	605 (275)	\$14,697
	HD34-23TG-2-1C	Convection Oven	150K	(44)	655 (297)	19,447
	HD34-23TG-2-O	Storage Base	120K	(35)	595 (270)	12,337
	HD34-23TG-2-M	Modular Top	120K	(35)	375 (170)	9,759
23" Valve Control Griddle, (2) Open Burners						
	HD34-23VG-2-1	Standard Oven	160K	(47)	605 (275)	\$13,282
	HD34-23VG-2-1C	Convection Oven	150K	(44)	655 (297)	17,847
	HD34-23VG-2-O	Storage Base	120K	(35)	595 (270)	11,529
	HD34-23VG-2-M	Modular Top	120K	(35)	375 (170)	9,108
(1) French Top, (2) Open Burners						
	HD34-1FT-2-1	Standard Oven	154K	(45)	480 (218)	\$13,990
	HD34-1FT-2-1C	Convection Oven	144K	(42)	530 (240)	18,550
	HD34-1FT-2-O	Storage Base	114K	(33)	470 (213)	11,850
	HD34-1FT-2-M	Modular Top	114K	(33)	250 (114)	9,580
(1) French Top, (1) 17" Hot Plate						
	HD34-1FT-1HT-1	Standard Oven	120K	(35)	530 (241)	\$14,689
	HD34-1FT-1HT-1C	Convection Oven	110K	(32)	580 (263)	19,477
	HD34-1FT-1HT-O	Storage Base	80K	(23)	520 (236)	12,442
	HD34-1FT-1HT-M	Modular Top	80K	(23)	300 (136)	10,059



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

GRIDDLE TOPS

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



FLUSH MOUNT GRATES

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

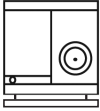
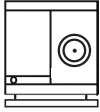
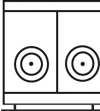

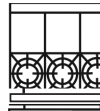
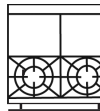
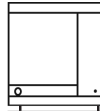
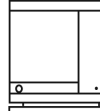
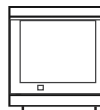
Measurement in () are metric equivalents
Crated Dimensions 38"W x 41"D x 36"H (978 x 1041 x 914)
For options and accessories, see page 15.
For Stainless Steel backguards and shelves see page 14.

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



*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		Price	
		BTU	(Kw)	Lbs	(kg.)		
17" Thermostatic Griddle, 17" French Top							
	HD34-17TG-1FT-1	Standard Oven	120K	(35)	545	(247)	\$14,689
	HD34-17TG-1FT-1C	Convection Oven	110K	(32)	595	(270)	19,477
	HD34-17TG-1FT-O	Storage Base	80K	(23)	535	(243)	12,442
	HD34-17TG-1FT-M	Modular Top	80K	(23)	315	(143)	10,059
17" Valve Control, 17" French Top							
	HD34-17VG-1FT-1	Standard Oven	120K	(35)	545	(247)	\$13,912
	HD34-17VG-1FT-1C	Convection Oven	110K	(32)	595	(270)	19,267
	HD34-17VG-1FT-O	Storage Base	80K	(23)	535	(243)	11,497
	HD34-17VG-1FT-M	Modular Top	80K	(23)	315	(143)	10,384
(2) 17" French Top Sections							
	HD34-2FT-1	Standard Oven	120K	(35)	520	(236)	\$13,125
	HD34-2FT-1C	Convection Oven	110K	(32)	570	(259)	17,587
	HD34-2FT-O	Storage Base	80K	(23)	510	(232)	11,445
	HD34-2FT-M	Modular Top	80K	(23)	290	(132)	10,447
(3) 11" Hot Top Sections							
	HD34-3HT-1	Standard Oven	130K	(38)	550	(250)	\$13,282
	HD34-3HT-1C	Convection Oven	120K	(35)	600	(272)	17,692
	HD34-3HT-O	Storage Base	90K	(26)	540	(245)	11,019
	HD34-3HT-M	Modular Top	90K	(26)	320	(145)	9,447
(3) 11" Hot Top/Open Burner Sections							
	HD34-3HT3-1	Standard Oven	175K	(52)	550	(250)	\$14,647
	HD34-3HT3-1C	Convection Oven	165K	(49)	600	(272)	18,427
	HD34-3HT3-O	Storage Base	135K	(40)	540	(245)	11,025
	HD34-3HT3-M	Modular Top	135K	(40)	320	(145)	9,975
(2) 17" Hot Top/Open Burner Sections							
	HD34-2HT2-1	Standard Oven	154K	(45)	480	(218)	\$13,597
	HD34-2HT2-1C	Convection Oven	144K	(42)	530	(240)	18,427
	HD34-2HT2-O	Storage Base	114K	(33)	470	(213)	11,025
	HD34-2HT2-M	Modular Top	114K	(33)	250	(114)	9,975
23" Thermostatic Griddle, (1) 11" Hot top							
	HD34-23TG-1HT-1	Standard Oven	130K	(38)	605	(275)	\$16,012
	HD34-23TG-1HT-1C	Convection Oven	120K	(35)	655	(297)	20,737
	HD34-23TG-1HT-O	Storage Base	90K	(26)	595	(270)	12,495
	HD34-23TG-1HT-M	Modular Top	90K	(26)	375	(170)	9,975
23" Valve Control Griddle, (1) 11" Hot top							
	HD34-23VG-1HT-1	Standard Oven	130K	(38)	605	(275)	\$15,225
	HD34-23VG-1HT-1C	Convection Oven	120K	(35)	655	(297)	19,740
	HD34-23VG-1HT-O	Storage Base	90K	(26)	595	(270)	11,497
	HD34-23VG-1HT-M	Modular Top	90K	(26)	375	(170)	9,660
34" 'Plancha' Griddle							
	HD34-34PG-1	Standard Oven	130K	(38)	689	(288)	\$17,062
	HD34-34PG-1C	Convection Oven	120K	(35)	739	(297)	22,989
	HD34-34PG-O	Storage Base	90K	(26)	525	(238)	15,382
	HD34-34PG-M	Modular Top	90K	(26)	405	(184)	10,489

Measurement in () are metric equivalents
 Crated Dimensions 38"W x 41"D x 36"H (978 x 1041 x 914)
 For options and accessories, see page 15.
 For Stainless Steel backguards and shelves see page 14.

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



HD34-1FT-1HT-1
 Shown with optional backguard & 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 reduces toward the rear of each top for simmering
- Each burner manually controlled
- Two removable circular rings are located directly over the burner for sautéing
- Cast iron ring burner rated at 40K BTU/hr. (12KW)



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

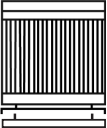
MEDALLION HEAVY DUTY RADIANT BROILER WITH **PULL-OUT RACK**



HD34-CRBR-O

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 gutter and large capacity removable drip pan
- (2) Year parts and labor warranty

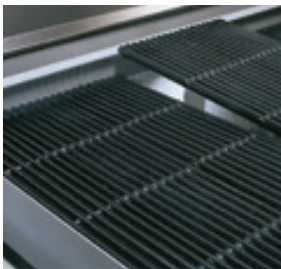
Model	Description	Gas output		Ship weight		Price
		BTU	(Kw)	Lbs	(Kg.)	
 HD34-CRBR-O	Radiant broiler with additional pull-out rack and storage base	90K	(26)	500	(227)	\$16,747

PULL-OUT ROLLER RACK

A roller-mounted rack with easy-glide movement adds cooking surface underneath the main broiler section.

Stainless steel radiants heated by 30K BTU (9KW) each H-type cast iron burners. The S/S radiants offer unparalleled durability and heat distribution. Instantly creates double the cooking space with this pull-out roller rack system, using the same gas hook-up and energy.

MEDALLION HEAVY DUTY RADIANT BROILERS

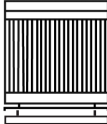


- Slanted cooking surface provides a range of cooking temperatures
- Individually controlled 30K BTU (9KW) H-type heavy duty cast iron burners
- Removable reinforced cast iron radiants prevent clogging of burners and provide even searing and cooking
- Cast iron heavy duty top grates provide attractive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



HD34-CRB-O

S/S STANDS

Model	Description	Gas output		Ship weight		Price
		BTU	(Kw)	Lbs	(Kg.)	
 HD34-CRB-1	Standard Oven	130K	(38)	510	(232)	\$15,747
HD34-CRB-1C	Convection Oven	120K	(35)	560	(254)	20,475
HD34-CRB-O	Storage Base	90K	(26)	410	(186)	14,490
HD34-CRB-M	Modular Top	90K	(26)	400	(182)	12,547

Model	Lbs	Kg.	Price
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CRB-ES-36	54	(25)	\$1,989

Plate casters for cabinet base model, heavy duty 6" High (set of 4) A35117 **\$683**
 4" adjustable brush nickle legs (set of 4) A35100 **\$204**

Stem casters 6" High (set of 4) A35119 **\$683**

Measurement in () are metric equivalents
 Crated Dimensions 38"W x 41"D x 36"H (978 x 1041 x 914)
 For options and accessories, see page 15.
 For Stainless Steel backguards and shelves see page 14.



*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 4 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
- 5 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 base



HDIR34-1

Model	Description	Gas output		Ship weight		Price
		BTU	(Kw)	Lbs	(kg.)	
HDIR34-1	Standard Oven	136K	(40)	760	(344)	\$30,345
HDIR34-1C	Convection Oven	126K	(37)	860	(390)	35,595
HDIR34-O	Storage Base	96K	(28)	712	(323)	29,295
HDIR34-M	Modular Top	96K	(28)	430	(195)	28,245

Plate casters for cabinet base model, heavy duty 6" High (set of 4) A35117 **\$683**

Crated dimensions: 40"D X 42"W X 82"H (1016 X 1069 X 2083)

Measurement in () are metric equivalents

For other Infrared Broiler models see page 42-43.

Options & accessories see to page 15.



OVEN INTERIOR

Medallion range interior is supplied standard with a porcelainized surface for easy cleaning.



S/S INTERIOR

Stainless steel interior surface finish is available as an option.



INFRARED BURNERS

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

MEDALLION HEAVY DUTY RANGE MATCH FRYER SERIES

304 Heavy Gauge Stainless Steel Tanks

FRYER FEATURES

- Heavy duty 304 grade stainless steel large frypot
- Nickel plated 2 large wire mesh fryer baskets with cool-to-touch vinyl heat resistance coated handles
- Nickel plated crumb screens
- 1-1/4" (32) ball valve for quick oil draining
- 100% safety shut-off valv
- Millivolt temperature control circuit
- High efficiency cast iron burner
- Easy to remove stainless steel double layer access door
- **Rear gas connection available as an option**



HD17-50F
Shown with optional casters and heat lamp



RANGE MATCH FRYER SERIES

Model	Description	# Of burners	Oil Capacity		Gas output		Ship weight		Price
			Lbs	(Liters)	BTU	(Kw)	Lbs	(Kg)	
HD17-50F	(1) Stainless Steel fry-pot 50 Lbs. 4 tubes	4	50	(27)	140K	(41)	285	(129)	\$15,093
HD17-2525F	(2) Stainless Steel fry-pots 25/25 Lbs. 4 tubes	4	25/25	(14)(14)	140K	(41)	235	(107)	15,744
HD17-DS	In-Line dump station, storage base with 4" (102) deep drain pan	-	-	-	-	-	100	(45)	6,294
HD24-DS	In-Line dump station, storage base with 4" (102) deep drain pan	-	-	-	-	-	100	(45)	6,294

For options and accessories see page 15

Casters for free standing fryer, (set of 4) A35117 **\$683**

INFRARED SALAMANDERS



Model	Description	# Burner	Gas output		Ship weight		Price
			BTU	(Kw)	Lbs	(Kg)	
HD24-SM	24" single control infrared salamander	1	25K	(7)	160	(72)	\$6,084
HD36-SM	34" or 36" single control infrared salamander	1	35K	(9)	183	(83)	6,699

Crated dimensions: 38"W x 20"D x 21"H (965 x 508 x 533). Measurement in () are metric equivalents

INFRARED CHEESEMELTERS



HD24-CM	24" Infrared Cheesemelter	1	25K	(7)	156	(71)	\$4,824
HD36-CM	34" or 36" Infrared Cheesemelter	1	35K	(11)	183	(83)	6,063
HD48-CM	48" Infrared Cheesemelter	2	40K	(12)	230	(104)	7,344
HD60-CM	60" Infrared Cheesemelter	2	55K	(16)	295	(134)	9,439
HD72-CM	72" Infrared Cheesemelter	2	70K	(21)	355	(161)	11,392
HD84-CM	84" Infrared Cheesemelter	3	75K	(22)	450	(204)	13,518

Crated Dimensions 20"D x 21"H (533 x 508) Add 2-1/2" (64) to the width. Measurement in () are metric equivalents

Description	S.S Top	S.S Bottom	S.S Back	Extra Rack
24" Cheesemelter	\$245 A95100	\$235 A95108	\$455 A95116	\$415 A31073
24" Salamander	245 A95101	235 A95109	455 A95117	415 A31045
36" Salamander	285 A95102	275 A95110	505 A95118	545 A31021
36" Cheesemelter	285 A95103	275 A95111	505 A95119	545 A31059
48" Cheesemelter	325 A95104	315 A95112	605 A95120	575 A31070
60" Cheesemelter	360 A95105	350 A95113	705 A95121	648 A31071
72" Cheesemelter	400 A95106	390 A95114	815 A95122	700 A31072
84" Cheesemelter	440 A95107	430 A95115	915 A95123	775 A31074

SALAMANDER & CHEESEMELTER BROILERS





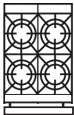

One point gas connection A95018	\$834
Wall mounting kit 24", 36" and 48" A95099	624
Wall mounting kit 60", 72" and 84" A95099	624
Range mount kit A99973	467
Leg kit for counter top installation	472
Factory installed to range and crated	1,312
Pass through cheesemelters available contact factory for pricing	



*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		Price
		BTU	(Kw)	Lbs	(Kg.)	
OPEN BURNER FILL-IN UNITS						
	11" 2-Open Burners					
HD11-2-O	Storage Base	60K	(18)	140	(64)	\$4,462
HD11-2-M	Modular Top	60K	(18)	55	(25)	3,567
	Step-Up 11" 2-Open Burners					
HD11-2SU-O	Step-Up Storage Base	60K	(18)	140	(64)	5,722
HD11-2SU-M	Step-Up Modular Top	60K	(18)	55	(25)	5,244
17" 2-Open Burners						
	17" 2-Open Burners					
HD17-2-O	Storage Base	74K	(22)	215	(98)	\$5,229
HD17-2-M	Modular Top	74K	(22)	105	(48)	4,987
	Step-Up 17" 2-Open Burners					
HD17-2SU-O	Step-Up Storage Base	74K	(22)	215	(98)	7,297
HD17-2SU-M	Step-Up Modular Top	74K	(22)	105	(48)	6,142
22" 4-Open Burners						
	22" 4-Open Burners					
HD22-4-O	Storage Base	120K	(36)	280	(128)	\$6,184
HD22-4-M	Modular Top	120K	(36)	110	(50)	5,932
	Step-Up 22" 4-Open Burners					
HD22-4SU-O	Step-Up Storage Base	120K	(36)	280	(128)	7,759
HD22-4SU-M	Step-Up Modular Top	120K	(36)	110	(50)	7,549

OPEN BURNERS:

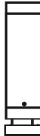


- Two-Piece, gasket-less lift off anti-clog burner
- Designed and constructed with perimeter burner ports aligned at 45°
- Inner simmer ring burner ports for optimal flame coverage when broiling, sautéing or simmering
- The cast bowl grate design enhances heat deflection and performance
- The grate design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



BURNERS

Anti-clogging heavy duty lift-off burners are more efficient than other manufacturers in the industry with a robust flame to operate in low and high settings.

HOT PLATE FILL-IN UNITS


	11" Hot Top					
HD11-1HT-O	Storage Base	30K	(9)	185	(84)	\$4,357
HD11-1HT-M	Modular Top	30K	(9)	110	(50)	3,307
	17" Hot Top					
HD17-1HT-O	Storage Base	40K	(12)	265	(120)	\$6,011
HD17-1HT-M	Modular Top	40K	(12)	155	(70)	5,512
	22" Hot Top					
HD22-2HT-O	Storage Base	60K	(18)	340	(154)	\$6,499
HD22-2HT-M	Modular Top	60K	(18)	200	(91)	5,512

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 FILL-IN UNITS

	17" French Top					
HD17-1FT-O	Storage Base	40K	(12)	255	(116)	\$7,234
HD17-1FT-M	Modular Top	40K	(12)	145	(66)	6,499

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 manually controlled
- Two removable circular rings are located directly over the burner for sautéing
- Cast iron ring burner rated at 40K BTU/hr. (12KW)




Measurement in () are metric equivalents
 Crated Dimensions 26"W x 41"D x 36"H (711 x 1041 x 914)
 For options and accessories, see page 15.
 For Stainless Steel backguards and shelves see page 14.



*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		Price
		BTU	(Kw)	Lbs	(Kg.)	
GRIDDLE TOP VALVE CONTROL FILL-IN UNITS						
12" Valve Control Griddle						
	HD12-12VG-O	Storage Base	30K	(9)	230 (104)	\$4,672
	HD12-12VG-M	Modular Top	30K	(9)	155 (70)	3,564
18" Valve Control Griddle						
	HD18-18VG-O	Storage Base	40K	(12)	310 (141)	\$6,184
	HD18-18VG-M	Modular Top	40K	(12)	200 (91)	5,145
24" Valve Control Griddle						
	HD24-24VG-O	Storage Base	60K	(18)	415 (188)	\$6,499
	HD24-24VG-M	Modular Top	60K	(18)	270 (122)	5,512



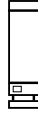


GRIDDLE TOPS WITH LARGE GREASE CAN

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



GRIDDLE TOPS

1-1/4" thick griddle blanchard grind 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 plate thickness offers exceptional heat retention and recovery. The grease trough accommodates a 3" wide spatula and the grease can holds 1 gallon of grease.

GRIDDLE TOP THERMOSTAT CONTROL FILL-IN UNITS						
12" Thermostatic Griddle						
	HD12-12TG-O	Storage Base	30K	(9)	230 (104)	\$5,722
	HD12-12TG-M	Modular Top	30K	(9)	155 (70)	4,672
18" Thermostatic Griddle						
	HD18-18TG-O	Storage Base	40K	(12)	310 (141)	\$6,877
	HD18-18TG-M	Modular Top	40K	(12)	200 (91)	5,722
24" Thermostatic Griddle						
	HD24-24TG-O	Storage Base	60K	(18)	415 (188)	\$6,284
	HD24-24TG-M	Modular Top	60K	(18)	270 (122)	7,339

SPREADERS RANGE MATCH FILL-IN UNITS, SPACERS

	Model	Description	Ship Weight	Lbs	(Kg.)	Price
Modular Spreader Tops						
	HD12-SP-M	12" Modular Spreader Top		105	(48)	\$1,674
	HD18-SP-M	18" Modular Spreader Top		130	(59)	1,989
	HD24-SP-M	24" Modular Spreader Top		155	(71)	2,829
	HD34-SP-M	34" Modular Spreader Top		180	(82)	3,354
	HD36-SP-M	36" Modular Spreader Top		208	(93)	3,354
	HD18-SP-M					
Spreader With Storage Base						
	HD12-SP-O	12" Spreader Top - Storage Base		153	(70)	\$2,094
	HD18-SP-O	18" Spreader Top - Storage Base		183	(83)	2,467
	HD24-SP-O	24" Spreader Top - Storage Base		213	(97)	3,459
	HD34-SP-O	34" Spreader Top - Storage Base		243	(111)	4,194
	HD36-SP-O	36" Spreader Top - Storage Base		268	(122)	4,194
		HD17-SP-S	17" Sink in cabinet		180	(82)
	HD24-SP-S	24" Sink in cabinet		210	(95)	5,029



HD17-SP-S 17" Sink in cabinet

Measurement in () are metric equivalents
Crated Dimensions 38"W x 41"D x 21"H (978 x 1041 x 533)

For options and accessories, see page 15.
For Stainless Steel backguards and shelves see page 14.

SPREADER OPTIONS

Cut out top: **\$814**
 Electric bain-marie: Stainless steel door and faucet
 For 17", 18", 24", 34" and 36" width models, **\$4,197**
 Plate caster, set of (4) A35117 **\$683**
 Stainless Steel Door:
 12", 18" and 24" open cabinets **\$1,181**
 34" and 36" open cabinets **\$1,522**



MEDALLION HEAVY DUTY MODULAR SERIES 34" & 36" AVAILABLE

Model	Description	Gas output		Ship weight		Price
		BTU	(Kw)	Lbs	(Kg.)	
HD34-6-M	6 Open Burners	180K	(53)	240	(109)	\$7,644
HD34-6SU-M	6 Step-up Open Burners	180K	(53)	240	(109)	10,368
HD34-4-M	4 Open Burners	148K	(43)	240	(109)	7,339
HD34-4SU-M	4 Step-up Open Burners	148K	(43)	240	(109)	10,368
HD34-17TG-2-M	17" Thermostatic Griddle & 2 Open Burners	114K	(33)	375	(170)	9,712
HD34-17VG-2-M	17" Valve Control Griddle & 2 Open Burners	114K	(33)	375	(170)	8,347
HD34-34TG-M	34" Thermostatic Griddle	90K	(26)	525	(238)	11,434
HD34-34VG-M	34" Valve Control Griddle	90K	(26)	530	(241)	8,394
HD34-1HT-2-M	17" Hot Top, 2-Open Burners	114K	(33)	260	(118)	9,397
HD34-2HT-M	(2) 17" Hot Top Sections	80K	(23)	220	(100)	8,397
HD34-1HT-4-M	(1) 11" Hot Top, 4-Open Burners	150K	(44)	210	(96)	8,662
HD34-2HT-2-M	(2) 11" Hot Top Sections, 2-Open Burners	120K	(35)	240	(109)	9,439
HD34-17TG-1HT-M	17" Thermostatic Griddle, 17" Hot top	80K	(23)	345	(157)	9,817
HD34-17VG-1HT-M	17" Valve Control Griddle, 17" Hot top	80K	(23)	345	(157)	9,132
HD34-23TG-2-M	23" Thermostatic Griddle, (2) Open Burners	120K	(35)	375	(170)	9,759
HD34-23VG-2-M	23" Valve Control Griddle, (2) Open Burners	120K	(35)	375	(170)	9,108
HD34-1FT-2-M	(1) French Top, (2) Open Burners	114K	(33)	250	(114)	10,059
HD34-1FT-1HT-M	17" French Top, 17" Hot top	80K	(23)	300	(136)	10,059
HD34-17TG-1FT-M	17" Thermostatic Griddle, 17" French Top	80K	(23)	315	(143)	10,384
HD34-17VG-1FT-M	17" Valve Control Griddle, 17" French Top	80K	(23)	315	(143)	9,712
HD34-2FT-M	(2) 17" French Top Sections	80K	(23)	290	(132)	10,447
HD34-3HT-M	(3) 11" Hot Top Sections	90K	(26)	320	(145)	9,447
HD34-3HT-3-M	(3) 11" Hot Top/Open Burner Sections	135K	(40)	320	(145)	9,975
HD34-2HT-2-M	(2) 17" Hot Top/Open Burner Sections	114K	(33)	250	(114)	9,439
HD34-23TG-1HT-M	23" Thermostatic Griddle, (1) 11" Hot top	90K	(26)	375	(170)	9,975
HD34-23VG-1HT-M	23" Valve Control Griddle, (1) 11" Hot top	90K	(26)	375	(170)	9,660
HD34-34PG-M	34" 'Plancha' Griddle	90K	(26)	405	(184)	10,489
HD34-CRB-M	34" Stainless Steel Radiant Broiler, Rack	90K	(26)	400	(182)	12,547
HD11-2-M	11" 2-Open Burners	60K	(18)	55	(25)	3,567
HD11-2SU-M	11" 2-Open Burners Step-Up	60K	(18)	55	(25)	5,244
HD11-1HT-M	11" Hot Top	30K	(9)	110	(50)	3,307
HD12-12VG-M	12" Valve Control Griddle	30K	(9)	200	(91)	3,564
HD12-12TG-M	12" Thermostatic Control Griddle	30K	(9)	200	(91)	4,672
HD17-2-M	17" 2-Open Burners	74K	(22)	105	(48)	4,987
HD17-2SU-M	17" 2-Open Burners Step-Up	74K	(22)	105	(48)	6,142
HD17-1HT-M	17" Hot Top	40K	(12)	155	(70)	5,512
HD17-1FT-M	17" French Top	40K	(12)	145	(66)	6,499
HD18-18VG-M	18" Valve Control Griddle	40K	(12)	200	(91)	5,145
HD18-18TG-M	18" Thermostatic Griddle	40K	(12)	200	(91)	5,722
HD22-4-M	22" 4 Open Burners	120K	(36)	105	(48)	5,932
HD22-2SU-M	22" 4 Open Burners Step-Up	120K	(36)	105	(48)	7,549
HD22-2HT-M	22" Hot Top	60K	(18)	155	(70)	5,512
HD24-24VG-M	24" Valve Control Griddle	60K	(18)	200	(91)	5,512
HD24-24TG-M	24" Thermostatic Control Griddle	60K	(18)	200	(91)	7,339



HD34-34VG-M
Shown with optional backguard & 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.)	Price
HDES-17	17" or 18" Wide	124	(56)	\$1,706
HDES-24	24" Wide	135	(61)	2,021
HDES-34	34" or 36" Wide	160	(73)	2,619
HDES-54	54" Wide	175	(79)	2,992
HDES-72	72" Wide	180	(82)	4,404
HDES-90	90" Wide	205	(93)	5,355

MODULAR STAINLESS STEEL BACKS

Up to 12" Width A95037	\$204
Up to 18" Width A95038	341
Up to 36" Width A95039	564
Up to 60" Width A95040	771
Up to 72" Width A95041	1,047

Measurement in () are metric equivalents

M = Modular, no base

Crated Dimensions 38"W x 41"D x 21"H (978 x 1041 x 533)

For options and accessories, see page 15.

For Stainless Steel backguards and shelves see page 14.

Measurement in () are metric equivalents

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

Additional widths are also available contact factory for pricing

Rear gas connection available as an option



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



MEDALLION HEAVY DUTY GRILL & CHILL CUSTOM UNITS

Refrigerated base self contained or remote energy efficient units, are custom made to fit yo desired cooking and cooling needs. Rugged stainless steel roller sets are equipped with each drawer for easy gliding operation. Uunits are fully insulated and wrapped in heavy gauge 304 stainless steel body.







CONTACT FACTORY FOR YOUR SPECIFIC DIMENSIONS AND OPERATIONAL NEEDS.



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



MEDALLION HEAVY DUTY BACKGUARDS & SHELVES 34" & 36" AVAILABLE

	Model	Width	Ship weight	Lbs. (kg.)	S/S Front	S/S Back
10" High S/S low profile						
	HDL-PBG-11	11" (279)		9 (4)	\$	\$245
	HDL-PBG-17	17" (431)		12 (5)	725	278
	HDL-PBG-24	24" (610)		15 (7)	825	395
	HDL-PBG-34	34" (864)		15 (7)	875	495
	HDL-PBG-36	36" (915)		15 (7)	875	495
	HDL-PBG-51	51" (1295)		20 (9)	1,050	535
	HDL-PBG-68	68" (1727)		26 (12)	1,250	625
17" High S/S low profile						
	HD17-BG-11	11" (279)		14 (6)	\$595	\$245
	HD17-BG-17	17" (431)		20 (9)	750	278
	HD17-BG-24	24" (610)		29 (13)	845	395
	HD17-BG-34	34" (864)		23 (10)	895	495
	HD17-BG-36	36" (915)		23 (10)	895	495
	HD17-BG-51	51" (1295)		32 (15)	1,095	550
	HD17-BG-68	68" (1727)		41 (19)	1,295	650
22" high S/S backguard						
	HD22-BG-11	11" (279)		20 (9)	\$695	\$395
	HD22-BG-17	17" (431)		23 (10)	850	450
	HD22-BG-24	24" (610)		23 (10)	945	495
	HD22-BG-34	34" (864)		32 (15)	1,095	550
	HD22-BG-36	36" (915)		32 (15)	1,095	550
	HD22-BG-51	51" (1295)		44 (20)	1,195	785
	HD22-BG-68	68" (1727)		55 (25)	1,395	850
34" high S/S backguard						
	HD34-BG-11	11" (279)		27 (12)	\$798	\$395
	HD34-BG-17	17" (431)		32 (15)	950	450
	HD34-BG-24	24" (610)		32 (15)	1,050	525
	HD34-BG-34	34" (864)		42 (19)	1,195	695
	HD34-BG-36	36" (915)		42 (19)	1,195	695
	HD34-BG-51	51" (1295)		57 (26)	1,298	725
	HD34-BG-68	68" (1727)		71 (32)	1,498	800
22" high S/S backguard with shelf						
	HDSD-HS-11	11" (279)		31 (14)	\$995	\$395
	HDSD-HS-17	17" (431)		42 (19)	1,095	450
	HDSD-HS-24	24" (610)		42 (19)	1,175	495
	HDSD-HS-34	34" (864)		47 (21)	1,450	550
	HDSD-HS-36	36" (915)		47 (21)	1,450	550
	HDSD-HS-51	51" (1295)		62 (28)	1,795	785
	HDSD-HS-68	68" (1727)		78 (35)	1,895	850
34" high S/S backguard with double shelf						
	HDDD-HS-11	11" (279)		49 (22)	\$1,698	\$395
	HDDD-HS-17	17" (431)		62 (28)	1,895	450
	HDDD-HS-24	24" (610)		62 (28)	2,150	525
	HDDD-HS-34	34" (864)		72 (33)	2,495	695
	HDDD-HS-36	36" (915)		72 (33)	2,495	695
	HDDD-HS-51	51" (1295)		95 (43)	2,698	725
	HDDD-HS-68	68" (1727)		119 (54)	3,280	880

Additional widths are available please contact factory for pricing



STURDY HEAVY DUTY HIGH SHELF

Solid aluminum stock, precisely machined end caps strong enough to hold stacks of pots and pans.



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



MEDALLION FEATURES & ACCESSORIES

CABINET OPTIONS

Rack slides (set of 2) Left A31050 or Right A31051	\$577
Up to 12" Width stainless steel back A95009	512
Up to 24" Width stainless steel back A95010	892
Up to 36" Width stainless steel back A95011	892
Up to 72" Width stainless steel back A95012	1,023

MODULAR STAINLESS STEEL BACKS

Up to 12" Width A95037	\$204
Up to 24" Width A95038	341
Up to 36" Width A95039	564
Up to 60" Width A95040	771
Up to 72" Width A95041	1,047

OVEN RACKS

Standard Oven A31060	\$309
Convection oven A31062	309

10" Wok ring (Cast Iron) fits all top grates ARR-WOK
 Finishing oven equipped for 650°

\$624
2,572

REAR GAS CONNECTION

3/4" rear gas connection up to 250K BTU's (73kw)	\$939
1-1/4" rear gas connection, up to 1M BTU's (293kw)	939

STAINLESS STEEL COMMON FRONT LANDING LEDGES

Up to 48" (1219) width	\$834
Up to 60" (1524) width	866
Up to 96" (2438) width	1,359
Up to 108" (2743) width	1,496
Up to 120" (3048) width	1,732

STAINLESS STEEL INTERIOR ON OPEN CABINET BASE

Up to 18" (475) width	\$939
Up to 36" (914) width	1,029

STAINLESS STEEL CENTER SHELF IN CABINET BASE

Up to 18" (475) width	\$522
Up to 36" (914) width	682

STAINLESS STEEL CABINET BASE DOOR

Up to 24" (610) width each door	\$1,181
Up to 36" (914) width each door	1,522

CASTERS & LEGS

Plate casters heavy duty 6" High (set of 4) A35117	\$683
Plate casters heavy duty 6" High (set of 6) A35118	1,048
6" adjustable cone Legs chrome plated (set of 4) A35112	207
4" adjustable brush nickle legs for modular top (set of 4) A35100	204
Welded on 4" legs for modular units (set of 4)	551

CHAR-BROILERS

Cast-Iron grate, A17050	\$236
Smooth round stainless steel grate A17051	309
Stainless steel radiant, A17053	262

GRIDDLE TOPS

Grooved griddle plate per linear foot	\$1,837
Chrome griddle plate per linear foot	2,304

OVERLAPPING GRIDDLE TOPS

Up to 48" Overlapping griddle A92427	\$1,314
Up to 60" Overlapping griddle A92428	1,774
Up to 72" Overlapping griddle A92429	2,824

FRYER ACCESSORIES

Baskets for models HD17-50 (set of 2) A33000	\$414
Stainless Steel tank cover for HD17-50F A95036	446
Heat lamp for HD17-DS or HD24-DS A65000	1,643
Stainless Steel drain pan 4" deep A31027	837
Stainless Steel vertical Flue Riser, 3"D x 13"W x 33"H A95042	837
Stainless Steel joiner strip A99463	236
Stainless Steel 17" (432) vertical flue riser (no shelf)	837

PRESSURE REGULATORS

Nat. 3/4" NPT A80110 or LPG 3/4" NPT A80011	\$225
Nat. 1-1/4" NPT A80042 or LPG 1-1/4" NPT A80043	708

GAS SHUT-OFF VALVES

3/4" NPT Gas shut-off valve A80117	\$199
1-1/4" NPT Gas shut-off valve A80045	393

QUICK DISCONNECT FLEX HOSE

3/4" x 36" A53202	\$1,044
3/4" x 48" A53200	1,102
3/4" x 60" A53201	1,254
1-1/4" x 36" A53212	1,522
1-1/4" x 48" A53213	1,732
1-1/4" x 60" A53230	1,837

HEAVY DUTY RANGE PANELS & BURNERS

Oven interior S/S (Porcelain bottom panel) A95000 (standard)	\$1,464
Oven interior S/S (Porcelain bottom panel) A95013 (convection)	1,464
Cabinet interior S/S bottom panel A95001	939
11"-12" Drip tray S/S open burner A55050	262
17"-24" Drip tray S/S open burner A55051	309
34"-36" Drip tray S/S open burner A55052	472

		LENGTH OF RUN FROM INCOMING MAIN GAS SUPPLY INCLUDING BATTERY				
PIPE SIZE	GAS TYPE	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

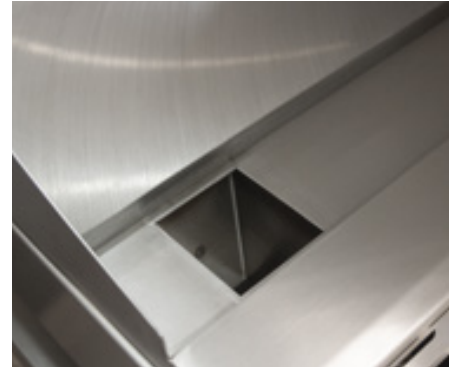
PROFESSIONAL RESTAURANT RANGES

STANDARD RANGE FEATURES

- Two piece lift off, easy to clean burner
- Five burners rated at 32,000 BTU/hr. each
- Heavy duty continuous cast iron top grates
- Bright red and black, phenolic, hard chrome skirted combination premium control knobs
- Removable, full width spill tray
- Stainless Steel island back trim
- One adjustable pilot for each burner for instant ignition
- Limited one year parts and labor warranty



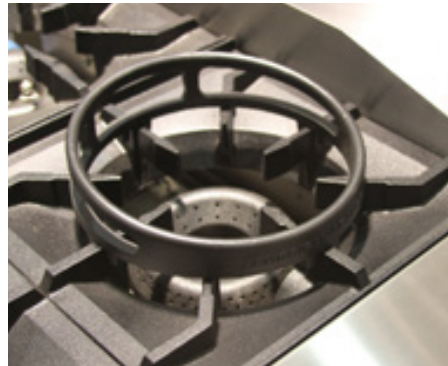
STAINLESS STEEL LANDING LEDGE
Stainless steel landing ledge provides a large functional working surface



WIDE GREASE TROUGH
Griddle features a wide stainless steel wide grease trough



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



OPTIONAL WOK RING
Made to fit individual burner top grate



FLUSH MOUNTED GRATES
Flush mount front ledge for full use of surface and makes sliding pots easy from section to section



LIFT-OFF 12"X 12" GRATE
Lifts off easily and safely for easy cleaning and maintenance



LIFT-OFF BURNERS
Two-Piece, gasket-less lift-off anti-clog burners made for easy cleaning and maintenance



RAISED GRIDDLE BROILER
Raised Griddle Broiler offers cooking flexibility & optimizes space at the same time

24" PROFESSIONAL RESTAURANT RANGES (20" (508) Wide Oven)

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



AR-4 Shown with optional casters

Model	Gas Output		Ship Weight		Price
	BTU	(Kw)	Lbs	Kg.	
	AR-4	155K	(45)	315 (143)	\$5,240
	AR-4-NV	155K	(45)	355 (161)	9,090
	AR-4-SB	128K	(38)	245 (111)	4,890
	AR-12G-2B	111K	(33)	330 (150)	\$6,605
	AR-12G-2B-NV	111K	(33)	370 (168)	10,455
	AR-12G-2B-SB	84K	(25)	260 (118)	6,255
	AR-24G	67K	(20)	345 (156)	\$6,815
	AR-24G-NV	67K	(20)	385 (175)	10,665
	AR-24G-SB	40K	(12)	275 (125)	6,465
	AR-4-SU	155K	(45)	315 (143)	\$7,345
	AR-4-SU-NV	155K	(45)	355 (161)	11,195
	AR-4-SU-SB	128K	(38)	245 (111)	6,995

Plate casters heavy duty 6" High (set of 4) A35117.

\$683

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

"SU" = Step-Up burners. "G" = Manual griddle top.

Measurement in () are metric equivalents

For options and accessories, see page 35.

Available in thermostatic and 1" thick griddle plate. Contact factory for pricing.

30" PROFESSIONAL RESTAURANT RANGES

26½" (673) Wide Oven



AR30-4B
Shown with optional casters and innovection oven.

Model	Gas Output		Ship Weight		Price
	BTU	(Kw)	Lbs	Kg.	
	AR-30-4B	163K	(48)	360 163	\$6,290
	AR-30-4B-NV	155K	(45)	275 125	10,140
	AR-30-4B-C	158K	(46)	400 181	10,965
	AR-30-4B-SB	128K	(38)	400 181	5,940
	AR-30-18G-2B	129K	(38)	375 (170)	\$7,634
	AR-30-18G-2B-NV	121K	(36)	290 (132)	11,484
	AR-30-18G-2B-C	124K	(37)	415 (188)	12,309
	AR-30-18G-2B-SB	94K	(28)	415 (188)	7,284
	AR-30-30G	85K	(25)	390 (177)	\$8,384
	AR-30-30G-NV	77K	(23)	305 (138)	12,234
	AR-30-30G-C	80K	(24)	430 (195)	13,059
	AR-30-30G-SB	50K	(17)	430 (195)	8,034
	AR-30-2WB-2B	163K	(48)	360 (163)	\$7,345
	AR-30-2WB-2B-NV	155K	(46)	275 (125)	11,195
	AR-30-2WB-2B-C	158K	(47)	400 (181)	12,020
	AR-30-2WB-2B-SB	128K	(38)	400 (181)	6,995
	AR-30-4-SU	163K	(48)	360 (163)	\$8,395
	AR-30-4-SU-NV	155K	(46)	275 (125)	12,245
	AR-30-4-SU-C	158K	(47)	400 (181)	13,070
	AR-30-4-SU-SB	128K	(38)	400 (181)	8,045

Plate casters heavy duty 6" High (set of 4) A35117.

\$683

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

"SU" = Step-Up burners. "G" = Manual griddle top.

Crated dimensions: 42"D x 28"W x 36"H (1069 x 711 x 914).

Available in Green Flame Technology see pages (26-29)

Measurement in () are metric equivalents

For options and accessories, see page 35.

Available in thermostatic and 1" thick griddle plate. Contact factory for pricing.



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



36" PROFESSIONAL RESTAURANT RANGES

26½" (673) Wide Oven & 32" (813) Wide Oven Opening



AR-5
Shown with optional casters

STANDARD RANGE FEATURES

- Two piece lift off, easy to clean burner
- Five burners rated at 32,000 BTU/hr. each
- Heavy duty continuous cast iron top grates
- Bright red and black, phenolic, hard chrome skirted combination premium control knobs
- Removable, full width spill tray
- Stainless Steel island back trim
- One adjustable pilot for each burner for instant ignition
- Limited one year parts and labor warranty



AR-5
Shown with optional casters

Model	Gas Output		Ship Weight		Price
	BTU	(Kw)	Lbs	Kg.	
26½" (673) Wide Oven Opening					
AR-5	195K	(57)	410	186	\$5,985
AR-5-NV	187K	(55)	490	222	9,835
AR-5-C	190K	(56)	490	222	10,660
AR-5-SB	160K	(47)	340	154	5,635
32" (813) Wide Oven Opening					
ARW-36-5	195K	(57)	425	193	\$6,290
ARW-36-5-NV	187K	(55)	505	229	10,140
ARW-36-5-C	190K	(56)	505	229	10,965
ARW-36-5-SB	160K	(47)	355	161	5,940

Crated dimensions: 42"D x 43"W x 36"H (1.069 x 965 x 914).

Available in Green Flame Technology see pages (26-29)

Measurement in () are metric equivalents
For options and accessories, see page 35.

Plate casters heavy duty 6" High (set of 4) A35117. **\$683**

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

"SU" = Step-Up burners. "G" = Manual griddle top.

MAXIMIZE COOKING POTENTIAL

PROFESSIONAL 36" (5 open burners) HEAVY DUTY RESTAURANT RANGES

Maximize your 36" cooking space with the American Range 365 Series innovative design.

Get the most out of your range top configuration featuring a 5th burner in the center and 4 surrounding burners.

The 365 Series provides more separation between burners allowing ease of use for larger pots and easy management of multiple entrée preparation whether its stewing, boiling, blanching, braising, pan frying, or stir frying. A typical 6 burner range will accommodate smaller pots but fails to serve multiple oversized pots conveniently. 32K BTU high efficiency lift off burners provide for instant heat and easy cleaning.



For optional accessories & pricing see to page 35.

36" PROFESSIONAL RESTAURANT RANGES

26½" (673) Wide Oven



AR-6-C
with optional casters and convection base oven.

Note: "NV" = Innovection Oven. "SB" = Storage base.
"SU" = Step-Up burners. "G" = Manual griddle top.
"RG" = Raised griddle broiler.

Available in Green Flame Technology see pages (26-29)

Available in thermostatic and 1" thick griddle plate. Contact factory for pricing.

Model	Gas Output		Ship Weight		Price
	BTU	(Kw)	Lbs	Kg.	
AR-6	227K	(67)	410	(185)	\$6,038
AR-6-NV	219K	(64)	490	(222)	9,888
AR-6-C	222K	(65)	490	(222)	10,713
AR-6-SB	192K	(56)	340	(154)	5,688
AR-12G-4B	183K	(54)	425	(193)	\$7,088
AR-12G-4B-NV	175K	(51)	505	(229)	10,938
AR-12G-4B-C	178K	(52)	505	(229)	11,763
AR-12G-4B-SB	148K	(44)	355	(161)	6,738
AR-24G-2B	139K	(41)	440	(200)	\$7,340
AR-24G-2B-NV	131K	(39)	520	(236)	11,190
AR-24G-2B-C	134K	(40)	520	(236)	12,015
AR-24G-2B-SB	104K	(31)	370	(168)	6,990
AR-36G	95K	(28)	455	(206)	\$7,875
AR-36G-NV	87K	(26)	535	(243)	11,725
AR-36G-C	90K	(27)	535	(243)	12,550
AR-36G-SB	60K	(18)	385	(175)	7,525
AR-4B-12RG	183K	(54)	425	(193)	\$7,870
AR-4B-12RG-NV	175K	(51)	505	(229)	11,720
AR-4B-12RG-C	178K	(52)	505	(229)	12,545
AR-4B-12RG-SB	148K	(44)	355	(161)	7,520
AR-36-4WB	163K	(48)	410	(186)	\$7,119
AR-36-4WB-NV	155K	(46)	490	(222)	10,969
AR-36-4WB-C	158K	(47)	490	(222)	11,794
AR-36-4WB-SB	128K	(38)	340	(154)	6,769
AR-6-SU	227K	(67)	410	(186)	\$8,395
AR-6-SU-NV	219K	(65)	490	(222)	12,245
AR-6-SU-C	222K	(66)	490	(222)	13,070
AR-6-SU-SB	192K	(57)	340	(154)	8,045

36" WIDE HEAVY DUTY RESTAURANT RANGES

32" (813) Wide Oven



ARW-36-6
with optional casters.

Note: "NV" = Innovection Oven. "SB" = Storage base.
"SU" = Step-Up burners. "G" = Manual griddle top.
"RG" = Raise griddle broiler.

Available in thermostatic and 1" thick griddle plate. Contact factory for pricing.

Model	BTU	(Kw)	Lbs	(Kg.)	Price
ARW-36-6	227K	(67)	410	(186)	\$6,290
ARW-36-6-NV	219K	(64)	490	(222)	10,140
ARW-36-6-C	222K	(65)	490	(222)	10,965
ARW-36-6-SB	192K	(56)	285	(129)	5,940
ARW-36-12G-4B	183K	(54)	425	(193)	\$7,634
ARW-36-12G-4BNV	175K	(51)	505	(229)	11,484
ARW-36-12G-4BC	178K	(52)	505	(229)	12,309
ARW-36-12G-4BSB	148K	(44)	300	(136)	7,284
ARW-36-24G-2B	139K	(41)	440	(200)	\$7,844
ARW-36-24G-2BNV	131K	(39)	520	(236)	11,694
ARW-36-24G-2BC	134K	(40)	520	(236)	12,519
ARW-36-24G-2BSB	104K	(31)	315	(143)	7,494
ARW-36-36G	95K	(28)	455	(206)	\$8,379
ARW-36-36G-NV	87K	(26)	535	(243)	12,229
ARW-36-36G-C	90K	(27)	535	(243)	13,054
ARWV36-36G-SB	60K	(18)	330	(150)	8,029
ARW-36-4B-12RG	183K	(54)	425	(193)	\$8,395
ARW-36-4B-12RG-NV	175K	(51)	505	(229)	12,245
ARW-36-4B-12RG-C	178K	(52)	505	(229)	13,070
ARW-36-4B-12RG-SB	148K	(44)	300	(136)	8,045
ARW-36-4WB	163K	(48)	410	(186)	\$7,660
ARW-36-4WB-NV	155K	(46)	490	(222)	11,510
ARW-36-4WB-C	158K	(47)	490	(222)	12,335
ARW-36-4WB-SB	128K	(38)	285	(129)	7,310
ARW-36-6-SU-WB	227K	(67)	410	(186)	\$8,925
ARW-36-6-SU-WB-NV	219K	(65)	490	(222)	12,775
ARW-36-6-SU-WB-C	222K	(66)	490	(222)	13,600
ARW-36-6-SU-WB-SB	192K	(57)	285	(129)	8,575

Plate casters heavy duty 6" High (set of 4) A35117.

To reverse Raised Griddle from right side to left side

For options and accessories, see page 35.

Crated dimensions: 42"D x 43"W x 36"H (1.069 x 965 x 914).

Measurement in () are metric equivalents



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

48" PROFESSIONAL RESTAURANT RANGES

Two (20" Wide Ovens) or one (26½" Wide Oven & Storage Base)
 20" Ovens Accommodates 18" x 26" (457 x 660) Sheet pans front to back



AR-8-SB with optional casters,
 convection oven and storage base.

OVEN FEATURES

- Heavy gauge welded frame construction provides stability to the range
- S/S doors lift off for easy cleaning, maintenance & serviceability
- Porcelain coated oven interior for easy cleaning
- 1-26½" oven & storage base or 2 - 20" ovens, or 1 - 20" oven & storage, or 1-26½" oven with storage base (optional innovection or convection)
- 1 oven rack for Standard & Innovection ovens. 2 oven racks for Convection
- Thermostatic control 250°F-500°F (121C-260C)
- Matchless push button (Piezo) ignition to light the standing oven pilot
- 100% safety gas shut off valve
- Specially designed cavity for even heat throughout the oven
- Choices of Convection or Innovection ovens, storage or Cabinet bases
- Limited one year parts and labor warranty



LIFT-OFF BURNERS
 Two-Piece, gasket-less lift-off anti-clog burners make for easy cleaning and maintenance



FLUSH MOUNTED GRATES
 Flush mounted grates to front ledge for full use of surface, and to allow pots to slide from section to section



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

OVEN NOTES

- "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.
- "NN" = (2) Innovection Ovens.
- "DSB" = All Storage Base.
- "SU" = Step-up Open Burners.



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



48" PROFESSIONAL RESTAURANT RANGES

Two (20" Wide Ovens) or one (26½" Wide Oven & Storage Base)
 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 bac

Crated dimensions: 42"D x 51"W x 36"H (1.069 x 1294 x 914).
 Available in Green Flame Technology see pages (26-29)
 Measurement in () are metric equivalents

Model	Gas Output		Ship Weight		Price
	BTU	(Kw)	Lbs	(Kg.)	
AR-8	310K	(91)	(600)	(272)	\$10,080
AR-8-126L-SBR	291K	(86)	(570)	(259)	9,730
AR-8-NVL-SBR	283K	(83)	(680)	(308)	13,580
AR-8-CL-SBR	286K	(84)	(570)	(259)	14,405
AR-8-NN	310K	(91)	(530)	(240)	17,780
AR-8-DSB	256K	(75)	(460)	(209)	9,380

AR-12G-6B	266K	(78)	(615)	(279)	\$12,178
AR-12G-6B-126L-SBR	247K	(73)	(585)	(265)	11,828
AR-12G-6B-NVL-SBR	239K	(70)	(695)	(315)	15,678
AR-12G-6B-CL-SBR	242K	(71)	(585)	(265)	16,503
AR-12G-6B-NN	266K	(78)	(545)	(247)	19,878
AR-12G-6B-DSB	212K	(62)	(475)	(215)	11,478

AR-24G-4B	222K	(65)	(630)	(286)	\$12,075
AR-24G-4B-126L-SBR	203K	(60)	(590)	(268)	11,725
AR-24G-4B-NVL-SBR	195K	(57)	(710)	(322)	15,575
AR-24G-4B-CL-SBR	198K	(58)	(590)	(268)	16,400
AR-24G-4B-NN	222K	(65)	(560)	(254)	19,775
AR-24G-4B-DSB	168K	(49)	(490)	(222)	11,375

AR-36G-2B	178K	(52)	(645)	(293)	\$12,600
AR-36G-2B-126L-SBR	159K	(47)	(605)	(274)	12,250
AR-36G-2B-NVL-SBR	151K	(44)	(725)	(329)	16,100
AR-36G-2B-CL-SBR	154K	(45)	(605)	(274)	16,925
AR-36G-2B-NN	178K	(52)	(575)	(261)	20,300
AR-36G-2B-DSB	124K	(37)	(505)	(229)	11,900

AR-48G	134K	(40)	(660)	(299)	\$14,175
AR-48G-126L-SBR	115K	(34)	(620)	(281)	13,825
AR-48G-NVL-SBR	107K	(31)	(740)	(336)	17,675
AR-48G-CL-SBR	110K	(32)	(620)	(281)	18,500
AR-48G-NN	134K	(40)	(590)	(268)	21,875
AR-48G-DSB	80K	(24)	(520)	(236)	13,475

AR-4B-24RG	222K	(65)	(630)	(286)	\$14,259
AR-4B-24RG-126L-SBR	203K	(60)	(590)	(268)	13,090
AR-4B-24RG-NVL-SBR	195K	(57)	(710)	(322)	17,759
AR-4B-24RG-CL-SBR	198K	(58)	(590)	(268)	18,584
AR-4B-24RG-NN	222K	(65)	(560)	(254)	21,959
AR-4B-24RG-DSB	168K	(49)	(490)	(222)	13,559

AR-8-SU	310K	(91)	(630)	(286)	\$14,595
AR-8-SU-126L-SBR	291K	(86)	(590)	(268)	14,245
AR-8-SU-NVL-SBR	283K	(83)	(710)	(322)	18,095
AR-8-SU-CL-SBR	286K	(84)	(590)	(268)	18,920
AR-8-SU-NN	310K	(91)	(560)	(254)	22,295
AR-8-SU-DSB	256K	(75)	(490)	(222)	13,895

Plate casters heavy duty 6" High (set of 4) A35117. **\$683**
 To reverse Raised Griddle from right side to left side **1,885**

For options and accessories, see page 35.

Available in thermostatic and 1" thick griddle plate. Contact factory for pricing.



AR-8 with optional casters & salamander.



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



60" PROFESSIONAL RESTAURANT RANGES

Two 26½" (673) Wide Oven



AR-10
Shown with optional casters



AR-24G-6B
Shown with optional casters & 36" salamander on right

Model	Gas Output		Ship Weight		Price
	BTU	(Kw)	Lbs	(Kg.)	
AR-10	390K	(114)	(705)	(320)	\$10,448
AR-10-NVL-126R	382K	(113)	(745)	(338)	14,298
AR-10-NVL-SBR	347K	(102)	(660)	(300)	13,948
AR-10-NN	374K	(110)	(785)	(356)	18,148
AR-10-CL-126R	385K	(113)	(745)	(338)	15,123
AR-10-CL-SBR	350K	(103)	(660)	(300)	14,773
AR-10-CC	380K	(112)	(785)	(356)	19,798
AR-10-126L-SBR	355K	(104)	(620)	(281)	10,098
AR-10-DSB	320K	(94)	(535)	(243)	9,748
AR-12G-8B	346K	(101)	(720)	(327)	12,590
AR-12G-8B-NVL-126R	338K	(100)	(760)	(345)	16,440
AR-12G-8B-NVL-SBR	303K	(89)	(675)	(306)	16,090
AR-12G-8B-NN	330K	(97)	(800)	(363)	20,290
AR-12G-8B-CL-126R	341K	(100)	(760)	(345)	17,265
AR-12G-8B-CL-SBR	306K	(90)	(675)	(306)	16,915
AR-12G-8B-CC	336K	(99)	(800)	(363)	21,940
AR-12G-8B-126L-SBR	311K	(91)	(635)	(288)	12,240
AR-12G-8B-DSB	276K	(81)	(550)	(249)	11,890
AR-24G-6B	302K	(89)	(735)	(333)	12,075
AR-24G-6B-NVL-126R	294K	(86)	(775)	(351)	15,925
AR-24G-6B-NVL-SBR	259K	(76)	(690)	(313)	15,575
AR-24G-6B-NN	286K	(84)	(815)	(370)	19,775
AR-24G-6B-CL-126R	297K	(87)	(775)	(351)	16,750
AR-24G-6B-CL-SBR	262K	(77)	(690)	(313)	16,400
AR-24G-6B-CC	292K	(86)	(815)	(370)	21,425
AR-24G-6B-126L-SBR	267K	(79)	(650)	(295)	11,925
AR-24G-6B-DSB	232K	(68)	(565)	(256)	11,375
AR-36G-4B	258K	(76)	(750)	(340)	13,125
AR-36G-4B-NVL-126R	250K	(74)	(790)	(358)	16,675
AR-36G-4B-NVL-SBR	215K	(63)	(705)	(320)	16,625
AR-36G-4B-NN	242K	(71)	(830)	(376)	20,825
AR-36G-4B-CL-126R	253K	(74)	(790)	(358)	17,800
AR-36G-4B-CL-SBR	218K	(64)	(705)	(320)	17,450
AR-36G-4B-CC	248K	(73)	(830)	(376)	22,475
AR-36G-4B-126L-SBR	223K	(66)	(665)	(302)	12,775
AR-36G-4B-DSB	188K	(55)	(580)	(263)	12,425
AR-48G-2B	214K	(63)	(765)	(347)	13,648
AR-48G-2B-NVL-126R	206K	(61)	(805)	(365)	17,498
AR-48G-2B-NVL-SBR	171K	(51)	(720)	(327)	17,148
AR-48G-2B-NN	198K	(58)	(845)	(383)	21,348
AR-48G-2B-CL-126R	209K	(61)	(805)	(365)	18,323
AR-48G-2B-CL-SBR	174K	(51)	(720)	(327)	17,973
AR-48G-2B-CC	204K	(60)	(845)	(383)	22,998
AR-48G-2B-126L-SBR	179K	(53)	(680)	(308)	13,298
AR-48G-2B-DSB	144K	(43)	(595)	(270)	12,248

Crated dimensions: 42"D x 43"W x 36"H (1.069 x 965 x 914).

Available in Green Flame Technology see pages (26-29)

Measurement in () are metric equivalents

Available in thermostatic and 1" thick griddle plate. Contact factory for pricing.

60" PROFESSIONAL RESTAURANT RANGES

Two 26½" (673) Wide Oven

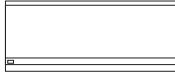


AR-6B-24RG
With optional casters & 36" salamander on left



Raised Griddle Broiler offers cooking flexibility & optimizes space at the same time

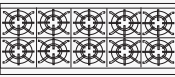
Model	Gas Output		Ship Weight		Price
	BTU	(Kw)	Lbs	(Kg.)	
AR-60G	170K	(50)	(780)	(354)	14,648
AR-60G-NVL-126R	162K	(48)	(820)	(372)	18,498
AR-60G-NVL-SBR	127K	(38)	(735)	(333)	14,148
AR-60G-NN	154K	(46)	(860)	(390)	22,348
AR-60G-CL-126R	165K	(49)	(820)	(372)	19,323
AR-60G-CL-SBR	130K	(38)	(735)	(333)	18,973
AR-60G-CC	160K	(47)	(860)	(390)	23,998
AR-60G-126L-SBR	135K	(40)	(695)	(315)	14,298
AR-60G-DSB	100K	(29)	(610)	(277)	13,948



AR-6B-24RG	302K	(89)	(795)	(361)	12,598
AR-6B-24RG-NVL-126R	294K	(87)	(835)	(379)	16,448
AR-6B-24RG-NVL-SBR	259K	(76)	(750)	(340)	16,098
AR-6B-24RG-NN	286K	(84)	(875)	(397)	20,298
AR-6B-24RG-CL-126R	297K	(87)	(835)	(379)	17,273
AR-6B-24RG-CL-SBR	262K	(77)	(750)	(340)	16,923
AR-6B-24RG-CC	292K	(86)	(875)	(397)	21,948
AR-6B-24RG-126L-SBR	267K	(79)	(710)	(322)	12,248
AR-6B-24RG-DSB	232K	(68)	(625)	(283)	11,898



AR-4B-36RG	258K	(76)	(810)	(367)	16,798
AR-4B-36RG-NVL-126R	250K	(74)	(850)	(385)	20,648
AR-4B-36RG-NVL-SBR	215K	(63)	(765)	(347)	20,298
AR-4B-36RG-NN	242K	(71)	(890)	(404)	24,498
AR-4B-36RG-CL-126R	253K	(74)	(850)	(385)	21,473
AR-4B-36RG-CL-SBR	218K	(64)	(765)	(347)	21,123
AR-4B-36RG-CC	248K	(72)	(890)	(404)	26,148
AR-4B-36RG-126L-SBR	223K	(66)	(725)	(329)	16,448
AR-4B-36RG-DSB	188K	(55)	(640)	(290)	16,098



AR-10-SU	390K	(115)	(825)	(374)	16,798
AR-10-SU-NVL-126R	382K	(112)	(865)	(392)	20,648
AR-10-SU-NVL-SBR	347K	(102)	(780)	(354)	20,298
AR-10-SU-NN	374K	(110)	(905)	(410)	24,498
AR-10-SU-CL-126R	385K	(113)	(865)	(392)	21,473
AR-10-SU-CL-SBR	350K	(103)	(780)	(354)	21,123
AR-10-SU-CC	380K	(112)	(905)	(410)	26,148
AR-10-SU-126L-SBR	355K	(104)	(740)	(336)	16,448
AR-10-SU-DSB	320K	(94)	(655)	(297)	16,098

Plate casters heavy duty 6" High (set of 4) A35117.

To reverse Raised Griddle from right side to left side

For options and accessories, see page 31

\$683

1,885

OVEN NOTES

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

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

"NN" = (2) Innovection Ovens.

"CL-126R" = (1) Convection Oven Left (1) Standard Oven Right.

"CL-SBR" = (1) Convection Oven Left (1) Storage Base Right.

"CC" = (2) Convection Ovens.

"126L-SBR" = (1) Standard Oven Left (1) Storage Base Right.

"DSB" = All Storage Bases.

"SU" = Step-up Open Burners.

Available in thermostatic and 1" thick griddle plate. Contact factory for pricing.



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



72" PROFESSIONAL RESTAURANT RANGES

Two 26½" (673) Wide Oven



AR-36G-6B
Shown with optional casters.

STANDARD RANGE FEATURES

- Two piece lift off, easy to clean burner
- Five burners rated at 32,000 BTU/hr. each
- Heavy duty continuous cast iron top grates
- Bright red and black, phenolic, hard chrome skirted combination premium control knobs
- Removable, full width spill tray
- Stainless Steel island back trim
- One adjustable pilot for each burner for instant ignition
- Limited one year parts and labor warranty



OPTIONAL RAISED GRIDDLE

Raised Griddle Broiler offers cooking flexibility & space optimization.

Model	Gas Output		Ship Weight		Price
	BTU	(Kw)	Lbs	(Kg.)	
AR-12	454K	(133)	810	(367)	\$12,968
AR-12-NVL-126R	446K	(131)	850	(386)	16,818
AR-12-NVL-SBR	411K	(121)	765	(347)	16,468
AR-12-NN	438K	(129)	890	(404)	20,668
AR-12-CL-126R	449K	(132)	850	(386)	17,643
AR-12-CL-SBR	414K	(122)	765	(347)	17,293
AR-12-CC	444K	(131)	890	(404)	22,318
AR-12-126L-SBR	419K	(123)	725	(329)	12,618
AR-12-DSB	384K	(113)	640	(290)	12,268
AR-12G-10B	410K	(121)	825	(374)	14,679
AR-12G-10B-NVL-126R	402K	(118)	865	(392)	18,529
AR-12G-10B-NVL-SBR	367K	(108)	780	(354)	18,179
AR-12G-10B-NN	394K	(116)	905	(411)	22,379
AR-12G-10B-CL-126R	405K	(119)	865	(392)	19,354
AR-12G-10B-CL-SBR	370K	(109)	780	(354)	19,004
AR-12G-10B-CC	400K	(118)	905	(411)	24,029
AR-12G-10B-126L-SBR	375K	(110)	740	(336)	14,329
AR-12G-10B-DSB	340K	(100)	655	(297)	13,979
AR-24G-8B	366K	(108)	840	(381)	15,194
AR-24G-8B-NVL-126R	358K	(105)	880	(399)	19,044
AR-24G-8B-NVL-SBR	323K	(95)	795	(361)	18,694
AR-24G-8B-NN	350K	(103)	920	(417)	22,894
AR-24G-8B-CL-126R	361K	(106)	880	(399)	19,869
AR-24G-8B-CL-SBR	326K	(96)	795	(361)	19,519
AR-24G-8B-CC	420K	(124)	920	(417)	24,544
AR-24G-8B-126L-SBR	331K	(97)	755	(342)	14,844
AR-24G-8B-DSB	296K	(87)	670	(304)	14,494
AR-36G-6B	322K	(95)	855	(388)	15,425
AR-36G-6B-NVL-126R	314K	(92)	895	(406)	19,275
AR-36G-6B-NVL-SBR	279K	(82)	810	(368)	18,925
AR-36G-6B-NN	306K	(90)	935	(424)	23,125
AR-36G-6B-CL-126R	317K	(93)	895	(406)	20,100
AR-36G-6B-CL-SBR	282K	(83)	810	(368)	19,750
AR-36G-6B-CC	312K	(92)	935	(424)	24,775
AR-36G-6B-126L-SBR	287K	(84)	770	(349)	15,075
AR-36G-6B-DSB	252K	(74)	685	(311)	14,725
AR-48G-4B	278K	(82)	870	(395)	16,275
AR-48G-4B-NVL-126R	270K	(80)	910	(413)	20,125
AR-48G-4B-NVL-SBR	235K	(69)	825	(375)	19,775
AR-48G-4B-NN	262K	(77)	950	(431)	23,975
AR-48G-4B-CL-126R	273K	(80)	910	(413)	20,950
AR-48G-4B-CL-SBR	238K	(70)	825	(375)	20,600
AR-48G-4B-CC	268K	(79)	950	(431)	25,625
AR-48G-4B-126L-SBR	243K	(72)	785	(356)	15,925
AR-48G-4B-DSB	208K	(61)	700	(317)	15,575
AR-60G-2B	234K	(69)	885	(401)	18,375
AR-60G-2B-NVL-126R	226K	(67)	925	(420)	22,225
AR-60G-2B-NVL-SBR	191K	(56)	840	(381)	21,875
AR-60G-2B-NN	218K	(64)	965	(438)	26,075
AR-60G-2B-CL-126R	229K	(67)	925	(420)	23,050
AR-60G-2B-CL-SBR	194K	(57)	840	(381)	22,700
AR-60G-2B-CC	224K	(66)	965	(438)	27,725
AR-60G-2B-126L-SBR	199K	(59)	800	(363)	18,025
AR-60G-2B-DSB	164K	(48)	715	(324)	17,675

Crated dimensions: 42"D x 43"W x 36"H (1.069 x 965 x 914).

Available in Green Flame Technology see pages (26-29)

Measurement in () are metric equivalents

Available in thermostatic and 1" thick griddle plate. Contact factory for pricing.

72" PROFESSIONAL RESTAURANT RANGES

Two 26½" (673) Wide Oven

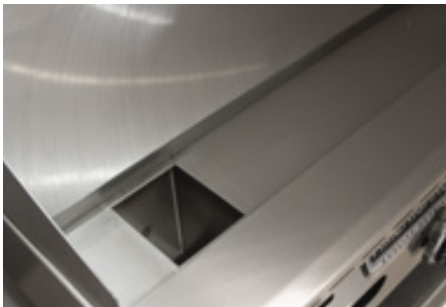


ERGONOMICALLY DESIGNED KNOBS

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



OPTIONAL WOK RING



WIDE GREASE TROUGH

Griddle features a wide stainless steel grease trough



AR-36G-6B
Shown with optional casters



Model	Gas Output		Ship Weight		Price
	BTU	(Kw)	Lbs	Kg.	
AR-72G	190K	(56)	900	(408)	19,929
AR-72G-NVL-126R	182K	(54)	940	(426)	23,779
AR-72G-NVL-SBR	147K	(44)	855	(388)	23,429
AR-72G-NN	174K	(51)	980	(444)	27,629
AR-72G-CL-126R	185K	(54)	940	(426)	24,604
AR-72G-CL-SBR	150K	(44)	855	(388)	24,254
AR-72G-CC	180K	(53)	980	(444)	29,279
AR-72G-126L-SBR	155K	(46)	815	(370)	19,579
AR-72G-DSB	120K	(35)	730	(331)	19,229
AR-8B-24RG	366K	(107)	840	(381)	18,795
AR-8B-24RG-NVL-126R	358K	(105)	880	(399)	22,645
AR-8B-24RG-NVL-SBR	323K	(95)	795	(361)	22,295
AR-8B-24RG-NN	350K	(103)	920	(417)	26,495
AR-8B-24RG-CL-126R	361K	(106)	880	(399)	23,470
AR-8B-24RG-CL-SBR	326K	(96)	795	(361)	23,120
AR-8B-24RG-CC	356K	(104)	920	(417)	28,145
AR-8B-24RG-126L-SBR	331K	(97)	830	(376)	18,445
AR-8B-24RG-DSB	296K	(87)	745	(338)	18,095
AR-6B-36RG	322K	(95)	855	(388)	19,268
AR-6B-36RG-NVL-126R	314K	(92)	895	(406)	23,118
AR-6B-36RG-NVL-SBR	279K	(82)	810	(368)	22,768
AR-6B-36RG-NN	306K	(90)	935	(424)	26,968
AR-6B-36RG-CL-126R	317K	(93)	895	(406)	23,943
AR-6B-36RG-CL-SBR	282K	(83)	810	(368)	23,593
AR-6B-36RG-CC	312K	(92)	935	(424)	28,618
AR-6B-36RG-126L-SBR	287K	(84)	845	(383)	18,918
AR-6B-36RG-DSB	252K	(74)	760	(345)	18,568
AR-72-8WB	326K	(96)	810	(367)	15,225
AR-72-8WB-NVL-126R	318K	(94)	850	(386)	19,075
AR-72-8WB-NVL-SBR	283K	(83)	765	(347)	18,725
AR-72-8WB-NN	310K	(93)	890	(404)	22,925
AR-72-8WB-CL-126R	321K	(94)	850	(386)	19,900
AR-72-8WB-CL-SBR	286K	(84)	765	(347)	19,550
AR-72-8WB-CC	316K	(93)	890	(404)	24,575
AR-72-8WB-126L-SBR	291K	(86)	725	(329)	14,875
AR-72-8WB-DSB	256K	(75)	640	(290)	14,525
AR-12-SU	454K	(133)	810	(367)	20,990
AR-12-SU-NVL-126R	446K	(131)	850	(386)	24,840
AR-12-SU-NVL-SBR	411K	(121)	700	(318)	24,490
AR-12-SU-NN	438K	(129)	890	(404)	28,690
AR-12-SU-CL-126R	449K	(132)	850	(386)	25,665
AR-12-SU-CL-SBR	414K	(122)	750	(340)	25,315
AR-12-SU-CC	444K	(130)	890	(404)	30,340
AR-12-SU-126L-SBR	419K	(123)	725	(329)	20,640
AR-12-SU-DSB	384K	(113)	640	(290)	20,290

Plate casters heavy duty 6" High (set of 6) A35118. **1,048**
 To reverse Raised Griddle from right side to left side **1,795**
 For options and accessories, see page 35.

OVEN NOTES

- "NVL-126R" = (1) Innovection Oven Left (1) Standard Oven Right.
- "NVL-SBR" = (1) Innovection Oven Left. (1) Storage Base Right.
- "NN" = (2) Innovection Ovens.
- "CL-126R" = (1) Convection Oven Left (1) Standard Oven Right.
- "CL-SBR" = (1) Convection Oven Left (1) Storage Base Right.
- "CC" = (2) Convection Oven.
- "126L-SBR" = (1) Standard Oven Left (1) Storage Base Right.
- "DSB" = All Storage Bases.
- "SU" = Step-up Open Burners.

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



ZERO WASTE

In an average restaurant if a 6 burner range is used 12 hours a day, it is wasting energy for the remaining 12 hours. Standing pilots on that 6 burner range wastes over 100,000 BTU per day, almost 37 million BTU per year. Depending on the location, average savings of \$500 per year in natural gas cost.....**IMAGINE THE SAVINGS**

The Green Flame Series has been designed primarily for the market segment that falls between a residential and commercial setting. Commercial installation is required for use in assisted living, churches, fire stations, and schools. Electronic ignition helps the casual user to do a complete shut down and restart without worrying about re-lighting the pilots.

Ideal for use in cultural, religious, healthcare, retirement and other settings where a standing pilot is not desired.

GREEN FLAME

T E C H N O L O G Y

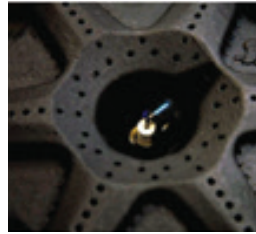
FINALLY NO MORE STANDING PILOTS!

- No pilot flames on unused burners
- No extra heat in the kitchen
- No raw gas smell from unlit pilots
- No service calls to adjust pilot valves
- No bending over to light the oven burner pilot



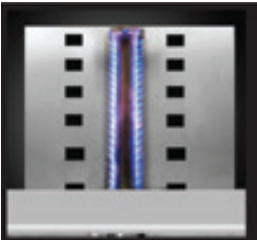
36" Heavy Duty Restaurant Range
with "Green Flame" Technology
Shown with optional casters and convection oven base.

The **GREEN FLAME** range covers many facets of today's demanding cooking applications. Not only is this range perfect for normal applications but is especially useful for fire houses, community centers, retirement homes and places of worship because of its cost savings, and safety enhanced electronic on-demand ignition, eliminating tremendous cost and enhancing safety for any level of operator.



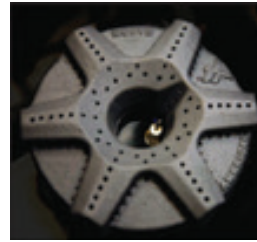
CERAMIC ELECTRODE

Smart ignition system delivers sparks to selected burners on demand - sensing the current state of the burner and relighting should the burner lose flame.



OVEN BURNER

The high efficiency oven burner also is equipped with an independent PBIS that monitors flame and automatically lights and relights to precisely maintain oven temperature. A front panel indicator light displays the oven temperature whether it is on or off.



AMERICAN STAR™

High efficiency, 30,000 BTU/Hr burner with lift off feature for easy cleaning, **American Star™** Burners are designed to distribute flames efficiently regardless of type of pot or pan used.

STANDARD OVEN

- PBIS – Pilotless Burner Ignition System on all burners
- Welded front frame provides stability to the range.
- Stainless steel door lifts off for easy cleaning and maintenance.
- Ovens: 20" wide oven 27,000 BTU - 26-1/2" wide oven 35,000 BTU.
- One chrome plated rack provided, 2 rack positions.
- High efficiency, reliable thermostat ranging from 250°F - 500°F (121C) (260C)



STANDARD OVEN

INNOVECTION OVEN

Innovention™ Convection Oven Technology combines free convection cooking and forced convection cooking. A low speed fan, positioned at the back of the oven, draws and circulates hot air from the oven burner (vented through our patented baffled oven interior) to ensure an even, turbulent heat distribution pattern, essential to baking and roasting.

- PBIS – Pilotless Burner Ignition System
- Specially designed air flow for even heat throughout the oven.
- Super fast pre-heat time under 8 minutes to 350°.
- Patented baffled oven interior insures even, turbulent heat distribution essential to baking and roasting.
- Low speed blower motor circulates heat to provide uniform heating pattern (120VAC, 1 Ph. 1/2 amp)
- One chrome plated rack provided, 2 rack positions.



INNOVECTION OVEN - **NV**

CONVECTION OVEN

A Convection Oven has a large squirrel cage fan centrally positioned at the back of the oven. Hot air circulated by the oven burner improves heat transfer, creating uniform oven performance and shorter cook time.

- PBIS – Pilotless Burner Ignition System, on all burners
- Snorkel design for optimal efficiency.
- 26-1/2" wide x 22-1/2" deep x 13-1/2" high oven cavity.
- 30,000 BTU burner with electronic ignition for automatic lighting.
- 1/4" HP, 1725 RPM blower motor (120VAC, 60HZ, 1 Ph. 5 amp)
- Heat "on" indicator light, one hour manual timer, three position switch for cooking or cool down modes.
- Two chrome plated heavy duty racks provided. Five rack positions for rack placement.



CONVECTION OVEN - **C**

GREEN FLAME RANGES



24" WIDE HEAVY DUTY RESTAURANT RANGES (20" WIDE OVEN)

Model	Description	BTU	(Kw)	Ship Wt	Lbs	Kg.	Price
ARGF-4	4 Burners	147K	(43)	315	(143)		\$10,290

Model ARGF-4
Shown with optional casters



30" WIDE HEAVY DUTY RESTAURANT RANGES (26-1/2" WIDE OVEN)

Model	Description	BTU	(Kw)	Ship Wt	Lbs	Kg.	Price
ARGF30-4B	4 Burners with Spreader	155K	(46)	540	(245)		\$10,495

Model ARGF30-4B
Shown with optional casters and innovection oven



36" WIDE HEAVY DUTY RESTAURANT RANGES (26-1/2" WIDE OVEN)

Model	Description	BTU	(Kw)	Ship Wt	Lbs	Kg.	Price
ARGF-6	6 Burners	215K	(63)	420	(191)		\$12,968
ARGF-24G-2B	24" Griddle & 2 Burners	135K	(40)	450	(204)		14,479

Model ARGF-6-C
Shown with optional casters, and convection oven



48" WIDE HEAVY DUTY RESTAURANT RANGES (TWO - 20" WIDE OVENS)

Model	Description	BTU	(Kw)	Ship Wt	Lbs	Kg.	Price
ARGF-8	8 Burners w/ 2-20" ovens	294K	(86)	580	(263)		\$20,213

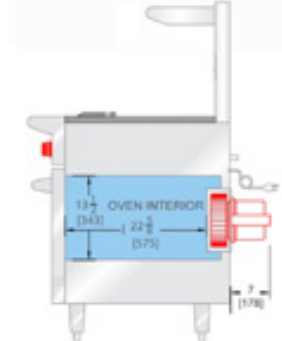
Model ARGF-8
Shown with optional casters



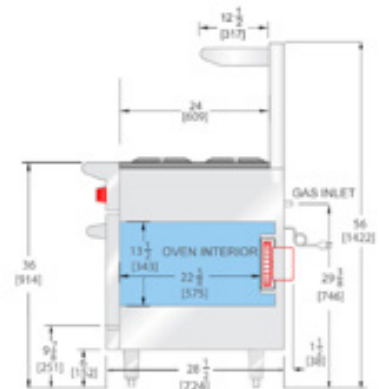
FRONT VIEW



STANDARD OVEN



CONVECTION OVEN BASE



INNOVECTION OVEN BASE



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



GREEN FLAME RANGES



48" WIDE HEAVY DUTY RESTAURANT RANGES (ONE - 26½" WIDE OVEN & STORAGE BASE)

Model	Description	BTU	(Kw)	Ship Wt	Lbs	Kg.	Price
ARGF-8B-CL-SBR	8 Burner w/ Convection oven	275K	(81)		580	(264)	\$24,538
ARGF-24G-4B-126	24" Griddle & 4 Burners	195K	(57)		626	(284)	20,785
ARGF-36G-2B-126	36" Griddle & 2 Burners	155K	(46)		640	(290)	21,908

ARGF-8B-CL-SBR
Shown with optional casters
and convection oven



60" HEAVY DUTY RESTAURANT RANGES (ONE - 20" OVEN & ONE 26-1/2" OVEN)

Model	Description	BTU	(Kw)	Ship Wt	Lbs	Kg.	Price
ARGF-10	10 Burners	362K	(107)		732	(332)	\$22,350
ARGF-24G-6B	24" Griddle & 6 Burners	282K	(83)		757	(343)	24,127
ARGF-36G-4B	36" Griddle & 4 Burners	242K	(71)		765	(347)	24,407
ARGF-6B-24RG	6 Burners 24" Raised Griddle	282K	(83)		814	(369)	24,841

ARGF-10-CL-126R
Shown with optional casters,
one standard and one convection oven

*60" convection comes with (1) 20" oven (1) 26-1/2" oven, or storage base



72" HEAVY DUTY RESTAURANT RANGES (TWO - 26-1/2" WIDE OVENS)

Model	Description	BTU	(Kw)	Ship Wt	Lbs	Kg.	Price
ARGF-12	12" Burners	430K	(126)		1021	(463)	\$27,458
ARGF-24G-8B	24" Griddle & 8 Burners	350K	(103)		1075	(488)	28,119
ARGF-36G-6B	36" Griddle & 6 Burners	310K	(91)		1100	(499)	28,549
ARGF-48G-4B	48" Griddle & 4 Burners	270K	(79)		1145	(519)	29,285

Model ARGF-36G-6B-CC
Shown with optional casters and double convection ovens

Plate casters heavy duty 6" High (set of 4) A35117	Add	\$683
Plate casters heavy duty 6" High (set of 6) A35118	Add	1,048

Standard oven (L) and storage base (R)	Add - 126L-SBR to model #	Deduct	350
Double storage base	Add - DSB to model #	Deduct	700
Innovection oven (L) and standard oven (R)	Add - NVL-126R to model #	Add	3,850
Double Innovection oven	Add - NN to model #	Add	7,700
Convection oven (L) and standard oven (R)	Add - CL-126R to model #	Add	4,675
Double convection oven	Add - CC to model # (72" units only)	Add	9,345
Innovection oven (L) and storage base (R)	Add - NVL-SBR to model #	Add	3,500
Convection oven (L) with storage base (R)	Add - CL-SBR to model #	Add	4,325

For options and accessories see page 35.



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



LOW BOY, ROAST & BAKE OVENS - SINGLE & DOUBLE DECK



ARDS-36
Stacked ovens ARLB-36
All shown with optional casters

Model	Description	Gas Output		Ship Weight		Price
		BTU	(Kw)	Lbs	(Kg.)	
ARLB-36	(1) 26½" Standard oven	35K	(11)	300	(136)	\$5,770
ARLB-36-C	(1) 26½" Convection oven	30K	(9)	350	(159)	10,445
ARLB-36-NV	(1) 26½" Innovection oven	27K	(8)	340	(155)	9,620
ARDS-36	(2) 26½" Standard ovens, stacked	70K	(22)	600	(273)	11,230
ARDS-C-126	(1) 26½" Convection & (1) Standard ovens	60K	(18)	700	(318)	15,905
ARDS-NV-126	(1) 26½" Innovection & (1) Standard ovens	54K	(16)	650	(295)	15,080

Plate casters heavy duty 6" High (set of 4) A35117

Crated Dimensions:

Single deck: 29"H (736) x 39"D (991) x 39" W (991).

Double deck: 62"H (1575) x 39"D (991) x 39" W (991).

\$683

INFRARED CHEESEMELTER BROILERS



ARCM-36
Pass-through Cheesemelters are available for additional charge.

Model	W	D	H	# Burners	Gas Output		Ship Weight		Price
					BTU	(Kw)	Lbs	(Kg.)	
ARCM-24	24"	18"	21½"	1	25K	(7)	125	(57)	\$3,144
ARCM-36	36"	18"	21½"	1	35K	(11)	149	(68)	4,189
ARCM-48	48"	18"	21½"	2	40K	(12)	188	(85)	5,244
ARCM-60	60"	18"	21½"	2	55K	(17)	224	(102)	6,924
ARCM-72	72"	18"	21½"	2	70K	(21)	280	(127)	8,379
ARCM-84	84"	18"	21½"	3	75K	(22)	300	(136)	11,523

Crated Dimensions 20"D x 21"H (533 x 508) Add 2-1/2" (64) to the width. Measurement in () are metric equivalents

Extra Racks: 24" (610) A31011 **\$383** 36" (914) A31012 **\$519** 48" (1219) A31013 **\$551**
60" (1524) A31014 **\$627** 72" (1829) A31037 **\$682** 84" (2134) A31038 **\$761**

INFRARED SINGLE CONTROL SALAMANDER BROILERS



ARSM-36

Model	W	D	H	# Burners	Gas Output		Ship Weight		Price
					BTU	(Kw)	Lbs	(Kg.)	
ARSM-24	24"	18"	21½"	1	25K	(7)	175	(80)	\$4,197
ARSM-36	36"	18"	21½"	1	35K	(11)	200	(91)	5,037

Crated dimensions: 38"W x 20"D x 21"H (965 x 508 x 533). Measurement in () are metric equivalents

Extra Rack: 24"(610) A31045 **\$369** - 36"(914) A31021 **\$495**

INFRARED DUAL CONTROL SALAMANDER BROILERS



ARSB-36

Model	W	D	H	# Burners	Gas Output		Ship Weight		Price
					BTU	(Kw)	Lbs	(Kg.)	
ARSB-36	36"	18½"	17¾"	2	36K	(11)	200	(91)	\$5,247

Crated dimensions: 38"W x 20"D x 21"H (965 x 508 x 533). Measurement in () are metric equivalents

Extra Rack: 36"(914) A31021 **\$519**

Two infrared burners with independent controls is standard.

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

ACCESSORIES

Wall Mount Brackets: 24" (610), 36" (914) & 48" (1219) **\$551** per set - 60" (1524) 72" (1829) & 84" (2134) **\$527** per set

Factory installed to range and crated **\$1,313**

Counter top Installation, leg kit **\$472**

Range mount kit, to instal ARCM onto an AR range **\$519**

One point gas connection 3/4" from ARCM to AR range **\$834**, specify AR range model #

Pass-through Cheesemelters are available for additional charge.

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.





ARLM-2 ARLM-1

All shown with optional casters

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

LAMB OVENS - SINGLE & DOUBLE DECK

- 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 oven
- 1 oven rack for Standard and Innovection ovens. 2 oven racks for Convection ovens
- Thermostatic control from 150°F to 500°F (66°C to 260°C)
- 100% safety gas shut off valv
- Specially designed cavity for even heat throughout the oven
- Limited one year parts and labor warranty

Model	W	D	H	# Burners	BTU	(Kw)	Ship Weight	Lbs	Kg.	Price
ARLM-1	52"	37"	32"	2	40K	(12)	620	(281)		\$15,172
ARLM-2	52"	37"	58"	4	80K	(23)	1240	(562)		30,324

Plate casters heavy duty 6" High (set of 4) A35117

Crated Dimensions: ARLM-1: 43"H (1092) x 50"D (1270) x 57"W (1447). ARLM-2: 69"H (1750) x 48"D (1220) x 59"W (1498).

\$683





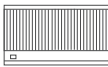
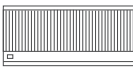
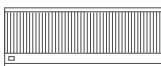
RANGES WITH RADIANT BROILER TOPS

RADIANT BROILER FEATURES

- Available in 24" to 72"
- Equipped with one 15,000 BTU rated steel burner at every 6" width
- Removable cast iron radiants to sear without flame flare
- 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
- Limited one year parts and labor warranty

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

RANGES WITH RADIANT BROILER TOPS

Model	Description	Gas Output		Ship Weight		Price
		BTU	(Kw)	Lbs	(Kg.)	
 AR-2RB AR-2RB-NV AR-2RB-SB	Standard oven	87K	(26)	400	(181)	\$10,484
	Innovection oven	87K	(26)	400	(181)	14,334
	Storage base	60K	(18)	400	(181)	10,134
 AR-3RB AR-3RB-NV AR-3RB-C AR-3RB-SB	Standard oven	125K	(37)	570	(259)	\$11,534
	Innovection oven	117K	(35)	570	(259)	15,384
	Convection oven	120K	(36)	570	(259)	16,209
	Storage base	90K	(27)	570	(259)	11,184
 AR-4RB-126L-SBR AR-4RB-NVL-SBR AR-4RB-CL-SBR AR-4RB-DSB	(1) 26½" Standard oven left & Storage base right	155K	(46)	640	(290)	\$15,734
	(1) 26½" Innovection oven left & Storage base right	147K	(44)	640	(290)	19,584
	(1) 26½" Convection oven left & Storage base right	150K	(44)	640	(290)	20,409
	All Storage base	120K	(36)	640	(290)	15,384
 AR-5RB-126L-120R AR-5RB-NVL-120R AR-5RB-CL-120R AR-5RB-DSB	(1) 26½" Standard oven left & (1) 20" Standard oven right	212K	(62)	790	(358)	\$21,998
	(1) 26½" Innovection oven left & (1) 20" Standard oven right	204K	(60)	790	(358)	25,848
	(1) 26½" Convection oven left & (1) 20" Standard oven right	207K	(61)	790	(358)	26,673
	All Storage base	150K	(44)	790	(358)	21,298
 AR-6RB-226 AR-6RB-NVL-126R AR-6RB-NN AR-6RB-CL-126R AR-6RB-CC AR-6RB-126L-SBR	(2) 26½" Standard ovens	250K	(73)	1100	(499)	\$23,993
	(1) 26½" Innovection oven left & (1) Standard oven right	242K	(71)	1100	(499)	27,843
	(2) 26½" Innovection ovens	234K	(69)	1100	(499)	31,693
	(1) 26½" Convection oven left & (1) Standard oven right	245K	(72)	1100	(499)	28,668
	(2) 26½" Convection ovens	240K	(71)	1100	(499)	33,343
	(1) Standard Oven left & (1) Storage Base base right	215K	(63)	1100	(499)	23,643

Crated dimensions: 42"D x 36"H (1,069 x 914). Add 2" (51) to broiler width.
Measurement in () are metric equivalents
For options and accessories, see page 35.

Plate casters heavy duty 6" High (set of 4) A35117. **\$683**
Shelves not available on radiant broilers



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



BUILD YOUR CUSTOM RANGE BY CHOOSING YOUR PREFERRED RANGE TOP CONFIGURATIONS



Shown with optional Convection ovens casters, stainless steel riser & partial high shelf.

RANGE FEATURES

- S/S front, sides, back, valve control panel & hinged kick plate
- Choice of Standard, Innovation and/or Convection oven bases
- 6" deep front stainless steel bullnose landing ledge/work space
- Heavy gauge Stainless Steel welded frame construction
- 48", 60", & 72" radiant broiler units come with double rear gas connections for maximum BTU output
- Porcelain coated oven interior for easy cleaning
- Matchless push button (Piezo) ignition to light the standing oven pilot
- 6" polished chrome plated adjustable legs
- 100% safety gas shut off valv
- One oven rack for each standard oven
- One oven rack for each Innovation oven
- Two oven racks for each Convection oven
- Limited one year parts and labor warranty

BTU OUTPUTS

- 15K BTU radiant broilers, 20K griddle burners
- 27K BTU Innovation / 30K Convection ovens
- 32K BTU Open burners, 35K standard ovens
- High efficiency, reliable thermostat ranging from 250°F - 500°F (121°C) (260°C)

GRIDDLE FEATURES

- Highly polished steel griddle plate
- 3" wide spatula size grease trough with deep grease drain drawer
- Each burner is rated at 20K BTU for every 12" of griddle surface
- Manual control gas valves are standard
- Thermostatic controls available
- Grooved griddle finish available
- Chrome finish available

RADIANT BROILER SPECIAL NOTES:

- 60" unit with double convection ovens may not be fitted with wider than a 24" Radiant Broiler section
- Radiant Broiler must always be either on left or right end of the range
- Radiant Broiler section can have a high riser or 6" stub back, but no shelf
- 4 bar fish grates available at an up charge



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)



Universal Grates

Cast iron grates for meat and fish (A17028)



EVEN HEATING OVENS

High performance burners provide even heating throughout the 35,000 BTU/hr. standard oven

PROFESSIONAL CUSTOM RANGES



OVEN FEATURES

- Heavy gauge welded frame construction provides stability to the range
- S/S doors lift off for easy cleaning, maintenance & serviceability
- Porcelain coated oven interior for easy cleaning
- 1-26½" oven & storage base or 2 - 20" ovens, or 1 - 20" oven & storage, or 1-26½" oven with storage base (optional innovection or convection)
- 1 oven rack for Standard & Innovection ovens. 2 oven racks for Convection
- Thermostatic control 250°F-500°F (121C-260C)
- Matchless push button (Piezo) ignition to light the standing oven pilot
- 100% safety gas shut off valv
- Specially designed cavity for even heat throughout the oven
- Choices of Convection or Innovection ovens, storage or Cabinet bases
- Limited one year parts and labor warranty

Shown with optional Convection ovens and casters, 6" stainless steel stub back is standard

STEP 1 - Choose Size of Range & Optional Riser & Shelf

DESCRIPTION	RANGE BASE	21" S/S HIGH RISER	S/S SHELF
24" Range	\$4,084	\$876	\$325
36" Range	4,604	1,152	477
48" Range	7,977	1,254	551
60" Range	8,677	1,375	614
72" Range	10,494	1,517	732

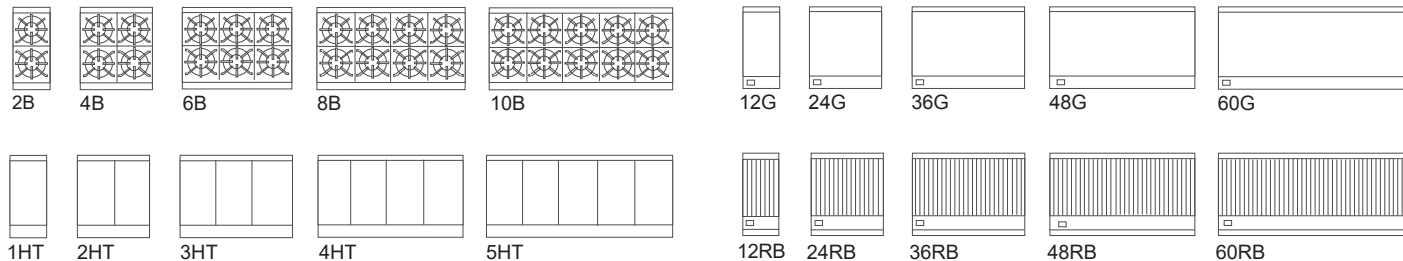
SELECTION EXAMPLE

72" Range	72" Base	\$10,494	
Radiant Broiler	24" RB	5,142	
Griddle	24" G	3,033	
Open Burner	24" B	2,307	
72" High Riser	72"	1,517	
48" Shelf	48"	551	
TOTAL		\$23,047	

STEP 2 - Choose Top Configuration

DESCRIPTION	12" (W)	LIST PRICE	24" (W)	LIST PRICE	36" (W)	LIST PRICE	48" (W)	LIST PRICE	60" (W)	LIST PRICE
Open Burner	2B	\$1,467	4B	\$2,307	6B	\$3,144	8B	\$4,184	10B	\$5,667
Griddle section	12G	2,307	24G	3,033	36G	4,197	48G	5,247	60G	7,113
Hot Top	1HT	2,094	2HT	2,934	3HT	3,937	4HT	5,134	5HT	6,612
Radiant Broiler	12RB	4,163	24RB	5,142	36RB	6,927	48RB	8,043	60RB	10,132

TOP CONFIGURATION CHART



OVEN BASE OPTIONS

Plate Casters heavy duty 6" High (set of 4) A35117	Add	\$683	Convection oven Add - C to model #	Add	\$4,675
Plate Casters heavy duty 6" High (set of 6) A35118	Add	1048	Convection oven (Left) Add - CL to model #	Add	4,675
26½" oven & storage base Add -126L-SBR to model #	Deduct	350	Convection oven (Right) Add - CR to model #	Add	4,675
Double storage base Add - DSB to model #	Deduct	700	Double Convection Add - CC to model #	Add	9,350
Innovection oven Add - NV to model #	Add	3,850	Innovection oven with storage base Add - NSB to model #	Add	3,500
Innovection oven (Left) Add - NVL to model #	Add	3,850	Convection oven with storage base Add - CSB to model #	Add	4,325
Innovection oven (Right) Add - NVR to model #	Add	3,850			
Double Innovection Add - NN to model #	Add	7,700			

Crated Dimensions: Height 40" (1016) X Depth 42" (1067) X Width Add 5" (127) to width.
For optional accessories & pricing see to page 35.



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





DECK OVENS



HEAVY DUTY DECK PIZZA OVENS

Model	Description	W	D	H	# Burners	Gas Output	BTU	(Kw)	Ship Weight	Lbs	(Kg)	Price
ARSD-606-BL	Brick Lined Single Deck	78" (1635)	48" (1210)	64" (1626)	4	100K	(30)	1500	(680)	\$27,279		
ARSD-6062-BL	Brick Lined Double Deck	78" (1635)	48" (1210)	72" (1829)	8	200K	(59)	3000	(1360)	54,558		
A-600	Single Deck	78" (1635)	48" (1210)	64" (1626)	4	100K	(30)	1300	(591)	23,089		
A-602	Double Deck	78" (1635)	48" (1210)	72" (1829)	8	200K	(59)	2600	(1182)	46,179		

Sample color chips **\$78**

Color porcelain doors **\$1,888**

Single deck oven plate casters heavy duty 6" High (set of 4) A35126 **\$1,312**

Double deck oven plate casters heavy duty 6" High (set of 4) A35128 **\$1,312**

STANDARD FEATURES

- Angle iron frame construction.
- All Stainless steel front and sides.
- Counterweight door with concealed hinges.
- Heavy duty double bolted extruded aluminum door handle.
- 32" [813mm] stainless steel legs (for single unit).
- 13" [330mm] stainless steel legs (for double unit).
- Burner access panel provides easy access for initial ignition.
- 60" x 36" x 8.6" oven interior.
- Aluminized steel oven and combustion chamber.

OPTIONAL FEATURES

- Flexible gas hose with quick disconnect and restraining device.
- Stainless steel crown angle trim.
- Flue connector.
- Direct Vent kit.
- 12 gauge (3.02 mm) formed, reinforced and flanged aluminized steel deck

GAS SUPPLY:

- 3/4" NPT connection at rear of oven.

MANIFOLD PRESSURE:

Natural: 5.0" W.C. min.
Propane: 10.0 W.C. min.

- Four Heavy duty cast iron burners, rated @ 25,000 BTU/Ea.
- Removable fixed orifices on main and pilot burner
- Main gas, thermostat and safety pilot valve fully within body in a covered yet ventilated and accessible panel.
- Air mixers with adjustable air shutters and locking device.
- Throttling thermostat with temperature control range between 300°F (150°C) and 650°(340°C).
- STONEBAKE Plus with Quick Heat Technology baking deck.
- Complete, pilot flame failure burner safet .

INLET PRESSURE

- Natural: 7.0" W.C. min., 14.0" W.C. max.
- Propane: 11.0" W.C. min., 14.0" W.C. max.
- Specify type of gas and altitude if over 2000 feet.

ELECTRICAL REQUIREMENTS

- Millivolt Pilot System: Requires no electrical connection.

CLEARANCES

- For use only on non-combustion floors. legs or casters are required
Clearance from non-combustible walls is 0" When unit is placed next to combustible walls, clear ances must exceed 6" (152mm) on sides, and 6" (152mm) from rear.

COLOR DOOR OPTIONS

White		Clay	PMS729
Black		Almond	PMS466
Red	PMS186	Torques	PMS325
Ash	PMS5635	Slate Gray	PMS425
Orange	PMS158	Terra Cotta	PMS724
Cobalt Blue	PMS2747	Forrest Green	PMS5477
Powder Blue	PMS2727		



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



RANGE FEATURES AND SPECIFICATIONS

STANDARD FEATURES

- 6" deep front stainless steel bullnose landing ledge
- 6" highly polished chrome adjustable steel legs
- Heavy gauge welded frame construction
- 6" high S/S stub back in lieu of high riser at no charge
- S/S front, sides, high shelf, valve control panel and hinged kick plate
- One oven rack for standard and innovection ovens
- Two oven racks for convection ovens

OPEN TOP BURNERS

- One standing pilot for each burner for instant ignition
- Heavy duty 12"x12" cast iron top grates, easily removable
- Full width pull out drip pan/crumb tray
- Polished glossy red knobs
- Lift-off, gasketless cast iron burners rated at 32,000 BTU eac
All-purpose head is standard. Optional Saute Head or Wok
Heads available at an upcharge

GRIDDLES

- Highly polished griddle plate, 5/8" thick and 21" deep cooking surface
- Spatula size 3" wide grease trough with deep grease drawer
- Steel burner rated at 20,000 BTU for every 12" of griddle surface
- Griddle location on left side of range is standard
- Manual control gas valves are standard
- Thermostatic control & grooved griddle are available at an upcharge

RADIANT CHAR BROILERS

- Sections in 12", 24", 36", 48", 60" and 72" widths are available
- Stainless steel pilot and manual gas control valve for each burner
- Fish grates are available at an upcharge
- 1 steel burner rated at 15,000 BTU every 6" with removable cast
iron radiants to sear the food without flame flare
- Heavy duty, reversible cast iron top grates with grease runners

HOT TOPS

- Each "U" burner rated at 20,000 BTU's for every 12" of hot top surface
- Manual control gas valves are standard
- Heavy duty casting, with unique honey-comb design bottom
spreads heat evenly

RAISED GRIDDLE BROILERS

- Sections in 12", 24" & 36" widths are available
- Spatula size 3" wide grease trough 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 reflecto
for every 12" of the griddle surface top, produces searing heat
to the broiler & heats the griddle surface evenly

STANDARD OVENS

- Welded front stainless steel frame provides stability to the range
- Stainless steel door lifts off for easy cleaning and maintenanc
- Ovens: 20" wide oven 27,000 BTU - 26½" wide oven 35,000 BTU
- One chrome plated rack provided, 2 rack positions
- Thermostat control from 250°F to 500°F (121°C to 260°C)
- Matchless push button (Piezo) ignition to light the oven pilot
- 100% safety gas shut-off valv

CONVECTION OVENS

- Snorkel design for optimal efficien
- 26½" wide x 22½" deep x 13½" high oven cavity
- 30,000 BTU burner with electronic ignition for automatic lighting
- ¼" HP, 1725 RPM blower motor (120 VAC, 60HZ, 1 Ph. 5 amp)
- Heat "on" indicator light, one hour manual timer, three position
switch for cooking or cool down modes
- Two chrome plated heavy duty racks provided. Five rack positions
for rack placement

INNOVECTION OVENS

- Specially designed air flow for even heat throughout the ove
- Super fast pre-heat time under 8 minutes to 350°
- Patented baffled oven interior insures even, turbulent heat distributi
essential to baking and roasting
- Low speed blower motor circulates heat to provide
uniform heating pattern (120 VAC, 1 Ph. 1/2 amp)
- One chrome plated heavy duty racks provided. Two rack positions for rack placement

RANGE ACCESSORIES, OPTIONS AND PRICING

(When ordered with equipment)

BURNER HEADS

- Saute burner head A14022 **\$197**
- Wok burner head A14042 **197**

WOK RING

- Wok ring cast iron ARRWOK **\$624**

HOT TOP (HT) & FRENCH TOP (FT) PER 12" X 24" SECTION

- To replace 2 open burners (Add HT to model #) A17008 **\$1,029**
- To replace 2 open burners (Add FT to model #) A92422 **3,147**

MOTOR & TRANSFORMER

- 220 VAC motor and transformer A37820 **\$1,627**

SEISMIC LEGS

- Set of 4 A34110 **\$761**

QUICK DISCONNECTS

- ¾" x 36" Quick Disconnect w/restraining device A53202 **\$1,044**
- ¾" x 48" Quick Disconnect w/restraining device A53200 **1,102**
- ¾" x 60" Quick Disconnect w/restraining device A53201 **1,254**

SHUT-OFF VALVE

- ¾" NPT gas shut-off for Range A80117 **\$199**

PLATE CASTERS

- Plate Casters heavy duty 6" High (set of 4) A35117 **\$683**
- Plate Casters heavy duty 6" High (set of 6) A35118 **1,048**

EXTRA OVEN RACKS

- 20" oven rack A31086 **\$288**
- 26½" oven rack (Specify if Std./NV A31025 or conv. A31006) **299**
- 32" oven rack (Specify if Std./NV A31031 or conv. A31030) **299**

RADIANT BROILER GRATES

- 4-bar fish grates " x 21" double sided A17002 each **\$115**

RANGE GRIDDLES (Manual control is standard)

- Grooved griddle Add - **GG** to model # per linear foot **\$1,884**
- Chrome griddle top ad - **CT** to model # per linear foot **2,097**
- Removable griddle plate 12" x 24" section **1,359**
- Removable griddle plate 24" x 24" section **2,079**
- For 1" thick griddle plate 12" wide **577**
- For 1" thick griddle plate 24" wide **729**
- For 1" thick griddle plate 36" wide **918**
- For 1" thick griddle plate 48" wide **1,047**
- For 1" thick griddle plate 60" wide **1,207**
- For 1" thick griddle plate 72" wide **1,443**

THERMOSTATIC CONTROL GRIDDLES PLATES

- 12" & 18" Griddle **\$1,467**
- 48" Griddle **\$2,822**
- 24" & 30" Griddle **1,677**
- 60" Griddle **4,197**
- 36" Griddle **2,097**
- 72" Griddle **4,777**

UPGRADES FOR S/S CABINET BASE RANGES

CABINET SIZES

- 12"-18" S/S 1-door **\$1,039**
- S/S Interior **\$945**
- S/S shelf **\$619**
- 24" S/S 1-door **1,207**
- S/S Interior **1,312**
- S/S shelf **735**
- 36" S/S 2-doors **1,522**
- S/S Interior **1,669**
- S/S shelf **934**

RANGE/RISER (In lieu of standard S/S riser and high shelf).

- | | STUB | RISER | RISER | RISER & SHELVES | |
|-------|--------|------------------|--------------------|--------------------|----------------|
| ● 24" | 6"-N/C | 11" \$866 | 17" \$1,039 | 35" Double Shelves | \$1,254 |
| ● 36" | 6"-N/C | 11" 1,128 | 17" 1,354 | 35" Double Shelves | 2,089 |
| ● 48" | 6"-N/C | 11" 1,401 | 17" 1,732 | 35" Double Shelves | 2,517 |
| ● 60" | 6"-N/C | 11" 1,627 | 17" 1,992 | 35" Double Shelves | 2,782 |
| ● 72" | 6"-N/C | 11" 2,097 | 17" 2,089 | 35" Double Shelves | 3,727 |

INSTALLATION CLEARANCE

- For use only on non-combustible floo
- 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: ¾" NPT 10.0" w.c. Propane Gas

MAJESTIC CONVECTION OVENS GAS & ELECTRIC



KXT THERMOSTAT CONTROLS

Indicator light On when unit is powered up

Cook-Off-Cool heavy duty toggle switch to set desired function

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

Knob displays temperature settings in Fahrenheit and Celsius

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

1 hour electric timer with loud buzzer that alerts when cooking cycle is complete.

Momentary light switch allows viewing of cooking surface

2-speed fan switch controls high or low speed.



BUILT IN BENEFITS!

- All stainless steel front, sides and top
- From room temperature to 350°F in 7 minutes or less
- Solid stainless steel doors, hinges & gaskets
- 50/50 dependent doors swing open 135°. One hand opens & closes both doors simultaneously, with large windows for easy product viewing
- Two 40 Watt interior light bulbs with momentary switch
- 5 racks with 2 support guides & hardware (standard or bakery depth)
- Unique oven cavity baffle system with 90° built-in cove back provides highly efficient air flow pattern for fast & even cook

STANDARD FEATURES!

- Standard depth Majestic smooth flow system powered by 75,000 BT
- Bakery depth Majestic smooth flow system powered by 90,000 BT
- Electric units, combined with motor, electric rating is 12KW bakery and standard
- Great for high volume operations
- Easy access design for convenience in service and maintenance
- S/S bottom shelf included at no additional charge on single deck units
- Great for high volume operations
- Casters and stacking kit included with Double Deck models
- 2 speed motor, 1725/1140 RPM, 120 VAC, 1PH 60 HZ, 9 AMP max
- Porcelain oven interior with removable baffle makes cleaning simple & ea
- Engineered to reduce energy costs and improve performance,
- Cook and cool down feature.
- Manual timer, 60-minute.
- Reliable KXT thermostat control 150°F-500°F.
- Electronic ignition with 100% safety feature.

M-2GG
Casters and stacking kit included
with Double Deck models

MAJESTIC CONVECTION OVENS GAS & ELECTRIC

BUILT IN BENEFITS!

- All stainless steel front, sides and top
- From room temperature to 350°F in 7 minutes or less
- Solid stainless steel doors, hinges & gaskets
- 50/50 dependent doors swing open 135°. One hand opens & closes both doors simultaneously, with large windows for easy product viewing
- Two 40 Watt interior light bulbs with momentary switch
- 5 racks with 2 support guides & hardware (standard or bakery depth)
- Unique oven cavity baffle system with ° built-in cove back provides highly efficient air flow pattern for fast & even cook



MSD-1GG

Shown with optional cooling/storage racks & casters that may be placed underneath a single deck oven, for bakery or standard depths. A must have space saver option.
Stainless steel bottom shelf is included

M-SERIES HEAVY DUTY MAJESTIC GAS CONVECTION OVENS

Model	Description	Width	Depth	Height	Gas Output BTU (Kw)	Ship Weight		Price
						Lbs	(Kg)	
MSD-1	Single Deck, standard depth manual controls & solid doors	40" (1016)	38" (965)	68" (1727)	75K (22)	550	(250)	\$8,872
MSD-2	Double Deck, standard depth manual controls & solid doors	40" (1016)	38" (965)	68" (1727)	150K (44)	1100	(500)	17,797
M-1	Single Deck, bakery depth manual controls & solid doors	40" (1016)	46" (1168)	68" (1727)	90K (27)	640	(291)	12,232
M-2	Double Deck, manual Double Deck, bakery depth	40" (1016)	46" (1168)	68" (1727)	180K (53)	1280	(582)	24,144

Crated dimensions: Single deck 46"W x 43"D x 41"H (1168 x 1092 x 1041) - Double Deck 46"W x 43"D x 82"H (1168 x 1092 x 2082)

M-SERIES HEAVY DUTY MAJESTIC ELECTRIC CONVECTION OVENS

Model	Description	Width	Depth	Height	Phase (Kw)	Ship Weight		Price
						Lbs	(Kg)	
MSDE-1	Single Deck, standard depth electric & solid doors	40" (1016)	38" (965)	64" (1727)	(12)	550	(250)	\$8,872
MSDE-2	Double Deck, standard depth electric & solid doors	40" (1016)	38" (965)	76" (1943)	(24)	1100	(500)	17,797
ME-1	Single Deck, bakery depth electric & solid doors	40" (1016)	46" (1168)	64" (1625)	(12)	640	(291)	12,232
ME-2	Double Deck bakery depth electric & solid doors	40" (1016)	46" (1168)	76" (1943)	(24)	1280	(581)	24,144

Must specify voltage when ordering (240v or 208v) and phase (1ph or 3 ph)

Crated dimensions: Single deck 46"W x 51"D x 41"H (1168 x 1295 x 1041)

Electric ovens - 12 kw per deck heating element

Double Deck: 46"W x 51"D x 82"H (1168 x 1295 x 2082)

OPTIONS

- Plate casters 6" (set of 4) single and double deck A35117 **\$683**
- Glass door on (Left) - GL on (Right) - GR each Add **1,312**
- Double glass doors - GG per set Add **2,625**
- Stacking kit for double oven w/casters each A37800 **1,128**
- B-Type hood vent adapter for single deck A37801 **729**
- B-Type hood vent adapter for double deck A37804 **1,023**
- 208/240 VAC motor and transformer, gas units only A37820 **1,627**
- Oven racks: Standard depth A31082 **309**
- Oven racks: Bakery depth Series A31000 **309**
- One point gas connection for double deck ovens A23059 **729**
- S/S enclosed back A37835 **787**

COOLING / STORAGE RACKS

- Standard depth, (5 racks with 2 support guides) A37808 **\$1,328**
- Bakery depth (5 racks with 2 support guides) A37803 **1,328**

SINGLE DECK S/S STAND KIT (Includes)

- Standard depth, S/S 4 legs, bottom shelf & 4 - 6" adjustable cone legs A37811 **942**
- Bakery depth, S/S 4 legs, bottom shelf & 4 - 6" adjustable cone legs A37802 **942**



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



PROFESSIONAL FRYERS

MAGMA CONTINUOUS FILTRATION FRYER

STANDARD FEATURES AND BENEFITS

- Stainless steel filter housin
- ETL approved construction
- 20 micron filter provides best filtration characteristi
- Stainless steel oil flow tubes directly cleans oil into fryer basket
- Interlock shuts off pump when door is ope
- Continuous duty circulating pump creates one tank oil turn-around every 2 minutes
- Low operating cost electrical power pump motor
- High speed pumping system is designed for continuous operation or auto-cycling control, at operator's discretion
- Interlocked filter housing retaining ring assures filter housing is proper installed for safe operation
- Stainless steel pre-strainer increases pump and filter performanc
- 400°F continuous rating high performance
- Stainless steel filter housings for daily economy or heavy traffi weekends
- Oil constantly flowing thru 20 micron filters insures that all particles in o are removed and oil is as fresh in the evening as it was in the morning
- Filtering oil constantly expense filters lif
- Limited one year parts and labor warranty



Shown With Optional Casters.

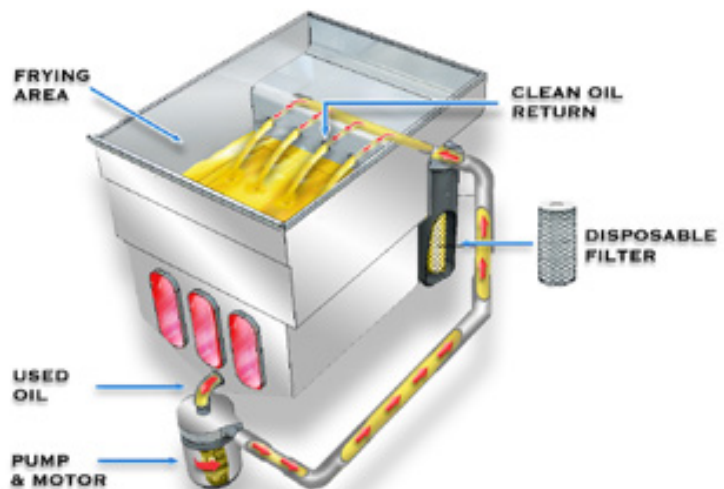
MAGMA CONTINUOUS FILTRATION FRYER

Model	Description	W	D	H	BTU	Cooking Area	Burners	Ship wt	Lbs	(Kg)	Price
AFM-35/50 35 lbs. - 50 lbs. (19-27)	Full size S/S fry pot 3 tube	15 1/2"	30 1/4"	45 3/4"	120K (36)	14" x 14" (356 x 356)	3		195	(88)	\$12,075
AFM-85 75 lbs. - 85 lbs. (35-43)	Full size large S/S fry pot 4 tube	19 1/2"	34 1/4"	45 3/4"	160K (47)	18" x 18" (457 x 457)	4		240	(109)	16,275

Plate casters heavy duty 6" high set of 4 A35117 \$683

Filter Tube: 20 Micron
(6) pack A16018 \$302
(15) pack A16015 \$519

Crated dimensions:
AFM35/50: 33"D x 18"W x 37"H (838 x 457 x 940).
AFM85: 40"D x 24"W x 37"H (1016 x 610 x 940).



PROFESSIONAL FRYERS



STANDARD FEATURES AND BENEFITS

- Large nickel plated fry baskets with cool to touch vinyl coated handles
- Heavy gauge 304 stainless steel continuous TIG welded for long durability fry pot
- 1-1/4" fry pot drain valve, built in forward slanted for quick drainage
- Stainless steel front sides basket hanger and door
- Large nickel plated fry baskets with cool to touch vinyl coated handles
- Double panel doors

Model AF-50/25, connected to AF-35/50
Shown with optional Casters & joiner strip

FRYER SERIES

Model	Description	Oil Capacity		Gas Output		Working Dimension		Cooking Area	# Burners	Ship Weight	Lbs (Kg)	Price
		Lbs	liters	BTU	(KW)	Width	Depth					
AF-25	Half size S/S pot	30	15	80K	(23)	73/4" (197)	30 1/2" (775)	83/4" x 14" (171 x 356)	2	120	(55)	\$4,100
AF-25/25	(2) half size S/S pot	30/30	15/15	160K	(47)	15 1/2" (394)	30 1/2" (775)	(2) 63/4" x 83/4" (356 x 171)	4	240	(109)	8,384
AF-35/50	Full size S/S pot	50	27	120K	(35)	15 1/2" (394)	30 1/2" (783)	14" x 14" (356) x (356)	3	163	(74)	5,247
AF-50/25	Half & full size S/S pots	30	15	200K	(59)	223/4" (578)	30 1/2" (783)	(1) 83/4" x 14" (171 x 356)	5	225	(102)	10,027
AF-50HE	Full size S/S pot	80	42	75K	(22)	15 1/2" (394)	30 1/2" (783)	(1) 14" x 14" (356) x (356)	3	150	(68)	8,242
AF-75	Full size large S/S pot	80	42	160K	(47)	19 1/2" (495)	34 3/4" (870)	18" x 18" (457) x (457)	4	198	(90)	7,087
AF-DS	Top draining w storage	N/A	N/A	N/A	N/A	15 1/2" (394)	30 1/2" (775)	Drain pan size 12" x 20" x 4"	N/A	80	(37)	3,144

Crated dimensions:

AF-35/50 & AF-25/25: 33"D x 18"W x 46"H (838 x 457 x 940).

AF-75: 38"D x 23"W x 45"H (1016 x 610 x 940).

Plate casters heavy duty 6" High (set of 4) A35117 **\$683**

High efficiency Energy Star un



FRYER ACCESSORIES

Baskets for AFCT-15 each	A33004	\$204	S/S splash guard, AF-25 LT.	A99197	\$404
Baskets for AF-25 & AF-35/50 (set of 2)	A33000	414	S/S splash guard, AF-25 RT.	A99198	404
Baskets for AF-75. (set of 2)	A33001	561	S/S splash guard, AF-35/50 LT.	A99251	404
Manifold gas shut-off valve (3/4" NPT)	A80117	199	S/S splash guard, AF-35/50 RT.	A99252	404
S/S joiner strip, AF-25	A99397	194	S/S splash guard, AF-75 LT.	A99342	404
S/S joiner strip, AF-35/50	A99412	194	S/S splash guard, AF-75 RT.	A99343	404
S/S joiner strip, AF-75	A99413	194	Heat lamp for model #AF-DS, S/S work top/side tray.	A65000	1,643
S/S tank lid, AF-25	A99456	399	3/4" x 36" Quick Disconnect w/restraining device.	A53202	1,044
S/S tank lid, AF-35/50	A99415	399	3/4" x 48" Quick Disconnect w/restraining device.	A53200	1,102
S/S tank lid, AF-75	A99458	399	3/4" x 60" Quick Disconnect w/restraining device.	A53201	1,254



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



COUNTER TOP FRYERS



STANDARD FEATURES

- Cooks 20-22 Lbs. of fries per hour
- Snap-acting mechanical thermostat holds oil temperature accurately at any temperature between 200°F to 400°F. 30,000 BTU/hr Infrared burners provide fast recovery
- Large "cool zone" captures stray food and breading, keeping them out of the frying area to improve food taste and prolong oil life
- All stainless steel tanks are precision welded and tested for optimum seal
- Two fryer baskets
- Stainless Steel fry vessel with sloped bottom
- Stainless Steel exterior standard
- Millivolt burner requires no electrical connection
- 16 gauge Stainless steel tank
- High limit provides 100% safety shut-off
- 4" adjustable legs

COUNTER TOP FRYER SERIES

Model	Description	Gas Output	BTU	(Kw)	Ship Weight	Lbs	(Kg)	Price	S/S STANDS	Model	Lbs.	(Kg)	Price
AFCT-15	Gas Countertop Fryer		30K	(8)		95	(43)	\$4,499	ETSTS-15	70	(32)	\$837	

Crated dimensions: 23"D(584) X 16"W(406) X 26"H(660)
 Stainless steel fryer vat cover A99907 **\$399**

PORTABLE FRYER FILTRATION SYSTEMS

STANDARD FEATURES

- Portable Fryer Filtration 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 result
- 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 U and NSF approvals
- Unique nozzle design reducing splashing while providing spray to help wash fryer tank walls during filtering



PORTABLE FRYER FILTRATION SYSTEMS

Model	Description	Voltage	Ship Wt	Lbs	(Kg)	Price
ARPFS-35/50	Portable fryer filtration system	120V		120	55	\$8,190
ARPFS-85	Portable fryer filtration system	120V		140	64	9,765

Filter pads (30 per case) A16096 (ARPFS-35/50)
 Filter pads (30 per case) A16095 (ARPFS-80)

\$609
714

Crated dimensions: 34" (864)D X 18" W (457) X 26" H(600)

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



FRYER WITH BUILT IN DUMP STATION



HIGH EFFICIENCY TUBE-FIRED HEATING

- Highest BTU power allows instant recovery at extreme peak periods of production
- More BTU and oil capacity than any fryer in its category
- Large heat transfer area rapidly heats oil to the desired temperature with faster recovery than an open pot fryer
- Heats oil quickly resulting in less absorption and better tasting food
- Deflector/baffle design absorbs and diffuses heat to walls and are removable for easy replacement
- Tube joints are precision-welded onto specially drawn fry pot openings to prevent leak
- Radius-formed edges Add durability for longer fry pot life

Shown With Optional Casters.



25 LBS FRYER & DUMP STATION COMBO

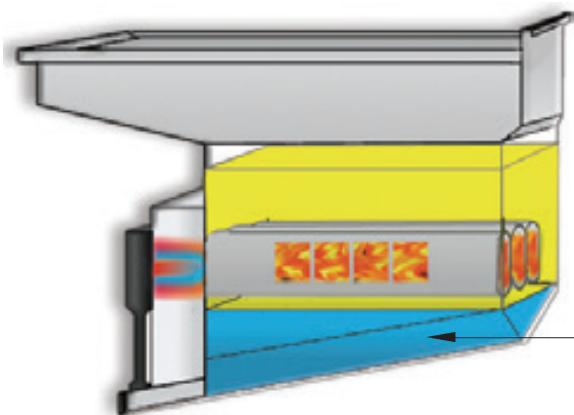
Model	Description	BTU	(Kw)	Gas Output	Ship Weight		PRICE
				Ship Wt	Lbs	(Kg)	
AF25-DS	25 lbs Fryer-Dump Station Combo	80K	(23)		220	(100)	\$4,719
Crated dimensions: 32"D (813) X 19"W (483) X 44" H (1118) Stainless steel fryer basket vat/cover A99456 \$226				Plate casters heavy duty 6" High (set of 4) A35117			\$683

COOL ZONE

- American Range fryers are capable of high capacity & 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-35/50:** 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



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.



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



UPRIGHT OVERFIRED INFRARED STEAKHOUSE BROILERS



AGBU-WO-4
Shown with optional casters.



AGBU-2
Shown with optional casters.



SUPERIOR FEATURES & BENEFITS!

- Burners located above protein to prevent flare up
- Adjustable gas valve system
- Gas fired infrared burner provides instant, even heat
- Stainless steel heavy gauge exterior construction
- Broiler grid is spring balanced for easy lifting and lowering with 5 locking positions
- Infrared burners direct heat waves downward to penetrate the exposed surface of the protein
- Proteins are cooked entirely by infrared heat. No hot air or convection has contact
- Proteins experience minimal shrinkage while retaining juices, tenderness and flavor
- 5 position locking grid
- Removable full width grease pan for easy oil dispensing and cleaning
- Stainless steel drip shield is located underneath drawer to prevent dripping when drawer is pulled out, and easily removable for cleaning
- Limited one year parts and labor warranty

UPRIGHT OVERFIRED INFRARED STEAKHOUSE BROILERS



Model AGBU-1

COUNTER TOP INFRARED BROILERS

Model	W	D	H	# Burners	Gas Output		Ship Weight		Price
					BTU	(Kw)	Lbs	(Kg.)	
AGBU-1	36"	333/4"	33"	4	96K	(28)	400	(181)	\$20,475

Stainless steel skewer holder guides per deck.
36" heavy duty stainless steel stand.
Stem casters for stand (set of 4).

A99844
GBUES-36
A35119

\$1,320
1,569
683

Crated dimensions: 46"D x 42"W x 45"H (1016 x 1069 x 1118).
Measurement in () are metric equivalents



AGBU-2 Shown with optional Casters.

DOUBLE DECK INFRARED BROILERS

Model	W	D	H	# Burners	Gas Output		Ship Weight		Price
					BTU	(Kw)	Lbs	(Kg.)	
AGBU-2	36"	333/4"	67"	8	192K	(57)	800	(363)	\$33,595

Stainless steel skewer holder guides per deck.
Plate Casters heavy duty 6" High (set of 4)

A99844
A35117

\$1,320
683

Crated dimensions: 42"D x 42"W x 78"H (1067 x 1067 x 1981).
Measurement in () are metric equivalents



AGBU-3 Shown with optional Casters.

INFRARED BROILERS W/LOWER OVEN

Model	W	D	H	# Burners	Gas Output		Ship Weight		Price
					BTU	(Kw)	Lbs	(Kg.)	
AGBU-3	36"	333/4"	61"	4	131K	(39)	700	(317)	\$27,248
AGBU-3-NV	36"	333/4"	61"	4	123K	(36)	780	(353)	31,343
AGBU-3-C	36"	333/4"	61"	4	126K	(37)	790	(358)	32,540
AGBU-3-SB	36"	333/4"	61"	4	96K	(28)	490	(222)	26,198

Stainless steel skewer holder guides per deck.
Plate Casters heavy duty 6" High (set of 4)

A99844
A35117

\$1,320
683

Crated dimensions: 40"D X 42"W X 68"H (1016 X 1069 X 1727)
Measurement in () are metric equivalents

OVEN NOTES

"NV" = Innovection Oven.
"C" = Convection Oven.
"SB" = Storage Base.



INFRARED BROILERS W/LOWER & UPPER OVENS

Model	W	D	H	# Burners	Gas Output		Ship Weight		Price
					BTU	(Kw)	Lbs	(Kg.)	
AGBU-WO-4	36"	333/4"	73"	4	131K	(39)	800	(363)	\$30,345
AGBU-WO-4-NV	36"	333/4"	73"	4	123K	(36)	880	(399)	34,545
AGBU-WO-4-C	36"	333/4"	73"	4	126K	(37)	890	(404)	35,595
AGBU-WO-4-SB	36"	333/4"	73"	4	96K	(28)	595	(270)	29,295

Stainless steel skewer holder guides per deck.
Plate Casters heavy duty 6" High (set of 4)

A99844
A35117

\$1,320
683

Crated dimensions: 40"D X 42"W X 82"H (1016 X 1069 X 2083)
Measurement in () are metric equivalents

OVEN NOTES

"NV" = Innovection Oven.
"C" = Convection Oven.
"SB" = Storage Base.



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



PROFESSIONAL WOOD-CHIP SMOKE BROILERS



SMOKER FEATURES

- Twin smoker boxes can be used together for peak smoke output
- Each chip drawer features high power dedicated burners
- Smoke wafts from five tubes evenly spaced under the grate near the food on the grill – optimizing uptake in flavor
- Stagger the loading of chips to get really long smoke production using individual smoker box burners to create perfect smoldering conditions
- Smoke discharges above broiler burners – so it's not incinerated before it meets the food!
- To remove ash, our patent-pending wood chip drawers pull out and simply swing over

BROILER FEATURES

- Optimized burner power creates steak, poultry and fish cooking zone
- 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 pan to Add water vapor or special flavors to the cooking
- Process as well as simplifying clean-up of spills
- Super Wool insulated sides for energy efficiency
- 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

Model ARWCS-36
Shown with optional stainless steel spring loaded lift-up hood, stand and casters.

36" WIDE WOOD CHIP SMOKER

Model	Burners	Injectors	W	D	H	BTU (Kw)	Ship Wt	Lbs	(Kg.)	Price	Model	Lbs. (kg)	Price
ARWCS-36	6	5	36"	27"	20"	90K 27		350	(159)	\$24,045	RWCSS-36	54 (25)	\$2,097

Stainless Steel lift-up hood, spring loaded, removable for easy cleaning

Add

\$10,384

Stem casters 6" High (set of 4) **A35119 \$683**

Other sizes are available, please contact the factory.
Hood is optional



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



Wood chip pull-out drawers with independent burner chamber & control



Pull-out drawer to dispose used wood chip

PROFESSIONAL ADJUSTABLE BROILERS



ADJ-24

ADJUSTABLE TOP RADIANT BROILERS

- Stainless steel rugged exterior body
- Adjustable easy lift handle, even under heavy loads, with 3 separate position settings
- Heavy duty fire box protects interior from warpag
- High BTU for even heat distribution sears in flavor and assures fast & efficient cook
- Heavy duty cast iron top grates provide attractive broiler markings
- Ample drip and crumb tray and a separate oil grease tray makes cleaning easier
- Limited one year parts and labor warranty

ADJUSTABLE TOP RADIANT BROILERS

Model	W	D	H	Burner	BTU	(Kw)	Ship Wt	Lbs	(Kg.)	Price	Model	Lbs.	(Kg)	Price
ADJ-24	24"	28½"	17"	4	80K	(23)	260	(118)	\$7,192	DJS-24	47	(21)	\$1,102	
ADJ-30	30"	28½"	17"	5	100K	(29)	300	(136)	7,767	DJS-30	50	(23)	1,417	
ADJ-36	36"	28½"	17"	6	120K	(35)	350	(159)	8,925	DJS-36	54	(25)	1,450	
ADJ-48	48"	28½"	17"	8	160K	(47)	440	(200)	12,075	DJS-48	72	(33)	1,837	
ADJ-60	60"	28½"	17"	10	200K	(59)	560	(254)	12,862	DJS-60	99	(45)	2,257	
ADJ-72	72"	28½"	17"	12	240K	(70)	650	(295)	16,537	DJS-72	110	(50)	2,782	

S/S STANDS

4" adjustable brush nickle legs (set of 4) A35100 **\$204**. 60" & 72" models require (set of 6) A35101 **\$303**
 6", 8" & 10" deep landing ledge \$175 per 12" section,
 Crated Dimensions: Height 22" (559) x Depth 36" (914) x Width Add 5" (127) to broiler width

Stem casters 6" high (set of 4) A35119 **\$683**
 Stem casters 6" high (set of 6) A35120 **1,048**



ADJF-24
Shown with optional Casters.

ADJUSTABLE TOP RADIANT BROILERS WITH CABINET BASE

- Stainless steel rugged exterior cabinet on all floor model
- 24", 30" & 36" units equipped with 1 adjustable rack
- 48", 60" & 72" units equipped with 2 separate adjustable racks
- Individually controlled burners with S/S pilots
- 3-position adjustable top grate
- Adjustable easy lift handle, even under heavy loads, with 3 separate position settings
- Heavy duty fire box protects interior from warpag
- Limited one year parts and labor warranty



ADJ-36
Shown with optional stand and casters.

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

Model	W	D	H	Burner	BTU	(Kw)	Rack	Ship Wt	Lbs	(Kg.)	Base	Price
ADJF-24	24"	28½"	36"	4	80K	(23)	1	335	(152)	Included	\$10,389	
ADJF-30	30"	28½"	36"	5	100K	(29)	1	375	(170)	Included	12,075	
ADJF-36	36"	28½"	36"	6	120K	(35)	1	425	(193)	Included	13,629	
ADJF-48	48"	28½"	36"	8	160K	(47)	2	530	(240)	Included	15,750	
ADJF-60	60"	28½"	36"	10	200K	(59)	2	660	(300)	Included	18,847	
ADJF-72	72"	28½"	36"	12	240K	(70)	2	775	(352)	Included	20,029	

Plate casters heavy duty 6" high (set of 4) A35117 **\$683**. 72" models require (set of 6) A35118 **\$1,048**
 6", 8" & 10" deep landing ledge \$309 per 12" section.
 Crated Dimensions: Height 43" (1092) x Depth 36" (914) x Width Add 5" (127) to broiler width



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



WOOD FIRED BROILER WITH LOG LIGHTER

MESQUITE WOOD-FIRED CHAR-BROILERS

- Stainless Steel rugged exterior body
- Built-in gas log lighter burner with adjustable gas valve and standing pilot for instant ignition
- Large S/S door with handle located on front of the broiler allows easy loading & 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
- Requires either legs or stand
- Limited one year parts and labor warranty



AMSQ-30
Shown with optional stand and casters.
5/16" Round Rod Top Grate Included

MESQUITE WOOD-FIRED CHAR-BROILERS

Model	W	D	H	Burner	BTU	(Kw)	Ship Wt	Lbs	(Kg.)	Price	S/S STANDS	Model	Lbs.	(Kg)	Price
AMSQ-30	30"	27"	18"	1	30K	(9)	300	(136)	\$13,125	QESS-30	70	(32)	\$1,627		
AMSQ-36	36"	27"	18"	1	30K	(9)	345	(157)	14,962	QESS-36	82	(37)	1,995		
AMSQ-48	48"	27"	18"	1	30K	(9)	405	(184)	16,642	QESS-48	95	(43)	2,304		
AMSQ-60	60"	27"	18"	2	60K	(18)	455	(206)	20,979	QESS-60	102	(46)	2,619		

S/S back splash guards: AMSQ-30 **\$942** AMSQ-36 **\$1047** AMSQ-48 **\$1,362** AMSQ-60 **\$1,572**
Counter top installation, 4" S/S welded legs Add **\$787** to list price. For 60" unit Add **\$1,047**.
Crated Dimensions: Height 37" (660) x Depth 41" (914) x Width Add 8" (127) to broiler width.

Stem casters 6" high (set of 4) A35119 **\$683**
Stem casters 6" high (set of 6) A35120 **1048**



HORIZONTAL CHICKEN BROILERS

- Stainless steel rugged exterior body. Large 27" or 36" deep broiling surface
- Round rod cooking top grates specially designed for chicken broiling
- High 40,000 BTU burners for even heat distribution assures fully cooked chickens
- 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
- Requires either legs or stand.
- Limited one year parts and labor warranty.



AHSR-48 Rotisserie style top.

AHS-4836
Shown with optional
stand & casters.

HORIZONTAL CHICKEN BROILERS

Model	W	D	H	Burners	BTU	(Kw)	Ship Weight	Lbs	(Kg.)	Price	S/S STANDS	Model	Lbs.	(Kg)	Price
AHS-4827	48"	27"	22"	4	160K	(47)	270	(122)	\$9,397	HESS-4827	50	(23)	\$2,467		
AHS-6027	60"	27"	22"	5	200K	(59)	370	(168)	12,075	HESS-6027	57	(26)	3,097		
AHS-4836	48"	36"	22"	4	160K	(47)	300	(136)	12,597	HESS-4836	65	(30)	3,097		
AHS-6036	60"	36"	22"	5	200K	(59)	400	(181)	15,747	HESS-6036	80	(36)	3,774		
AHSR-48	48"	36"	36"	4	160K	(47)	400	(181)	25,197	Includes 7 rods w/spits & stand.					
AHSR-60	60"	36"	36"	5	200K	(59)	500	(227)	30,447	Includes 9 rods w/spits & stand.					

Spit fork, 2 prong, stainless steel Add **\$120**. A31015
Spit fork, double 2 prong, stainless steel Add **\$141**. A31016
Split rod and handle only Add **\$183** A31101
Spit rod assembly complete with handle and prongs Add **\$682**. A31100
Optional built-in Rotisserie. Contact factory for pricing
Crated Dimensions: Height 37" (660) x Depth 41" (914) x Width Add 8" (127) to broiler width

Stem casters 6" high (set of 4) A35119 **\$683**
Stem casters 6" high (set of 6) A35120 **1,048**

PROFESSIONAL CHAR-ROCK & RADIANT BROILERS

CHAR-ROCK BROILERS

Chose of 3 grate patterns, you can customize your American Range broilers specifically to you cooking need (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)



Universal Grates

Cast iron grates for meat and fish (A17028)



AECB-34

CHAR-ROCK BROILERS

- 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 with grease runners to direct the run off to the removable grease trough
- Provides attractive markings on the food
- Top grates can be positioned flat or sloped
- Limited one year parts and labor warranty

CHAR-ROCK BROILERS

S/S STANDS

Model	W	D	H	Burners	BTU	(KW)	Ship Wt	Lbs	(Kg.)	Price	Model	Lbs. (kg)	Price
AECB-14	14"	24"	13 1/4"	1	35K	(10)		114	(52)	\$2,819	ESS-14	39 (18)	\$703
AECB-24	24"	24"	13 1/4"	2	70K	(20)		169	(77)	3,622	ESS-24	47 (21)	992
AECB-34	34"	24"	13 1/4"	3	105K	(30)		259	(118)	4,824	ESS-34	50 (23)	1,013
AECB-36	36"	24"	13 1/4"	3	105K	(30)		327	(148)	5,244	ESS-36	67 (30)	1,459
AECB-44	44"	24"	13 1/4"	4	140K	(41)		411	(187)	6,709	ESS-44	80 (36)	1,302
AECB-48	48"	24"	13 1/4"	4	140K	(41)		465	(211)	7,239	ESS-48	102 (46)	1,569
AECB-54	54"	24"	13 1/4"	5	175K	(51)		540	(245)	7,749	ESS-54	115 (52)	1,606
AECB-60	60"	24"	13 1/4"	5	175K	(51)		600	(272)	9,129	ESS-60	125 (57)	1,942
AECB-64	64"	24"	13 1/4"	6	210K	(62)		667	(302)	10,384	ESS-64	137 (62)	1,779
AECB-72	72"	24"	13 1/4"	6	210K	(62)		740	(336)	12,594	ESS-72	150 (68)	2,304
AECB-74	74"	24"	13 1/4"	7	245K	(75)		820	(372)	13,644	ESS-74	165 (75)	2,661
AECB-84	84"	24"	13 1/4"	8	280K	(82)		910	(413)	14,694	ESS-84	181 (82)	3,018

4" adjustable brush nickle legs (set of 4) A35100 **\$204** 60" - 84" models require (set of 6) A35101 **\$303**
 Crated Dimensions: Height 20" (508) x Depth 30" (762) x Width Add 5" (127) to broiler width.

Stem casters 6" high (set of 4) A35119 **\$683**
 Stem casters 6" high (set of 6) A35120 **1,048**



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



PROFESSIONAL RADIANT BROILERS



AERB-36

ECONOMY RADIANT BROILERS

- Heavy duty stainless steel front and sides
- Individually controlled 15,000 BTU straight burners spaced 6" apart
- Optimum heat distribution with heavy duty angled radiants
- Radiants are removable for easy cleaning
- Angled radiants control flare-u
- Heavy duty reversible cast iron 3" x 21" top grates, with grease runners direct the run off to the removable grease trough
- Provides attractive markings on food
- Full width removable grease pan for easy cleaning
- Limited one year parts and labor warrant

ECONOMY RADIANT BROILERS

S/S STANDS

Model	W	D	H	Burners	BTU	(Kw)	Ship Wt	Lbs	(Kg.)	Price	Model	Lbs. (Kg)	Price
AERB-12	12"	30"	10"	2	30K	(9)	100	(45)	\$2,257	ESS-12	35 (16)	\$698	
AERB-18	18"	30"	10"	2	30K	(9)	127	(58)	3,134	ESS-18	39 (18)	787	
AERB-24	24"	30"	10"	4	60K	(18)	193	(88)	4,197	ESS-24	47 (21)	992	
AERB-30	30"	30"	10"	5	75K	(22)	240	(109)	5,554	ESS-30	50 (23)	1,215	
AERB-36	36"	30"	10"	6	90K	(26)	272	(123)	5,853	ESS-36	54 (25)	1,459	
AERB-48	48"	30"	10"	8	120K	(35)	355	(161)	7,612	ESS-48	72 (33)	1,569	
AERB-60	60"	30"	10"	10	150K	(44)	380	(172)	9,439	ESS-60	99 (45)	1,942	
AERB-72	72"	30"	10"	12	180K	(53)	420	(190)	12,594	ESS-72	110 (50)	2,304	

4" adjustable brush nickle legs (set of 4) A35100 **\$204** 60" & 72" models require (set of 6) A35101 **\$303**
 Crated Dimensions: Height 18" (457) x Depth 36" (914) x Width Add 5" (127) to broiler width.

Stem casters 6" high (set of 4) A35119 **\$683**
 Stem casters 6" high (set of 6) A35120 **1,048**



ARRB-24

HEAVY DUTY RADIANT BROILERS

- 14 gauge all welded heavy duty reinforced fire bo
- All welded tank construction
- Large size grease trough
- Heavy duty stainless steel front and sides
- Individually controlled straight burners spaced every 6" at 15,000 BTUs each
- Optimum heat distribution with heavy duty radiants
- Angled radiants control flare-u
- Heavy duty reversible cast iron 3" x 21" top grates
- Cast in grease trough allows excess fat to flow to grease gutter minimizing flare
- Full width removable grease pan for easy cleaning
- 21" Deep cooking surface
- Limited one year parts and labor warranty

HEAVY DUTY RADIANT BROILERS

S/S STANDS

Model	W	D	H	# Burners	Gas Output	BTU (Kw)	Ship Weight	Lbs	(kg)	Price	Model	Lbs. (Kg)	Price
ARRB-12	12"	29"	10"	2		30K (9)	120	(55)	\$4,824	ESS-12	35 (16)	\$665	
ARRB-24	24"	29"	10"	4		60K (18)	210	(95)	5,244	ESS-24	47 (21)	945	
ARRB-30	30"	29"	10"	5		75K (22)	250	(113)	6,195	ESS-30	50 (23)	1,158	
ARRB-36	36"	29"	10"	6		90K (26)	285	(129)	6,667	ESS-36	54 (25)	1,390	
ARRB-48	48"	29"	10"	8		120K (35)	363	(165)	8,925	ESS-48	72 (33)	1,495	
ARRB-60	60"	29"	10"	10		150K (44)	400	(181)	11,539	ESS-60	99 (45)	1,850	
ARRB-72	72"	29"	10"	12		180K (53)	560	(254)	14,697	ESS-72	110 (50)	2,195	

4" adjustable brush nickle legs (set of 4) A35100 **\$204**. 60" & 72" models require (set of 6) A35101 **\$303**

Stem casters 6" high (set of 4) A35119 **\$683**
 Stem casters 6" high (set of 6) A35120 **1,048**

Crated Dimensions: Height 30" (457) x Depth 36" (914) x Width Add 6" (127) to broiler width
 Measurement in () are metric equivalents



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



PROFESSIONAL HEAVY DUTY RADIANT KEBOB BROILERS

10 YEAR CHASSIS WARRANTY

SHISH KEBOB BROILERS

- All welded 16 gauge heavy duty S/S exterior body
- Heavy duty all welded structural steel fire box for maximum durability
- Individually controlled Stainless Steel straight burners, spaced every 6", at 30,000 BTUs each
- Heavy duty angled removable radiants for optimum heat distribution and easy cleaning
- Angled radiants control flare-up while imparting char-broiled flavor
- Heavy gauge stainless steel frame spaced to allow support of the "shish" skewers
- Full width removable crumb tray for easy cleaning
- 4" Stainless Steel welded legs



ARKB-36
Shown with optional flat skewer

HEAVY DUTY SHISH KEBOB BROILERS

Model	W	D	H	# Burners	Gas Output	BTU (Kw)	Ship Weight Lbs (kg)	Price	S/S STANDS Model	Lbs. (Kg)	Price
ARKB-24	24"	25"	11 1/4"	4		120K (35)	200 (91)	\$7,864	KBES-24	47 (21)	\$992
ARKB-30	30"	25"	11 1/4"	5		150K (44)	230 (104)	8,662	KBES-30	50 (23)	1,215
ARKB-36	36"	25"	11 1/4"	6		180K (53)	320 (145)	10,158	KBES-36	54 (25)	1,459
ARKB-48	48"	25"	11 1/4"	8		240K (71)	360 (163)	13,545	KBES-48	72 (33)	1,569
ARKB-60	60"	25"	11 1/4"	10		300K (88)	400 (181)	15,592	KBES-60	99 (45)	1,942
ARKB-72	72"	25"	11 1/4"	12		360K (106)	440 (200)	18,795	KBES-72	110 (50)	2,304
ARKB-84	84"	25"	11 1/4"	14		420K (123)	480 (218)	24,129	KBES-84	125 (57)	2,467

Stainless steel skewers available, V shape (18" A31043) or flat (1" A31041) please contact factory for price.

Stem casters 6" high (set of 4) A35119 **\$683**
Stem casters 6" high (set of 6) A35120 **1,048**

Crated Dimensions: Height 22" (559) x Depth 36" (914) x Width Add 5" (127) to broiler width.
Measurement in () are metric equivalents



ARKB-48-R
Shown with optional rotisserie motor (L), stand and casters

BUILT-IN ROTISSERIE KEBOB BROILERS

ROTISSERIE SHISH KEBOB BROILERS

Model	W	D	H	# Skewers	Price	S/S STANDS Model	Lbs. (Kg)	Price
ARKB-24-R	30"	25"	15"	8	\$19,918	KBES-24-R	47 (21)	\$992
ARKB-30-R	36"	25"	15"	10	22,711	KBES-30-R	50 (23)	1,215
ARKB-36-R	42"	25"	15"	12	25,803	KBES-36-R	54 (25)	1,459
ARKB-48-R	54"	25"	15"	18	32,014	KBES-48-R	72 (33)	1,569
ARKB-60-R	66"	25"	15"	24	37,275	KBES-60-R	99 (45)	1,942
ARKB-72-R	78"	25"	15"	28	43,785	KBES-72-R	110 (50)	2,304
ARKB-84-R	90"	25"	15"	33	54,537	KBES-84-R	125 (57)	2,467

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

Stem casters 6" high (set of 4) A35119 **\$683**
Stem casters 6" high (set of 6) A35120 **1,048**



Shown with optional V shape skewers

Stainless steel skewers available, V shape (24" A31044) or flat (24" A31067) please contact factory for price.



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



STEAKHOUSE INFRARED BROILER WITH GRIDDLE

BROILER FEATURES

- 25,000 BTU per burner strategically spaced for maximum griddle coverage and burner efficiency
- Extra wide grease trough
- High efficiency Inconel burner with welded stainless steel construction
- Stainless Steel front and sides (standard) Welded frame structure
- Cooking griddle temperature at approximately 700°F
- 3/4" thick polished steel searing griddle plate with 2" stainless steel splash guard
- Stainless Steel sealed grid bearing mitigates corrosion and seizing
- Independent burner controls with infinite burner control
- Welded gussets, 3/8" round-bar broiling grid
- 4-position grid height adjustment with 4.5" range secure locking lift mechanism with "cool touch" knob
- Removable Stainless Steel full width grease deflector
- Removable large capacity Stainless Steel grease can (565 cu in.)
- Limited one year parts and labor warranty

BROILER OPTIONS

- Refrigerated Base (Call factory for pricing.)



RADIANT STEAKHOUSE GRIDDLE/BROILER

Model	W	D	H	# Burners	Gas Output	BTU (KW)	Ship Weight	Lbs (Kg.)	Price
HD36-RGBSH	36"	27 1/2"	27"	5		125K (37)	490	(223)	\$19,897
HD45-RGBSH	45"	27 1/2"	27"	7		175K (51)	600	(272)	20,989

S/S STANDS

Model	Lbs (Kg.)	Price
RGBSH-ES-36	54 (25)	\$1,989
RGBSH-ES-48	68 (31)	2,257

Stem casters 6" High (set of 4) A35119 **\$683**
Cabinet base option Add **1,695** to stand pricing

Crated Dimensions:
HD36: 35"D x 40"W x 31H" (1020 x 892 x 790). - HD45: 35"D x 49"W x 31H" (1250 x 892 x 790).
Measurement in () are metric equivalents

MEDALLION UNDERFIRED STEAKHOUSE BROILER

STAINLESS STEEL RADIANT BROILER FEATURES

An option for additional broiling includes a roller-mounted rack for easy-glide movement.

The Medallion Broiler utilizes stainless steel radiants heated by 30,000 BTU H-type cast iron burners.

The Stainless Steel radiants offer unparalleled durability and heat distribution.

30,000 BTU burners strategically spaced for maximum grid coverage and burner efficiency

Heavy duty broiler grid



HD34-CRBR-O



HD34-CRBR-M
Shown with optional stand and casters

RADIANT BROILER WITH PULL - OUT RACK

Model	W	D	H	# Burners	Gas Output	BTU (KW)	Ship Weight	Lbs (Kg.)	Price
HD34-CRBR-M	36"	31"	17"	3		90K (27)	400	(182)	\$12,547
HD34-CRBR-O	36"	31"	36"	3		90K (27)	500	(227)	16,369

S/S STANDS

Model	Lbs (Kg.)	Price
CRBR-ES-36	54 (25)	\$1,989
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Plate casters for cabinet base model, heavy duty 6" High (set of 4) A35117 **\$683**

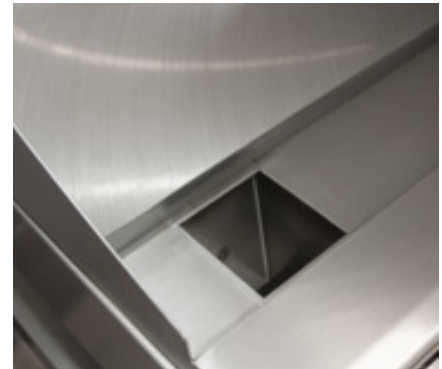
4" adjustable brush nickel legs (set of 4) A35100

To view our entire Medallion Series Heavy Duty Line-Up please see pages 3-15.

Stem casters 6" High (set of 4) **A35119**

PROFESSIONAL GRIDDLES

CUSTOMIZE YOUR GRIDDLE



WIDE GREASE TROUGH
Griddle features a wide stainless steel wide grease trough

CTG-60
Shown with optional stand, casters, tapered splash guards, and back splash.

THERMOSTATIC CONTROL GRIDDLES, 1" THICK 24" DEEP PLATE COOKING SURFACE S/S STANDS

Model	W	D	H	# Burners	Gas Output	BTU (Kw)	Ship Weight	Lbs	(kg)	Price	Model	Lbs. (Kg)	Price
CTG-24	24"	34"	10½"	2		60K (18)		260	(118)	\$4,809	CTGS-24	47 (21)	\$1,459
CTG-36	36"	34"	10½"	3		90K (26)		365	(166)	6,709	CTGS-36	54 (25)	1,564
CTG-48	48"	34"	10½"	4		120K (35)		465	(211)	8,919	CTGS-48	72 (33)	1,779
CTG-60	60"	34"	10½"	5		150K (44)		565	(256)	10,384	CTGS-60	99 (45)	1,942
CTG-72	72"	34"	10½"	6		180K (53)		650	(295)	13,177	CTGS-72	110 (50)	2,409

4" adjustable brush nickle legs (set of 4) A35100 \$204. 60" & 72" models require (set of 6) A35101 \$303

Crated Dimensions: Height 20" (508) x Depth 36" (914) x Width Add 5" (127) to width.
Measurement in () are metric equivalents

Stem casters 6" high (set of 4) A35119 \$683
Stem casters 6" high (set of 6) A35120 1,048

STANDARD FEATURES

- Equipped with a thermostat for each burner
- Highly polished 1" thick and 24" deep griddle plate
- S/S grease trough and one piece rolled front landing ledge for easy cleaning
- 30,000 BTU "U" shaped burners, every 12", for optimum heat distribution
- High efficient, reliable thermostats ranging from 250°F - 500°F (121C) (260C)

OPTIONS

- Larger front landing ledge 8" or 10" deep
- Chrome plated griddle top, easy to clean, reduces flavor transfer between foods, and increases heat retention within the griddle plate to lower operating cost
- Partial or complete grooved steel & chrome plated griddle

CUSTOMIZING OPTIONS

Chrome plated griddle top Add - CT to model #. (Per lineal ft.).	\$2,304	Grooved griddle top Add - GG to model #. (Per lineal ft.).	\$1,837
12" high S/S splash back Add - SG to model #. (Per lineal ft.).	624	8" or 10" deep front landing ledge Add - LL to model # (Per lineal ft.).	519
Side splash guards 12" tapered to 4" (Right or left) each.	624	Larger capacity grease can.	519



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



PROFESSIONAL SPECIALTY GRIDDLES



AEMG-36
Shown with optional belly bar

MANUAL & THERMOSTATIC GRIDDLES

- Stainless steel rugged exterior body
- Highly polished steel griddle plates
- "U" shaped burners for every 12" of griddle surface for even cooking
- 21" cooking depth
- 3" Stainless steel splash guard
- Stainless steel pilots for instant ignition on each 30,000 BTU burner
- 3½" wide S/S grease trough and a large grease pan
- Limited one year parts and labor warranty

MANUAL		THERMOSTATIC		3/4" THICK & 21" DEEP COOKING SURFACE							S/S STANDS					
Model	Price	Model	Price	W	D	H	Burners	BTU	(Kw)	Ship Weight	Lbs	(Kg)	Model	Lbs.	(Kg)	Price
AEMG-12	\$2,257	AETG-12	\$3,255	12"	30"	10½"	1	30K	(9)	100	(45)		ESS-12	35	(16)	\$698
AEMG-24	2,829	AETG-24	4,499	24"	30"	10½"	2	60K	(18)	200	(91)		ESS-24	50	(23)	992
AEMG-36	3,669	AETG-36	5,932	36"	30"	10½"	3	90K	(26)	300	(136)		ESS-36	65	(30)	1,459
AEMG-48	4,919	AETG-48	7,539	48"	30"	10½"	4	120K	(35)	400	(181)		ESS-48	80	(36)	1,569
AEMG-60	6,184	AETG-60	10,077	60"	30"	10½"	5	150K	(44)	500	(227)		ESS-60	97	(44)	1,942
AEMG-72	7,334	AETG-72	12,573	72"	30"	10½"	6	180K	(53)	600	(272)		ESS-72	110	(50)	2,304

4" adjustable brush nickle legs (set of 4) A35100 \$204 60" & 72" models require (set of 6) A35101 \$303

Stem casters 6" high (set of 4) A35119 \$683
Stem casters 6" high (set of 6) A35120 1,048

Crated Dimensions: Height 20" (508) x Depth 36" (914) x Width Add 5" (127) to width.
Measurement in () are metric equivalents



ACCG-36

CONCESSION GRIDDLES

- Stainless steel rugged exterior body
- Highly polished 3/4" thick steel griddle plate
- "H" shaped burners for every 12" of griddle surface
- Stainless steel pilots for instant ignition on each burner
- Each burner rated at 20,000 BTU
- Space saver unit for all applications
- 3" wide S/S grease trough with a large grease can
- Ideal for snack type operations
- 16" deep cooking surface
- Limited one year parts and labor warranty

CONCESSION GRIDDLES 3/4" THICK & 16" DEEP COOKING SURFACE

S/S STANDS

Model	W	D	H	# Burners	Gas Output	BTU	(Kw)	Ship Weight	Lbs	(Kg)	Price	Model	Lbs.	(Kg)	Price
ACCG-12	12"	24"	10½"	1		20K	(6)	100	(45)		\$1,884	CCGS-12	35	(16)	\$577
ACCG-24	24"	24"	10½"	2		40K	(12)	205	(93)		2,619	CCGS-24	47	(21)	871
ACCG-36	36"	24"	10½"	3		60K	(18)	305	(139)		3,144	CCGS-36	54	(25)	1,254
ACCG-48	48"	24"	10½"	4		80K	(23)	365	(166)		4,194	CCGS-48	72	(33)	1,417
ACCG-60	60"	24"	10½"	5		100K	(29)	500	(227)		5,139	CCGS-60	99	(45)	1,732

4" adjustable brush nickle legs (set of 4) A35100 \$204.

Stem casters 6" high (set of 4) A35119 \$683

Crated Dimensions: Height 20" (508) x Depth 36" (914) x Width Add 5" (127) to width.
Measurement in () are metric equivalents



PROFESSIONAL GRIDDLES MANUAL & THERMOSTATIC



ARMG-24

MANUAL & THERMOSTATIC GRIDDLES

- Stainless steel rugged exterior body
- Highly polished steel griddle plates
- "U" shaped burners for every 12" of griddle surface for even cooking
- 21" cooking depth
- 3" Stainless steel splash guard
- Stainless steel pilots for instant ignition on each 30,000 BTU burner
- 3½" wide S/S grease trough and a large grease pan
- Limited one year parts and labor warranty

MANUAL		THERMOSTATIC		3/4" THICK & 21" DEEP COOKING SURFACE									S/S STANDS		
Model	List Price	Model	List Price	W	D	H	Burners	BTU	(Kw)	Ship Weight	Lbs	(Kg)	Model	Lbs. (Kg)	Price
ARMG-12	\$2,257	ARTG-12	\$3,255	12"	30"	10½"	1	30K	(9)		100	(45)	ESS-12	35 (16)	\$665
ARMG-24	2,829	ARTG-24	4,499	24"	30"	10½"	2	60K	(18)		220	(100)	ESS-24	47 (21)	945
ARMG-36	3,669	ARTG-36	5,932	36"	30"	10½"	3	90K	(26)		273	(124)	ESS-36	54 (25)	1,390
ARMG-48	4,919	ARTG-48	7,539	48"	30"	10½"	4	120K	(35)		365	(166)	ESS-48	72 (33)	1,495
ARMG-60	6,184	ARTG-60	10,077	60"	30"	10½"	5	150K	(44)		500	(227)	ESS-60	99 (45)	1,850
ARMG-72	7,334	ARTG-72	12,573	72"	30"	10½"	6	180K	(53)		600	(272)	ESS-72	110 (50)	2,195

MANUAL		THERMOSTATIC		1" THICK & 21" DEEP COOKING SURFACE									S/S STANDS		
Model	List Price	Model	List Price	W	D	H	Burners	BTU	(Kw)	Ship Weight	Lbs	(Kg)	Model	Lbs. (Kg)	Price
ARMG-112	\$2,782	ARTG-112	\$3,780	12"	30"	10½"	1	30K	(9)		114	(52)	ESS-12	35 (16)	\$698
ARMG-124	3,517	ARTG-124	5,197	24"	30"	10½"	2	60K	(18)		254	(115)	ESS-24	47 (21)	992
ARMG-136	5,139	ARTG-136	6,982	36"	30"	10½"	3	90K	(26)		343	(156)	ESS-36	54 (25)	1,459
ARMG-148	5,544	ARTG-148	8,688	48"	30"	10½"	4	120K	(35)		438	(199)	ESS-48	72 (33)	1,569
ARMG-160	7,318	ARTG-160	12,214	60"	30"	10½"	5	150K	(44)		600	(272)	ESS-60	99 (45)	1,942
ARMG-172	8,604	ARTG-172	13,833	72"	30"	10½"	6	180K	(53)		700	(318)	ESS-72	110 (50)	2,304

4" adjustable brush nickle legs (set of 4) A35100 \$204. 60" & 72" models require (set of 6) A35101 \$303
 For 24" deep cooking surface (griddle plate) Add 20% to the list price and add -24 to model

Stem casters 6" high (set of 4) A35119 \$683
 Stem casters 6" high (set of 6) A35120 1048

Crated Dimensions: Height 20" (508) x Depth 36" (914) x Width Add 5" (127) to width.
 Measurement in () are metric equivalents



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



PROFESSIONAL SPECIALTY GRIDDLES



ARTGG-24

GROOVED GRIDDLES-THERMOSTATIC CONTROL

- Precision machine cut grooves provide attractive broiler markings on food, and also sloped to facilitate gradual grease run off
- Stainless steel rugged exterior body
- Highly polished 3/4" thick steel griddle plate
- "U" shaped burners for every 12" of griddle surface for even cooking
- Stainless steel pilots for instant ignition on each 30K BTU burner
- Large capacity removable grease tray
- S/S grease trough & one piece rolled front landing ledge for easy cleaning
- Energy saving thermostatic control for desired temperature setting from 250°F - 500°F (121C) (260C)
- 3" splash guard standard with 4" high splash back
- 1 thermostat per every burner
- Limited one year parts and labor warranty

THERMOSTATIC GROOVED GRIDDLES 3/4" THICK & 24" DEEP COOKING SURFACE

Model	W	D	H	# Burners	Gas Output	BTU (Kw)	Ship Weight	Lbs	(kg)	Price	Model	Lbs. (Kg)	Price
ARTGG-24	24"	30"	10½"	2		60K (18)		254	(115)	\$8,397	TGGS-24	47 (21)	\$1,102
ARTGG-36	36"	30"	10½"	3		90K (26)		344	(156)	10,497	TGGS-36	54 (25)	1,522
ARTGG-48	48"	30"	10½"	4		120K (35)		438	(199)	14,584	TGGS-48	72 (33)	1,837
ARTGG-60	60"	30"	10½"	5		150K (44)		600	(272)	19,425	TGGS-60	99 (45)	2,257

S/S STANDS

Stem casters 6" high (set of 4) A35119 **\$683**
Stem casters 6" high (set of 6) A35120 **1048**

4" adjustable brush nickle legs (set of 4) A35100 **\$204**. 60" model require (set of 6) A35101 **\$303**

Crated Dimensions: Height 20" (508) x Depth 29" (737) x Width Add 5" (127) to width.
Measurement in () are metric equivalents



SAG-24

SNAP ACTION GRIDDLES

- Solid state spark control, electronic ignition, for fast recovery
- Stainless steel rugged exterior body
- "U" shaped burners for every 12" of griddle surface for even cooking
- Snap action thermostat control
- Extra deep plate provides plenty of cooking space
- Large capacity grease can
- 3" wide stainless steel grease trough
- 3" splash guard standard with 4" high splash back
- 4" adjustable legs included
- 1 thermostat per very burner
- Limited one year parts and labor warranty

SNAP ACTION GRIDDLES 1" THICK & 24" DEEP COOKING SURFACE

Model	W	D	H	# Burners	Gas Output	BTU (Kw)	Ship Weight	Lbs	(Kg)	Price	Model	Lbs. (Kg)	Price
SAG-24	24"	30"	14"	2		48K (14)		260	(118)	\$6,830	SAGS-24	47 (21)	\$1,102
SAG-36	36"	30"	14"	3		72K (21)		365	(166)	9,864	SAGS-36	54 (25)	1,522
SAG-48	48"	30"	14"	4		96K (28)		465	(211)	12,075	SAGS-48	72 (33)	1,837
SAG-60	60"	30"	14"	5		120K (35)		564	(256)	14,280	SAGS-60	99 (45)	2,257
SAG-72	72"	30"	14"	6		144K (42)		650	(295)	17,739	SAGS-72	110 (50)	2,782

S/S STANDS

Stem casters 6" high (set of 4) A35119 **\$683**
Stem casters 6" high (set of 6) A35120 **1048**

Chrome finish griddle top Add - CT to model #. (Per 12" section). **\$1,378**
Partial or all grooving Add - GG to model #. (Per 12" section). **1,254**

Crated Dimensions: Height 23" (584) x Depth 36" (914) x Width Add 5" (127) welded to width.
Measurement in () are metric equivalents

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

PROFESSIONAL TEPPAN-YAKI



ARTY-48
Shown with optional
stand & Casters.

TEPPAN-YAKI JAPANESE STYLE GRIDDLES

- Stainless steel rugged exterior body
- Highly polished 3/4" thick and 24" deep steel griddle plate
- Optional 1" thick griddle steel plate available
- 30,000 BTU round burner creates a hot zone in the center of the griddle
- Large capacity removable grease can
- Burner has adjustable gas valve & continuous pilot for instant ignition
- Stainless steel grease trough & one piece rolled front for easy cleaning
- Limited one year parts and labor warranty



Shown with optional Stainless Steel all welded 1/2" griddle splash plate. Must be specified when placing your order this can not be field installed

TEPPAN-YAKI JAPANESE STYLE GRIDDLES 3/4" THICK & 24" DEEP PLATE

TEPPAN-YAKI JAPANESE STYLE GRIDDLES 3/4" THICK & 24" DEEP PLATE											S/S STANDS		
Model	W	D	H	# Burners	Gas Output	BTU (Kw)	Ship Weight	Lbs	(kg)	Price	Model	Lbs. (Kg)	Price
ARTY-24	24"	28"	10 1/2"	1		30K (9)	200	(91)		\$2,829	ESTY-24	47 (21)	\$1,102
ARTY-36	36"	28"	10 1/2"	1		30K (9)	300	(136)		4,089	ESTY-36	54 (25)	1,522
ARTY-48	48"	28"	10 1/2"	1		30K (9)	365	(166)		5,512	ESTY-48	72 (33)	1,837
ARTY-60	60"	28"	10 1/2"	1		30K (9)	450	(204)		6,714	ESTY-60	99 (45)	2,257
ARTY-72	72"	28"	10 1/2"	1		30K (9)	550	(250)		8,925	ESTY-72	110 (50)	2,782

Stainless steel all welded 1/2" griddle splash (24" - **\$367**) (36" - **\$472**) (48" - **\$577**) (60" - **\$787**) (72" - **\$997**)

4" adjustable brush nickel legs (set of 4) A35100 **\$204**. 60" model require (set of 6) A35101 **\$303**

Extra burner **\$1,155** each. Add XT to model #

For hardened 1" highly polished griddle plate at 25% to list price

Chrome griddle plate Add - CT to model **\$2,097** per linear foot.

Crated Dimensions: Height 17" (432) x Depth 36" (914) x Width Add 5" (127) to width.
Measurement in () are metric equivalents

Stem casters 6" high (set of 4) A35119 **\$683**

Stem casters 6" high (set of 6) A35120 **1048**



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



PROFESSIONAL GRIDDLES / OPEN BURNERS COMBINATION



AR36-24G2OB

GRIDDLES WITH OPEN BURNERS

- Highly polished steel griddle plate
- "U" shaped burners for every 12" of griddle surface
- Stainless steel pilots for instant ignition on each burner
- 3" wide S/S grease trough and a large grease pan
- 32,000 BTU each lift off open burners for easy cleaning
- Optional Saute and Wok burner heads
- S/S Wok Ring available
- 21" deep cooking surface
- Limited one year parts and labor warranty

MANUAL		THERMOSTATIC		GRIDDLES WITH BURNERS							S/S STANDS					
Model	List Price	Model	List Price	W	D	H	Burners	BTU	(Kw)	Ship Weight	Lbs	(Kg)	Model	Lbs.	(Kg)	Price
AR24-12G2OB	\$4,194	AR24-12TG2OB	\$6,184	24"	30"	10"	3	94K	(28)	289	(131)		ESS-24	47	(21)	\$992
AR36-24G2OB	5,113	AR36-24TG2OB	7,612	36"	30"	10"	4	124K	(36)	360	(164)		ESS-36	54	(25)	1,459
AR48-36G2OB	5,748	AR48-36TG2OB	9,017	48"	30"	10"	5	154K	(45)	527	(239)		ESS-48	72	(33)	1,569
AR60-48G2OB	7,239	AR60-48TG2OB	11,319	60"	30"	10"	6	184K	(54)	787	(357)		ESS-60	99	(45)	1,942
AR72-60G2OB	10,059	AR72-60TG2OB	13,602	72"	30"	10"	7	214K	(63)	954	(432)		ESS-72	110	(50)	2,304
AR84-72G2OB	11,497	AR84-72TG2OB	15,482	84"	30"	10"	8	244K	(72)	1137	(516)		ESS-84	125	(57)	3,018

2B refers to 2 burners. For 4 burners Add \$1,013 to list price & change 2B to 4B, & Add 12" to overall width.
For highly polished 1" thick griddle plate Add 20% to list price.

4" adjustable brush nickle legs (set of 4) A35100 \$204. 60", 72" & 84" models require (set of 6) A35101 \$303

For Reverse configuration call factory for pricing.

Crated Dimensions: Height 20" (508) x Depth 36" (914) x Width Add 5" (127) to width.
Measurement in () are metric equivalents

Stem casters 6" high (set of 4) A35119 \$683
Stem casters 6" high (set of 6) A35120 1,048



ARGB-36

RAISED GRIDDLE BROILERS

- Stainless steel rugged exterior body
- Highly 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
- Controlled valves placed every 12" for even cooking
- 3" wide S/S grease trough with a large grease tray
- 21" deep cooking surface
- Limited one year parts and labor warranty



Efficiency and speed, ideal for multi use grilling and broiling, especially for restaurants with limited floor space.

RAISED GRIDDLE BROILERS 3/4" THICK & 21" DEEP COOKING SURFACE

Model	W	D	H	# Burners	Gas Output	BTU	(Kw)	Ship Weight	Lbs.	(Kg)	Price	Model	Lbs.	(Kg)	Price
ARGB-24	24"	32"	16"	2		40K	(12)	330	(150)		\$5,247	ESS-24	47	(21)	\$992
ARGB-36	36"	32"	16"	3		60K	(18)	430	(195)		6,284	ESS-36	54	(25)	1,459
ARGB-48	48"	32"	16"	4		80K	(23)	550	(249)		8,334	ESS-48	72	(33)	1,569
ARGB-60	60"	32"	16"	5		100K	(29)	750	(340)		11,224	ESS-60	99	(45)	1,942

6" cone legs (set of 4) A35112 \$207. 60" model require (set of 6) legs A35113 \$298.

Crated Dimensions: Height 27" (686) x Depth 38" (965) x Width Add 5" (127) to width.
Measurement in () are metric equivalents

Stem casters 6" high (set of 4) A35119 \$683
Stem casters 6" high (set of 6) A35120 1,048

PROFESSIONAL HOT PLATES



HOT PLATE FEATURES

- Stainless steel pilots for instant ignition on each burner
- 32,000 BTU each lift off open burners for easy cleaning
- Optional Saute and Wok burner heads.
- S/S Wok Ring available
- Limited one year parts and labor warranty

ARHP-36-6

HEAVY DUTY HOT PLATES

Model	W	D	H	# Burners	Gas Output BTU (Kw)	Ship Weight Lbs (Kg)	Price
ARHP-12-1	12"	18"	10"	1	32K (9)	60 (27)	\$1,102
ARHP-12-2	12"	30"	10"	2	64K (19)	95 (43)	1,454
ARHP-24-2	24"	18"	10"	2	64K (19)	95 (43)	1,667
ARHP-24-4	24"	30"	10"	4	128K (38)	145 (66)	2,257
ARHP-36-3	36"	18"	10"	3	96K (28)	115 (52)	2,622
ARHP-36-5	36"	30"	10"	5	160K (47)	210 (95)	2,903
ARHP-36-6	36"	30"	10"	6	192K (56)	210 (95)	2,903
ARHP-48-4	48"	18"	10"	4	128K (38)	140 (64)	3,491
ARHP-48-8	48"	30"	10"	8	256K (75)	270 (122)	4,194
ARHP-60-10	60"	30"	10"	10	320K (94)	325 (147)	6,142

S/S STANDS

Model	Lbs. (Kg)	Price
Must use model ESS-12 or larger		
ESS-12	35 (16)	\$698
ESS-24-2	40 (18)	887
ESS-24	47 (21)	992
ESS-36-3	45 (20)	942
ESS-36	54 (25)	1,459
ESS-36	54 (25)	1,459
ESS-48-4	50 (23)	1,047
ESS-48	72 (33)	1,569
ESS-60	99 (45)	1,942

4" adjustable brush nickle legs (set of 4) A35100 **\$204**. 60" model require (set of 6) A35101 **\$303**.
 Saute burner head A14022 **\$197**. Wok burner head A14042 **\$197**.

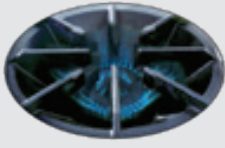
Stem casters 6" high (set of 4) A35119 **\$683**
 Stem casters 6" high (set of 6) A35120 **1,048**

Crated Dimensions: Height 12" (432) x Depth 36" (914) x Width Add 5" (127) to width.
 Measurement in () are metric equivalents




SUHP-36-6


BURNER OPTIONS



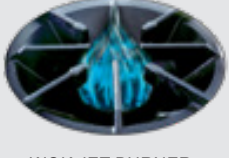
ALL PURPOSE



SAUTE BURNER
(Optional) A14022 **\$135**



Removable burner head makes cleaning easy & convenient.



WOK JET BURNER
(Optional) A14042 **\$135**

HEAVY DUTY STEP-UP HOT PLATES

Model	W	D	H	# Burners	Gas Output BTU (Kw)	Ship Weight Lbs (Kg)	Price
SUHP-12-2	12"	30"	14"	2	64K (19)	135 (61)	\$2,189
SUHP-24-4	24"	30"	14"	4	128K (38)	210 (95)	3,462
SUHP-36-6	36"	30"	14"	6	192K (56)	355 (161)	5,013
SUHP-48-8	48"	30"	14"	8	256K (75)	380 (172)	6,877

S/S STANDS

Model	Lbs. (Kg)	Price
ESS-12	35 (16)	\$698
ESS-24	47 (21)	992
ESS-36	54 (25)	1,459
ESS-48	72 (33)	1,569

4" adjustable brush nickle legs (set of 4) A35100 **\$195**.
 Saute burner head A14022 **\$188**. Wok burner head A14042 **\$188**.
 Rear open burners are elevated 4" higher than front burners.

Stem casters 6" high (set of 4) A35119 **\$683**
 Stem casters 6" high (set of 6) A35120 **1048**

Crated dimensions: Height 17" (432) x Depth 36" (914) x Width Add 5" (127) to width.
 Measurement in () are metric equivalents



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



PROFESSIONAL STOCK POTS & WOK RANGES



ARSP-18
Shown with optional casters.

24"
HIGH



SPSH-18
Shown with optional casters

18"
HIGH

STOCK POT STOVES' FEATURES

- Stainless steel rugged 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
- Lower cabinet storage cavity
- Full width removable crumb tray for easy cleaning
- Limited one year parts and labor warranty



3-RING BURNER
Two adjustable valves.

HEAVY DUTY STOCK POT STOVES (LOW PROFILE)

Model	W	D	H	# Burners	Gas Output	BTU	(Kw)	Ship Weight	Lbs	(Kg)	Price
SPSH-18	18"	21"	18"	3-ring		90K	(26)		130	(59)	\$1,884
SPSH-18-2	18"	42"	18"	3-ring		180K	(53)		230	(104)	4,824

Crated dimensions: SPSH-18-2: 45"D x 22"W x 17"H (1143 x 560 x 432).
Measurement in () are metric equivalents

Plate casters heavy duty 6" high (set of 4) A35117 **\$683**

HEAVY DUTY STOCK POT STOVES (HIGH PROFILE)

Model	W	D	H	# Burners	Gas Output	BTU	(Kw)	Ship Weight	Lbs	(kg)	Price
ARSP-18	18"	21"	24"	3-Ring		90K	(26)		134	(61)	\$1,884
ARSP-18-2	18"	42"	24"	3-Ring		180K	(53)		235	(107)	4,824
ARSP-J	18"	21"	24"	Jet		125K	(37)		134	(61)	2,619
ARSP-J-2	18"	42"	24"	Jet		250K	(73)		235	(107)	6,279

Crated dimensions:
ARSP-18 & ARSP-J: 25"D x 22"W x 22"H (635 x 560 x 560).
ARSP-18-2 & ARSP-J-2: 45"D x 22"W x 22"H (1143 x 560 x 560).

Plate casters heavy duty 6" high (set of 4) A35117 **\$683**



ARWR-3R

HEAVY DUTY WOK RANGES (With Heavy Gauge Stainless Steel Top)

Model	W	D	H	# Burners	Gas Output	BTU	(Kw)	Ship Weight	Lbs	(kg)	Price
ARWR-3R	18"	20"	36"	3-ring		90K	(26)		130	(59)	\$2,829

Crated dimensions: 25"D x 22"W x 38"H (635 x 560 x 965).
Measurement in () are metric equivalents

Stem casters 6" high (set of 4) A35119 **\$683**



3-RING BURNER
Two adjustable valves.



ARWR-J13

HEAVY DUTY JET WOK RANGES (With Heavy Gauge Stainless Steel Top)

Model	W	D	H	# Burners	Gas Output	BTU	(Kw)	Ship Weight	Lbs	(kg)	Price
ARWR-J13	18"	20"	36"	Jet		125K	(37)		120	(54)	\$2,829
ARWR-J16	18"	20"	36"	Jet		125K	(37)		120	(54)	2,919

Crated dimensions: 25"D x 22"W x 38"H (635 x 560 x 965).
Measurement in () are metric equivalents

Stem casters 6" high (set of 4) A35119 **\$683**



JET BURNER
23-Tip jet burner.
(standard)



ANTI-CLOGGING
18-Tip jet burner.
(optional)



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



PROFESSIONAL PASTA COOKER & MONGOLIAN BBQ GRILLS



ARPC-18
Shown with optional casters

FEATURES

- All aluminum water tank and heat transfer surface saves energy and speeds up the cooking process.
- 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 .
- Combustion optimized burner box.
- Built-in tank drain with safety-first locking valve
- Heavy Duty perforated 304 Stainless Steel baskets (12" X 12" X 9")
- Limited one year parts and labor warranty



Optional baskets

PROFESSIONAL PASTA COOKER

Model	W	D	H	# Burners	Gas Output	BTU (Kw)	Ship Weight	Lbs (Kg)	Price
ARPC-18	18"	34"	38"	3-ring	80K	(23)	220	(100)	\$7,822
Crated dimensions: 33"D x 24"W x 38"H.					Plate casters heavy duty 6" high set of 4 A35117 \$683				



**THICK STEEL
PLATE TOP**

AMBG-48
Shown with optional casters

MONGOLIAN BARBECUE GRILLS

- Heavy duty stainless steel radius rail
- 10 gauge all welded body construction
- Unique flame distributio
- Stainless steel support throughout the unit
- Large and removable grease drawer
- Equipped with heavy duty knee valve
- Easy to operate
- Limited one year parts and labor warranty

This is a custom fabricated unit. To meet your exact requirements, contact factory with your specifications.

MONGOLIAN BARBECUE GRILLS

Model	Plate Top	Drum Plate Radius	S/S Gutter Radius	Height	# Burner	Gas Output	BTU (Kw)	Ship Weight	Lbs (Kg)	Price
AMBG-36	1/2"	36"	44"	36"	1	125K	(37)	400	(181)	\$26,229
AMBG-42	1/2"	42"	50"	36"	1	125K	(37)	500	(227)	33,547
AMBG-48	1/2"	48"	56"	36"	1	125K	(37)	692	(314)	41,868
AMBG-54	3/4"	54"	62"	36"	1	160K	(47)	785	(356)	50,295
AMBG-60	3/4"	60"	68"	36"	1	160K	(47)	850	(385)	55,125

Crated dimensions: 50"W x 42"D x 84"H. (1270 x 10672 x 2134).
Measurement in () are metric equivalents

Plate casters heavy duty 6" high (set of 4) A35117 **\$683**



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



PROFESSIONAL ROTISSERIE SERIES



COUNTER TOP 4 SPIT CHICKEN ROTISSERIE

Model	W	D	H	Spits	Birds	# Burners	Gas Output	BTU (Kw)	Ship Weight	Lbs (kg)	Price
ACB-4	45"	25"	58"	4	16-20	1		35K (10)		525 (238)	\$17,204

Crated dimensions: 50"W x 30"D x 62"H. (1270 x 762 x 1575).
Measurement in () are metric equivalents

Stainless Steel Stand ESS-36-18H **\$1,569**
Plate casters 6" high (set of 4) A35117 **\$683**

ACB-4
6" adjustable cone legs included



HIGH PRODUCTION 7 SPIT CHICKEN ROTISSERIE

Model	W	D	H	Spits	Birds	# Burners	Gas Output	BTU (Kw)	Ship Weight	Lbs (kg)	Price
ACB-7	45"	25"	78"	7	28-35	3		105K (31)		730 (331)	\$32,544

Crated dimensions: 50"W x 30"D x 87"H. (1270 x 762 x 2210).
Measurement in () are metric equivalents

Plate casters heavy duty 6" high set of 4 A35117 **\$683**

ACB-7
Shown with optional casters



HIGH PRODUCTION 14 SPIT CHICKEN ROTISSERIE

Model	W	D	H	Spits	Birds	# Burners	Gas Output	BTU (Kw)	Ship Weight	Lbs (Kg)	Price
ACB-14	45"	36"	78"	14	56-70	3		105K (31)		850 (386)	\$46,079

Crated dimensions: 50"W x 42"D x 84"H. (1270 x 10672 x 2134).
Measurement in () are metric equivalents

Plate casters heavy duty 6" high set of 4 A35117 **\$683**

ACB-14
Shown with optional casters

FEATURES FOR ALL MODELS

- Heavy duty all welded stainless steel exterior, interior body for durability
- 2½" deep S/S drip pan with 1-1/4" brass drain to keep chicken moist while cooking
- Burners made of 2" pipes for long, efficient life and speedy heat recove
- 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 & ACB-14 models
- High BTU for best results in cooking time and finished product
- Limited one year parts and labor warranty

OPTIONS & ACCESSORIES FOR ABOVE UNITS

Stainless steel side access door moved to left side. ACB-4	Add	\$1,884	Spit fork single 2 prong, Stainless Steel. A31015.	\$120
Stainless steel side access door moved to left side. ACB-7	Add	2,493	Spit fork double 2 prong, Stainless Steel. A31016.	141
Stainless steel framed glass sliding door (LEFT) A27008	Add	1,312	Spit rod and handle only. A31101	183
Stainless steel framed glass sliding door (RIGHT) A27011	Add	1,312	Spit rod assembly complete with handle and prongs. A31100	682

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



PROFESSIONAL VERTICAL & INFRARED OVERFIRED BROILER



AVB-2

VERTICAL ROTISSERIE GYRO MACHINE FEATURES

- Up to 80 lbs capacity that provides controlled broiling temperature and speeds
- Equipped with 15" round grease pan and 6-position spit assembly
- Adjustable (push forward, pull backward spit assembly)
- High efficiency infra-red burners each rated at 20,000 BTU) to heat sear and cook for moist, juicy and tender meal
- Compact design for counter top installation
- Manual gas valve control for each burner
- Limited one year parts and labor warranty



VERTICAL BROILER

Model	W	D	H	# Burners	Gas Output	BTU (Kw)	Ship Weight	Lbs (Kg.)	Price
AVB-2E	17"	17"	33"	2	40K	(12)	125	(57)	\$4,147
AVB-1	20"	24"	41"	1	20K	(6)	100	(45)	4,656
AVB-2	20"	24"	41"	2	40K	(12)	125	(57)	5,759
AVCB-2	20"	24"	41"	2	40K	(12)	150	(68)	6,882

S/S STANDS

Model	Lbs. (Kg)	Price
VES-17	39 (18)	\$994
VES-20	39 (18)	994
VES-20	39 (18)	994
VES-20	39 (18)	994

Crated dimensions: 30"D x 25"W x 43"H (762 x 635 x 1,092).
Measurement in () are metric equivalents

Stem casters 6" high (set of 4) A35119 **\$683**



INFRARED OVERFIRED BROILERS

- High efficiency ceramic infrared burners producing 1800°F heat at top surface of the burners
- High heat to sear in juices for great results
- Ideal for skewer cooking
- Available optional stainless steel holder frame for BBQ
- Full size grease pan to collect all excess oil
- Limited one year parts and labor warranty

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

INFRARED OVERFIRED BROILERS

Model	W	D	H	# Burners	Gas Output	BTU (Kw)	Ship Weight	Lbs (Kg.)	Price
AROB-24	24"	28"	22"	2	46K	(13)	250	(113)	\$9,975
AROB-30	30"	28"	22"	2	69K	(20)	300	(136)	13,125
AROB-36	36"	28"	22"	3	92K	(27)	350	(159)	14,175
AROB-48	48"	28"	22"	4	115K	(34)	400	(182)	15,645
AROB-60	60"	28"	22"	5	138K	(40)	450	(205)	18,795
AROB-72	72"	28"	22"	6	161K	(47)	500	(227)	20,947

S/S STANDS

Model	Lbs. (Kg)	Price
ESS-24	47 (21)	\$992
ESS-30	50 (23)	1,215
ESS-36	54 (25)	1,459
ESS-48	72 (33)	1,569
ESS-60	99 (45)	1,942
ESS-72	110 (50)	2,304

6" cone legs (set of 4) A35112 **\$207**. 60" & 72" models require (set of 6) legs **\$1,047**.

Stem casters 6" high (set of 4) A35119 **\$683**
Stem casters 6" high (set of 6) A35120 **1,048**

Crated Dimensions: Height 32" (813) x Depth 28" (711) x Width Add 5" (127) to width.
Measurement in () are metric equivalents



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



CHINESE WOK RANGES



CHINESE RANGE FEATURES

- S/S rugged exterior body with high backsplash
- Built-in drain system and water-cooled top help control stove's top temperature
- 1 manually-controlled Chinese swing faucet located between every two holes to avoid intense heat
- Hole sizes: 13" (330), 14" (356), 16" (406), 18" (457), 20" (508), 22" (559), 24" (610)
- 3 Ring burner 90K BTU • 23-Tip Jet burner 125K BTU • 18-Tip Jet burner anti clogging 125K BTU
- Easily accessible stainless steel drain basket located in front or at the rear of the stove
- Conveniently placed "L" shaped knee valve adjusts gas and provides hands-free cooking
- Steam pans, removable steam tanks, and soup pot holders may be used to customize the Range
- Limited one year parts and labor warranty

STANDARD FEATURES

- Stainless steel top and sides
- Water wash system for stainless steel back splash
- Front drain basket, or rear drain basket
- 4 efficient high BTU burners to choose from
- Choice of standard or soup holes
- Rear drain is standard

CHINESE RANGES

Model	W	D	H	# Burner	Gas Output	BTU	(Kw)	Ship Weight	Lbs	(Kg)	Price
ARCR-1	varies	41"	33"	1		110K	(32)		350	(158)	\$7,297
ARCR-2	varies	41"	33"	2		220K	(64)		590	(268)	12,169
ARCR-3	varies	41"	33"	3		330K	(97)		700	(318)	17,325
ARCR-4	varies	41"	33"	4		440K	(129)		738	(335)	25,095
ARCR-5	varies	41"	33"	5		550K	(161)		1470	(667)	30,975
ARCR-6	varies	41"	33"	6		660K	(193)		1700	(771)	37,695
ARCR-7	varies	41"	33"	7		770K	(226)		2100	(953)	43,890
ARCR-8	varies	41"	33"	8		880K	(258)		2320	(1052)	51,975

Crated Dimensions: Height 70" (940) x Depth 48" (1,066) x Width Add 5" (127) to width.

Required Pressure Regulators: (1-2 holes require 3/4" (NAT. A80110) (LP. A80011) **\$385**) (3 holes & up require 1-1/4" (NAT. A80042) (LP. A80043) **\$1,895**)

Specify location of gas inlet (Left or Right rear), Specify Drain Outlet Left Rear, Right Rear, or front Drain, (drain is usually on the opposite site of gas inlet)

Plumbing: All outlets should be roughed in low-8" (203) from the wall or from the floor

Total length: Total of all cylinder diameters plus total of space between holes (right and left edge) allow 6" (152) for each space and 14" (356) for front drain basket.

OPTIONAL ACCESSORIES

FOR SPECIAL DEPTH ADD 25% - FOR HONG KONG STYLE ADD 25%

Stainless steel burner covers.	\$939	Extra 6 pan Stainless steel sauce pan each	\$446
Front drain basket for one or two burner models.	1,134	Extra 9 pan Stainless steel sauce pan each.	619
Stainless steel side splash extensions, each.	787	Extra 12 pan Stainless steel sauce pan each.	719
Oil Holes 8½" (216) or 10½" (267) each.	1,029	For additional space between wok holes over 11".	824
Chrome Legs set of 4 per set	682	Stainless steel crumb tray.	892
Chrome Legs set of 6 per set (for units over 72")(1829)	997	Full height cast iron burner chamber	656
Chrome Legs set of 8 per set (for units over 114")(2896)	1,312	Automatic faucets upgrade (per faucet, one per hole req)	761
Wok hole adapter to reduce diameter of hole size each.	1,254	Extra manual faucets, each.	834
(Specify hole dimensions).		32 tip jet burners, 160,000 BTU each	656
Steam pans, removable steam tanks, and soup pot holders may be used to customize the Range (call factory for pricing)		Spice tray	551

Standard

The following 3 burners are included at no additional cost. Please specify type of burner for each cylinder



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



3-RING BURNER
Standard burner with two adjustable valves, 90,000 BTU.



ANTI-CLOGGING
18-Tip jet burner high heat 125,000 BTU.



32-TIP JET BURNER
higher heat 160,000 BTU.

Optional Jet Burner

Please specify for desired cylinder



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



CE EQUIPMENT

CE certific models are equipped with the latest flame failure safety features for open burners, griddles and ovens

CE models include

Restaurant Ranges, Convection Ovens, Fryers and Filtration systems, Thermostat Griddles Salamander Broilers, Cheese melters Hot Plates Low Boy Ovens and Double Deck ovens

TERMS & CONDITIONS

SHIPPING POINT: FOB Pacoima, California 91331.

PAYMENT TERMS: Net 30 days subject to credit approval.

PAST DUE ACCOUNTS: 1-1/2% per month service/interest.

NON-CANCELABLE ORDERS: Specialty equipment are non-cancelable.

PRICES:

Prices are effective as of May 2019 and are in U.S. Dollars

Prices do not include sales or any other taxes.

All prices are subject to change without prior notice.

American Range is not responsible for printing errors.

SHIPPING DAMAGES, SHORTAGES, DISCREPANCIES: American Range's responsibility ceases with delivery of goods to the transportation company. In case of freight damage, receiver must note on the proof of delivery (POD) damages, before accepting or refusing shipment. Report damages and fax (POD) immediately to American Range. All shipments must be inspected for visual and/or concealed damages promptly upon receipt. American Range shall not accept claims for damages, shortages or any other discrepancies unless and until written notice is provided to American Range within three (3) business days after receipt of merchandise. Contact factory for instructions and assistance.

MERCHANDISE RETURN: Returned merchandise is subject to a minimum of 25% restocking charge plus the cost of reconditioning. Returns, at American Range option, maybe accepted within 3 business days of merchandise receipt by customer. Prior written authorization by American Range is required. Contact factory for Return Material Authorization number and instructions. Return freight shall be for the account of shipper (Freight Prepaid).

CHANGES IN SPECIFICATIONS: American Range reserves the right, to change or correct any specifications of its products without prior notice

WARRANTY (LIMITATIONS AND EXCLUSIONS):

American Range warrants its new products to be free from defects in material and workmanship for a period of two (2) year from the original date of purchase by the end-user customer, not to exceed eighteen (18) months from manufacture date. End-user MUST provide proof of purchase from Distributor/Dealer and installation date to American Range service agency. If no product invoice or product registration is provided, American Range warrants its new products to be free from defects in material and workmanship for a period of one (1) year from manufacture date only. This warranty shall be subject to the following conditions and limitations:

LIMITATIONS & EXCLUSIONS

This warranty is limited to new – ranges, counter hot plates, griddles, char-broilers, teppan-yaki griddles, over-fired salamander broilers, cheesemelters, custom combo ranges, convection ovens, and counter equipment sold to the original commercial user – ONLY. Products purchased & installed for residential use, or for use outside the Continental United States are excluded from this warranty. In addition, light bulbs, porcelain components, glass components, fryers, thermostats, any product which has been modified by unauthorized personnel or changed from its original design, and normal parts wear and tear and maintenance are also excluded from this warranty.

The liability of American Range under this warranty is limited to, at American Range's option, the replacement or repair of any part found by American Range or an authorized service agency to not be as warranted herein, provided that written notice of defects shall be supplied to American Range within fifteen (15) days of its occurrence

American Range shall bear normal labor and shipping charges incurred in such repair or replacement to the extent that such is performed within fifty (50) miles from an office of authorized service agency of American Range, except that such obligation to bear labor charges shall not apply to products or parts installed outside the continental United States. Should service be required at times which normally involve premium labor rates, the owner-user shall be charged for the difference between normal service shipping rates and such premium shipping rates. All Warranted parts will be shipped standard ground; anything other than ground will be at the expense of owner-user.

The warranty periods for the following other parts, instead of the one (1) year warranty period herein provided: (a) Broiler burners', lower and upper grates, and radiants are warranted for 90 days from purchase/installation or manufacture date in cases without proper registration, (b) Mobile Food Trucks/Trailer – equipment will have 30 days warranty after installation for any American Range products installed on mobile kitchens, or used for Mobile Food Service. American Range assumes no obligation for any product that has been subjected to misuse, abuse, or harsh chemical environments, and climate conditions. Normal maintenance is outlined in the instructions supplied with the product is the responsibility of the owner/user and is not part of this warranty.

INSTALLATION

American Range shall have no obligation as to any product(s) which have been misapplied, (including installation for residential use), mishandled, damaged, abused, subjected to harsh chemical action or poor water quality, modified by an unauthorized service personnel, damaged by flood, fire or other acts of God or which have the serial number removed altered. Adjustments such as calibrations, air shutter adjustment, and adjustments to pilots and/or burners, doors, conversions, leveling, tightening of fasteners or utility connections, are the responsibility of the Owner-User (customer), Distributor, Dealer, or Certified Licensed Installer and not that of American Range. Improper installation includes, but is not limited to, use of inadequate electrical supply or wiring, undersized gas lines, insufficient or improper voltage, insufficient or improper gas pressure, improper gas type, improper ventilation.

DISCLAIMER

This warranty is in lieu of any other agreement, expressed or implied, and constitutes the only warranty of American Range with respect to its products. This states the exclusive remedy against American Range relating to the products whether in contract, or in tort, or under any other legal theory, and whether arising out of warranties, representations, instructions, installations, or defect from any cause. American Range shall not be liable whether in contract, or in tort, or under any other legal theory for loss of use, revenue, or profit, or for any substitute use of performance or for incidental, indirect, special or consequential damages, or for any other loss of cost of similar nature.

WARRANTY REQUIREMENTS

For reliable operation and for your own safety, a certified/licensed contractor must install this professional cooking equipment. The end-user shall also regularly maintain and service its cooking appliance for the warranty to be in force. Failure to comply with such terms shall void any written or implied warranty. Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to American Range for verification. If installation was not performed by a certified/license contractor, be prepared to submit a major credit card for payment for proper installation prior to service.

AMERICAN RANGE

Quality Commercial Cooking Equipment



FACTORY & SHOWROOM
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