

# AMERICAN RANGE

Quality Commercial Cooking Equipment



## ARGB

### **ARGB HEAVY DUTY RAISED GRIDDLE BROILERS**

American Range ARGB series Raised griddles are design engineered to provide the ultimate in performance and durability. These are ideal for breakfast, bagel snacks and hamburger restaurants. The compact design saves counter space while allowing griddle and broiler operation. The durable chrome plated slide out rack and full length removable drip tray are easy to clean. As with all of our heavy duty countertop equipment, they are built to the highest commercial standards to ensure years of trouble free service, featuring superior frame construction and stainless steel exterior for easy maintenance. Combine all of this and our affordable prices and you have the best value for your budget.



#### ARGB

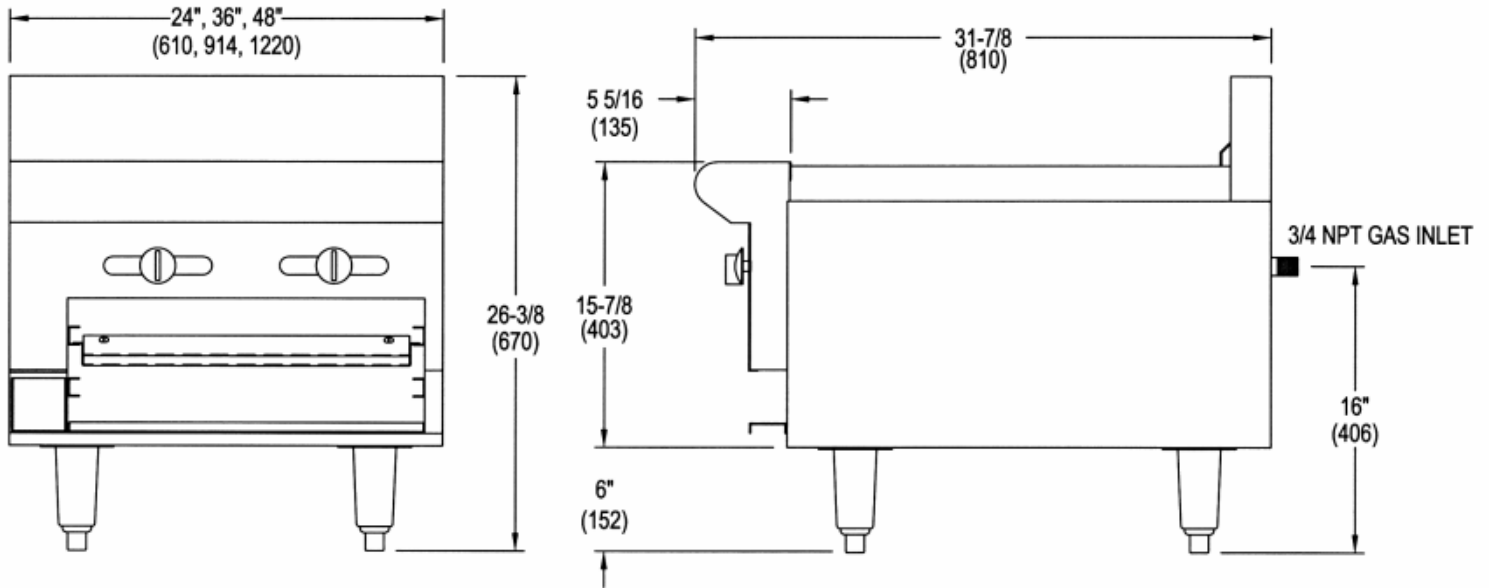
#### **STANDARD FEATURES**

- Stainless steel front and sides.
- Heavy gauge chassis.
- Compact design for counter top use.
- Highly polished 3/4" griddle plate.
- 20,000 BTU radiant style burner with heat deflector, located every 12" of griddle surface.
- S/S non clog pilots for instant ignition each burner.
- Durable die cast, chrome plated control knobs.
- AGA and CGA design certified, NSF listed.
- One year limited warranty, parts and labor.

#### **OPTIONAL**

- 4" adjustable counter legs.
- Stainless steel equipment stand.





## HEAVY DUTY COUNTER TOP RAISED GRIDDLE BROILER

| MODEL   | WIDTH | DEPTH   | HEIGHT  | BURNERS | TOTAL BTU | KW    | SHIP. WT. Lbs. | Kg. |
|---------|-------|---------|---------|---------|-----------|-------|----------------|-----|
| ARGB-24 | 24"   | 31 7/8" | 21 7/8" | 2       | 40,000    | 11.72 | 330            | 149 |
| ARGB-36 | 36"   | 31 7/8" | 21 7/8" | 3       | 60,000    | 17.58 | 430            | 195 |
| ARGB-48 | 48"   | 31 7/8" | 21 7/8" | 4       | 80,000    | 23.44 | 640            | 290 |

### STANDARD FEATURES

- Stainless steel front and sides.
- Heavy gauge construction.
- Compact design for counter top use.
- Highly polished 3/4" (19) griddle plate.
- 20,000 BTU radiant style burner with heat deflector, located every 12" (305) of griddle surface.
- S/S non clog pilots for instant ignition each burner.
- Durable die cast, chrome plated control knobs.
- AGA and CGA design certified. NSF listed.
- One year limited warranty, parts and labor.

### OPTIONAL FEATURES

- 4" Adjustable counter legs.
- Stainless Steel Equipment Stand.

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

Clearances: For use only on non-combustible floors. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) on sides, and 4" (102) from rear.

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

