

# AMERICAN RANGE

QUALITY COMMERCIAL 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.

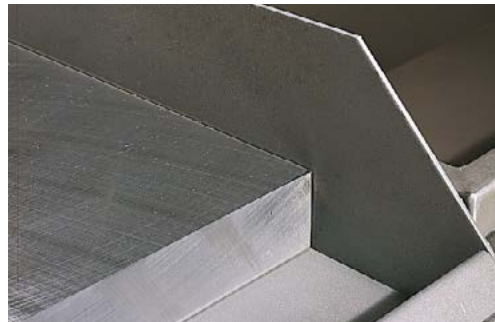
### STANDARD FEATURES

- 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

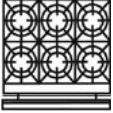
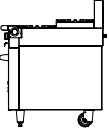
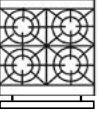
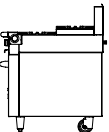
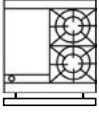
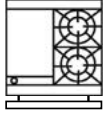
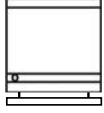
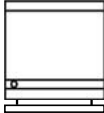
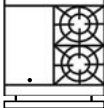
Refrigerated base units are self contained, energy efficient, super durable, and insulated for Grill & Chill system.



### 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.)		
<b>6 Open Burners</b>							
	HD34-6-1	Standard Oven	220K	(65)	450	(205)	<b>\$11,950</b>
	HD34-6-1C	Convection Oven	210K	(62)	500	(227)	<b>16,450</b>
	HD34-6-O	Storage Base	180K	(53)	435	(197)	<b>9,800</b>
	HD34-6-M	Modular Top	180K	(53)	240	(109)	<b>7,280</b>
<b>6 Step-Up Open Burners</b>							
	HD34-6SU-1	Standard Oven	220K	(65)	450	(205)	<b>\$12,980</b>
	HD34-6SU-1C	Convection Oven	210K	(62)	500	(227)	<b>16,875</b>
	HD34-6SU-O	Storage Base	180K	(53)	435	(197)	<b>10,800</b>
	HD34-6SU-M	Modular Top	180K	(53)	240	(109)	<b>9,875</b>
<b>4 Open Burners</b>							
	HD34-4-1	Standard Oven	188K	(55)	450	(205)	<b>\$11,980</b>
	HD34-4-1C	Convection Oven	178K	(52)	500	(227)	<b>15,998</b>
	HD34-4-O	Storage Base	148K	(43)	435	(197)	<b>9,800</b>
	HD34-4-M	Modular Top	148K	(43)	240	(109)	<b>6,990</b>
<b>4 Step-Up Open Burners</b>							
	HD34-4SU-1	Standard Oven	188K	(55)	450	(205)	<b>\$12,980</b>
	HD34-4SU-1C	Convection Oven	178K	(52)	500	(227)	<b>16,875</b>
	HD34-4SU-O	Storage Base	148K	(43)	435	(197)	<b>10,500</b>
	HD34-4SU-M	Modular Top	148K	(43)	240	(109)	<b>9,875</b>
<b>17" Thermostatic Griddle, 2 Open Burners</b>							
	HD34-17TG-2-1	Standard Oven	154K	(45)	660	(300)	<b>\$13,990</b>
	HD34-17TG-2-1C	Convection Oven	144K	(42)	675	(307)	<b>18,250</b>
	HD34-17TG-2-O	Storage Base	114K	(33)	575	(261)	<b>10,995</b>
	HD34-17TG-2-M	Modular Top	114K	(33)	375	(170)	<b>9,250</b>
<b>17" Valve Control Griddle, 2 Open Burners</b>							
	HD34-17VG-2-1	Standard Oven	154K	(45)	660	(300)	<b>\$12,880</b>
	HD34-17VG-2-1C	Convection Oven	144K	(42)	675	(307)	<b>17,250</b>
	HD34-17VG-2-O	Storage Base	114K	(33)	575	(261)	<b>9,975</b>
	HD34-17VG-2-M	Modular Top	114K	(33)	375	(170)	<b>7,950</b>
<b>34" Thermostatic Griddle</b>							
	HD34-34TG-1	Standard Oven	130K	(38)	800	(363)	<b>\$15,550</b>
	HD34-34TG-1C	Convection Oven	120K	(35)	800	(363)	<b>19,950</b>
	HD34-34TG-O	Storage Base	90K	(26)	641	(290)	<b>11,990</b>
	HD34-34TG-M	Modular Top	90K	(26)	525	(238)	<b>10,890</b>
<b>34" Valve Control Griddle</b>							
	HD34-34VG-1	Standard Oven	130K	(38)	635	(288)	<b>\$12,895</b>
	HD34-34VG-1C	Convection Oven	120K	(35)	685	(311)	<b>17,250</b>
	HD34-34VG-O	Storage Base	90K	(26)	625	(284)	<b>9,989</b>
	HD34-34VG-M	Modular Top	90K	(26)	530	(241)	<b>7,995</b>
<b>17" Hot Top, 2-Open Burners</b>							
	HD34-1HT-2-1	Standard Oven	154K	(45)	490	(222)	<b>\$13,250</b>
	HD34-1HT-2-1C	Convection Oven	144K	(42)	520	(236)	<b>17,550</b>
	HD34-1HT-2-O	Storage Base	114K	(33)	480	(218)	<b>10,995</b>
	HD34-1HT-2-M	Modular Top	114K	(33)	260	(118)	<b>8,950</b>



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

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

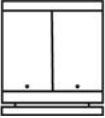
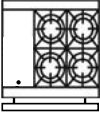
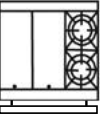
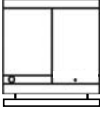
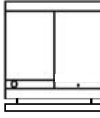
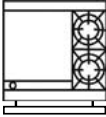
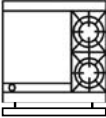
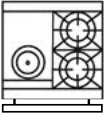
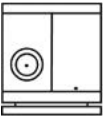
O = Storage base

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.)		
<b>(2) 17" Hot Top Sections</b>							
	HD34-2HT-1	Standard Oven	120K	(35)	540	(245)	<b>\$12,350</b>
	HD34-2HT-1C	Convection Oven	110K	(32)	590	(268)	<b>16,850</b>
	HD34-2HT-O	Storage Base	80K	(23)	310	(141)	<b>10,950</b>
	HD34-2HT-M	Modular Top	80K	(23)	220	(100)	<b>7,998</b>
<b>(1) 11" Hot Top, 4-Open Burners</b>							
	HD34-1HT-4-1	Standard Oven	190K	(56)	440	(200)	<b>\$12,750</b>
	HD34-1HT-4-1C	Convection Oven	180K	(53)	490	(222)	<b>16,980</b>
	HD34-1HT-4-O	Storage Base	150K	(44)	430	(195)	<b>10,775</b>
	HD34-1HT-4-M	Modular Top	150K	(44)	210	(96)	<b>8,250</b>
<b>(2) 11" Hot Top Sections, 2-Open Burners</b>							
	HD34-2HT-2-1	Standard Oven	160K	(47)	490	(222)	<b>\$12,650</b>
	HD34-2HT-2-1C	Convection Oven	150K	(44)	540	(245)	<b>16,998</b>
	HD34-2HT-2-O	Storage Base	120K	(35)	480	(218)	<b>10,998</b>
	HD34-2HT-2-M	Modular Top	120K	(35)	240	(109)	<b>8,990</b>
<b>17" Thermostatic Griddle, 17" Hot top</b>							
	HD34-17TG-1HT-1	Standard Oven	120K	(35)	575	(261)	<b>\$13,995</b>
	HD34-17TG-1HT-1C	Convection Oven	110K	(32)	625	(284)	<b>18,500</b>
	HD34-17TG-1HT-O	Storage Base	80K	(23)	565	(257)	<b>11,900</b>
	HD34-17TG-1HT-M	Modular Top	80K	(23)	345	(157)	<b>9,350</b>
<b>17" Valve Control Griddle, 17" Hot top</b>							
	HD34-17VG-1HT-1	Standard Oven	120K	(35)	575	(261)	<b>\$12,950</b>
	HD34-17VG-1HT-1C	Convection Oven	110K	(32)	625	(284)	<b>17,550</b>
	HD34-17VG-1HT-O	Storage Base	80K	(23)	565	(257)	<b>10,900</b>
	HD34-17VG-1HT-M	Modular Top	80K	(23)	345	(157)	<b>8,698</b>
<b>23" Thermostatic Griddle, (2) Open Burners</b>							
	HD34-23TG-2-1	Standard Oven	160K	(47)	605	(275)	<b>\$13,998</b>
	HD34-23TG-2-1C	Convection Oven	150K	(44)	655	(297)	<b>18,550</b>
	HD34-23TG-2-O	Storage Base	120K	(35)	595	(270)	<b>11,750</b>
	HD34-23TG-2-M	Modular Top	120K	(35)	375	(170)	<b>9,295</b>
<b>23" Valve Control Griddle, (2) Open Burners</b>							
	HD34-23VG-2-1	Standard Oven	160K	(47)	605	(275)	<b>\$12,650</b>
	HD34-23VG-2-1C	Convection Oven	150K	(44)	655	(297)	<b>16,998</b>
	HD34-23VG-2-O	Storage Base	120K	(35)	595	(270)	<b>10,980</b>
	HD34-23VG-2-M	Modular Top	120K	(35)	375	(170)	<b>8,675</b>
<b>(1) French Top, (2) Open Burners</b>							
	HD34-1FT-2-1	Standard Oven	154K	(45)	480	(218)	<b>\$13,990</b>
	HD34-1FT-2-1C	Convection Oven	144K	(42)	530	(240)	<b>18,550</b>
	HD34-1FT-2-O	Storage Base	114K	(33)	470	(213)	<b>11,850</b>
	HD34-1FT-2-M	Modular Top	114K	(33)	250	(114)	<b>9,580</b>
<b>(1) French Top, (1) 17" Hot Plate</b>							
	HD34-1FT-1HT-1	Standard Oven	120K	(35)	530	(241)	<b>\$13,990</b>
	HD34-1FT-1HT-1C	Convection Oven	110K	(32)	580	(263)	<b>18,550</b>
	HD34-1FT-1HT-O	Storage Base	80K	(23)	520	(236)	<b>11,850</b>
	HD34-1FT-1HT-M	Modular Top	80K	(23)	300	(136)	<b>9,580</b>

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.

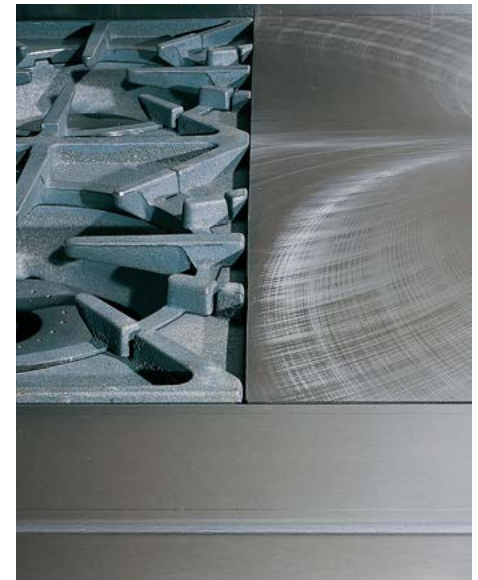
Notes  
 C = Convection oven  
 O = Storage base  
 M = Modular, no base



HD34-34VG-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 distribution



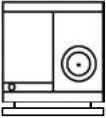
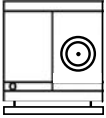
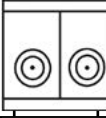

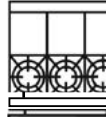
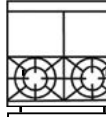
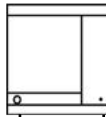
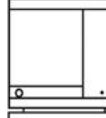
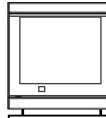
## FLUSH MOUNT GRATES

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



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

# MEDALLION HEAVY DUTY SERIES 34" OR 36" WIDTHS

Model	Description	Gas output		Ship weight		Price	
		BTU	(Kw)	Lbs	(kg.)		
<b>17" Thermostatic Griddle, 17" French Top</b>							
	HD34-17TG-1FT-1	Standard Oven	120K	(35)	545	(247)	<b>\$13,990</b>
	HD34-17TG-1FT-1C	Convection Oven	110K	(32)	595	(270)	<b>18,450</b>
	HD34-17TG-1FT-O	Storage Base	80K	(23)	535	(243)	<b>11,850</b>
	HD34-17TG-1FT-M	Modular Top	80K	(23)	315	(143)	<b>9,890</b>
<b>17" Valve Control, 17" French Top</b>							
	HD34-17VG-1FT-1	Standard Oven	120K	(35)	545	(247)	<b>\$13,250</b>
	HD34-17VG-1FT-1C	Convection Oven	110K	(32)	595	(270)	<b>18,350</b>
	HD34-17VG-1FT-O	Storage Base	80K	(23)	535	(243)	<b>10,950</b>
	HD34-17VG-1FT-M	Modular Top	80K	(23)	315	(143)	<b>9,250</b>
<b>(2) 17" French Top Sections</b>							
	HD34-2FT-1	Standard Oven	120K	(35)	520	(236)	<b>\$12,500</b>
	HD34-2FT-1C	Convection Oven	110K	(32)	570	(259)	<b>16,750</b>
	HD34-2FT-O	Storage Base	80K	(23)	510	(232)	<b>10,900</b>
	HD34-2FT-M	Modular Top	80K	(23)	290	(132)	<b>9,950</b>
<b>(3) 11" Hot Top Sections</b>							
	HD34-3HT-1	Standard Oven	130K	(38)	550	(250)	<b>\$12,650</b>
	HD34-3HT-1C	Convection Oven	120K	(35)	600	(272)	<b>16,850</b>
	HD34-3HT-O	Storage Base	90K	(26)	540	(245)	<b>10,495</b>
	HD34-3HT-M	Modular Top	90K	(26)	320	(145)	<b>8,998</b>
<b>(3) 11" Hot Top/Open Burner Sections</b>							
	HD34-3HT3-1	Standard Oven	175K	(52)	550	(250)	<b>\$13,950</b>
	HD34-3HT3-1C	Convection Oven	165K	(49)	600	(272)	<b>17,550</b>
	HD34-3HT3-O	Storage Base	135K	(40)	540	(245)	<b>10,500</b>
	HD34-3HT3-M	Modular Top	135K	(40)	320	(145)	<b>9,500</b>
<b>(2) 17" Hot Top/Open Burner Sections</b>							
	HD34-2HT2-1	Standard Oven	154K	(45)	480	(218)	<b>\$12,950</b>
	HD34-2HT2-1C	Convection Oven	144K	(42)	530	(240)	<b>17,550</b>
	HD34-2HT2-O	Storage Base	114K	(33)	470	(213)	<b>10,500</b>
	HD34-2HT2-M	Modular Top	114K	(33)	250	(114)	<b>9,500</b>
<b>23" Thermostatic Griddle, (1) 11" Hot top</b>							
	HD34-23TG-1HT-1	Standard Oven	130K	(38)	605	(275)	<b>\$15,250</b>
	HD34-23TG-1HT-1C	Convection Oven	120K	(35)	655	(297)	<b>19,750</b>
	HD34-23TG-1HT-O	Storage Base	90K	(26)	595	(270)	<b>11,900</b>
	HD34-23TG-1HT-M	Modular Top	90K	(26)	375	(170)	<b>9,500</b>
<b>23" Valve Control Griddle, (1) 11" Hot top</b>							
	HD34-23VG-1HT-1	Standard Oven	130K	(38)	605	(275)	<b>\$14,500</b>
	HD34-23VG-1HT-1C	Convection Oven	120K	(35)	655	(297)	<b>18,800</b>
	HD34-23VG-1HT-O	Storage Base	90K	(26)	595	(270)	<b>10,950</b>
	HD34-23VG-1HT-M	Modular Top	90K	(26)	375	(170)	<b>9,200</b>
<b>34" 'Plancha' Griddle</b>							
	HD34-34PG-1	Standard Oven	130K	(38)	689	(288)	<b>\$16,250</b>
	HD34-34PG-1C	Convection Oven	120K	(35)	739	(297)	<b>21,895</b>
	HD34-34PG-O	Storage Base	90K	(26)	525	(238)	<b>14,650</b>
	HD34-34PG-M	Modular Top	90K	(26)	405	(184)	<b>9,990</b>



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)

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



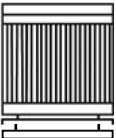
# MEDALLION HEAVY DUTY RADIANT BROILER WITH **PULL-OUT RACK**



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)	<b>\$15,950</b>

## 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

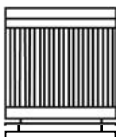


- Slanted cooking surface provides a range of cooking temperatures
- Individually controlled 30K BTU (9KW) H-type heavy duty cast iron burners
- Removable reinforced cast iron radiants prevent clogging of burners and provide even searing and cooking
- Cast iron heavy duty top grates provide attractive 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-ups
- Full width grease gutter and a large capacity removable drip pan



HD34-CRBR-O

## S/S STANDS

Model	Description	Gas output		Ship weight		Price
		BTU	(Kw)	Lbs	(Kg.)	
	HD34-CRB-1 Standard Oven	130K	(38)	510	(232)	<b>\$14,998</b>
	HD34-CRB-1C Convection Oven	120K	(35)	560	(254)	<b>19,500</b>
	HD34-CRB-O Storage Base	90K	(26)	410	(186)	<b>13,800</b>
	HD34-CRB-M Modular Top	90K	(26)	400	(182)	<b>11,950</b>

Model	Lbs	Kg.	Price
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CRB-ES-36	54	(25)	<b>\$1,895</b>

Plate casters for cabinet base model, heavy duty 6" High (set of 4) A35117 **\$650**  
 4" adjustable brush nickle legs (set of 4) A35100 **\$195**

Stem casters 6" High (set of 4) A35119 **\$650**

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)	<b>\$28,900</b>
HDIR34-1C	Convection Oven	126K	(37)	860	(390)	<b>33,900</b>
HDIR34-O	Storage Base	96K	(28)	712	(323)	<b>27,900</b>
HDIR34-M	Modular Top	96K	(28)	430	(195)	<b>26,900</b>

Plate casters for cabinet base model, heavy duty 6" High (set of 4) A35117 **\$650**

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 valve
- Millivolt temperature control circuit
- High efficiency cast iron burners
- 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)	<b>\$14,375</b>
HD17-2525F	(2) Stainless Steel fry-pots 25/25 Lbs. 4 tubes	4	25/25	(14)(14)	140K	(41)	235	(107)	<b>14,995</b>
HD17-DS	In-Line dump station, storage base with 4" (102) deep drain pan	-	-	-	-	-	100	(45)	<b>5,995</b>
HD24-DS	In-Line dump station, storage base with 4" (102) deep drain pan	-	-	-	-	-	100	(45)	<b>5,995</b>

For options and accessories see page 15

Casters for free standing fryer, (set of 4) A35117 **\$650**

## 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)	<b>\$5,795</b>
HD36-SM	34" or 36" single control infrared salamander	1	35K	(9)	183	(83)	<b>6,380</b>

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)	<b>\$4,595</b>
HD36-CM	34" or 36" Infrared Cheesemelter	1	35K	(11)	183	(83)	<b>5,775</b>
HD48-CM	48" Infrared Cheesemelter	2	40K	(12)	230	(104)	<b>6,995</b>
HD60-CM	60" Infrared Cheesemelter	2	55K	(16)	295	(134)	<b>8,990</b>
HD72-CM	72" Infrared Cheesemelter	2	70K	(21)	355	(161)	<b>10,850</b>
HD84-CM	84" Infrared Cheesemelter	3	75K	(22)	450	(204)	<b>12,875</b>

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


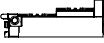

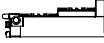

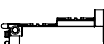
- One point gas connection A95018 **\$795**
- Wall mounting kit 24", 36" and 48" A95099 **595**
- Wall mounting kit 60", 72" and 84" A95099 **595**
- Range mount kit A99973 **445**
- Leg kit for counter top installation **450**
- Factory installed to range and crated **1,250**
- Pass through cheesemelters 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.)	
<b>OPEN BURNER FILL-IN UNITS</b>						
<b>11" 2-Open Burners</b>						
	HD11-2-O	Storage Base	60K	(18)	140 (64)	<b>\$4,250</b>
	HD11-2-M	Modular Top	60K	(18)	55 (25)	<b>3,398</b>
	HD11-2SU-O	Step-Up Storage Base	60K	(18)	140 (64)	<b>5,450</b>
	HD11-2SU-M	Step-Up Modular Top	60K	(18)	55 (25)	<b>4,995</b>
<b>17" 2-Open Burners</b>						
	HD17-2-O	Storage Base	74K	(22)	215 (98)	<b>\$4,980</b>
	HD17-2-M	Modular Top	74K	(22)	105 (48)	<b>4,750</b>
	HD17-2SU-O	Step-Up Storage Base	74K	(22)	215 (98)	<b>6,950</b>
	HD17-2SU-M	Step-Up Modular Top	74K	(22)	105 (48)	<b>5,850</b>
<b>22" 4-Open Burners</b>						
	HD22-4-O	Storage Base	120K	(36)	280 (128)	<b>\$5,890</b>
	HD22-4-M	Modular Top	120K	(36)	110 (50)	<b>5,650</b>
	HD22-4SU-O	Step-Up Storage Base	120K	(36)	280 (128)	<b>7,390</b>
	HD22-4SU-M	Step-Up Modular Top	120K	(36)	110 (50)	<b>7,190</b>

## OPEN BURNERS:



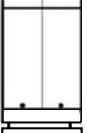
- Two-Piece, gasket-less lift off anti-clog burners
- Designed and constructed with perimeter burner ports aligned at 45°
- Inner simmer ring burner ports for optimal flame coverage when broiling, sautéing or simmering
- The cast bowl grate design enhances heat deflection and performance
- The grate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



## BURNERS

Anti-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


<b>11" Hot Top</b>						
	HD11-1HT-O	Storage Base	30K	(9)	185 (84)	<b>\$4,150</b>
	HD11-1HT-M	Modular Top	30K	(9)	110 (50)	<b>3,150</b>
<b>17" Hot Top</b>						
	HD17-1HT-O	Storage Base	40K	(12)	265 (120)	<b>\$5,725</b>
	HD17-1HT-M	Modular Top	40K	(12)	155 (70)	<b>5,250</b>
<b>22" Hot Top</b>						
	HD22-2HT-O	Storage Base	60K	(18)	340 (154)	<b>\$6,190</b>
	HD22-2HT-M	Modular Top	60K	(18)	200 (91)	<b>5,250</b>

## 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

<b>17" French Top</b>						
	HD17-1FT-O	Storage Base	40K	(12)	255 (116)	<b>\$6,890</b>
	HD17-1FT-M	Modular Top	40K	(12)	145 (66)	<b>6,190</b>

## 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)


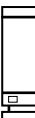
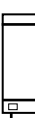
Measurement in ( ) are metric equivalents  
 Crated Dimensions 26"W x 41"D x 36"H (711 x 1041 x 914)  
 For options and accessories, see page 15.  
 For Stainless Steel backguards and shelves see page 14.



\*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.)	
<b>GRIDDLE TOP VALVE CONTROL FILL-IN UNITS</b>						
<b>12" Valve Control Griddle</b>						
	HD12-12VG-O	Storage Base	30K	(9)	230 (104)	<b>\$4,450</b>
	HD12-12VG-M	Modular Top	30K	(9)	155 (70)	<b>3,395</b>
<b>18" Valve Control Griddle</b>						
	HD18-18VG-O	Storage Base	40K	(12)	310 (141)	<b>\$5,890</b>
	HD18-18VG-M	Modular Top	40K	(12)	200 (91)	<b>4,900</b>
<b>24" Valve Control Griddle</b>						
	HD24-24VG-O	Storage Base	60K	(18)	415 (188)	<b>\$6,190</b>
	HD24-24VG-M	Modular Top	60K	(18)	270 (122)	<b>5,250</b>



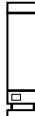
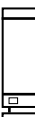
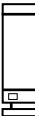
## GRIDDLE TOPS WITH LARGE GREASE CAN

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.

<b>GRIDDLE TOP THERMOSTAT CONTROL FILL-IN UNITS</b>						
<b>12" Thermostatic Griddle</b>						
	HD12-12TG-O	Storage Base	30K	(9)	230 (104)	<b>\$5,450</b>
	HD12-12TG-M	Modular Top	30K	(9)	155 (70)	<b>4,450</b>
<b>18" Thermostatic Griddle</b>						
	HD18-18TG-O	Storage Base	40K	(12)	310 (141)	<b>\$6,550</b>
	HD18-18TG-M	Modular Top	40K	(12)	200 (91)	<b>5,450</b>
<b>24" Thermostatic Griddle</b>						
	HD24-24TG-O	Storage Base	60K	(18)	415 (188)	<b>\$7,890</b>
	HD24-24TG-M	Modular Top	60K	(18)	270 (122)	<b>6,990</b>

## SPREADERS RANGE MATCH FILL-IN UNITS, SPACERS

	Model	Description	Ship Weight	Lbs	(Kg.)	Price
<b>Modular Spreader Tops</b>						
	HD12-SP-M	12" Modular Spreader Top		105	(48)	<b>\$1,595</b>
	HD18-SP-M	18" Modular Spreader Top		130	(59)	<b>1,895</b>
	HD24-SP-M	24" Modular Spreader Top		155	(71)	<b>2,695</b>
	HD34-SP-M	34" Modular Spreader Top		180	(82)	<b>3,195</b>
	HD36-SP-M	36" Modular Spreader Top		208	(93)	<b>3,195</b>
	HD18-SP-M					
<b>Spreader With Storage Base</b>						
	HD12-SP-O	12" Spreader Top - Storage Base		153	(70)	<b>\$1,995</b>
	HD18-SP-O	18" Spreader Top - Storage Base		183	(83)	<b>2,350</b>
	HD24-SP-O	24" Spreader Top - Storage Base		213	(97)	<b>3,295</b>
	HD34-SP-O	34" Spreader Top - Storage Base		243	(111)	<b>3,995</b>
	HD36-SP-O	36" Spreader Top - Storage Base		268	(122)	<b>3,995</b>
	HD17-SP-S	17" Sink in cabinet		180	(82)	<b>\$4,290</b>
	HD24-SP-S	24" Sink in cabinet		210	(95)	<b>4,790</b>



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: **\$776**

Electric bain-marie: Stainless steel door and faucet

For 17", 18", 24", 34" and 36" width models, **\$3,998**

Plate caster, set of (4) A35117 **\$650**

Stainless Steel Door:

12", 18" and 24" open cabinets **\$1,125**

34" and 36" open cabinets **\$1,450**



# 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)	<b>7,280</b>
HD34-6SU-M	6 Step-up Open Burners	180K	(53)	240	(109)	<b>9,875</b>
HD34-4-M	4 Open Burners	148K	(43)	240	(109)	<b>6,990</b>
HD34-4SU-M	4 Step-up Open Burners	148K	(43)	240	(109)	<b>9,875</b>
HD34-17TG-2-M	17" Thermostatic Griddle & 2 Open Burners	114K	(33)	375	(170)	<b>9,250</b>
HD34-17VG-2-M	17" Valve Control Griddle & 2 Open Burners	114K	(33)	375	(170)	<b>7,950</b>
HD34-34TG-M	34" Thermostatic Griddle	90K	(26)	525	(238)	<b>10,890</b>
HD34-34VG-M	34" Valve Control Griddle	90K	(26)	530	(241)	<b>7,995</b>
HD34-1HT-2-M	17" Hot Top, 2-Open Burners	114K	(33)	260	(118)	<b>8,950</b>
HD34-2HT-M	(2) 17" Hot Top Sections	80K	(23)	220	(100)	<b>7,998</b>
HD34-1HT-4-M	(1) 11" Hot Top, 4-Open Burners	150K	(44)	210	(96)	<b>8,250</b>
HD34-2HT-2-M	(2) 11" Hot Top Sections, 2-Open Burners	120K	(35)	240	(109)	<b>8,990</b>
HD34-17TG-1HT-M	17" Thermostatic Griddle, 17" Hot top	80K	(23)	345	(157)	<b>9,350</b>
HD34-17VG-1HT-M	17" Valve Control Griddle, 17" Hot top	80K	(23)	345	(157)	<b>8,698</b>
HD34-23TG-2-M	23" Thermostatic Griddle, (2) Open Burners	120K	(35)	375	(170)	<b>9,295</b>
HD34-23VG-2-M	23" Valve Control Griddle, (2) Open Burners	120K	(35)	375	(170)	<b>8,675</b>
HD34-1FT-2-M	(1) French Top, (2) Open Burners	114K	(33)	250	(114)	<b>9,580</b>
HD34-1FT-1HT-M	17" French Top, 17" Hot top	80K	(23)	300	(136)	<b>9,580</b>
HD34-17TG-1FT-M	17" Thermostatic Griddle, 17" French Top	80K	(23)	315	(143)	<b>9,890</b>
HD34-17VG-1FT-M	17" Valve Control Griddle, 17" French Top	80K	(23)	315	(143)	<b>9,250</b>
HD34-2FT-M	(2) 17" French Top Sections	80K	(23)	290	(132)	<b>9,950</b>
HD34-3HT-M	(3) 11" Hot Top Sections	90K	(26)	320	(145)	<b>8,998</b>
HD34-3HT-3-M	(3) 11" Hot Top/Open Burner Sections	135K	(40)	320	(145)	<b>9,500</b>
HD34-2HT-2-M	(2) 17" Hot Top/Open Burner Sections	114K	(33)	250	(114)	<b>8,990</b>
HD34-23TG-1HT-M	23" Thermostatic Griddle, (1) 11" Hot top	90K	(26)	375	(170)	<b>9,500</b>
HD34-23VG-1HT-M	23" Valve Control Griddle, (1) 11" Hot top	90K	(26)	375	(170)	<b>9,200</b>
HD34-34PG-M	34" 'Plancha' Griddle	90K	(26)	405	(184)	<b>9,990</b>
HD34-CRB-M	34" Stainless Steel Radiant Broiler, Rack	90K	(26)	400	(182)	<b>11,950</b>
HD11-2-M	11" 2-Open Burners	60K	(18)	55	(25)	<b>3,398</b>
HD11-2SU-M	11" 2-Open Burners Step-Up	60K	(18)	55	(25)	<b>4,995</b>
HD11-1HT-M	11" Hot Top	30K	(9)	110	(50)	<b>3,150</b>
HD12-12VG-M	12" Valve Control Griddle	30K	(9)	200	(91)	<b>3,395</b>
HD12-12TG-M	12" Thermostatic Control Griddle	30K	(9)	200	(91)	<b>4,450</b>
HD17-2-M	17" 2-Open Burners	74K	(22)	105	(48)	<b>4,750</b>
HD17-2SU-M	17" 2-Open Burners Step-Up	74K	(22)	105	(48)	<b>5,850</b>
HD17-1HT-M	17" Hot Top	40K	(12)	155	(70)	<b>5,250</b>
HD17-1FT-M	17" French Top	40K	(12)	145	(66)	<b>6,190</b>
HD18-18VG-M	18" Valve Control Griddle	40K	(12)	200	(91)	<b>4,900</b>
HD18-18TG-M	18" Thermostatic Griddle	40K	(12)	200	(91)	<b>5,450</b>
HD22-4-M	22" 4 Open Burners	120K	(36)	105	(48)	<b>5,650</b>
HD22-2SU-M	22" 4 Open Burners Step-Up	120K	(36)	105	(48)	<b>7,190</b>
HD22-2HT-M	22" Hot Top	60K	(18)	155	(70)	<b>5,250</b>
HD24-24VG-M	24" Valve Control Griddle	60K	(18)	200	(91)	<b>5,250</b>
HD24-24TG-M	24" Thermostatic Control Griddle	60K	(18)	200	(91)	<b>6,990</b>



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)	<b>\$1,625</b>
HDES-24	24" Wide	135	(61)	<b>1,925</b>
HDES-34	34" or 36" Wide	160	(73)	<b>2,495</b>
HDES-54	54" Wide	175	(79)	<b>2,850</b>
HDES-72	72" Wide	180	(82)	<b>4,195</b>
HDES-90	90" Wide	205	(93)	<b>5,100</b>

## MODULAR STAINLESS STEEL BACKS

Up to 12" Width A95037	<b>\$195</b>
Up to 18" Width A95038	<b>325</b>
Up to 36" Width A95039	<b>538</b>
Up to 60" Width A95040	<b>735</b>
Up to 72" Width A95041	<b>998</b>

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 your desired cooking and cooling needs. Rugged stainless steel roller sets are equipped with each drawer for easy gliding operation. Units are fully insulated and wrapped in heavy gauge 304 stainless steel body.

CONTACT FACTORY FOR YOUR SPECIFIC DIMENSIONS AND OPERATIONAL NEEDS.



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

	Model	Width	Ship weight	Lbs. (kg.)	S/S Front	S/S Back
<b>10" High S/S low profile</b>						
	HDL-PBG-11	11" (279)	9	(4)	\$575	\$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
<b>17" High S/S low profile</b>						
	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
<b>22" high S/S backguard</b>						
	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
<b>34" high S/S backguard</b>						
	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
<b>22" high S/S backguard with shelf</b>						
	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
<b>34" high S/S backguard with double shelf</b>						
	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	<b>\$550</b>
Up to 12" Width stainless steel back A95009	<b>488</b>
Up to 24" Width stainless steel back A95010	<b>685</b>
Up to 36" Width stainless steel back A95011	<b>850</b>
Up to 72" Width stainless steel back A95012	<b>975</b>

## MODULAR STAINLESS STEEL BACKS

Up to 12" Width A95037	<b>\$195</b>
Up to 24" Width A95038	<b>325</b>
Up to 36" Width A95039	<b>538</b>
Up to 60" Width A95040	<b>735</b>
Up to 72" Width A95041	<b>998</b>

## OVEN RACKS

Standard Oven A31060	<b>\$295</b>
Convection oven A31062	<b>295</b>

10" Wok ring (Cast Iron) fits all top grates ARR-WOK	<b>\$595</b>
Finishing oven equipped for 650°	<b>2,450</b>

## REAR GAS CONNECTION

3/4" rear gas connection up to 250K BTU's (73kw)	<b>\$895</b>
1-1/4" rear gas connection, up to 1M BTU's (293kw)	<b>895</b>

## STAINLESS STEEL COMMON FRONT LANDING LEDGES

Up to 48" (1219) width	<b>\$795</b>
Up to 60" (1524) width	<b>825</b>
Up to 96" (2438) width	<b>1,295</b>
Up to 108" (2743) width	<b>1,425</b>
Up to 120" (3048) width	<b>1,650</b>

## STAINLESS STEEL INTERIOR ON OPEN CABINET BASE

Up to 18" (475) width	<b>\$895</b>
Up to 36" (914) width	<b>980</b>

## STAINLESS STEEL CENTER SHELF IN CABINET BASE

Up to 18" (475) width	<b>\$498</b>
Up to 36" (914) width	<b>650</b>

## STAINLESS STEEL CABINET BASE DOOR

Up to 24" (610) width each door	<b>\$1,125</b>
Up to 36" (914) width each door	<b>1,450</b>

## CASTERS & LEGS

Plate casters heavy duty 6" High (set of 4) A35117	<b>\$650</b>
Plate casters heavy duty 6" High (set of 6) A35118	<b>998</b>
6" adjustable cone Legs chrome plated (set of 4) A35112	<b>198</b>
4" adjustable brush nickle legs for modular top (set of 4) A35100	<b>195</b>
Welded on 4" legs for modular units (set of 4)	<b>525</b>

## CHAR-BROILERS

Cast-Iron grate, A17050	<b>\$225</b>
Smooth round stainless steel grate A17051	<b>295</b>
Stainless steel radiant, A17053	<b>250</b>

## GRIDDLE TOPS

Grooved griddle plate per linear foot	<b>\$1,750</b>
Chrome griddle plate per linear foot	<b>2,195</b>

## OVERLAPPING GRIDDLE TOPS

Up to 48" Overlapping griddle A92427	<b>\$1,250</b>
Up to 60" Overlapping griddle A92428	<b>1,690</b>
Up to 72" Overlapping griddle A92429	<b>2,690</b>

## FRYER ACCESSORIES

Baskets for models HD17-50 (set of 2) A33000	<b>\$395</b>
Stainless Steel tank cover for HD17-50F A95036	<b>425</b>
Heat lamp for HD17-DS or HD24-DS A65000	<b>1,565</b>
Stainless Steel drain pan 4" deep A31027	<b>798</b>
Stainless Steel vertical Flue Riser, 3"D x 13"W x 33"H A95042	<b>798</b>
Stainless Steel joiner strip A99463	<b>225</b>
Stainless Steel 17" (432) vertical flue riser (no shelf)	<b>798</b>

## PRESSURE REGULATORS

Nat. 3/4" NPT A80110 or LPG 3/4" NPT A80011	<b>\$215</b>
Nat. 1-1/4" NPT A80042 or LPG 1-1/4" NPT A80043	<b>675</b>

## GAS SHUT-OFF VALVES

3/4" NPT Gas shut-off valve A80117	<b>\$190</b>
1-1/4" NPT Gas shut-off valve A80045	<b>375</b>

## QUICK DISCONNECT FLEX HOSE

3/4" x 36" A53202	<b>\$995</b>
3/4" x 48" A53200	<b>1,050</b>
3/4" x 60" A53201	<b>1,195</b>
1-1/4" x 36" A53212	<b>1,450</b>
1-1/4" x 48" A53213	<b>1,650</b>
1-1/4" x 60" A53230	<b>1,750</b>

## HEAVY DUTY RANGE PANELS & BURNERS

Oven interior S/S (Porcelain bottom panel) A95000 (standard)	<b>\$1,395</b>
Oven interior S/S (Porcelain bottom panel) A95013 (convection)	<b>1,395</b>
Cabinet interior S/S bottom panel A95001	<b>895</b>
11"-12" Drip tray S/S open burner A55050	<b>250</b>
17"-24" Drip tray S/S open burner A55051	<b>295</b>
34"-36" Drip tray S/S open burner A55052	<b>450</b>

		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

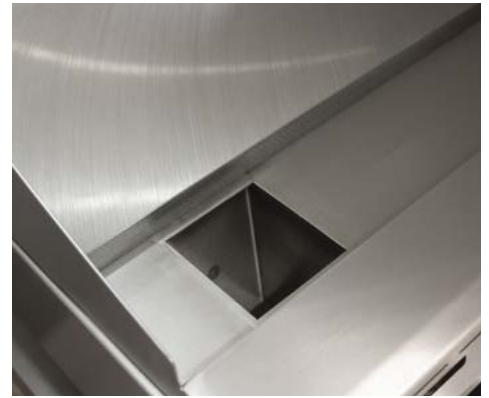
# PROFESSIONAL RESTAURANT RANGES

## STANDARD RANGE FEATURES

- Two piece lift off, easy to clean burners
- 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)		<b>\$4,990</b>
	AR-4-NV	155K (45)	355 (161)		<b>8,640</b>
	AR-4-SB	128K (38)	245 (111)		<b>4,640</b>
	AR-12G-2B	111K (33)	330 (150)		<b>\$6,290</b>
	AR-12G-2B-NV	111K (33)	370 (168)		<b>9,940</b>
	AR-12G-2B-SB	84K (25)	260 (118)		<b>5,940</b>
	AR-24G	67K (20)	345 (156)		<b>\$6,490</b>
	AR-24G-NV	67K (20)	385 (175)		<b>10,140</b>
	AR-24G-SB	40K (12)	275 (125)		<b>6,140</b>
	AR-4-SU	155K (45)	315 (143)		<b>\$6,995</b>
	AR-4-SU-NV	155K (45)	355 (161)		<b>10,645</b>
	AR-4-SU-SB	128K (38)	245 (111)		<b>6,645</b>

Plate casters heavy duty 6" High (set of 4) A35117. **\$650**

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	<b>\$5,990</b>
	AR-30-4B-NV	155K (45)	275	125	<b>9,640</b>
	AR-30-4B-C	158K (46)	400	181	<b>10,440</b>
	AR-30-4B-SB	128K (38)	400	181	<b>5,640</b>
	AR-30-18G-2B	129K (38)	375 (170)		<b>\$7,270</b>
	AR-30-18G-2B-NV	121K (36)	290 (132)		<b>10,920</b>
	AR-30-18G-2B-C	124K (37)	415 (188)		<b>11,720</b>
	AR-30-18G-2B-SB	94K (28)	415 (188)		<b>6,920</b>
	AR-30-30G	85K (25)	390 (177)		<b>\$7,985</b>
	AR-30-30G-NV	77K (23)	305 (138)		<b>11,635</b>
	AR-30-30G-C	80K (24)	430 (195)		<b>12,435</b>
	AR-30-30G-SB	50K (17)	430 (195)		<b>7,635</b>
	AR-30-2WB-2B	163K (48)	360 (163)		<b>\$6,995</b>
	AR-30-2WB-2B-NV	155K (46)	275 (125)		<b>10,645</b>
	AR-30-2WB-2B-C	158K (47)	400 (181)		<b>11,445</b>
	AR-30-2WB-2B-SB	128K (38)	400 (181)		<b>6,645</b>
	AR-30-4-SU	163K (48)	360 (163)		<b>\$7,995</b>
	AR-30-4-SU-NV	155K (46)	275 (125)		<b>11,645</b>
	AR-30-4-SU-C	158K (47)	400 (181)		<b>12,445</b>
	AR-30-4-SU-SB	128K (38)	400 (181)		<b>7,645</b>

Plate casters heavy duty 6" High (set of 4) A35117. **\$650**

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 burners
- 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.	
<b>26½" (673) Wide Oven Opening</b>					
AR-5	195K	(57)	410	186	<b>\$5,700</b>
AR-5-NV	187K	(55)	490	222	<b>9,350</b>
AR-5-C	190K	(56)	490	222	<b>10,150</b>
AR-5-SB	160K	(47)	340	154	<b>5,350</b>
<b>32" (813) Wide Oven Opening</b>					
ARW-36-5	195K	(57)	425	193	<b>\$5,990</b>
ARW-36-5-NV	187K	(55)	505	229	<b>9,640</b>
ARW-36-5-C	190K	(56)	505	229	<b>10,440</b>
ARW-36-5-SB	160K	(47)	355	161	<b>5,640</b>

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. **\$650**

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

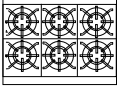
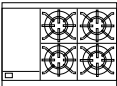
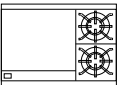


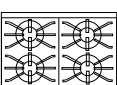
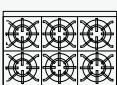


AR-6-C with optional casters and convection base oven.

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)	<b>\$5,750</b>
	AR-6-NV	219K	(64)	490 (222)	<b>9,400</b>
	AR-6-C	222K	(65)	490 (222)	<b>10,200</b>
	AR-6-SB	192K	(56)	340 (154)	<b>5,400</b>
	AR-12G-4B	183K	(54)	425 (193)	<b>\$6,750</b>
	AR-12G-4B-NV	175K	(51)	505 (229)	<b>10,400</b>
	AR-12G-4B-C	178K	(52)	505 (229)	<b>11,200</b>
	AR-12G-4B-SB	148K	(44)	355 (161)	<b>6,400</b>
	AR-24G-2B	139K	(41)	440 (200)	<b>\$6,990</b>
	AR-24G-2B-NV	131K	(39)	520 (236)	<b>10,640</b>
	AR-24G-2B-C	134K	(40)	520 (236)	<b>11,440</b>
	AR-24G-2B-SB	104K	(31)	370 (168)	<b>6,640</b>
	AR-36G	95K	(28)	455 (206)	<b>\$7,500</b>
	AR-36G-NV	87K	(26)	535 (243)	<b>11,150</b>
	AR-36G-C	90K	(27)	535 (243)	<b>11,950</b>
	AR-36G-SB	60K	(18)	385 (175)	<b>7,150</b>
	AR-4B-12RG	183K	(54)	425 (193)	<b>\$7,495</b>
	AR-4B-12RG-NV	175K	(51)	505 (229)	<b>11,145</b>
	AR-4B-12RG-C	178K	(52)	505 (229)	<b>11,945</b>
	AR-4B-12RG-SB	148K	(44)	355 (161)	<b>7,145</b>
	AR-36-4WB	163K	(48)	410 (186)	<b>\$6,780</b>
	AR-36-4WB-NV	155K	(46)	490 (222)	<b>10,430</b>
	AR-36-4WB-C	158K	(47)	490 (222)	<b>11,230</b>
	AR-36-4WB-SB	128K	(38)	340 (154)	<b>6,430</b>
	AR-6-SU	227K	(67)	410 (186)	<b>\$7,995</b>
	AR-6-SU-NV	219K	(65)	490 (222)	<b>11,645</b>
	AR-6-SU-C	222K	(66)	490 (222)	<b>12,445</b>
	AR-6-SU-SB	192K	(57)	340 (154)	<b>7,645</b>

# 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.

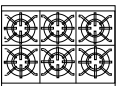
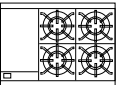
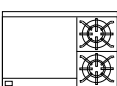
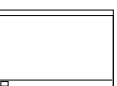

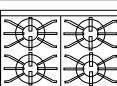
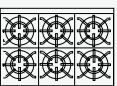
Model	BTU	(Kw)	Lbs (Kg.)		Price
			Lbs	(Kg.)	
	ARW-36-6	227K	(67)	410 (186)	<b>\$5,990</b>
	ARW-36-6-NV	219K	(64)	490 (222)	<b>9,640</b>
	ARW-36-6-C	222K	(65)	490 (222)	<b>10,440</b>
	ARW-36-6-SB	192K	(56)	285 (129)	<b>5,640</b>
	ARW-36-12G-4B	183K	(54)	425 (193)	<b>\$7,270</b>
	ARW-36-12G-4BNV	175K	(51)	505 (229)	<b>10,920</b>
	ARW-36-12G-4BC	178K	(52)	505 (229)	<b>11,720</b>
	ARW-36-12G-4BSB	148K	(44)	300 (136)	<b>6,920</b>
	ARW-36-24G-2B	139K	(41)	440 (200)	<b>\$7,470</b>
	ARW-36-24G-2BNV	131K	(39)	520 (236)	<b>11,120</b>
	ARW-36-24G-2BC	134K	(40)	520 (236)	<b>11,920</b>
	ARW-36-24G-2BSB	104K	(31)	315 (143)	<b>7,120</b>
	ARW-36-36G	95K	(28)	455 (206)	<b>\$7,980</b>
	ARW-36-36G-NV	87K	(26)	535 (243)	<b>11,630</b>
	ARW-36-36G-C	90K	(27)	535 (243)	<b>12,430</b>
	ARWV36-36G-SB	60K	(18)	330 (150)	<b>7,630</b>
	ARW-36-4B-12RG	183K	(54)	425 (193)	<b>\$7,995</b>
	ARW-36-4B-12RG-NV	175K	(51)	505 (229)	<b>11,645</b>
	ARW-36-4B-12RG-C	178K	(52)	505 (229)	<b>12,445</b>
	ARW-36-4B-12RG-SB	148K	(44)	300 (136)	<b>7,645</b>
	ARW-36-4WB	163K	(48)	410 (186)	<b>\$7,295</b>
	ARW-36-4WB-NV	155K	(46)	490 (222)	<b>10,945</b>
	ARW-36-4WB-C	158K	(47)	490 (222)	<b>11,745</b>
	ARW-36-4WB-SB	128K	(38)	285 (129)	<b>6,945</b>
	ARW-36-6-SU-WB	227K	(67)	410 (186)	<b>\$8,500</b>
	ARW-36-6-SU-WB-NV	219K	(65)	490 (222)	<b>12,150</b>
	ARW-36-6-SU-WB-C	222K	(66)	490 (222)	<b>12,950</b>
	ARW-36-6-SU-WB-SB	192K	(57)	285 (129)	<b>8,150</b>

Plate casters heavy duty 6" High (set of 4) A35117. **\$650**  
 To reverse Raised Griddle from right side to left side **1,795**

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 innovation or convection)
- 1 oven rack for Standard & Innovation 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 Innovation 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" Innovation Oven Left (1) Storage Base Right.
- "CL-SBR" = (1) 26-1/2" Convection Oven Left (1) Storage Base Right.
- "NN" = (2) Innovation 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 back

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)	<b>\$9,600</b>
AR-8-126L-SBR	291K	(86)	(570)	(259)	<b>9,250</b>
AR-8-NVL-SBR	283K	(83)	(680)	(308)	<b>12,900</b>
AR-8-CL-SBR	286K	(84)	(570)	(259)	<b>13,700</b>
AR-8-NN	310K	(91)	(530)	(240)	<b>16,900</b>
AR-8-DSB	256K	(75)	(460)	(209)	<b>8,900</b>
AR-12G-6B	266K	(78)	(615)	(279)	<b>\$11,598</b>
AR-12G-6B-126L-SBR	247K	(73)	(585)	(265)	<b>11,248</b>
AR-12G-6B-NVL-SBR	239K	(70)	(695)	(315)	<b>14,898</b>
AR-12G-6B-CL-SBR	242K	(71)	(585)	(265)	<b>15,698</b>
AR-12G-6B-NN	266K	(78)	(545)	(247)	<b>18,898</b>
AR-12G-6B-DSB	212K	(62)	(475)	(215)	<b>10,898</b>
AR-24G-4B	222K	(65)	(630)	(286)	<b>\$11,500</b>
AR-24G-4B-126L-SBR	203K	(60)	(590)	(268)	<b>11,150</b>
AR-24G-4B-NVL-SBR	195K	(57)	(710)	(322)	<b>14,800</b>
AR-24G-4B-CL-SBR	198K	(58)	(590)	(268)	<b>15,600</b>
AR-24G-4B-NN	222K	(65)	(560)	(254)	<b>18,800</b>
AR-24G-4B-DSB	168K	(49)	(490)	(222)	<b>10,800</b>
AR-36G-2B	178K	(52)	(645)	(293)	<b>\$12,000</b>
AR-36G-2B-126L-SBR	159K	(47)	(605)	(274)	<b>11,650</b>
AR-36G-2B-NVL-SBR	151K	(44)	(725)	(329)	<b>15,300</b>
AR-36G-2B-CL-SBR	154K	(45)	(605)	(274)	<b>16,100</b>
AR-36G-2B-NN	178K	(52)	(575)	(261)	<b>19,300</b>
AR-36G-2B-DSB	124K	(37)	(505)	(229)	<b>11,300</b>
AR-48G	134K	(40)	(660)	(299)	<b>\$13,500</b>
AR-48G-126L-SBR	115K	(34)	(620)	(281)	<b>13,150</b>
AR-48G-NVL-SBR	107K	(31)	(740)	(336)	<b>16,800</b>
AR-48G-CL-SBR	110K	(32)	(620)	(281)	<b>17,600</b>
AR-48G-NN	134K	(40)	(590)	(268)	<b>20,800</b>
AR-48G-DSB	80K	(24)	(520)	(236)	<b>12,800</b>
AR-4B-24RG	222K	(65)	(630)	(286)	<b>\$13,580</b>
AR-4B-24RG-126L-SBR	203K	(60)	(590)	(268)	<b>13,230</b>
AR-4B-24RG-NVL-SBR	195K	(57)	(710)	(322)	<b>16,880</b>
AR-4B-24RG-CL-SBR	198K	(58)	(590)	(268)	<b>17,680</b>
AR-4B-24RG-NN	222K	(65)	(560)	(254)	<b>20,880</b>
AR-4B-24RG-DSB	168K	(49)	(490)	(222)	<b>12,880</b>
AR-8-SU	310K	(91)	(630)	(286)	<b>\$13,900</b>
AR-8-SU-126L-SBR	291K	(86)	(590)	(268)	<b>13,550</b>
AR-8-SU-NVL-SBR	283K	(83)	(710)	(322)	<b>17,200</b>
AR-8-SU-CL-SBR	286K	(84)	(590)	(268)	<b>18,000</b>
AR-8-SU-NN	310K	(91)	(560)	(254)	<b>21,200</b>
AR-8-SU-DSB	256K	(75)	(490)	(222)	<b>13,200</b>

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

**\$650**

To reverse Raised Griddle from right side to left side

**1,795**

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)	<b>9,950</b>
AR-10-NVL-126R	382K	(113)	(745)	(338)	<b>13,600</b>
<b>AR-10-NVL-SBR</b>	347K	(102)	(660)	(300)	<b>13,250</b>
AR-10-NN	374K	(110)	(785)	(356)	<b>17,250</b>
AR-10-CL-126R	385K	(113)	(745)	(338)	<b>14,400</b>
<b>AR-10-CL-SBR</b>	350K	(103)	(660)	(300)	<b>14,050</b>
AR-10-CC	380K	(112)	(785)	(356)	<b>18,850</b>
AR-10-126L-SBR	355K	(104)	(620)	(281)	<b>9,600</b>
AR-10-DSB	320K	(94)	(535)	(243)	<b>9,250</b>
<hr/>					
AR-12G-8B	346K	(101)	(720)	(327)	<b>11,990</b>
AR-12G-8B-NVL-126R	338K	(100)	(760)	(345)	<b>15,640</b>
<b>AR-12G-8B-NVL-SBR</b>	303K	(89)	(675)	(306)	<b>15,290</b>
AR-12G-8B-NN	330K	(97)	(800)	(363)	<b>19,290</b>
AR-12G-8B-CL-126R	341K	(100)	(760)	(345)	<b>16,440</b>
<b>AR-12G-8B-CL-SBR</b>	306K	(90)	(675)	(306)	<b>16,090</b>
AR-12G-8B-CC	336K	(99)	(800)	(363)	<b>20,890</b>
AR-12G-8B-126L-SBR	311K	(91)	(635)	(288)	<b>11,640</b>
AR-12G-8B-DSB	276K	(81)	(550)	(249)	<b>11,290</b>
<hr/>					
AR-24G-6B	302K	(89)	(735)	(333)	<b>11,500</b>
AR-24G-6B-NVL-126R	294K	(86)	(775)	(351)	<b>15,150</b>
<b>AR-24G-6B-NVL-SBR</b>	259K	(76)	(690)	(313)	<b>14,800</b>
AR-24G-6B-NN	286K	(84)	(815)	(370)	<b>18,800</b>
AR-24G-6B-CL-126R	297K	(87)	(775)	(351)	<b>15,950</b>
<b>AR-24G-6B-CL-SBR</b>	262K	(77)	(690)	(313)	<b>15,600</b>
AR-24G-6B-CC	292K	(86)	(815)	(370)	<b>20,400</b>
AR-24G-6B-126L-SBR	267K	(79)	(650)	(295)	<b>11,150</b>
AR-24G-6B-DSB	232K	(68)	(565)	(256)	<b>10,800</b>
<hr/>					
AR-36G-4B	258K	(76)	(750)	(340)	<b>12,500</b>
AR-36G-4B-NVL-126R	250K	(74)	(790)	(358)	<b>16,150</b>
<b>AR-36G-4B-NVL-SBR</b>	215K	(63)	(705)	(320)	<b>15,800</b>
AR-36G-4B-NN	242K	(71)	(830)	(376)	<b>19,800</b>
AR-36G-4B-CL-126R	253K	(74)	(790)	(358)	<b>16,950</b>
<b>AR-36G-4B-CL-SBR</b>	218K	(64)	(705)	(320)	<b>16,600</b>
AR-36G-4B-CC	248K	(73)	(830)	(376)	<b>21,400</b>
AR-36G-4B-126L-SBR	223K	(66)	(665)	(302)	<b>12,150</b>
AR-36G-4B-DSB	188K	(55)	(580)	(263)	<b>11,800</b>
<hr/>					
AR-48G-2B	214K	(63)	(765)	(347)	<b>12,998</b>
AR-48G-2B-NVL-126R	206K	(61)	(805)	(365)	<b>16,648</b>
<b>AR-48G-2B-NVL-SBR</b>	171K	(51)	(720)	(327)	<b>16,298</b>
AR-48G-2B-NN	198K	(58)	(845)	(383)	<b>20,298</b>
AR-48G-2B-CL-126R	209K	(61)	(805)	(365)	<b>17,448</b>
<b>AR-48G-2B-CL-SBR</b>	174K	(51)	(720)	(327)	<b>17,098</b>
AR-48G-2B-CC	204K	(60)	(845)	(383)	<b>21,898</b>
AR-48G-2B-126L-SBR	179K	(53)	(680)	(308)	<b>12,648</b>
AR-48G-2B-DSB	144K	(43)	(595)	(270)	<b>12,298</b>

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)	<b>13,950</b>
AR-60G-NVL-126R	162K	(48)	(820)	(372)	<b>17,600</b>
AR-60G-NVL-SBR	127K	(38)	(735)	(333)	<b>17,250</b>
AR-60G-NN	154K	(46)	(860)	(390)	<b>21,250</b>
AR-60G-CL-126R	165K	(49)	(820)	(372)	<b>18,400</b>
AR-60G-CL-SBR	130K	(38)	(735)	(333)	<b>18,050</b>
AR-60G-CC	160K	(47)	(860)	(390)	<b>22,850</b>
AR-60G-126L-SBR	135K	(40)	(695)	(315)	<b>13,600</b>
AR-60G-DSB	100K	(29)	(610)	(277)	<b>13,250</b>



AR-6B-24RG	302K	(89)	(795)	(361)	<b>11,998</b>
AR-6B-24RG-NVL-126R	294K	(87)	(835)	(379)	<b>15,648</b>
AR-6B-24RG-NVL-SBR	259K	(76)	(750)	(340)	<b>15,298</b>
AR-6B-24RG-NN	286K	(84)	(875)	(397)	<b>19,298</b>
AR-6B-24RG-CL-126R	297K	(87)	(835)	(379)	<b>16,448</b>
AR-6B-24RG-CL-SBR	262K	(77)	(750)	(340)	<b>16,098</b>
AR-6B-24RG-CC	292K	(86)	(875)	(397)	<b>20,898</b>
AR-6B-24RG-126L-SBR	267K	(79)	(710)	(322)	<b>11,648</b>
AR-6B-24RG-DSB	232K	(68)	(625)	(283)	<b>11,298</b>



AR-4B-36RG	258K	(76)	(810)	(367)	<b>15,998</b>
AR-4B-36RG-NVL-126R	250K	(74)	(850)	(385)	<b>19,648</b>
AR-4B-36RG-NVL-SBR	215K	(63)	(765)	(347)	<b>19,298</b>
AR-4B-36RG-NN	242K	(71)	(890)	(404)	<b>23,298</b>
AR-4B-36RG-CL-126R	253K	(74)	(850)	(385)	<b>20,448</b>
AR-4B-36RG-CL-SBR	218K	(64)	(765)	(347)	<b>20,098</b>
AR-4B-36RG-CC	248K	(72)	(890)	(404)	<b>24,898</b>
AR-4B-36RG-126L-SBR	223K	(66)	(725)	(329)	<b>15,648</b>
AR-4B-36RG-DSB	188K	(55)	(640)	(290)	<b>15,298</b>

AR-10-SU	390K	(115)	(825)	(374)	<b>15,998</b>
AR-10-SU-NVL-126R	382K	(112)	(865)	(392)	<b>19,648</b>
AR-10-SU-NVL-SBR	347K	(102)	(780)	(354)	<b>19,298</b>
AR-10-SU-NN	374K	(110)	(905)	(410)	<b>23,298</b>
AR-10-SU-CL-126R	385K	(113)	(865)	(392)	<b>20,448</b>
AR-10-SU-CL-SBR	350K	(103)	(780)	(354)	<b>20,098</b>
AR-10-SU-CC	380K	(112)	(905)	(410)	<b>24,898</b>
AR-10-SU-126L-SBR	355K	(104)	(740)	(336)	<b>15,648</b>
AR-10-SU-DSB	320K	(94)	(655)	(297)	<b>15,298</b>

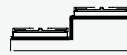
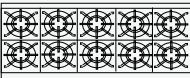


Plate casters heavy duty 6" High (set of 4) A35117. **\$650**  
 To reverse Raised Griddle from right side to left side **1,795**  
 For options and accessories, see page 31

### 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.

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 burners
- 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)	<b>\$12,350</b>
AR-12-NVL-126R	446K	(131)	850	(386)	<b>16,000</b>
AR-12-NVL-SBR	411K	(121)	765	(347)	<b>15,650</b>
AR-12-NN	438K	(129)	890	(404)	<b>19,650</b>
AR-12-CL-126R	449K	(132)	850	(386)	<b>16,800</b>
AR-12-CL-SBR	414K	(122)	765	(347)	<b>16,450</b>
AR-12-CC	444K	(131)	890	(404)	<b>21,250</b>
AR-12-126L-SBR	419K	(123)	725	(329)	<b>12,000</b>
AR-12-DSB	384K	(113)	640	(290)	<b>11,650</b>
AR-12G-10B	410K	(121)	825	(374)	<b>13,980</b>
AR-12G-10B-NVL-126R	402K	(118)	865	(392)	<b>17,630</b>
AR-12G-10B-NVL-SBR	367K	(108)	780	(354)	<b>17,280</b>
AR-12G-10B-NN	394K	(116)	905	(411)	<b>21,280</b>
AR-12G-10B-CL-126R	405K	(119)	865	(392)	<b>18,430</b>
AR-12G-10B-CL-SBR	370K	(109)	780	(354)	<b>18,080</b>
AR-12G-10B-CC	400K	(118)	905	(411)	<b>22,880</b>
AR-12G-10B-126L-SBR	375K	(110)	740	(336)	<b>13,630</b>
AR-12G-10B-DSB	340K	(100)	655	(297)	<b>13,280</b>
AR-24G-8B	366K	(108)	840	(381)	<b>14,470</b>
AR-24G-8B-NVL-126R	358K	(105)	880	(399)	<b>18,120</b>
AR-24G-8B-NVL-SBR	323K	(95)	795	(361)	<b>17,770</b>
AR-24G-8B-NN	350K	(103)	920	(417)	<b>21,770</b>
AR-24G-8B-CL-126R	361K	(106)	880	(399)	<b>18,920</b>
AR-24G-8B-CL-SBR	326K	(96)	795	(361)	<b>18,570</b>
AR-24G-8B-CC	420K	(124)	920	(417)	<b>23,370</b>
AR-24G-8B-126L-SBR	331K	(97)	755	(342)	<b>14,120</b>
AR-24G-8B-DSB	296K	(87)	670	(304)	<b>13,770</b>
AR-36G-6B	322K	(95)	855	(388)	<b>14,690</b>
AR-36G-6B-NVL-126R	314K	(92)	895	(406)	<b>18,340</b>
AR-36G-6B-NVL-SBR	279K	(82)	810	(368)	<b>17,990</b>
AR-36G-6B-NN	306K	(90)	935	(424)	<b>21,990</b>
AR-36G-6B-CL-126R	317K	(93)	895	(406)	<b>19,140</b>
AR-36G-6B-CL-SBR	282K	(83)	810	(368)	<b>18,790</b>
AR-36G-6B-CC	312K	(92)	935	(424)	<b>23,590</b>
AR-36G-6B-126L-SBR	287K	(84)	770	(349)	<b>14,340</b>
AR-36G-6B-DSB	252K	(74)	685	(311)	<b>13,990</b>
AR-48G-4B	278K	(82)	870	(395)	<b>15,500</b>
AR-48G-4B-NVL-126R	270K	(80)	910	(413)	<b>19,150</b>
AR-48G-4B-NVL-SBR	235K	(69)	825	(375)	<b>18,800</b>
AR-48G-4B-NN	262K	(77)	950	(431)	<b>22,800</b>
AR-48G-4B-CL-126R	273K	(80)	910	(413)	<b>19,950</b>
AR-48G-4B-CL-SBR	238K	(70)	825	(375)	<b>19,600</b>
AR-48G-4B-CC	268K	(79)	950	(431)	<b>24,400</b>
AR-48G-4B-126L-SBR	243K	(72)	785	(356)	<b>15,150</b>
AR-48G-4B-DSB	208K	(61)	700	(317)	<b>14,800</b>
AR-60G-2B	234K	(69)	885	(401)	<b>17,500</b>
AR-60G-2B-NVL-126R	226K	(67)	925	(420)	<b>21,150</b>
AR-60G-2B-NVL-SBR	191K	(56)	840	(381)	<b>20,800</b>
AR-60G-2B-NN	218K	(64)	965	(438)	<b>24,800</b>
AR-60G-2B-CL-126R	229K	(67)	925	(420)	<b>21,950</b>
AR-60G-2B-CL-SBR	194K	(57)	840	(381)	<b>21,600</b>
AR-60G-2B-CC	224K	(66)	965	(438)	<b>26,400</b>
AR-60G-2B-126L-SBR	199K	(59)	800	(363)	<b>17,150</b>
AR-60G-2B-DSB	164K	(48)	715	(324)	<b>16,800</b>

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.



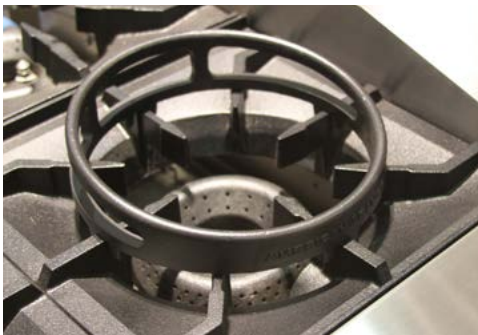
# 72" PROFESSIONAL RESTAURANT RANGES

Two 26½" (673) Wide Oven

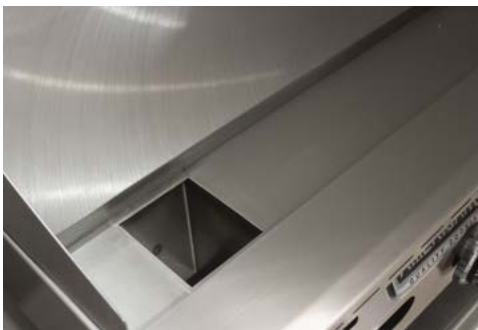


## ERGONOMICALLY DESIGNED KNOBS

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)	<b>18,980</b>
AR-72G-NVL-126R	182K	(54)	940	(426)	<b>22,630</b>
AR-72G-NVL-SBR	147K	(44)	855	(388)	<b>22,280</b>
AR-72G-NN	174K	(51)	980	(444)	<b>26,280</b>
AR-72G-CL-126R	185K	(54)	940	(426)	<b>23,430</b>
AR-72G-CL-SBR	150K	(44)	855	(388)	<b>23,080</b>
AR-72G-CC	180K	(53)	980	(444)	<b>27,880</b>
AR-72G-126L-SBR	155K	(46)	815	(370)	<b>18,630</b>
AR-72G-DSB	120K	(35)	730	(331)	<b>18,280</b>
AR-8B-24RG	366K	(107)	840	(381)	<b>17,900</b>
AR-8B-24RG-NVL-126R	358K	(105)	880	(399)	<b>21,550</b>
AR-8B-24RG-NVL-SBR	323K	(95)	795	(361)	<b>21,200</b>
AR-8B-24RG-NN	350K	(103)	920	(417)	<b>25,200</b>
AR-8B-24RG-CL-126R	361K	(106)	880	(399)	<b>22,350</b>
AR-8B-24RG-CL-SBR	326K	(96)	795	(361)	<b>22,000</b>
AR-8B-24RG-CC	356K	(104)	920	(417)	<b>26,800</b>
AR-8B-24RG-126L-SBR	331K	(97)	830	(376)	<b>17,550</b>
AR-8B-24RG-DSB	296K	(87)	745	(338)	<b>17,200</b>
AR-6B-36RG	322K	(95)	855	(388)	<b>18,350</b>
AR-6B-36RG-NVL-126R	314K	(92)	895	(406)	<b>22,000</b>
AR-6B-36RG-NVL-SBR	279K	(82)	810	(368)	<b>21,650</b>
AR-6B-36RG-NN	306K	(90)	935	(424)	<b>25,650</b>
AR-6B-36RG-CL-126R	317K	(93)	895	(406)	<b>22,800</b>
AR-6B-36RG-CL-SBR	282K	(83)	810	(368)	<b>22,450</b>
AR-6B-36RG-CC	312K	(92)	935	(424)	<b>27,250</b>
AR-6B-36RG-126L-SBR	287K	(84)	845	(383)	<b>18,000</b>
AR-6B-36RG-DSB	252K	(74)	760	(345)	<b>17,650</b>
AR-72-8WB	326K	(96)	810	(367)	<b>14,500</b>
AR-72-8WB-NVL-126R	318K	(94)	850	(386)	<b>18,150</b>
AR-72-8WB-NVL-SBR	283K	(83)	765	(347)	<b>17,800</b>
AR-72-8WB-NN	310K	(93)	890	(404)	<b>21,800</b>
AR-72-8WB-CL-126R	321K	(94)	850	(386)	<b>18,950</b>
AR-72-8WB-CL-SBR	286K	(84)	765	(347)	<b>18,600</b>
AR-72-8WB-CC	316K	(93)	890	(404)	<b>23,400</b>
AR-72-8WB-126L-SBR	291K	(86)	725	(329)	<b>14,150</b>
AR-72-8WB-DSB	256K	(75)	640	(290)	<b>13,800</b>
AR-12-SU	454K	(133)	810	(367)	<b>19,990</b>
AR-12-SU-NVL-126R	446K	(131)	850	(386)	<b>23,640</b>
AR-12-SU-NVL-SBR	411K	(121)	700	(318)	<b>23,290</b>
AR-12-SU-NN	438K	(129)	890	(404)	<b>27,290</b>
AR-12-SU-CL-126R	449K	(132)	850	(386)	<b>24,440</b>
AR-12-SU-CL-SBR	414K	(122)	750	(340)	<b>24,090</b>
AR-12-SU-CC	444K	(130)	890	(404)	<b>28,890</b>
AR-12-SU-126L-SBR	419K	(123)	725	(329)	<b>19,640</b>
AR-12-SU-DSB	384K	(113)	640	(290)	<b>19,290</b>

Plate casters heavy duty 6" High (set of 6) A35118.

To reverse Raised Griddle from right side to left side

For options and accessories, see page 35.

**\$998**

**1,795**

### 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

# GREEN FLAME

## TECHNOLOGY

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 assistant 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.

### 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



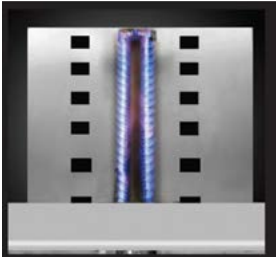
**36" Heavy Duty Restaurant Range**  
with "Green Flame" Technology  
Shown with optional casters and convection oven base.

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

Innovation™ 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 (120 VAC, 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 (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.



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)	<b>\$9,800</b>

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)	<b>\$9,995</b>

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)	<b>\$12,350</b>
ARGF-24G-2B	24" Griddle & 2 Burners	135K	(40)		450	(204)	<b>13,789</b>

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



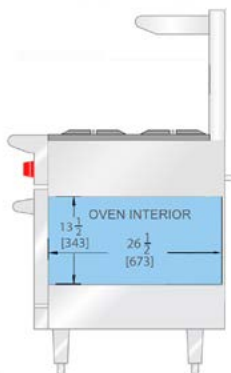
## 48" WIDE HEAVY DUTY RESTAURANT RANGES (TWO - 20" WIDE OVENS)

Model	Description	BTU	(Kw)	Ship Wt	Lbs	Kg.	Price
ARGF-8	8 Burners w/ 2-20" ovens	294K	(86)		580	(263)	<b>\$19,250</b>

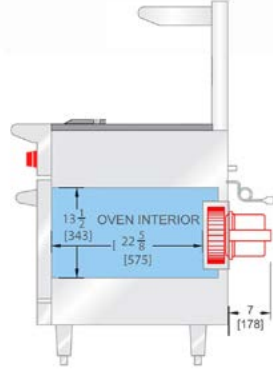
Model ARGF-8  
Shown with optional casters



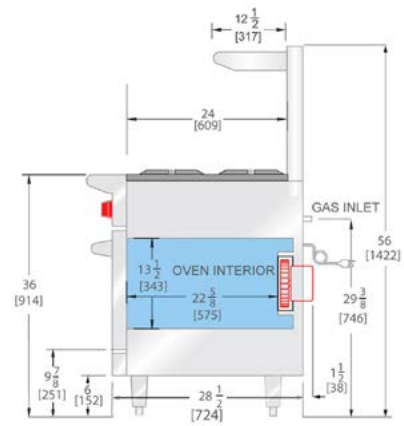
FRONT VIEW



STANDARD OVEN



CONVECTION OVEN BASE



INNOVECTION OVEN BASE



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





## 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)	<b>\$23,350</b>
ARGF-24G-4B-126	24" Griddle & 4 Burners	195K	(57)		626	(284)	<b>19,795</b>
ARGF-36G-2B-126	36" Griddle & 2 Burners	155K	(46)		640	(290)	<b>20,865</b>

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)	<b>\$21,286</b>
ARGF-24G-6B	24" Griddle & 6 Burners	282K	(83)		757	(343)	<b>22,978</b>
ARGF-36G-4B	36" Griddle & 4 Burners	242K	(71)		765	(347)	<b>23,245</b>
ARGF-6B-24RG	6 Burners 24" Raised Griddle	282K	(83)		814	(369)	<b>23,658</b>

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)	<b>\$26,150</b>
ARGF-24G-8B	24" Griddle & 8 Burners	350K	(103)		1075	(488)	<b>26,780</b>
ARGF-36G-6B	36" Griddle & 6 Burners	310K	(91)		1100	(499)	<b>27,189</b>
ARGF-48G-4B	48" Griddle & 4 Burners	270K	(79)		1145	(519)	<b>27,890</b>

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

Plate casters heavy duty 6" High (set of 4) A35117	Add	\$650
Plate casters heavy duty 6" High (set of 6) A35118	Add	998
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 3,650
Double Innovection oven	Add - NN to model #	Add 7,300
Convection oven (L) and standard oven (R)	Add - CL-126R to model #	Add 4,450
Double convection oven	Add - CC to model # (72" units only)	Add 8,900
Innovection oven (L) and storage base (R)	Add - NVL-SBR to model #	Add 3,300
Convection oven (L) with storage base (R)	Add - CL-SBR to model #	Add 4,100

For options and accessories see page 35.

## 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)	<b>\$5,495</b>
ARLB-36-C	(1) 26½" Convection oven	30K	(9)	350	(159)	<b>9,945</b>
ARLB-36-NV	(1) 26½" Innovection oven	27K	(8)	340	(155)	<b>9,145</b>
ARDS-36	(2) 26½" Standard ovens, stacked	70K	(22)	600	(273)	<b>10,695</b>
ARDS-C-126	(1) 26½" Convection & (1) Standard ovens	60K	(18)	700	(318)	<b>15,145</b>
ARDS-NV-126	(1) 26½" Innovection & (1) Standard ovens	54K	(16)	650	(295)	<b>14,345</b>

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).

**\$650**

## 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)	<b>\$2,995</b>
ARCM-36	36"	18"	21½"	1	35K	(11)	149	(68)	<b>3,990</b>
ARCM-48	48"	18"	21½"	2	40K	(12)	188	(85)	<b>4,995</b>
ARCM-60	60"	18"	21½"	2	55K	(17)	224	(102)	<b>6,595</b>
ARCM-72	72"	18"	21½"	2	70K	(21)	280	(127)	<b>7,980</b>
ARCM-84	84"	18"	21½"	3	75K	(22)	300	(136)	<b>10,975</b>

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 **\$365**      36" (914) A31012 **\$495**      48" (1219) A31013 **\$525**  
60" (1524) A31014 **\$598**      72" (1829) A31037 **\$650**      84" (2134) A31038 **\$725**

## 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)	<b>\$3,998</b>
ARSM-36	36"	18"	21½"	1	35K	(11)	200	(91)	<b>4,798</b>

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"	173/4"	2	36K	(11)	200	(91)	<b>\$4,998</b>

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 **\$495**

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) **\$525** per set - 60" (1524) 72" (1829) & 84" (2134) **\$598** per set

Factory installed to range and crated **\$1,250**

Counter top Installation, leg kit **\$450**

Range mount kit, to instal ARCM onto an AR range **\$495**

One point gas connection 3/4" from ARCM to AR range **\$795**, 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 valve
- 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)		<b>\$14,450</b>
ARLM-2	52"	37"	58"	4	80K	(23)	1240	(562)		<b>28,880</b>

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).

**\$650**



## 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 up
- Heavy duty reversible cast iron top grates
- Stainless steel pilots for each burner. One manual gas control valve per burner
- 6" stub back is standard on radiant broiler ranges
- 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	Standard oven	87K	(26)	400	(181)	<b>\$9,985</b>
	AR-2RB-NV	Innovection oven	87K	(26)	400	(181)	<b>13,635</b>
	AR-2RB-SB	Storage base	60K	(18)	400	(181)	<b>9,635</b>
	AR-3RB	Standard oven	125K	(37)	570	(259)	<b>\$10,985</b>
	AR-3RB-NV	Innovection oven	117K	(35)	570	(259)	<b>14,635</b>
	AR-3RB-C	Convection oven	120K	(36)	570	(259)	<b>15,435</b>
	AR-3RB-SB	Storage base	90K	(27)	570	(259)	<b>10,635</b>
	AR-4RB-126L-SBR	(1) 26 1/2" Standard oven left & Storage base right	155K	(46)	640	(290)	<b>\$14,985</b>
	AR-4RB-NVL-SBR	(1) 26 1/2" Innovection oven left & Storage base right	147K	(44)	640	(290)	<b>18,635</b>
	AR-4RB-CL-SBR	(1) 26 1/2" Convection oven left & Storage base right	150K	(44)	640	(290)	<b>19,435</b>
	AR-4RB-DSB	All Storage base	120K	(36)	640	(290)	<b>14,635</b>
	AR-5RB-126L-120R	(1) 26 1/2" Standard oven left & (1) 20" Standard oven right	212K	(62)	790	(358)	<b>\$20,950</b>
	AR-5RB-NVL-120R	(1) 26 1/2" Innovection oven left & (1) 20" Standard oven right	204K	(60)	790	(358)	<b>24,600</b>
	AR-5RB-CL-120R	(1) 26 1/2" Convection oven left & (1) 20" Standard oven right	207K	(61)	790	(358)	<b>25,400</b>
	AR-5RB-DSB	All Storage base	150K	(44)	790	(358)	<b>20,250</b>
	AR-6RB-226	(2) 26 1/2" Standard ovens	250K	(73)	1100	(499)	<b>\$22,850</b>
	AR-6RB-NVL-126R	(1) 26 1/2" Innovection oven left & (1) Standard oven right	242K	(71)	1100	(499)	<b>26,500</b>
	AR-6RB-NN	(2) 26 1/2" Innovection ovens	234K	(69)	1100	(499)	<b>30,150</b>
	AR-6RB-CL-126R	(1) 26 1/2" Convection oven left & (1) Standard oven right	245K	(72)	1100	(499)	<b>27,300</b>
	AR-6RB-CC	(2) 26 1/2" Convection ovens	240K	(71)	1100	(499)	<b>31,750</b>
	AR-6RB-126L-SBR	(1) Standard Oven left & (1) Storage Base base right	215K	(63)	1100	(499)	<b>22,500</b>

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. **\$650**

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, Innovection 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 valve
- One oven rack for each standard oven
- One oven rack for each Innovection 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 Innovection / 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 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

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	<b>\$3,890</b>	<b>\$835</b>	<b>\$310</b>
36" Range	<b>4,385</b>	<b>1,098</b>	<b>455</b>
48" Range	<b>7,598</b>	<b>1,195</b>	<b>525</b>
60" Range	<b>8,285</b>	<b>1,310</b>	<b>585</b>
72" Range	<b>9,995</b>	<b>1,445</b>	<b>698</b>

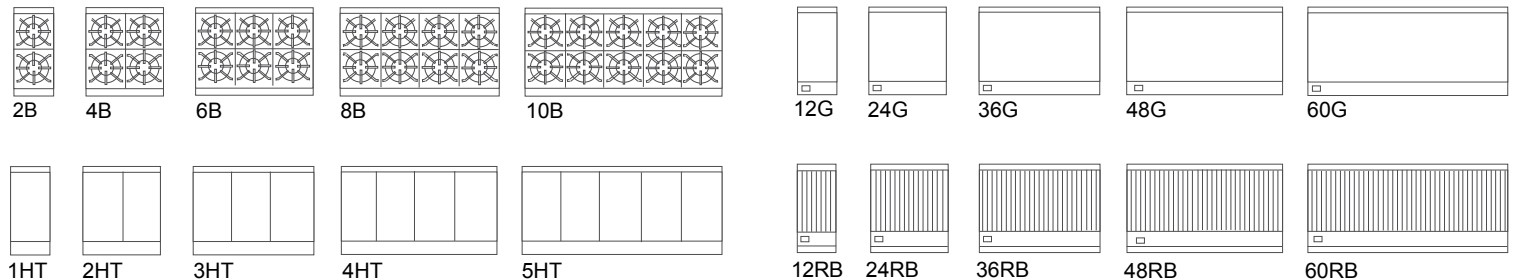
### SELECTION EXAMPLE

72" Range	72" Base	<b>\$9,995</b>	
Radiant Broiler	24" RB	<b>4,898</b>	
Griddle	24" G	<b>2,889</b>	
Open Burner	24" B	<b>2,198</b>	
72" High Riser	72"	<b>1,445</b>	
48" Shelf	48"	<b>525</b>	
<b>TOTAL</b>		<b>\$21,950</b>	

### 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	<b>\$1,398</b>	4B	<b>\$2,198</b>	6B	<b>\$2,995</b>	8B	<b>\$3,985</b>	10B	<b>\$5,398</b>
Griddle section	12G	<b>2,195</b>	24G	<b>2,889</b>	36G	<b>3,998</b>	48G	<b>4,998</b>	60G	<b>6,775</b>
Hot Top	1HT	<b>1,995</b>	2HT	<b>2,795</b>	3HT	<b>3,750</b>	4HT	<b>4,890</b>	5HT	<b>6,298</b>
Radiant Broiler	12RB	<b>3,965</b>	24RB	<b>4,898</b>	36RB	<b>6,598</b>	48RB	<b>7,660</b>	60RB	<b>9,650</b>

### TOP CONFIGURATION CHART



### OVEN BASE OPTIONS

Plate Casters heavy duty 6" High (set of 4) A35117	Add	<b>\$650</b>	Convection oven Add - C to model #	Add	<b>\$4,450</b>
Plate Casters heavy duty 6" High (set of 6) A35118	Add	<b>998</b>	Convection oven (Left) Add - CL to model #	Add	<b>4,450</b>
26½" oven & storage base Add -126L-SBR to model #	Deduct	<b>350</b>	Convection oven (Right) Add - CR to model #	Add	<b>4,450</b>
Double storage base Add - DSB to model #	Deduct	<b>700</b>	Double Convection Add - CC to model #	Add	<b>8,390</b>
Innovection oven Add - NV to model #	Add	<b>3,475</b>	Innovection oven with storage base Add - NSB to model #	Add	<b>3,125</b>
Innovection oven (Left) Add - NVL to model #	Add	<b>3,475</b>	Convection oven with storage base Add - CSB to model #	Add	<b>4,150</b>
Innovection oven (Right) Add - NVR to model #	Add	<b>3,475</b>			
Double Innovection Add - NN to model #	Add	<b>6,950</b>			

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



ARSD-6062-BL



ARSD-606-BL

## 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)	<b>\$25,980</b>		
ARSD-6062-BL	Brick Lined Double Deck	78" (1635)	48" (1210)	72" (1829)	8	200K	(59)	3000	(1360)	<b>51,960</b>		
A-600	Single Deck	78" (1635)	48" (1210)	64" (1626)	4	100K	(30)	1300	(591)	<b>21,990</b>		
A-602	Double Deck	78" (1635)	48" (1210)	72" (1829)	8	200K	(59)	2600	(1182)	<b>43,980</b>		

Sample color chips **\$75**

Color porcelain doors **\$1,799**

Single deck oven plate casters heavy duty 6" High (set of 4) A35126 **\$1,250**  
 Double deck oven plate casters heavy duty 6" High (set of 4) A35128 **\$1,250**

### 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 burners.
- 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 safety.

### 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 each  
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 up
- 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 reflector 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 maintenance
- 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 valve

### CONVECTION OVENS

- Snorkel design for optimal efficiency
- 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 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 (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 **\$188**
- Wok burner head A14042 **188**

### WOK RING

- Wok ring cast iron ARRWOK **\$595**

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

- To replace 2 open burners (Add HT to model #) **A17008 \$980**
- To replace 2 open burners (Add FT to model #) **A92422 2,998**

### MOTOR & TRANSFORMER

- 220 VAC motor and transformer A37820 **\$1,550**

### SEISMIC LEGS

- Set of 4 A34110 **\$725**

### QUICK DISCONNECTS

- 3/4" x 36" Quick Disconnect w/restraining device A53202 **\$995**
- 3/4" x 48" Quick Disconnect w/restraining device A53200 **1,050**
- 3/4" x 60" Quick Disconnect w/restraining device A53201 **1,195**

### SHUT-OFF VALVE

- 3/4" NPT gas shut-off for Range A80117 **\$190**

### PLATE CASTERS

- Plate Casters heavy duty 6" High (set of 4) A35117 **\$650**
- Plate Casters heavy duty 6" High (set of 6) A35118 **998**

### EXTRA OVEN RACKS

- 20" oven rack A31086 **\$275**
- 26½" oven rack (Specify if Std./NV A31025 or conv. A31006) **285**
- 32" oven rack (Specify if Std./NV A31031 or conv. A31030) **285**

### RADIANT BROILER GRATES

- 4-bar fish grates 3" x 21" double sided A17002 each **\$110**

### RANGE GRIDDLES (Manual control is standard)

- Grooved griddle Add - **GG** to model # per linear foot **\$1,795**
- Chrome griddle top ad - **CT** to model # per linear foot **1,998**
- Removable griddle plate 12" x 24" section **1,295**
- Removable griddle plate 24" x 24" section **1,980**
- For 1" thick griddle plate 12" wide **550**
- For 1" thick griddle plate 24" wide **695**
- For 1" thick griddle plate 36" wide **875**
- For 1" thick griddle plate 48" wide **998**
- For 1" thick griddle plate 60" wide **1,150**
- For 1" thick griddle plate 72" wide **1,375**

### THERMOSTATIC CONTROL GRIDDLES PLATES

- 12" & 18" Griddle **\$1,398** ● 48" Griddle **\$2,688**
- 24" & 30" Griddle **1,598** ● 60" Griddle **3,998**
- 36" Griddle **1,998** ● 72" Griddle **4,550**

### UPGRADES FOR S/S CABINET BASE RANGES

#### CABINET SIZES

- 12"-18" S/S 1-door **\$990** ● S/S Interior **\$900** ● S/S shelf **\$590**
- 24" S/S 1-door **1,150** ● S/S Interior **1,250** ● S/S shelf **700**
- 36" S/S 2-doors **1,450** ● S/S Interior **1,590** ● S/S shelf **890**

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

- |       | STUB   | RISER | RISER        | RISER & SHELVES |  |
|-------|--------|-------|--------------|-----------------|--|
| ● 24" | 6"-N/C | 11"   | <b>\$825</b> | 17"             | <b>\$990</b> 35" Double Shelves <b>\$1,195</b> |
| ● 36" | 6"-N/C | 11"   | <b>1,075</b> | 17"             | <b>1,290</b> 35" Double Shelves <b>1,990</b>   |
| ● 48" | 6"-N/C | 11"   | <b>1,335</b> | 17"             | <b>1,650</b> 35" Double Shelves <b>2,398</b>   |
| ● 60" | 6"-N/C | 11"   | <b>1,550</b> | 17"             | <b>1,898</b> 35" Double Shelves <b>2,650</b>   |
| ● 72" | 6"-N/C | 11"   | <b>1,998</b> | 17"             | <b>1,990</b> 35" Double Shelves <b>3,550</b>   |

### INSTALLATION CLEARANCE

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

### TECHNICAL DATA

- Manifold Pressure: 5.0" w.c. Natural Gas
- Manifold size: 3/4" NPT 10.0" w.c. Propane Gas

# 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 45° built-in cove back provides highly efficient air flow pattern for fast & even cooking

## STANDARD FEATURES!

- Standard depth Majestic smooth flow system powered by 75,000 BTU
- Bakery depth Majestic smooth flow system powered by 90,000 BTU
- Electric units, combined with motor, electric rating is 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 & easy
- 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 45° built-in cove back provides highly efficient air flow pattern for fast & even cooking



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		Ship Weight		Price
					BTU (Kw)	Lbs (Kg)			
MSD-1	Single Deck, standard depth manual controls & solid doors	40" (1016)	38" (965)	68" (1727)	75K (22)	550 (250)			<b>\$8,450</b>
MSD-2	Double Deck, standard depth manual controls & solid doors	40" (1016)	38" (965)	68" (1727)	150K (44)	1100 (500)			<b>16,950</b>
M-1	Single Deck, bakery depth manual controls & solid doors	40" (1016)	46" (1168)	68" (1727)	90K (27)	640 (291)			<b>11,650</b>
M-2	Double Deck, manual Double Deck, bakery depth	40" (1016)	46" (1168)	68" (1727)	180K (53)	1280 (582)			<b>22,995</b>

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)		<b>\$8,450</b>
MSDE-2	Double Deck, standard depth electric & solid doors	40" (1016)	38" (965)	76" (1943)	(24)	1100 (500)		<b>16,950</b>
ME-1	Single Deck, bakery depth electric & solid doors	40" (1016)	46" (1168)	64" (1625)	(12)	640 (291)		<b>11,650</b>
ME-2	Double Deck bakery depth electric & solid doors	40" (1016)	46" (1168)	76" (1943)	(24)	1280 (581)		<b>22,995</b>

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 **\$650**
- Glass door on (Left) - GL on (Right) - GR each Add **1,250**
- Double glass doors - GG per set Add **2,500**
- Stacking kit for double oven w/casters each A37800 **1,075**
- B-Type hood vent adapter for single deck A37801 **695**
- B-Type hood vent adapter for double deck A37804 **975**
- 208/240 VAC motor and transformer, gas units only A37820 **1,550**
- Oven racks: Standard depth A31082 **295**
- Oven racks: Bakery depth Series A31000 **295**
- One point gas connection for double deck ovens A23059 **695**
- S/S enclosed back A37835 **750**

## COOLING / STORAGE RACKS

- Standard depth, (5 racks with 2 support guides) A37808 **\$1,265**
- Bakery depth (5 racks with 2 support guides) A37803 **1,265**

## SINGLE DECK S/S STAND KIT (Includes)

- Standard depth, S/S 4 legs, bottom shelf & 4 - 6" adjustable cone legs A37811 **898**
- Bakery depth, S/S 4 legs, bottom shelf & 4 - 6" adjustable cone legs A37802 **898**



\*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 housing
- ETL approved construction
- 20 micron filter provides best filtration characteristics
- Stainless steel oil flow tubes directly cleans oil into fryer baskets
- Interlock shuts off pump when door is open
- 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 properly installed for safe operation
- Stainless steel pre-strainer increases pump and filter performance
- 400°F continuous rating high performance
- Stainless steel filter housings for daily economy or heavy traffic weekends
- Oil constantly flowing thru 20 micron filters insures that all particles in oil are removed and oil is as fresh in the evening as it was in the morning
- Filtering oil constantly expense filters life
- 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" (394)	30 1/4" (768)	453/4" (1162)	120K (36)	14" x 14" (356 x 356)	3		195	(88)	<b>\$11,500</b>
AFM-85 75 lbs. - 85 lbs. (35-43)	Full size large S/S fry pot 4 tube	19 1/2" (485)	34 1/4" (870)	453/4" (1162)	160K (47)	18" x 18" (457 x 457)	4		240	(109)	<b>15,500</b>

Plate casters heavy duty 6" high set of 4 A35117 **\$650**

Filter Tube: 20 Micron

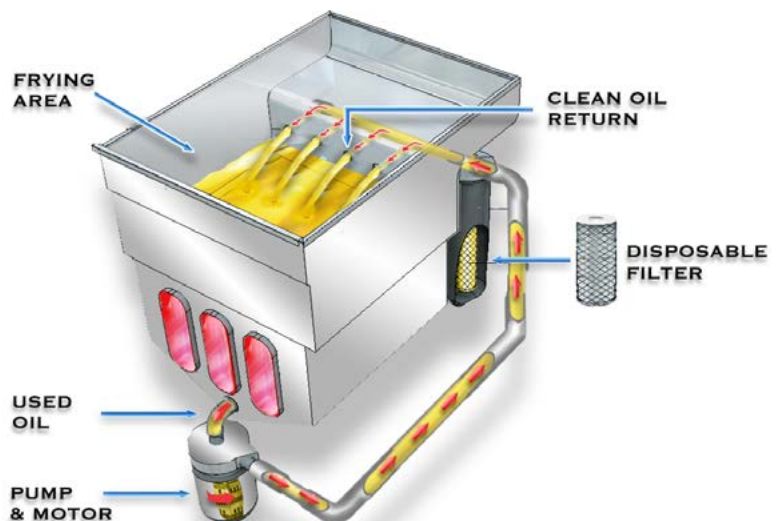
(6) pack A16018 **\$288**

(15) pack A16015 **\$495**

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)	<b>\$3,905</b>
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)	<b>7,985</b>
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)	<b>4,998</b>
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)	<b>9,550</b>
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)	<b>7,850</b>
AF-75	Full size large S/S pot	80	42	160K	(47)	19 1/2" (495)	343/4" (870)	18" x 18" (457) x (457)	4	198	(90)	<b>6,750</b>
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)	<b>2,995</b>

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 **\$650**

High efficiency Energy Star unit



## FRYER ACCESSORIES

Baskets for AFCT-15 each	A33004	<b>\$195</b>	S/S splash guard, AF-25 LT.	A99197	<b>\$385</b>
Baskets for AF-25 & AF-35/50 (set of 2)	A33000	<b>395</b>	S/S splash guard, AF-25 RT.	A99198	<b>385</b>
Baskets for AF-75. (set of 2)	A33001	<b>535</b>	S/S splash guard, AF-35/50 LT.	A99251	<b>385</b>
Manifold gas shut-off valve (3/4" NPT)	A80117	<b>190</b>	S/S splash guard, AF-35/50 RT.	A99252	<b>385</b>
S/S joiner strip, AF-25	A99397	<b>185</b>	S/S splash guard, AF-75 LT.	A99342	<b>385</b>
S/S joiner strip, AF-35/50	A99412	<b>185</b>	S/S splash guard, AF-75 RT.	A99343	<b>385</b>
S/S joiner strip, AF-75	A99413	<b>185</b>	Heat lamp for model #AF-DS, S/S work top/side tray.	A65000	<b>1,565</b>
S/S tank lid, AF-25	A99456	<b>380</b>	3/4" x 36" Quick Disconnect w/restraining device.	A53202	<b>995</b>
S/S tank lid, AF-35/50	A99415	<b>380</b>	3/4" x 48" Quick Disconnect w/restraining device.	A53200	<b>1,050</b>
S/S tank lid, AF-75	A99458	<b>380</b>	3/4" x 60" Quick Disconnect w/restraining device.	A53201	<b>1,195</b>



\*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

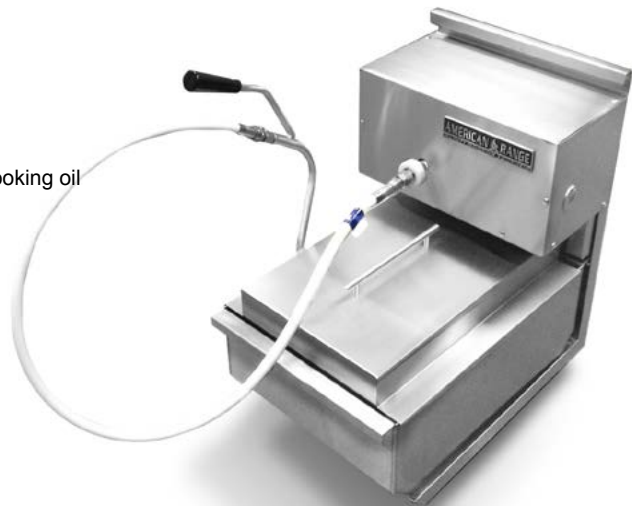
Model	Description	Gas Output	BTU	(Kw)	Ship Weight	Lbs	(Kg)	Price	S/S STANDS	Model	Lbs. (Kg)	Price
AFCT-15	Gas Countertop Fryer		30K	(8)		95	(43)	<b>\$4,285</b>	ETSTS-15	70 (32)	<b>\$798</b>	

Crated dimensions: 23"D(584) X 16"W(406) X 26"H(660)  
 Stainless steel fryer vat cover A99907 **\$380**

# 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 results
- Features a unitized stainless steel frame
- Welded stainless steel pan with integrated handles for easy removal and cleaning
- Rugged 1/3 HP UL and NSF approved motor and gear pump designed for long life
- 1/2 inch diameter Teflon lined, nylon braided hoses with UL and NSF approvals
- Unique nozzle design reducing splashing while providing spray to help wash fryer tank walls during filtering



## PORTABLE FRYER FILTRATION SYSTEMS

Model	Description	Voltage	Ship Wt	Lbs	(Kg)	Price
ARPF5-35/50	Portable fryer filtration systems	120V		120	55	<b>\$7,800</b>
ARPF5-85	Portable fryer filtration systems	120V		140	64	<b>9,300</b>

Filter pads (30 per case) A16096 (ARPF5-35/50)  
 Filter pads (30 per case) A16095 (ARPF5-80)

**\$580**  
**680**

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 tube 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)	<b>\$4,495</b>

Crated dimensions: 32"D (813) X 19"W (483) X 44" H (1118)  
Stainless steel fryer basket vat/cover A99456 **\$216**

Plate casters heavy duty 6" High (set of 4) A35117 **\$650**

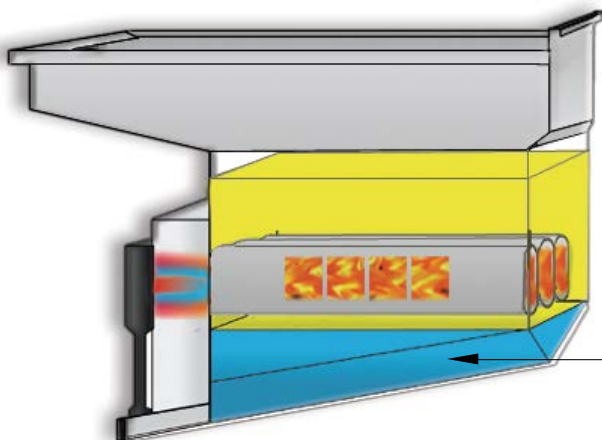
## COOL ZONE

- 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 ups
- 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)	<b>\$19,500</b>

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

A99844  
GBUES-36  
A35119

**\$1,258**  
**1,495**  
**650**

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)	<b>\$31,995</b>

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

A99844  
A35117

**\$1,258**  
**650**

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)	<b>\$25,950</b>
AGBU-3-NV	36"	333/4"	61"	4	123K	(36)	780	(353)	<b>29,850</b>
AGBU-3-C	36"	333/4"	61"	4	126K	(37)	790	(358)	<b>30,990</b>
AGBU-3-SB	36"	333/4"	61"	4	96K	(28)	490	(222)	<b>24,950</b>

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

A99844  
A35117

**\$1,258**  
**650**

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)	<b>\$28,900</b>
AGBU-WO-4-NV	36"	333/4"	73"	4	123K	(36)	880	(399)	<b>32,900</b>
AGBU-WO-4-C	36"	333/4"	73"	4	126K	(37)	890	(404)	<b>33,900</b>
AGBU-WO-4-SB	36"	333/4"	73"	4	96K	(28)	595	(270)	<b>27,900</b>

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

A99844  
A35117

**\$1,258**  
**650**

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 grates 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 zones
- 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

## S/S STANDS

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)	<b>\$22,900</b>	RWCSS-36	54 (25)	<b>\$1,998</b>
Stainless Steel lift-up hood, spring loaded, removable for easy cleaning										Add	<b>\$9,890</b>	Stem casters 6" High (set of 4) A35119	<b>\$650</b>

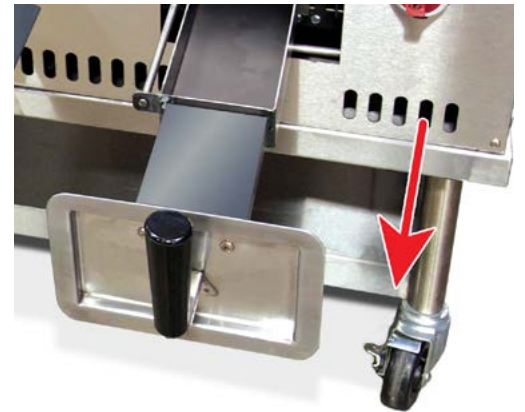
Other sizes are available, please contact the factory.  
Hood is optional



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 warpage
- High BTU for even heat distribution sears in flavor and assures fast & efficient cooking
- 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	S/S STANDS			
											Model	Lbs.	(Kg)	Price
ADJ-24	24"	28½"	17"	4	80K	(23)	260	(118)	<b>\$6,850</b>	DJS-24	47	(21)	<b>\$1,050</b>	
ADJ-30	30"	28½"	17"	5	100K	(29)	300	(136)	<b>7,398</b>	DJS-30	50	(23)	<b>1,350</b>	
ADJ-36	36"	28½"	17"	6	120K	(35)	350	(159)	<b>8,500</b>	DJS-36	54	(25)	<b>1,450</b>	
ADJ-48	48"	28½"	17"	8	160K	(47)	440	(200)	<b>11,500</b>	DJS-48	72	(33)	<b>1,750</b>	
ADJ-60	60"	28½"	17"	10	200K	(59)	560	(254)	<b>12,250</b>	DJS-60	99	(45)	<b>2,150</b>	
ADJ-72	72"	28½"	17"	12	240K	(70)	650	(295)	<b>15,750</b>	DJS-72	110	(50)	<b>2,650</b>	

4" adjustable brush nickle legs (set of 4) A35100 **\$195**. 60" & 72" models require (set of 6) A35101 **\$289**  
 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 \$650**  
 Stem casters 6" high (set of 6) **A35120 998**



ADJF-24  
 Shown with optional Casters.

## ADJUSTABLE TOP RADIANT BROILERS WITH CABINET BASE

- Stainless steel rugged exterior cabinet on all floor models
- 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 warpage
- 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	<b>\$9,895</b>	
ADJF-30	30"	28½"	36"	5	100K	(29)	1	375	(170)	Included	<b>11,500</b>	
ADJF-36	36"	28½"	36"	6	120K	(35)	1	425	(193)	Included	<b>12,980</b>	
ADJF-48	48"	28½"	36"	8	160K	(47)	2	530	(240)	Included	<b>15,000</b>	
ADJF-60	60"	28½"	36"	10	200K	(59)	2	660	(300)	Included	<b>17,950</b>	
ADJF-72	72"	28½"	36"	12	240K	(70)	2	775	(352)	Included	<b>20,980</b>	

Plate casters heavy duty 6" high (set of 4) A35117 **\$650**. 72" models require (set of 6) A35118 **\$998**.  
 6", 8" & 10" deep landing ledge \$295 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**

## S/S STANDS

Model	Lbs.	(Kg)	Price
QESS-30	70	(32)	<b>\$1,550</b>
QESS-36	82	(37)	<b>1,900</b>
QESS-48	95	(43)	<b>2,195</b>
QESS-60	102	(46)	<b>2,495</b>

## MESQUITE WOOD-FIRED CHAR-BROILERS

Model	W	D	H	Burner	BTU	(Kw)	Ship Wt	Lbs	(Kg.)	Price
AMSQ-30	30"	27"	18"	1	30K	(9)		300	(136)	<b>\$12,500</b>
AMSQ-36	36"	27"	18"	1	30K	(9)		345	(157)	<b>14,250</b>
AMSQ-48	48"	27"	18"	1	30K	(9)		405	(184)	<b>15,850</b>
AMSQ-60	60"	27"	18"	2	60K	(18)		455	(206)	<b>19,980</b>

S/S back splash guards: AMSQ-30 **\$898** AMSQ-36 **\$998** AMSQ-48 **\$1,298** AMSQ-60 **\$1,498**  
 Counter top installation, 4" S/S welded legs Add **\$750** to list price. For 60" unit Add **\$998**.  
 Crated Dimensions: Height 37" (660) x Depth 41" (914) x Width Add 8" (127) to broiler width.

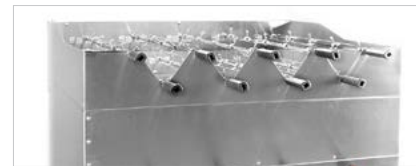
Stem casters 6" high (set of 4) A35119 **\$650**  
 Stem casters 6" high (set of 6) A35120 **998**



## 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.

AHS-4836  
Shown with optional  
stand & casters.



AHSR-48 Rotisserie style top.

## S/S STANDS

Model	Lbs.	(Kg)	Price
HESS-4827	50	(23)	<b>\$2,350</b>
HESS-6027	57	(26)	<b>2,950</b>
HESS-4836	65	(30)	<b>2,950</b>
HESS-6036	80	(36)	<b>3,595</b>

Includes 7 rods w/spits & stand.  
 Includes 9 rods w/spits & stand.

Stem casters 6" high (set of 4) A35119 **\$650**  
 Stem casters 6" high (set of 6) A35120 **998**

## HORIZONTAL CHICKEN BROILERS

Model	W	D	H	Burners	BTU	(Kw)	Ship Weight	Lbs	(Kg.)	Price
AHS-4827	48"	27"	22"	4	160K	(47)		270	(122)	<b>\$8,950</b>
AHS-6027	60"	27"	22"	5	200K	(59)		370	(168)	<b>11,500</b>
AHS-4836	48"	36"	22"	4	160K	(47)		300	(136)	<b>11,998</b>
AHS-6036	60"	36"	22"	5	200K	(59)		400	(181)	<b>14,998</b>
AHSR-48	48"	36"	36"	4	160K	(47)		400	(181)	<b>23,998</b>
AHSR-60	60"	36"	36"	5	200K	(59)		500	(227)	<b>28,998</b>

Spit fork, 2 prong, stainless steel Add **\$115**. A31015  
 Spit fork, double 2 prong, stainless steel Add **\$135**. A31016  
 Split rod and handle only Add **\$175** A31101  
 Spit rod assembly complete with handle and prongs Add **\$650**. 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



# PROFESSIONAL CHAR-ROCK & RADIANT BROILERS

## CHAR-ROCK BROILERS

Chose of 3 grate patterns, you can customize your American Range broilers specifically to you cooking needs (Optional, call factory for pricing)



### Round Rod

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



### 9 Bar Grates

Cast iron grates for all types of meat (A17010)



### 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)	<b>\$2,685</b>	ESS-14	39 (18)	<b>\$670</b>
AECB-24	24"	24"	13 1/4"	2	70K	(20)		169	(77)	<b>3,450</b>	ESS-24	47 (21)	<b>945</b>
AECB-34	34"	24"	13 1/4"	3	105K	(30)		259	(118)	<b>4,595</b>	ESS-34	50 (23)	<b>965</b>
AECB-36	36"	24"	13 1/4"	3	105K	(30)		327	(148)	<b>4,995</b>	ESS-36	67 (30)	<b>1,390</b>
AECB-44	44"	24"	13 1/4"	4	140K	(41)		411	(187)	<b>6,390</b>	ESS-44	80 (36)	<b>1,240</b>
AECB-48	48"	24"	13 1/4"	4	140K	(41)		465	(211)	<b>6,895</b>	ESS-48	102 (46)	<b>1,495</b>
AECB-54	54"	24"	13 1/4"	5	175K	(51)		540	(245)	<b>7,380</b>	ESS-54	115 (52)	<b>1,530</b>
AECB-60	60"	24"	13 1/4"	5	175K	(51)		600	(272)	<b>8,695</b>	ESS-60	125 (57)	<b>1,850</b>
AECB-64	64"	24"	13 1/4"	6	210K	(62)		667	(302)	<b>9,890</b>	ESS-64	137 (62)	<b>1,695</b>
AECB-72	72"	24"	13 1/4"	6	210K	(62)		740	(336)	<b>11,995</b>	ESS-72	150 (68)	<b>2,195</b>
AECB-74	74"	24"	13 1/4"	7	245K	(75)		820	(372)	<b>12,995</b>	ESS-74	165 (75)	<b>2,535</b>
AECB-84	84"	24"	13 1/4"	8	280K	(82)		910	(413)	<b>13,995</b>	ESS-84	181 (82)	<b>2,875</b>

4" adjustable brush nickle legs (set of 4) A35100 **\$195**. 60" - 84" models require (set of 6) A35101 **\$289**  
 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 **\$650**  
 Stem casters 6" high (set of 6) A35120 **998**



\*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-up
- 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)	<b>\$2,150</b>	ESS-12	35 (16)	<b>\$665</b>
AERB-18	18"	30"	10"	2	30K	(9)		127	(58)	<b>2,985</b>	ESS-18	39 (18)	<b>750</b>
AERB-24	24"	30"	10"	4	60K	(18)		193	(88)	<b>3,998</b>	ESS-24	47 (21)	<b>945</b>
AERB-30	30"	30"	10"	5	75K	(22)		240	(109)	<b>5,290</b>	ESS-30	50 (23)	<b>1,158</b>
AERB-36	36"	30"	10"	6	90K	(26)		272	(123)	<b>5,575</b>	ESS-36	54 (25)	<b>1,390</b>
AERB-48	48"	30"	10"	8	120K	(35)		355	(161)	<b>7,250</b>	ESS-48	72 (33)	<b>1,495</b>
AERB-60	60"	30"	10"	10	150K	(44)		380	(172)	<b>8,990</b>	ESS-60	99 (45)	<b>1,850</b>
AERB-72	72"	30"	10"	12	180K	(53)		420	(190)	<b>11,995</b>	ESS-72	110 (50)	<b>2,195</b>

4" adjustable brush nickle legs (set of 4) A35100 **\$195**. 60" & 72" models require (set of 6) A35101 **\$289**  
 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 **\$650**  
 Stem casters 6" high (set of 6) A35120 **998**



ARRB-24

## HEAVY DUTY RADIANT BROILERS

- 14 gauge all welded heavy duty reinforced fire box
- 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-up
- Heavy duty reversible cast iron 3" x 21" top grates
- Cast in grease trough allows excess fat to flow to grease gutter minimizing flare up
- 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)	<b>\$4,595</b>	ESS-12	35 (16)	<b>\$665</b>
ARRB-24	24"	29"	10"	4		60K (18)		210	(95)	<b>4,995</b>	ESS-24	47 (21)	<b>945</b>
ARRB-30	30"	29"	10"	5		75K (22)		250	(113)	<b>5,900</b>	ESS-30	50 (23)	<b>1,158</b>
ARRB-36	36"	29"	10"	6		90K (26)		285	(129)	<b>6,350</b>	ESS-36	54 (25)	<b>1,390</b>
ARRB-48	48"	29"	10"	8		120K (35)		363	(165)	<b>8,500</b>	ESS-48	72 (33)	<b>1,495</b>
ARRB-60	60"	29"	10"	10		150K (44)		400	(181)	<b>10,990</b>	ESS-60	99 (45)	<b>1,850</b>
ARRB-72	72"	29"	10"	12		180K (53)		560	(254)	<b>13,998</b>	ESS-72	110 (50)	<b>2,195</b>

4" adjustable brush nickle legs (set of 4) A35100 **\$195**. 60" & 72" models require (set of 6) A35101 **\$289**

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

Stem casters 6" high (set of 4) A35119 **\$650**  
 Stem casters 6" high (set of 6) A35120 **998**





# 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 skewers

### HEAVY DUTY SHISH KEBOB BROILERS

Model	W	D	H	# Burners	Gas Output	BTU (Kw)	Ship Weight	Lbs	(kg)	Price
ARKB-24	24"	25"	11 1/4"	4		120K (35)	200	(91)		<b>\$7,490</b>
ARKB-30	30"	25"	11 1/4"	5		150K (44)	230	(104)		<b>8,250</b>
ARKB-36	36"	25"	11 1/4"	6		180K (53)	320	(145)		<b>9,675</b>
ARKB-48	48"	25"	11 1/4"	8		240K (71)	360	(163)		<b>12,900</b>
ARKB-60	60"	25"	11 1/4"	10		300K (88)	400	(181)		<b>14,850</b>
ARKB-72	72"	25"	11 1/4"	12		360K (106)	440	(200)		<b>17,900</b>
ARKB-84	84"	25"	11 1/4"	14		420K (123)	480	(218)		<b>22,980</b>

### S/S STANDS

Model	Lbs. (Kg)	Price
KBES-24	47 (21)	<b>\$945</b>
KBES-30	50 (23)	<b>1,158</b>
KBES-36	54 (25)	<b>1,390</b>
KBES-48	72 (33)	<b>1,495</b>
KBES-60	99 (45)	<b>1,850</b>
KBES-72	110 (50)	<b>2,195</b>
KBES-84	125 (57)	<b>2,350</b>

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

Stem casters 6" high (set of 4) A35119 **\$650**  
Stem casters 6" high (set of 6) A35120 **998**

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
ARKB-24-R	30"	25"	15"	8	<b>\$18,970</b>
ARKB-30-R	36"	25"	15"	10	<b>21,630</b>
ARKB-36-R	42"	25"	15"	12	<b>24,575</b>
ARKB-48-R	54"	25"	15"	18	<b>30,490</b>
ARKB-60-R	66"	25"	15"	24	<b>35,500</b>
ARKB-72-R	78"	25"	15"	28	<b>41,700</b>
ARKB-84-R	90"	25"	15"	33	<b>51,940</b>

### S/S STANDS

Model	Lbs. (Kg)	Price
KBES-24-R	47 (21)	<b>\$945</b>
KBES-30-R	50 (23)	<b>1,158</b>
KBES-36-R	54 (25)	<b>1,390</b>
KBES-48-R	72 (33)	<b>1,495</b>
KBES-60-R	99 (45)	<b>1,850</b>
KBES-72-R	110 (50)	<b>2,195</b>
KBES-84-R	125 (57)	<b>2,350</b>

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

Stem casters 6" high (set of 4) A35119 **\$650**  
Stem casters 6" high (set of 6) A35120 **998**



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)	<b>\$18,950</b>
HD45-RGBSH	45"	27 1/2"	27"	7		175K (51)	600 (272)	<b>19,990</b>

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

## S/S STANDS

Model	Lbs (Kg.)	Price
RGBSH-ES-36	54 (25)	<b>\$1,895</b>
RGBSH-ES-48	68 (31)	<b>2,150</b>

Stem casters 6" High (set of 4) A35119 **\$650**  
 Cabinet base option Add **1,695** to stand pricing

# 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)	<b>\$11,950</b>
HD34-CRBR-O	36"	31"	36"	3		90K (27)	500 (227)	<b>15,950</b>

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

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

## S/S STANDS

Model	Lbs (Kg.)	Price
CRBR-ES-36	54 (25)	<b>\$1,895</b>
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Stem casters 6" High (set of 4) A35119

# PROFESSIONAL GRIDDLES

## CUSTOMIZE YOUR GRIDDLE



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



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

### THERMOSTATIC CONTROL GRIDDLES, 1" THICK 24" DEEP PLATE COOKING SURFACE

Model	W	D	H	# Burners	Gas Output	BTU (Kw)	Ship Weight	Lbs	(kg)	Price	S/S STANDS Model	Lbs. (Kg)	Price
CTG-24	24"	34"	10½"	2		60K (18)		260	(118)	\$4,580	CTGS-24	47 (21)	\$1,390
CTG-36	36"	34"	10½"	3		90K (26)		365	(166)	6,390	CTGS-36	54 (25)	1,490
CTG-48	48"	34"	10½"	4		120K (35)		465	(211)	8,495	CTGS-48	72 (33)	1,695
CTG-60	60"	34"	10½"	5		150K (44)		565	(256)	9,890	CTGS-60	99 (45)	1,850
CTG-72	72"	34"	10½"	6		180K (53)		650	(295)	12,550	CTGS-72	110 (50)	2,295

4" adjustable brush nickle legs (set of 4) A35100 \$195. 60" & 72" models require (set of 6) A35101 \$289

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 \$650  
Stem casters 6" high (set of 6) A35120 998

#### 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 efficiency, 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.) **\$2,195**  
12" high S/S splash back Add - SG to model #. (Per lineal ft.) **595**  
Side splash guards 12" tapered to 4" (Right or left) each. **595**

Grooved griddle top Add - GG to model #. (Per lineal ft.) **\$1,750**  
8" or 10" deep front landing ledge Add - LL to model # (Per lineal ft.) **495**  
Larger capacity grease can. **495**



\*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	\$2,150	AETG-12	\$3,100	12"	30"	10½"	1	30K	(9)	100	(45)	ESS-12	35	(16)	\$665	
AEMG-24	2,695	AETG-24	4,285	24"	30"	10½"	2	60K	(18)	200	(91)	ESS-24	50	(23)	945	
AEMG-36	3,495	AETG-36	5,650	36"	30"	10½"	3	90K	(26)	300	(136)	ESS-36	65	(30)	1,390	
AEMG-48	4,685	AETG-48	7,180	48"	30"	10½"	4	120K	(35)	400	(181)	ESS-48	80	(36)	1,495	
AEMG-60	5,890	AETG-60	9,598	60"	30"	10½"	5	150K	(44)	500	(227)	ESS-60	97	(44)	1,850	
AEMG-72	6,985	AETG-72	11,975	72"	30"	10½"	6	180K	(53)	600	(272)	ESS-72	110	(50)	2,195	

4" adjustable brush nickle legs (set of 4) A35100 \$195. 60" & 72" models require (set of 6) A35101 \$289

Stem casters 6" high (set of 4) A35119 \$650  
Stem casters 6" high (set of 6) A35120 998

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

Model	W	D	H	# Burners	Gas Output	BTU	(Kw)	Ship Weight	Lbs	(Kg)	Price	S/S STANDS		
Model	Lbs.	(Kg)	Price	Model	Lbs.	(Kg)	Price							
ACCG-12	12"	24"	10½"	1		20K	(6)	100	(45)	\$1,795	CCGS-12	35	(16)	\$550
ACCG-24	24"	24"	10½"	2		40K	(12)	205	(93)	2,495	CCGS-24	47	(21)	830
ACCG-36	36"	24"	10½"	3		60K	(18)	305	(139)	2,995	CCGS-36	54	(25)	1,195
ACCG-48	48"	24"	10½"	4		80K	(23)	365	(166)	3,995	CCGS-48	72	(33)	1,350
ACCG-60	60"	24"	10½"	5		100K	(29)	500	(227)	4,895	CCGS-60	99	(45)	1,650

4" adjustable brush nickle legs (set of 4) A35100 \$195.

Stem casters 6" high (set of 4) A35119 \$650

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	<b>\$2,150</b>	ARTG-12	<b>\$3,100</b>	12"	30"	10½"	1	30K	(9)		100	(45)	ESS-12	35 (16)	<b>\$665</b>
ARMG-24	<b>2,695</b>	ARTG-24	<b>4,285</b>	24"	30"	10½"	2	60K	(18)		220	(100)	ESS-24	47 (21)	<b>945</b>
ARMG-36	<b>3,495</b>	ARTG-36	<b>5,650</b>	36"	30"	10½"	3	90K	(26)		273	(124)	ESS-36	54 (25)	<b>1,390</b>
ARMG-48	<b>4,185</b>	ARTG-48	<b>7,180</b>	48"	30"	10½"	4	120K	(35)		365	(166)	ESS-48	72 (33)	<b>1,495</b>
ARMG-60	<b>5,890</b>	ARTG-60	<b>9,598</b>	60"	30"	10½"	5	150K	(44)		500	(227)	ESS-60	99 (45)	<b>1,850</b>
ARMG-72	<b>6,995</b>	ARTG-72	<b>11,975</b>	72"	30"	10½"	6	180K	(53)		600	(272)	ESS-72	110 (50)	<b>2,195</b>

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	<b>\$2,650</b>	ARTG-112	<b>\$3,600</b>	12"	30"	10½"	1	30K	(9)		114	(52)	ESS-12	35 (16)	<b>\$665</b>
ARMG-124	<b>3,350</b>	ARTG-124	<b>4,950</b>	24"	30"	10½"	2	60K	(18)		254	(115)	ESS-24	47 (21)	<b>945</b>
ARMG-136	<b>4,895</b>	ARTG-136	<b>6,650</b>	36"	30"	10½"	3	90K	(26)		343	(156)	ESS-36	54 (25)	<b>1,390</b>
ARMG-148	<b>5,280</b>	ARTG-148	<b>8,275</b>	48"	30"	10½"	4	120K	(35)		438	(199)	ESS-48	72 (33)	<b>1,495</b>
ARMG-160	<b>6,970</b>	ARTG-160	<b>10,680</b>	60"	30"	10½"	5	150K	(44)		600	(272)	ESS-60	99 (45)	<b>1,850</b>
ARMG-172	<b>8,195</b>	ARTG-172	<b>13,175</b>	72"	30"	10½"	6	180K	(53)		700	(318)	ESS-72	110 (50)	<b>2,195</b>

4" adjustable brush nickle legs (set of 4) A35100 **\$195**. 60" & 72" models require (set of 6) A35101 **\$289**  
 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 **\$650**  
 Stem casters 6" high (set of 6) A35120 **998**

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
ARTGG-24	24"	30"	10½"	2		60K (18)		254 (115)	<b>\$7,998</b>
ARTGG-36	36"	30"	10½"	3		90K (26)		344 (156)	<b>9,998</b>
ARTGG-48	48"	30"	10½"	4		120K (35)		438 (199)	<b>13,890</b>
ARTGG-60	60"	30"	10½"	5		150K (44)		600 (272)	<b>18,500</b>

## S/S STANDS

Model	Lbs. (Kg)	Price
TGGS-24	47 (21)	<b>\$1,050</b>
TGGS-36	54 (25)	<b>1,450</b>
TGGS-48	72 (33)	<b>1,750</b>
TGGS-60	99 (45)	<b>2,150</b>

4" adjustable brush nickle legs (set of 4) A35100 **\$195**. 60" model require (set of 6) A35101 **\$289**

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

Stem casters 6" high (set of 4) A35119 **\$650**  
Stem casters 6" high (set of 6) A35120 **998**



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
SAG-24	24"	30"	14"	2		48K (14)		260 (118)	<b>\$6,595</b>
SAG-36	36"	30"	14"	3		72K (21)		365 (166)	<b>9,395</b>
SAG-48	48"	30"	14"	4		96K (28)		465 (211)	<b>11,500</b>
SAG-60	60"	30"	14"	5		120K (35)		564 (256)	<b>13,600</b>
SAG-72	72"	30"	14"	6		144K (42)		650 (295)	<b>16,895</b>

## S/S STANDS

Model	Lbs. (Kg)	Price
SAGS-24	47 (21)	<b>\$1,050</b>
SAGS-36	54 (25)	<b>1,450</b>
SAGS-48	72 (33)	<b>1,750</b>
SAGS-60	99 (45)	<b>2,150</b>
SAGS-72	110 (50)	<b>2,650</b>

Chrome finish griddle top Add - CT to model #. (Per 12" section). **\$1,313**  
Partial or all grooving Add - GG to model #. (Per 12" section). **1,195**

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

Stem casters 6" high (set of 4) A35119 **\$650**  
Stem casters 6" high (set of 6) A35120 **998**

# 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

## 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)	<b>\$2,695</b>	ESTY-24	47 (21)	<b>\$1,050</b>
ARTY-36	36"	28"	10 1/2"	1		30K (9)		300	(136)	<b>3,895</b>	ESTY-36	54 (25)	<b>1,450</b>
ARTY-48	48"	28"	10 1/2"	1		30K (9)		365	(166)	<b>5,250</b>	ESTY-48	72 (33)	<b>1,750</b>
ARTY-60	60"	28"	10 1/2"	1		30K (9)		450	(204)	<b>6,395</b>	ESTY-60	99 (45)	<b>2,150</b>
ARTY-72	72"	28"	10 1/2"	1		30K (9)		550	(250)	<b>8,500</b>	ESTY-72	110 (50)	<b>2,650</b>

Stainless steel all welded 1/2" griddle splash (24" - **\$350**) (36" - **\$450**) (48" - **\$550**) (60" - **\$750**) (72" - **\$950**)

4" adjustable brush nickle legs (set of 4) A35100 **\$195**. 60" model require (set of 6) A35101 **\$289**

Extra burner **\$1,100** each. Add XT to model #

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

Chrome griddle plate Add - CT to model **\$1,998** 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 **\$650**

Stem casters 6" high (set of 6) A35120 **998**



\*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	\$3,995	AR24-12TG2OB	\$5,890	24"	30"	10"	3	94K	(28)	289	(131)		ESS-24	47	(21)	\$945
AR36-24G2OB	4,870	AR36-24TG2OB	7,250	36"	30"	10"	4	124K	(36)	360	(164)		ESS-36	54	(25)	1,390
AR48-36G2OB	5,475	AR48-36TG2OB	8,588	48"	30"	10"	5	154K	(45)	527	(239)		ESS-48	72	(33)	1,495
AR60-48G2OB	6,895	AR60-48TG2OB	10,780	60"	30"	10"	6	184K	(54)	787	(357)		ESS-60	99	(45)	1,850
AR72-60G2OB	9,580	AR72-60TG2OB	12,955	72"	30"	10"	7	214K	(63)	954	(432)		ESS-72	110	(50)	2,195
AR84-72G2OB	10,950	AR84-72TG2OB	14,745	84"	30"	10"	8	244K	(72)	1137	(516)		ESS-84	125	(57)	2,875

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 \$195. 60", 72" & 84" models require (set of 6) A35101 \$289  
**For Reverse configuration call factory for pricing.**

Stem casters 6" high (set of 4) A35119 \$650  
 Stem casters 6" high (set of 6) A35120 998

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

## 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



ARGB-36



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)		\$4,998	ESS-24	47	(21)	\$945
ARGB-36	36"	32"	16"	3		60K	(18)	430	(195)		5,985	ESS-36	54	(25)	1,390
ARGB-48	48"	32"	16"	4		80K	(23)	550	(249)		7,938	ESS-48	72	(33)	1,495
ARGB-60	60"	32"	16"	5		100K	(29)	750	(340)		10,690	ESS-60	99	(45)	1,850

6" cone legs (set of 4) A35112 \$198. 60" model require (set of 6) legs A35113 \$298.

Stem casters 6" high (set of 4) A35119 \$650  
 Stem casters 6" high (set of 6) A35120 998

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





# PROFESSIONAL HOT PLATES



ARHP-36-6

## 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

## 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)	<b>\$1,050</b>
ARHP-12-2	12"	30"	10"	2	64K (19)	95 (43)	<b>1,395</b>
ARHP-24-2	24"	18"	10"	2	64K (19)	95 (43)	<b>1,588</b>
ARHP-24-4	24"	30"	10"	4	128K (38)	145 (66)	<b>2,150</b>
ARHP-36-3	36"	18"	10"	3	96K (28)	115 (52)	<b>2,498</b>
ARHP-36-5	36"	30"	10"	5	160K (47)	210 (95)	<b>2,765</b>
ARHP-36-6	36"	30"	10"	6	192K (56)	210 (95)	<b>2,765</b>
ARHP-48-4	48"	18"	10"	4	128K (38)	140 (64)	<b>3,325</b>
ARHP-48-8	48"	30"	10"	8	256K (75)	270 (122)	<b>3,995</b>
ARHP-60-10	60"	30"	10"	10	320K (94)	325 (147)	<b>5,850</b>

## S/S STANDS

Model	Lbs.	(Kg)	Price
Must use model ESS-12 or larger			
ESS-12	35	(16)	<b>\$665</b>
ESS-24-2	40	(18)	<b>845</b>
ESS-24	47	(21)	<b>945</b>
ESS-36-3	45	(20)	<b>898</b>
ESS-36	54	(25)	<b>1,390</b>
ESS-36	54	(25)	<b>1,390</b>
ESS-48-4	50	(23)	<b>998</b>
ESS-48	72	(33)	<b>1,495</b>
ESS-60	99	(45)	<b>1,850</b>

4" adjustable brush nickle legs (set of 4) A35100 **\$195**. 60" model require (set of 6) A35101 **\$289**.  
 Saute burner head A14022 **\$188**. Wok burner head A14042 **\$188**.


Stem casters 6" high (set of 4) A35119 **\$650**  
 Stem casters 6" high (set of 6) A35120 **998**

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



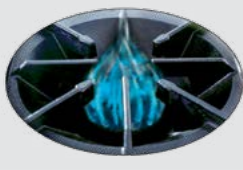
ALL PURPOSE



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)	<b>\$2,085</b>
SUHP-24-4	24"	30"	14"	4	128K (38)	210 (95)	<b>3,298</b>
SUHP-36-6	36"	30"	14"	6	192K (56)	355 (161)	<b>4,775</b>
SUHP-48-8	48"	30"	14"	8	256K (75)	380 (172)	<b>6,550</b>

## S/S STANDS

Model	Lbs.	(Kg)	Price
ESS-12	35	(16)	<b>\$665</b>
ESS-24	47	(21)	<b>945</b>
ESS-36	54	(25)	<b>1,390</b>
ESS-48	72	(33)	<b>1,495</b>

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 **\$650**  
 Stem casters 6" high (set of 6) A35120 **998**

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)	<b>\$1,795</b>
SPSH-18-2	18"	42"	18"	3-ring		180K (53)		230 (104)	<b>4,595</b>

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 **\$650**

## 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)	<b>\$1,795</b>
ARSP-18-2	18"	42"	24"	3-Ring		180K (53)		235 (107)	<b>4,595</b>
ARSP-J	18"	21"	24"	Jet		125K (37)		134 (61)	<b>2,495</b>
ARSP-J-2	18"	42"	24"	Jet		250K (73)		235 (107)	<b>5,980</b>

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 **\$650**



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)	<b>\$2,695</b>

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 **\$650**



**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)	<b>\$2,695</b>
ARWR-J16	18"	20"	36"	Jet		125K (37)		120 (54)	<b>2,780</b>

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 **\$650**



**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)	<b>\$7,450</b>

Crated dimensions: 33"D x 24"W x 38"H.

Plate casters heavy duty 6" high set of 4 A35117 **\$650**



AMBG-48  
Shown with optional casters

**THICK STEEL  
PLATE TOP**

## MONGOLIAN BARBECUE GRILLS

- Heavy duty stainless steel radius rail
- 10 gauge all welded body construction
- Unique flame distribution
- 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)	<b>\$24,980</b>
AMBG-42	1/2"	42"	50"	36"	1		125K	(37)		500	(227)	<b>\$31,950</b>
AMBG-48	1/2"	48"	56"	36"	1		125K	(37)		692	(314)	<b>\$39,875</b>
AMBG-54	3/4"	54"	62"	36"	1		160K	(47)		785	(356)	<b>\$47,900</b>
AMBG-60	3/4"	60"	68"	36"	1		160K	(47)		850	(385)	<b>\$52,500</b>

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 **\$650**



\*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)	<b>\$16,385</b>

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 **\$1,495**  
Plate casters 6" high (set of 4) A35117 **\$650**

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)	<b>\$30,995</b>

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 **\$650**

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)	<b>\$43,885</b>

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 **\$650**

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 recovery
- Spit receptacle located in grease free area for easy maintenance
- Manifold pre-assembled in factory for quick and easy installation on site
- Casters included and factory-installed at no extra cost on all ACB-7 & 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	<b>Add</b>	<b>\$1,795</b>	Spit fork single 2 prong, Stainless Steel. A31015.	<b>\$115</b>
Stainless steel side access door moved to left side. ACB-7	<b>Add</b>	<b>2,375</b>	Spit fork double 2 prong, Stainless Steel. A31016.	<b>135</b>
Stainless steel framed glass sliding door (LEFT) A27008	<b>Add</b>	<b>1,250</b>	Spit rod and handle only. A31101	<b>175</b>
Stainless steel framed glass sliding door (RIGHT) A27011	<b>Add</b>	<b>1,250</b>	Spit rod assembly complete with handle and prongs. A31100	<b>650</b>

# 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)	<b>\$3,950</b>
AVB-1	20"	24"	41"	1	20K	(6)	100	(45)	<b>4,435</b>
AVB-2	20"	24"	41"	2	40K	(12)	125	(57)	<b>5,485</b>
AVCB-2	20"	24"	41"	2	40K	(12)	150	(68)	<b>6,555</b>

## S/S STANDS

Model	Lbs. (Kg)	Price
VES-17	39 (18)	<b>\$947</b>
VES-20	39 (18)	<b>947</b>
VES-20	39 (18)	<b>947</b>
VES-20	39 (18)	<b>947</b>

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 **\$650**



## 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)	<b>\$9,500</b>
AROB-30	30"	28"	22"	2	69K	(20)	300	(136)	<b>12,500</b>
AROB-36	36"	28"	22"	3	92K	(27)	350	(159)	<b>13,500</b>
AROB-48	48"	28"	22"	4	115K	(34)	400	(182)	<b>14,900</b>
AROB-60	60"	28"	22"	5	138K	(40)	450	(205)	<b>17,900</b>
AROB-72	72"	28"	22"	6	161K	(47)	500	(227)	<b>19,950</b>

## S/S STANDS

Model	Lbs. (Kg)	Price
ESS-24	47 (21)	<b>\$945</b>
ESS-30	50 (23)	<b>1,158</b>
ESS-36	54 (25)	<b>1,390</b>
ESS-48	72 (33)	<b>1,495</b>
ESS-60	99 (45)	<b>1,850</b>
ESS-72	110 (50)	<b>2,195</b>

6" cone legs (set of 4) A35112 **\$198**. 60" & 72" models require (set of 6) legs **\$998**.

Stem casters 6" high (set of 4) A35119 **\$650**  
Stem casters 6" high (set of 6) A35120 **998**

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



ARCR-7

## 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)	<b>\$6,950</b>
ARCR-2	varies	41"	33"	2		220K (64)		590	(268)	<b>11,590</b>
ARCR-3	varies	41"	33"	3		330K (97)		700	(318)	<b>16,500</b>
ARCR-4	varies	41"	33"	4		440K (129)		738	(335)	<b>23,900</b>
ARCR-5	varies	41"	33"	5		550K (161)		1470	(667)	<b>29,500</b>
ARCR-6	varies	41"	33"	6		660K (193)		1700	(771)	<b>35,900</b>
ARCR-7	varies	41"	33"	7		770K (226)		2100	(953)	<b>41,800</b>
ARCR-8	varies	41"	33"	8		880K (258)		2320	(1052)	<b>49,500</b>

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 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. **\$895**
  - Front drain basket for one or two burner models. **1,080**
  - Stainless steel side splash extensions, each. **750**
  - Oil Holes 8 1/2" (216) or 10 1/2" (267) each. **980**
  - Chrome Legs set of 4 per set **650**
  - Chrome Legs set of 6 per set (for units over 72") (1829) **950**
  - Chrome Legs set of 8 per set (for units over 114") (2896) **1,250**
  - Wok hole adapter to reduce diameter of hole size each. **1,195**
- (Specify hole dimensions).

Steam pans, removable steam tanks, and soup pot holders may be used to customize the Range (call factory for pricing)

- Extra 6 pan Stainless steel sauce pan each **\$425**
- Extra 9 pan Stainless steel sauce pan each. **590**
- Extra 12 pan Stainless steel sauce pan each. **685**
- For additional space between wok holes over 11". **785**
- Stainless steel crumb tray. **850**
- Full height cast iron burner chamber **625**
- Automatic faucets upgrade (per faucet, one per hole req) **725**
- Extra manual faucets, each. **795**
- 32 tip jet burners, 160,000 BTU each **625**
- Spice tray **525**

### 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, Thermoset 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 (1) 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 an 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 or 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/licensed contractor, be prepared to submit a major credit card for payment for proper installation prior to service.

# AMERICAN RANGE

Quality Commercial Cooking Equipment



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