



ARMG-36 (shown)
Hand polished stainless steel finish with chrome plated control knobs.

STANDARD FEATURES

- Stainless steel front and sides
- Compact design for counter top use
- Heavy, highly polished 3/4" steel griddle plate
- 21" cooking depth
- 3" Splash guard standard
- 3 1/2" wide stainless steel grease trough and a large grease pan.
- 30,000 BTU/hr. steel "U" burners
- Stainless steel standing pilots for instant ignition of each burner.
- Durable die cast, chrome plated control knobs
- One year limited warranty, parts and labor

OPTIONAL FEATURES

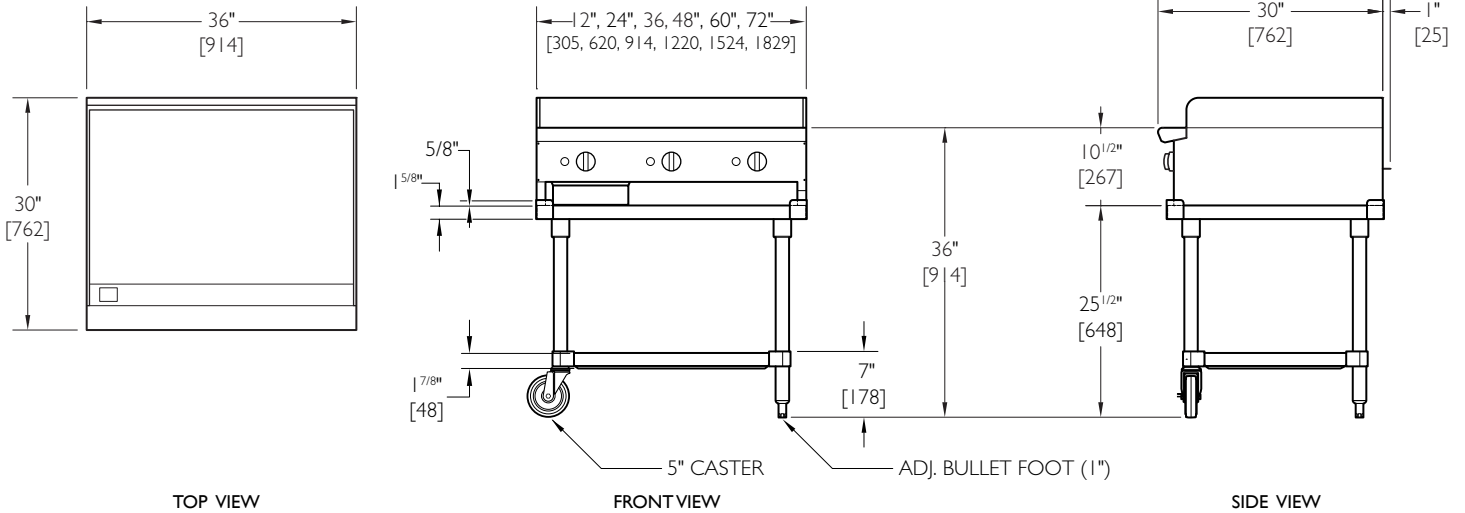
- Heavy, highly polished 1" steel griddle plate
- 24" cooking depth
- 4" legs or equipment stands
- Partial grooving

American Range ARMG & ARTG series manual & thermostatic griddles are designed to provide the ultimate in performance and durability. As with all of our heavy duty countertop equipment, they are built to the highest commercial standards to ensure years of trouble free service, featuring superior frame construction and stainless steel exterior for easy maintenance. Combine all of this and our affordable prices and you have the best value for your budget.



MANUAL & THERMOSTAIC CONTROL GRIDDLES

SCALE: NOT TO SCALE



Shown in stainless steel Equipment Stand with Casters and Adjustable Legs (all optional)

HIGHLY POLISHED 3/4" THICK PLATES

Manual Model	Thermostatic Model	Width	Depth	Height	Burners	Total BTU	(KW)	Ship Wt. Lbs.	(Kg.)
ARMG-12	ARTG-12	12" (305)	30" (762)	10 1/2" (267)	1	30,000	(9)	100	(45)
ARMG-24	ARTG-24	24" (610)	30" (762)	10 1/2" (267)	2	60,000	(18)	220	(100)
ARMG-36	ARTG-36	36" (914)	30" (762)	10 1/2" (267)	3	90,000	(26)	300	(136)
ARMG-48	ARTG-48	48" (1220)	30" (762)	10 1/2" (267)	4	120,000	(35)	365	(166)
ARMG-60	ARTG-60	60" (1524)	30" (762)	10 1/2" (267)	5	150,000	(44)	500	(227)
ARMG-72	ARTG-72	72" (1829)	30" (762)	10 1/2" (267)	6	180,000	(53)	600	(273)

HIGHLY POLISHED 1" THICK PLATE

Manual Model	Thermostatic Model	Width	Depth	Height	Burners	Total BTU	(KW)	Ship Wt. Lbs.	(Kg.)
ARMG-112	ARTG-112	12" (305)	30" (762)	10 1/2" (267)	1	30,000	(9)	114	(52)
ARMG-124	ARTG-124	24" (610)	30" (762)	10 1/2" (267)	2	60,000	(18)	254	(115)
ARMG-136	ARTG-136	36" (914)	30" (762)	10 1/2" (267)	3	90,000	(26)	343	(156)
ARMG-148	ARTG-148	48" (1220)	30" (762)	10 1/2" (267)	4	120,000	(35)	438	(199)
ARMG-160	ARTG-160	60" (1524)	30" (762)	10 1/2" (267)	5	150,000	(44)	600	(273)
ARMG-172	ARTG-172	72" (1829)	30" (762)	10 1/2" (267)	6	180,000	(53)	700	(318)

STANDARD FEATURES

- Highly polished steel griddle plate, 3/4" (19) thick.
- 21" deep cook surface
- "U" shape burners, 30,000 BTU/hr. for every 12" (305) of griddle surface.
- Manual / Thermostatic control for each burner based on model
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- 4" (102) legs adjustable or equipment stand
- 1" (25.4) thick plate.
- 24" deep cooking surface
- Partial grooving

GAS SUPPLY: 3/4" NPT Gas inlet 7" to 9" W.C.; Manifold pressure is 5.0" W.C. for natural gas, or 11" - 12" Manifold pressure is 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

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

*The American Range Company continually improves its products and reserves the right to change materials, specifications and dimensions without notice. This unit is manufactured for commercial use only.