

AMERICAN RANGE®

A  Company



**WOOD-CHIP
SMOKERS**



**RESTAURANT
RANGES and
SALAMANDERS**



**UPRIGHT
OVERFIRED
BROILERS**



**CHICKEN
BROILERS**

MADE IN USA

DECEMBER 2023



AMERICAN RANGE®

A  Company

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RESTAURANT RANGES

STANDARD RANGE FEATURES

- Two piece anti-clog lift-off burners.
- Burners rated at 32,000 BTU/hr. each.
- Heavy duty continuous cast-iron top grates.
- Removable, full-width spill tray.
- Wide stainless steel landing ledge provides functional working surface.
- Polished 1" griddle plate with 20,000 BTU/hr. burners.



OPEN BURNER
32,000 BTU/hr. burner



ERGONOMICALLY DESIGNED KNOBS

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



WIDE STAINLESS STEEL LANDING LEDGE

Wide stainless steel ledge provides a large functional working surface.



WIDE GREASE CHANNEL

Griddle features a wide stainless steel grease channel on selected models.



REMOVABLE 12"X 12" GRATE

Easily removable for easy cleaning and maintenance.



REMOVABLE BURNERS

Two-Piece, non-gasket removable burners make for easy cleaning and maintenance.



CONTINUOUS CAST-IRON GRATES

Continuous grates even with front ledge for full use of surface and makes sliding pots easy from section to section.

RESTAURANT RANGE FEATURES AND SPECIFICATIONS

STANDARD FEATURES

- Range Sizes 24", 36", 48", 60" and 72".
- Heavy gauge welded frame construction.
- 6" deep front stainless steel bullnose landing ledge
- Choose: 6" high stainless steel stub back, high riser or high riser with shelf at no charge.
- Stainless steel front, sides, high shelf, and hinged kick plate.
- 6" polished chrome adjustable steel legs.
- Two oven racks for all range ovens.

RANGE TOP OPTIONS

- One standing pilot for each burner.
- Heavy duty 12" x 12" cast-iron top grates, easily removable.
- Full width pull out drip pan/crumb tray.
- Polished glossy red knobs.
- Removable, no-clog, cast-iron burners rated at 32,000 BTU/hr. each.

GRIDDLES

- Polished griddle plate, 1" thick and 21" deep cooking surface.
- Grease channel with deep grease drawer.
- Steel burner rated at 20,000 BTU/hr. for every 12" of griddle surface.
- Griddle location on left side of range is standard.
- Manual control gas valves are standard.
- Thermostatic control available at an upcharge.

RANGE ACCESSORIES, OPTIONS (When ordered with equipment)

QUICK DISCONNECT FLEX HOSE

3/4" x 48" Quick Disconnect w/restraining device	A53200	\$750
3/4" x 60" Quick Disconnect w/restraining device	A53201	900

SHUT-OFF VALVE

3/4" NPT Gas Shut-Off for Range	A80117	\$265
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PLATE CASTERS

Plate Casters 6" High (set of 4)	A35117	\$450
Plate Casters 6" High (set of 6)	A35118	600

10" WOK RING

(Cast-Iron) Fits all Top Grates	ARR-WOK	\$300
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RAISED GRIDDLE BROILERS

- Sections in 12", 24" and 36" widths are available.
- 3" wide grease channel 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 and heats the griddle surface evenly.

RADIANT BROILERS

- Available in 24", 36" and 48".
- Equipped with one 15,000 BTU rated steel burner at every 6" width.
- Removable cast-iron radiants.
- 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.

EQUIPMENT RISERS

Choose what is right for your kitchen a 6" high stainless-steel stub back, 20" high riser or 20" high riser with shelf.



EXTRA OVEN RACKS

20" Oven Rack	A31086	\$250
26½" Oven Rack (Specify if Std./NV A31025 or Conv. A31006)		275
32" Oven Rack (Specify if Std./NV A31031 or Conv. A31030)		275

RADIANT BROILER GRATES

4-Bar Fish Grates 3" X 21" Double Sided each	A17002	\$187
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BURNER HEADS

Saute Burner Head	A14022	\$326
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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

RESTAURANT RANGE BASE FEATURES AND OPTIONS:



STANDARD OVEN - 126
26 1/2" Steel

STANDARD OVEN

- Steel oven burner rated at 35,000 BTU/hr.
- Standard oven dimensions:
26 1/2"W x 22 1/2"D x 13 1/2"H.
- Space Saver oven: rated at 27,000 BTU/hr.
20" x 22 1/2"D x 12 1/2"H
- Thermostat ranging from
250°F to 500°F (121°C to 260°C).
- Oven Door: Spring assisted,
counterweight door.
- Two chrome plated oven racks
(additional racks optional).
- Two fixed position rack guides.
- Porcelain enamel oven interior
for easy cleaning.
- 100% safety gas shut off.



CONVECTION OVEN - C
Convection High Volatility Air

CONVECTION OVEN

(In place of standard oven)

- Convection oven fan improves heat transfer
for a faster cook time.
- Steel oven burner rated at 30,000 BTU/hr.
- Oven dimensions:
26 1/2"W x 22 1/2"D x 13 1/2"H.
- Thermostat ranging from
250°F to 500°F (121°C to 260°C).
- Oven Door: Spring assisted,
counterweight door.
- Two chrome plated oven racks
(additional racks optional).
- Chrome rack guides with five positions.
- Porcelain enamel oven interior
for easy cleaning.
- 100% safety gas shut off.



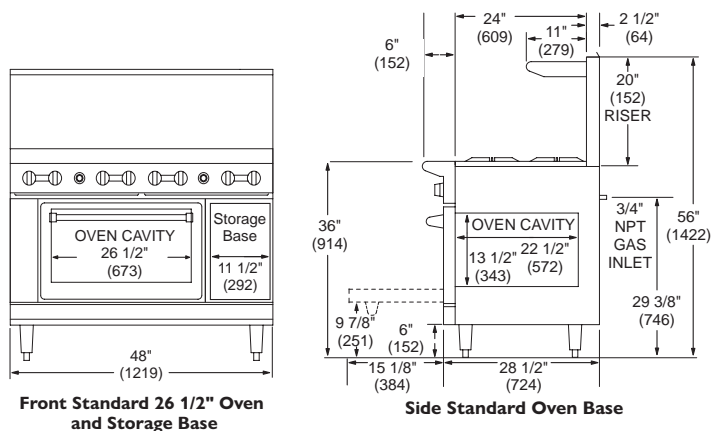
INNOVECTION® OVEN - NV
Innovection Low Volatility Air

INNOVECTION OVEN

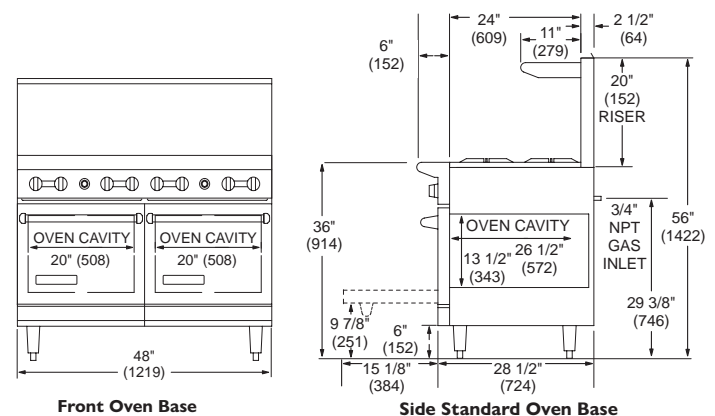
(In place of standard oven)

- The low speed blower motor circulates
heat to provide a uniform heating pattern.
- Use with or without the fan.
- Steel oven burner rated at 30,000 BTU/hr.
- Oven dimensions:
26 1/2"W x 22 5/8"D x 13 1/2"H.
- Thermostat ranging from
250°F to 500°F (121°C to 260°C).
- Oven Door: Spring assisted,
counterweight door.
- Two chrome plated oven racks
(additional racks optional).
- Two fixed position rack guides.
- Porcelain enamel oven interior
for easy cleaning.
- 100% safety gas shut off.

48" Standard Oven



48" Space Saver Oven



24" RESTAURANT RANGES

20" (508) Oven. Accommodates 18" x 26" (457 x 660) Sheet pans front to back



AR-4 Shown with optional casters

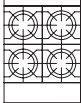
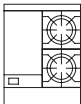
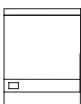
Model	Gas Output		Ship Weight		Price
	BTU	(kW)	Lbs	(kg)	
 AR-4	155K	(45)	315	(143)	\$6,000
AR-4-NV	155K	(45)	355	(161)	7,000
AR-4-SB	128K	(38)	245	(111)	5,500
 AR-12G-2B	111K	(33)	330	(150)	\$7,500
AR-12G-2B-NV	111K	(33)	370	(168)	9,000
AR-12G-2B-SB	84K	(25)	260	(118)	8,000
 AR-24G	67K	(20)	345	(156)	\$7,500
AR-24G-NV	67K	(20)	385	(175)	8,500
AR-24G-SB	40K	(12)	275	(125)	7,500

Plate Casters 6" High (set of 4) A35117

\$450

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

"G" = Manual Griddle Top. "B" = Burners.

For options and accessories, see page 4.

MADE IN USA
DESIGNED & BUILT

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



36" RESTAURANT RANGES

26½" (673) Oven



AR-6-NV
with optional casters and
innovection base oven.

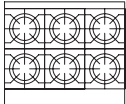
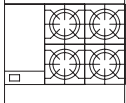
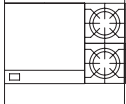
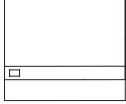
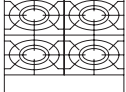
Model	Gas Output		Ship Weight		Price
	BTU	(kW)	Lbs	(kg)	
 AR-6	227K	(67)	406	(184)	\$7,000
AR-6-NV	222K	(65)	490	(222)	10,000
AR-6-C	222K	(65)	479	(217)	10,000
AR-6-SB	192K	(56)	340	(154)	8,000
 AR-12G-4B	183K	(54)	425	(193)	\$9,000
AR-12G-4B-NV	178K	(52)	509	(231)	11,000
AR-12G-4B-C	178K	(52)	498	(226)	11,000
AR-12G-4B-SB	148K	(44)	355	(161)	8,500
 AR-24G-2B	139K	(41)	440	(200)	\$9,500
AR-24G-2B-NV	134K	(40)	524	(238)	11,500
AR-24G-2B-C	134K	(40)	513	(233)	11,500
AR-24G-2B-SB	104K	(31)	370	(168)	9,000
 AR-36G	95K	(28)	455	(206)	\$10,000
AR-36G-NV	90K	(27)	539	(244)	12,000
AR-36G-C	90K	(27)	528	(239)	12,000
AR-36G-SB	60K	(18)	385	(175)	9,500
 With (4) 18" Wide Burners					
AR36-4	163K	(48)	410	(186)	\$11,900
AR36-4C	158K	(46)	483	(219)	13,900
AR36-4N	158K	(46)	494	(224)	13,900

Plate Casters 6" High (set of 4)

A35117

\$450

"NV" = Innovection Oven. "C" = Convection Oven.

"SB" = Storage base. "G" = Manual Griddle Top. "B" = Burners.

48" SPACE SAVER RESTAURANT RANGES

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

Model	Gas Output		Ship Weight		Price
	BTU	(kW)	Lbs	(kg)	
AR-8	310K	(91)	600	(272)	\$12,000
AR-8-DSB	256K	(75)	460	(209)	12,000
AR-12G-6B	266K	(78)	615	(279)	\$15,170
AR-12G-6B-DSB	212K	(62)	475	(215)	14,170
AR-24G-4B	222K	(65)	630	(286)	\$12,500
AR-24G-4B-DSB	168K	(49)	490	(222)	15,490
AR-36G-2B	178K	(52)	645	(293)	\$17,160
AR-36G-2B-DSB	124K	(37)	505	(229)	16,160
AR-48G	134K	(40)	660	(299)	\$18,870
AR-48G-DSB	80K	(24)	520	(236)	17,870

Note: "DSB" = Double Storage Base. "G" = Manual Griddle Top. "B" = Burners.

48" RESTAURANT RANGES

One 26½" Oven and Storage Base



AR-8-NVL-SBR

Shown with optional casters, innovection oven and storage base.

Model	Gas Output		Ship Weight		Price
	BTU	(kW)	Lbs	(kg)	
AR-8-126L-SBR	291K	(86)	570	(259)	\$13,000
AR-8-NVL-SBR	286K	(84)	654	(297)	16,000
AR-8-CL-SBR	286K	(84)	643	(292)	16,000
AR-12G-6B-126L-SBR	247K	(73)	585	(265)	\$15,170
AR-12G-6B-NVL-SBR	242K	(71)	669	(303)	18,170
AR-12G-6B-CL-SBR	242K	(71)	658	(298)	18,170
AR-24G-4B-126L-SBR	203K	(60)	590	(268)	\$12,500
AR-24G-4B-NVL-SBR	195K	(57)	674	(306)	19,490
AR-24G-4B-CL-SBR	198K	(58)	663	(301)	19,490
AR-36G-2B-126L-SBR	159K	(47)	605	(274)	\$17,160
AR-36G-2B-NVL-SBR	154K	(45)	689	(313)	20,160
AR-36G-2B-CL-SBR	154K	(45)	678	(308)	20,160
AR-48G-126L-SBR	115K	(34)	620	(281)	\$19,130
AR-48G-NVL-SBR	110K	(32)	704	(319)	22,130
AR-48G-CL-SBR	110K	(32)	693	(314)	22,130

Plate Casters 6" High (set of 4)
For options and accessories, see page 4.A35117 **\$450**

"126L-SBR" = (1) 26-1/2" Standard Oven Left (1) Storage Base Right.
 "NVL-SBR" = (1) 26-1/2" Innovection Oven Left (1) Storage Base Right.
 "CL-SBR" = (1) 26-1/2" Convection Oven Left (1) Storage Base Right.
 "G" = Manual Griddle Top. "B" = Burners.



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



60" RESTAURANT RANGES

Two 26½" (673) Ovens

AR-10
Shown with optional castersAR-24G-6B
Shown with optional casters and 36" salamander on right

Model	Gas Output		Ship Weight		Price
	BTU	(kW)	Lbs	(kg)	
AR-10	390K	(114)	705	(320)	\$15,000
AR-10-NVL-126R	385K	(113)	789	(358)	19,000
AR-10-NVL-SBR	350K	(103)	719	(326)	18,500
AR-10-NN	380K	(112)	873	(396)	22,000
AR-10-CL-126R	385K	(113)	778	(353)	19,000
AR-10-CL-SBR	350K	(103)	708	(321)	18,500
AR-10-CC	380K	(112)	851	(386)	22,000
AR-10-126L-SBR	355K	(104)	635	(288)	15,500
AR-10-DSB	320K	(94)	565	(256)	15,000
AR-12G-8B	346K	(101)	720	(327)	\$19,670
AR-12G-8B-NVL-126R	341K	(100)	804	(365)	22,670
AR-12G-8B-NVL-SBR	306K	(90)	734	(333)	22,170
AR-12G-8B-NN	336K	(99)	888	(403)	25,700
AR-12G-8B-CL-126R	341K	(100)	793	(360)	22,670
AR-12G-8B-CL-SBR	306K	(90)	723	(328)	21,170
AR-12G-8B-CC	336K	(99)	866	(393)	25,700
AR-12G-8B-126L-SBR	311K	(91)	650	(295)	19,170
AR-12G-8B-DSB	276K	(81)	580	(263)	18,670
AR-24G-6B	302K	(89)	735	(333)	\$15,500
AR-24G-6B-NVL-126R	297K	(87)	819	(371)	23,000
AR-24G-6B-NVL-SBR	262K	(77)	749	(340)	22,500
AR-24G-6B-NN	292K	(86)	903	(410)	26,000
AR-24G-6B-CL-126R	297K	(87)	808	(367)	23,000
AR-24G-6B-CL-SBR	262K	(77)	738	(335)	22,500
AR-24G-6B-CC	292K	(86)	881	(400)	26,000
AR-24G-6B-126L-SBR	267K	(79)	665	(302)	19,500
AR-24G-6B-DSB	232K	(68)	595	(270)	19,000
AR-36G-4B	258K	(76)	750	(340)	\$17,000
AR-36G-4B-NVL-126R	253K	(74)	834	(378)	23,800
AR-36G-4B-NVL-SBR	218K	(64)	764	(347)	23,300
AR-36G-4B-NN	248K	(73)	918	(416)	26,800
AR-36G-4B-CL-126R	253K	(74)	823	(373)	23,800
AR-36G-4B-CL-SBR	218K	(64)	753	(342)	23,300
AR-36G-4B-CC	248K	(73)	896	(406)	26,800
AR-36G-4B-126L-SBR	223K	(66)	680	(308)	21,300
AR-36G-4B-DSB	188K	(55)	610	(277)	21,800
AR-48G-2B	214K	(63)	765	(347)	\$22,100
AR-48G-2B-NVL-126R	209K	(61)	849	(385)	25,100
AR-48G-2B-NVL-SBR	174K	(51)	779	(353)	24,600
AR-48G-2B-NN	204K	(60)	933	(423)	28,100
AR-48G-2B-CL-126R	209K	(61)	838	(380)	25,100
AR-48G-2B-CL-SBR	174K	(51)	768	(348)	24,600
AR-48G-2B-CC	204K	(60)	911	(413)	28,100
AR-48G-2B-126L-SBR	179K	(53)	695	(315)	21,600
AR-48G-2B-DSB	144K	(43)	625	(283)	21,100
AR-60G	170K	(50)	780	(354)	\$23,000

With (2) Standard Ovens Only

"NVL-126R" = (1) Innovection Oven Left (1) 26-1/2" Standard Oven Right.
 "NVL-SBR" = (1) Innovection Oven Left (1) Storage Base Right.
 "NN" = (2) Innovection Ovens.
 "CL-126R" = (1) Convection Oven Left (1) 26-1/2" Standard Oven Right.
 "CL-SBR" = (1) Convection Oven Left (1) Storage Base Right.

"CC" = (2) Convection Ovens.
 "126L-SBR" = (1) 26-1/2" Standard Oven Left (1) Storage Base Right.
 "DSB" = (2) Storage Bases.
 "G" = Manual Griddle Top. "B" = Burners.



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



72" RESTAURANT RANGES

Two 26½" (673) Ovens



AR-36G-6B-NN

Shown with optional casters and double innovection ovens

STANDARD RANGE FEATURES

- Two piece removable and easy to clean burners.
- Five burners rated at 32,000 BTU/hr. each.
- Heavy duty continuous cast-iron top grates.
- Removable, full width spill tray.
- One pilot for each burner for instant ignition.



AR-36G-6B

Shown with optional casters and 6" stub back.

Model	Gas Output		Ship Weight		Price
	BTU	(kW)	Lbs	(kg)	
AR-12	454K	(133)	810	(367)	\$21,500
AR-12-NVL-126R	449K	(132)	894	(406)	24,500
AR-12-NVL-SBR	414K	(123)	824	(374)	24,000
AR-12-NN	444K	(131)	978	(444)	27,500
AR-12-CL-126R	449K	(132)	883	(401)	24,500
AR-12-CL-SBR	414K	(122)	813	(369)	24,000
AR-12-CC	444K	(131)	956	(434)	27,500
AR-12-126L-SBR	419K	(123)	740	(336)	21,000
AR-12-DSB	384K	(113)	670	(304)	20,500
AR-24G-8B	366K	(108)	840	(381)	\$23,500
AR-24G-8B-NVL-126R	361K	(106)	924	(419)	26,500
AR-24G-8B-NVL-SBR	326K	(96)	854	(387)	26,000
AR-24G-8B-NN	356K	(104)	1008	(457)	29,500
AR-24G-8B-CL-126R	361K	(106)	913	(414)	26,500
AR-24G-8B-CL-SBR	326K	(96)	843	(382)	26,000
AR-24G-8B-CC	356K	(104)	986	(447)	29,500
AR-24G-8B-126L-SBR	331K	(97)	770	(349)	23,000
AR-24G-8B-DSB	296K	(87)	700	(318)	22,500
AR-36G-6B	322K	(95)	855	(388)	\$19,000
AR-36G-6B-NVL-126R	317K	(93)	939	(426)	27,630
AR-36G-6B-NVL-SBR	282K	(83)	869	(394)	27,130
AR-36G-6B-NN	312K	(92)	1023	(464)	30,630
AR-36G-6B-CL-126R	317K	(93)	928	(421)	27,630
AR-36G-6B-CL-SBR	282K	(83)	858	(389)	27,130
AR-36G-6B-CC	312K	(92)	1001	(454)	30,630
AR-36G-6B-126L-SBR	287K	(84)	785	(356)	24,130
AR-36G-6B-DSB	252K	(74)	715	(324)	23,630
AR-48G-4B	278K	(82)	870	(395)	\$25,880
AR-48G-4B-NVL-126R	273K	(80)	954	(413)	28,880
AR-48G-4B-NVL-SBR	238K	(70)	884	(401)	28,380
AR-48G-4B-NN	268K	(79)	1038	(471)	32,880
AR-48G-4B-CL-126R	273K	(80)	943	(428)	28,880
AR-48G-4B-CL-SBR	238K	(70)	873	(375)	28,380
AR-48G-4B-CC	268K	(79)	1016	(461)	32,880
AR-48G-4B-126L-SBR	243K	(72)	800	(363)	25,380
AR-48G-4B-DSB	208K	(61)	730	(331)	24,880
AR-72G	190K	(56)	900	(408)	\$25,570
AR-72G-NVL-126R	185K	(54)	984	(446)	30,510
AR-72G-NVL-SBR	150K	(44)	914	(415)	30,060
AR-72G-NN	180K	(53)	1068	(484)	35,450
AR-72G-CL-126R	185K	(54)	973	(441)	31,570
AR-72G-CL-SBR	150K	(44)	903	(410)	31,120
AR-72G-CC	180K	(53)	1046	(474)	37,566
AR-72G-126L-SBR	155K	(46)	830	(376)	25,121
AR-72G-DSB	120K	(35)	760	(345)	24,672
AR-60G-2B	234K	(69)	885	(401)	\$29,700

With (2) Standard Ovens Only

Plate casters 6" High (set of 6)

A35118

\$600

For options and accessories, see page 4.

"NVL-126R" = (1) Innovection Oven Left (1) 26-1/2" Standard Oven Right.

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

"NN" = (2) Innovection Ovens.

"CL-126R" = (1) Convection Oven Left (1) 26-1/2" Standard Oven Right.

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

"CC" = (2) Convection Ovens.

"126L-SBR" = (1) 26-1/2" Standard Oven Left (1) Storage Base Right.

"DSB" = (2) Storage Bases.

"G" = Manual Griddle Top.

"B" = Burners.



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



RESTAURANT RANGES WITH RAISED GRIDDLES (3/4" PLATE)



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



Raised Griddle Broiler offers cooking flexibility and optimizes space.

"NVL-126R" = (1) Innovection Oven Left (1) 26-1/2" Standard Oven Right.
 "NVL-SBR" = (1) Innovection Oven Left (1) Storage Base Right.
 "NN" = (2) Innovection Ovens.
 "CL-126R" = (1) Convection Oven Left (1) 26-1/2" Standard Oven Right.

"CL-SBR" = (1) Convection Oven Left (1) Storage Base Right.
 "CC" = (2) Convection Ovens.
 "126L-SBR" = (1) 26-1/2" Standard Oven Left (1) Storage Base Right.
 "DSB" = (2) Storage Bases.
 "G" = Manual Griddle Top. "B" = Burners.

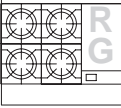
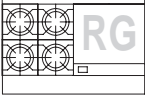
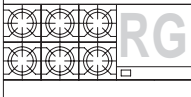
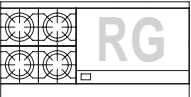
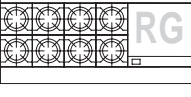
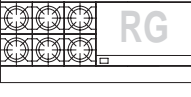
Model	Gas Output		Ship Weight		Price
	BTU	(kW)	Lbs	(kg)	
	AR-4B-12RG	183K	(54)	425 (193)	\$13,000
	AR-4B-12RG-NV	178K	(52)	509 (231)	16,030
	AR-4B-12RG-C	178K	(52)	498 (226)	16,030
	AR-4B-12RG-SB	148K	(44)	355 (161)	12,500
	AR-4B-24RG	222K	(65)	630 (286)	\$18,000
	AR-4B-24RG-126L-SBR	203K	(60)	590 (268)	20,000
	AR-4B-24RG-NVL-SBR	198K	(58)	710 (322)	23,500
	AR-4B-24RG-CL-SBR	198K	(58)	590 (268)	23,500
	AR-4B-24RG-NN	222K	(65)	560 (254)	24,500
	AR-4B-24RG-DSB	168K	(49)	490 (222)	17,500
	AR-6B-24RG	302K	(89)	795 (361)	\$22,000
	AR-6B-24RG-NVL-126R	297K	(87)	879 (399)	25,000
	AR-6B-24RG-NVL-SBR	262K	(77)	809 (367)	24,500
	AR-6B-24RG-NN	292K	(86)	963 (437)	28,000
	AR-6B-24RG-CL-126R	297K	(87)	868 (394)	25,000
	AR-6B-24RG-CL-SBR	262K	(77)	798 (362)	24,500
	AR-6B-24RG-CC	292K	(86)	941 (427)	28,000
	AR-6B-24RG-126L-SBR	267K	(79)	725 (329)	21,000
AR-6B-24RG-DSB	232K	(68)	655 (297)	21,500	
	AR-4B-36RG	258K	(76)	810 (367)	\$23,900
	AR-4B-36RG-NVL-126R	253K	(74)	894 (406)	26,900
	AR-4B-36RG-NVL-SBR	218K	(64)	824 (374)	26,400
	AR-4B-36RG-NN	248K	(72)	978 (444)	29,900
	AR-4B-36RG-CL-126R	253K	(74)	883 (401)	26,900
	AR-4B-36RG-CL-SBR	218K	(64)	813 (369)	26,400
	AR-4B-36RG-CC	248K	(72)	956 (434)	29,900
	AR-4B-36RG-126L-SBR	223K	(66)	740 (336)	23,400
AR-4B-36RG-DSB	188K	(55)	670 (304)	22,900	
	AR-8B-24RG	366K	(107)	840 (381)	\$26,250
	AR-8B-24RG-NVL-126R	361K	(106)	924 (419)	29,250
	AR-8B-24RG-NVL-SBR	326K	(96)	854 (387)	28,750
	AR-8B-24RG-NN	356K	(104)	1008 (457)	32,250
	AR-8B-24RG-CL-126R	361K	(106)	913 (414)	29,250
	AR-8B-24RG-CL-SBR	326K	(96)	843 (382)	28,750
	AR-8B-24RG-CC	356K	(104)	986 (447)	32,250
	AR-8B-24RG-126L-SBR	331K	(97)	770 (349)	25,750
AR-8B-24RG-DSB	296K	(87)	700 (318)	25,250	
	AR-6B-36RG	322K	(95)	855 (388)	\$28,580
	AR-6B-36RG-NVL-126R	317K	(93)	939 (426)	31,580
	AR-6B-36RG-NVL-SBR	282K	(83)	869 (394)	31,080
	AR-6B-36RG-NN	312K	(92)	1023 (464)	34,580
	AR-6B-36RG-CL-126R	317K	(93)	928 (421)	31,580
	AR-6B-36RG-CL-SBR	282K	(83)	858 (389)	31,080
	AR-6B-36RG-CC	312K	(92)	1001 (454)	34,580
	AR-6B-36RG-126L-SBR	287K	(84)	785 (356)	28,080
AR-6B-36RG-DSB	252K	(74)	715 (324)	27,580	

Plate Casters 6" High (set of 4) A35117 **\$450**
 For options and accessories, see page 4.



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



RANGES WITH RADIANT BROILER TOPS



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

RADIANT BROILER FEATURES

- Height of the unit is 38".
- Available in 24", 36", 48" width.
- 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.



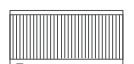
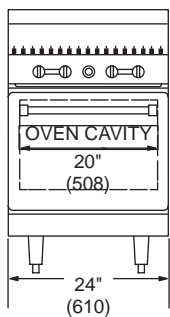
Model	Description	Gas Output		Ship Weight		Price
		BTU	(kW)	Lbs	(kg)	
 AR-2RB AR-2RB-SB	(1) 20" Space Saver Standard Oven	87K	(26)	400	(181)	\$13,451
	Storage Base	60K	(18)	330	(150)	13,002
 AR-3RB AR-3RB-C AR-3RB-SB	(1) 26½" Standard Oven	125K	(37)	570	(259)	\$14,799
	(1) 26½" Convection Oven	120K	(36)	643	(292)	17,799
	Storage Base	90K	(27)	500	(227)	14,350
 AR-4RB-126L-SBR AR-4RB-NVL-SBR AR-4RB-CL-SBR AR-4RB-DSB AR-4RB	(1) 26½" Standard Oven Left and Storage Base Right	155K	(46)	640	(290)	\$16,795
	(1) 26½" Innovation Oven Left and Storage Base Right	150K	(44)	724	(328)	22,786
	(1) 26½" Convection Oven Left and Storage Base Right	150K	(44)	713	(323)	23,834
	(2) 20" Space Saver Storage Base	120K	(36)	570	(259)	17,397
	(2) 20" Space Saver Standard Ovens	174K	(51)	686	(311)	15,975

Plate Casters 6" High (set of 4)

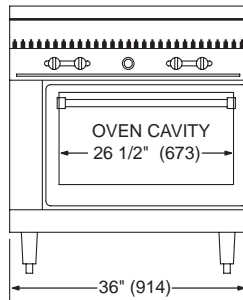
A35117 **\$450**



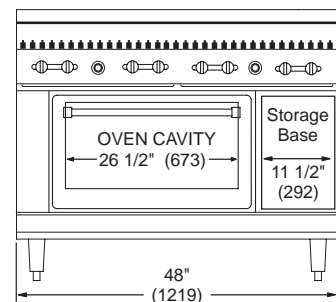
*Must specify type of gas and elevation if over 2000 ft. when ordering.



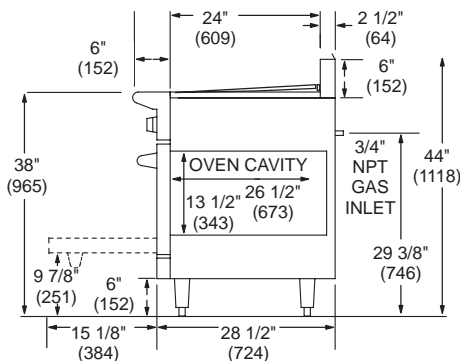
Front AR-2RB



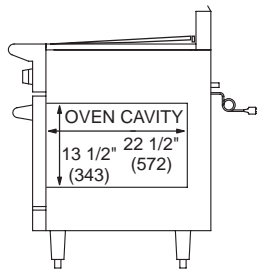
Front AR-3RB



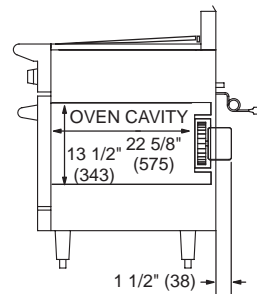
Front AR-4RB



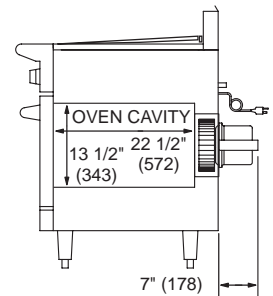
**Side AR-2B
Oven Base**



**Side Standard
Oven Base**



**Side Innovation®
Oven Base**



**Side Convection
Oven Base**

CHEESEMELTERS AND SALAMANDERS

CHEESEMELTER INFRARED BROILERS



ARCM-36

Pass-through Cheesemelters are available for additional charge.

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ARCM-24	24" (610)	18" (458)	21½" (547)	1	25K	(7)	125	(57)	4,500
ARCM-36	36" (915)	18" (458)	21½" (547)	1	35K	(11)	149	(68)	5,500
ARCM-48	48" (1220)	18" (458)	21½" (547)	2	40K	(12)	188	(85)	6,500
ARCM-60	60" (1524)	18" (458)	21½" (547)	2	55K	(17)	224	(102)	9,500
ARCM-72	72" (1829)	18" (458)	21½" (547)	2	70K	(21)	280	(127)	10,500
Extra Racks:	24" (914)	A31011	\$350						
	36" (914)	A31012	\$450	48" (1219)	A31013	\$550			
	60" (1524)	A31014	\$650	72" (1829)	A31037	\$750			

SALAMANDER SINGLE CONTROL BROILERS



ARSM-36

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ARSM-24	24" (915)	18" (458)	21½" (547)	1	25K	(7)	175	(80)	\$5,500
ARSM-36	36" (915)	18" (458)	21½" (547)	1	35K	(11)	200	(91)	6,500
Extra Rack:	24" (914)	A31011	\$350						
	36" (914)	A31021	\$450						

SALAMANDER DUAL CONTROL BROILERS



ARSB-36

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ARSB-36	36" (915)	18½" (470)	17¾" (451)	2	36K	(11)	200	(91)	\$9,500
Extra Rack:	36" (914)	A31021	\$450						

Two infrared burners with independent controls is standard.
Standard mounting of ARSB is on the left side on larger size ranges.

SALAMANDER AND CHEESEMELTER BROILERS ACCESSORIES

Factory installed to range and crated **\$1,990**

Range Mount Kit, to install onto an AR Range Call **\$750**
(Call factory for Range Mount Kit part number)

One Point Gas Connection 3/4" ARCM to Range A95018 **\$650**
Specify AR Range Model #

Wall Mount Brackets for Salamanders and Cheesemelters:

ARSM-24 and ARCM-24	A37975	\$898
ARSB-36, ARSM-36 and ARCM-36	A37909	898
ARCM-48	A37951	898
ARCM-60	A37950	950
ARCM-72	A37949	950

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.



MAJESTIC CONVECTION OVENS

 GAS AND  ELECTRIC



Indicator light On when unit is powered up.

Toggle On/Off switch and cool down mode.

Temperature control:

High efficiency, reliable thermostat ranging from 250°F to 500°F (121°C to 260°C).

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

Electric timer with loud buzzer that alerts when cooking cycle is complete.

Light switch allows viewing of cooking surface.

2-speed fan switch controls high or low speed.



M-2GG
Equipped with optional casters.

STANDARD FEATURES

- All stainless steel front, sides and top.
- Pre-heats to 350°F (177°C) in under 10 minutes.
- Stainless steel doors, hinges and gaskets.
- 50/50 dependent doors swing open 135°. Open and close both doors simultaneously, with large windows for easy viewing.
- Five racks with twelve position rack guides (Standard or Bakery).
- Stainless steel bottom shelf included on single deck units.

Choice of the oven doors for your operation at no extra charge:

- Two glass doors
- Two solid doors
- One solid door and one glass door

OPTIONS

Plate Casters 6" (set of 4) Single And Double Deck	A35117	\$450
Oven Racks: Standard Depth	A31082	250
Oven Racks: Bakery Depth Series	A31000	250
One Point Gas Connection For Double Deck Ovens	A23059	970
Stainless Steel Enclosed Back	A37835	1,047

COOLING / STORAGE RACKS

Standard Depth, (5 Racks with 2 Support Guides)	A37808	\$1,120
Bakery Depth (5 Racks with 2 Support Guides)	A37803	1,120

SINGLE DECK STAINLESS STEEL STAND KIT (Includes)

Standard Depth, Stainless Steel 4 Legs, Bottom Shelf and (4) 6" Adjustable Cone Legs	A37811	\$990
Bakery Depth, Stainless Steel 4 Legs, Bottom Shelf and (4) 6" Adjustable Cone Legs	A37802	\$990



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



MAJESTIC CONVECTION OVENS

 GAS AND  ELECTRIC

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 12 kW (Standard or Bakery).



MSD-1GG
Shown with optional casters.

 M-SERIES MAJESTIC GAS CONVECTION OVENS

Model	Description	Width	Depth	Height	Gas Output BTU (kW)	Ship Weight Lbs (kg)	Price
MSD-1	Single Deck, Standard Depth, Manual Controls and Solid Doors	40" (1016)	38" (965)	66" (1626)	75K (22)	550 (250)	\$11,650
MSD-2	Double Deck, Standard Depth, Manual Controls and Solid Doors	40" (1016)	38" (965)	76" (1727)	150K (44)	1100 (500)	23,300
M-1	Single Deck, Bakery Depth, Manual Controls and Solid Doors	40" (1016)	45 1/2" (1156)	66" (1626)	90K (27)	640 (291)	13,150
M-2	Double Deck, Bakery Depth, Manual Controls and Solid Doors	40" (1016)	45 1/2" (1156)	76" (1727)	180K (53)	1280 (582)	26,300

 M-SERIES MAJESTIC ELECTRIC CONVECTION OVENS

Model	Description	Width	Depth	Height	Phase (kW)	Ship Weight Lbs (kg)	Price
MSDE-1	Single Deck, Standard Depth, Electric and Solid Doors	40" (1016)	37 1/4" (946)	66" (1727)	(12)	550 (250)	\$11,650
MSDE-2	Double Deck, Standard Depth, Electric and Solid Doors	40" (1016)	37 1/4" (946)	76 1/4" (1937)	(24)	1100 (500)	23,300
ME-1	Single Deck, Bakery Depth, Electric and Solid Doors	40" (1016)	45 1/2" (1156)	66" (1727)	(12)	640 (291)	13,150
ME-2	Double Deck, Bakery Depth, Electric and Solid Doors	40" (1016)	45 1/2" (1156)	76 1/4" (1937)	(24)	1280 (581)	26,300

Must specify voltage when ordering (240v or 208v) and phase (1ph or 3ph) Electric ovens – 12 kW per deck heating element

HIGH EFFICIENCY MAJESTIC GAS CONVECTION OVENS



Model	Description	Width	Depth	Height	Gas Output BTU (kW)	Ship Weight Lbs (kg)	Price
MSD-1HE	Single Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	60" (1524)	60K (18)	545 (245)	\$13,150
MSD-2HE	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	75" (1905)	120K (35)	1015 (460)	26,300



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



LARGE CAPACITY OVENS – SINGLE AND DOUBLE DECK



ARLM-2

ARLM-1

FEATURES

- 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 Range
- 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 two year parts and labor warranty

All shown with optional casters

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

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ARLM-1	52" (1321)	37½" (953)	32" (813)	2	40K	(12)	620	(281)	\$19,466
ARLM-2	52" (1321)	37½" (953)	58¾" (1493)	4	80K	(23)	1240	(562)	\$38,907
Plate Casters 6" High (set of 4)							A35117		\$450

LOW BOY, ROAST AND BAKE OVENS

ARDS-36
Stacked ovens

All shown with optional casters

ARLB-36

Model	Width (mm)	Depth (mm)	Height (mm)	Gas Output		Ship Weight		Price	
				BTU	(kW)	Lbs	(kg)		
26½" Standard Oven									
ARLB-36	36" (914)	26¾" (679)	30" (762)	35K	(11)	300	(136)	\$7,000	
26½" Convection Oven									
ARLB-36-C	36" (914)	26¾" (679)	30" (762)	30K	(9)	350	(159)	10,000	
26½" Standard Ovens, Stacked									
ARDS-36	36" (914)	26¾" (679)	54" (1372)	70K	(22)	600	(273)	14,409	
26½" Convection and (1) Standard Ovens									
ARDS-36-C-126	36" (914)	26¾" (679)	54" (1372)	60K	(18)	700	(318)	20,407	
Plate Casters 6" High (set of 4)							A35117		\$450

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



DEEP FAT FRYERS



HIGH EFFICIENCY TUBE-FIRED HEATING

- Tube-type frypot allows for frying of a large range of items.
- 50-lb. oil capacity.
- Temperature probe is durable and ensures a quick recovery time.
- Millivolt control system does not require electrical hookup.
- Tube design provides superior heat transfer.
- Cold zone is wide to allow for more food particles to be kept out of the cooking zone to keep oil clean.
- Stainless steel frypot and door.
- 2 fry baskets sit in basket hanger.
- 6" adjustable legs
- 80,000 BTU/hr

AF25-DS
Equipped with optional casters.



AF-50HE
Equipped with optional casters.

Model	Description	Oil Capacity		Gas Output		Working Dimension		Cooking Area	# Burners	Ship Weight		Price	
		Lbs	Liters	BTU	(kW)	Width	Depth			Lbs	(kg)		
AF-50HE/25	Half And Full Size S/S Pots	50/25	34	75/80K	(59)	22¾" (578)	30¼" (768)	(1) 8¾" x 14" (171 x 356)	5	225	(102)	13,000	
AF-50HE	Full Size S/S Pot	50	23	75K	(22)	15½" (394)	30½" (783)	(1) 14" x 14" (356) x (356)	3	150	(68)	3,500	
AF-75	Full Size Large S/S Pot	75	34	160K	(47)	19½" (495)	34¾" (870)	18" x 18" (457) x (457)	4	198	(90)	6,000	
AF-DS	Top Draining Dump Station W/Storage	N/A	N/A	N/A	N/A	15½" (394)	30½" (775)	Drain Pan Size 12" x 20" x 4"	N/A	80	(37)	3,000	
High efficiency Energy Star unit										Plate Casters 6" High (set of 4)		A35117	\$450

FRYER ACCESSORIES

Baskets for AR-GCF-15-15 each	A33004	\$271	Stainless Steel Splash Guard, AF-25 LT.	A99197	\$275
Baskets for AF-50HE (set of 2)	A33000	551	Stainless Steel Splash Guard, AF-25 RT.	A99198	275
Baskets for AF-75 (set of 2)	A33001	747	Stainless Steel Splash Guard, AF-50HE LT.	A99251	275
Manifold Gas Shut-Off Valve (3/4" NPT)	A80117	265	Stainless Steel Splash Guard, AF-50HE RT.	A99252	275
Stainless Steel Joiner Strip, AF-25	A99397	210	Stainless Steel Splash Guard, AF-75 LT.	A99342	275
Stainless Steel Joiner Strip, AF-50HE	A99412	210	Stainless Steel Splash Guard, AF-75 RT.	A99343	275
Stainless Steel Joiner Strip, AF-75	A99413	210	Heat Lamp for model #AF-DS	A65000	2,186
Stainless Steel Tank Lid, AF-25	A99456	280	3/4" x 48" Quick Disconnect w/Restraining Device	A53200	750
Stainless Steel Tank Lid, AF-50HE	A99415	280	3/4" x 60" Quick Disconnect w/Restraining Device	A53201	900
Stainless Steel Tank Lid, AF-75	A99458	280			

25 LBS FRYER AND DUMP STATION COMBO

Model	Description	Gas Output		Ship Weight		Price
		BTU	(kW)	Lbs	(kg)	
AF25	25 lbs Fryer (must be secured)	80K	(23)	99	(45)	\$5,000
AF25-DS	25 lbs Fryer-Dump Station Combo	80K	(23)	220	(100)	\$6,500
AF-25/25	(2) 25 lbs Fryer connected	160K	(47)	198	(90)	\$10,000
Stainless Steel Fryer Basket Vat Cover for AF25-DS and AF-25/25		A99456	\$280	Plate Casters 6" High (set of 4)		A35117 \$450



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





AR-GCF-15

COUNTERTOP FRYER SERIES

STANDARD FEATURES

- Cooks 20-22 Lbs. of fries per hour
- Snap-acting mechanical thermostat holds oil temperature accurately at any temperature between 200°F and 400°F (94°C and 205°C). 30,000 BTU/hr. Infrared burners provide fast recovery
- Two fryer baskets
- Stainless steel fry vessel with sloped bottom
- Millivolt burner requires no electrical connection
- 16 gauge stainless steel tank
- High limit switch with a safety shut-off
- 4" adjustable legs

S/S STANDS

Model	Description	Gas Output		Ship Weight		Price	Model	Ship Weight		Price
		BTU	(kW)	Lbs	(kg)			Lbs	(Kg)	
AR-GCF-15	Gas Countertop Fryer	30K	(8)	95	(43)	\$4,500	ETSTS-15	70	(32)	\$795
Stainless Steel Fryer Vat Cover								A99907		\$698

PORTABLE FRYER FILTER SYSTEMS

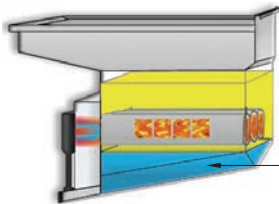
STANDARD FEATURES

- Portable Fryer Filter 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.



Model	Description	Voltage	Ship Weight		Price
			Lbs	(kg)	
ARPFS-35/50	Portable Fryer Filter Systems	120V	120	(55)	\$10,508
ARPFS-85	Portable Fryer Filter Systems	120V	140	(64)	12,529

Filter Pads (30 per case) A16096 **\$980**



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.

COOL ZONE

- American Range fryers are capable of high capacity and 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-50HE: 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.



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



COUNTERTOP GRIDDLES/OPEN BURNERS COMBINATION



AR36-24G2OB

FEATURES

- Polished steel griddle plate in 1" thickness
- "U" shaped burners for every 12" of griddle surface.
- 3" wide stainless steel grease channel and a large grease pan.
- 32,000 BTU/hr. no-clog open burners for easy cleaning.
- 21" deep cooking service.
- 4" adjustable legs included.
- Limited two year parts and labor warranty.

MANUAL

Model	Price	Width	Depth	Height	Burners	Gas Output		Ship Weight		S/S STANDS		
						BTU	(kW)	Lbs	(kg)	Model	Ship Weight Lbs (kg)	Price
AR24-12G2OB	\$6,685	24" (610)	32" (813)	13" (330)	3	94K	(28)	289	(131)	ESS-24	47 (21)	\$1,157
AR36-24G2OB	7,085	36" (915)	32" (813)	13" (330)	4	124K	(36)	360	(164)	ESS-36	54 (25)	1,702
AR48-36G2OB	7,375	48" (1220)	32" (813)	13" (330)	5	154K	(45)	527	(239)	ESS-48	72 (33)	1,830
AR60-48G2OB	9,288	60" (1524)	32" (813)	13" (330)	6	184K	(54)	787	(357)	ESS-60	99 (45)	2,265

2B refers to 2 Burners for 4 burners Add **\$1,300** and change 2B to 4B, and Add 12 to overall width.
For Reverse configuration call factory for pricing.



ARGB-36

RAISED GRIDDLE BROILERS

3/4" THICK AND 21" DEEP COOKING SURFACE

FEATURES

- Stainless steel rugged exterior body.
- 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.
- 20,000 BTU/hr. burners for even heating.
- 3" wide stainless steel grease channel with a large grease tray.
- 21" deep cooking service.
- 4" adjustable legs included.
- Efficiency and speed, ideal for multi use grilling and broiling, specially for restaurants with limited floor space.

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ARGB-24	24" (610)	32" (813)	16" (407)	2	40K	(12)	330	(150)	\$6,732
ARGB-36	36" (915)	32" (813)	16" (407)	3	60K	(18)	430	(195)	8,063
ARGB-48	48" (1220)	32" (813)	16" (407)	4	80K	(23)	550	(249)	10,693
ARGB-60	60" (1524)	32" (813)	16" (407)	5	100K	(29)	750	(340)	12,570



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



MANUAL/THERMOSTATIC GRIDDLES



ARTG-24

FEATURES

- Stainless steel exterior body
- Polished steel griddle plates
- U-shaped burners for every 12" of griddle surface for even cooking
- 21" or 24" cooking depth
- 3" Stainless steel splash guard
- Stainless steel pilots for instant ignition on each 30,000 BTU burner
- 3½" wide stainless steel grease channel and a large grease pan
- Limited two year parts and labor warranty

MUST SPECIFY COOKING DEPTH

1" THICK AND 21" DEEP COOKING SURFACE

Model	Price	Width	Depth	Height	Burners	Gas Output		Ship Weight	
						BTU	(kW)	Lbs	(kg)
ARMG-24	\$4,200	24" (610)	32" (813)	17" (432)	2	60K	(18)	254	(115)
ARMG-36	5,550	36" (915)	32" (813)	17" (432)	3	90K	(26)	343	(156)
ARMG-48	7,200	48" (1220)	32" (813)	17" (432)	4	120K	(35)	438	(199)
ARMG-60	9,250	60" (1524)	32" (813)	17" (432)	5	150K	(44)	600	(272)
ARMG-72	10,600	72" (1829)	32" (813)	17" (432)	6	180K	(53)	700	(318)

THERMOSTATIC

Model	Price	Width	Depth	Height	Burners	Gas Output		Ship Weight	
						BTU	(kW)	Lbs	(kg)
ARTG-24	\$5,500	24" (610)	32" (813)	17" (432)	2	60K	(18)	254	(115)
ARTG-36	7,500	36" (915)	32" (813)	17" (432)	3	90K	(26)	343	(156)
ARTG-48	9,500	48" (1220)	32" (813)	17" (432)	4	120K	(35)	438	(199)
ARTG-60	13,000	60" (1524)	32" (813)	17" (432)	5	150K	(44)	600	(272)
ARTG-72	15,500	72" (1829)	32" (813)	17" (432)	6	180K	(53)	700	(318)

S/S STANDS

Model	Ship Weight		Price
	Lbs	(kg)	
ESS-24	47	(21)	\$1,157
ESS-36	54	(25)	1,702
ESS-48	72	(33)	1,830
ESS-60	99	(45)	2,265
ESS-72	110	(50)	2,687

MANUAL

1" THICK AND 24" DEEP COOKING SURFACE

Model	Price	Width	Depth	Height	Burners	Gas Output		Ship Weight	
						BTU	(kW)	Lbs	(kg)
ARMG-24	\$4,700	24" (610)	35" (889)	17" (432)	2	60K	(18)	280	(127)
ARMG-36	6,050	36" (915)	35" (889)	17" (432)	3	90K	(26)	385	(175)
ARMG-48	8,200	48" (1220)	35" (889)	17" (432)	4	120K	(35)	490	(222)
ARMG-60	10,250	60" (1524)	35" (889)	17" (432)	5	150K	(44)	665	(302)
ARMG-72	12,100	72" (1829)	35" (889)	17" (432)	6	180K	(53)	770	(349)

THERMOSTATIC

Model	Price	Width	Depth	Height	Burners	Gas Output		Ship Weight	
						BTU	(kW)	Lbs	(kg)
ARTG-24	\$6,000	24" (610)	35" (889)	17" (432)	2	60K	(18)	280	(127)
ARTG-36	8,000	36" (915)	35" (889)	17" (432)	3	90K	(26)	385	(175)
ARTG-48	10,500	48" (1220)	35" (889)	17" (432)	4	120K	(35)	490	(222)
ARTG-60	14,000	60" (1524)	35" (889)	17" (432)	5	150K	(44)	665	(302)
ARTG-72	17,000	72" (1829)	35" (889)	17" (432)	6	180K	(53)	770	(349)

S/S STANDS

Model	Ship Weight		Price
	Lbs	(kg)	
ESS-24	47	(21)	\$1,157
ESS-36	54	(25)	1,702
ESS-48	72	(33)	1,830
ESS-60	99	(45)	2,265
ESS-72	110	(50)	2,687



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



COUNTERTOP BURNERS/HOT PLATES

FEATURES

- Two piece lift off 32,000 BTU/hr. burners
- Heavy duty removable, 12" x 12" cast-iron grates
- Manual gas control valve for each burner
- Stainless steel pilots for instant ignition on each burner
- Full-width removable crumb tray for easy cleaning
- Set of 4 adjustable 4" counter legs (12" to 48" models)
- Set of 6 adjustable 4" counter legs (60" models)



ARHP-36-6

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ARHP-12-2	12" (305)	30" (762)	10" (254)	2	64K	(19)	95	(43)	\$1,878
ARHP-24-2	24" (610)	18" (458)	10" (254)	2	64K	(19)	95	(43)	2,140
ARHP-24-4	24" (610)	30" (762)	10" (254)	4	128K	(38)	145	(66)	2,890
ARHP-36-3	36" (914)	18" (458)	10" (254)	3	96K	(28)	115	(52)	3,360
ARHP-36-6	36" (914)	30" (762)	10" (254)	6	192K	(56)	210	(95)	3,725
ARHP-48-4	48" (1220)	18" (458)	10" (254)	4	128K	(38)	140	(64)	4,479
ARHP-48-8	48" (1220)	30" (762)	10" (254)	8	256K	(75)	270	(122)	5,380
ARHP-60-10	60" (1524)	30" (762)	10" (254)	10	320K	(94)	325	(147)	7,880

S/S STANDS

Model	Ship Weight		Price
	Lbs	(kg)	
ESS-12	35	(16)	\$740
ESS-24-2	40	(18)	1,453
ESS-24	47	(21)	1,157
ESS-36-3	45	(20)	1,525
ESS-36	54	(25)	1,702
ESS-48-4	50	(23)	1,990
ESS-48	72	(33)	1,830
ESS-60	99	(45)	2,265



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



BROILERS

ADJUSTABLE TOP RADIANT BROILERS



ADJ-24

FEATURES

- Stainless steel exterior body.
- Adjustable grate, with three position settings.
- 20,000 BTU/hr. burners for even heat distribution sears in flavor and assures fast and efficient cooking.
- Heavy duty cast-iron top grates.
- Full depth drip tray to contain grease.
- 24", 30" and 36" units equipped with 1 adjustable rack.
- 48", 60" and 72" units equipped with 2 separate adjustable racks.

Model	Burners	Width	Depth	Height	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ADJ-24	4	24" (610)	28½" (724)	17" (432)	80K	(23)	260	(118)	\$9,000
ADJ-36	6	36" (915)	28½" (724)	17" (432)	120K	(35)	350	(159)	11,500
ADJ-48	8	48" (1220)	28½" (724)	17" (432)	160K	(47)	440	(200)	15,000
ADJ-60	10	60" (1524)	28½" (724)	17" (432)	200K	(59)	560	(254)	18,500
ADJ-72	12	72" (1829)	28½" (724)	17" (432)	240K	(70)	650	(295)	23,000

S/S STANDS

Model	Ship Weight		Price
	Lbs	(kg)	
DJS-24	47	(21)	\$1,950
DJS-36	54	(25)	2,500
DJS-48	72	(33)	3,000
DJS-60	99	(45)	3,750
DJS-72	110	(50)	4,500

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

FEATURES

- Stainless steel exterior cabinet on all floor models.
- Individually controlled burners with stainless steel pilots.
- Three-position adjustable top grate.
- Adjustable easy lift handle, even under heavy loads, with three separate position settings.
- Heavy duty fire box protects interior from warpage.

ADJF-24
Shown with optional casters.

Model	Width	Depth	Height	Burner	Gas Output		Rack	Ship Weight		Base	Price
					BTU	(kW)		Lbs	(kg)		
ADJF-24	24" (610)	28½" (724)	36" (915)	4	80K	(23)	1	335	(152)	Included	\$13,500
ADJF-36	36" (915)	28½" (724)	36" (915)	6	120K	(35)	1	425	(193)	Included	15,500
ADJF-48	48" (1220)	28½" (724)	36" (915)	8	160K	(47)	2	530	(240)	Included	20,000
ADJF-60	60" (1524)	28½" (724)	36" (915)	10	200K	(59)	2	660	(300)	Included	24,000
ADJF-72	72" (1829)	28½" (724)	36" (915)	12	240K	(70)	2	775	(352)	Included	30,000



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



CHAR-ROCK AND RADIANT BROILERS

Choice of three 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)



Standard Grates *(provided with unit)*

Cast-iron grates for meat and fish (A17028)



AECB-34

FEATURES

- 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.
- Provides attractive markings on the food.
- 4" adjustable legs included.
- Top grates can be positioned flat or sloped.
- Limited two year parts and labor warranty.

CHAR-ROCK BROILERS

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
AECB-24	24" (610)	24" (610)	13¼" (337)	2	70K	(20)	169	(77)	\$5,000
AECB-36	36" (915)	24" (610)	13¼" (337)	3	105K	(30)	327	(148)	6,000
AECB-48	48" (1220)	24" (610)	13¼" (337)	4	140K	(41)	465	(211)	7,000
AECB-60	60" (1524)	24" (610)	13¼" (337)	5	175K	(51)	600	(272)	9,000
AECB-72	72" (1829)	24" (610)	13¼" (337)	6	210K	(62)	740	(336)	11,000

Stem casters 6" high (set of 4)

A35119

\$450

Stem casters 6" high (set of 6)

A35120

\$600

S/S STANDS

Model	Ship Weight		Price
	Lbs	(kg)	
ESS-24	47	(21)	\$1,157
ESS-36	67	(30)	1,702
ESS-48	102	(46)	1,830
ESS-60	125	(57)	2,265
ESS-72	150	(68)	2,687



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



RADIANT BROILERS



ARRB-24

FEATURES

- Heavy duty stainless steel front and sides.
- Individually controlled straight burners spaced every 6" at 15,000 BTUs each.
- Angled radiants control flare-up.
- Heavy duty reversible cast-iron 3" x 21" top grates.
- Cast in grease channel allows excess fat to flow to grease trough minimizing flare-up.
- Full width removable grease pan for easy cleaning.
- 21" Deep cooking surface.
- 4" adjustable legs included.

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ARRB-12	12" (305)	29" (737)	10" (254)	2	30K	(9)	120	(55)	\$4,500
ARRB-24	24" (610)	29" (737)	10" (254)	4	60K	(18)	210	(95)	5,500
ARRB-36	36" (915)	29" (737)	10" (254)	6	90K	(26)	285	(129)	6,500
ARRB-48	48" (1220)	29" (737)	10" (254)	8	120K	(35)	363	(165)	7,500
ARRB-60	60" (1524)	29" (737)	10" (254)	10	150K	(44)	400	(181)	9,000
ARRB-72	72" (1829)	29" (737)	10" (254)	12	180K	(53)	560	(254)	11,000
Stem casters 6" high (set of 4)			A35119	\$450	Stem casters 6" high (set of 6)				

S/S STANDS

Model	Ship Weight		Price
	Lbs	(kg)	
ESS-12	35	(16)	\$740
ESS-24	47	(21)	1,157
ESS-36	54	(25)	1,702
ESS-48	72	(33)	1,830
ESS-60	99	(45)	2,265
ESS-72	110	(50)	2,687
A35120			\$600

STEAKHOUSE INFRARED BROILER WITH GRIDDLE

FEATURES

- 25,000 BTU/hr. per infrared burner.
- Stainless steel front and sides (standard) welded frame structure.
- 3/4" griddle plate on top of broiler uses excess heat off the broiler to sear meats.
- Stainless steel sealed grid bearing mitigates corrosion and seizing.
- Round-bar broiling grid.
- Four-position grid height adjustment with 4½" range secure locking lift mechanism with "cool touch" knob.
- Removable stainless steel full width grease deflector.



HD36-RGBSH

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
HD36-RGBSH	36" (915)	27½" (699)	27" (686)	5	125K	(37)	490	(223)	\$26,474

S/S STANDS

Model	Ship Weight		Price
	Lbs	(kg)	
RGBSH-ES-36	54	(25)	\$2,646

Stem Casters 6" High (set of 4) A35119 **\$450**
Cabinet Base Option Add **\$1,600** to stand pricing



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



SPECIALTY EQUIPMENT SPECIALTY OVER-FIRED BROILERS



AGBU-WO-4
Shown with optional casters.



AGBU-2
Shown with optional casters.



SUPERIOR FEATURES AND BENEFITS!

- Infrared heat broiler perfect for thick cut proteins.
- Stainless steel heavy gauge construction.
- Broiler grid is spring balanced for easy lowering with five locking positions.
- Proteins experience minimal shrinkage while retaining juices, tenderness and flavor.
- Removable full width grease pan for easy cleaning.
- Stainless steel drip shield is located underneath drawer to prevent dripping when drawer is pulled out, and easily removable for cleaning.



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





Model AGBU-1

SPECIALTY OVER-FIRED BROILERS

COUNTERTOP INFRARED BROILERS

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
AGBU-1	36" (915)	37" (940)	37" (940)	4	100K	(29)	400	(181)	\$26,270
36" Stainless Steel Stand Stem Casters for Stand (set of 4)							GBUES-36 A35119	\$1,890	\$450

AGBU-2
Shown with optional casters.

DOUBLE DECK INFRARED BROILERS

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
AGBU-2	36" (915)	37" (940)	67" (1702)	8	200K	(59)	800	(363)	\$43,104
Plate Casters 6" High (set of 4)							A35117	\$450	

AGBU-3
Shown with optional casters.

INFRARED BROILERS WITH LOWER OVEN

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
AGBU-3	36" (915)	37" (940)	61" (1550)	4	135K	(40)	700	(317)	\$34,960
AGBU-3-SB	36" (915)	37" (940)	61" (1550)	4	100K	(29)	490	(222)	33,613

Plate Casters 6" High (set of 4) A35117 **\$450**

OVEN NOTES

"SB" = Storage Base.

AGBU-WO-4
Shown with optional casters.

INFRARED BROILERS, LOWER AND UPPER OVENS

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
AGBU-WO-4	36" (915)	34" (864)	73" (1855)	4	135K	(40)	800	(363)	\$38,934
AGBU-WO-4-C	36" (915)	34" (864)	73" (1855)	4	130K	(38)	890	(404)	45,670

Plate Casters 6" High (set of 4) A35117 **\$450**

OVEN NOTES

"C" = Convection Oven.

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



WOOD-CHIP SMOKE BROILERS



Model ARWCS-36
Shown with optional stand and casters.

SMOKER FEATURES

- Two smoker boxes with heat resistant handles for peak smoke output.
- Each chip drawer features dedicated burner for each chip drawer.
- Smoke travels from five tubes evenly spaced under the grates near the food on the grill – optimizing uptake in flavor.
- Smoke discharges above broiler burners – so it's not incinerated before it meets the food!
- Wood drawers pulls out for easy ash removal.

BROILER FEATURES

- Individual controlled 15,000 BTU/hr. gas burners.
- 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 drip pan to add water vapor or special flavors to the cooking process as well as simplifying clean-up of spills.
- 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.

36" WOOD CHIP SMOKER

Model	Burners	Injectors	Width	Depth	Height	Gas Output		Ship Weight		Price
						BTU	(kW)	Lbs	(kg)	
ARWCS-36	6	5	36" (915)	27" (686)	20" (508)	90K	(27)	350	(159)	\$30,000

S/S STANDS

Model	Ship Weight		Price
	Lbs	(kg)	
RWCSS-36	54	(25)	\$3,650
	A35119		\$450

Stem Casters 6" High (set of 4)



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



Wood chip pull-out drawers with independent burner chamber and control.



Pull-out drawer to dispose of used wood chips.



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



WOOD FIRED BROILER WITH LOG LIGHTER

FEATURES

- Stainless steel rugged exterior body.
- Built-in gas log lighter burner.
- Large stainless steel door allows easy loading and 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.
- Includes 6" stem casters.
- 5/16" round rod top grate included.
- Two year parts and labor warranty.



AMSQ-30
Shown with optional stand and casters.

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
AMSQ-30	30" (762)	27" (686)	18" (458)	1	30K	(9)	300	(136)	\$17,464
AMSQ-36	36" (915)	27" (686)	18" (458)	1	30K	(9)	345	(157)	19,908
AMSQ-48	48" (1220)	27" (686)	18" (458)	1	30K	(9)	405	(184)	22,143
AMSQ-60	60" (1524)	27" (686)	18" (458)	2	60K	(18)	455	(206)	27,914

Stainless Steel Back Splash Guards: AMSQ-30 **\$890**
Stem Casters 6" High (set of 4) A35119 **\$450**

AMSQ-36 **\$990**
Stem Casters 6" High (set of 6) A35120 **\$600**

AMSQ-48 **\$1,090**
Stem Casters 6" High (set of 6) A35120 **\$600**

AMSQ-60 **\$1,290**
Stem Casters 6" High (set of 6) A35120 **\$600**

S/S STANDS

Model	Ship Weight		Price
	Lbs	(kg)	
QESS-30	70	(32)	\$1,550
QESS-36	82	(37)	1,750
QESS-48	95	(43)	1,950
QESS-60	102	(46)	2,150

HORIZONTAL CHICKEN BROILERS



AHS-4836
Shown with optional
stand and casters.

FEATURES

- Stainless steel rugged exterior body. Large 27" or 36" deep broiling surface.
- Round rod cooking top grates specially designed for chicken broiling.
- 40,000 BTU/hr. burners for even heat distribution.
- 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.
- Includes 6" stem casters.

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
AHS-4827	48" (1220)	27" (686)	22" (559)	4	160K	(47)	270	(122)	\$12,503
AHS-6027	60" (1524)	27" (686)	22" (559)	5	200K	(59)	370	(168)	16,761
AHS-4836	48" (1220)	36" (915)	22" (559)	4	160K	(47)	300	(136)	16,607
AHS-6036	60" (1524)	36" (915)	22" (559)	5	200K	(59)	400	(181)	20,952
AHSR-48	48" (1220)	36" (915)	36" (915)	4	160K	(47)	400	(181)	33,526
AHSR-60	60" (1524)	36" (915)	36" (915)	5	200K	(59)	500	(227)	40,512

Spit rod assembly complete with handle and prongs. A31100 Add **\$350**
Optional built-in Rotisserie. Contact factory for pricing

S/S STANDS

Model	Ship Weight		Price
	Lbs	(kg)	
HESS-4827	50	(23)	\$4,261
HESS-6027	57	(26)	5,350
HESS-4836	65	(30)	5,350
HESS-6036	80	(36)	6,520

Includes 7 Rods w/Spits And Stand.
Includes 9 Rods w/Spits And Stand.

Stem casters 6" high (set of 4) A35119 **\$450**
Stem casters 6" high (set of 6) A35120 **\$600**



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



HEAVY DUTY RADIANT KEBOB BROILERS

FEATURES

- Individually controlled stainless steel burners 30,000 BTU/hr. each.
- Heavy duty angled radiants for optimum heat distribution and removable for easy cleaning.
- Angled radiants control flare-up while still imparting the char-broiled flavor.
- Heavy gauge stainless steel frame spaced to allow support of the "shish" skewers.
- Full width removable grease tray for easy cleaning.
- 4" stainless steel welded legs.



ARKB-36
Shown with optional flat skewers

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ARKB-24	24" (610)	25" (635)	11¼" (286)	4	120K	(35)	200	(91)	\$10,987
ARKB-36	36" (915)	25" (635)	11¼" (286)	6	180K	(53)	320	(145)	14,192
ARKB-48	48" (1220)	25" (635)	11¼" (286)	8	240K	(71)	360	(163)	17,875
ARKB-60	60" (1524)	25" (635)	11¼" (286)	10	300K	(88)	400	(181)	20,980
ARKB-72	72" (1829)	25" (635)	11¼" (286)	12	360K	(106)	440	(200)	24,445

S/S STANDS

Model	Ship Weight		Price
	Lbs	(kg)	
KBES-24	47	(21)	\$1,237
KBES-36	54	(25)	1,820
KBES-48	72	(33)	1,957
KBES-60	99	(45)	2,422
KBES-72	110	(50)	2,850

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 **\$450**

Stem Casters 6" High (set of 6)

A35120 **\$600**

HEAVY DUTY RADIANT ROTISSERIE KEBOB BROILERS



ARKB-48-R
Shown with stand and casters

S/S STANDS

Model	Width	Depth	Height	# Skewers	Price	Ship Weight		Price
						Lbs	(kg)	
ARKB-24-R	30" (762)	25" (635)	15" (381)	8	\$28,500	47	(21)	\$1,295
ARKB-36-R	42" (1067)	25" (635)	15" (381)	12	37,000	54	(25)	1,550
ARKB-48-R	54" (1372)	25" (635)	15" (381)	18	45,900	72	(33)	1,980
ARKB-60-R	66" (1677)	25" (635)	15" (381)	24	52,800	99	(45)	2,275
ARKB-72-R	78" (1677)	25" (635)	15" (381)	28	54,617	110	(50)	2,850

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

Stem Casters 6" High (set of 4)

A35119

\$450

Stem Casters 6" High (set of 6)

A35120

\$600

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



VERTICAL INFRARED BROILER



AVB-2E

FEATURES

- Our 65 lbs. capacity Gyro machine provides controlled broiling temperature and speeds
- Equipped with 15" round grease pan and 6-position skewer/spit assembly
- Adjustable (push forward, pull backward skewer/spit assembly)
- High efficiency infrared burners (each rated at 20,000 BTU/hr.) to heat sear and cook for moist juicy and tender meat
- Compact design or countertop installation
- Manual gas valve control for each burner
- Limited two year parts and labor warranty

AVB-2E
Shown with optional stand

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
AVB-2E	17" (432)	20" (508)	34" (864)	2	40K	(12)	125	(57)	\$4,500
AVB-2	20" (508)	23½" (597)	34" (864)	2	40K	(12)	125	(57)	5,000

S/S STANDS

Model	Ship Weight		Price
	Lbs	(kg)	
VES-17	39	(18)	\$1,275
VES-20	39	(18)	1,275

INFRARED BRAZIL BROILERS



FEATURES

- High efficiency ceramic infrared burners producing 1800°F (983°C) heat at top surface of the burners
- High heat to sear in juices for great results
- Ideal for skewer cooking
- Available in optional stainless steel holder frame for BBQ
- Full size grease pan to collect all excess oil
- Limited two year parts and labor warranty

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

Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
AROB-36	36" (915)	28" (712)	22" (559)	3	92K	(27)	350	(159)	\$18,000
AROB-48	48" (1220)	28" (712)	22" (559)	4	115K	(34)	400	(182)	19,800
AROB-60	60" (1524)	28" (712)	22" (559)	5	138K	(47)	450	(227)	20,000



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



SPECIALTY EQUIPMENT

TEPPANYAKI JAPANESE STYLE GRIDDLES

3/4" THICK AND 24" DEEP PLATE

FEATURES

- Stainless steel exterior body.
- Stainless steel exterior frame suitable for drop-in or free-standing unit.
- Polished 3/4" thick and 24" deep steel griddle plate.
- 4" adjustable brush nickel legs.
- 30,000 BTU/hr. round burner creates a hot zone in the center of the griddle.
- Large capacity removable grease can.
- Stainless steel grease channel.

ARTY-48
Shown with optional
stand and casters.



Model	Width	Depth	Height	# Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ARTY-24	24" (610)	28" (712)	10½" (267)	1	30K	(9)	200	(91)	\$3,630
ARTY-36	36" (915)	28" (712)	10½" (267)	1	30K	(9)	300	(136)	5,246
ARTY-48	48" (1220)	28" (712)	10½" (267)	1	30K	(9)	365	(166)	7,072
ARTY-60	60" (1524)	28" (712)	10½" (267)	1	30K	(9)	450	(204)	8,614

Stainless Steel All Welded ½" Griddle Splash (24" - **\$680**) (36" - **\$880**) (48" - **\$980**) (60" - **\$1,280**)

S/S STANDS

Model	Ship Weight		Price
	Lbs	(kg)	
ESTY-24	47	(21)	\$1,414
ESTY-36	54	(25)	1,953
ESTY-48	72	(33)	2,357
ESTY-60	99	(45)	2,896

PASTA COOKER



ARPC3
Shown with optional casters

FEATURES

- All aluminum water tank and heat transfer surface saves energy and speeds up the cooking process.
- Includes (6) baskets.
- 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.
- Built-in tank drain with safety-first locking valve.
- Perforated 304 stainless steel baskets.
- Limited two year parts and labor warranty.



PASTA COOKER

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ARPC3	18" (458)	24" (610)	38-1/2" (978)	3-Ring	80K	(23)	220	(100)	\$9,500

Plate Casters 6" High (set of 4)

A35117 **\$450**

ROTISSERIE SERIES



COUNTERTOP 4 SPIT CHICKEN ROTISSERIE

Model	Width	Depth	Height	Spits	Birds	# Burners	Gas output		Ship weight		Price
							BTU	(kW)	Lbs	(kg)	
ACB-4	45½" (1156)	25½" (648)	55¾" (1416)	4	16-20	1	35K	(10)	525	(238)	\$20,000
Stainless Steel Stand		ESS-36-18H	\$2,175	Plate Casters 6" High (set of 4)					A35117	\$450	

ACB-4
6" adjustable cone legs included



HIGH PRODUCTION 7 SPIT CHICKEN ROTISSERIE

Model	Width	Depth	Height	Spits	Birds	# Burners	Gas output		Ship weight		Price
							BTU	(kW)	Lbs	(kg)	
ACB-7	45½" (1156)	25½" (648)	81" (2058)	7	28-35	3	105K	(31)	730	(331)	\$32,000

ACB-7
Comes with casters



HIGH PRODUCTION 14 SPIT CHICKEN ROTISSERIE

Model	Width	Depth	Height	Spits	Birds	# Burners	Gas output		Ship weight		Price
							BTU	(kW)	Lbs	(kg)	
ACB-14	45½" (1156)	36¾" (914)	81" (2058)	14	56-70	3	105K	(31)	850	(386)	\$45,000

ACB-14
Comes with casters

OPTIONS AND ACCESSORIES FOR ABOVE UNITS

Stainless Steel Side Access Door Moved to Left Side	ACB-4	Call Factory
Stainless Steel Side Access Door Moved to Left Side	ACB-7	Call Factory
Stainless Steel Framed Glass Sliding Door (Left)	A27008	Call Factory
Stainless Steel Framed Glass Sliding Door (Right)	A27011	Call Factory
Spit Rod Assembly Complete with Handle and Prongs	A31100	\$350

FEATURES FOR ALL MODELS

- Heavy duty, all welded stainless steel exterior, interior body for durability.
- 2½" deep stainless steel drip pan 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 and ACB-14 models.
- High BTU for best results in cooking time and finished product.

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



STOCK POTS AND WOK RANGES



ARSP-18
Shown with optional casters.



SPSH-18
Shown with optional casters

FEATURES

- Stainless steel 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.
- Full-width removable grease tray for easy cleaning.
- Limited two year parts and labor warranty.

ECONOMY STYLE STOCK POT STOVES WITH LOW PROFILE

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
SPSH-18	18" (457)	21" (534)	18" (458)	3-Ring	90K	(26)	130	(59)	\$2,680
SPSH-18-2	18" (457)	42" (1067)	18" (458)	3-Ring	180K	(53)	230	(104)	4,200
Plate Casters 6" High (set of 4)					A35117				\$450



3-RING BURNER
Two adjustable valves.

HEAVY DUTY STOCK POT STOVES

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ARSP-18	18" (458)	21" (534)	24" (610)	3-Ring	90K	(26)	155	(61)	\$2,450
ARSP-18-2	18" (458)	42" (1067)	24" (610)	3-Ring	180K	(53)	280	(107)	4,900
ARSP-J	18" (458)	21" (534)	24" (610)	Jet	125K	(37)	160	(61)	3,500
ARSP-J-2	18" (458)	42" (1067)	24" (610)	Jet	250K	(73)	320	(107)	7,000
Plate Casters 6" High (set of 4)					A35117				\$450



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



3-RING BURNER
Two adjustable valves.



ARWR-3R

HEAVY DUTY WOK RANGES (WITH HEAVY GAUGE STAINLESS STEEL TOP)

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ARWR-3R	18" (458)	20" (508)	36" (915)	3-Ring	90K	(26)	122	(55)	\$3,630
Stem Casters 6" High (set of 4)					A35119				\$450



3-RING BURNER
Two adjustable valves.



ARWR-J13

HEAVY DUTY JET WOK RANGES (WITH HEAVY GAUGE STAINLESS STEEL TOP)

Model	Width	Depth	Height	Burners	Gas Output		Ship Weight		Price
					BTU	(kW)	Lbs	(kg)	
ARWR-J13	18" (458)	20" (508)	36" (915)	Jet	125K	(37)	145	(66)	\$3,630
ARWR-J16	18" (458)	20" (508)	36" (915)	Jet	125K	(37)	145	(66)	3,745
Stem Casters 6" High (set of 4)					A35119				\$450



JET BURNER
23-Tip jet burner.

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



GREEN FLAME RANGES (Pilotless Ignition System, used on all Burners, Griddles and Ovens)



ARGF-4



ARGF-6



ARGF-8



ARGF-8B-126-C



ARGF-10



ARGF-12

FEATURES

- Electronic Ignition System on all burners, griddles and ovens. No standing pilot makes the kitchen a safer environment!
- Ideal use for, churches, fire departments, retirement homes, daycare facilities, and other installations where a commercial range is required.

24" GREEN FLAME RANGE (20" SPACE SAVER OVEN)

Model	Description	GAS OUTPUT		SHIP WEIGHT		Price
		BTU	(kW)	Lbs	(kg)	
ARGF-4	4 Burners	127K	(37)	315	(143)	\$13,000
ARGF-4-SB	4 Burners	97K	(28)	245	(111)	\$12,500
ARGF-12G-2B	12" Griddle and 2 Burners	97K	(28)	330	(150)	\$14,000
ARGF-12G-2B-SB	12" Griddle and 2 Burners	70K	(21)	260	(118)	\$13,500

36" GREEN FLAME RANGE (26-1/2" OVEN)

ARGF-6	6 Burners	185K	(54)	406	(191)	\$15,950
ARGF-12G-4B	12" Griddle and 4 Burners	155K	(45)	425	(204)	17,717
ARGF-24G-2B	24" Griddle and 2 Burners	125K	(37)	440	(204)	19,000

48" GREEN FLAME RANGE (TWO 20" SPACE SAVER OVENS)

ARGF-8	8 Burners with 2-20" Ovens	254K	(74)	600	(264)	\$23,000
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48" GREEN FLAME RANGE (ONE 26-1/2" OVEN AND STORAGE BASE)

ARGF-8B-126	8 Burner with Standard Oven/Storage Base	235K	(69)	580	(264)	\$23,000
ARGF-24G-4B-126	24" Griddle, 4 Burners Standard Oven/Storage Base	175K	(42)	626	(284)	23,000
ARGF-36G-2B-126	36" Griddle, 2 Burners Standard Oven/Storage Base	145K	(41)	640	(290)	25,000

60" GREEN FLAME RANGE (ONE 26-1/2" OVEN AND ONE 20" SPACE SAVER OVEN)

ARGF-10	10 Burners, Standard/Space Saver Ovens	312K	(91)	732	(332)	\$25,050
ARGF-24G-6B	24" Griddle and 6 Burners, Standard/Space Saver Ovens	252K	(74)	757	(343)	25,000
ARGF-36G-4B	36" Griddle and 4 Burners, Standard/Space Saver Ovens	222K	(65)	765	(347)	26,000
ARGF-6B-24RG	6 Burners, 24" Raised Griddle Standard/Space Saver Ovens	282K	(83)	814	(369)	32,000

72" GREEN FLAME RANGE (TWO 26-1/2" OVENS)

ARGF-12	12 Burners, 2 Standard Ovens	370K	(108)	1021	(463)	\$34,000
ARGF-24G-8B	24" Griddle, 8 Burners and 2 Standard Ovens	310K	(91)	1075	(488)	35,000
ARGF-36G-6B	36" Griddle, 6 Burners and 2 Standard Ovens	280K	(82)	1100	(499)	35,500
ARGF-48G-4B	48" Griddle, 4 Burners and 2 Standard Ovens	250K	(73)	1145	(519)	36,000

Convection Oven Base		Add	\$3,000
Double Convection Oven on 60" and 72"		Add	6,000
Innovation Oven		Add	3,000
Double Innovation Oven on 60" and 72"		Add	6,000
Space Saver Innovation Oven Base on 24"		Add	\$2,000
Plate Casters 6" High (set of 4)	A35117	Add	\$450
Plate Casters 6" High (set of 6)	A35118	Add	\$600

For options and accessories, see page 4.



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



MEDALLION HEAVY DUTY HOTEL / RESORT RESTAURANT SERIES



Sleek and Streamlined with 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 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, 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 and sides.
- Burner box stainless steel bottom for open burner units.
- 6" adjustable chrome plated legs.
- 100% safety pilot for oven.
- Porcelainized oven interior.
- Two oven racks with three positions on standard ovens.
- 1-1/4" front manifold.
- Oven thermostat temperature range: 250°F to 500°F (121°C to 260°C).
- 7-5/8" (194 mm) stainless steel front rail extends from 6-1/16" (154 mm) to 7-5/8" (194 mm).
- Four 37,000 BTU, (11 kW). Two piece removable burners.
- Six 30,000 BTU (9 kW). Two piece removable 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 and rear burner section.
- Piezo spark ignition for oven.
- 40,000 BTU, (12 kW). Cast-iron oven burner.
- 30,000 BTU, (9 kW). Convection oven burner.



BURNERS

Our anti-dog removable burners are more efficient than other manufacturers in the industry with a robust flame to operate in low and high settings.



STAINLESS STEEL INTERIOR

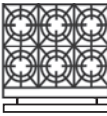
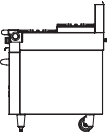
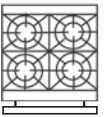
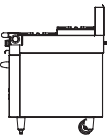
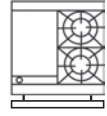
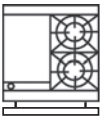
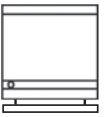
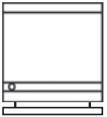
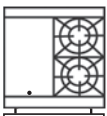
Medallion range interior is supplied standard with a black porcelainized surface for easy cleaning. Stainless steel interior surface finish is also available as an option.



ROBUST GRIDDLE PLATE

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

MEDALLION HEAVY DUTY SERIES **34" OR 36" WIDTHS**

Model	Description	Gas output		Ship weight		Price
		BTU	(kW)	Lbs	(kg)	
6 Open Burners						
	HD34-6-1	Standard Oven	220K	(65)	450 (205)	\$19,780
	HD34-6-1C	Convection Oven	210K	(62)	500 (227)	27,212
	HD34-6-O	Storage Base	180K	(53)	435 (197)	14,480
	HD34-6-M	Modular Top	180K	(53)	240 (109)	11,987
6 Step-Up Open Burners						
	HD34-6SU-1	Standard Oven	220K	(65)	450 (205)	\$23,498
	HD34-6SU-1C	Convection Oven	210K	(62)	500 (227)	29,967
	HD34-6SU-O	Storage Base	180K	(53)	435 (197)	17,894
	HD34-6SU-M	Modular Top	180K	(53)	240 (109)	15,858
4 Open Burners						
	HD34-4-1	Standard Oven	188K	(55)	450 (205)	\$19,258
	HD34-4-1C	Convection Oven	178K	(52)	500 (227)	26,347
	HD34-4-O	Storage Base	148K	(43)	435 (197)	15,980
	HD34-4-M	Modular Top	148K	(43)	240 (109)	11,367
4 Step-Up Open Burners						
	HD34-4SU-1	Standard Oven	188K	(55)	450 (205)	\$23,498
	HD34-4SU-1C	Convection Oven	178K	(52)	500 (227)	29,967
	HD34-4SU-O	Storage Base	148K	(43)	435 (197)	17,894
	HD34-4SU-M	Modular Top	148K	(43)	240 (109)	15,858
17" Thermostatic Griddle, 2 Open Burners						
	HD34-17TG-2-1	Standard Oven	154K	(45)	660 (300)	\$23,604
	HD34-17TG-2-1C	Convection Oven	144K	(42)	675 (307)	29,891
	HD34-17TG-2-O	Storage Base	114K	(33)	575 (261)	17,649
	HD34-17TG-2-M	Modular Top	114K	(33)	375 (170)	15,285
17" Valve Control Griddle, 2 Open Burners						
	HD34-17VG-2-1	Standard Oven	154K	(45)	660 (300)	\$21,897
	HD34-17VG-2-1C	Convection Oven	144K	(42)	675 (307)	28,784
	HD34-17VG-2-O	Storage Base	114K	(33)	575 (261)	15,658
	HD34-17VG-2-M	Modular Top	114K	(33)	375 (170)	13,841
34" Thermostatic Griddle						
	HD34-34TG-1	Standard Oven	130K	(38)	800 (363)	\$25,865
	HD34-34TG-1C	Convection Oven	120K	(35)	800 (363)	33,681
	HD34-34TG-O	Storage Base	90K	(26)	641 (290)	20,670
	HD34-34TG-M	Modular Top	90K	(26)	525 (238)	17,869
34" Valve Control Griddle						
	HD34-34VG-1	Standard Oven	130K	(38)	635 (288)	\$21,519
	HD34-34VG-1C	Convection Oven	120K	(35)	685 (311)	28,609
	HD34-34VG-O	Storage Base	90K	(26)	625 (284)	15,704
	HD34-34VG-M	Modular Top	90K	(26)	530 (241)	13,689
17" Hot Top, 2-Open Burners						
	HD34-1HT-2-1	Standard Oven	154K	(45)	490 (222)	\$21,862
	HD34-1HT-2-1C	Convection Oven	144K	(42)	520 (236)	28,843
	HD34-1HT-2-O	Storage Base	114K	(33)	480 (218)	16,278
	HD34-1HT-2-M	Modular Top	114K	(33)	260 (118)	13,727

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

**OVEN FEATURES**

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


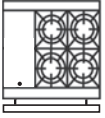
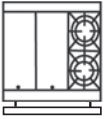
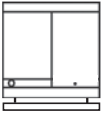
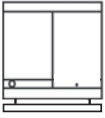
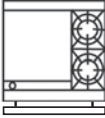
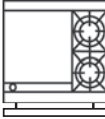
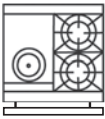
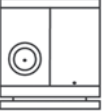
HD34-6-1
Shown with optional backguard and shelves**OPEN BURNERS**

- Two-piece, non-gasket and 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.

*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)	
(2) 17" Hot Top Sections						
	HD34-2HT-1	Standard Oven	120K	(35)	540 (245)	\$20,678
	HD34-2HT-1C	Convection Oven	110K	(32)	590 (268)	27,849
	HD34-2HT-O	Storage Base	80K	(23)	310 (141)	15,820
	HD34-2HT-M	Modular Top	80K	(23)	220 (100)	12,748
(1) 11" Hot Top, 4-Open Burners						
	HD34-1HT-4-1	Standard Oven	190K	(56)	440 (200)	\$20,843
	HD34-1HT-4-1C	Convection Oven	180K	(53)	490 (222)	28,629
	HD34-1HT-4-O	Storage Base	150K	(44)	430 (195)	15,967
	HD34-1HT-4-M	Modular Top	150K	(44)	210 (96)	12,967
(2) 11" Hot Top Sections, 2-Open Burners						
	HD34-2HT-2-1	Standard Oven	160K	(47)	490 (222)	\$20,848
	HD34-2HT-2-1C	Convection Oven	150K	(44)	540 (245)	27,850
	HD34-2HT-2-O	Storage Base	120K	(35)	480 (218)	15,982
	HD34-2HT-2-M	Modular Top	120K	(35)	240 (109)	13,250
17" Thermostatic Griddle, 17" Hot top						
	HD34-17TG-1HT-1	Standard Oven	120K	(35)	575 (261)	\$23,296
	HD34-17TG-1HT-1C	Convection Oven	110K	(32)	625 (284)	29,685
	HD34-17TG-1HT-O	Storage Base	80K	(23)	565 (257)	17,487
	HD34-17TG-1HT-M	Modular Top	80K	(23)	345 (157)	15,653
17" Valve Control Griddle, 17" Hot top						
	HD34-17VG-1HT-1	Standard Oven	120K	(35)	575 (261)	\$21,598
	HD34-17VG-1HT-1C	Convection Oven	110K	(32)	625 (284)	28,670
	HD34-17VG-1HT-O	Storage Base	80K	(23)	565 (257)	15,987
	HD34-17VG-1HT-M	Modular Top	80K	(23)	345 (157)	13,681
23" Thermostatic Griddle, (2) Open Burners						
	HD34-23TG-2-1	Standard Oven	160K	(47)	605 (275)	\$23,498
	HD34-23TG-2-1C	Convection Oven	150K	(44)	655 (297)	29,967
	HD34-23TG-2-O	Storage Base	120K	(35)	595 (270)	17,844
	HD34-23TG-2-M	Modular Top	120K	(35)	375 (170)	15,758
23" Valve Control Griddle, (2) Open Burners						
	HD34-23VG-2-1	Standard Oven	160K	(47)	605 (275)	20,850
	HD34-23VG-2-1C	Convection Oven	150K	(44)	655 (297)	27,960
	HD34-23VG-2-O	Storage Base	120K	(35)	595 (270)	14,847
	HD34-23VG-2-M	Modular Top	120K	(35)	375 (170)	13,250
(1) French Top, (2) Open Burners						
	HD34-1FT-2-1	Standard Oven	154K	(45)	480 (218)	\$19,648
	HD34-1FT-2-1C	Convection Oven	144K	(42)	530 (240)	29,960
	HD34-1FT-2-O	Storage Base	114K	(33)	470 (213)	16,590
	HD34-1FT-2-M	Modular Top	114K	(33)	250 (114)	15,750
(1) French Top, (1) 17" Hot Plate						
	HD34-1FT-1HT-1	Standard Oven	120K	(35)	530 (241)	\$20,943
	HD34-1FT-1HT-1C	Convection Oven	110K	(32)	580 (263)	28,685
	HD34-1FT-1HT-O	Storage Base	80K	(23)	520 (236)	17,680
	HD34-1FT-1HT-M	Modular Top	80K	(23)	300 (136)	14,847

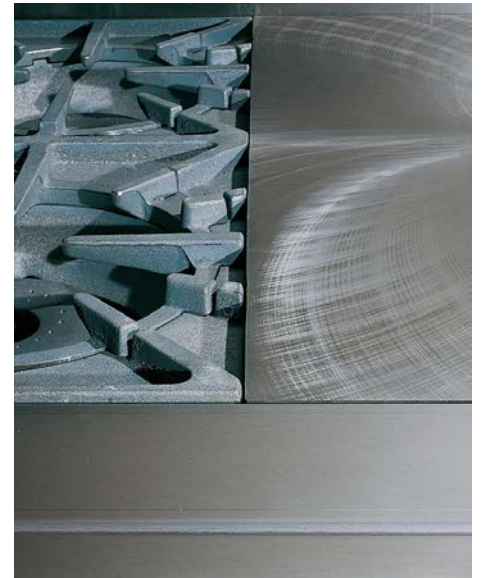
Notes: C = Convection oven, O = Storage base, M = Modular, no base



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

GRIDDLE TOPS

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



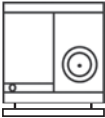
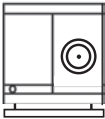
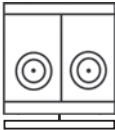
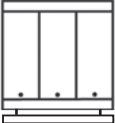
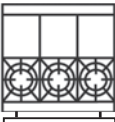
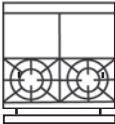
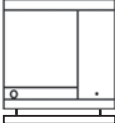
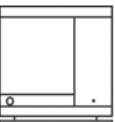
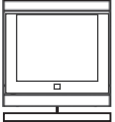
FLUSH MOUNT GRATES

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)	
17" Thermostatic Griddle, 17" French Top						
	HD34-17TG-1FT-1	Standard Oven	120K	(35)	545 (247)	\$24,984
	HD34-17TG-1FT-1C	Convection Oven	110K	(32)	595 (270)	29,785
	HD34-17TG-1FT-O	Storage Base	80K	(23)	535 (243)	20,667
	HD34-17TG-1FT-M	Modular Top	80K	(23)	315 (143)	17,654
17" Valve Control, 17" French Top						
	HD34-17VG-1FT-1	Standard Oven	120K	(35)	545 (247)	\$22,890
	HD34-17VG-1FT-1C	Convection Oven	110K	(32)	595 (270)	28,967
	HD34-17VG-1FT-O	Storage Base	80K	(23)	535 (243)	19,860
	HD34-17VG-1FT-M	Modular Top	80K	(23)	315 (143)	15,675
(2) 17" French Top Sections						
	HD34-2FT-1	Standard Oven	120K	(35)	520 (236)	\$19,985
	HD34-2FT-1C	Convection Oven	110K	(32)	570 (259)	27,648
	HD34-2FT-O	Storage Base	80K	(23)	510 (232)	15,860
	HD34-2FT-M	Modular Top	80K	(23)	290 (132)	13,900
(3) 11" Hot Top Sections						
	HD34-3HT-1	Standard Oven	130K	(38)	550 (250)	\$21,848
	HD34-3HT-1C	Convection Oven	120K	(35)	600 (272)	24,785
	HD34-3HT-O	Storage Base	90K	(26)	540 (245)	15,920
	HD34-3HT-M	Modular Top	90K	(26)	320 (145)	13,948
(3) 11" Hot Top/Open Burner Sections						
	HD34-3HT3-1	Standard Oven	175K	(52)	550 (250)	\$20,943
	HD34-3HT3-1C	Convection Oven	165K	(49)	600 (272)	28,645
	HD34-3HT3-O	Storage Base	135K	(40)	540 (245)	15,620
	HD34-3HT3-M	Modular Top	135K	(40)	320 (145)	13,748
(2) 17" Hot Top/Open Burner Sections						
	HD34-2HT2-1	Standard Oven	154K	(45)	480 (218)	\$20,943
	HD34-2HT2-1C	Convection Oven	144K	(42)	530 (240)	28,645
	HD34-2HT2-O	Storage Base	114K	(33)	470 (213)	15,620
	HD34-2HT2-M	Modular Top	114K	(33)	250 (114)	13,748
23" Thermostatic Griddle, (1) 11" Hot Top						
	HD34-23TG-1HT-1	Standard Oven	130K	(38)	605 (275)	\$25,863
	HD34-23TG-1HT-1C	Convection Oven	120K	(35)	655 (297)	33,688
	HD34-23TG-1HT-O	Storage Base	90K	(26)	595 (270)	20,687
	HD34-23TG-1HT-M	Modular Top	90K	(26)	375 (170)	17,869
23" Valve Control Griddle, (1) 11" Hot Top						
	HD34-23VG-1HT-1	Standard Oven	130K	(38)	605 (275)	\$21,519
	HD34-23VG-1HT-1C	Convection Oven	120K	(35)	655 (297)	28,617
	HD34-23VG-1HT-O	Storage Base	90K	(26)	595 (270)	18,718
	HD34-23VG-1HT-M	Modular Top	90K	(26)	375 (170)	13,689
34" "Plancha" Griddle						
	HD34-34PG-1	Standard Oven	130K	(38)	689 (288)	\$26,586
	HD34-34PG-1C	Convection Oven	120K	(35)	739 (297)	35,978
	HD34-34PG-O	Storage Base	90K	(26)	525 (238)	20,467
	HD34-34PG-M	Modular Top	90K	(26)	405 (184)	15,965

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



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

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



SALAMANDER AND CHEESEMELTER FOR MEDALLION



Model	Description	Gas output		Ship weight		Price
		BTU	(kW)	Lbs	(kg)	
HD24-SM	24" Infrared Salamander	25K	(7)	160	(72)	\$8,750
HD36-SM	34" or 36" Infrared Salamander with dual control	35K	(9)	183	(83)	9,985
HD24-CM	24" Infrared Cheesemelter	25K	(7)	156	(71)	\$7,220
HD36-CM	34" or 36" Infrared Cheesemelter	35K	(11)	183	(83)	9,984
HD48-CM	48" Infrared Cheesemelter	40K	(12)	230	(104)	12,093
HD60-CM	60" Infrared Cheesemelter	55K	(16)	295	(134)	15,542
HD72-CM	72" Infrared Cheesemelter	70K	(21)	355	(161)	18,758
HD84-CM	84" Infrared Cheesemelter	75K	(22)	450	(204)	22,259



MEDALLION HEAVY DUTY RADIANT BROILER WITH PULL-OUT RACK

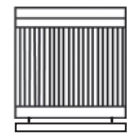
RADIANT BROILER FEATURES

- 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 trough and large capacity removable drip pan.
- Two year parts and labor warranty.



HD34-CRBR-O

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)	\$27,853



MEDALLION HEAVY DUTY RADIANT BROILERS



- Slanted cooking surface provides a range of cooking temperatures.
- Individually controlled 30K BTU (9 kW) 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 a built in grease channel that allows excess grease to flow to the front grease trough minimizing flare-ups.
- Full width grease trough and a large capacity removable drip pan.



HD34-CRB-O

Model	Description	Gas output		Ship weight		Price
		BTU	(kW)	Lbs	(kg)	
HD34-CRB-1	Standard Oven	130K	(38)	510	(232)	\$28,870
HD34-CRB-1C	Convection Oven	120K	(35)	560	(254)	38,373
HD34-CRB-O	Storage Base	90K	(26)	410	(186)	21,984
HD34-CRB-M	Modular Top	90K	(26)	400	(182)	19,950



S/S STANDS

Model	Ship Weight		Price
	Lbs	(kg)	
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CRB-ES-36	54	(25)	\$4,280



*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 four 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.
- Five 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.

Model	Description	Gas output		Ship weight		Price
		BTU	(kW)	Lbs	(kg)	
HDIR34-1	Standard Oven	136K	(40)	760	(344)	\$48,355
HDIR34-1C	Convection Oven	126K	(37)	860	(390)	59,967
HDIR34-O	Storage Base	96K	(28)	712	(323)	47,500
HDIR34-M	Modular Top	96K	(28)	430	(195)	38,867

Plate Casters for Cabinet Base Model, Heavy Duty 6" High (set of 4) A35117 **\$450**



HDIR34-1



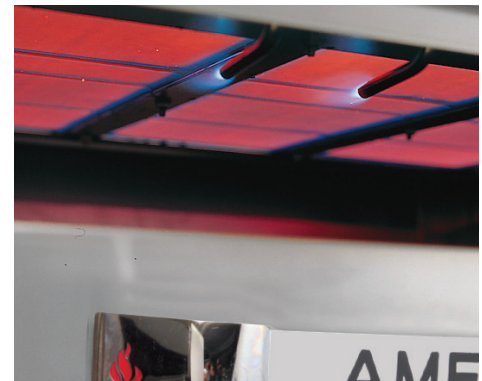
OVEN INTERIOR

Medallion range interior is supplied standard with a porcelainized surface for easy cleaning. Stainless steel surface finish is also available as an option.



STAINLESS STEEL 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.



INFRARED BURNERS







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






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




MEDALLION HEAVY DUTY SERIES FILL-IN UNITS

Model	Description	Gas output		Ship weight		Price
		BTU	(kW)	Lbs	(kg)	
OPEN BURNER FILL-IN UNITS						
11" 2-Open Burners						
	HD11-2-O	Storage Base	60K	(18)	140 (64)	\$6,920
	HD11-2-M	Modular Top	60K	(18)	55 (25)	5,340
	HD11-2SU-O	Step-Up Storage Base	60K	(18)	140 (64)	8,527
	HD11-2SU-M	Step-Up Modular Top	60K	(18)	55 (25)	7,815
17" 2-Open Burners						
	HD17-2-O	Storage Base	74K	(22)	215 (98)	\$8,289
	HD17-2-M	Modular Top	74K	(22)	105 (48)	7,700
	HD17-2SU-O	Step-Up Storage Base	74K	(22)	215 (98)	10,875
	HD17-2SU-M	Step-Up Modular Top	74K	(22)	105 (48)	9,153
22" 4-Open Burners						
	HD22-4-O	Storage Base	120K	(36)	280 (128)	\$9,170
	HD22-4-M	Modular Top	120K	(36)	110 (50)	7,985
	HD22-4SU-O	Step-Up Storage Base	120K	(36)	280 (128)	11,563
	HD22-4SU-M	Step-Up Modular Top	120K	(36)	110 (50)	11,250

HOT PLATE FILL-IN UNITS

11" Hot Top						
	HD11-1HT-O	Storage Base	30K	(9)	185 (84)	\$6,850
	HD11-1HT-M	Modular Top	30K	(9)	110 (50)	4,980
17" Hot Top						
	HD17-1HT-O	Storage Base	40K	(12)	265 (120)	9,348
	HD17-1HT-M	Modular Top	40K	(12)	155 (70)	8,620
22" Hot Top						
	HD22-2HT-O	Storage Base	60K	(18)	340 (154)	\$9,755
	HD22-2HT-M	Modular Top	60K	(18)	200 (91)	8,515

FRENCH TOP FILL-IN UNITS

17" French Top						
	HD17-1FT-O	Storage Base	40K	(12)	255 (116)	\$10,780
	HD17-1FT-M	Modular Top	40K	(12)	145 (66)	9,685

OPEN BURNERS:

- Two-piece, non-gasket, 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-clog removable burners are more efficient than other manufacturers in the industry with a robust flame to operate on low and high settings.

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

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




MEDALLION HEAVY DUTY SERIES FILL-IN UNITS


Model	Description	Gas output		Ship weight		Price
		BTU	(kW)	Lbs	(kg)	

GRIDDLE TOP VALVE CONTROL FILL-IN UNITS


12" Valve Control Griddle

	HD12-12VG-O	Storage Base	30K	(9)	230	(104)	\$7,250
	HD12-12VG-M	Modular Top	30K	(9)	155	(70)	5,678

18" Valve Control Griddle


	HD18-18VG-O	Storage Base	40K	(12)	310	(141)	\$9,450
	HD18-18VG-M	Modular Top	40K	(12)	200	(91)	8,745

24" Valve Control Griddle


	HD24-24VG-O	Storage Base	60K	(18)	415	(188)	\$9,820
	HD24-24VG-M	Modular Top	60K	(18)	270	(122)	8,375

GRIDDLE TOP THERMOSTAT CONTROL FILL-IN UNITS


12" Thermostatic Griddle

	HD12-12TG-O	Storage Base	30K	(9)	230	(104)	\$8,885
	HD12-12TG-M	Modular Top	30K	(9)	155	(70)	7,340


18" Thermostatic Griddle

	HD18-18TG-O	Storage Base	40K	(12)	310	(141)	\$10,590
	HD18-18TG-M	Modular Top	40K	(12)	200	(91)	9,250


24" Thermostatic Griddle

	HD24-24TG-O	Storage Base	60K	(18)	415	(188)	\$12,560
	HD24-24TG-M	Modular Top	60K	(18)	270	(122)	11,250

SPREADERS RANGE MATCH FILL-IN UNITS, SPACERS

Model	Description	Ship weight		Price	
		Lbs	(kg)		
Modular Spreader Tops					
	HD12-SP-M	12" Modular Spreader Top	105	(48)	\$3,075
	HD18-SP-M	18" Modular Spreader Top	130	(59)	3,840
	HD24-SP-M	24" Modular Spreader Top	155	(71)	5,135
	HD34-SP-M	34" Modular Spreader Top	180	(82)	5,988
	HD36-SP-M	36" Modular Spreader Top	208	(93)	5,988

Spreader With Storage Base

	HD12-SP-O	12" Spreader Top – Storage Base	153	(70)	\$3,980
	HD18-SP-O	18" Spreader Top – Storage Base	183	(83)	4,560
	HD24-SP-O	24" Spreader Top – Storage Base	213	(97)	6,278
	HD34-SP-O	34" Spreader Top – Storage Base	243	(111)	6,800
	HD36-SP-O	36" Spreader Top – Storage Base	268	(122)	6,800
	HD17-SP-S	17" Sink in cabinet	180	(82)	\$6,980
	HD24-SP-S	24" Sink in cabinet	210	(95)	7,690

GRIDDLE TOPS WITH
LARGE GREASE CAN

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

GRIDDLE TOPS

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



HD17-SP-S 17" Sink in cabinet

SPREADER OPTIONS

Stainless Steel Door: 12", 18" and 24"
Open Cabinets **\$1,728**
34" and 36" Open Cabinets **\$2,228**
Plate caster, set of (4) A35117 **\$450**
Cut Out Top: **\$1,191**
Electric bain-marie: Stainless Steel Door
and Faucet for 17", 18", 24", 34" and 36"
width models, **\$6,144**

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



MEDALLION HEAVY DUTY MODULAR SERIES 34" AND 36" AVAILABLE

Model	Description	Gas output		Ship weight		Price
		BTU	(kW)	Lbs	(kg)	
HD34-6-M	(6) Open Burners	180K	(53)	240	(109)	\$11,987
HD34-6SU-M	(6) Step-up Open Burners	180K	(53)	240	(109)	15,858
HD34-4-M	(4) Open Burners	148K	(43)	240	(109)	11,367
HD34-4SU-M	(4) Step-up Open Burners	148K	(43)	240	(109)	15,858
HD34-17TG-2-M	17" Thermostatic Griddle and (2) Open Burners	114K	(33)	375	(170)	15,285
HD34-17VG-2-M	17" Valve Control Griddle and (2) Open Burners	114K	(33)	375	(170)	13,841
HD34-34TG-M	34" Thermostatic Griddle	90K	(26)	525	(238)	\$17,869
HD34-34VG-M	34" Valve Control Griddle	90K	(26)	530	(241)	13,689
HD34-1HT-2-M	17" Hot Top, (2) Open Burners	114K	(33)	260	(118)	13,727
HD34-2HT-M	(2) 17" Hot Top Sections	80K	(23)	220	(100)	12,748
HD34-1HT-4-M	(1) 11" Hot Top, (4) Open Burners	150K	(44)	210	(96)	12,967
HD34-2HT-2-M	(2) 11" Hot Top Sections, (2) Open Burners	120K	(35)	240	(109)	\$13,250
HD34-17TG-1HT-M	17" Thermostatic Griddle, 17" Hot top	80K	(23)	345	(157)	15,653
HD34-17VG-1HT-M	17" Valve Control Griddle, 17" Hot top	80K	(23)	345	(157)	13,681
HD34-23TG-2-M	23" Thermostatic Griddle, (2) Open Burners	120K	(35)	375	(170)	15,758
HD34-23VG-2-M	23" Valve Control Griddle, (2) Open Burners	120K	(35)	375	(170)	13,250
HD34-1FT-2-M	(1) French Top, (2) Open Burners	114K	(33)	250	(114)	15,750
HD34-1FT-1HT-M	17" French Top, 17" Hot top	80K	(23)	300	(136)	\$14,847
HD34-17TG-1FT-M	17" Thermostatic Griddle, 17" French Top	80K	(23)	315	(143)	17,654
HD34-17VG-1FT-M	17" Valve Control Griddle, 17" French Top	80K	(23)	315	(143)	15,675
HD34-2FT-M	(2) 17" French Top Sections	80K	(23)	290	(132)	13,900
HD34-3HT-M	(3) 11" Hot Top Sections	90K	(26)	320	(145)	13,948
HD34-3HT3-M	(3) 11" Hot Top, (3) Open Burner Sections	135K	(40)	320	(145)	13,748
HD34-2HT2-M	(2) 17" Hot Top/Open Burner Sections	114K	(33)	250	(114)	\$13,748
HD34-23TG-1HT-M	23" Thermostatic Griddle, (1) 11" Hot top	90K	(26)	375	(170)	17,869
HD34-23VG-1HT-M	23" Valve Control Griddle, (1) 11" Hot top	90K	(26)	375	(170)	13,689
HD34-34PG-M	34" "Plancha" Griddle	90K	(26)	405	(184)	15,965
HD34-CRB-M	34" Stainless Steel Radiant Broiler, Rack	90K	(26)	400	(182)	21,984
HD11-2-M	11" (2) Open Burners	60K	(18)	55	(25)	\$5,340
HD11-2SU-M	11" (2) Open Burners Step-Up	60K	(18)	55	(25)	7,815
HD11-1HT-M	11" Hot Top	30K	(9)	110	(50)	4,980
HD12-12VG-M	12" Valve Control Griddle	30K	(9)	200	(91)	5,678
HD12-12TG-M	12" Thermostatic Control Griddle	30K	(9)	200	(91)	7,340
HD17-2-M	17" (2) Open Burners	74K	(22)	105	(48)	\$7,700
HD17-2SU-M	17" (2) Open Burners Step-Up	74K	(22)	105	(48)	9,153
HD17-1HT-M	17" Hot Top	40K	(12)	155	(70)	8,620
HD17-1FT-M	17" French Top	40K	(12)	145	(66)	9,685
HD18-18VG-M	18" Valve Control Griddle	40K	(12)	200	(91)	8,745
HD18-18TG-M	18" Thermostatic Griddle	40K	(12)	200	(91)	9,250
HD22-4-M	22" (4) Open Burners	120K	(36)	105	(48)	\$7,985
HD22-4SU-M	22" (4) Open Burners Step-Up	120K	(36)	105	(48)	11,250
HD22-2HT-M	22" Hot Top	60K	(18)	155	(70)	8,515
HD24-24VG-M	24" Valve Control Griddle	60K	(18)	200	(91)	8,375
HD24-24TG-M	24" Thermostatic Control Griddle	60K	(18)	200	(91)	11,250

M = Modular, no base



HD34-34VG-M
Shown with optional backguard and 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)	\$2,780
HDES-24	24" Wide	135	(61)	3,250
HDES-34	34" or 36" Wide	160	(73)	4,280
HDES-54	54" Wide	175	(79)	4,890
HDES-72	72" Wide	180	(82)	6,970
HDES-90	90" Wide	205	(93)	8,550

MODULAR STAINLESS STEEL BACKS

Up to 12" Width A95037	\$325
Up to 18" Width A95038	545
Up to 36" Width A95039	900
Up to 60" Width A95040	1,230
Up to 72" Width A95041	1,671

Stem Casters 6" High (set of 4) A35119 **\$450**Stem Casters 6" High (set of 6) A35120 **\$600**


Additional widths are also available contact factory for pricing



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



MEDALLION HEAVY DUTY BACKGUARDS AND SHELVES **34" AND 36" AVAILABLE**

	Model	Width	Ship weight		S/S Front	S/S Back
			Lbs	(kg)		
10" High S/S low profile						
	HDL-PBG-11	11" (279)	9	(4)	\$814	\$376
	HDL-PBG-17	17" (431)	12	(5)	1,109	426
	HDL-PBG-24	24" (610)	15	(7)	1,263	605
	HDL-PBG-34	34" (864)	15	(7)	1,474	758
	HDL-PBG-36	36" (915)	15	(7)	1,474	758
	HDL-PBG-51	51" (1295)	20	(9)	1,767	820
	HDL-PBG-68	68" (1727)	26	(12)	2,104	956
17" High S/S low profile						
	HD17-BG-11	11" (279)	14	(6)	\$911	\$376
	HD17-BG-17	17" (431)	20	(9)	1,148	426
	HD17-BG-24	24" (610)	29	(13)	1,294	605
	HD17-BG-34	34" (864)	23	(10)	1,480	758
	HD17-BG-36	36" (915)	23	(10)	1,480	758
	HD17-BG-51	51" (1295)	32	(15)	1,810	841
	HD17-BG-68	68" (1727)	41	(19)	2,141	995
22" high S/S backguard						
	HD22-BG-11	11" (279)	20	(9)	\$1,064	\$605
	HD22-BG-17	17" (431)	23	(10)	1,301	689
	HD22-BG-24	24" (610)	23	(10)	1,565	758
	HD22-BG-34	34" (864)	32	(15)	1,676	841
	HD22-BG-36	36" (915)	32	(15)	1,810	841
	HD22-BG-51	51" (1295)	44	(20)	1,977	1,202
	HD22-BG-68	68" (1727)	55	(25)	2,306	1,301
34" high S/S backguard						
	HD34-BG-11	11" (279)	27	(12)	\$1,221	\$605
	HD34-BG-17	17" (431)	32	(15)	1,454	689
	HD34-BG-24	24" (610)	32	(15)	1,606	803
	HD34-BG-34	34" (864)	42	(19)	2,014	1,064
	HD34-BG-36	36" (915)	42	(19)	1,830	1,064
	HD34-BG-51	51" (1295)	57	(26)	1,986	1,109
	HD34-BG-68	68" (1727)	71	(32)	2,522	1,224
22" high S/S backguard with shelf						
	HDSD-HS-11	11" (279)	31	(14)	\$1,589	\$631
	HDSD-HS-17	17" (431)	42	(19)	1,749	718
	HDSD-HS-24	24" (610)	42	(19)	1,876	791
	HDSD-HS-34	34" (864)	47	(21)	2,315	878
	HDSD-HS-36	36" (915)	47	(21)	2,315	878
	HDSD-HS-51	51" (1295)	62	(28)	2,867	1,254
	HDSD-HS-68	68" (1727)	78	(35)	3,026	1,357
34" high S/S backguard with double shelf						
	HDDD-HS-11	11" (279)	49	(22)	\$2,712	\$631
	HDDD-HS-17	17" (431)	62	(28)	3,026	718
	HDDD-HS-24	24" (610)	62	(28)	3,433	838
	HDDD-HS-34	34" (864)	72	(33)	3,984	1,110
	HDDD-HS-36	36" (915)	72	(33)	3,984	1,110
	HDDD-HS-51	51" (1295)	95	(43)	4,309	1,158
	HDDD-HS-68	68" (1727)	119	(54)	5,236	1,404

Additional widths are available please contact factory for pricing



STURDY HIGH SHELF

Solid aluminum stock, precisely machined end caps solid enough to hold stacks of pots and other heavy loads.



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

MEDALLION FEATURES AND ACCESSORIES

CABINET OPTIONS

Rack slides (set of 2) Left A31050 or Right A31051	\$979
Up to 12" width Stainless Steel Back	A95009 681
Up to 24" width Stainless Steel Back	A95010 1,306
Up to 36" width Stainless Steel Back	A95011 1,306
Up to 72" width Stainless Steel Back	A95012 1,497

MODULAR STAINLESS STEEL BACKS

Up to 12" width	A95037 \$325
Up to 24" width	A95038 544
Up to 36" width	A95039 900
Up to 60" width	A95040 1,231
Up to 72" width	A95041 1,671

OVEN RACKS

Standard Oven	A31060 \$452
Convection Oven	A31062 452
Finishing Oven Equipped for 650°F (343°C)	3,764

REAR GAS CONNECTION

3/4" Rear Gas Connection up to 250K BTUs (73kW).....	\$1,378
1-1/4" Rear Gas Connection, up to 1M BTUs (293kW).....	1,378

STAINLESS STEEL COMMON FRONT LANDING LEDGE

Up to 48" (1219) width.....	\$1,319
Up to 60" (1524) width.....	1,370
Up to 96" (2438) width.....	2,148
Up to 108" (2743) width.....	2,280
Up to 120" (3048) width.....	2,739

STAINLESS STEEL INTERIOR ON OPEN CABINET BASE

Up to 18" (475) width.....	\$1,374
Up to 36" (914) width.....	1,394

STAINLESS STEEL CENTER SHELF IN CABINET BASE

Up to 18" (475) width	\$765
Up to 36" (914) width	998

STAINLESS STEEL CABINET BASE DOOR

Up to 24" (610) width Each Door.....	\$1,728
Up to 36" (914) width Each Door.....	2,228

CASTERS AND LEGS

Plate Casters 6" High (set of 4).....	A35117 \$450
Plate Casters 6" High (set of 6).....	A35118 600
6" Adjustable Cone Legs Chrome Plated (set of 4).....	A35112 329
4" Adjustable Brush Nickel Legs for Modular Top (set of 4)....	A35100 398
Welded On 4" Legs for Modular Units (set of 4).....	871

CHAR-BROILERS

Cast-Iron Grate.....	A17050 \$374
Smooth Round Stainless Steel Grate.....	A17051 488
Stainless Steel Radiant	A17053 415

GRIDDLE TOPS

Grooved Griddle per Linear Foot.....	\$2,600
Chrome Griddle per Linear Foot.....	3,600

OVERLAPPING GRIDDLE TOPS

Up To 48" Overlapping Griddle.....	A92427 \$1,922
Up To 60" Overlapping Griddle.....	A92428 2,596
Up To 72" Overlapping Griddle.....	A92429 4,133

FRYER ACCESSORIES

Baskets for Models AF-50HE (set of 2).....	A33000 \$551
Stainless Steel Tank Cover For AF-50HE.....	A99415 280
Stainless Steel Drain Pan 4" Deep.....	A31027 1,225
Stainless Steel Vertical Flue Riser, 3"D X 13"W X 33"H	A95042 1,225
Stainless Steel Joiner Strip.....	A99463 345
Stainless Steel 17" (432) Vertical Flue Riser (No Shelf).....	1,225

PRESSURE REGULATORS

Nat. 3/4" NPT.....	A80110	Or LPG 3/4" NPT	A80011	\$424
Nat. 1-1/4" NPT	A80042	Or LPG 1-1/4" NPT.....	A80043	2084

GAS SHUT-OFF VALVES

3/4" NPT Gas Shut-Off Valve	A80117 \$265
1-1/4" NPT Gas Shut-Off Valve	A80045 622

QUICK DISCONNECT FLEX HOSE

3/4" x 48" Quick Disconnect w/restraining device	A53200 750
3/4" x 60" Quick Disconnect w/restraining device	A53201 900
1-1/4" X 36"	A53212 2,406
1-1/4" X 48"	A53213 2,738
1-1/4" X 60"	A53230 2,904

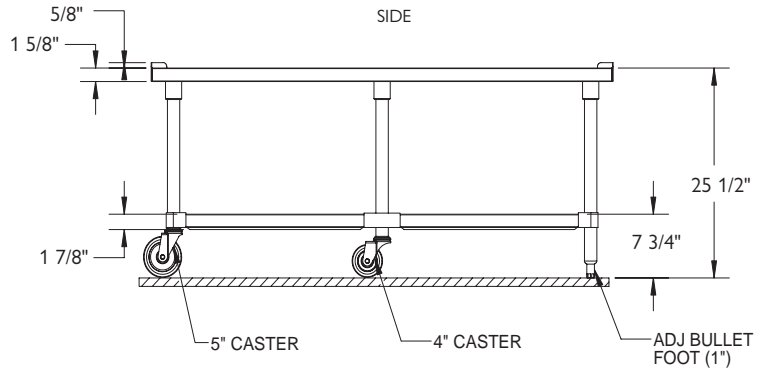
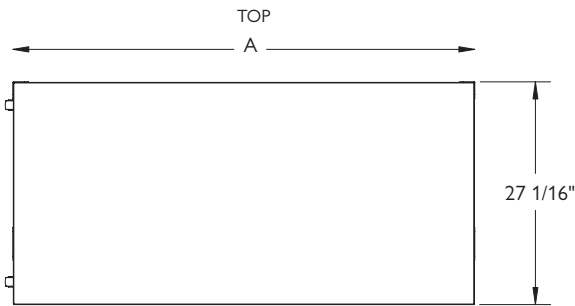
HEAVY DUTY RANGE

Oven Interior S/S (Porcelain Bottom Panel) A95000 (Standard)	\$2,142
Oven Interior S/S (Porcelain Bottom Panel) A95013 (Convection)	\$2,142
Cabinet Interior S/S Bottom Panel.....	A95001 1,373
11"-12" Drip Tray S/S Open Burner.....	A55050 383
17"-24" Drip Tray S/S Open Burner.....	A55051 452
34"-36" Drip Tray S/S Open Burner.....	A55052 690

LENGTH OF RUN FROM INCOMING MAIN GAS SUPPLY INCLUDING BATTERY

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

EQUIPMENT STANDS



Model	Width "A"	Depth	Height	Metric Dimensions	Ship Weight (kg)
ESS-11	11 5/8"	27 1/16"	25 1/2"	(294 × 690 × 648)	35 (16)
ESS-12	12 5/8"	27 1/16"	25 1/2"	(319 × 690 × 648)	35 (16)
ESS-14	14 5/8"	27 1/16"	25 1/2"	(370 × 690 × 648)	39 (18)
ESS-F-14	14 5/8"	27 1/16"	25 1/2"	(370 × 690 × 648)	39 (18)
ESS-16	16 5/8"	27 1/16"	25 1/2"	(421 × 690 × 648)	39 (18)
ESS-17	17 5/8"	27 1/16"	25 1/2"	(446 × 690 × 648)	50 (23)
ESS-24	24 5/8"	27 1/16"	25 1/2"	(624 × 690 × 648)	47 (21)
ESS-24-2	24 5/8"	27 1/16"	25 1/2"	(624 × 690 × 648)	40 (18)
ESS-34	34 5/8"	27 1/16"	25 1/2"	(878 × 690 × 648)	50 (23)
ESS-36	36 5/8"	27 1/16"	25 1/2"	(929 × 690 × 648)	54 (25)
ESS-36-3	36 5/8"	27 1/16"	25 1/2"	(929 × 690 × 648)	45 (20)

Model	Width "A"	Depth	Height	Metric Dimensions	Ship Weight (kg)
ESS-44	44 5/8"	27 1/16"	25 1/2"	(1132 × 690 × 648)	67 (30)
ESS-45	45 5/8"	27 1/16"	25 1/2"	(1157 × 690 × 648)	68 (31)
ESS-48	48 5/8"	27 1/16"	25 1/2"	(1234 × 965 × 648)	72 (33)
ESS-48-4	48 5/8"	27 1/16"	25 1/2"	(1234 × 690 × 648)	50 (23)
ESS-54	54 5/8"	27 1/16"	25 1/2"	(1386 × 690 × 648)	80 (36)
ESS-60	60 5/8"	27 1/16"	25 1/2"	(1539 × 690 × 648)	99 (45)
ESS-64	64 5/8"	27 1/16"	25 1/2"	(1640 × 690 × 648)	102 (46)
ESS-72	72 5/8"	27 1/16"	25 1/2"	(1843 × 690 × 648)	110 (50)
ESS-74	74 5/8"	27 1/16"	25 1/2"	(1894 × 690 × 648)	115 (52)
ESS-84	84 5/8"	27 1/16"	25 1/2"	(2148 × 690 × 648)	125 (57)
YES-20	20 5/8"	27 1/16"	25 1/2"	(523 × 690 × 648)	39 (18)

FEATURES

- Stainless steel equipment stands available from 11" to 84" sizes, designed to hold individual or multiple units of American Range cooking equipment.
- Stainless steel top shelf is designed to raise the American Range cooking equipment to the most convenient height and keep equipment from sliding off the shelf.
- One inch "bullet feet" are adjustable.
- All tables shipped welded together for maximum stability.
- Limited warranty.



CE EQUIPMENT

CE certified 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, Cheesemelters, Hot Plates, Low Boy Ovens and Double Deck ovens

TERMS AND 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 December 2023 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.

LIMITED WARRANTY

Last Updated: August 22, 2023

LIMITED WARRANTY; EXCLUSIVE REMEDY: THIS LIMITED WARRANTY GIVES THE PERSON OR ENTITY BUYING THE PRODUCTS (DEFINED BELOW) DIRECTLY FROM SELLER (DEFINED BELOW) (SUCH PERSON OR ENTITY, "CUSTOMER") SPECIFIC LEGAL RIGHTS AND CUSTOMER MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE. American Range Corporation ("Seller") warrants its products (the "Products") to be free from defects in material and workmanship under normal use and service and when stored, maintained, and installed in strict accordance with factory recommendations. Seller's sole obligation to Customer under this warranty is the repair or replacement by Seller or a Seller-authorized service agency, at Seller's option, of any Product or any part thereof deemed defective upon Seller's examination, for a period of: (i) if Customer or any end-user customer is an individual consumer (a "Consumer"), the Warranty Duration from the date of delivery of the Products to Customer or such end-user customer, (ii) if Customer is not a Consumer, the Warranty Duration from the date of manufacture of the Products, and (iii) if any end-user customer is not a Consumer, the Warranty Duration from the date of purchase of the Products by such end-user customer from Seller's Distributor/Dealer, not to exceed (30) months from date of manufacture. A Consumer MUST provide proof of purchase of the Products from Seller or Seller's Distributor/Dealer, including the delivery date, to a Seller authorized service agency. If no product invoice or product registration is provided showing the date of delivery of the Products to a Consumer, Seller warrants the Products to be free from defects in material and workmanship for the Warranty Duration effective from the date of purchase by Consumer. A Customer or end-user customer that is not a Consumer MUST provide proof of purchase of the Products from Seller or Seller's Distributor/Dealer to a Seller authorized service agency. If no product invoice or product registration is provided showing the date of purchase of the Products to a Customer or end-user customer that is not a Consumer, Seller warrants the Products to be free from defects in material and workmanship for the Warranty Duration effective from the date of manufacture of the Products.

The "Warranty Duration" shall mean the specific periods and coverages set forth below for specific Product components, or, to the extent not listed below, twenty-four (24) months. Credit for Products or parts returned with the prior written permission of Seller will be subject to the terms shown on Seller's material return authorization form. PRODUCTS OR PARTS RETURNED WITHOUT PRIOR WRITTEN PERMISSION OF SELLER WILL NOT BE ACCEPTED FOR CREDIT. Expenses incurred by Customer or any end-user customer in returning, replacing or removing the Products will not be reimbursed by Seller. If the defect comes under the terms of this limited warranty, the Products will be repaired or replaced and returned to the Customer and the cost of return freight will be paid by Seller. The remedy of repair or replacement provided for herein is Customer's and any end-user customer's exclusive remedy. Any improper use, alteration, repairs, tampering, misapplication, improper installation, application of improper voltage or any other action or inaction by Customer, an end-user customer or others (including the use of any unauthorized service agency) that in Seller's sole judgment adversely affects the Product shall void this warranty. The warranty expressly provided herein may only be asserted by Customer and may not be asserted by Customer's customers or other users of the Products; provided, however, that if Customer is an authorized equipment dealer of Seller, Customer may assign the warranty herein to Customer's customers, subject to all of the limitations of these Terms, and in such case, the warranty shall be exclusively controlled by Seller in accordance with these Terms.

The Warranty Duration for broiler burners', lower and upper grates and radiants is 90 days.

The Warranty Duration for replacement parts is 90 days.

TO THE EXTENT NOT PROHIBITED BY LAW, THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF NONINFRINGEMENT, MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE EXPRESSLY DISCLAIMED.

THE FOLLOWING PARAGRAPH SHALL APPLY ONLY IF YOU ARE AN INDIVIDUAL CONSUMER: THE DISCLAIMERS OF IMPLIED WARRANTIES DISCUSSED ABOVE DO NOT APPLY TO YOU. HOWEVER, TO THE EXTENT NOT PROHIBITED BY LAW, WE LIMIT THE DURATION AND REMEDIES OF ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, TO THE DURATION OF ONE YEAR STARTING ON THE DATE OF DELIVERY OF YOUR PRODUCTS TO YOU. THE LIMITED WARRANTY DURATION IS NOT EXTENDED IF WE REPAIR OR REPLACE A WARRANTED PRODUCT. SELLER MAY CHANGE THE AVAILABILITY OF THIS LIMITED WARRANTY AT SELLER'S DISCRETION, BUT ANY CHANGES WILL NOT BE RETROACTIVE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU. NEITHER ANY PERFORMANCE OR OTHER CONDUCT, NOR ANY ORAL OR WRITTEN INFORMATION, STATEMENT OR ADVICE PROVIDED BY SELLER OR ANY OF SELLER'S SUPPLIERS, AGENTS OR EMPLOYEES WILL CREATE A WARRANTY, OR IN ANY WAY INCREASE THE SCOPE OR DURATION OF THIS LIMITED WARRANTY.

LIMITATIONS and EXCLUSIONS: This limited warranty is non-transferable and is limited to the following Products: ranges, counter hot plates, griddles, char-broilers, teppanyaki griddles, over-fired salamander broilers, cheesemelters, custom combo ranges, convection ovens, and counter equipment. Products purchased and installed for use outside the continental United States are excluded from this limited warranty. In addition, notwithstanding anything herein to the contrary, this limited warranty does not cover any product which has been modified by unauthorized personnel or changed from its original design, nor normal parts wear and tear and maintenance. Additionally, notwithstanding anything herein to the contrary, the limited warranty herein will not cover components in Seller's sole discretion such as, but not limited to, the following: coated incandescent light bulbs, fluorescent lights, heat lamp bulbs, coated halogen light bulbs, halogen heat lamp bulbs, xenon light bulbs, LED lights, porcelain components, glass components, thermostats, tubes, glass components, fuses, or Product or part product failure in booster tanks, fin tube heat exchangers, or other water heating equipment caused by liming, sediment buildup, chemical attack, or freezing.

WARRANTY REGISTRATION INSTRUCTIONS: Product registration must be submitted within 90 days from the date of shipment from our factory to qualify for additional coverage. Registration may be submitted through the form on this webpage, through the form accessible through the QR code on the Product (where available), or by calling our Customer Service with the required information at Phone (818) 897-0808 Monday-Friday, 7:00 am – 4:30 pm PST.

See our full Terms of Sale at: [<https://americanrange.com/terms-of-sale>]

AMERICAN RANGE®

A  Company



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