

AMERICAN RANGE®

A  Company

Project _____

Item # _____

Quantity _____

GREEN FLAME 60" RAISED GRIDDLE RANGES

GAS TYPE: NATURAL LP



ARGF-6B-24RG

ARGF-4B-36RG

STANDARD FEATURES

- No standing pilots
- Stainless steel sides, front and 6" deep front landing ledge
- Adjustable 6" steel legs (casters optional)
- Choice of: 6" high stainless-steel stub back, high riser or high riser with shelf at no charge
- Two year limited warranty, parts, and labor

OPEN BURNERS

- 12" x 12" cast-iron top grates
- 25,000 BTU/hrs. burners with electronic ignition
- Steel oven burner rated at 35,000 BTU/hr.
- Thermostat ranging from 250°F to 500°F (121°C to 260°C)
- Oven Door: Spring assisted, counterweight door
- Two fixed rack position with two chrome plated oven racks
- Porcelain enamel oven interior for easy cleaning
- 100% safety gas shut off

Base options: Standard, convection, innovection or storage base

CONVECTION OVEN *(In place of standard oven)*

- Steel oven burner rated at 30,000 BTU/hr.
- Chrome rack guides with five positions and two racks

INNOVECTION® OVEN *(In place of standard oven)*

- Steel oven burner rated at 30,000 BTU/hr.
- Low speed blower motor with the ability to turn off the fan
- Two fixed rack positions with two chrome plated oven racks

STANDARD OVEN

- One 26" oven (35,000 BTU/hr.)
- Space Saver Oven: One 20" oven (27,000 BTU/hr.)
- Ovens can accommodate a 18"x 26" sheet pan

RAISED GRIDDLES *(Installed on right side of range)*

- 3/4" thick steel griddle plate
- 3" wide grease collector
- One burner every 12", rated at 20,000 BTU/hr.
- Stainless steel pilot for each burner for electronic ignition
- Manual control valve for each burner

AVAILABLE OPTIONS

- Swivel Casters (set of four – two with front brakes)
- Storage Cabinet Base- (In place of standard oven)



Model Shown ARGF-6B-24RG
(Shown with optional casters)

DESCRIPTION

American Range, green flame range size 60" x 32-1/2" x 56" Stainless steel front, sides, backriser, shelf and 6" adjustable legs. Removable full width drip pan. No standing pilots. Choice of 25,000 BTU/ hr. open burners with electronic ignition. Or burner griddle combo with 20,000 BTU/hr. Heavy-duty cast iron grates, 12" x 12". Burner knobs are made of cool to the touch, high-temperature material. One oven: 35,000 BTU/hr. standard oven, 30,000 BTU/hr. for convection or innovection with porcelain interior and inside door panel, oven interior measures 26-1/2"W x 22-1/2"H x 13-1/2"H. Oven thermostat adjusts from 250° F to 500° F. All ovens supplied with two racks. Oven door with a spring assisted, counterweight mechanism requiring no adjustment. Rear gas connection and pressure regulator. 15 amps three prong cord provided.



DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

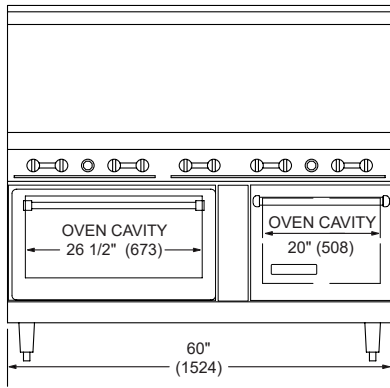
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AMERICAN RANGE®

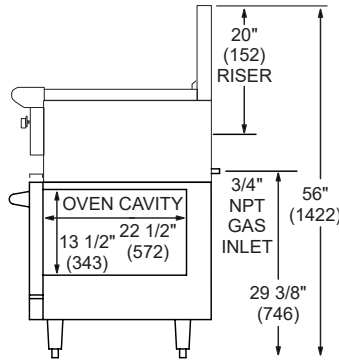
A  Company

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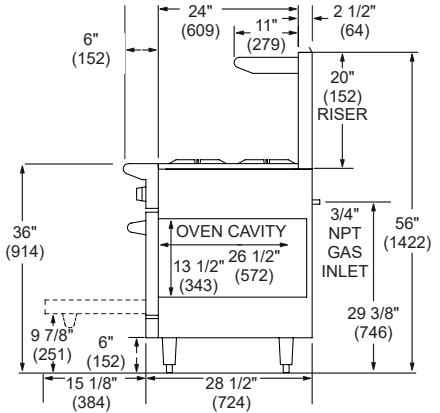
60" GREEN FLAME RANGES with one 26 1/2" oven and one 20" oven



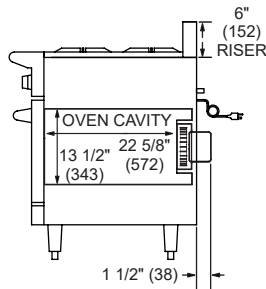
Front Oven Base



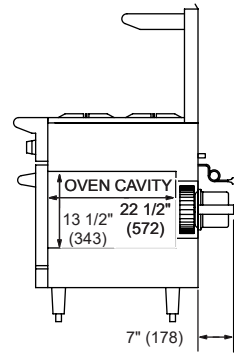
Side Standard Oven Base



Side Space Saver Oven Base



Side Innovection® Oven



Side Convection Oven

Shipping Weight*

TOP	MODEL	BTU	(KW)	BURNERS	GRIDDLE SIZE	LBS	(KG)
	ARGF-10	312,000	(91)	10	N/A	732	(332)
	ARGF-10-CL-126R	307,000	(90)	10	N/A	816	(370)
	ARGF-10-NVL-126R	307,000	(90)	10	N/A	805	(365)

	ARGF-6B-24RG	252,000	(74)	6	24" (610 MM)	757	(343)
	ARGF-6B-24RG-CL-120R	247,000	(72)	6	24" (610 MM)	841	(381)
	ARGF-6B-24RG-NVL-120R	247,000	(72)	6	24" (610 MM)	830	(376)

	ARGF-4B-36RG	222,000	(65)	4	36" (914 MM)	765	(347)
	ARGF-4B-36RG-CL-120R	217,000	(64)	4	36" (914 MM)	849	(385)
	ARGF-4B-36RG-NVL-120R	217,000	(64)	4	36" (914 MM)	838	(380)

Specify type of gas and altitude if over 2000 feet.

Please specify gas type when ordering.

“C” = Convection Oven, “N” = Innovection Oven, “G” = Manual Griddle Top.
Griddle on the left, storage base on the right.

Combo base options available – choose standard, convection or innovection ovens or storage base, contact the factory.

CONVECTION OVEN ELECTRICAL		
VOLTAGE	PHASE	AMPS
120	1	4

INNOVECTION OVEN ELECTRICAL		
VOLTAGE	PHASE	AMPS
120	1	1

MANIFOLD PRESSURE		
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	3/4" (19MM)

15 amps three prong cord provided

COMBUSTIBLE WALL CLEARANCES:

For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) from sides, and 4" (102) from rear.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard.

NFPA96 "Vapor Removal from Cooking Equipment." (NOTE: For North America only)

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

NMFCODE: 25970-2 Class: 85

*Shipping weight includes packaging and is approximate.

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A----- RevA 07102024