

AMERICAN RANGE®

A  Company

Project _____

Item # _____

Quantity _____

24" GREEN FLAME RANGES

GAS TYPE: NATURAL LP



ARGF-4

ARGF-12G-2B

STANDARD FEATURES

- 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.
- Base options: Standard, convection, innovection or storage base.

OPEN BURNERS

- 12" x 12" cast-iron top grates.
- 25,000 BTU/hrs. burners with electronic ignition, no standing pilot.
- Removable full width drip pan under burner.

OVEN FEATURES

- Standard Oven 27,000 BTU/hr. burner
- 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).
- Two fixed rack positions
- Porcelain enamel oven interior for easy cleaning.
- 100% safety gas shut off.

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

- 27,000 BTU/hr. burner
- The low-speed blower motor circulates heat to provide a uniform heating pattern.

GRIDDLES

- 1" thick steel griddle plate installed on the left side.
- One burner every 12", rated at 20,000 BTU/hr.
- Stainless steel pilot for each burner for automatic ignition.
- Manual control valve for each burner. (Thermostatic control optional).

AVAILABLE OPTIONS

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



Model Shown ARGF-4

Shown with optional casters

DESCRIPTION

American Range, Green Flame range size 24" x 32-1/2" x 56"
Stainless steel front, sides, backriser, shelf and 6" adjustable legs. Removable full width drip pan. 25,000 BTU/hr. Burners with electronic ignition, no standing pilot. Lift-off, no clog burners for easy cleaning. Heavy-duty cast iron grates, 12" x 12". Oven: 27,000 BTU/hr. standard oven, with porcelain interior and inside door panel, oven interior measures 26 1/2"W x 22-1/2"D x 13-1/2"H. Oven thermostat adjusts from 250°F to 500°F. Ovens supplied with two racks, two rack guide sets, and four rack positions. Oven door with a spring assisted, counterweight mechanism requiring no adjustment. Rear gas connection and pressure regulator.



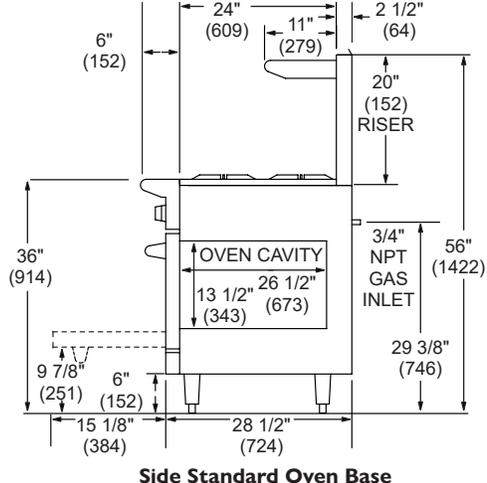
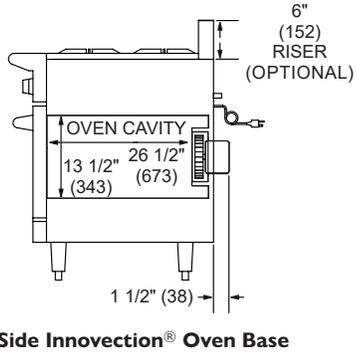
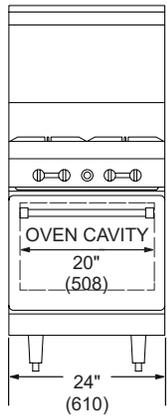
DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

AMERICAN RANGE®

A  Company

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24" GREEN FLAME RANGES



TOP	MODEL	BTU	(KW)	BURNERS	GRIDDLE SIZE	Shipping Weight*	
						LBS	(KG)
	ARGF-4	127,000	(37)	4	N/A	315	(143)
	ARGF-4-NV	127,000	(37)	4	N/A	355	(161)
	ARGF-4-SB	100,000	(29)	4	N/A	245	(111)
	ARGF-12G-2B	117,000	(34)	2	12" (305 MM)	330	(150)
	ARGF-12G-2B-NV	117,000	(34)	2	12" (305 MM)	370	(168)
	ARGF-12G-2B-SB	90,000	(26)	2	12" (305 MM)	260	(118)

"SB" = Storage Base, "G" = Manual Griddle Top. Griddle on the left.

Specify type of gas and altitude if over 2000 feet.
Please specify gas type when ordering.

NMFCODE: 25970-2 Class: 85
*Shipping weight includes packaging and is approximate.

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

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.