



AMERICAN RANGE

A **HATCO** COMPANY

Project: _____

Item #: _____

Quantity: _____

COUNTERTOP THERMOSTATIC GRIDDLE

GAS TYPE: ☐ NATURAL ☐ LP



- | | |
|-----------------------------------|-----------------------------------|
| ☐ ARSTG-12 | ☐ ARSTG-48 |
| ☐ ARSTG-24 | ☐ ARSTG-60 |
| ☐ ARSTG-36 | ☐ ARSTG-72 |

STANDARD FEATURES

- Stainless steel front, side splash, and back splash
- 3 3/4" stainless steel tapered side splash 4" back splash
- Highly polished 1" thick steel plate holds temperature
- 21" depth cooking surface
- 3" spatula depth grease trough empties into a large capacity grease drawer. 48", 60", and 72" units have two grease drawers
- One aluminized U-shaped steel burner 30,000 BTU/hr., every 12"
- Temperature adjusts from 250°F to 500°F (121°C to 260°C)
- 4" adjustable inset legs
- Two year limited warranty, parts, and labor

AVAILABLE OPTIONS

- Stainless steel stand with legs or casters



Model Shown: ARSTG-36

DESCRIPTION

American Range ARSTG Series Griddle
Thermostatic Countertop Gas Griddle American Range
Model No. _____.

Stainless steel front, sides, landing ledge. 11 5/8" cooking height on 4" adjustable inset legs. 1" thick polished steel griddle plate welded to 4" stainless steel back splash and 3 3/4" side splash. One 30,000 BTU/hr. "U" shaped aluminized steel burner and modulating thermostat control for each 12" of griddle width. 4 1/2" quart capacity grease can. 3/4" rear gas connection and gas pressure regulator. Select natural gas or liquid propane. Two year limited warranty for parts and labor.

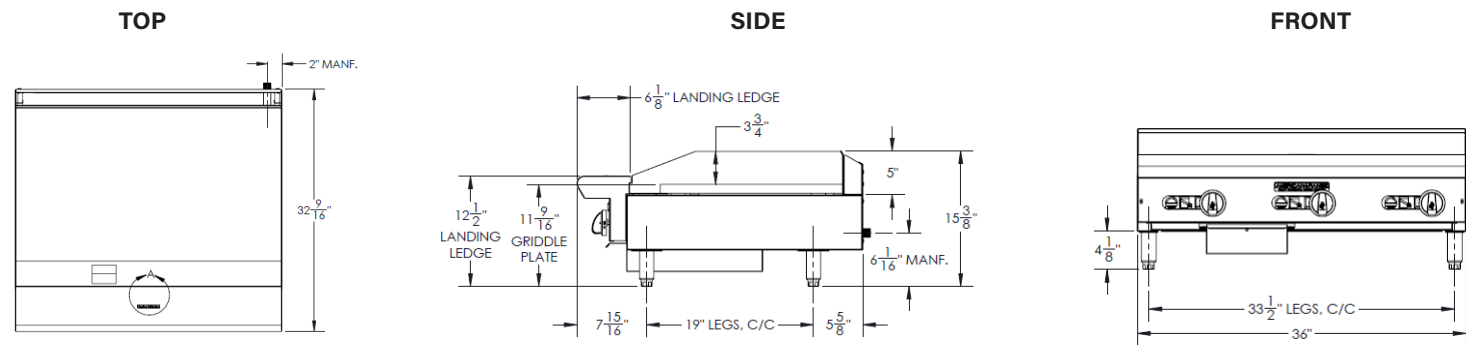


13592 Desmond St Pacoima CA 91331 | T. 818.897.0808 | www.AmericanRange.com



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COUNTERTOP THERMOSTATIC GRIDDLE



UNIT WEIGHT

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	BTU	LBS.	Kg.
ARSTG-12	12"	32 9/16	12 9/16"	1	30,000	142	64
ARSTG-24	24"	32 9/16	12 9/16"	2	60,000	239	108
ARSTG-36	36"	32 9/16	12 9/16"	3	90,000	327	148
ARSTG-48	48"	32 9/16	12 9/16"	4	120,000	468	212
ARSTG-60	60"	32 9/16	12 9/16"	5	150,000	643	291
ARSTG-72	72"	32 9/16	12 9/16"	6	180,000	711	322

WHEN ORDERING

- Specify gas type
- Specify elevation if over 2,000 feet

INSTALLATION

Installation must comply with all local codes

- A pressure regulator is supplied with the unit and must be installed.
 - 3/4" NPT Gas Inlet
 - Natural Gas: 5.0" W.C.
 - Propane Gas: 10.0" W.C.
- All models require a minimum 6" (152 mm) clearance at sides and rear to combustible construction, and 0" clearance to non-combustible construction, unless otherwise specified by local codes.

- A ventilation system is required for commercial cooking equipment in accordance with NFPA 96 (latest edition).
- These units are manufactured for installation in accordance with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 (latest edition).
- Note: In the Commonwealth of Massachusetts, all gas appliances vented through a ventilation hood or exhaust system equipped with a damper or power exhaust shall comply with 248 CMR, including interlock requirements.
- This appliance is manufactured for commercial use only and is not intended for residential installation or use.



Due to continuous product improvements, specifications are subject to change without notice.