

AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

Culinary Series

ARMG MANUAL CONTROL GRIDDLE

ARMG HEAVY DUTY
MANUAL CONTROL GRIDDLE

STANDARD FEATURES

- Stainless Steel front and sides.
- Compact design for counter top use.
- Heavy, highly polished steel griddle plate.
- Available in 3/4" (standard) or 1" thickness (optional).
- 3" Splash guard standard.
- 3-1/2" wide Stainless Steel grease trough and a large grease pan.
- 30,000 BTU/hr. steel "U" burners.
- Stainless Steel standing pilots for instant ignition of each burner.
- Durable die cast, chrome plated control knobs.
- Optional 4" legs or equipment stands available.
- One year limited warranty, parts and labor.

GAS TYPE: NATURAL LP



Model Shown ARMG-24

The **Culinary Series** by American Range, ARMG series manual* griddles are design engineered to provide the ultimate in performance and durability. As with all of our heavy duty countertop equipment, they are built to the highest commercial standards to ensure years of trouble free service, featuring superior frame construction and Stainless Steel exterior for easy maintenance. Combine all of this and our – affordable prices and you have the best value for your budget.



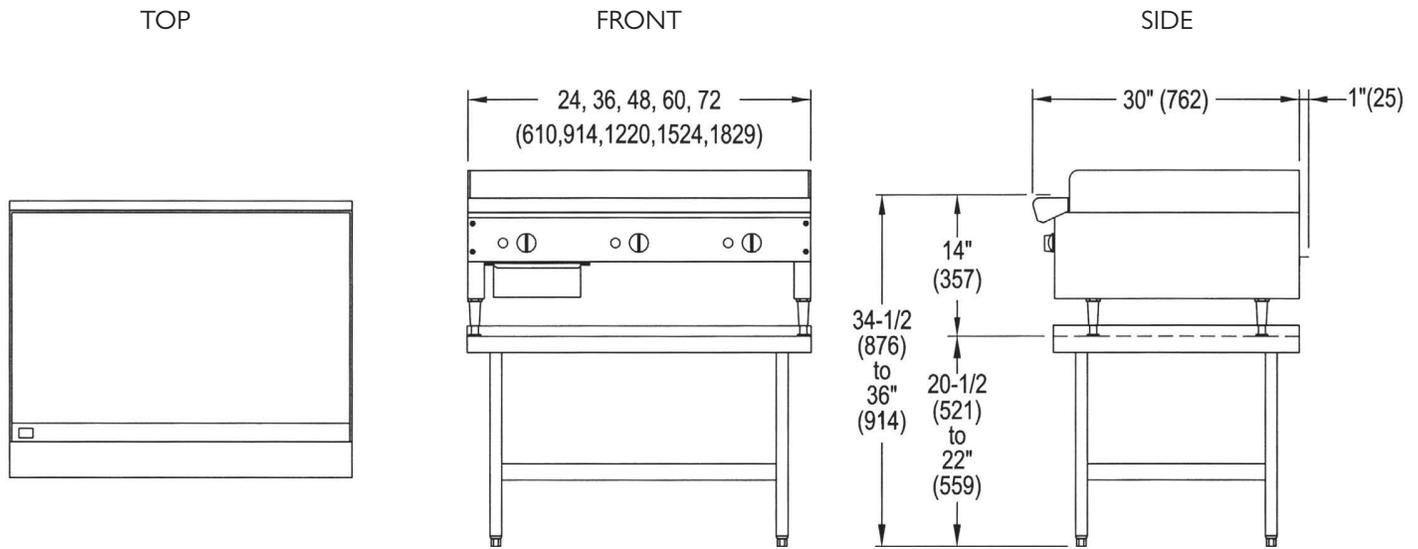
DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

www.AmericanRange.com



Culinary Series

ARMG MANUAL CONTROL GRIDDLE



HEAVY DUTY MANUAL GRIDDLES: HIGHLY POLISHED 3/4" THICK PLATES

Model	Width	Depth	Height	No. of Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARMG-12	12"	30"	10-1/2"	1	30,000	9	100	45	
ARMG-24	24"	30"	10-1/2"	2	60,000	18	220	91	
ARMG-36	36"	30"	10-1/2"	3	90,000	26	300	136	
ARMG-48	48"	30"	10-1/2"	4	120,000	35	365	166	
ARMG-60	60"	30"	10-1/2"	5	150,000	44	500	227	
ARMG-72	72"	30"	10-1/2"	6	180,000	53	600	273	

HEAVY DUTY MANUAL GRIDDLES: HIGHLY POLISHED 1" THICK PLATES

Model	Width	Depth	Height	No. of Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARMG-12	12"	30"	10"	1	30,000	9	114	52	
ARMG-24	24"	30"	10"	2	60,000	18	254	115	
ARMG-36	36"	30"	10"	3	90,000	26	343	156	
ARMG-48	48"	30"	10"	4	120,000	35	438	199	
ARMG-60	60"	30"	10"	5	150,000	44	600	227	
ARMG-72	72"	30"	10"	6	180,000	53	700	318	

STANDARD FEATURES

- Highly polished steel griddle plate, 3/4" (19) thick.
- Optional 1" (25.4) thick plate available.
- "U" shape burners, 30,000 BTU/hr. for every 12" (305) of griddle surface.
- Manual control for each burner.
- Available with open burners: Easy cleaning, removable cast iron two piece burner heads, allow high gas output of 32,000 BTU/hr., highest in the industry.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- 4" (102) legs adjustable.
- Equipment stand.
- Partial grooving.
- Open burner combinations.
- Saute and wok burner heads (open burner).
- Stainless Steel wok ring (open burner).
- Easy cleaning, removable cast iron two piece burner heads, allow high gas output of 32,000 BTU/hr., highest in the industry.

GAS SUPPLY:

3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

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) on sides, and 4" (102) from rear.

Radiant broilers for non-combustible locations 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.



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