



# AMERICAN RANGE

A **HATCO** COMPANY

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

## RAISED GRIDDLE BROILER

GAS TYPE: ☐ NATURAL ☐ LP



☐ ARGB-24 ☐ ARGB-36 ☐ ARGB-48

### STANDARD FEATURES

- Stainless steel exterior
- Steel griddle plates in 1" thickness
- One radiant 20,000 BTU/hr. burner for every 12" of the griddle surface for even cooking
- Pull-out broiler rack
- 4" adjustable height legs included
- Two year limited warranty, parts, and labor



Model Shown ARGB-36

### DESCRIPTION

American Range, raised griddle broiler, Model ARGB. All stainless steel front and sides, with  $\frac{3}{4}$ " polished griddle plate. 20,000 BTU/hr. burners every 12". Manually controlled griddle with stainless steel non-clog pilot tip for instant ignition of each burner. Each burner has a heat deflector shield to drive heat down to the broiler. Two year limited warranty, parts, and labor.



DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

A70167 Rev B 03252025

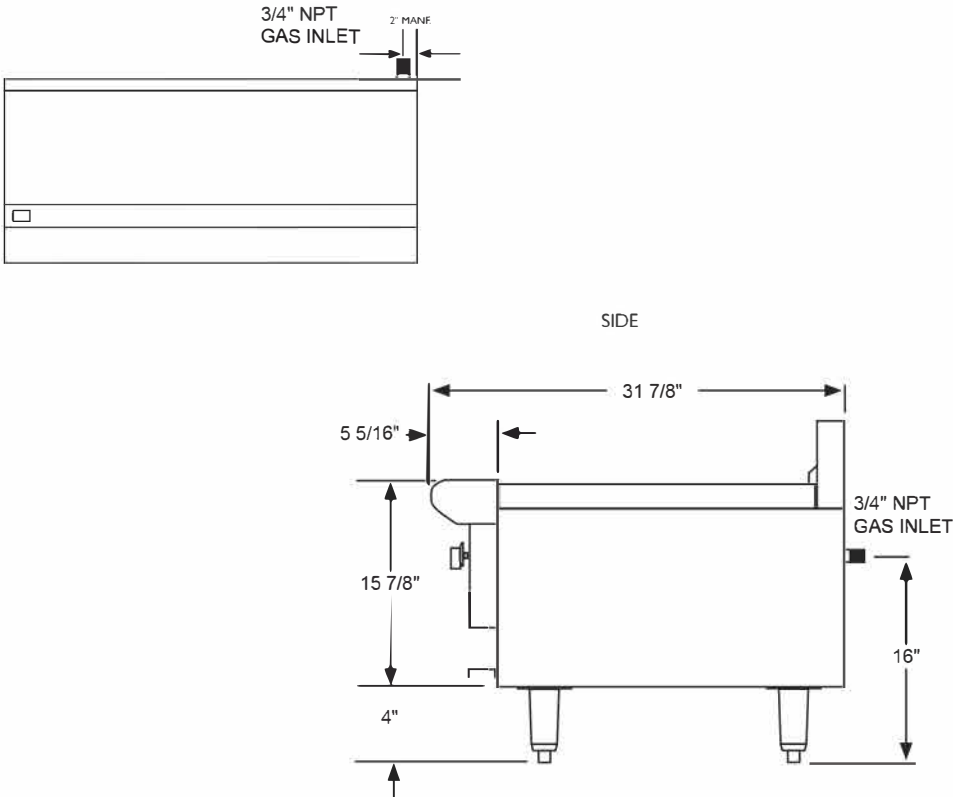


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# RAISED GRIDDLE BROILER



| Model   | Width (mm) | Depth (mm) | Height (mm) | Burners | BTU/hr. | Shipping Weight |     |       |
|---------|------------|------------|-------------|---------|---------|-----------------|-----|-------|
|         |            |            |             |         |         | (kW)            | Lbs | (kg)  |
| ARGB-24 | 24" (610)  | 30" (762)  | 16" (407)   | 2       | 40,000  | (12)            | 330 | (150) |
| ARGB-36 | 36" (914)  | 30" (762)  | 16" (407)   | 3       | 60,000  | (18)            | 430 | (195) |
| ARGB-48 | 48" (1219) | 30" (762)  | 16" (407)   | 4       | 80,000  | (23)            | 550 | (249) |

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

\*Shipping weight includes packaging and is approximate.

| NATURAL GAS | MANIFOLD PRESSURE<br>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. Radiant broilers for non-combustible locations only.

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.