

# AMERICAN RANGE®

A  Company

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

## 36" GREEN FLAME RANGES

GAS TYPE: ☐ NATURAL ☐ LP



☐ ARGF-6

☐ AR-24G-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 35,000 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.

### CONVECTION OVEN *(In place of standard oven)*

- 30,000 BTU/hr. burner
- Convection oven fan improves heat transfer for a faster cook time.
- 5 position rack guide

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

- 30,000 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-6**

*Shown with optional casters*

### DESCRIPTION

**American Range, Green Flame range size 36" 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: 35,000 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.



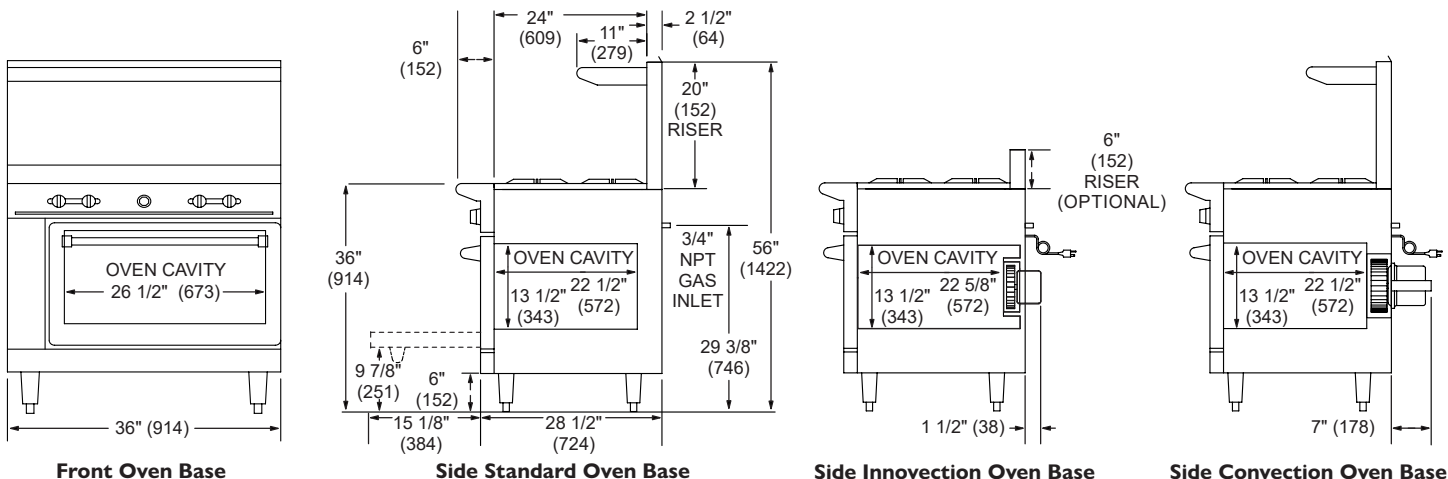
DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

A----- RevA 09052023

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# 36" GREEN FLAME RANGES



		*Shipping Weight Lbs (kg)	
36"		ARGF-6	185,000 (54) 6 N/A 420 (191)
		ARGF-6-C	180,000 (53) 6 N/A 493 (224)
		ARGF-6-N	180,000 (53) 6 N/A 504 (229)
		ARGF-6-SB	150,000 (44) 6 N/A 350 (159)
36"		ARGF-24G-2B	125,000 (37) 2 24" (610 MM) 450 (200)
		ARGF-24G-2B-C	120,000 (35) 2 24" (610 MM) 523 (237)
		ARGF-24G-2B-N	120,000 (35) 2 24" (610 MM) 534 (242)
		ARGF-24G-2B-SB	90,000 (26) 2 24" (610 MM) 380 (172)
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**"SB" = Storage Base, "G" = Manual Griddle Top, "B" = Burner.  
 Griddle on the left. Contact factory for other options.**

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.

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 PROFESSIONAL COOKING EQUIPMENT

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# AMERICAN RANGE®

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