AMERICAN RANGE
A HATCO COMPANY

Project _____
Item # _____
Quantity _____

48" GREEN FLAME RANGES WITH 26 1/2" OVEN

GAS TYPE: ☐ NATURAL ☐ LP

MADE IN USA

☐ ARGF-8B-126-C ☐ ARGF-24G-4B-126
☐ ARGF-36G-2B-126

STANDARD FEATURES
- Stainless steel sides, front, and 6" deep front landing ledge
- Adjustable 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 are standard oven, convection, or storage base

OPEN BURNERS
- 12" x 12" cast-iron top grates
- 22,000 BTU/hr. burners with electronic ignition, no standing pilot
- Removable full-width drip pan under burner

STANDARD 26 1/2" OVEN
- Steel oven burner rated at 35,000 BTU/hr.
- 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)
- Steel oven burner rated at 30,000 BTU/hr.
- Convection oven fan improves heat transfer for a faster cook time
- Two chrome plated oven racks (Additional racks optional)
- Chrome rack guides with five tray positions

GRIDDLES
- 1" thick steel griddle plate
- 3" wide grease collector
- 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

AVAILABLE OPTIONS
- Swivel Casters (Set of four – two with front brakes)



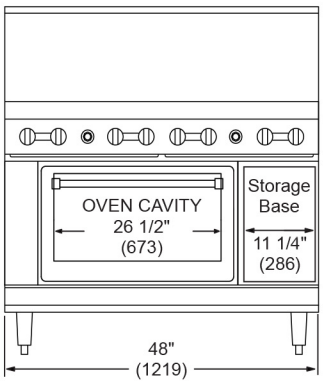
Model Shown ARGF-10-126L
Shown with optional casters

DESCRIPTION
American Range, green flame range size 48" x 32-1/2" x 56" Stainless steel front, sides, backriser, shelf and 6" adjustable legs. Removable full width drip pan. Choose 22,000 BTU/hr. open burners with lift-off burner heads or 20,000 BTU/12" section griddle or a combo burner griddle. Heavy-duty cast iron grates, 12" x 12". Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard oven, 30,000 BTU/hr. for convection 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. All ovens supplied with two racks. Oven door with a spring assisted, counterweight mechanism requiring no adjustment. Rear gas connection and pressure regulator. Requires power outlet, 115 amp three prong cord provided.

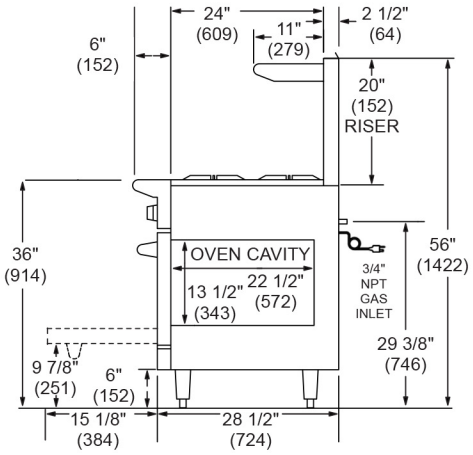
INTERTEK ETL LISTED US
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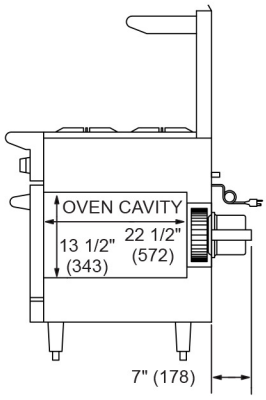
48" GREEN FLAME RANGES with 26 1/2" oven and storage base



Front Standard 26 1/2" Oven and Storage Base

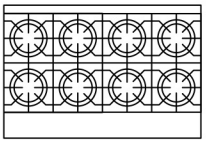
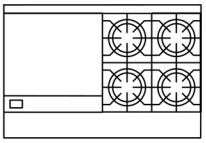
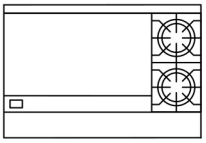


Side Standard Oven Base



Side Convection Oven Base

Shipping Weight*

TOP	MODEL	BTU/hr.	(KW)	BURNERS	GRIDDLE SIZE	LBS	(KG)
	ARGF-8B-126	275,000	(81)	8	N/A	580	(264)
	ARGF-8B-126-C	270,000	(79)	8	N/A	580	(264)
	ARGF-24G-4B-126	195,000	(57)	4	24" (610 MM)	626	(284)
	ARGF-24G-4B-126-C	190,000	(56)	4	24" (610 MM)	626	(284)
	ARGF-36G-2B-126	155,000	(46)	2	36" (914 MM)	640	(290)
	ARGF-36G-2B-126-C	150,000	(44)	2	36" (914 MM)	640	(290)

"C" = Convection Oven, "SB" = Storage Base, "G" = Manual Griddle Top.
Griddle on the left, storage base on the right - dimensions 11 ¼" x18" x 22 ½"

Combo base options available – choose standard, convection, or storage base. Contact factory for other options.

Specify type of gas and altitude if over 2000 feet.

Please specify gas type when ordering.

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.

*Shipping weight includes packaging and is approximate.

CONVECTION OVEN ELECTRICAL		
VOLTAGE	PHASE	AMPS
120	1	4

15 amps three prong cord provided

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

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

A----- Rev A 07282025

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