

# AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

## Culinary Series

### ARTY TEPPAN-YAKI GRIDDLE

#### STANDARD FEATURES

- Stainless Steel rugged exterior.
- Highly polished 3/4" thick steel griddle plate.
- Optional 1" thick griddle steel plate available.
- 30,000 BTU round burner creates a hot zone in the center of the griddle to accommodate this unique style of cooking.
- Large capacity removable grease can.
- Burner has adjustable gas valve and continuous pilot for instant ignition.
- Stainless Steel grease trough and one piece rolled front for easy cleaning.
- One year limited warranty, parts and labor.

GAS TYPE:  NATURAL  LP



**Model Shown ARTY-48**

Shown with optional stand & casters



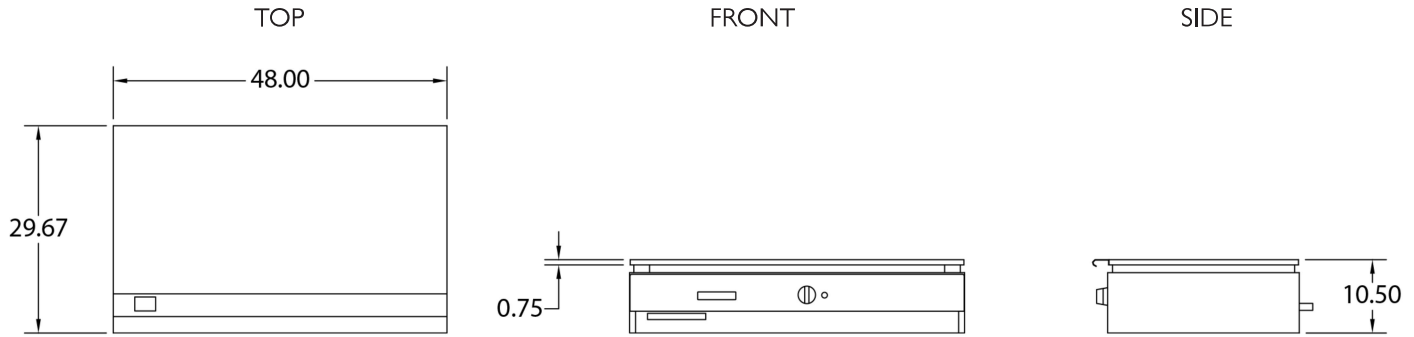
American Range proudly presents the ARTY Teppan-Yaki Griddle. This design engineered commercial cooking product is perfect for the Japanese-style cuisine that traditionally uses an iron griddle to cook steak, shrimp, okonomiyaki, yakisoba, and monjayaki.

The simple styling and solid polished-steel cooking surface of the Teppan-Yaki Griddle is readily used to cook food in front of guests at restaurants and is most suitable for smaller ingredients, such as rice, egg and finely chopped vegetables.

Quality, dependability and customer satisfaction make American Range the ultimate choice.

# Culinary Series

## ARTY TEPPAN-YAKI GRIDDLE



| Model   | Width | Depth | Height  | No. of Burners | Total BTU | KW | Shipping Weight | Lbs. | Kg. |
|---------|-------|-------|---------|----------------|-----------|----|-----------------|------|-----|
| ARTY-24 | 24"   | 28"   | 10-1/2" | 1              | 30,000    | 9  |                 | 200  | 91  |
| ARTY-36 | 36"   | 28"   | 10-1/2" | 1              | 30,000    | 9  |                 | 300  | 145 |
| ARTY-48 | 48"   | 28"   | 10-1/2" | 1              | 30,000    | 9  |                 | 365  | 199 |
| ARTY-60 | 60"   | 28"   | 10-1/2" | 1              | 30,000    | 9  |                 | 450  | 253 |
| ARTY-72 | 72"   | 28"   | 10-1/2" | 1              | 30,000    | 9  |                 | 550  | 290 |

### STANDARD FEATURES

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- Highly polished 3/4" thick steel griddle plate.
- Optional 1" thick griddle steel plate available.
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- Large capacity removable grease can.
- Burner has adjustable gas valve and continuous pilot for instant ignition.
- Stainless Steel grease trough and one piece rolled front for easy cleaning.
- One year limited warranty, parts and labor.

### STAINLESS STEEL STANDS

- ESS-24 - 47 LBS. (15) Kg.
- ESS-36 - 54 LBS. (21) Kg.
- ESS-48 - 72 LBS. (25) Kg.
- ESS-60 - 99 LBS. (33) Kg.
- ESS-72 - 110 LBS. (45) Kg.

### OPTIONAL FEATURES

- 4" legs, set of 4.
- Extra burner.
- Hardened 1" highly polished griddle plate (contact factory).
- Stainless Steel splash.
- Chrome griddle plate.
- Casters for stands (set of 4).
- Casters for stands (set of 6).

### 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. Left and right side need 1" clearance to the edge of the griddle plate.

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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