

AMERICAN RANGE

Quality Commercial Cooking Equipment

INSTALLATION OPERATION MAINTENANCE

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| <input type="checkbox"/> ARRB-SERIES RADIANT BROILER | <input type="checkbox"/> ARHP-SERIES HOT PLATES |
| <input type="checkbox"/> ARMG-SERIES MANUAL GRIDDLE | <input type="checkbox"/> RSP-SERIES STOCK POT RANGE |
| <input type="checkbox"/> ARTG-SERIES THERMOSTATIC GRIDDLE | <input type="checkbox"/> ACB-SERIES CHICKEN BROILER |
| <input type="checkbox"/> ARKB-SERIES KABOB BROILER | <input type="checkbox"/> ARCR-SERIES CHINESE WOK RANGES |

MODEL NO. ARTY

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

FOR YOUR SAFETY

FOR YOUR SAFETY

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing servicing this equipment.

WARNING
IMPROPER
INSTALLATION

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Instruction to be followed in the event the user smells gas shall be posted in a prominent location. This information shall be obtained by consulting the local gas supplier.

RETAIN THIS MANUAL FOR FUTURE REFERENCES.

This equipment is design engineered for commercial use only.

IMPORTANT

Installing, Operating and Service Personnel:

Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes.

Operation of the equipment should be performed by qualified or authorized personnel who have read this manual and are familiar with the functions of the equipment.

Service of the equipment should be performed by qualified personnel who are knowledgeable with American Range.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected & crafted carefully by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. **Visible loss or damage:** Note on freight bill or express delivery and have signed by person making delivery.
2. **File claim for damages immediately:** Regardless of the extent of damages.
3. **Concealed loss or damage:** If damage is noticed after unpacking, notify the transportation company immediately and file "Concealed Damage" claim with them. This should be done within fifteen (15) days from the date delivery is made to you. Retain container for inspection.

INSTALLATION INSTRUCTIONS

Gas pressure regulator provided with the equipment must be installed when the appliance is connected to gas supply.

The area around the appliance must be kept free and clear of combustibles such as solvents. Cleaning liquid, broom, rags, etc.

Proper clearances must be provided at the front of the appliance for servicing and proper operation.

Provisions shall be incorporated in the design of the kitchen, to ensure adequate supply of fresh air and adequate clearance for air openings into the combustion chamber, for proper combustion, and ventilation.

For proper operation of the appliance, do not obstruct the flow of combustion and ventilation air.

The installation must conform with local codes, or in the absence of local code, with the national fuel gas code, ANSI Z223.1 - 1988 (or latest addenda).

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system in excess of 1/2 PSI.

The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI.

The gas supply line must be at least the same size as the gas inlet of the appliance.

CLEARANCES

NON-COMBUSTIBLE WALLS

COMBUSTIBLE WALLS

	REAR	SIDES	REAR	SIDES
ARMB, ARTG, ARHP, ARTY	0"	0"	7"	8"
ACB, ARTY	0"	0"	4"	4"
ARRB, ARKB	0"	0"	16"	16"
ARSP, ARCR	0"	0"	N/A	N/A

For installation on a non-combustible counter/floor only.

OPERATING INSTRUCTIONS

Before lighting, check all joints in the gas supply line for leaks. DO NOT USE OPEN FLAME TO CHECK FOR FLAMES! USE SOAP AND WATER SOLUTION.

LIGHTING AND SHUT DOWN

1. Turn all valves to "OFF" position.
2. Wait five minutes
3. Turn pilot valve(s) adjusting - screw counter-clockwise, then light standing pilot and adjust flame 1/4 inch high.
4. Turn "ON" gas valve(s) to light main burners.
5. For complete shut down, shut off gas valve(s) and turn pilot valve(s) adjusting-screw clockwise to shut off gas to the pilot(s)

LIGHTING AND SHUT DOWN (ACB Series)

1. Turn all valves to "OFF" position.
2. Wait five minutes.
3. Turn gas valve handle to pilot position. Depress the button and light pilot. Hold button for 30 or 40 seconds until the pilot stays lit.
4. If pilot goes out repeat 1-3.
5. Turn "ON" gas valve(s) to light main burners.
6. For complete shut down, shut off gas valve.

MAINTENANCE INSTRUCTION

CLEANING

Daily

1. Clean top grate(s) with warm water, mild cleanser and wire brush
2. Clean and brush off debris from and around the burner area.
3. Empty and clean grease pan.
4. Griddle plates should be cleaned with warm water and scrubbed with cleaning abrasive such as a griddle brick of fine grit type. Top surface can also be "bleached" with vinegar, pickle juice or club soda when the plate is warm to give plate a "new" look.

PERIODIC

1. Remove burner and clean with warm water and wire brush. Make sure the ports are not clogged.
2. Check valves and lubricate, if necessary. Consult your service agency or local gas company.

ACB Series

Daily

1. Wipe clean the inside of the oven and the glass door(s)
2. Clean and brush off debris from and around the burner area.
3. Empty and clean grease pan.

PERIODIC

1. Remove burner and clean with warm water and wire brush. Make sure the ports are not clogged

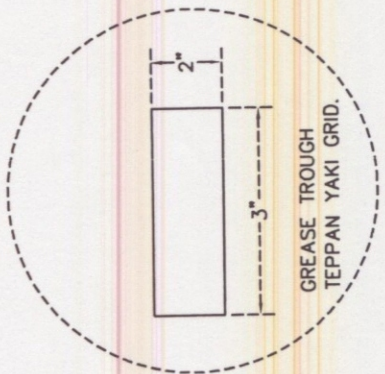
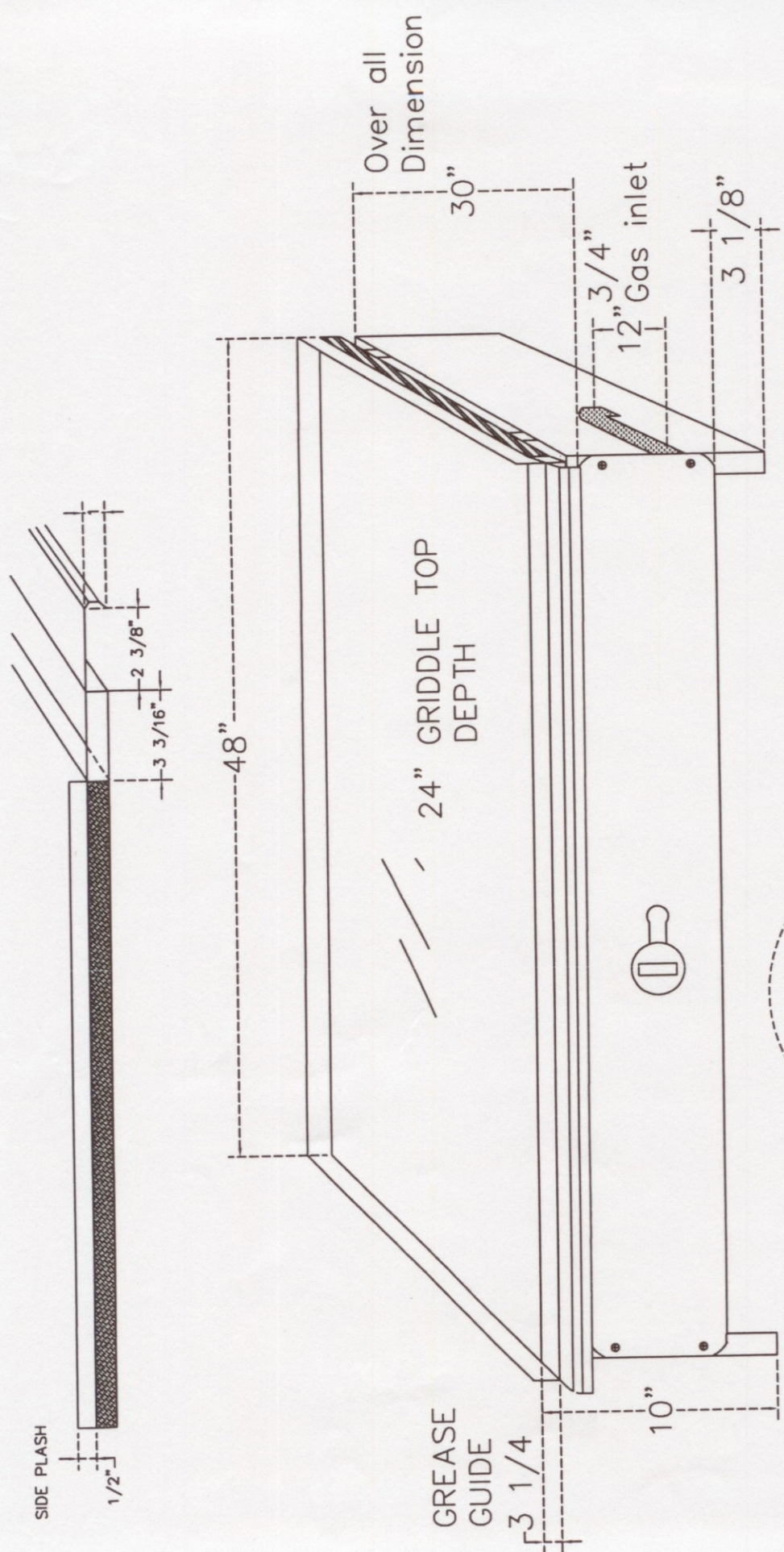
STAINLESS STEEL PARTS

Do not use steel wool, abrasive cloth, cleansers or powders to clean stainless steel surfaces. All stainless steel parts should be wiped regularly with hot soapy water during the day and a stainless steel liquid cleaner at the end of the day. To remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper.

contact the factory, factory representative or a local service company to perform maintenance and repairs

MODEL: ARTY-48

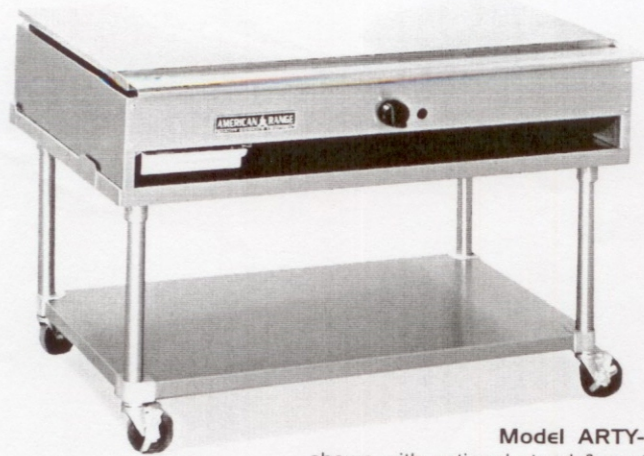
REV	DESCRIPTION	INITIALS	DATE	ECO NO.
1	SPEC SHEET	AM	9/11/03	



DRAWN BY: AM		DATE: 9/11/03	SHEAR: MATL:	DWG SIZE: A
CHK BY:		DATE:	SHEET: 1 of 1	REV.:
TITLE: ARTY-48 SPEC		PART NO: ARTY-48		

AMERICAN RANGE CORP.
 13592 DESMOND ST., PACOIMA, CA 91331

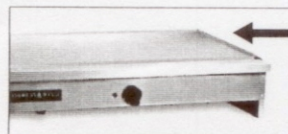
TOLERANCES:
 UNLESS NOTED:
 X ± .1
 .XX ± .031
 ANGLE ± .5°
 FRACTION ± 1/32



Model ARTY-48
shown with optional stand & casters

TEPPAN-YAKI JAPANESE STYLE GRIDDLE

- Stainless steel rugged exterior body.
- Highly polished 3/4" thick steel griddle plate, also available in 1" thick steel plate.
- 30,000 BTU round burner to create 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 parts and labor warranty.



shown with optional stainless steel all welded griddle plate splash.

ARTY TEPPAN-YAKI JAPANESE STYLE GRIDDLE

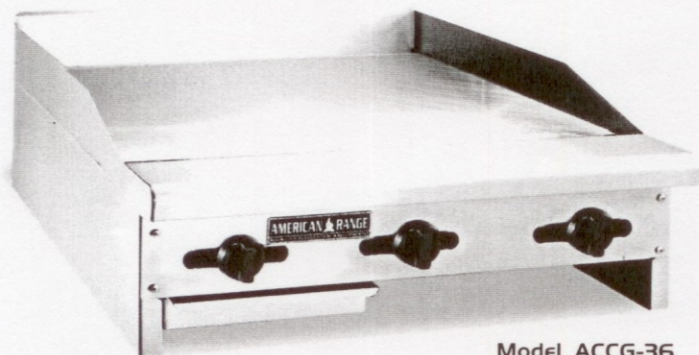
S/S STANDS

MODEL	WIDTH	DEPTH	HEIGHT	# OF BURNERS	TOTAL BTU	SHIP WT. LBS.	KG.	LIST PRICE	STAND MODEL #	SHIP WT. LBS.	KG.	LIST PRICE
ARTY-24	24"	28"	10½"	1	30,000	200	91	\$1600	■ ESS-24	35	15	\$485
ARTY-36	36"	28"	10½"	1	30,000	320	145	2350	■ ESS-36	50	23	645
ARTY-48	48"	28"	10½"	1	30,000	440	199	2800	■ ESS-48	65	30	775
ARTY-60	60"	28"	10½"	1	30,000	560	253	3890	■ ESS-60	80	36	945
ARTY-72	72"	28"	10½"	1	30,000	640	290	5250	■ ESS-72	97	44	1125

- 4" legs (set of 4) **\$125**. 60" & 72" models require (set of 6) legs **\$175**.
- Extra burner **\$495** per burner.
- Add 40% for hardened 1" highly polished griddle plate.
- Add 10% for griddle plate S/S splash.
- Chrome griddle plate add **-CT** to model **\$850** per linear foot.

- Casters for stands (set of 4) **\$375**
- Casters for stands (set of 6) **560**

Crated Dimensions: Height = 17" (432) Depth = 36" (914) Width = add 5" (127) to width.



Model ACCG-36

CONCESSION GRIDDLE

- Stainless steel rugged exterior body.
- Highly polished steel griddle plate, 3/4" thick plate.
- "H" shape burners, for every 12" of griddle surface.
- Stainless steel pilots for instant ignition on each 20,000 BTU burner.
- Space saver unit.
- 3" wide S/S grease trough, with a large grease can.
- One year parts and labor warranty.

ACCG CONCESSION GRIDDLE

S/S STANDS

MODEL	WIDTH	DEPTH	HEIGHT	# OF BURNERS	TOTAL BTU	SHIP WT. LBS.	KG.	LIST PRICE	STAND MODEL #	SHIP WT. LBS.	KG.	LIST PRICE
ACCG-12	12"	24"	10½"	1	20,000	100	45	\$990	■ ESS-12	35	15	\$350
ACCG-24	24"	24"	10½"	2	40,000	175	79	1225	■ ESS-24	50	23	485
ACCG-36	36"	24"	10½"	3	60,000	300	136	1775	■ ESS-36	65	30	645
ACCG-48	48"	24"	10½"	4	80,000	375	169	2250	■ ESS-48	80	36	775
ACCG-60	60"	24"	10½"	5	100,000	425	194	2880	■ ESS-60	97	44	945

- 4" legs set of 4. **\$125**. 60" & 72" models require set of 6 legs **\$175**.

- Casters for stands (set of 4) **\$375**
- Casters for stands (set of 6) **560**

Crated Dimensions: Height = 20" (508) Depth = 29" (737) Width = add 5" (127) to width.

