AMERICAN RANGE
QUALITY COOKING EQUIPMENT

PROFESSIONAL QUALITY COOKING EQUIPMENT

OWNER'S MANUAL FOR
PROFESSIONAL SERIES COUNTERTOP GRIDDLES:

MODEL NUMBERS:
ARMG, ARTG, AEMG, AETG, ACCG, ARGB, ARTY



ARMG-36



AEMG-36

DESIGN ◆ CLASS ◆ FUNCTION

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

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13592 Desmond St., Pacoima, CA 91331 818.897.0808 tel 888.753.9898 toll free www.americanrange.com

Intertek Intertek NSF

Owner's Manual

Installation, Operation and Maintenance Instructions

AMERICAN RANGE
QUALITY COOKING EQUIPMENT



FOR YOUR SAFETY!

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.





WARNING!

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



IMPORTANT SERVICE NOTICE!

Using any part other than genuine American Range factory supplied parts relieves the manufacturer of all liability.
American Range reserves the right to change product design and specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for the previously purchased equipment.

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

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

This equipment is design engineered for commercial use only.

Model Number: _____

Serial Number: _____

Purchase Date: _____

Installed By: _____ Install Date: _____

Gas Type: _____

Electrical Information: _____

AMERICAN RANGE
QUALITY COOKING EQUIPMENT

PROFESSIONAL QUALITY COOKING EQUIPMENT

To Our Most Valued Customer:

Congratulations on your purchase of an American Range product. We hope you will enjoy the design, manufactured quality, innovative features and cooking performance of this product – it represents our continuing dedication to satisfying the most demanding needs of customers like you.

Please read this manual and become familiar with important safety information about how to install and set-up the unit, basic operating instructions, and how to maintain that just-like-brand-new appearance and performance - over years of day-to-day use.

If you should encounter any sort of problem, turn to the section of the manual entitled, "Troubleshooting" – for a quick solution or guidance regarding the next step required to get back to tip-top condition.

Thank you for choosing an American Range product for your kitchen. As you can expect, this appliance is designed for years of reliable service. If you have any questions or comments, please contact the dealer from whom you purchased the unit, or contact American Range Customer Service via email: info@americanrange.com at www.americanrange.com, or call 888.753.9898.

Sincerely,

Shane Demirjian

President, American Range Corporation

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IMPORTANT

Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with the functions of the equipment and experienced with 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 equipment.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is crafted and inspected carefully by skilled personnel before leaving the factory. The transportation company assumes full responsibility for the safe delivery upon acceptance of the equipment.

If you receive a damaged product, immediately contact your delivery company, your dealer, your builder or installer. Do not install or attempt to operate a damaged appliance.

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

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Owners Manual, ensuring you provide proper ventilation when cooking with gas.

INSTALLATION INSTRUCTIONS

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

The area around the appliance must be kept free and clear of combustibles such as solvents, cleaning liquids, brooms, rags, etc.

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

Provisions shall be incorporated in the design of the kitchen, to ensure an 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 codes, 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 3/4" NPT.

INSTALLATION - GAS STANDARDS AND CODES

IMPORTANT - The installation of this appliance must conform to local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1, Natural Gas Installation Code CAN/CGA-B149-1, or the Propane Installation Code CAN/CGA-B149-2 as applicable, including:

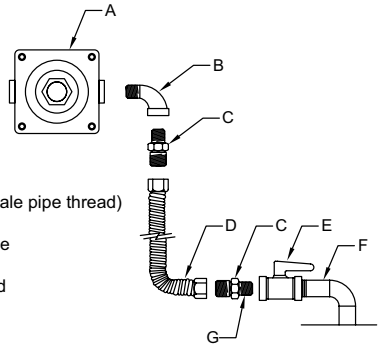
1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psi (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing the individual manual shut-off valve during any pressure testing of the gas supply piping system.

GAS CONNECTION - The gas inlet line size of this appliance is 3/4" NPT. For proper operation, the gas supply service line must be the same size or greater than the inlet line size of the appliance. The gas line size must not be reduced at any point along the supply line.

MANUAL SHUT-OFF VALVE - A gas pressure regulator and a contractor-supplied shut-off valve must be plumbed in the gas service line ahead of the appliance – in a physical location where it can be reached quickly in the event of an emergency.

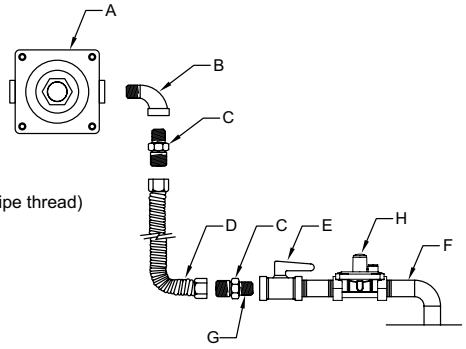
NATURAL GAS

A. Gas pressure regulator
B. 90º Street elbow
C. Adapter (must be 3/4" male pipe thread)
D. Flexible connector
E. Manual gas shut-off valve
F. 3/4" gas supply
G. Use pipe-joint compound



LP GAS

A. Gas pressure regulator
B. 90º Street elbow
C. Adapter (must be 3/4" male pipe thread)
D. Flexible connector
E. Manual gas shut-off valve
F. 3/4" gas supply
G. Use pipe-joint compound
H. Step down regulator



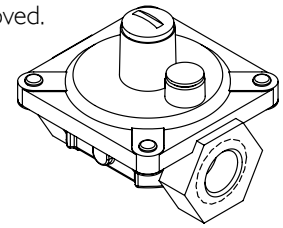
WARNING

When installing the pressure regulator - remember it can only handle 1/2 PSI. In every LPG installation, you have high source pressures, ranging from 20 PSI to 100 PSI. If the high pressure gas line from the LPG tank is directly connected to the unit without the proper step-down regulator, it will rupture the diaphragm in the valve, rendering it useless.

Visually double check any installer-supplied intake pipes and/or blow them out using compressed air to clear any dirt or debris, threading chips, or other foreign matter – before installing a service line. Those particles will clog gas orifices when gas pressure is applied. Compounds used on threaded joints of this appliance piping must be resistant to the action of NG and LP gas and provide a gas tight seal to prevent leaks.

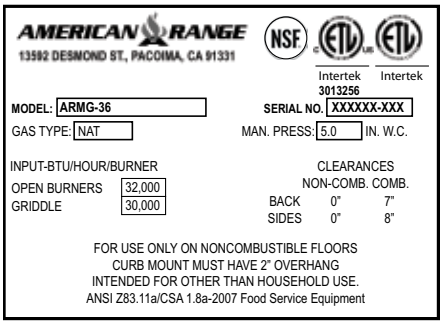
The gas pressure regulator must be installed in the gas line – failure to install a pressure regulator will void the equipment warranty. The regulators supplied with ranges have 3/4" NPT connections; the regulator is adjusted at the factory for 5" W.C. (water column) manifold gas pressure (natural gas) or 10" W.C. manifold gas pressure for propane gas operation.

Before connecting the regulator, check the incoming line pressure – as these regulators can only withstand a maximum inlet pressure of 14" W.C. (1/2 PSI); exceeding this pressure will damage them. If the gas supply line pressure is greater than this amount, a step-down regulator will be required. A gas flow direction arrow is cast into the body of the regulator to minimize installation error – it should point downstream to the appliance. The blue air vent cap on the top of the regulator is part of the regulator and should not be removed.



Any adjustment to the regulator must be made only by qualified and licensed service personnel with the proper calibrated test equipment. Gas connections should be performed by a qualified licensed contractor.

RATING PLATE - The information on the rating plate defines the model, serial number, gas type (natural or liquid propane), operating pressures and burner BTU ratings. It is essential for proper identification of the unit when requesting additional information or factory support.



Rating Plate

WARNING Appliances must be connected only to the type of gas specified on the rating plate.

CLEARANCES				
MODEL	NON-COMBUSTIBLE WALLS		COMBUSTIBLE WALLS	
	Rear	Sides	Rear	Sides
ARMG	0"	0"	7"	8"
ARTG	0"	0"	7"	8"
AEMG	0"	0"	7"	8"
AETG	0"	0"	7"	8"
ACCG	0"	0"	X	X
ARGB	0"	0"	7"	8"
ARTY	0"	0"	X	X

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

OPERATING INSTRUCTIONS

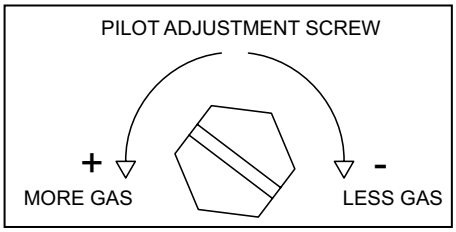
Before lighting, check all joints in the gas supply line for leaks. DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS! Use soap and water solution.

GAS LEAKS - CHECK OPERATION

1. Turn pilot valves to OFF position by turning adjustment screws clockwise.
2. Turn ON the manual gas valve at the inlet side of the gas supply line.
3. Check for gas leaks at the flexible coupling or gas connector fitting using a solution of one part soap and three parts water.
4. Sparingly spray or brush the soapy solution at the gas fittings; active bubbling indicates location of gas leak.

If a gas leak is detected turn off the manual gas valve at the inlet side of the gas line.
Call your certified and licensed service technician.

5. Turn pilot adjustment screw counter-clockwise, then light standing pilot and adjust flame 1/4" high.
6. Turn ON gas valve/thermostat to light main burners.
7. For complete shut down, shut off gas valves and turn pilot adjustment screw clockwise to shut off gas to the pilots.



MAINTENANCE INSTRUCTIONS

Your American Range Commercial Equipment has been designed and manufactured for years of reliable service. Keeping the unit clean periodically will be appreciated by your customers, help extend the life of the product and make maintenace easier. The following are a few tips gathered over the years from field experience. We begin with the DO NOTS:

DO NOT place ice or cold water on a hot griddle. This can cause irrepairable damage to the griddle plate.
DO NOT use chemicals or acidic cleansers to clean a griddle plate. Chemicals may seep into the edges of the plate, and re-surface when heated, contaminating food.
DO NOT allow griddle plate to overheat, turn down or turn off the unit during down-time, when there is no product cooking.

ARMG, ARTG, AEMG, AETG, ACCG, ARTY

Periodic:

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

Daily:

1. Season prior to use. To season, pour a small amount of cooking oil (about 1 oz. per square foot [300 g /M^2] over the top. With a cloth, spread oil over the entire surface to create a thin film. Wipe off any excess oil with a cloth. Turn burner on very low and allow oil to burn off. Repeat the procedure three times before regular use.
2. Remove and empty grease pan. Clean thoroughly and replace.
3. Clean griddle plate with warm, soapy water and/or mixture of half and half vinegar and club soda. Rinse with warm water.
4. Turn griddle on and rinse again with warm water to boil-out any soap left at the edges of the griddle plate.
5. Repeat step one after cleaning process.

ARGB

Periodic:

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

Daily:

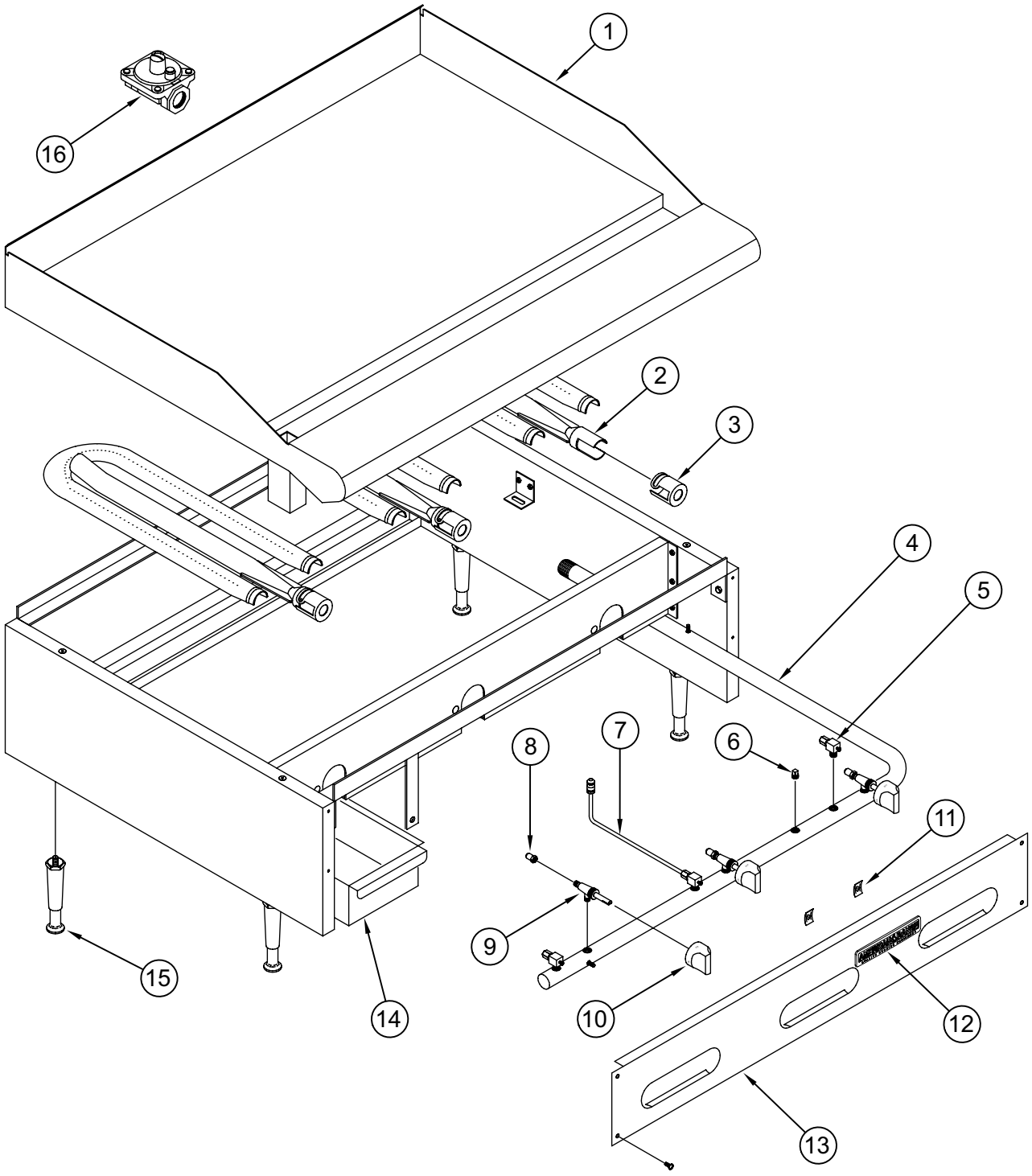
1. Season prior to use. To season, pour a small amount of cooking oil (about 1 ounce [28 grams] per .1 square meter of surface) over the top. With a cloth, spread oil over the entire surface to create a thin film. Wipe off any excess oil with a cloth. Turn burner on very low and allow oil to burn off. Repeat the procedure three times before regular use.
2. Remove and empty grease pan. Clean thoroughly and replace.
3. Remove rack and grease pans. Clean with soap and water.
4. Wipe the inside clean.
5. Clean griddle plate with warm, soapy water and/or mixture of half and half vinegar and club soda. Rinse with warm water.
6. Turn griddle on and rinse again with warm water to boil-out any soap left at the edges of the griddle plate.
7. Repeat step one after cleaning process.

STAINLESS STEEL PARTS - Do not use steel wool, abrasive cloths, 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.

Notes

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ARMG

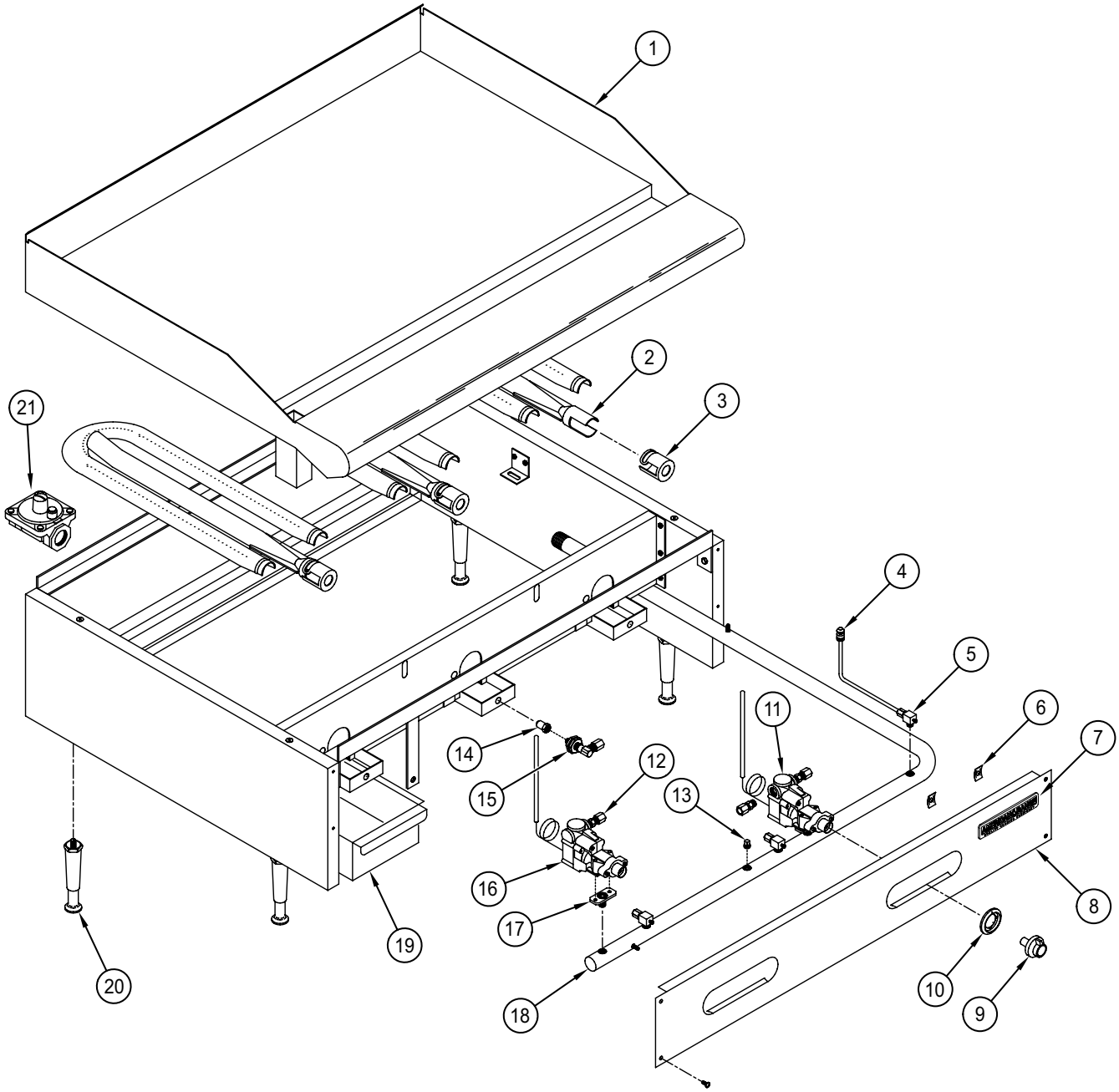


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ARMG

ITEM NO.	PART NO.	DESCRIPTION
1	A92719	Griddle Plate Assembly ARMG-24 1800-24 21" Deep
	A92720	Griddle Plate Assembly ARMG-36 1800-36 21" Deep
	A92721	Griddle Plate Assembly ARMG-48 1800-48 21" Deep
	A92722	Griddle Plate Assembly ARMG-60" 1800-60 21" Deep
	A92723	Griddle Plate Assembly ARMG-72" 1800-72 21" Deep
2	A14004	Burner, W Counter Top ARMG, ARTG 10473
3	A14037	Air Shutter, 2" 10464
4	A15036	Manifold, ARMG-24 ARHP24" 4B 2HT 1801-24 Counter Top
	A15018	Manifold, ARMG_36/ARHP36" 6B 3HT 1801-36 Counter Top
	A15022	Manifold, ARMG-48/ARHP48" 8B 4HT 1801-48 Counter Top
	A15023	Manifold, ARMG-60/ARHP6010 60" 1801-60 10B 5HT Counter Top
	A15050	Manifold, ARHP-72"/ARMG-72" 6HT 1801-72 Counter Top
5	A29300	Valve, Pilot Elbow Adjustable 10418 1/8 NPT 3/16 CC
6	A23010	Plug, 1/8" Pipe Hex Black All Manifolds
7	A29201	Pilot Tip Assembly, ARMG
8	A29000	Hood, Orifice #39 1/2" Brass 11039
9	A80109	Valve, Gas Manual On/Off UL 10419 AR, ARKB, ARRB, AECB
10	A32001	Knob, Gas On/Off Glossy Black Flat Down
11	A44003	Nut, Speed #6 Push Black 10601
12	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome
13	A99823	Valve Cover, ARMG-24"/ARHP-24" 1802-24 Heavy Duty Stainless
	A99824	Valve Cover, ARMG-36"/ARHP-36" 1802-36 Heavy Duty Stainless
	A99825	Valve Cover, ARMG-48"/ARHP-48" 1802-48 Heavy Duty Stainless
	A99826	Valve Cover, ARMG-60"/ARHP-60" 1802-60 Heavy Duty Stainless
	A99827	Valve Cover, ARMG-72"/ARHP-72" 1802-72 Heavy Duty Stainless
14	A99800	Grease Can Assembly, ARMG ARTG 10250
15	A35011	Leg, 4" Adjustable Flanged NSF Stainless
16	A80110	Valve, Pressure Regulator 3/4 10480 Nat Gas Set 5.
	A80011	Valve, Pressure Regulator 10481 LP Gas Set 10.0

ARTG



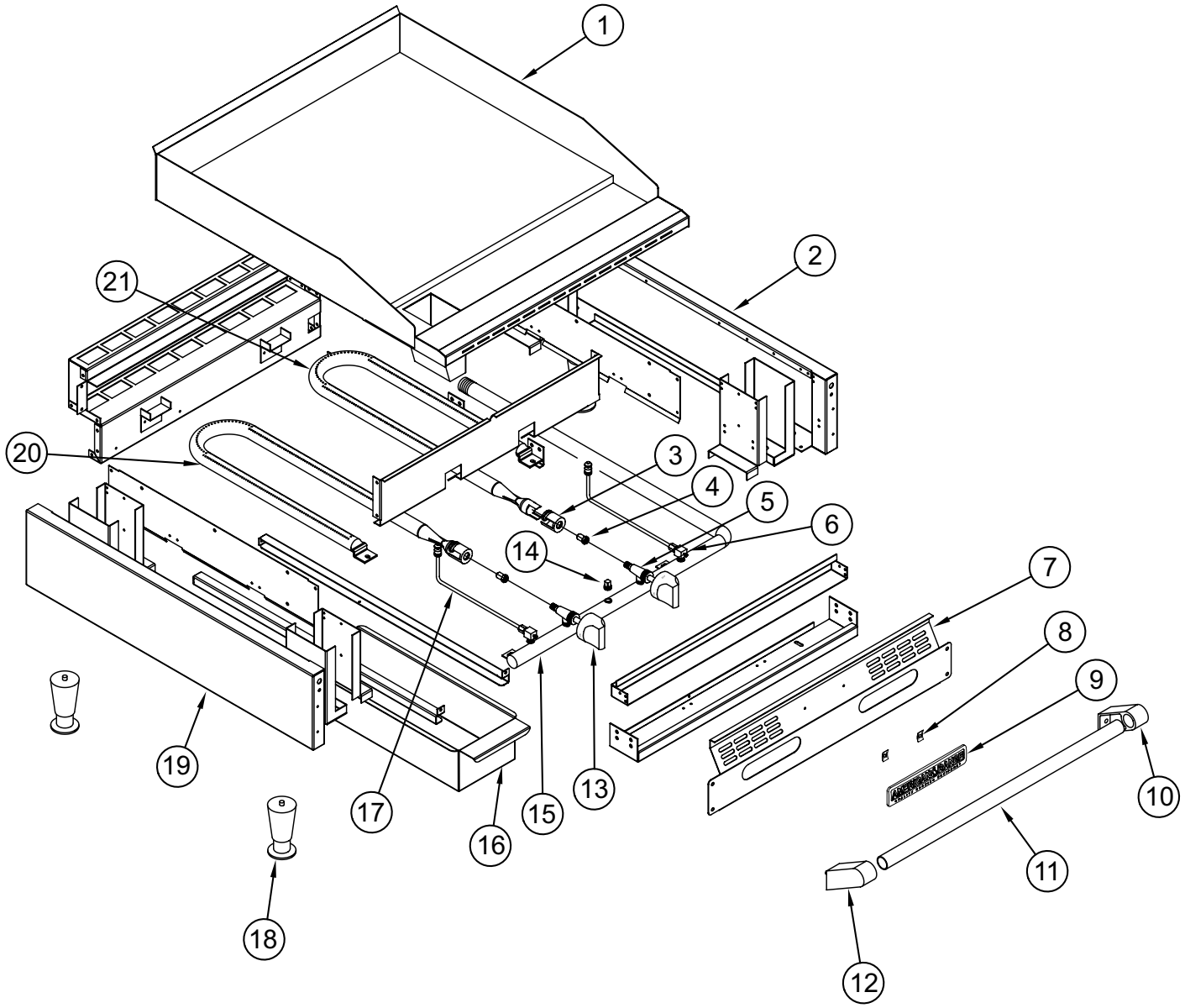
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ARTG

ITEM NO.	PART NO.	DESCRIPTION
1	A92713	Griddle Plate Assembly ARTG24" 1900-24
	A92714	Griddle Plate Assembly ARTG36" 1900-36
	A92715	Griddle Plate Assembly ARTG48" 1900-48
	A92716	Griddle Plate Assembly ARTG60" 1900-60
	A92717	Griddle Plate Assembly ARTG72" 1900-72
2	A14004	Burner, W Counter Top ARMG, ARTG 10473
3	A14037	Air Shutter, 2" 10464
4	A29201	Pilot Tip Assembly, ARTG
5	A29300	Valve, Pilot Elbow Adjustable 10418 1/8 NPT 3/16 CC
6	A44003	Nut, Speed #6 Push Black 10601
7	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome
8	A99599	Valve Cover, ARTG-24" Heavy Duty 1902-24 Stainless
	A80114	Valve Cover, ARTG-36" Heavy Duty 1902-36 Stainless
	A80120	Valve Cover, ARTG-48" Heavy Duty 1902-48 Stainless
	A80121	Valve Cover, ARTG-60" Heavy Duty 1902-60 Stainless
	A80122	Valve Cover, ARTG-72" Heavy Duty 1902-72 Stainless
9	A32020	Knob, Griddle BJ Thermostat 10483
10	A32012	Bezel, BJ Thermostat 10440
11	A11113	Thermostat, BJ Griddle/Gas Oven 10482 2 Outlet BJWA25PBD-01-48
12	A28000	Fitting, 3/8CC x 1/4 MIP Brass 10011
13	A23010	Plug, 1/8" Pipe Hex Black All Manifolds
14	A29000	Hood, Orifice #39 1/2" Brass 11039
	A29007	Hood, Orifice #53 1/2" Brass
15	A24000	Elbow, Orifice Mixr 3/8C-3/8-27 10442
16	A11101	Thermostat, BJ Griddle/Gas Oven 10421 1 Outlet BJWA25PB-04-48
17	A23100	Nipple, Flanged BJ Thermostat 10012
18	A15018	Manifold, ARMG-36/ARHP36" 6B #HT 1801-36 Counter Top
	A15022	Manifold, ARMG-48/ARHP48" 8B 4HT 1801-48 Counter Top
	A15023	Manifold, ARMG-60/ARHP6010 60" 1801-60 10B 5HT Counter Top
	A15036	Manifold, ARMG-24/ARHP24" 4B 2 HT 1801-24 Counter Top
	A15050	Manifold, ARMG-72/ARHP-72" 6HT 1801-72 Counter Top
19	A99800	Grease Can Assembly, ARMG/ARTG 10250
20	A35011	Leg, 4" Adjustable Flanged NSF Stainless
21	A80110	Valve, Pressure regulator 3/4 10480 Nat Gas Set 5.
	A80011	Valve, Pressure Regulator 3/4 10481 LP Gas Set 10.0

AEMG

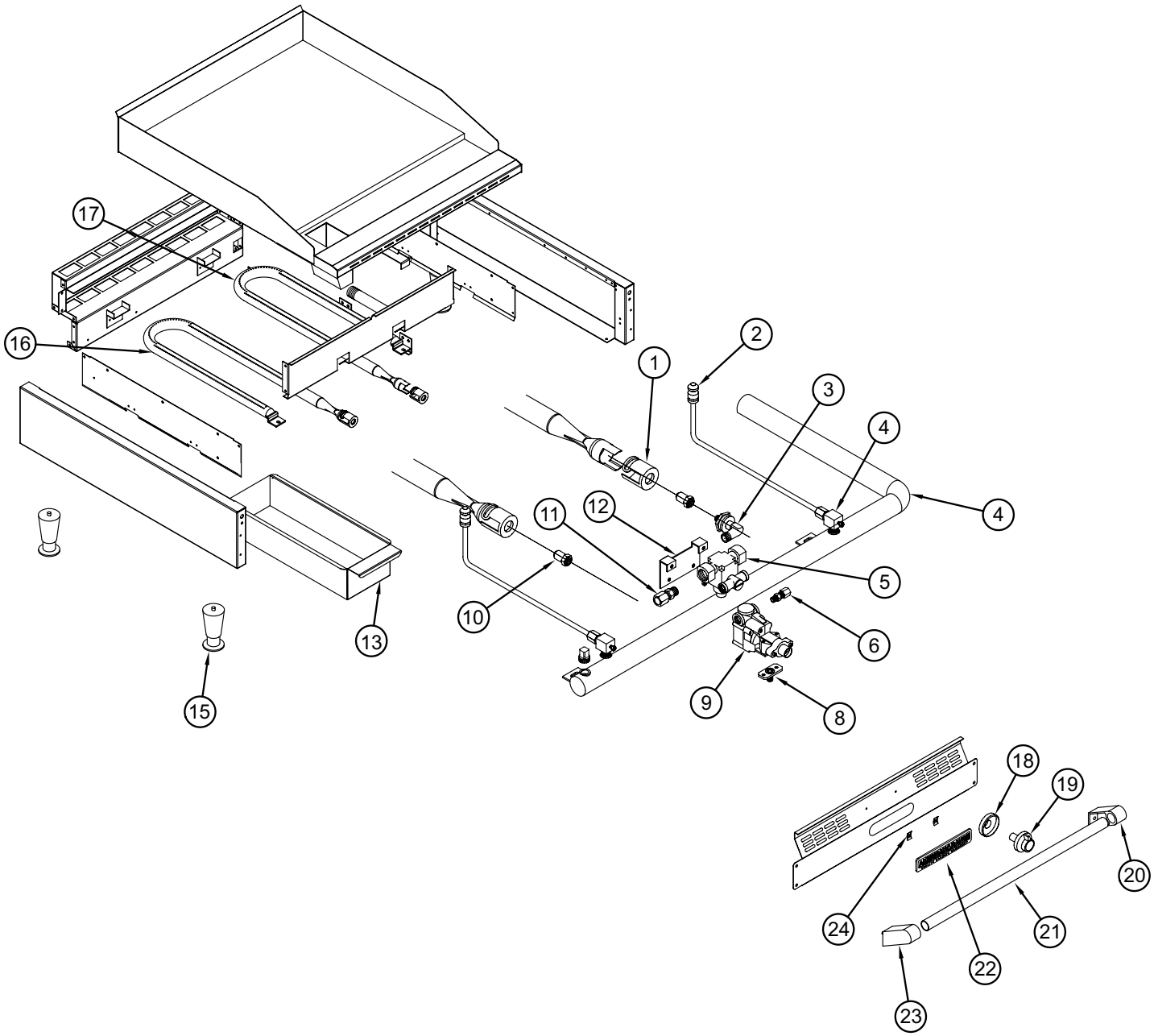


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AEMG

ITEM NO.	PART NO.	DESCRIPTION
1	A92700	Griddle Plate Assembly, AEMG-12 16GA. Splash Guard & Short Drain
	A92701	Griddle Plate Assembly, AEMG-24 16GA. Splash Guard & Short Drain
	A92702	Griddle Plate Assembly, AEMG-36 16GA. Splash Guard & Short Drain
	A92703	Griddle Plate Assembly, AEMG-48 16GA. Splash Guard & Short Drain
	A92704	Griddle Plate Assembly, AEMG-60 16GA. Splash Guard & Short Drain
	A92705	Griddle Plate Assembly, AEMG-72 16GA. Splash Guard & Short Drain
3	A14037	Air Shutter, 2" 10464
4	A29000	Hood, Orifice #39 1/2" Brass 11039
	A29007	Hood, Orifice #53 1/2" Brass
5	A80109	Valve, Gas Manual On/Off UL 10419 AR, ARKB, ARRB, AECB
6	A29300	Valve, Pilot Elbow Adjustable 10418 1/8 NPT 3/16 CC
	A99538	Valve Cover, AEMG-24" Heavy Duty 70535 Stainless
	A99539	Valve Cover, AEMG-36" Heavy Duty 70552 Stainless
	A99540	Valve Cover, AEMG-48" Heavy Duty 70553 Stainless
	A99541	Valve Cover, AEMG-60" Heavy Duty 70670 Stainless
	A99544	Valve Cover, AEMG-72" Heavy Duty 70944 Stainless
8	A44003	Nut, Speed #6 Push Black 10601
9	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome
10	A32140	Bracket, Handle AEMG Rt Heavy Duty Chrome Plated 1" Tube
11	A53053	Tube, Handle AEMG-12" Stainless .049W x 1" x 11.3125" 180 Grit
	A53054	Tube, Handle AEMG-24" Stainless .049W x 1" x 23.3125" 180 Grit
	A53055	Tube, Handle AEMG-36" Stainless .049W x 1" x 35.3125" 180 Grit
	A53056	Tube, Handle AEMG-48" Stainless .049W x 1" x 47.3125" 180 Grit
	A53057	Tube, Handle AEMG-60" Stainless .049W x 1" x 59.3125" 180 Grit
	A53058	Tube, Handle AEMG-72" Stainless .049W x 1" x 71.3125" 180 Grit
12	A32139	Bracket, Handle AEMG Lt Heavy Duty Chrome Plated 1" Tube
13	A32001	Knob, Gas On/Off Glossy Black Flat Down
14	A23010	Plug, 1/8" Pipe Hex Black All Manifolds
15	A15101	Manifold, AEMG-12"/AETG-12" Grid Work Duty Counter Top
	A15102	Manifold, AEMG-24"/AETG-24" Grid Work Duty Counter Top
	A15103	Manifold, AEMG-36"/AETG-36" Grid Work Duty Counter Top
	A15104	Manifold, AEMG-48"/AETG-48" Grid Work Duty Counter Top
	A15105	Manifold, AEMG-60"/AETG-60" Grid Work Duty Counter Top
	A15113	Manifold, AEMG-72"/AETG-72" Grid Work Duty Counter Top
16	A99811	Grease Can, AEMG 70929
17	A29201	Pilot Tip, Assembly
18	A35010	Leg, 4" Adjustable AEMG Chrome Plated 1-3/4" Flange Toe NSF
20	A14083	Burner, AEMG Griddle Lt 70531
21	A14084	Burner, AEMG Griddle Rt 70532

AETG



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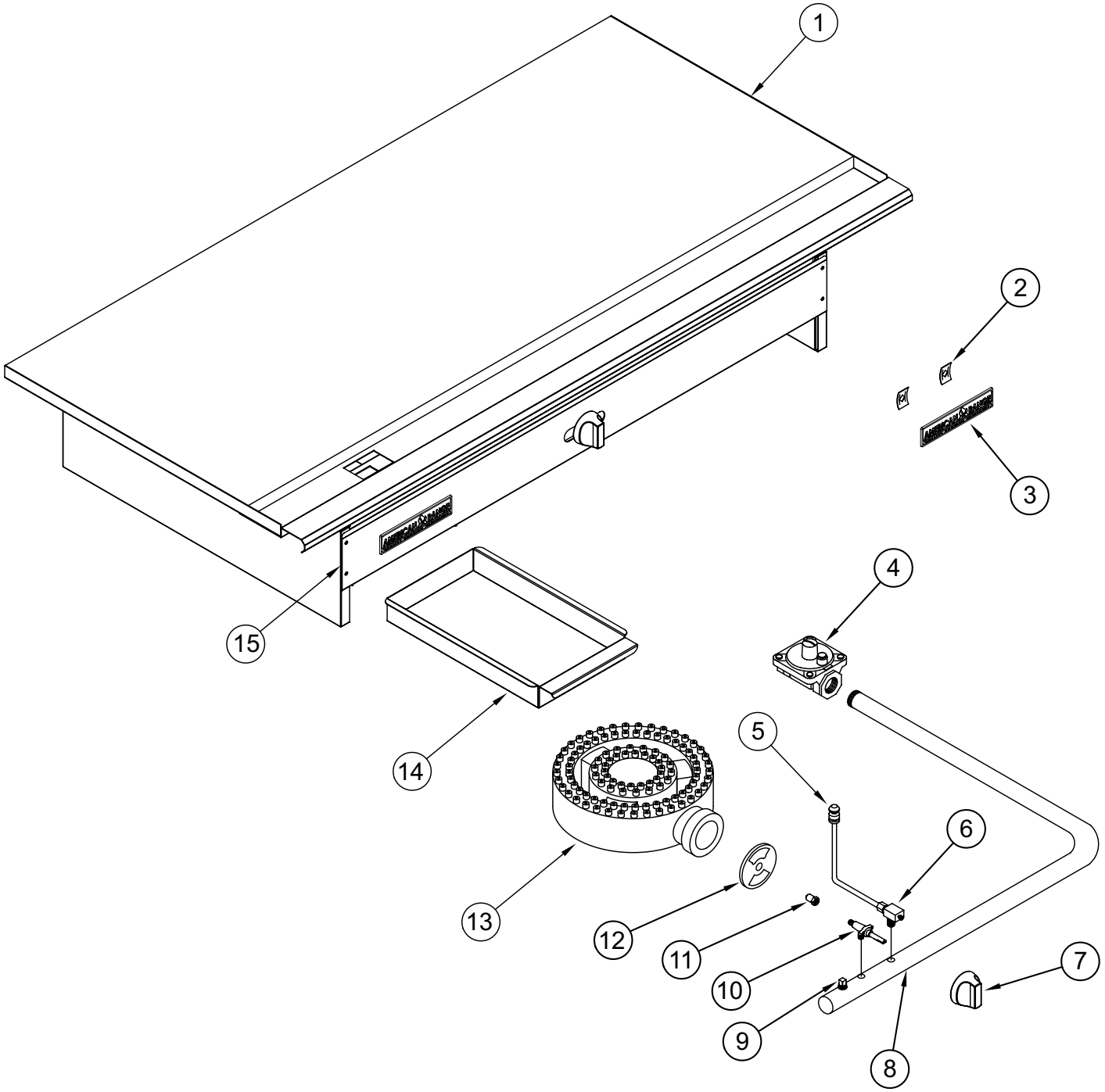
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NEED PARTS

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ARTY



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ARTY

ITEM NO.	PART NO.	DESCRIPTION
2	A44003	Nut, Speed #6 Push Black 10601
3	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome
4	A80110	Valve, Pressure Regulator 3/4 10480 LP Gas Set 5.
	A80011	Valve, Pressure Regulator 3/4 10481 LP Gas Set 10.0
5	A29220	Pilot, Assembly ARTY Series
6	A29300	Valve, Pilot Elbow Adjustable 10418 1/8 NPT 3/16 CC
7	A32001	Knob, Gas On/Off Glossy Black Flat Down
9	A23010	Plug, 1/8" Pipe Hex Black All Manifolds
10	A80109	Valve, Gas Manual On/Off UL 10419 AR, ARKB, ARRB, AECB
11	A29000	Hood, Orifice #39 1/2" Brass 11039
	A29007	Hood, Orifice #53 1/2" Brass
12	A14037	Air Shutter, 2" 10464
13	A14013	Burner, 2 Ring ARTY 73310 HD Medallion
14	A99800	Grease Can Assembly, ARMG, ARTG

13592 Desmond St., Pacoima, CA 91331 818.897.0808 tel 888.753.9898 toll free www.americanrange.com

WARRANTY REQUIREMENT

For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/licensed contractor.

Failure to comply will void any written or implied warranty.

Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to American Range for verification.

If installation was not performed by a certified/licensed contractor be prepared to submit a major credit card for payment for proper installation prior to service.

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

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QUALITY COOKING EQUIPMENT

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