

# AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

## *Culinary Series* CHINESE RANGES

GAS TYPE:  NATURAL  LP

### STANDARD FEATURES

- Stainless steel rugged exterior with high backsplash.
- Available in all diameter sizes.
- Available in 13", 16", 18", 20", & 22" size holes.
- Built-in drain system and water-cooled top help control stove's temperature.
- 2 manually controlled Chinese swing faucets located between holes to avoid intense heat.
- The following burners are available at no additional cost. (Specify type of burners for each cylinder) 3-Ring Burner **Power-Plus** 100K BTU 23-Tip Jet Burner **Power-Plus** 120K BTU 18-Tip Anti-Clogging Jet Burner **Power-Plus** 120K BTU
- Easily accessible Stainless Steel drain basket located in front or at the rear of the stove.
- Conveniently placed "L" shaped knee valve adjusts gas and provides hands-free cooking.
- One year limited warranty, parts and labor.



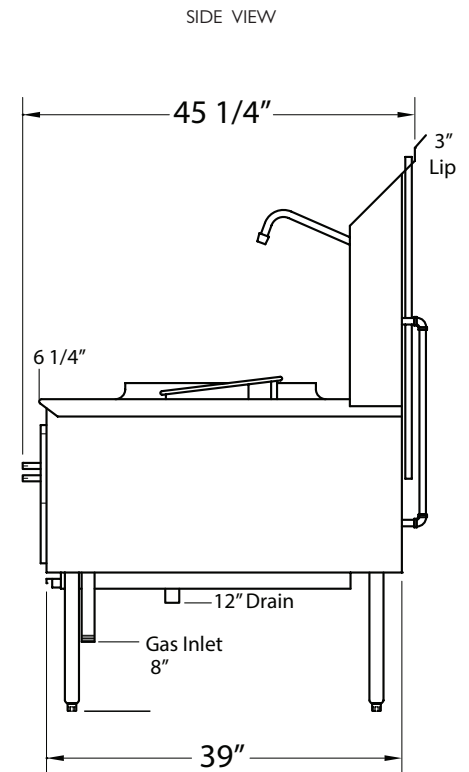
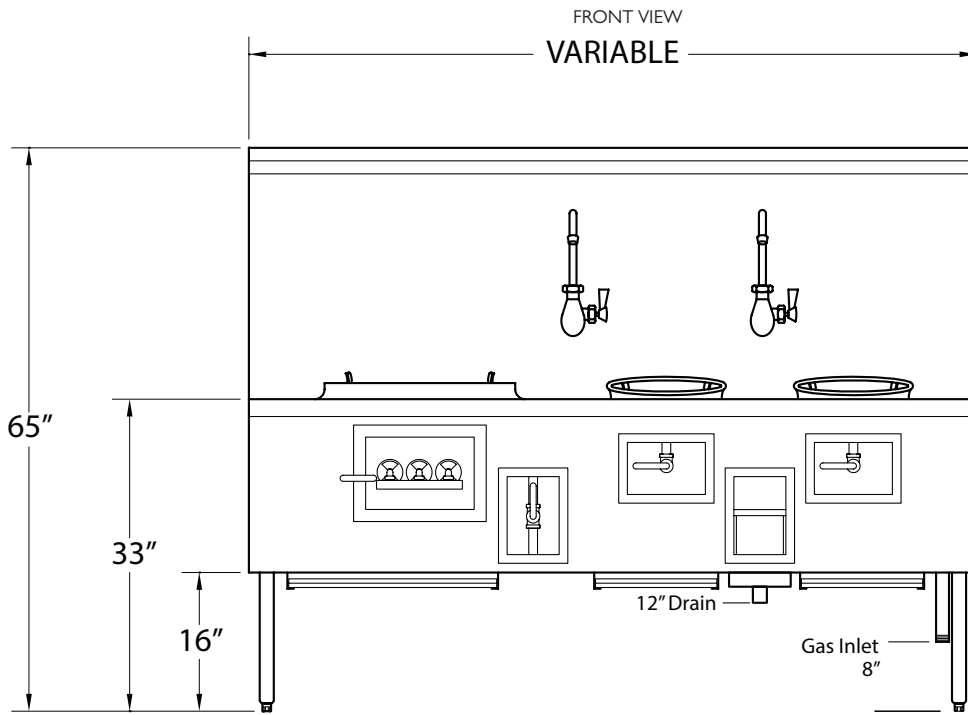
**Model Shown ARCR-3**  
**Power-Plus**  
BTU/hr. Burners

The Culinary Series Chinese Range by American Range is a one-stop use work station to prepare a multitude of Asian specialties from, soups, to tempura, to stir fry, or noodles. The multi-chamber gas range is customizable to fit the needs of the end-user operator.

American Range, the brand of choice among professional chefs and restaurateurs worldwide.



# Culinary Series CHINESE RANGES



SCALE: NOT TO SCALE

Model	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARCR-1	41"	33"	1	120,000	30		350	158
ARCR-2	41"	33"	2	240,000	60		590	267
ARCR-3	41"	33"	3	360,000	90		850	385
ARCR-4	41"	33"	4	480,000	120		1100	498
ARCR-5	41"	33"	5	600,000	160		1470	667
ARCR-6	41"	33"	6	720,000	190		1700	771
ARCR-7	41"	33"	7	840,000	220		2100	952
ARCR-8	41"	33"	8	960,000	250		2320	1052

"Width dimension varies upon design of hole size". To determine width; total of all holes diameters plus total space between the holes and right and left sides, minimum add 8" width per hole (i.e. ARCR-2 with 16" holes is 16"+16"+8"+8"=48").

## ORDER FORM

Model Number: \_\_\_\_\_

Size of wok rings: (13", 16", 18", 20" or 22"): \_\_\_\_\_

1) \_\_\_\_\_ 2) \_\_\_\_\_ 3) \_\_\_\_\_ 4) \_\_\_\_\_ 5) \_\_\_\_\_ 6) \_\_\_\_\_ 7) \_\_\_\_\_ 8) \_\_\_\_\_

Burner type (3-ring; 23 Tip Jet; 18 Tip anti-clogging): \_\_\_\_\_

1) \_\_\_\_\_ 2) \_\_\_\_\_ 3) \_\_\_\_\_ 4) \_\_\_\_\_ 5) \_\_\_\_\_ 6) \_\_\_\_\_ 7) \_\_\_\_\_ 8) \_\_\_\_\_

Number of faucets: \_\_\_\_\_

(Standard 1 per 2 holes)

Automatic faucet:  Yes  No

(Requires 1 per hole)

Drain:  Front  Back

Gas inlet location:  Right  Left

(Front Only)

Specify Gas Type:  NG  LP

Special specifications/add-ons or comments: \_\_\_\_\_

## OPTIONAL FEATURES

- Additional space between Wok holes
- Stainless Steel Spice Tray
- Full Height Cast Iron Burner Chamber
- Front drain basket for one or two burner models
- Automatic faucet upgrade (per faucet)
- Stainless steel side splash extensions
- 8 1/2" or 10 1/2" oil holes
- Wok hole adapter, each (Specify hole dimensions)
- 32-Tip Jet burner
- Stainless steel burner covers

**Important!** Approximate lead time is 3-4 weeks after paperwork is completed and drawing is signed. Be sure every requirement is included on this form. All "ARCR" are custom and no refunds or returns are allowed.

\*The American Range Company continually improves its products and reserves the right to change materials, specifications and dimensions without notice. This unit is manufactured for commercial use only.