AMERICAN NANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

ARHP HOT PLATES

GAS TYPE:

NATURAL

LP

STANDARD FEATURES

- Easy clean, removable 32.000 BTU burner heads
- Step-Up rear burners are elevated
 4" higher than front burners
- Heavy duty removable, 12" x 12" cast iron top grates
- Manual gas control valve for each burner
- Stainless steel pilots for instant ignition on each burner
- Full-width removable crumb tray for easy cleaning
- · Die cast, black control knob
- One year limited warranty, parts and labor.

OPTIONS

- Set of 4, 4" counter legs (12" to 48" models)
- Set of 6, 4" counter legs (60" models)
- · Saute and wok burner heads
- · Stainless steel wok ring adapter





Model ARHP-34-4 Show with optional stand and casters

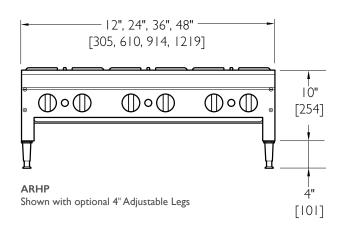
American Range ARHP series is designed with safety, durability and convenience in mind, with heavy duty construction and uniquely designed top grates. These products will provide years of trouble-free performance in the most demanding service operation. Uncompromising quality, performance and service at an affordable price.

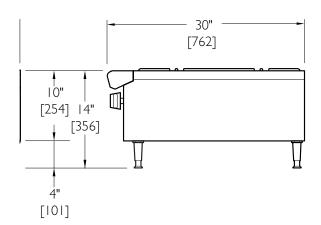




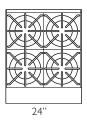
ARHP/SUHP HEAVY DUTY OPEN-BURNER HOT PLATES

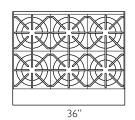
FRONT VIEW SIDE VIEW

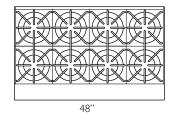


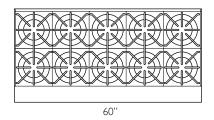












HEAVY DUTY HOT PLATES

Model	Width	Depth	Height	Burners	Total BTU	(KW)	Shipping Weight Lbs.	(Kg.)
ARHP-12-1	12"	18"	10"	1	32,000	(9)	51	(23)
ARHP-12-2	12"	30"	10"	2	64,000	(18)	85	(38)
ARHP-24-2	24"	18"	10"	2	64,000	(18)	85	(38)
ARHP-24-4	24"	30"	10"	4	128,000	(37)	140	(63)
ARHP-36-3	36"	18"	10"	3	96,000	(28)	115	(52)
ARHP-36-6	36"	30"	10"	6	192,000	(56)	210	(95)
ARHP-48-4	48"	18"	10"	4	128,000	(37)	140	(63)
ARHP-48-8	48"	30"	10"	8	256,000	(75)	270	(l ² 22)
ARHP-60-10	60"	30"	10"	10	320,000	(93)	325	(147)

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.

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.



