

AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

Culinary Series ARHP HOT PLATES

STANDARD FEATURES

- Easy clean, removable **Power-Plus** 32,000 BTU burner heads
- 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, red control knob
- 4 burners, **Power-Plus** 128,000 BTU's
- 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
- Stainless steel stands
- Casters for stands

GAS TYPE: NATURAL LP



Model Shown ARHP-24-4

Comes with optional stand and casters

Power-Plus

32,000 BTU/hr. Burners

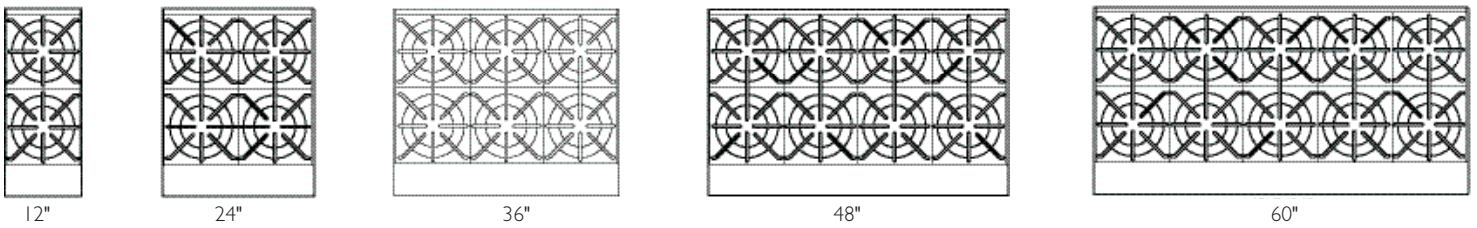
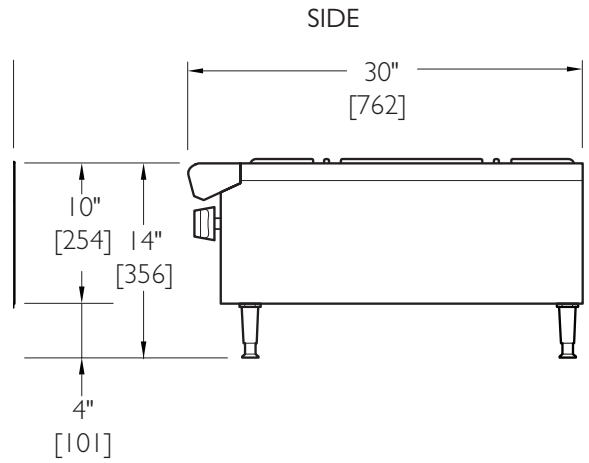
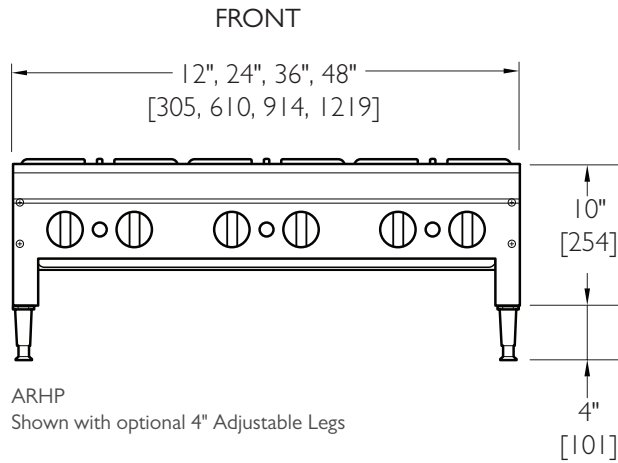
The **Culinary Series** by American Range ARHP series is designed with safety, durability and convenience in mind, with heavy duty construction and uniquely designed top grates. These products will provide years of trouble-free performance in the most demanding service operation. Uncompromising quality,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

Quality, dependability and customer satisfaction make American Range the **brand of choice among professional chefs and restaurateurs worldwide.**



Culinary Series

ARHP HOT PLATES



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	(122)
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.