AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

Culinary Series
ARSP STOCK POT RANGES

GAS TYPE: ☐ NATURAL ☐ LP

STANDARD FEATURES

- Stainless steel front and sides.
- Heavy gauge construction.
- Cast iron 3 ring burner (***Power-Plus*** 90,000 BTU/hr.).
- Standing pilots for instant ignition.
- Dual control valves: one for inner rings, Second for the outer ring.
- Full width drip tray to catch spills.
- Lower cabinet storage cavity.
- Chrome plated 6" steel legs, with 3" adjustable bullet feet.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Double construction (two units in one cabinet).
- 23 tip jet burners rated at ***Power-Plus*** 125,000 BTU/hr.
- 18" tip anti-clogging jet burner.
- Under shelf in storage area.
- Swivel casters.





Model Shown ARSP-18
Comes with optional casters.

Power-Plus
90,000 BTU/hr. Burner
Power-Plus
125,000 BTU/hr.
(optional ARSP-J)

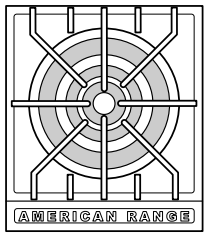
The ***Culinary Series*** Range by American Range, ARSP - Series Stock Pot Ranges are engineered to handle the heaviest loads. Heavy duty construction with stainless steel front and sides, they are both attractive and easy to clean. Heavy duty cast iron 3 ring burners rated at ***Power-Plus*** 90,000 BTU/hr. give instant high heat while the dual control valves for the inner and outer rings allow maximum flexibility to maintain desired heat settings.

A full width drip tray catches spills and allows the lower cabinet to be used for additional storage. You will find that these rugged units will give many years of trouble-free performance.

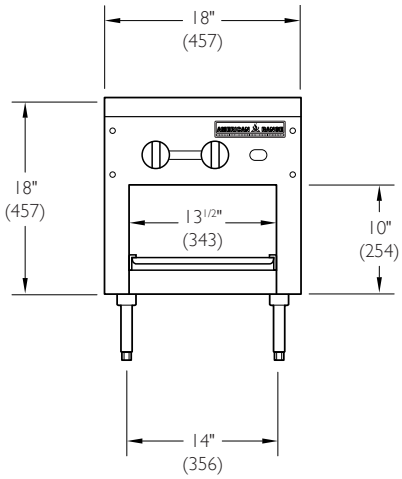
Quality, dependability and customer satisfaction make American Range the ***brand of choice among professional chefs and restaurateurs worldwide***.

Culinary Series
ARSP STOCK POT RANGES

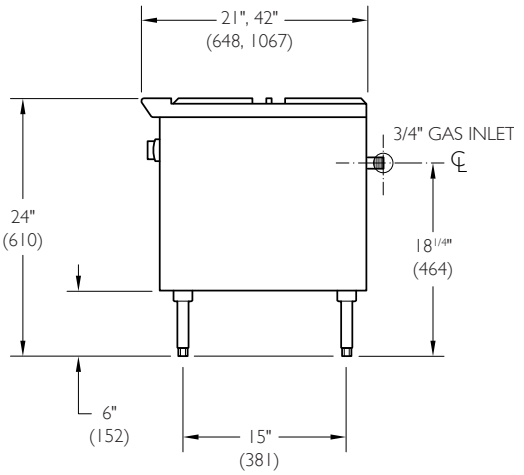
TOP



FRONT



SIDE



Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARSP-18	18"	21"	24"	3-Ring	90,000	26		134	61
ARSP-18-2	18"	42"	24"	3-Ring	180,000	52		235	107
ARSP-J	18"	21"	24"	Jet	125,000	36		134	61
ARSP-J-2	18"	42"	24"	Jet	250,000	73		235	107

STANDARD FEATURES

- Stainless steel front and sides.
- Heavy gauge chassis.
- Heavy duty cast iron top grates.
- Cast iron 3 - ring burner (***Power-Plus*** 90,000 BTU/hr.)
- Stainless steel standing pilots for instant ignition.
- Dual control valves: one for inner rings,
  Second for the outer ring.
- Durable die-cast red control knobs.
- Full width drip tray to catch spills.
- Lower cabinet storage cavity.
- Chrome plated 6" steel legs, with 3" adjustable bullet feet.
- One year warranty, parts and labor.

OPTIONAL FEATURES

- Double construction (two units in one cabinet).
- 23 tip jet burners rated at ***Power-Plus*** 125,000 BTU/hr.
- 18" tip anti clogging jet burner.
- Under shelf in storage area.
- Swivel casters, set of four.

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.

13592 Desmond St. Pacoima CA 91331
T. 818.897.0808 F. 818.897.1670
Toll Free: 888.753.9898
www.americanrange.com