

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

PASTA / NOODLE COOKER

GAS TYPE: NATURAL LP

ARPC-18 HEAVY DUTY PASTA-NOODLE AND STEAMER

STANDARD FEATURES

- All-aluminum water tank and heat transfer surface saves energy and speeds up the cooking process.
- Concentric ring burners create both power to quickly bring the water tank to a boil - and control for gentle cooking of sensitive pasta dishes.
- A SuperWool® ceramic insulated burner box reduces front and side surface temperatures - making the unit safe to operate.
- The heavy duty welded (17-3/4" x 14-1/4" ID) tank has a 15.3 gallon capacity.
- Finned aluminum heat transfer tank bottom.
- 304 stainless steel strainer holds large quantities of pasta or single serving baskets.
- Combination Overflow and starch skimmer is designed into tank.
- Combustion optimized burner box.
- Built-in tank drain with safety-first locking valve.
- One year limited warranty, parts and labor.



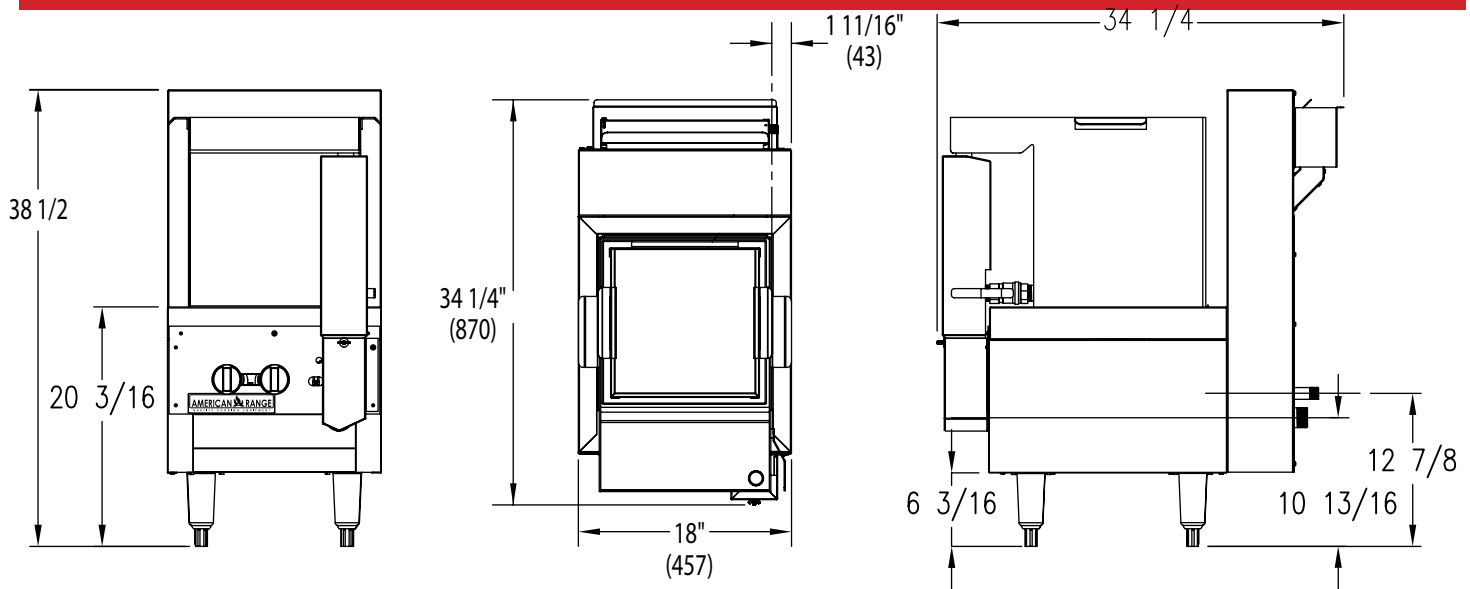
Shown with optional casters.

The American Range 18" Heavy Duty Pasta Cooker and Steamer is a significant improvement over standard vessels because it is equipped with an aluminum water tank and state-of-the-art heat exchanger - increasing surface area of the bottom of the pot - with heat transfer-ability nearly 5 times greater than typical cookers.

The unit is powered with the American Range three-ring burner firing at 80,000 BTU/hrs. During the first stage of cooking, both rings cooperate to bring tank water to a rapid boil - in the second stage of cooking, the inner ring may be used by itself to hold the tank at 212°. SuperWool® ceramic insulation (technology created from Space Shuttle tiles) reduces the front and side surfaces temperature by 100° - making the unit cooler and safer to operate. When energy savings, cooking speed and reliability are important - look to American Range.



ARPC-18" PASTA / NOODLE COOKER



ARPC-18 PASTA COOKER

Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARPC-18	18"	34-1/4"	38-1/2"	3-Ring	80,000	23		350	159

STANDARD FEATURES

- Designed for high volume pasta production.
- 15 gallon aluminum welded water tank with lift off handles and finned bottom heat exchanger.
- 304 stainless steel basket support.
- Tank structure features an overflow skimmer for foaming starch.
- Three-ring 80,000 BTU/hr. burner with infinitely adjustable valves.
- Drain pipe cowling shields hot water drain pipes.
- Built-in tank drain with locking safety valve.
- SuperWool® ceramic fiber insulated burner box reduces stainless steel surface temperatures.
- Heavy duty cast iron 3-ring burner with adjustable air shutters.
- Commercial burner valves for power control.
- Die cast, heavy duty knobs.
- Four adjustable height legs.
- #4 finished on Stainless Steel surfaces.
- All welded construction.
- Stainless steel burner box.
- One year limited warranty, parts and labor.

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.