



Project	
Item #	
Quantity	

ARHP HOT PLATES

ARSHP-24-2 ARSHP-12-2

ARSHP-36-3 ARSHP-24-4

ARSHP-48-4 ARSHP-36-6

ARSHP-48-8 **ARSHP-60-10**

STANDARD FEATURES

- Two piece lift off 32,000 BTU/hr. burners
- Heavy duty removable, 12" x 12" cast-iron grates
- Manual gas control valve for each burner
- Stainless steel pilots for instant ignition on each burner
- Full-width removable stainless steel crumb tray for easy cleaning
- 4" adjustable inset legs (12" to 48" models)
- Die-cast, red control knob.
- Available in several widths from 12", 24", 36", 48", and 60"
- 6" back riser
- Two year limited warranty, parts, and labor

OPTIONAL FEATURES

- Stainless steel stands
- Casters for stands

NATURAL

GAS TYPE:



Model ARSHP-36-6

ARSHP series comes in a variety of burner configurations single depth or double depth. Low profile gas hot plate. Stainless steel front, sides and front top ledge. 10" cooking height on 4" legs. 32,000 BTU/hr. open burners with lift off heads. Cast iron top grates. Full width stainless steel crumb trays and 6" back riser. One infinite heat control valve for each burner. Standing pilot ignition system. 314" rear gas connection Natural gas or LP.



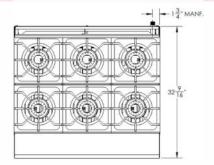




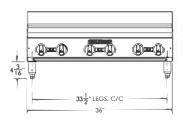


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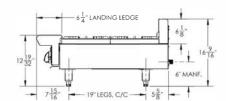
TOP

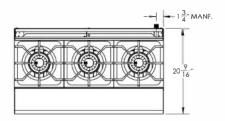


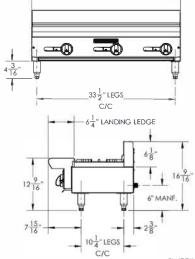
FRONT



SIDE







SHIPPING WEIGHT*

COUNTERTOP	BURNERS	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	BTU	(KW)	LBS	(KG)
ARHP-12-2	2	12" (305)	30" (762)	10" (254)	64,000	(19)	95	(43)
ARHP-24-2	2	24" (610)	18" (458)	10" (254)	64,000	(19)	95	(43)
ARHP-24-4	4	24" (610)	30" (762)	10" (254)	128,000	(38)	145	(66)
ARHP-36-3	3	36" (914)	18" (458)	10" (254)	96,000	(28)	115	(52)
ARHP-36-6	6	36" (914)	30" (762)	10" (254)	192,000	(56)	210	(95)
ARHP-48-4	4	48" (1219)	18" (458)	10" (254)	128,000	(38)	140	(64)
ARHP-48-8	8	48" (1219)	30" (762)	10" (254)	256,000	(75)	270	(122)
ARHP-60-10	10	60" (1524)	30" (762)	10" (254)	320,000	(94)	325	(147)

MANIFOLD PRESSURE NATURAL GAS PROPANE GAS MANIFOLD SIZE					
5.0" W.C.	10.0" W.C.	3/4" (19MM)			

- Specify type of gas and altitude if over 2000 feet.
- Please specify gas type when ordering.

NMFCCODE: 25970-2 Class; 85

*Shipping weight includes packaging and is approximate.

Installation

- Combustible wall clearance
 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) from
 sides, and 4" (102) from rear. Radiant broilers for non-combustible
 locations only.
- Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard.
- NFPA96 "Vapor Removal from Cooking Equipment." (NOTE: For North America 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.





