



**ARCR-3**  
Shown with 16" Legs (standard)  
Hand polished stainless steel finish

### STANDARD FEATURES

- Stainless steel rugged exterior with high backsplash.
- Available in all diameter sizes.
- Available in 13", 16", 18", 20", & 22" size holes.
- Built-in drain system and water-cooled top help control stove's temperature.
- 2 manually controlled Chinese swing faucets located between holes to avoid intense heat.
- The following burners are available at no additional cost. (Specify type of burners for each cylinder)

3-Ring Burner	110K BTU
23-Tip Jet Burner	125K BTU
18-Tip Anti-Clogging Jet Burner	125K BTU

- Easily accessible Stainless Steel drain basket located in front or at the rear of the stove.
- Conveniently placed "L" shaped knee valve adjusts gas and provides hands-free cooking.
- One year limited warranty, parts and labor.

### OPTIONAL FEATURES

- For additional space between Wok holes exceeding 11" add:
- Stainless Steel Spice Tray.
- Full Height Cast Iron Burner Chamber.
- Front drain basket for one or two burner models.
- Automatic faucet. Upgrade (per faucet)
- Stainless steel side splash extensions.
- 8 1/2" or 10 1/2" oil holes.
- Wok hole adapter, each. (Specify hole dimensions).
- 32-Tip Jet Burner 160 BTU (added cost)
- Stainless steel burner covers.
- Steam pans, removable steam tanks, and soup pot holders may be used to customize the range.

### NOTES:

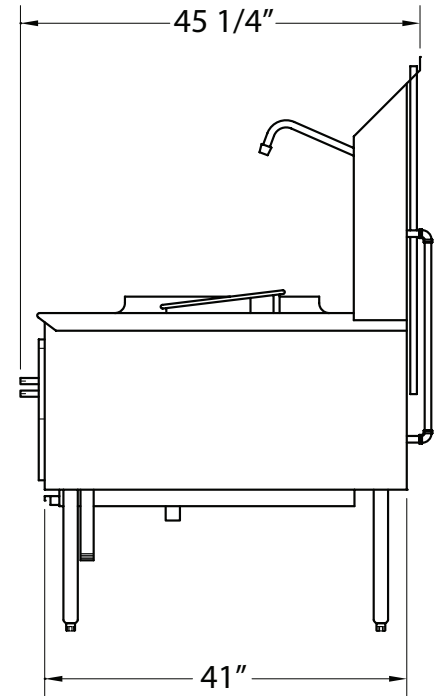
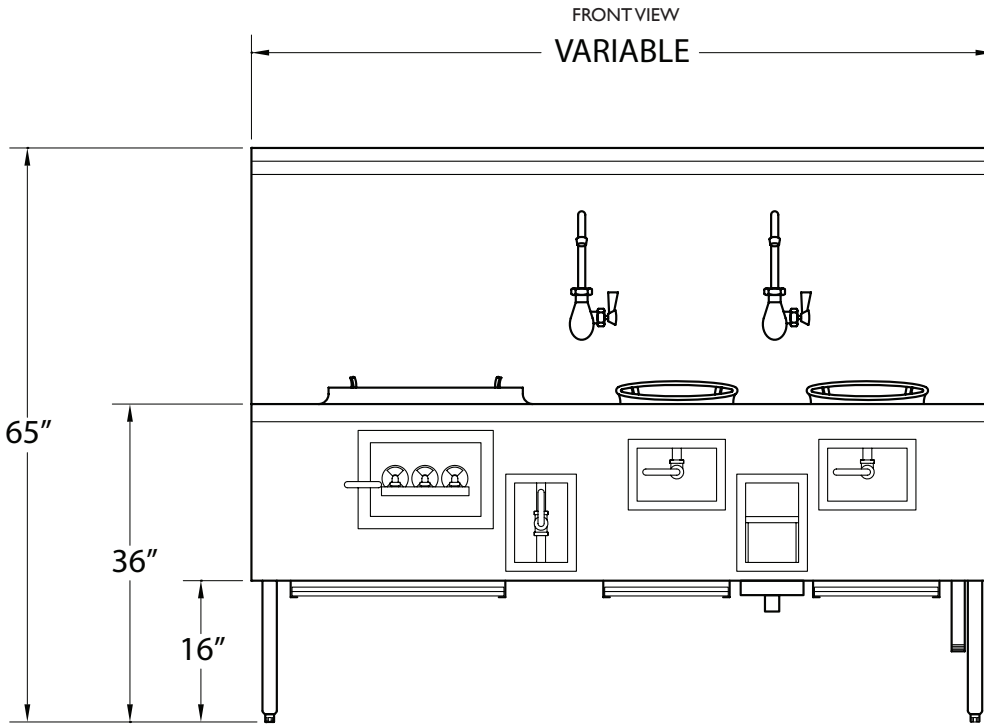
#### Pressure Regulators

- 1 hole 3/4"
- 2 hole 1".
- 3 hole 1-1/4"
- 4 hole 1-1/2".

**GAS SUPPLY:** Gas inlet (See Notes). 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. 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.

ARCR CHINESE RANGES  
SIDE VIEW



SCALE: NOT TO SCALE

Model	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
ARCR-1	41"	36"	1	110,000	32		350	158
ARCR-2	41"	36"	2	220,000	64		590	267
ARCR-3	41"	36"	3	330,000	97		850	385
ARCR-4	41"	36"	4	440,000	129		1100	498
ARCR-5	41"	36"	5	550,000	161		1470	667
ARCR-6	41"	36"	6	660,000	193		1700	771
ARCR-7	41"	36"	7	770,000	226		2100	952
ARCR-8	41"	36"	8	880,000	258		2320	1052

\*Width dimension varies upon design of hole size\*. To determine width; total of all holes diameters plus total space between the holes and right and left sides, minimum add 8" width per hole (i.e. ARCR-2 with 16" holes is 16"+16"+8"+8"=48").

**ORDER FORM**

Model Number: \_\_\_\_\_

Size of wok rings: (13", 16", 18", 20" or 22"):

1) \_\_\_\_\_ 2) \_\_\_\_\_ 3) \_\_\_\_\_ 4) \_\_\_\_\_ 5) \_\_\_\_\_ 6) \_\_\_\_\_ 7) \_\_\_\_\_ 8) \_\_\_\_\_

Burner type (3-ring; 23 Tip Jet; 18 Tip anti-clogging):

1) \_\_\_\_\_ 2) \_\_\_\_\_ 3) \_\_\_\_\_ 4) \_\_\_\_\_ 5) \_\_\_\_\_ 6) \_\_\_\_\_ 7) \_\_\_\_\_ 8) \_\_\_\_\_

Number of faucets: \_\_\_\_\_

(Standard 1 per 2 holes)

Automatic faucet:  Yes  No

(Requires 1 per hole)

Drain:  Front  Back

Gas inlet location:  Right  Left

(Front Only)

Specify Gas Type:  NG  LP

Special specifications/add-ons or comments: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

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- 8 1/2" or 10 1/2" oil holes.
- Wok hole adapter, each. (Specify hole dimensions).
- 32-Tip Jet burner 160,000 BTUs.
- Stainless steel burner covers.

**Important!** Approximate lead time is 3-4 weeks after paperwork is completed and drawing is signed. Be sure every requirement is included on this form. All "ARCR" are custom and no refunds or returns are allowed.

\*The American Range Company continually improves its products and reserves the right to change materials, specifications and dimensions without notice.

This unit is manufactured for commercial use only.