

AMERICAN RANGE

Quality Commercial Cooking Equipment

ARHP / SUHP HEAVY DUTY HOT PLATES

STANDARD FEATURES

- Stainless Steel front and sides.
- Heavy gauge steel chassis.
- Heavy duty removable, 12 x 12" cast iron top grates.
- Compact design for countertop use.
- Two piece lift off burners, rated at 32,000 BTU/hr. each.
- Polished glossy black knobs.
- Individual Stainless Steel standing pilots for instant ignition of each burner.
- Manual gas control valve for each burner.
- Optional 4" legs or equipment stands available.
- Removable drip pan for easy cleaning.
- One year limited warranty, parts and labor.



ARHP-24-4



SUHP-36-6 Shown with optional stand and casters



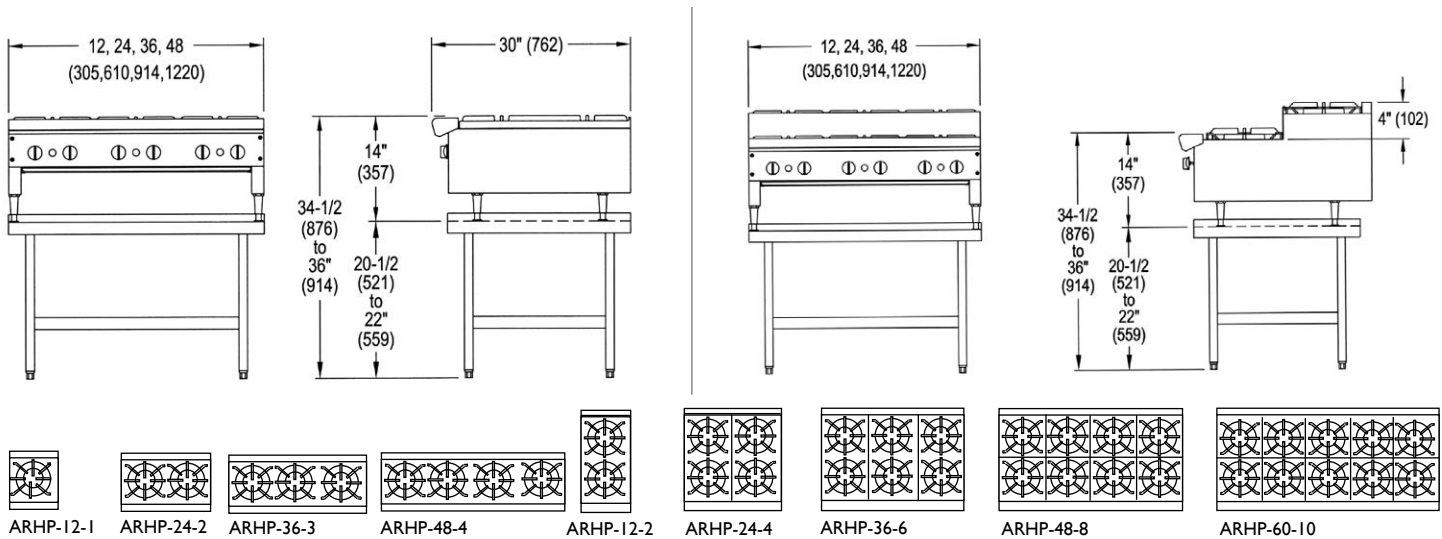
American Range ARHP series is design-engineered with safety, durability and convenience in mind, with heavy duty construction and uniquely designed top grates. These products will provide years of trouble-free performance in the most demanding service operation. Uncompromising quality, performance and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

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

www.americanrange.com



ARHP/SUHP HEAVY DUTY HOT PLATES



HEAVY DUTY THERMOSTATIC GRIDDLES: HIGHLY POLISHED 3/4" THICK 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

HEAVY DUTY THERMOSTATIC GRIDDLES: HIGHLY POLISHED 3/4" THICK PLATES - STEP UP

Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
SUHP-12-2	12"	30"	14"	2	64,000	18		185	61
SUHP-24-4	24"	30"	14"	4	128,000	37		210	95
SUHP-36-6	36"	30"	14"	6	192,000	56		355	161
SUHP-48-8	48"	30"	14"	8	256,000	75		380	172

STANDARD FEATURES

- Heavy Duty Stainless Steel front and sides.
- Heavy gauge chass
- Heavy duty 12" (305) X 12" (305) cast iron top grates, easily removable.
- Manual gas control valve for each burner.
- Stainless Steel standing pilots for instant ignition of each burner.
- Full width removable crumb tray for easy cleaning.
- Die-cast, chrome plated control knobs.
- Easy cleaning removable lift off cast iron burner heads.
- 32,000 BTU/hr., highest in the industry.
- One year warranty, parts and labor.

OPTIONAL FEATURES

- Sauté burner head.
- Wok burner head.
- Stainless Steel wok ring.
- 4" Legs.

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.



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