



ARPC-18
HEAVY DUTY PASTA NOODLE & STEAMER

Shown with casters (optional)
Hand polished stainless steel finish

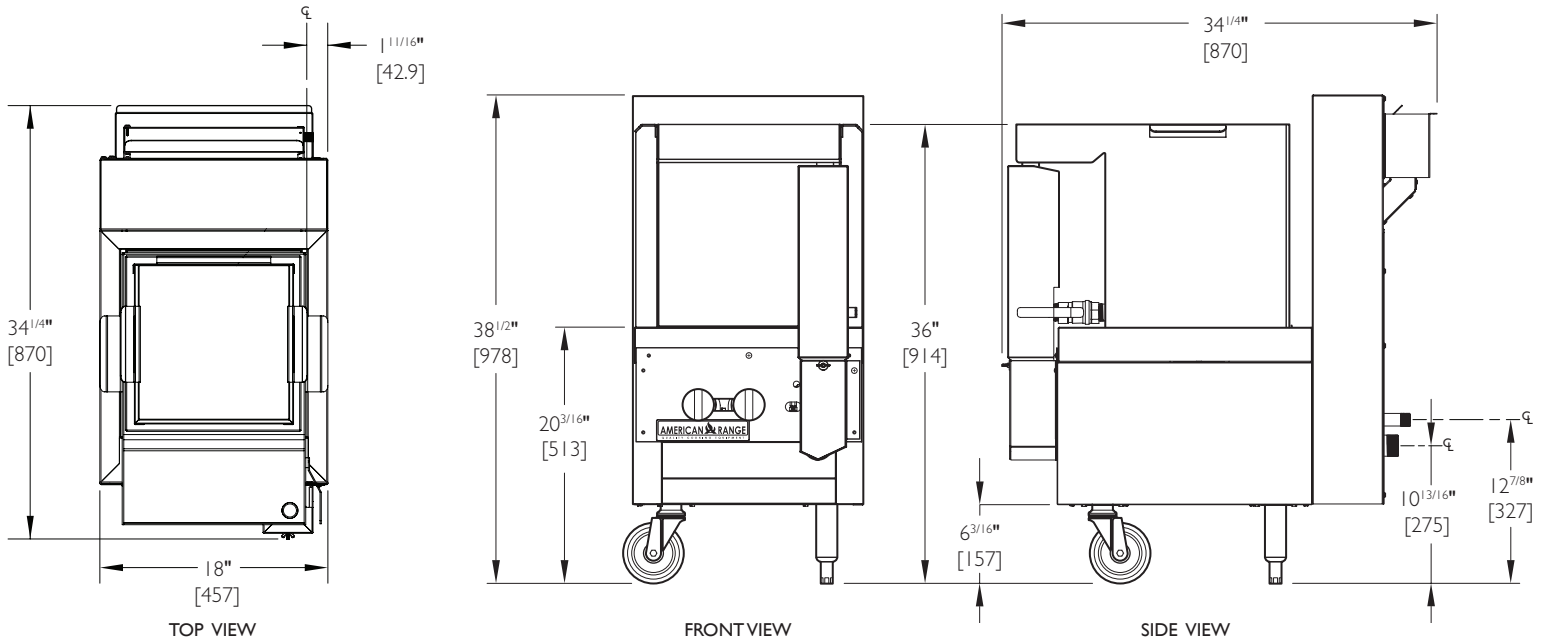
STANDARD FEATURES

- 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.
- 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.
- 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.



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°F. SuperWool® ceramic insulation (technology created from Space Shuttle tiles) reduces the front and side surfaces temperature by 100°F - making the unit cooler and safer to operate. When energy savings, cooking speed and reliability are important - look to American Range.

HEAVY DUTY PASTA NOODLE & STEAMER



NOT TO SCALE

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.

OPTIONAL FEATURES

- 6" Casters (optional)

GAS SUPPLY: 3/4" NPT Gas inlet 7" to 9"W.C., Manifold pressure is 5.0"W.C. for natural gas, or 11" - 12" Manifold pressure is 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" (51mm) overhang is required when curb mounted. Clearance from non-combustible walls is 0". Non-combustible locations only.

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.