



# AMERICAN RANGE

A **HATCO** COMPANY

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

## SINGLE BURNER WOK RANGE

GAS TYPE: ☐ NATURAL ☐ LP



- ☐ ARWR-J13    ☐ ARWR-J16  
☐ ARWR-3R

### STANDARD FEATURES

- Stainless steel front and sides
- Heavy gauge steel with welded-in 2" high 13" wok opening
- Heavy gauge steel chassis
- 23 tip 125,000 BTU/hr. jet burner or 3-ring 90,000 BTU/hr. burner
- ARWR-3R comes with two controls one for the inner burner and one for the outer burner
- Tempura style 3-ring burner available on 16" ring units only
- Brass control valve with large width aluminum handle
- Adjustable bullet feet for leveling
- 13" or 16" diameter wok rings
- Two year limited warranty, parts, and labor



Model Shown ARWR-J13

### DESCRIPTION

American Range, Model ARWR heavy gauge construction and stainless steel front and sides. The top is heavy gauge steel welded on the wok. Choice of a 13" or 16" wok ring to accommodate a 13" and 16" wok. A large aluminum lever handle for the gas valve facilitates knee control allowing hands-free cooking. The standard 23 tip jet burner gives 125,000 BTU/hr. Tempura style 3-ring burner 90,000 BTU/hr. available on 16" ring units only. ARWR-3R comes with two controls one for the inner burner and one for the outer burner. Stainless steel standing pilot for instant ignition. Two year limited warranty, parts, and labor.



DESIGNED & BUILT IN USA

PROFESSIONAL COOKING EQUIPMENT

A70258 Rev C 09122025



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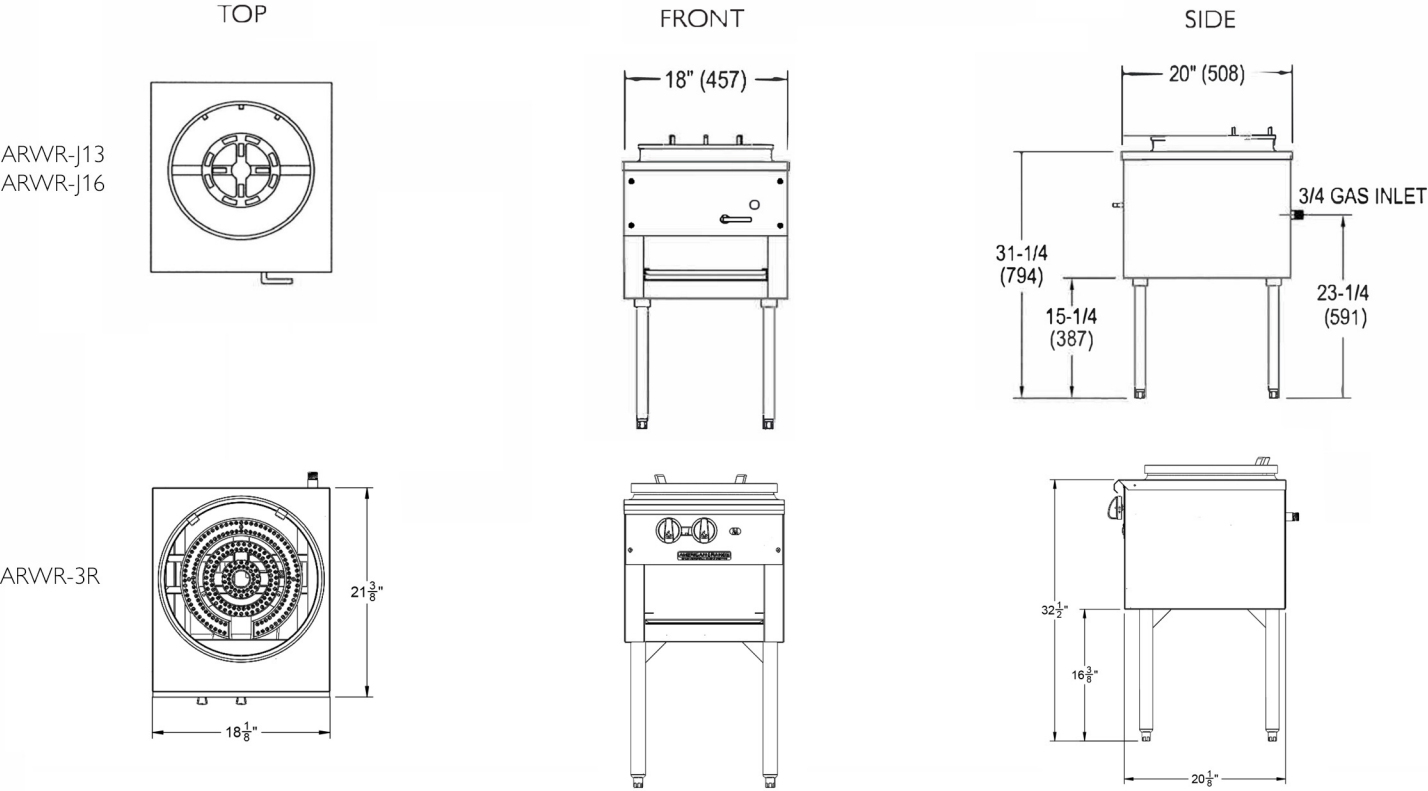
A **HATCO** COMPANY

13592 Desmond St Pacoima CA 91331

T. 818.897.0808 Toll Free: 888.753.9898

[www.AmericanRange.com](http://www.AmericanRange.com)

# SINGLE BURNER WOK RANGE



MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	BTU/hr.	Shipping Weight	Lbs.	Kg.
ARWR-J13	18"	20"	32-1/2"	23 tip jet	125,000	145	120	50
ARWR-J16	18"	20"	32-1/2"	23 tip jet	125,000	145	120	50
ARWR-3R	18"	20"	32-1/2"	3-ring	90,000	145	120	50

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

**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 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

**COMBUSTIBLE WALL CLEARANCES:**

For use only on non-combustible floors. Legs 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.

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)

\*Shipping weight includes packaging and is approximate.

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

