

# AMERICAN RANGE®

A  Company

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

## 23 TIP JET WOK RANGES

GAS TYPE:  NATURAL  LP



ARWR-J13  ARWR-J16

### 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
- 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

### OPTIONAL FEATURES

- Tempura style with 3-ring burner (90,000 BTU/hr.)



Model Shown ARWR-J13

### DESCRIPTION

#### American Range, Model ARWR-J13

Heavy gauge construction and stainless steel sides and front provide durability and easy cleaning. The top is heavy gauge steel with welded on stubs to firmly hold 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. heat capacity, with a stainless steel standing pilot for instant ignition.



DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

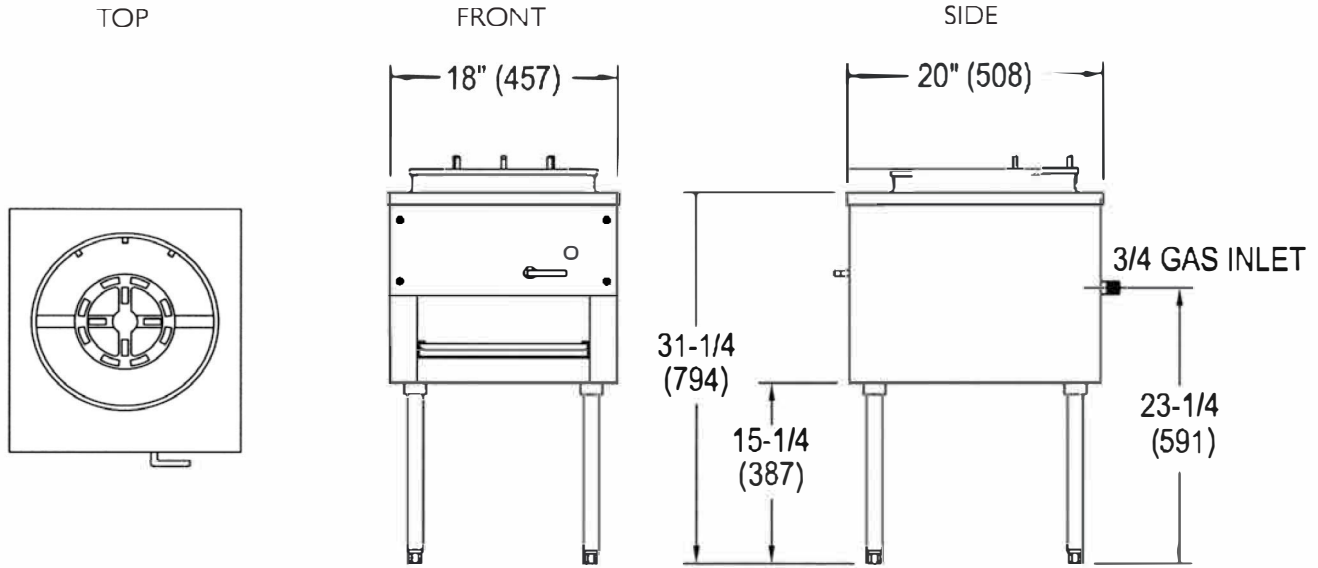
A70258 RevC 07102024

# AMERICAN RANGE®

A  Company

13592 Desmond St Pacoima CA 91331  
T. 818.897.0808 Toll Free: 888.753.9898  
[www.AmericanRange.com](http://www.AmericanRange.com)

# ARWR HEAVY DUTY WORK RANGES



MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	BTU	KW	Shipping Weight	Lbs.	Kg.
ARWR-J13	18"	20"	32-1/2"	23 tip jet	125,000	37	145	120	50
ARWR-J16	18"	20"	32-1/2"	23 tip jet	125,000	37	145	120	50

NMFCCODE: 25970-2 Class: 85

\*Shipping weight includes packaging and is approximate.

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

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

## 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

## COMBUSTIBLE WALL 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) 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)

Subject to change without notice.

DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT



# AMERICAN RANGE®

A **Harco** Company

13592 Desmond St Pacoima CA 91331  
T. 818.897.0808 Toll Free: 888.753.9898  
www.AmericanRange.com