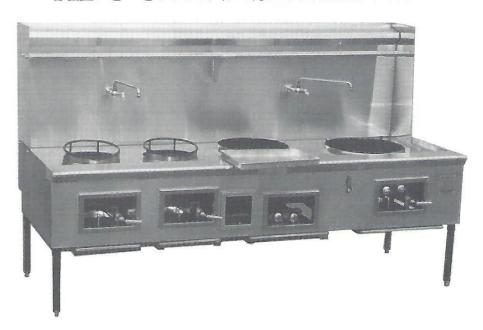


# **ABC CHINESE RANGE**



### **ABC Chinese Range**

ABC Chinese Range is designed to meet today's highest standard for any fine restaurant that requires high- heat stove effective to obtain the unique "Wok taste"

The ABC Chinese Range is available in variable length to fit any specification. Heavy-duty one piece seamless Stainless steel top with reinforced steel angles ensures durability, nice looking as well as easy cleaning.

ABC models are available with up to 12 holes in different wok holes sizing from 13" to 24" as follow: 13", 14", 16", 18", 20", 22", and 24".

Four types of burners to be selected to suit each cooking style:

Three-ring Burner

100,000 BTU/hr.

Jet Burner

110,000 BTU/hr.

Duck tip Burner

110,000 BTU/hr.

32 Tip jet Burner

150,000 BTU/hr.

Water-cooled systems built-in to keep the stove clean and help reduce surface temperature. Two types of cooling systems offered: Top water cooled (Water flowing from perforated copper pipe with stainless steel cover, starting on top of the Back splash to stove top and to front trough, drained to floor sink), and Conventional water cooled system (water flowing from front to back trough, drained to floor sink). Built-in faucets are available in California style (Manual) and Automatic style.

Jet tip and Duck tip Burners are controlled by Knee level "L" shaped handle for easy control of gas. Three-ring Burners are controlled by two round chrome knobs.

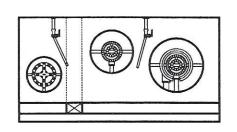
AGA and NSF Certified.

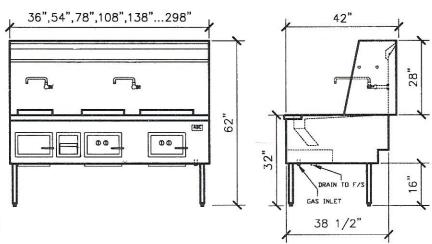
One year parts and labor warranty.

The equipment is to be installed to comply with Basic Plumbing Code of the Building Officials.









## **ABC Chinese Range**

MODEL#	LENGTH, TYP.	DEPTH	BURNERS	B.T.U.	SHIP WEIGHT
ABC-1	36"	42"	1	110,000	300 (LBS)
ABC-2	54"	42"	2	220,000	500
ABC-3	78"	42"	3	330,000	750
ABC-4	108"	42"	4	440,000	1000
ABC-5	138"	42"	5	550,000	1250
ABC-6	168"	42"	6	660,000	1500
ABC-7	188"	42"	7	770,000	1750
ABC-8	208"	42"	8	880,000	2000
ABC-9	228"	42"	9	990,000	2250
ABC-10	248"	42"	10	1,100,000	2500
ABC-11	278"	42"	11	1,210,000	2750
ABC-12	298"	42"	12	1,320,000	3000

**Actual length:** Total of all holes diameters + total space between holes and right and left edges. All minimum 4" for each space.

#### Specifications:

- Dimension: Length varied by number of holes plus space and edges as calculated above for actual length. Standard width 42", standard height 34".
- Materials: Stainless steel top, front, ledge, pipe rack, and backsplash. Steel sides, and legs. Galvanized drip pans, and perforated stainless steel waste basket.
- Burners: Four Burner types:
   Three ring Burner 100,000 BTU/hr.,
   Jet Burner 110,000 BTU/hr.,
   Duck tip Burner 110,000 BTU/hr.,
   32 tip Jet Burner 150,000 BTU/hr.
- Gas control: All Jet tip and Duck tip Burners controlled by "L" shaped handle;
   3-ring Burner by polished chrome knobs.
- Water control: Top-cooling or Conventional cooling water system hand controlled from Front. California Style faucet controlled manually; Automatic faucet turned on by swinging spout straight out.

- 6. Drip pans: One Drip pan for each hole.
- 7. Waste Basket: Stainless steel drain basket located at front of range for top cooled water system. Stainless steel waste basket located at rear trough for conventional water cooled system.
- Wok holding Style: Slanted wok holder for 13", 14" and 16" holes. Soup pot holder welded inside 18" hole. Two steel bar wok holder for 18", 20", 22", and 24" holes.
- Gas Pressure and Inlet sizes: Manifold pressure is 5" W.C. for natural gas. Gas inlet available at either side of the range.
   Gas inlet: 1-2 holes = 1" NPT; 3-4 holes = 1 1/4" NPT; 5-8 holes = 1 1/2" NPT; 9 holes or more = 2 ea. 1 1/2 NPT
- 10. Clearance: For use only in non-combustible locations. Provide 0" clearance from non-Combustible construction: 2" Back and 8" Sides clearance for combustible construction.

## ABC RESTAURANT EQUIPMENT CO.