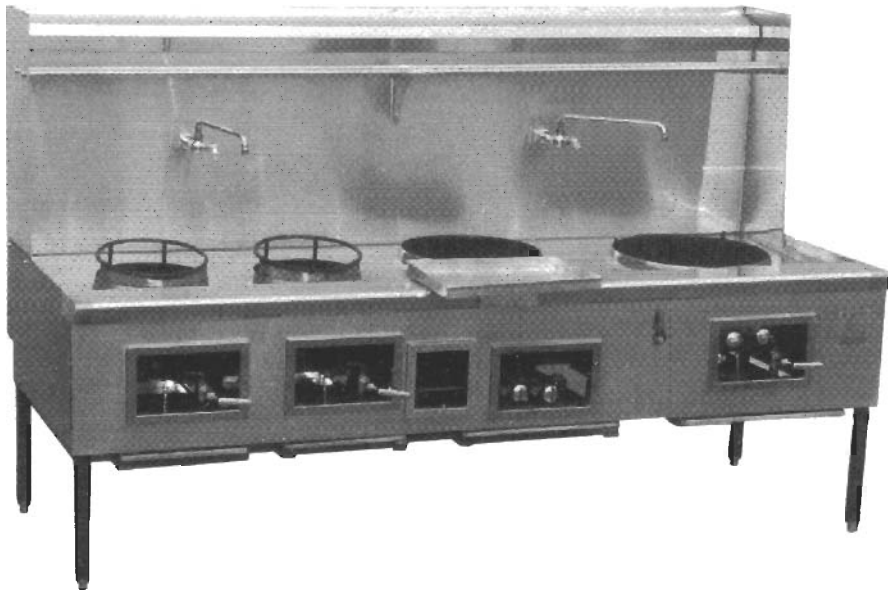




ABC CHINESE RANGE



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 form 13" to 24" as follow: 13", 14", 16", 18", 20", 22", and 24".

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

Two - ring Burner	50,000 BTU/hr.
Three-ring Burner	100,000 BTU/hr.
Duck tip Burner	110,000 BTU/hr.
23 Tip Jet Burner	110,000 BTU/hr.
32 Tip Jet Burner	130,000 BTU/hr.
20 Tip Jet w/Cover	92,000 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 Manual style and Automatic style.

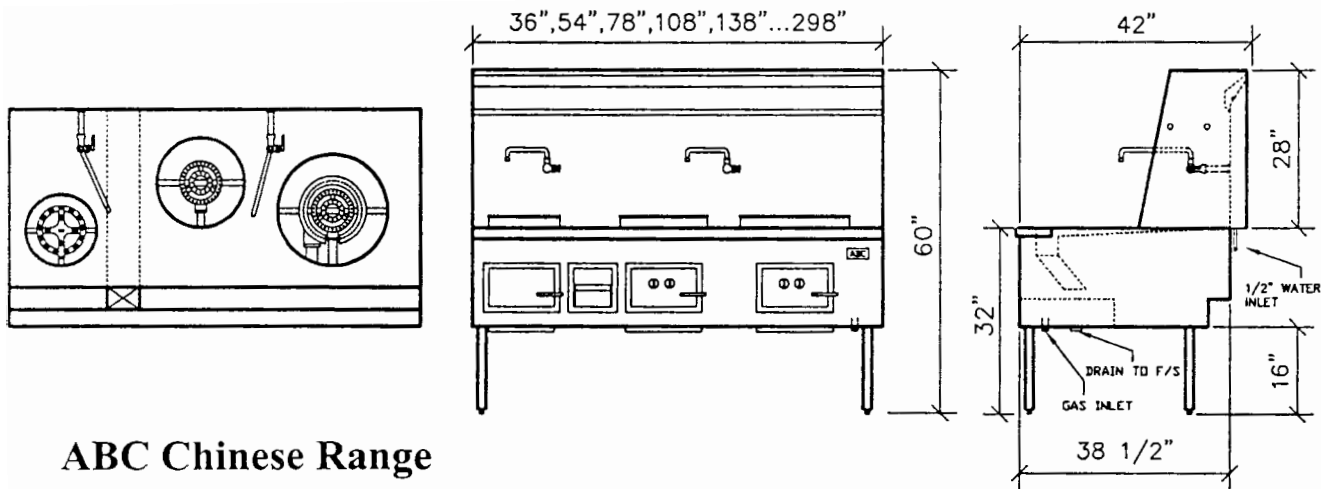
Jet tip and Duck tip Burners are controlled by Knee level "L" shaped handle for easy control of gas. Three-ring Burners are controlled by two round chrome knobs.

One year limited warranty.

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

CSA and NSF Certified.





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 32".
- Materials:** Stainless steel top, front, ledge, pipe rack, and backsplash. Steel sides, and legs. Galvanized drip pans, & perforated stainless steel waste basket.
- Burners:** Five Burner types :

Three ring Burner	100,000 BTU/hr.,
23 tip Jet Burner	110,000 BTU/hr.,
32 tip Jet Burner	130,000 BTU/hr.
Duck tip Burner	110,000 BTU/hr.,
20 tip jet Burner w/cover	92,000 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. Manual Style faucet controlled manually; Automatic faucet turned on by swinging spout straight out.
- Drip pans:** One Drip pan for each hole.
- 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. Manifold pressure is 10" W.C. for Propane gas.
- Clearance:** For use only in non-combustible locations. Provide 0" clearance from non-Combustible construction; 3" Back and 8" Sides clearance for combustible construction.

ABC RESTAURANT EQUIPMENT CO.

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