

AMERICAN RANGE

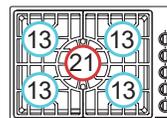
QUALITY PROFESSIONAL COOKING EQUIPMENT

VITESSE DROP-IN COOKTOP SERIES WITH SEALED BURNERS

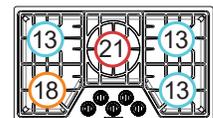


*ARDCT-366 Shown with Hand polished stainless steel finish.
Other models available.

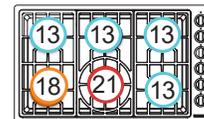
BURNER CONFIGURATIONS



ARDCT-305



ARDCT-365



ARDCT-366

FEATURES

- ARDCT-305 is a 30" unit with 5 sealed burners: one – 21,000 BTU (lg), four – 13,000 BTU (sm) for a total of 73,000 BTUs.
- ARDCT-365 is a 36" unit with 5 sealed burners: one – 21,000 BTU (lg), one – 18,000 BTU and three – 13,000 BTU (sm) which totals to 78,000 BTUs .
- ARDCT-366 is a 36" unit with 6 sealed burners: one – 21,000 BTU (lg), one – 18,000 BTU and four – 13,000 BTU (sm) totaling 91,000 BTUs.
- Ultra low simmer setting, as low as 500 BTUs.
- Automatic electronic ignition with single point ignition.
- Automatic re-ignition in the event the flame goes out, even on the lowest burner setting.
- Brass burner heads.
- Porcelain burner caps.
- Brass valves for long lasting, accurate flame settings.
- Continuous commercial-grade cast iron grates allows for easy transfer of pots and pans across the cooking surface.
- Die-cast satin knobs with chrome trim.
- Two year limited warranty, parts and labor.



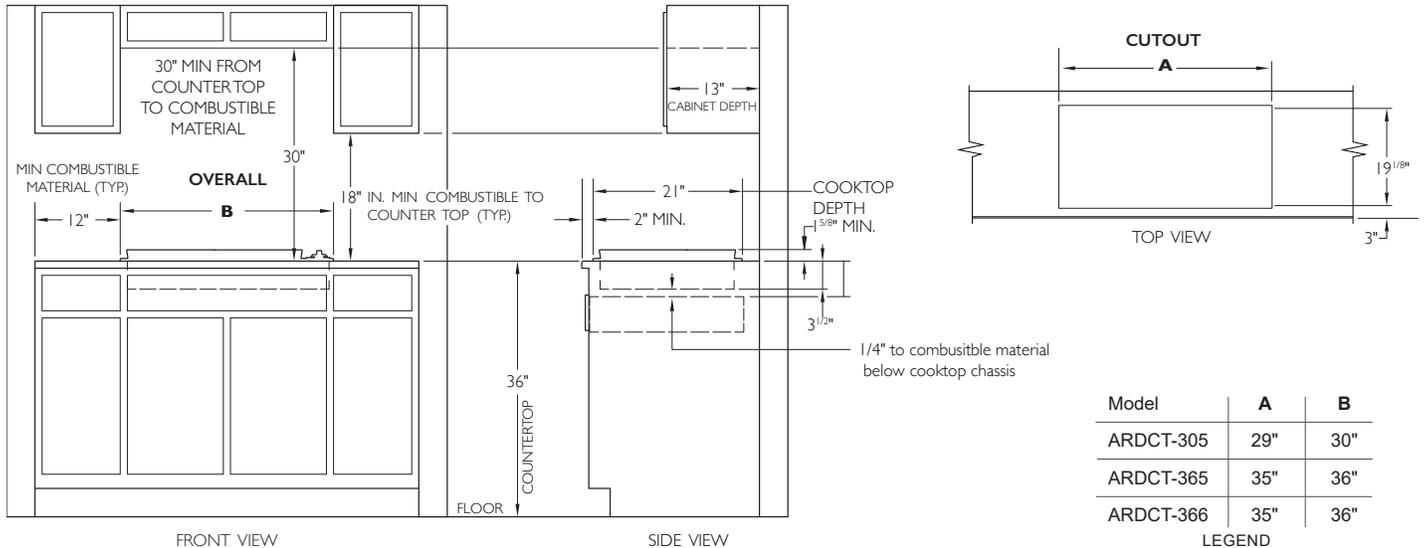
21,000 BTU Dual-Ring Burner

and a bead blasted, stainless steel burner area, you wind up with a cooktop that is also easy to keep clean.

There are three models to choose from, 30" 5-burner; 36" 5-burner and 36" 6-burner. All models come with a large dual burner, strategically placed in the center for larger size pots or woks and it delivers a whopping 21,000 BTUs of cooking power. This burner also turns down to just 500 BTUs for a very low simmer.

The 36" models have two dual action burners. The 21,000 BTU dual ring burner and an 18,000 BTU tower burner in the front left which also has a low simmer setting.

VITESSE DROP-IN COOKTOP SERIES WITH SEALED BURNERS



THIS APPLIANCE SHOULD NOT BE INSTALLED WITH AN AIR CURTAIN OR OTHER TYPE OF VENTILATION SYSTEM THAT BLOWS AIR DOWNWARD TOWARD THE UNIT. SUCH TYPE OF VENTILATION SYSTEM MAY CAUSE IGNITION AND COMBUSTION PROBLEMS WITH THE GAS COOKING APPLIANCE RESULTING IN PERSONAL INJURY OR UNINTENDED OPERATION.

TECHNICAL SPECIFICATIONS

Model	Width	Depth	Height	(mm)	Burners	Total BTU	kW	Shipping Weight	
								Lbs	(Kg)
ARDCT-305	30"	21"	3-1/2"	(762 x 533 x 89)	5	73,000	(21)	50	(23)
ARDCT-365	36"	21"	3-1/2"	(914 x 533 x 89)	5	78,000	(23)	60	(27)
ARDCT-366	36"	21"	3-1/2"	(914 x 533 x 89)	6	91,000	(26)	70	(32)

Must ship from factory with proper gas type. **N**=Natural gas **L**= LP Gas Must provide **N** or **L** after model number for type of gas needed.

Example: ARDCT-305-L Must specify elevation if over 2000 ft. when ordering.

FEATURES

- Sealed burners
- Up to 21,000 BTU
- Bead-blasted sump area
- Brass valves
- Very low simmer setting, as low as 500 BTUs.
- Brass burner heads.
- Porcelain burner caps.
- Brass valves for long lasting, accurate flame settings
- Continuous commercial-grade cast iron grates allows for easy transfer for pots and pans across the cooking surface.
- Die-cast satin knobs with chrome trim.

ACCESSORY

- Wok Ring Adapter ARR-WOK



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 residential use only.