

Quest

**METAL
PRODUCTS
LIMITED**

CHINESE RANGES

A Quest Chinese Range provides the intense heat required, yet is easily controlled to suit the varying needs of Chinese cooking. Valves are conveniently located for burner control and safety valves are supplied for each burner. Each well has a specially designed combustion chamber which concentrates the heat on the cooking area of the bowl where it is required and eliminates burning of food on upper rim of bowls. Ranges are supplied with specially designed bowls to prevent water from entering combustion chamber. Sturdily built, Quest's Chinese Range assures operators of excellent performance and durability.

Powerful impingement type jet burners are used to generate the high heat necessary. Located at the bottom of the heat well, these burners are securely mounted on heavy angles for support. Burner well interiors are completely stainless steel for maximum life with heat loss prevented by the fully insulated wall of the heating wells.

Lever type gas valves are supplied for easy heat control, individual pilot lights are provided for each burner to ensure fast ignition. Thermocouple valves are conveniently located for operation. **These valves also ensure safety to the extent that gas supply is shut off in event of pilot failure**, an important feature on equipment having high gas input.

QUEST'S CHINESE RANGES are constructed with heavy angle frame throughout. Legs are of sanitary stainless steel tubing, readily removable for shipping and to facilitate entry through doorways. Feet on all units are adjustable. Body chassis is supplied in heavy gauge stainless steel as is the top and front, where cleanliness and strength are important factors.



CHR-4 Chinese Range, shown with Quest CleanAir Ventilator. Note sanitary construction.



Model CHR-3
With S/S Back.



Designed to fill the requirements of all Chinese restaurants, large or small, these ranges are available in 1 - 2 - 3, or 4 bowl size. Ranges are standardly supplied with 22" bowls. Other sizes available are 20", 24" & 26". Bowl covers are available. Simply state the size of the bowl for which the cover is required when ordering.

All Quest Chinese Ranges are supplied with a wide drain trough at the back, leading to a built-in sump and removable strainer. This is standard on the right hand end of the range (but is available as an optional extra on the left).

The back wall, and full side splash is fitted with a triple tube overshef, which permits the heat and steam to rise directly into the exhaust vent. Tubular type shelves are also much easier to clean. Service and maintenance work can readily be done from the front of the unit. Controls are standard and are easily serviced. Faucets with spout shutoffs and mixing valves (conveniently located on the front control panels), as well as a washdown are included at no extra charge.

各款大小唐人爐均有出售，高度火力供應，迅速管制容易，熱量調節，絕無困難。

*"The
Quest for
the Best
Ends at
Quest"*

Select a better Chinese Range, built by QUEST and used in well known restaurants throughout Canada. Buy the equipment that will serve you best — and longest!

Quest

METAL PRODUCTS LIMITED
949 ERIN STREET, WINNIPEG, MANITOBA R3G 2W6

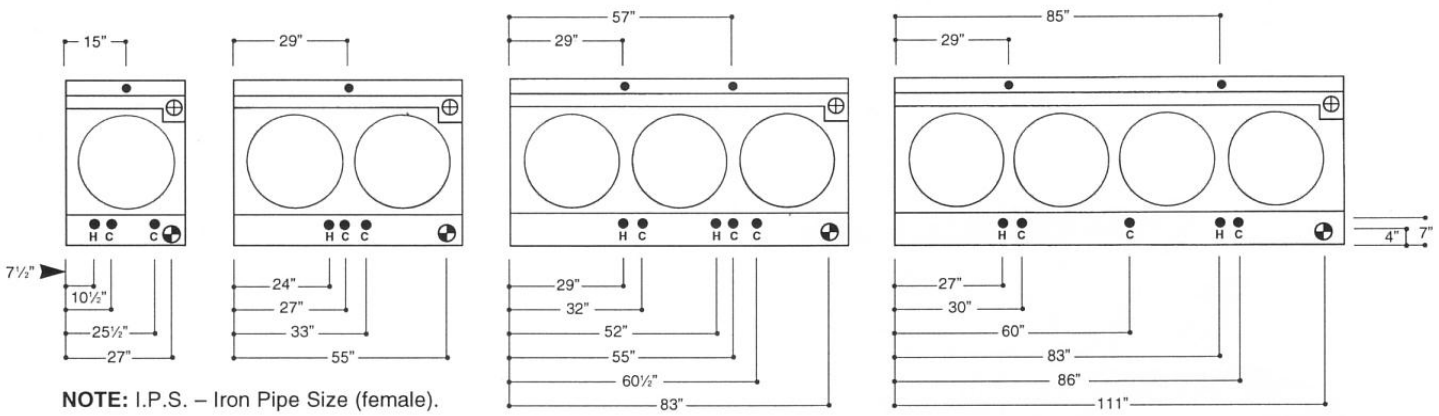
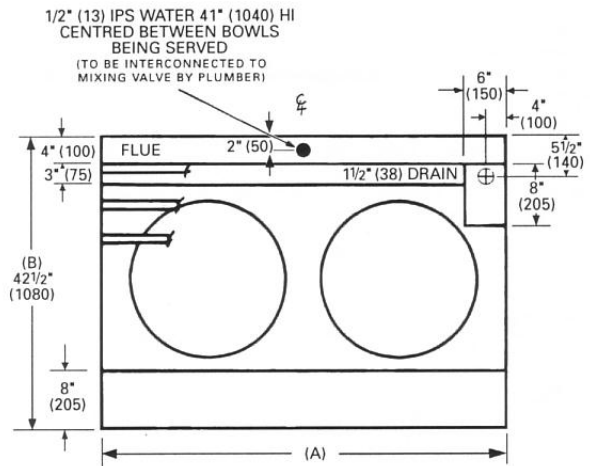
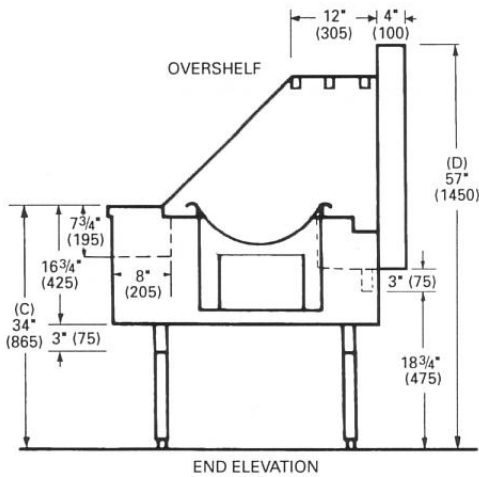
Model	Number of Wells	Number of Faucets	DIMENSIONS				BTU Rating	Net Wt.		Shpg. Wt.	
			A	B	C	D		Lbs.	Kgs.	Lbs.	Kgs.
CHR-1	1	1	30" (760)	42 1/2" (1080)	34" (865)	57" (1450)	100,000	185	(84)	215	(98)
CHR-2	2	1	58" (1475)	42 1/2" (1080)	34" (865)	57" (1450)	200,000	300	(136)	430	(195)
CHR-3	3	2	86" (2185)	42 1/2" (1080)	34" (865)	57" (1450)	300,000	420	(190)	600	(272)
CHR-4	4	2	114" (2895)	42 1/2" (1080)	34" (865)	57" (1450)	400,000	510	(230)	820	(372)

With Legs and Back Removed the Range Will Pass Through 26" (660) Door.

CHINESE RANGE SPECIFICATIONS

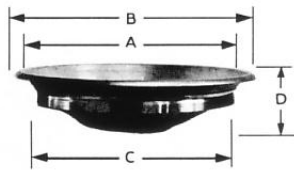
Chinese Range, Quest model CHR ... to be supplied with faucet(s), mixing valve(s), top washdown system and 22" diameter bowls. Each burner well is to be heated by a single impingement type burner having a BTU rating of not less than 100,000. All burners shall be equipped with pilot couples, individual pressure regulators (Nat. Gas) and safety valve for 100% protection. Unit shall be constructed of all stainless steel on exposed areas with 16 gauge stainless steel top. Burner wells have stainless steel heat shields, 1" (25) insulation and stainless steel combustion sleeves for proper heat distribution. High back shelf shall be formed of 1" (25) x 1" (25) stainless steel tubing and shall be 12" (305) front to back. Adjustable feet to be mounted on removable legs. All bowls shall be skirted and unit to be complete with full length convenience shelf. Unit must be C.G.A. approved.

Note: Approved for installation on combustible surface with a minimum clearance of 4" to the sides and 6" to back from adjacent combustible walls.



NOTE: I.P.S. – Iron Pipe Size (female).

- Mixing Valves – 1/2" (13) IPS – located 7" (180) from front edge – 22" (560) high.
- H C Washdown – 1/2" (13) IPS – located 7" (180) from front edge – 22" (560) high.
- Gas Connection – 1" (25) IPS – located 4" (100) from front edge – 16" (405) high. (Reversible to left-hand side)
- ⊕ 1 1/2" (38) IPS Drain – 17" (430) high.



NOTE: 22" Bowls are standard.

	A	B	C	D
20" (510) Bowl	20" (510)	21 1/2" (550)	18 7/8" (480)	5 1/16" (130)
22" (560) Bowl	22" (560)	23 1/2" (595)	18 7/8" (480)	5 9/16" (140)
24" (610) Bowl	24" (610)	25 1/2" (650)	18 7/8" (480)	5 7/8" (150)
26" (660) Bowl	26" (660)	27 1/2" (700)	18 7/8" (480)	6 3/8" (160)

NOTE: Dimensions shown are accurate at time of printing but subject to change without notice. If sizes are critical consult the factory.