

AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

PERFORMER SERIES
60" Range with Open Gas Burners



ARROB-6602GDGR

(shown with optional 4" stub back and leg caps)

DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

60" RESIDENTIAL GAS RANGE

RANGE TOP FEATURES

- True commercial lift-off burners for easy cleaning
- 3 sizes of burners to serve your everyday needs: 25,000 BTU (lg), 18,000 BTU (med) and 12,000 BTU (sm)
- Variable infinite flame settings for all open top burners
- Fail-safe system ensures re-ignition in the event the flame goes out
- Continuous and flush commercial-grade cast iron grates
- Porcelainized burner pans catch spills and lift out for easy cleaning
- Analog controls provide easy, push to turn operation ensuring child safety
- Blue LED light indicates oven functions
- Heavy duty metal die-cast black satin knobs with chrome bezels
- Stainless Steel Island Back Trim included and installed
- Front panel switch controls oven lighting for optimal visibility
- One piece durable precision frame construction oven front

OVEN FEATURES

- Multiple functions include: Standard Bake, Innovection® Convection Bake, Infrared Broil and Fan mode
- Innovection® System with convection fan optimizes uniform air flow
- Two chrome plated heavy duty racks with 4 (including base) positions on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Ceramic Infrared Broiler provides rapid searing at 1,800°F
- Quick Preheat times & uniform cooking temp. with 28,000 BTU Bake Burner
- Extra-large viewing window in oven door
- Porcelainized oven interior simplifies cleaning

ACCESSORIES AND OPTIONS

Island back (standard)	ARR-60SIB-P	12" Cutting Board	ARR-CUTB12-P	24" Grill Cover	ARR-GRCOV24-P	22" Chrome Griddle w/ Separator	MCSP-P
Island back (welded)	ARR-60IB-P	12" Griddle Cover	ARR-GDSCOV12-S-P	11" Chrome Flat Griddle Plate	MC11-FS-P	Porcelainized Broiler Pan	R31005
4" Stub Back	ARR-604SB-P	12" Grill Cover	ARR-GRCOV12-S-P	11" Chrome Grooved Griddle Plate	MC11-GG-P	Wok Adapter	ARR-WOK-P
20" High back w/ Shelf	ARR-6021HBS-P	12" Griddle Plate	ARR-PGP12-P	22" Chrome Flat Griddle Plate	MC22-FS-P	Extra Oven Rack 30" Oven	R31013
S/S Curb base	ARR-60CB-P	24" Griddle Plate	ARR-PGP24-P	22" Chrome L- Flat R - Grooved Griddle	MC-HG-P		
Stainless Steel Leg Caps (3)	ARR-3LC-P	24" Griddle Cover	ARR-GDCOV24-S-P	22" Chrome Grooved Griddle	MCGG-P		

INNOVECTION® CONVECTION OVEN TECHNOLOGY

Balanced turbulent heat distribution is essential when baking, roasting food.

The American Range Innovection® convection oven technology features a dual convection motor and louvered side panels to enhance uniform heat distribution throughout the large oven cavity.

The strategic placement of the Innovection® convection fans ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.



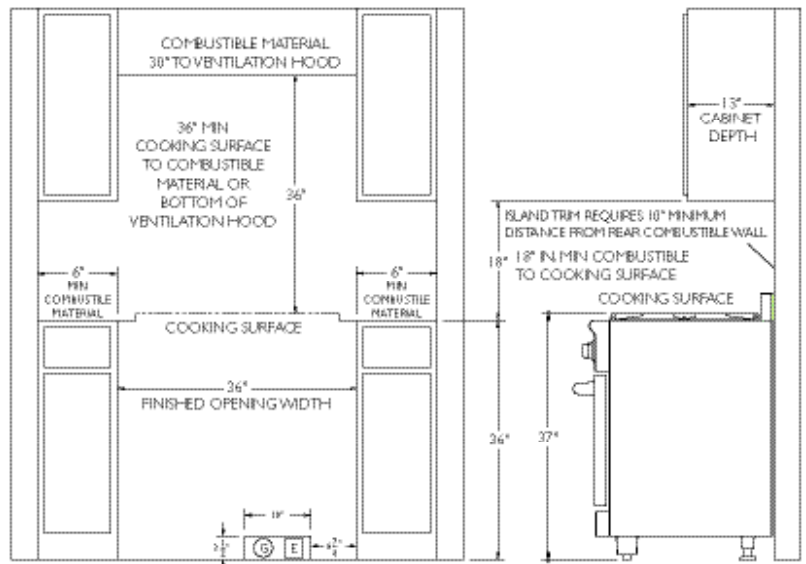
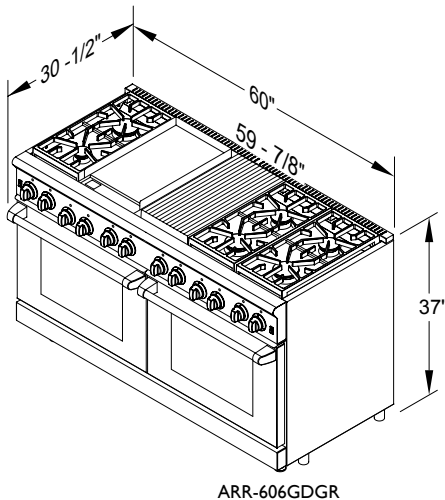
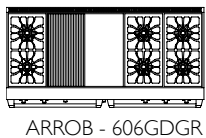
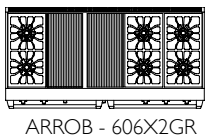
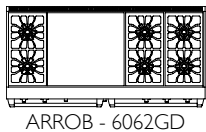
INNOVECTION® CONVECTION OVEN IS GREENTECHNOLOGY

The highly efficient design of the Innovection® Convection Oven uses 19% less gas versus a standard convection oven.

TECHNICAL SPECIFICATIONS

Overall Oven Capacity	4.9 CU. FT. each oven
Oven Dimensions	26-1/2" W x 20-1/2" D x 15-1/2" H each oven
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Griddle Burner Rating	20,000 BTU for every 11" section
Grill Burner Rating	18,000 BTU for every 11" section
Infrared Broiler	18,000 BTU each oven
Oven Bake Burner	30,000 BTU each oven
Total Gas Connection Rating per model #	ARROB-6062GD 228,000 BTU 6 burners & double griddle ARROB-606GDGR 228,000 BTU 6 burners, griddle & grill ARROB-606X2GR 228,000 BTU burners & double grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	780 Lbs

N = Natural gas Must ship from factory with proper gas type.
L = LP Gas Must provide **N** or **L** after model number for type of gas needed.
Example: ARR-304
Must specify elevation if over 1000 ft. when ordering.



(G) (E) LOCATION OF GAS AND ELECTRICAL SUPPLY
ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE
ISLAND TRIM 10" MIN. CLEARANCE TO NON-COMBUSTIBLE SURFACE
NO SIDE WALL ABOVE COOKING SURFACE