



DESIGN



CLASS



FUNCTION

PRODUCT BROCHURE

2 0 | |

# OUR HISTORY

This American story starts during the hectic times of World War II at an era where basic necessities were scarce and people went through life without common comforts that are now mostly taken for granted.

My father in his early 20's, married with children and living in a very cold region of the world with few available natural resources. He longed for a warm home for his young family.

"Necessity is the Mother of All Inventions". My Father, Mourad Demirjian, with a background as a plumber came up with an idea of using diesel fuel as a heat source. He realized that if he developed a way to control the amount of diesel fuel discharging he could achieve a constant flame. He developed a drip method system that could regulate the amount of fuel discharging. Then he designed a path of travel to allow the discharging fuel to flow into a welded metal chamber. Once capturing a clean burning flame and by using special louvers and heat transfer panels he was able to radiate constant heat into the room.

Once that was achieved, next he set his sights on designing a special flue to exhaust fumes produced by the burning fuel out of the room. After a few adjustments he had created his viable fuel-efficient space heater.

My Mother, being the center of the community, had many friends and relatives stopping by for visits. Once they took notice of our warm home there was an immediate demand for my father's new space heater. As you can imagine, my father left his job as a plumber to focus on building his new space heaters to fulfill the quick risings demand. Later models incorporated a glass window to view the burning flames and a hot plate on top to keep food warm. I remember as a small child using it to melt cheese on bread for a quick snack.

In the late 60's my family immigrated to the United States. In the early 70's we started building custom commercial cooking equipment. This led us to develop our own brand of a production line-up of cooking equipment based on those one-of-a kind designs, which is supplied nationally and internationally to the food service industry. Along with building quality equipment we have also built quality relationships. These relationships created another demand and inspired us to build our commercial grade residential cooking appliances.





# AMERICAN RANGE

QUALITY COOKING EQUIPMENT



1947



1947



1945



1945



1945



1945



1969



DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT



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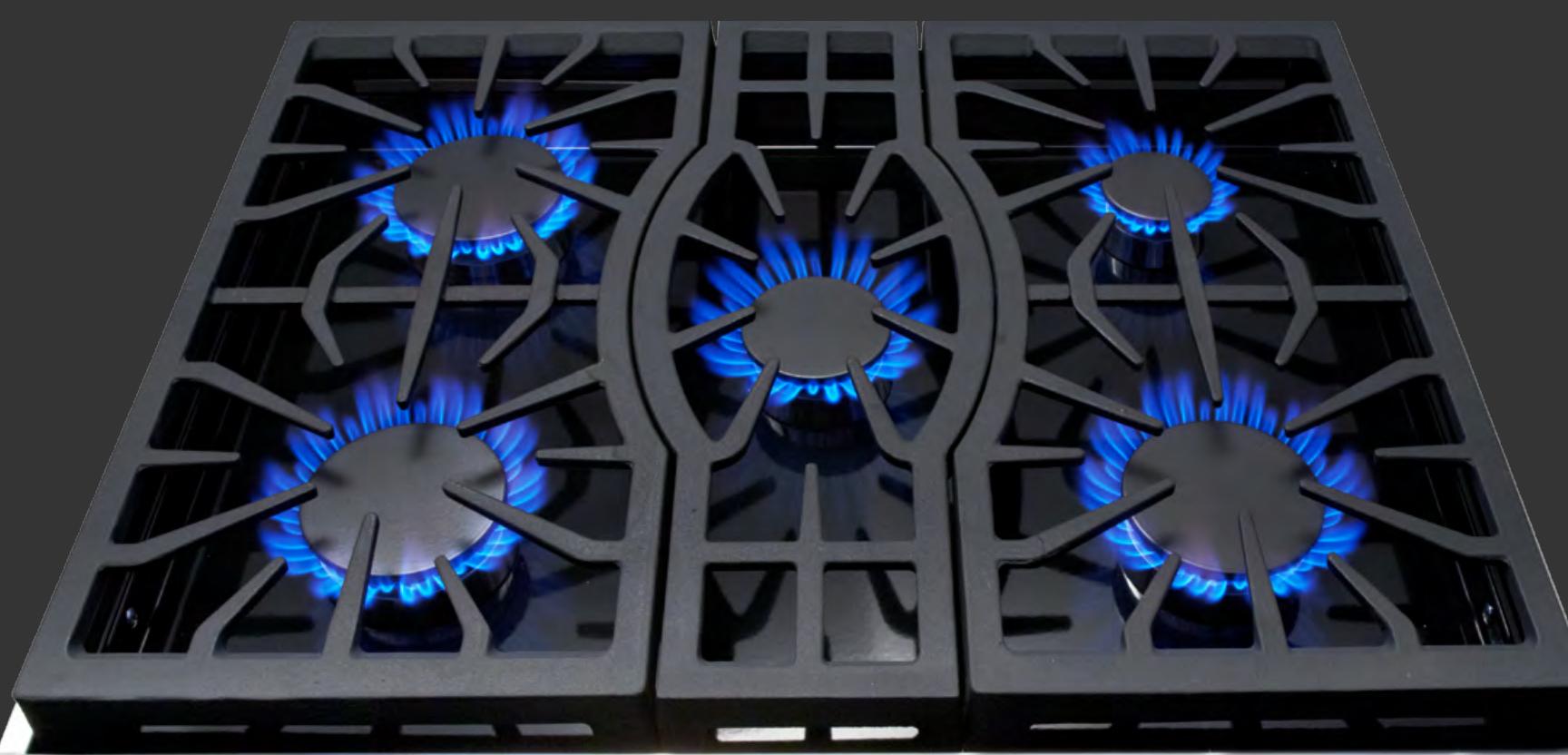
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13592 Desmond St., Pacoima, CA 91331 - 818.897.0808 - 888.753.9898  
[www.americanrange.com](http://www.americanrange.com)



# CUISINE SERIES





# CUISINE SERIES

## SEALED BURNER FREESTANDING GAS RANGES



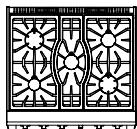
30"

Cuisine range with 5 sealed gas burners,  
30" Innovection® oven with infrared gas broiler.  
Island back included and installed.  
Shown with optional leg caps & 4" riser.

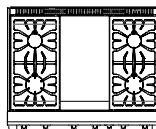


36"

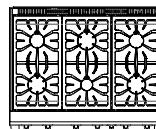
Cuisine range with 6 sealed gas burners,  
36" Innovection® oven with infrared gas broiler.  
Island back included and installed.  
Shown with optional leg caps & 4" riser.



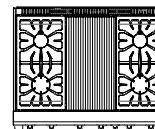
ARR-530



ARR-436GD



ARR-636



ARR-436GR



### RAPID HEAT OUTPUT

Rapid heat output and superior heat distribution boils water, sautes and cooks your favorite dishes, while reducing cooking time.

3 sizes of burners serve your everyday needs:

Large burner:	17,000 BTU
Medium burner:	13,000 BTU
Small burner:	9,000 BTU



### CUSTOMIZE YOUR RANGE

Now you can customize your American Range to match your kitchen setting. Pick from numerous colors and finishes to give your range a unique one-of-a-kind look. For more details regarding color and finish options go to our website; [www.americanrange.com](http://www.americanrange.com).

# PERFORMER SERIES



THE POWER OF  
COOKING AT HOME



# PERFORMER SERIES

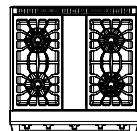
## OPEN BURNER FREESTANDING GAS RANGES

TRUE COMMERCIAL PERFORMANCE



30"

Performer range with 4 lift-off open gas burners, 30" Innovection® oven with infrared gas broiler.  
Island back included and installed.  
Shown with optional leg caps & 4" riser.

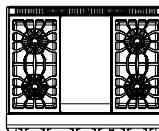


ARROB-430

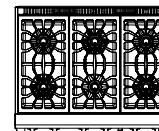


36"

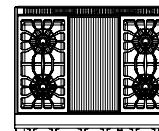
Performer range 6 lift-off open gas burners, 36" Innovection® oven with infrared gas broiler.  
Island back included and installed.  
Shown with optional leg caps & 4" riser.



ARROB-436GD



ARROB-636



ARROB-436GR



### LIFT-OFF OPEN BURNER

Our exclusive 6 star lift-off open burner is specially designed for high performance and even heat distribution.

Large burner: 25,000 BTU  
Medium burner: 18,000 BTU  
Small burner: 12,000 BTU

The easy lift-off feature makes cleaning of burner head quick and easy.



### S/S SPILL TRAY

All Performer series open burner ranges are equipped with all Stainless Steel pull-out trays to catch spill-overs.

# HERITAGE CLASSIC SERIES

“Chefs around the world enjoy cooking with American Range, shouldn’t you?”



## HERITAGE CLASSIC RANGE FEATURES



### LARGEST OVEN CAPACITY IN THE INDUSTRY

Our 30" and 36" range ovens can easily accommodate a full size commercial sheet pan.

Oven capacity:    18" oven - 2.7 cu. ft.                  30" oven - 4.9 cu. ft.  
                      24" oven - 3.8 cu. ft.                  36" oven - 6.0 cu. ft.



### INNOVATION® OVEN TECHNOLOGY

Innovation® Convection with its dual fan system, optimizes uniform air flow and balances turbulent heat distribution when baking, roasting and dehydrating food, reducing cooking time, reducing gas usage, and delivering superior product.



### HEAVY DUTY KNOBS

Solid die cast heavy duty satin finish black knobs set in a chrome plated bezel with LED indicator lights for each knob, illuminate when burners are on. Knobs also available as an option in Red or Burgundy.



### RAPID HEAT OUTPUT

Rapid heat output and superior heat distribution boils water; sautes and cooks your favorite dishes, while reducing cooking time.

3 sizes of burners to serve your everyday needs.



### LIFT OFF BURNERS

Spills happen. Our stainless steel sealed cooktop contains more than a gallon of liquid spills. Burner caps and rings lift off for easy cleaning and are dishwasher safe.

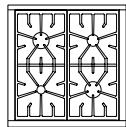
# HERITAGE CLASSIC SERIES

## SEALED BURNER FREESTANDING GAS RANGES



24"

Heritage Classic range  
with 4 sealed gas burners,  
24" Innovaction® oven  
with Inconel® infrared broiler.  
Shown with optional leg caps & 4" riser.

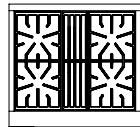


ARR-244



30"

Heritage Classic range  
with 4 sealed gas burners,  
30" Innovaction® oven  
with Inconel® infrared broiler.  
Shown with optional leg caps & 4" riser.

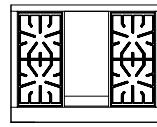


ARR-304

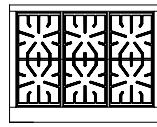


36"

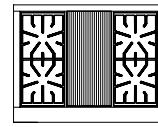
Heritage Classic range  
with 6 sealed gas burners,  
36" Innovaction® oven  
with Inconel® infrared broiler.  
Shown with optional leg caps & 4" riser.



ARR-364GD



ARR-366



ARR-364GR



**COMMERCIAL GRADE  
INCONEL® BROILER BURNER**  
Constructed from Inconel® stainless steel a superior alloy developed to withstand high heat and abuse, the 16,000 BTU infrared burner delivers broiling temperatures up to 1,800°F perfect for searing steak, fish or any food of your choice. This respective burner is utilized in our commercial products.



**RAPID HEAT OUTPUT**  
Rapid heat output and superior heat distribution boils water, sautes and cooks your favorite dishes, while reducing cooking time.

3 sizes of burners serve your everyday needs:

Large burner:	17,000 BTU
Medium burner:	13,000 BTU
Small burner:	9,000 BTU

# HERITAGE CLASSIC SERIES

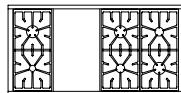
## SEALED BURNER FREESTANDING GAS RANGES

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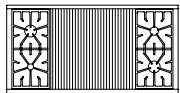


48"

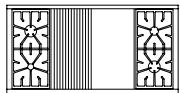
Heritage Classic range with 4 sealed gas burners  
with 22" griddle, 18" & 30" Innovaction® ovens  
with Inconel® infrared broiler in each oven.  
18" oven is a fully functional bake and convection oven.  
Shown with optional leg caps & 4" riser.



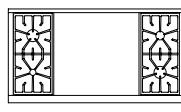
ARR - 486GD



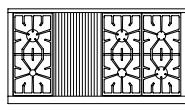
ARR - 484X2GR



ARR - 484GDGR



ARR - 4842GD

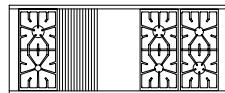


ARR - 486GR

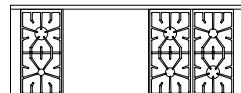


60"

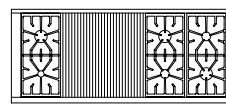
Heritage Classic range with 6 sealed gas burners  
with 11" wide grill and 11" wide griddle  
(2) 30" Innovaction® ovens  
with Inconel® infrared broiler in each oven.  
Shown with optional leg caps & 4" riser.



ARR - 606GDGR



ARR - 6062GD



ARR - 606X2GR



### MIRROR CHROME GRIDDLES (UPGRADE OPTION)

Our new mirror chrome griddle finish is a shining example of our commitment to cooking innovation. Four models to choose from – flat, half-flat-half-grooved with flavor separator, and all-grooved, to help the discerning chef prepare dishes with restaurant-style look and flavor in the comfort of your own kitchen.



### LARGEST CAPACITY OVENS IN THE MARKET

Our 30", 36", 48" & 60" range ovens easily accommodate commercial full size sheet pans.

Our offering of maximum capacity ovens:  
18" oven - 2.7 cu. ft.  
24" oven - 3.8 cu. ft.  
30" oven - 4.9 cu. ft.  
36" oven - 6.0 cu. ft.

Largest oven capacity in the industry

# MEDALLION SERIES

## DUAL FUEL SELF-CLEAN RANGES



## MEDALLION SERIES FEATURES



### HEAVY DUTY KNOBS

Solid die cast heavy duty satin finish black knobs set in a chrome plated bezel with LED indicator lights for each knob, illuminate when burners are on.  
Knobs also available as an upgrade in Red or Burgundy colors.



### BURNER FEATURES

3 sizes of burners for your everyday needs:  
17,000 BTU'S, (lg), 13,000 BTU'S (med), 9,000 BTU's (sm)  
All burners are lift-off style for easy cleaning.  
Built in simmer features on all burners.  
Automatic re-ignition will light and relight burners at any position, even on lowest settings.  
Sealed single piece tooled Stainless Steel cooktop can hold more than a gallon of spills.



### BAKE ELEMENT<sup>®</sup>

The computer controlled 3,500 watt bake element heats to red in seconds and holds the oven precisely to the temperature you select. Quick heat up and accurate temperature control takes the guess work out of your cooking adventure.



### PROGRAMMABLE DIGITAL CONTROL

Simply select Bake Temperature and Time, the on-board computer creates perfect oven conditions for professional cooking results. Convection cooking is just a touch away, Timed Broil, Keep Warm, Self-Clean, and all other programs as well, including Child-Lock-Out feature to keep inquisitive hands out of mischief.

# MEDALLION SERIES

## DUAL FUEL SELF-CLEAN FREESTANDING RANGES

Sealed gas burners with electronic oven controls



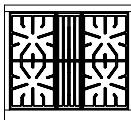
30"

Medallion range with 4 sealed gas burners,  
30" electric self-clean oven  
with electric infrared broiler.  
Shown with optional leg caps & 4" riser.

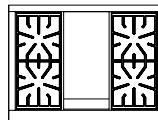


36"

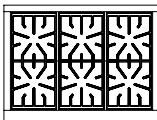
Medallion range with 6 sealed gas burners,  
36" electric self-clean oven  
with electric infrared broiler.  
Shown with optional leg caps & 4" riser.



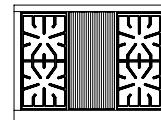
ARR-304DF



ARR-364GDDF



ARR-366DF



ARR-364GRDF



**PROGRAMMABLE DIGITAL CONTROL**  
Simply select Bake Temperature and Time, the  
on-board computer creates perfect oven conditions  
for professional cooking results.  
Convection cooking is just a touch away,  
Timed Broil, Keep Warm, Self-Clean, and all other  
programs as well, including Child-Lock-Out feature to  
keep inquisitive hands out of mischief.



# MEDALLION SERIES

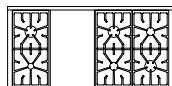
## DUAL FUEL SELF-CLEAN FREESTANDING RANGES

Sealed gas burners with electronic oven controls

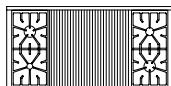


48"

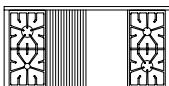
Medallion Range with 4 sealed gas burners and 22" gas griddle (1) 18" gas Innovection® oven with gas Inconel® infrared broiler and (1) 30" electric self-clean oven with electric infrared broiler.  
Shown with optional leg caps & 4" riser.



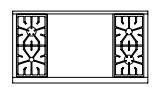
ARR - 486GDDF



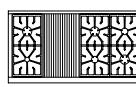
ARR - 484X2GRDF



ARR - 484GDGRDF



ARR - 4842GDDF



ARR - 486GRDF

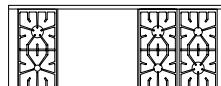


60"

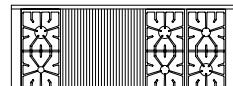
Medallion Range with 6 sealed gas burners with 11" gas grill and 11" gas griddle (2) 30" electric self-clean ovens with electric infrared broiler in each oven.  
Shown with optional leg caps & 4" riser.



ARR - 606GDGRDF



ARR - 6062GDDF



ARR-606X2GRDF



### MIRROR CHROME GRIDDLES (UPGRADE OPTION)

Our new mirror chrome griddle finish is a shining example of our commitment to cooking innovation. Four models to choose from – flat, half-flat-half-grooved with flavor separator; and all-grooved, to help the discerning chef prepare dishes with restaurant-style look and flavor in the comfort of your own kitchen.



# TITAN STEP-UP SERIES



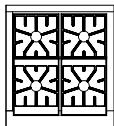
# TITAN STEP-UP SERIES

## STEP-UP FREESTANDING GAS RANGES WITH SEALED BURNERS



24"

Titan range with 4 sealed gas step-up burners,  
24" Innovation® oven  
with Inconel® infrared broiler in oven.  
Welded Island back included and installed.  
Shown with optional leg caps.

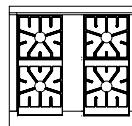


ARR-244IS



30"

Titan range with 4 sealed gas step-up burners,  
30" Innovation® oven  
with Inconel® infrared broiler in oven.  
Welded Island back included and installed.  
Shown with optional leg caps.

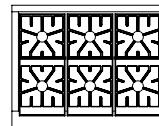


ARR-304IS



36"

Titan range with 6 sealed gas step-up burners,  
36" Innovation® oven  
with Inconel® infrared broiler in oven.  
Welded island back included and installed.  
Shown with optional leg caps.



ARR-366IS



### COMMERCIAL GRADE BROILER BURNER

Constructed from Inconel® stainless steel material a superior alloy developed to withstand high heat and abuse, the 18,000 BTU burner delivers broiling temperatures up to 1,800°F perfect for searing steak, fish or any food of your choice.

This respective burner is utilized in our commercial products.



### BURNER FEATURES

3 sizes of burners to serve your everyday needs:

Large burner:	17,000 BTU
Medium burner:	13,000 BTU
Small burner:	9,000 BTU

All burners are lift off-style for easy cleaning. Built in simmer feature on all burners. Automatic re-ignition will light and relight burners at any position even on lowest settings.

# TITAN STEP-UP SERIES

## STEP-UP DUAL FUEL SELF-CLEAN RANGES



# TITAN STEP-UP SERIES

## STEP-UP FREESTANDING DUAL FUEL SELF-CLEAN RANGES

Sealed gas burners with electronic oven controls

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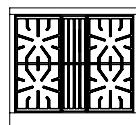
30"

Titan range with 4 step-up sealed gas burners,  
30" electric self-clean oven infrared broiler.  
Welded island back included and installed.  
Shown with optional leg caps.

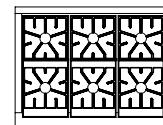


36"

Titan range with 6 step-up sealed gas burners,  
36" electric self-clean oven with infrared broiler.  
Welded island back included and installed.  
Shown with optional leg caps.



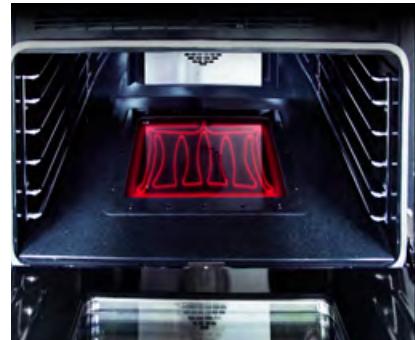
ARR-304ISDF



ARR-366ISDF



**CONVENIENCE OF  
THE UNIQUE STEP-UP RANGE**  
The Step-up range provides 2 different levels of cooking surface. The elevated rear burners provide easy access to sauté pans and allow larger pots to be used consecutively. Home chefs can easily orchestrate multiple entrees and sauces.



**BAKE ELEMENT**  
The computer controlled bake element heats to red in seconds and holds the oven precisely to the temperature you select. Quick heat up and accurate temperature control takes the guess work out of your cooking adventure.

# LEGACY SERIES

## FRENCH AND CHEF DOOR WALL OVENS



# LEGACY SERIES

30" SINGLE DECK FRENCH & CHEF DOOR WALL OVENS

gas or electric

FRENCH DOOR



30"

gas

AROFG-30

Legacy 30" single french door  
gas Innovaction® wall oven  
with infrared broiler.

electric

AROFE-30

Legacy 30" single french door  
electric Innovaction® wall oven  
with infrared broiler.

CHEF DOOR



30"

gas

AROSG-30

Legacy 30" single chef door  
gas Innovaction® wall oven  
with infrared broiler.

electric

AROSE-30

Legacy 30" single chef door  
electric Innovaction® wall oven  
with infrared broiler.



## INNOVATION® OVEN TECHNOLOGY

Innovation® Convection with its dual fan system, optimizes uniform air flow and balances turbulent heat distribution when baking, roasting and dehydrating food, reducing cooking time, reducing gas usage, and delivering superior product.





# LEGACY SERIES

## DOUBLE DECK FRENCH & CHEF DOOR WALL OVENS



# LEGACY SERIES

## 30" DOUBLE DECK FRENCH & CHEF WALL OVENS gas or electric

DOUBLE FRENCH  
DOOR OVEN



30"

**AROFFG-230**  
Legacy 30" double french doors  
gas Innvection® wall ovens  
with infrared broiler in top oven  
and proofing element in bottom oven.

**AROFFE-230**  
Legacy 30" double wall ovens  
with double french doors,  
electric Innvection® wall oven with  
electric infrared broil in each oven.

DOUBLE CHEF  
DOOR OVEN



30"

**AROSSG-230**  
Legacy 30" double chef doors  
gas Innvection® wall ovens  
with infrared broiler in top oven and  
proofing element in bottom oven.

**AROSSE-230**  
Legacy 30" double wall ovens with chef  
door on top and chef door on bottom,  
electric Innvection® wall oven with  
electric infrared broil in each oven.

FRENCH & CHEF  
DOOR OVEN



30"

**AROFSG-230**  
Legacy 30" double gas wall oven french doors  
on top, chef door on bottom,  
with infrared broiler in top oven and  
proofing element in bottom oven.

**AROFSE-230**  
Legacy 30" double wall oven french doors  
on top, chef door on bottom,  
electric Innvection® wall ovens with  
electric infrared broil in each oven.



**HEAVY DUTY KNOBS**  
Solid die cast heavy duty knobs  
set in chrome plated bezels with  
LED indicator lights, illuminated  
when ovens are on.

Available as an upgrade in Red or Burgundy.  
(Optional red knobs shown.)



# LEGACY SERIES

## 30" DOUBLE DECK HYBRID WALL OVENS

gas & electric



# BEST OF BOTH WORLDS

## 30" DOUBLE DECK HYBRID WALL OVENS

 GAS &  ELECTRIC

DOUBLE FRENCH  
DOOR OVEN



30"

 AROFHGE-230  
Legacy Series combination  
French door gas oven and broiler on top  
French door electric oven and broiler on bottom.

DOUBLE CHEF  
DOOR OVEN



30"

 AROSSHGE-230  
Legacy Series combination  
Chef door gas oven and broiler on top  
Chef door electric oven and broiler on bottom.

FRENCH & CHEF  
DOOR OVEN



30"

 AROFSHGE-230  
Legacy Series combination  
French door gas oven and broiler on top  
Chef door electric oven and broiler on bottom.



DEPENDENT FRENCH DOORS  
The dependant french doors incorporate an opening and closing mechanism allowing doors to move out of your way with a pull of one handle, so you may have total access of the oven without having a hot door directly in your way.



# LEGEND SERIES SLIDE-IN COOKTOPS



# LEGEND SERIES SLIDE-IN COOKTOPS



24"

**ARSCT-244**  
Legend 24" cook top with  
4 sealed gas burners.  
Shown with optional 4" riser.



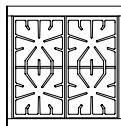
30"

**ARSCT-304**  
Legend 30" cook top with  
4 sealed gas burners.  
Shown with optional 4" riser.

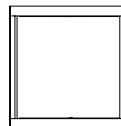


36"

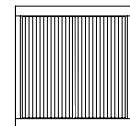
**ARSCT-366**  
Legend 36" cook top with  
6 sealed gas burners.  
Shown with optional 4" riser.



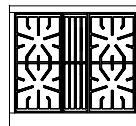
ARSCT-244



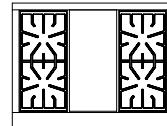
ARSCT-242GD



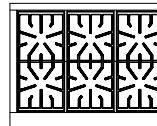
ARSCT-24X2GR



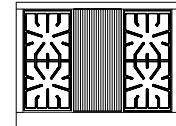
ARSCT-304



ARSCT-364GD



ARSCT-366



ARSCT-364GR



## RAPID HEAT OUTPUT

Rapid heat output and superior heat distribution boils water, sautes and cooks your favorite dishes, while reducing cooking time.

3 sizes of burners serve your everyday needs:

Large burner:	17,000 BTU
Medium burner:	13,000 BTU
Small burner:	9,000 BTU

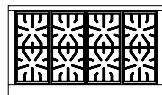


# LEGEND SERIES SLIDE-IN COOKTOPS

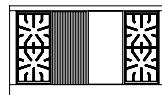


48"

**ARSCT-486GD**  
Legend 48" cook top with  
6 sealed gas burners and 11" griddle.  
Shown with optional 4" riser.



ARSCT-488

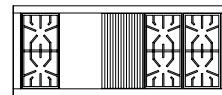


ARSCT-484GDGR

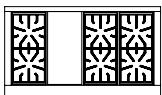


60"

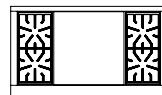
**ARSCT-606GD**  
Legend 60" cook top with  
6 sealed gas burners, with 11" grill and 11" griddle.  
Shown with optional 4" riser.



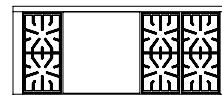
ARSCT-606GDGR



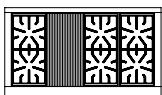
ARSCT-486GD



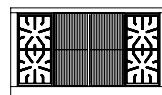
ARSCT-4842GD



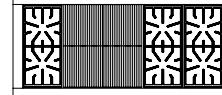
ARSCT-6062GD



ARSCT-486GR



ARSCT-484X2GR



ARSCT-606X2GR



## COMMERCIAL GRADE GRILL BURNER

Constructed from Inconel® stainless steel material, a superior alloy developed to withstand high heat and abuse, the 18,000 BTU infrared broiler burner delivers broiling temperatures up to 1,800°F perfect for searing steak, fish or any food of your choice.

This respective burner is utilized in our commercial products.



## CUSTOMIZE YOUR COOKTOPS

Customize your cook tops with the configuration that best serves you.

Choose your preferred combination of burners, griddles, broilers and even a step-up burner.

Contact factory for more details.

# VILLA SERIES WARMING DRAWERS



27"

Stainless steel warming drawer with  
Classic handle



30"

Stainless steel warming drawer with  
Classic handle



36"

Stainless steel warming drawer with  
Classic handle



Create the ultimate culinary utopia with the exclusive American Range combination wall oven and Villa Series convection warming drawer.

Whether you choose this combination or combine any of our wall oven models with one of our convection warming drawers, these culinary tools will astound you with the convenience of their powerful integrated design, outstanding performance and simple installation.



## FEATURES AND BENEFITS

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### CUISINE SERIES

- 3 sizes of burners to serve your everyday needs:  
17,000 BTU (lg), 13,000 BTU (med), 9,000 BTU (sm)
- Stainless Steel Island Back Trim included & installed
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy cleanup
- Sealed burners create simmer temperatures at minimum setting
- Variable infinite flame settings for all sealed top burners
- Fail-safe system ensures re-ignition in the event the flame goes out even on the lowest burner setting
- Sealed Single Piece tooled porcelainized cook top can hold more than a gallon of spills
- Analog controls provide easy, push and turn operation ensuring child safety
- Blue LED light indicates oven functions
- Heavy metal die-cast black satin knobs with chrome bezels
- Oven front construction is a durable, precision-made one piece frame
- Innocation® System with convection fan optimizes uniform air flow
- Multiple functions include: Standard Bake, Innocation® Convection Bake, Infrared Broil and Fan mode
- Front panel switch controls oven lighting for optimal visibility
- Accommodates full size commercial sheet pan
- Two chrome racks glide at 5 cooking levels on heavy chrome side supports
- Porcelainized oven interior simplifies cleaning
- Extra-large viewing window in oven door
- Ceramic Infrared Broiler provides rapid searing at 1,800°F
- Quick Preheat times and uniform cooking temperatures are created with a 28,000 BTU Bake Burner
- Traditional and Convection Bake can be controlled to provide a range of 200°F to 500°F

### HERITAGE CLASSIC SERIES

- 3 sizes of burners to serve your everyday needs:  
17,000 BTU (lg), 13,000 BTU (med), 9,000 BTU (sm)
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Sealed burners deliver exceptional performance at every level of setting and lift off to provide easy cleanup
- Sealed burners create simmer temperatures at minimum setting
- Variable infinite flame settings for all sealed top burners
- Fail-safe system ensures re-ignition in the event the flame goes out even on the lowest burner setting
- Sealed Single Piece tooled stainless steel cook top can hold more than a gallon of spills
- Analog controls provide easy, push and turn operation ensuring child safety
- Blue LED lights indicate flame and oven functions provided with every knob
- Heavy metal die-cast black satin knobs with chrome bezels
- Innocation® System with two convection fans optimizes uniform air flow
- Multiple functions include: Standard Bake, Innocation® Convection Bake, Infrared Broil and Fan mode
- Two lights in each oven are controlled from front panel switch
- Accommodates full size commercial sheet pan
- Two chrome racks glide at 5 (including base) cooking levels on heavy chrome side supports
- Porcelainized oven interior simplifies cleaning
- Extra-large viewing window in oven door
- Inconel Banquet™ broiler burner provides rapid searing at 1,800°F
- Quick Preheat times and uniform cooking temperatures are created with a 30,000 BTU Bake Burner
- Traditional and Convection Bake can be controlled to provide a range of 200°F to 500°F

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### PERFORMER SERIES

- 3 sizes of burners to serve your everyday needs:  
25,000 BTU (lg), 18,000 BTU (med) and 12,000 BTU (sm)
- True commercial lift-off burners deliver exceptional performance at every power level and provide for easy cleaning
- Stainless Steel Island Back Trim included and installed
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Variable infinite flame settings for all open top burners
- Fail-safe system ensures re-ignition in the event the flame goes out even on the lowest burner setting
- Porcelainized burner pans catch spills and lift out for easy cleaning
- Removable stainless steel tray catches spills
- Analog controls provide easy, push and turn operation ensuring child safety
- Blue LED light indicates oven functions
- Heavy duty metal die-cast black satin knobs with chrome bezels
- One piece durable precision frame construction oven front
- Innocation® System with convection fan optimizes uniform air flow
- Multiple functions include: Standard Bake, Innocation® Convection Bake, Infrared Broil and Fan mode
- Front panel switch controls oven lighting for optimal visibility
- Accommodates full size commercial sheet pan
- Two chrome plated heavy duty racks with 5 (including base) positions on heavy chrome side supports
- Porcelainized oven interior simplifies cleaning
- Extra-large viewing window in oven door
- Ceramic Infrared Broiler provides rapid searing at 1,800°F
- Quick Preheat times and uniform cooking temperatures are created with a 28,000 BTU Bake Burner
- Traditional and Convection Bake can be controlled to provide a range of 200°F to 500°F

### MEDALLION SERIES

- 3 sizes of burners to serve your everyday needs:  
17,000 BTU (lg), 13,000 BTU (med), 9,000 BTU (sm)
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Built in electronic timer control helps keep track of cooking events
- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy clean-up
- Sealed burners create simmer temperatures at minimum setting
- Variable infinite flame settings for all sealed top burners
- Fail-safe system ensures re-ignition in the event the flame goes out even on the lowest burner setting
- Sealed Single Piece stainless steel cook top can hold more than a gallon of spills
- Blue LED lights indicate flame functions provided with every knob
- Heavy metal die-cast black satin knobs with chrome bezels
- Electronic keypad with blue VFD display
- Multiple functions include: Full Power modes for Standard Bake, Convection Bake, Infrared Broil, or Warm modes for Dehydrate, Crisping and Proofing
- Child lock-out function ensures safety
- Commercial grade high performance thermal insulation keeps kitchen cool
- Programmable timed self clean for effortless oven maintenance
- Two lights in each oven are controlled from front panel switch
- Accommodates full size commercial sheet pan
- Two chrome racks glide at 5 (including base) cooking levels on heavy chrome side supports
- Commercial grade high temperature porcelainized oven interior makes for simple cleaning
- 3,500 Watt Instagrill™ broiler reaches searing temperature in 3 seconds
- Straight Convection™ with a single high-speed convection fan, 2,200 Watt convection ring heater and proprietary, stainless steel air flow directors
- Infrared energy from hidden bake and broil elements shine through high transparency glass ceramic windows
- Stainless steel air flow directors provide even distribution of convection air for uniform oven temperatures
- Traditional and Convection Bake can be controlled to a range of 150°F to 550°F

## FREESTANDING RANGES

### CUISINE



### PERFORMER



### HERITAGE CLASSIC



### MEDALLION SELF-CLEAN DUAL-FUEL

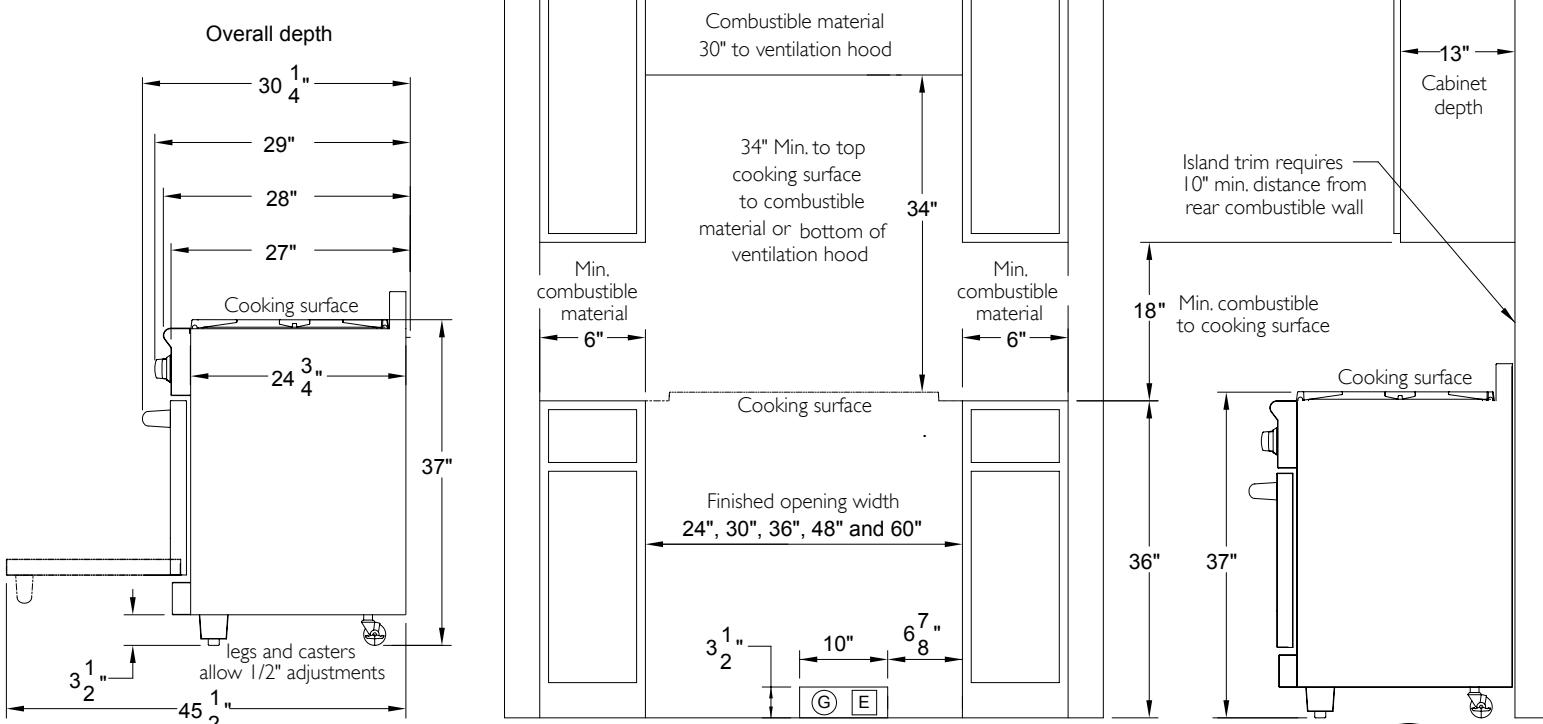


## CUT-OUT DIMENSIONS FOR ALL ABOVE RANGE UNITS

Island or peninsula installations - 10" min. clearance from back of range to combustible surface. Island trim 0" clearance to non-combustible surface. No side wall above cooking surface.

Electrical outlet for gas oven - standard 3 prong 120VAC. Electrical outlet for electric oven - 240VAC. Allow for shut off valve at gas outlet. Island peninsula installations require a 10" minimum clearance from back of range to a combustible surface. No side wall above cooking surface.

(G) (E) Location of gas and electrical supply

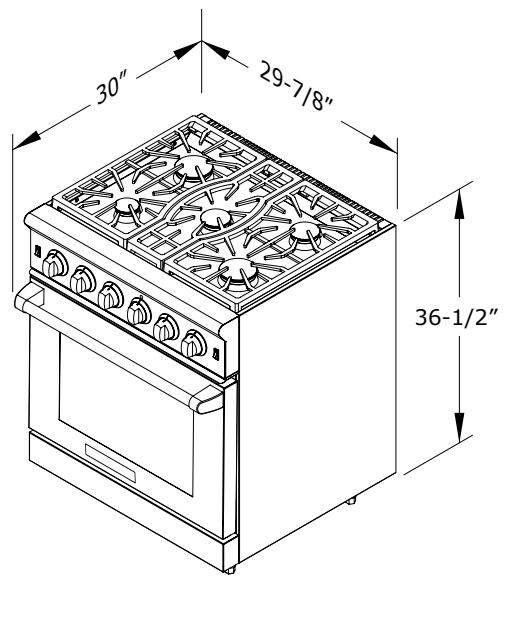


## CUISINE SERIES

### GAS RANGES WITH SEALED BURNERS, INNOVECTION® OVEN AND INFRARED BROILER

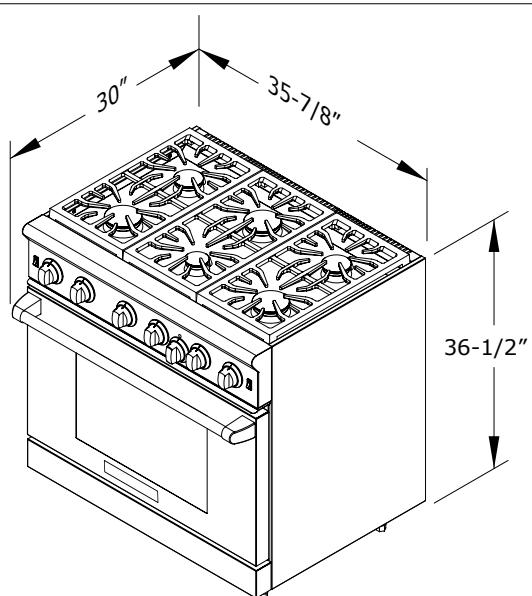
#### 30" FREESTANDING ALL GAS 5 SEALED BURNER GAS RANGE

Overall Oven Capacity	4.3 CU. FT.
Oven Dimensions	26"W x 19" D x 15" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler	17,000 BTU
Oven Bake Burner	28,000 BTU
Total Gas Connection Rating per model #	ARR-530 114,000 BTU 5 burners
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	330.5 Lbs



#### 36" FREESTANDING ALL GAS SEALED BURNER GAS RANGE

Overall Oven Capacity	5.3 CU. FT.
Oven Dimensions	32"W x 19" D x 15" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler	17,000 BTU
Griddle Burner Rating	20,000 BTU
Grill Burner Rating	18,000 BTU
Oven Bake Burner	28,000 BTU
Total Gas Connection Rating per model #	ARR-636 131,000 BTU 6 burners ARR-436GD 121,000 BTU 4 burners and 11" griddle ARR-436GR 119,000 BTU 4 burners and 11" grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	339.5 Lbs



ACCESSORIES	30"	36"	ACCESSORIES	30"	36"
Island Back (Standard)	ARR-30SIB-C	ARR-36SIB-C	12" Grill Cover	N/A	ARR-GRCOV12-C
Island Back (Welded)	ARR-30IB-C	ARR-36IB-C	12" Griddle Cover	N/A	ARR-GDCOV12-S-C
4" Stub Back	ARR-304SB-C	ARR-364SB-C	12" Removable Griddle Plate	N/A	ARR-PGP12-C
20" High Back with Shelf	ARR-3021HBS-C	ARR-3621HBS-C	Cutting Board	ARR-CUTB-12-C	ARR-CUTB-12-C
Curb Base	ARR-30CB-C	ARR-36CB-C	Wok Adapter	ARR-WOK-C	ARR-WOK-C
Leg Caps (set of 2)	ARR-2LC-C	ARR-2LC-C			

**N**= Natural Gas      Must provide **N** or **L** after model for type of gas needed.

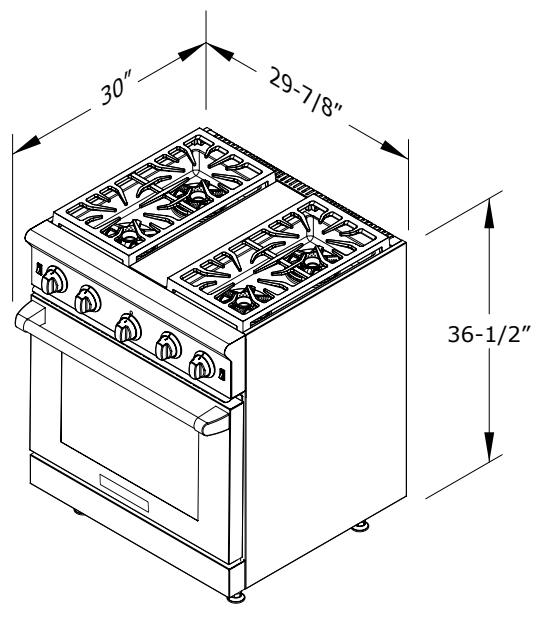
**L**= LP Gas      Example: AROFG-30L, represents unit to be built for LP gas.

Must specify elevation if over 1,000 ft. when ordering.

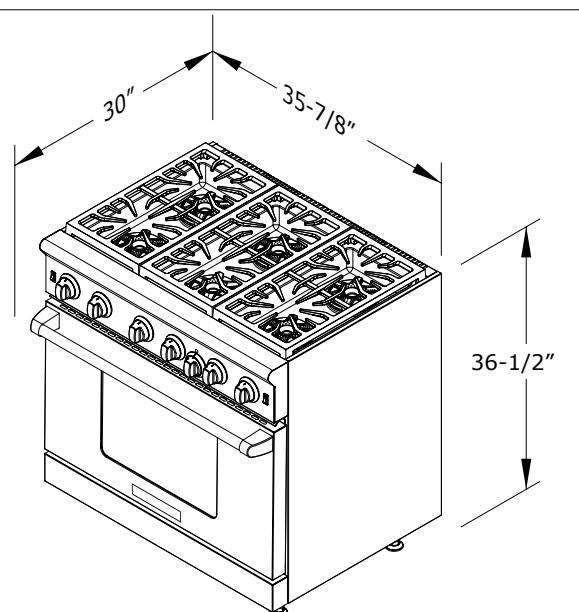
## PERFORMER SERIES

### GAS RANGES WITH OPEN BURNERS, INNOVECTION® OVEN AND INFRARED BROILER

30" FREESTANDING ALL GAS 4 OPEN BURNER GAS RANGE	
Overall Oven Capacity	4.3 CU. FT. (1 oven)
Oven Dimensions	26"W x 19" D x 15"H
Surface Burner Rating	25,000 BTU (lg), 18,000 BTU (md), 12,000 BTU (lg)
Infrared Broiler	17,000 BTU
Oven Bake Burner	28,000 BTU
Total Gas Connection Rating per model #	ARROB-430 125,000 BTU 4 burners
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	335 Lbs



36" FREESTANDING ALL GAS OPEN BURNER GAS RANGE	
Overall Oven Capacity	5.3 CU. FT.
Oven Dimensions	32"W x 19" D x 15" H
Surface Burner Rating	25,000 BTU (lg), 18,000 BTU (md), 12,000 BTU (lg)
Infrared Broiler	17,000 BTU
Griddle Burner Rating	20,000 BTU
Grill Burner Rating	18,000 BTU
Oven Bake Burner	28,000 BTU
Total Gas Connection Rating per model #	ARROB-636 168,000 BTU 6 burners ARROB-436GD 145,000 BTU 4 burners and 11" griddle ARROB-436GR 142,000 BTU 4 burners and 11" grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	401 Lbs



ACCESSORIES	30"	36"	ACCESSORIES	30"	36"
Island Back (Standard)	ARR-30SIB-P	ARR-36SIB-P	12" Grill Cover	N/A	ARR-GRCOV12-P
Island Back (Welded)	ARR-30IB-P	ARR-36IB-P	12" Griddle Cover	N/A	ARR-GDCOV12-S-P
4" Stub Back	ARR-304SB-P	ARR-364SB-P	12" Removable Griddle Plate	N/A	ARR-PGP12-P
20" High Back with Shelf	ARR-302HBS-P	ARR-362HBS-P	Cutting Board	ARR-CUTB-12-P	ARR-CUTB-12-P
Curb Base	ARR-30CB-P	ARR-36CB-P	Wok Adapter	ARR-WOK-P	ARR-WOK-P
Leg Caps (set of 2)	ARR-2LC-P	ARR-2LC-P			

**N**= Natural Gas      Must provide **N** or **L** after model for type of gas needed.

**L** = LP Gas      Example: AROFG-30L, represents unit to be built for LP gas.

Must specify elevation if over 1,000 ft. when ordering.

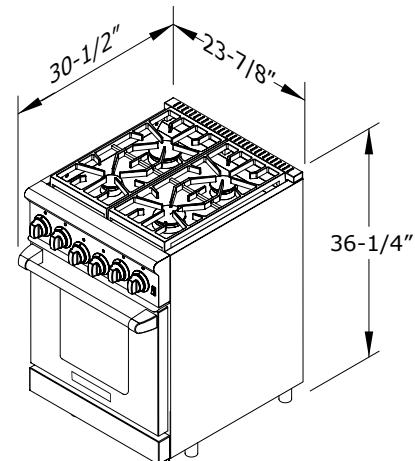


## HERITAGE CLASSIC SERIES

### GAS RANGES WITH SEALED BURNERS, INNOVECTION® OVEN AND INFRARED BROILER

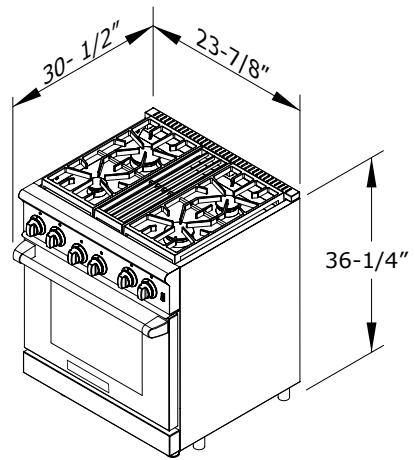
#### 24" FREESTANDING ALL GAS RANGE WITH SEALED BURNERS

Overall Oven Capacity	3.8 CU. FT.
Oven Dimensions	20 -1/2" W x 20 -1/2" D x 15 -1/2" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating per model #	ARR-244 104,000 BTU 4 burners
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	340 Lbs



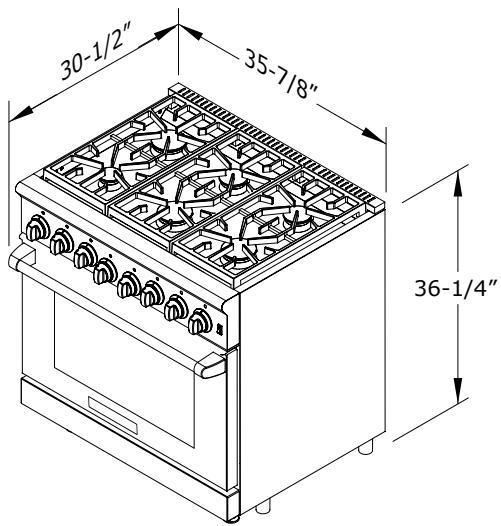
#### 30" FREESTANDING ALL GAS RANGE WITH SEALED BURNERS

Overall Oven Capacity	4.9 CU. FT.
Oven Dimensions	26 -1/2" W x 20 -1/2" D x 15 -1/2" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating per model #	ARR-304 104,000 BTU 4 burners
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	407 Lbs



#### 36" FREESTANDING ALL GAS RANGES WITH SEALED BURNERS

Overall Oven Capacity	6.0 CU. FT.
Oven Dimensions	32 -1/2" W x 20 -1/2" D x 15 -1/2" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Griddle Burner Rating	20,000 BTU
Grill Burner Rating	18,000 BTU for every 11" section
Infrared Broiler	18,000 BTU for every 11" section
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating per model #	ARR-366 134,000 BTU 6 burners ARR-364GD 124,000 BTU 4 burners and griddle ARR-364GR 122,000 BTU 4 burners and grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	440 Lbs



#### ACCESSORIES

#### 30"

#### 36"

#### ACCESSORIES

#### 30"

#### 36"

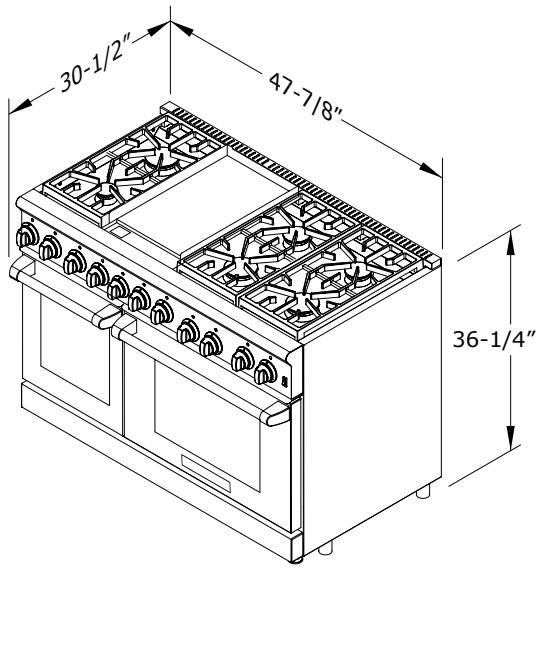
Island Back (Standard)	ARR-30SIB-H	ARR-36SIB-H	12" Grill Cover	N/A	ARR-GRCOV12-H
Island Back (Welded)	ARR-30IB-H	ARR-36IB-H	12" Griddle Cover	N/A	ARR-GDCOV12-S-H
4" Stub Back	ARR-304SB-H	ARR-364SB-H	12" Removable Griddle Plate	N/A	ARR-PGP12-H
20" High Back with Shelf	ARR-3021HBS-H	ARR-3621HBS-H	Cutting Board	ARR-CUTB-12-C	ARR-CUTB-12-H
Curb Base	ARR-30CB-H	ARR-36CB-H	Wok Adapter	ARR-WOK-C	ARR-WOK-H
Leg Caps (set of 2)	ARR-2LC-H	ARR-2LC-H			

# HERITAGE CLASSIC SERIES

## GAS RANGES WITH SEALED BURNERS, INNOVECTION® OVEN AND INFRARED BROILER

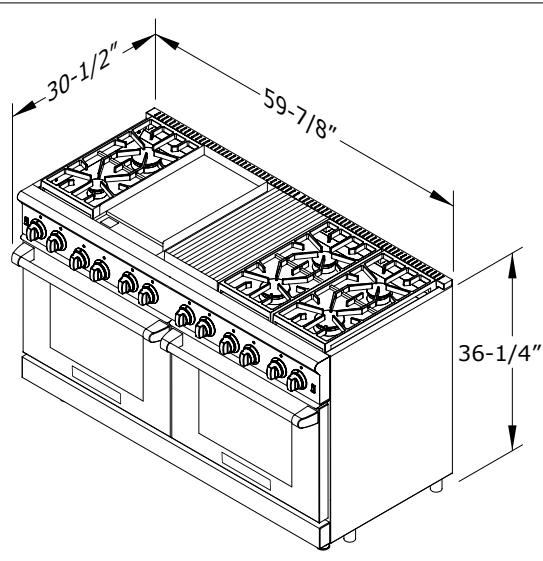
### 48" FREESTANDING ALL GAS RANGES WITH SEALED BURNERS

Overall Oven Capacity	2.7 CU. FT. (18" oven) - 4.9 CU. FT. (30" oven)
Oven Dimensions	14 -1/2"W x 20 -1/2"D x 15 -1/2"H (18" oven) 26 -1/2"W x 20 -1/2"D x 15 -1/2"H (30" 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 #	ARR-486GD 190,000 BTU 6 burners and griddle ARR-486GR 188,000 BTU 6 burners and grill ARR-484GDGR 178,000 BTU 4 burners, griddle and grill ARR-4842GD 180,000 BTU 4 burners double griddle ARR-484X2GR 176,000 BTU 4 burners double grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	660 Lbs



### 60" FREESTANDING ALL GAS RANGES WITH SEALED BURNERS

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	9,000 BTU (sm), 13,000 BTU (md), 17,000 BTU (lg)
Griddle Burner Rating	20,000 BTU per every 11" section
Grill Burner Rating	18,000 BTU per every 11" section
Infrared Broiler	18,000 BTU each oven
Oven Bake Burner	30,000 BTU each oven
Total Gas Connection Rating per model #	ARR-606GDGR 220,000 BTU 6 burners, griddle and grill ARR-6062GD 222,000 BTU 6 burners and double griddle ARR-606X2GR 218,000 BTU 6 burner and double grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	780 Lbs



ACCESSORIES	48"	60"	ACCESSORIES	48"	60"
Island Back (Standard)	ARR-48SIB-H	ARR-60SIB-H	12" Grill Cover	ARR-GRCOV12-H	ARR-GRCOV12-H
Island Back (Welded)	ARR-48IB-H	ARR-60IB-H	12" Griddle Cover	ARR-GDCOV12-S-H	ARR-GDCOV12-S-H
4" Stub Back	ARR-484SB-H	ARR-604SB-H	24" Griddle Cover	ARR-GDCOV24-S-H	ARR-GDCOV24-S-H
20" High Back with Shelf	ARR-4821HBS-H	ARR-6021HBS-H	12" Removable Griddle Plate	ARR-PGP12-H	ARR-PGP12-H
Curb Base	ARR-48CB-H	ARR-36CB-H	Cutting Board	ARR-CUTB-12-H	ARR-CUTB-12-H
Leg Caps (set of 2)	ARR-2LC-H	ARR-2LC-H	Wok Adapter	ARR-WOK-H	ARR-WOK-H

N= Natural Gas      Must provide **N** or **L** after model for type of gas needed.

L = LP Gas      Example: AROFG-30L, represents unit to be built for LP gas.

Must specify elevation if over 1,000 ft. when ordering.

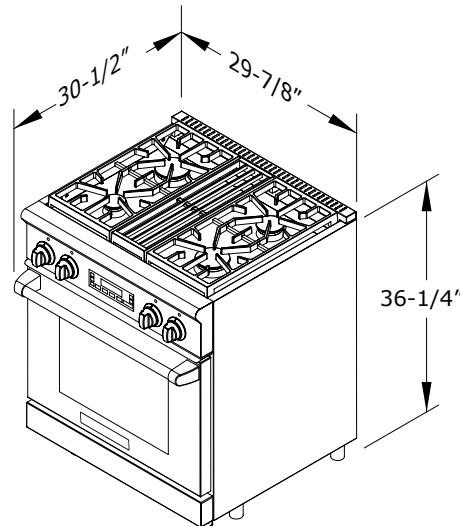


# MEDALLION SERIES

## DUAL FUEL SELF CLEAN RANGES WITH SEALED BURNERS, CONVECTION AND INFRARED BURNER

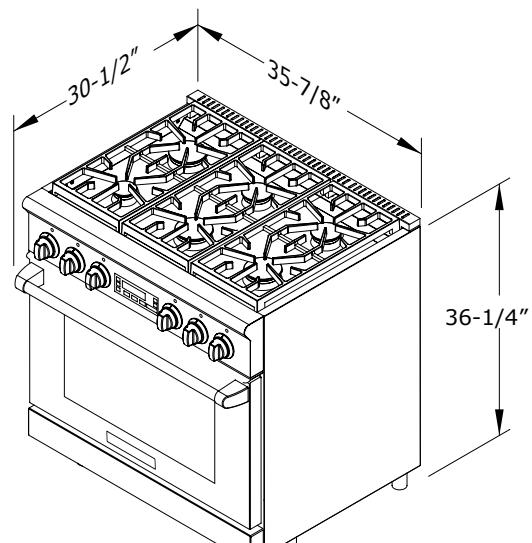
### 30" DUAL FUEL FREESTANDING SELF CLEANING RANGE

Overall Oven Capacity	4.7 CU. FT.
Oven Dimensions	26" W x 20 -3/4" D x 15" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler	3,500 Watts
Oven Bake Burner	3,500 Watts
Convection Ring Element	2,200 Watts
Total Gas Connection Rating per model #	ARR-304DF 56,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	240 VAC 30 AMP 60 Hz Single Phase
Shipping Weight	401 Lbs



### 36" DUAL FUEL FREESTANDING SELF CLEANING RANGES

Overall Oven Capacity	5.7 CU. FT.
Oven Dimensions	31 -3/4" W x 20 -3/4" D x 15" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Griddle Burner Rating	20,000 BTU
Grill Burner Rating	18,000 BTU
Infrared Broiler Element	3,500 Watts
Oven Bake Burner Element	3,500 Watts
Convection Ring Element	2,200 Watts
Total Gas Connection Rating per model #	ARR-366DF 86,000 BTU 6 burners ARR-364GDDF 76,000 BTU 4 burners and 11" griddle ARR-364GRDF 74,000 BTU 4 burners and 11" grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	240 VAC 30 AMP 60 Hz Single Phase
Shipping Weight	453 Lbs



### ACCESSORIES

#### 30"

#### 36"

### ACCESSORIES

#### 30"

#### 36"

Island Back (Standard)	ARR-30SIB-M	ARR-36SIB-M	12" Grill Cover	N/A	ARR-GRCOV12-M
Island Back (Welded)	ARR-30IB-M	ARR-36IB-M	12" Griddle Cover	N/A	ARR-GDCOV12-S-M
4" Stub Back	ARR-304SB-M	ARR-364SB-M	12" Removable Griddle Plate	N/A	ARR-PGP12-M
20" High Back with Shelf	ARR-3021HBS-M	ARR-3621HBS-M	Cutting Board	ARR-CUTB-12-C	ARR-CUTB-12-M
Curb Base	ARR-30CB-M	ARR-36CB-M	Wok Adapter	ARR-WOK-C	ARR-WOK-M
Leg Caps (set of 2)	ARR-2LC-M	ARR-2LC-M			

**N**= Natural Gas      Must provide **N** or **L** after model for type of gas needed.

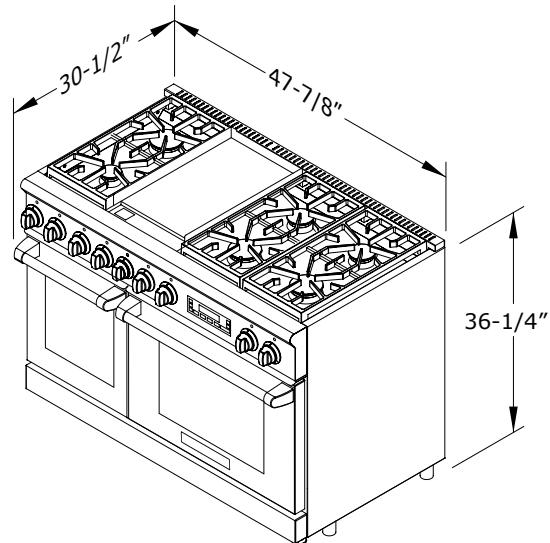
**L**= LP Gas      Example: AROFG-30**L**, represents unit to be built for LP gas.

Must specify elevation if over 1,000 ft. when ordering.

MEDALLION SERIES  
DUAL FUEL SELF CLEAN RANGES WITH SEALED BURNERS, CONVECTION AND INFRARED BROILER

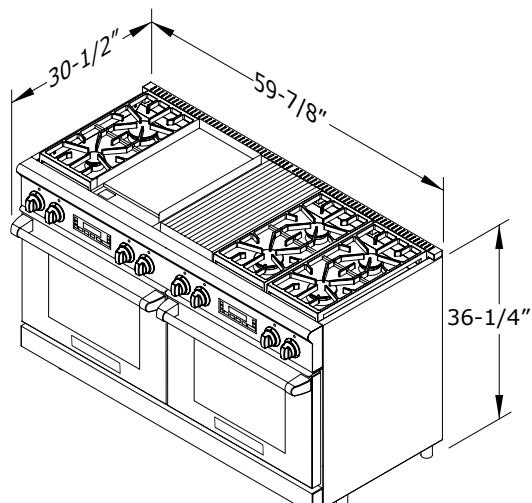
**48" DUAL FUEL FREESTANDING SELF CLEANING RANGES**

Overall Oven Capacity	2.7 CU. FT. (18" oven) - 4.7 CU. FT. (30" oven)
Oven Dimensions	14 -1/2"W x 20 -1/2" D x 15 -1/2" H (18" oven) 26 -1/2"W x 20 -1/2" D x 15 -1/2" H (30" oven)
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Griddle Burner Rating	20,000 BTU - per every 11" section
Grill Burner Rating	18,000 BTU - per every 11" section
Infrared Broiler Burner	13,500 BTU - (18" oven)
Oven Bake Burner	20,000 BTU - (18" oven)
Infrared Broiler Element	3,500 Watts - (30" oven)
Oven Bake Element Element	3,500 Watts - (30" oven)
Convection Ring Element	2,200 Watts - (30" oven)
Total Gas Connection Rating per model #	ARR-486GDDF 142,000 BTU 6 burner and griddle ARR-486GRDF 140,000 BTU 6 burners and grill ARR-4842GDDF 132,000 BTU 4 burners, double griddle ARR-484X2GRDF 128,000 BTU 4 burners, double grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	240VAC 30 AMP 60 Hz Single Phase
Shipping Weight	680 Lbs



**60" DUAL FUEL FREESTANDING SELF CLEANING RANGES**

Overall Oven Capacity	4.7 CU. FT. each oven
Oven Dimensions	26"W x 20 -3/4" D x 15" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Griddle Burner Rating	20,000 BTU - per every 11" section
Grill Burner Rating	18,000 BTU - per every 11" section
Infrared Broiler Element	3,500 Watts (30" oven)
Oven Bake Element	3,500 Watts (30" oven)
Convection Ring Element	2,200 Watts (30" oven)
Total Gas Connection Rating per model #	ARR-6062GDDF 126,000 BTU 6 burner and griddle ARR-606X2GRDF 122,000 BTU 6 burners and grill ARR-606GDGRDF 124,000 BTU 4 burners, double griddle
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	240VAC 60 AMP 60 Hz Single Phase
Shipping Weight	800 Lbs



ACCESSORIES	48"	60"	ACCESSORIES	48"	60"
Island Back (Standard)	ARR-48SIB-M	ARR-60SIB-M	12" Griddle Cover	ARR-GRCOV12-M	ARR-GRCOV12-M
Island Back (Welded)	ARR-48IB-M	ARR-60IB-M	24" Griddle Cover	ARR-GDCOV24-S-M	ARR-GDCOV24-S-M
Curb Base	ARR-48CB-M	ARR-60CB-M	Cutting Board	ARR-CUTB-12-M	ARR-CUTB-12-M
4" Stub Back	ARR-484SB-M	ARR-604SB-M	12" Removable Griddle Plate	ARR-GP12-M	ARR-GP12-M
20" High Back with Shelf	ARR-4821HBS-M	ARR-6021HBS-M	24" Removable Griddle Plate	ARR-GP24-M	ARR-GP24-M
Leg Caps (Set of 3)	ARR-3LC-M	ARR-3LC-M	Wok ring	ARR-WOK-M	ARR-WOK-M
12" Grill Cover	ARR-GRCOV12-M	ARR-GRCOV12-M			

**N**= Natural Gas      Must provide **N** or **L** after model for type of gas needed.

**L** = LP Gas      Example: AROFG-30**L**, represents unit to be built for LP gas.

Must specify elevation if over 1,000 ft. when ordering.



# TITAN SERIES GAS STEP-UP RANGES



24"



30"



36"

## FEATURES

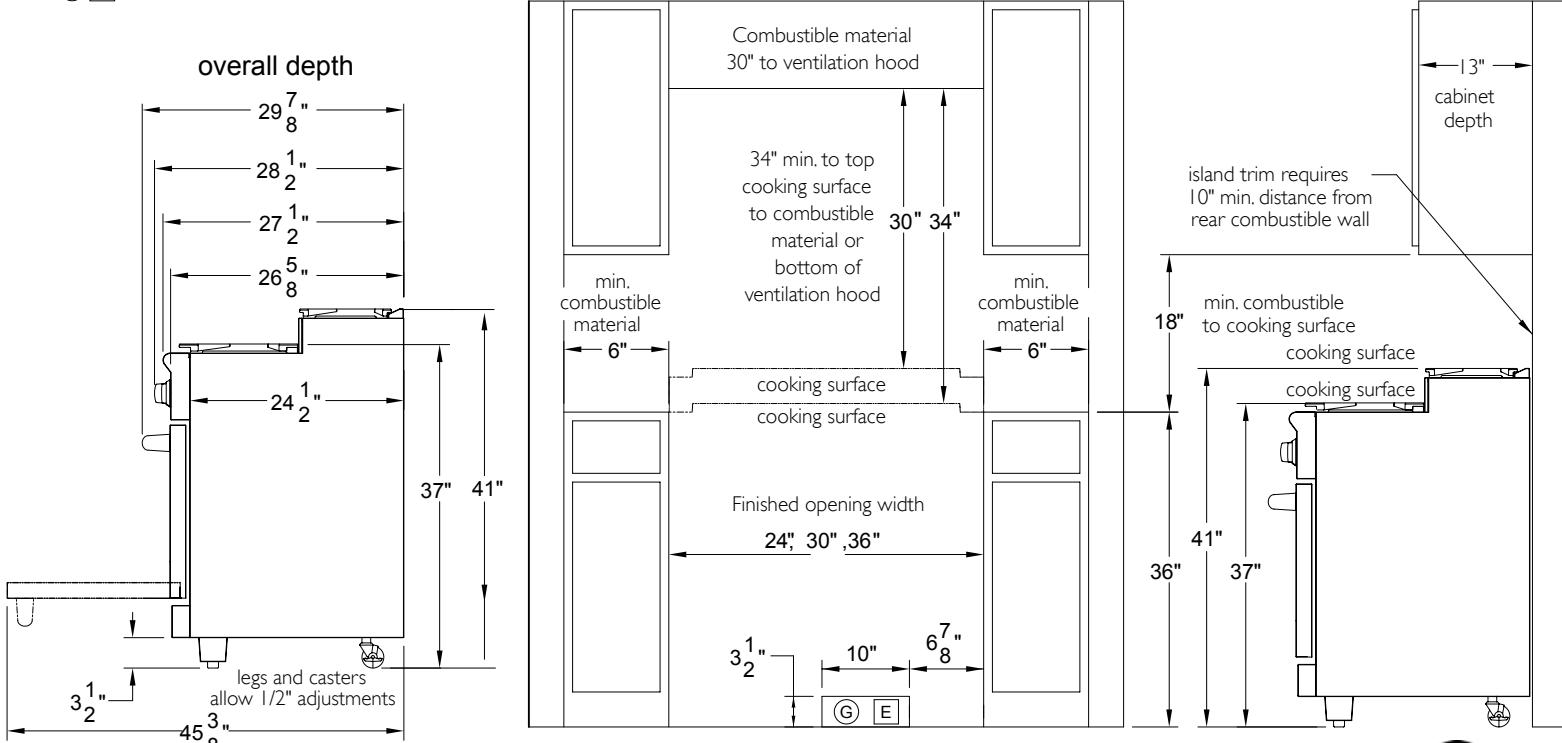
- 3 sizes of burners to serve your everyday needs:  
17,000 BTU (lg), 13,000 BTU (med), 9,000 BTU (sm)
- Step-up range provides 2 unequal levels of cooking surface
- Elevated rear burners provide easy access to sauté pans, & allow larger pots to be used consecutively
- Home chef can orchestrate multiple entrees, sauces, mirepoix and/or mise en place.
- 3 Expansive front grates, able to accommodate 16" diameter sauté pans or stock pots
- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy cleanup
- Sealed burners create simmer temperatures at minimum setting
- Variable infinite flame settings for all sealed top burners
- Fail-safe system ensures re-ignition in the event the flame goes out even on the lowest burner setting
- Sealed Single Piece tooled stainless steel cook tops can hold more than a gallon of spills
- Analog controls provide easy, push and turn operation ensuring child safety
- Blue LED lights indicate flame and oven functions provided with every knobs with chrome bezels
- Innvection® System with two convection fans optimize uniform air flow
- Multiple functions include: Standard Bake, Innvection® Convection Bake, Infrared Broil and Fan mode
- Two lights in each oven are controlled from front panel switch
- Full size commercial sheet pans fit in 30" and 36" oven
- Two chrome racks glide at 5 cooking levels on heavy chrome side supports
- Porcelanized oven interior simplifies cleaning
- Inconel® Banquet broiler burner provides rapid searing at 1,800°F
- Quick Preheat times and uniform cooking temperatures are created with a 30,000 BTU Bake Burner
- Traditional and Convection bake can be controlled to provide a range from 200°F to 500°F

## TITAN SERIES STEP-UP RANGE CUT OUT DIMENSIONS

Island or peninsula installations - 10" min. clearance from back of range to combustible surface. Island trim 0" clearance to non-combustible surface. No side wall above cooking surface.

Electrical outlet - standard 3 prong 120VAC. Allow for shut off valve at gas outlet. Island peninsula installations require a 10" minimum clearance from back of range to a combustible surface. No side wall above cooking surface.

**(G) (E)** Location of gas and electrical supply

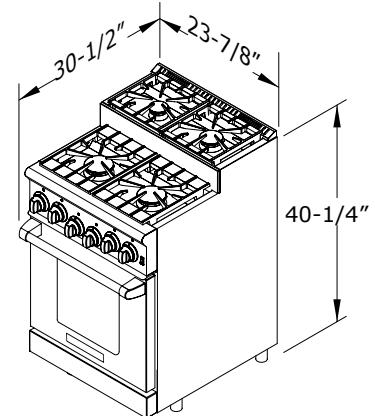


# TITAN SERIES

## GAS STEP-UP RANGES

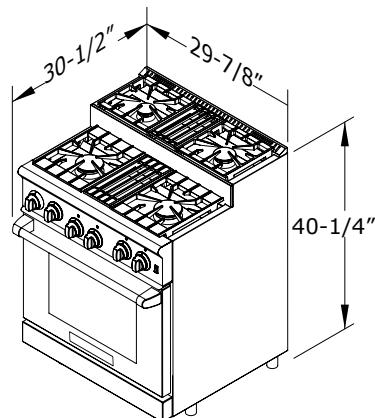
### 24" FREESTANDING STEP-UP GAS RANGE W/ SEALED BURNERS

Overall Oven Capacity	3.8 CU. FT.
Oven Dimensions	20 -1/2" W x 20 -1/2" D x 15 -1/2" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler	18,000 BTU each oven
Oven Bake Burner	30,000 BTU each oven
Total Gas Connection Rating per model #	ARR-244IS 104,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	240VAC 15 AMP 60 Hz Single Phase
Shipping Weight	340 Lbs



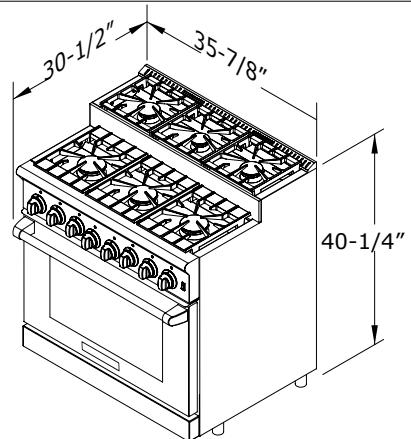
### 30" FREESTANDING STEP-UP GAS RANGE W/ SEALED BURNERS

Overall Oven Capacity	4.9 CU. FT.
Oven Dimensions	26 -1/2" W x 20-1/2" D x 15 -1/2" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler	18,000 BTU each oven
Oven Bake Burner	30,000 BTU each oven
Total Gas Connection Rating per model #	ARR-304IS 104,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	400 Lbs



### 36" FREESTANDING STEP-UP RANGE WITH SEALED BURNERS

Overall Oven Capacity	6.0 CU. FT.
Oven Dimensions	32-1/2" W x 20-1/2" D x 15-1/2" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler	18,000 BTU each oven
Oven Bake Burner	30,000 BTU each oven
Total Gas Connection Rating per model #	ARR-366IS 134,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	460 Lbs



ACCESSORIES	30"	36"	ACCESSORIES	30"	36"
Island Back (Standard)	ARR-30SIB-T	ARR-36SIB-T	12" Grill Cover	N/A	N/A
Island Back (Welded)	ARR-30IB-T	ARR-36IB-T	12" Griddle Cover	N/A	N/A
4" Stub Back	ARR-304SB-T	ARR-364SB-T	12" Removable Griddle Plate	N/A	N/A
20" High Back with Shelf	ARR-3021HBS-T	ARR-3621HBS-T	Cutting Board	N/A	N/A
Curb Base	ARR-30CB-T	ARR-36CB-T	Wok Adapter	ARR-WOK-T	ARR-WOK-T
Leg Caps (set of 2)	ARR-2LC-T	ARR-2LC-T			

**N**= Natural Gas      Must provide **N** or **L** after model for type of gas needed.

**L** = LP Gas      Example: AROFG-30**L**, represents unit to be built for LP gas.  
Must specify elevation if over 1,000 ft. when ordering.



# TITAN SERIES

## DUAL FUEL SELF CLEAN STEP-UP RANGES



30"



36"

### FEATURES

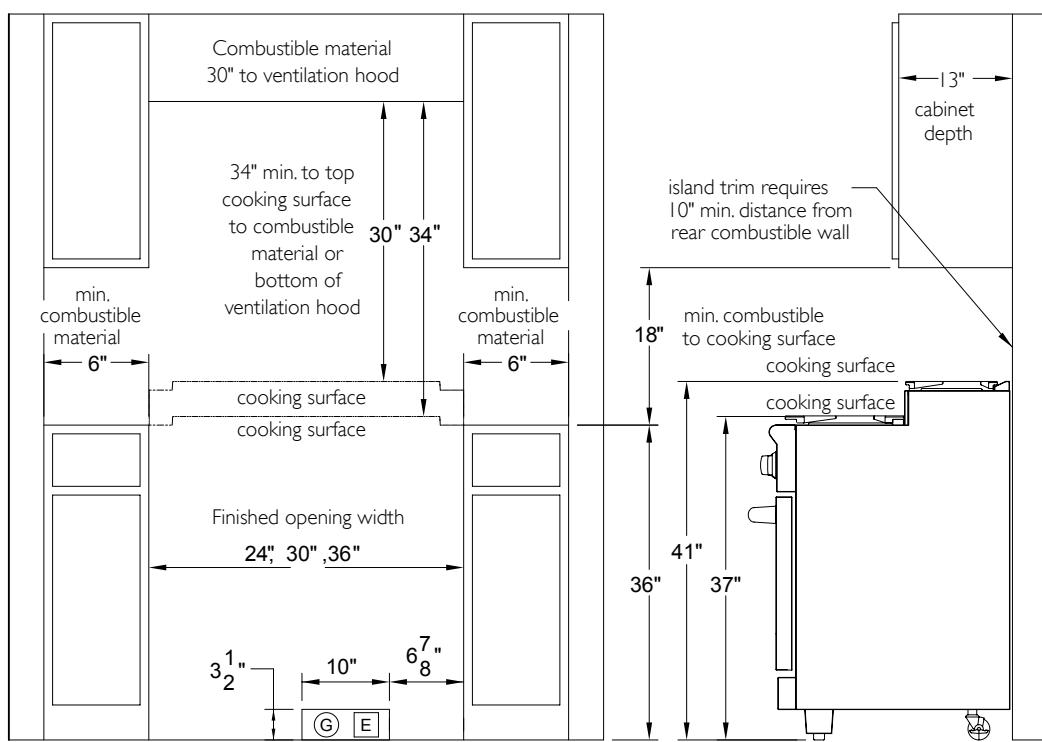
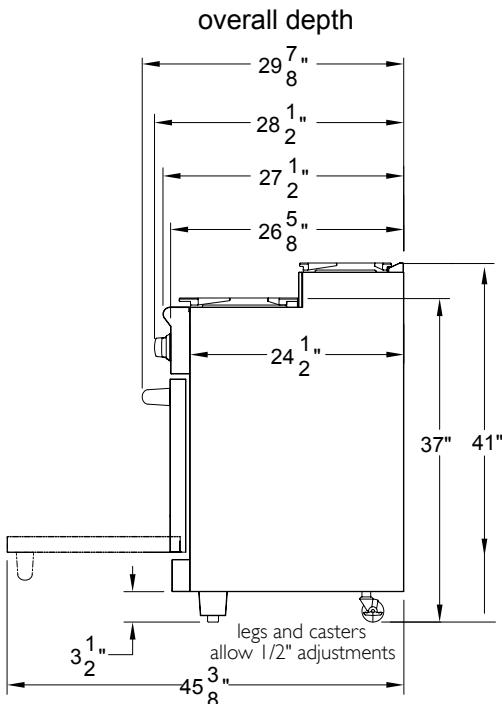
- 3 sizes of burners to serve your everyday needs:  
17,000 BTU (lg), 13,000 BTU (med), 9,000 BTU (sm)
- Step-up range provides 2 unequal levels of cooking surface
- Elevated rear burners provide easy access to sauté pans, & allow larger pots to be used consecutively
- Home chef can orchestrate multiple entrees, sauces, mirepoix and/or mise en place
- 3 Expansive front grates, able to accommodate 16" diameter sauté pans or stock pots
- Sealed burners create simmer temperatures at minimum setting
- Variable infinite flame settings for all sealed top burners
- Fail-safe system ensures re-ignition in the event the flame goes out even on the lowest burner setting
- Sealed Single Piece tooled stainless steel cook tops can hold more than a gallon of spills
- Analog controls provide easy, push and turn operation ensuring child safety
- Blue LED lights indicate flame and oven functions provided with every knob
- Heavy metal die-cast black satin knobs with chrome bezels
- Electronic keypad with blue VFD display
- Multiple functions include: Full Power modes for Standard Bake, Convection Bake, Infrared Broil, or Warm modes for Dehydrate, Crisping and Proofing

- Child lock-out function ensures safety
- Commercial grade high performance thermal insulation keeps kitchen cool
- Programmable timed self clean for effortless oven maintenance
- Two lights in each oven are controlled from front panel switch
- Full size commercial sheet pans fit in 30" and 36" oven
- Two chrome racks glide at 5 cooking levels on heavy chrome side supports
- Commercial grade high temperature porcelainized oven interior makes for simple cleaning
- 3,500 Watt Instagrill™ broiler reaches searing temperature in 3 seconds
- Straight Convection™ with a single high-speed convection fan, 2,200 Watt convection ring heater and proprietary, stainless steel air flow directors
- Infrared energy from hidden bake and broil elements shine through high transparency glass ceramic windows
- Stainless steel air flow directors provide even distribution of convection air, for uniform oven temperatures
- Traditional and Convection Bake can be controlled to a range of 150°F to 550°F

### TITAN SERIES STEP-UP RANGE CUT OUT DIMENSIONS

Island or peninsula installations - 10" min. clearance from back of range to combustible surface. Island trim 0" clearance to non-combustible surface. No side wall above cooking surface.

**(G) (E)** Location of gas and electrical supply

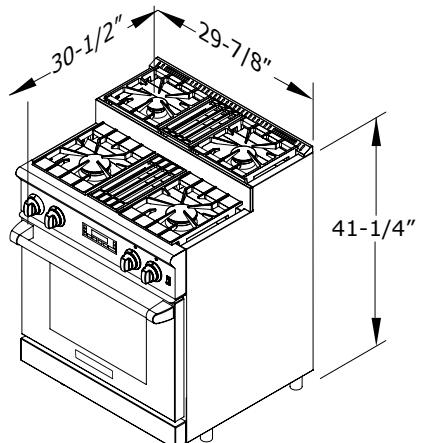


# TITAN SERIES

## DUAL FUEL SELF CLEAN STEP-UP RANGES

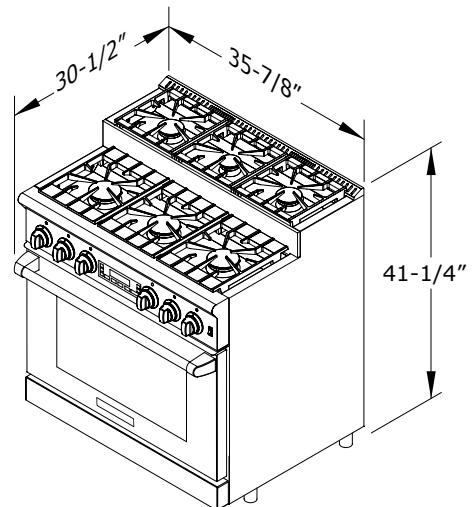
### 30" FREESTANDING STEP-UP DUAL FUEL SELF CLEANING RANGES

Overall Oven Capacity	4.7 CU. FT.
Oven Dimensions	26" W x 20 -3/4" D x 15" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler	3,500 Watts
Oven Bake Burner	3,500 Watts
Convection Ring	2,200 Watts
Total Gas Connection Rating per model #	ARR-304DFIS 56,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	240 VAC 30 AMP 60 Hz Single Phase
Shipping Weight	400 Lbs



### 36" FREESTANDING STEP-UP DUAL FUEL SELF CLEANING RANGES

Overall Oven Capacity	5.7 CU. FT.
Oven Dimensions	31 -1/2" W x 20 -3/4" D x 15" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Griddle / Grill	20,000 BTU / 15,000 BTU
Infrared Broiler	3,500 Watts
Oven Bake Burner	3,500 Watts
Convection Ring	2,200 Watts
Total Gas Connection Rating per model #	ARR-366DFIS 86,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	240 VAC 30 AMP 60 Hz Single Phase
Shipping Weight	460 Lbs



ACCESSORIES	30"	36"	ACCESSORIES	30"	36"
Island Back (Standard)	ARR-30SIB-T	ARR-36SIB-T	12" Grill Cover	N/A	ARR-GRCOV12-T
Island Back (Welded)	ARR-30IB-T	ARR-36IB-T	12" Griddle Cover	N/A	ARR-GDCOV12-S-T
4" Stub Back	ARR-304SB-T	ARR-364SB-T	12" Removable Griddle Plate	N/A	ARR-PGPI2-T
20" High Back with Shelf	ARR-3021HBS-T	ARR-3621HBS-T	Cutting Board	ARR-CUTB-12-T	ARR-CUTB-12-T
Curb Base	ARR-30CB-T	ARR-36CB-T	Wok Adapter	ARR-WOK-T	ARR-WOK-T
Leg Caps (set of 2)	ARR-2LC-T	ARR-2LC-T			

**N** = Natural Gas      Must provide **N** or **L** after model for type of gas needed.

**L** = LP Gas      Example: AROFG-30**L**, represents unit to be built for **LP** gas.

Must specify elevation if over 1,000 ft. when ordering.



## LEGACY SERIES

### 30" SINGLE DECK WALL OVENS, FRENCH DOOR OR CHEF DOOR, GAS OR ELECTRIC



30"  
FRENCH DOOR



30"  
CHEF DOOR

## FEATURES

### ALL MODELS

- Blue LED lights indicate flame and oven functions
- Heavy die cast metal black satin knobs with chrome bezels
- Innovaction® System with two convection fans optimizes cooking air flow
- Multiple functions include: Standard Bake, Innovaction® Convection bake, Infrared Broil and Fan mode
- Two lights in each oven are controlled from front panel switch
- Accommodates full size commercial sheet pan
- Two racks glide at 5 cooking levels on heavy chrome side supports
- Porcelanized oven interior simplifies cleaning
- Extra-large viewing window in oven door
- Traditional and Convection bake can be controlled to provide a range of 200°F to 500°F
- Commercial grade stainless steel construction with welded control panel
- Easy to use analog controls
- Classic Chef Door or commercial-style French Doors improve oven access
- Dependent French oven doors open 130° with the pull of one handle

### GAS MODELS

- Inconel® Banquet broiler provides rapid searing at 1,800°F using 18,000 BTUs
- Quick Preheat times and uniform cooking temperatures are created with a 30,000 BTU Bake Burner
- Lower oven of gas double models features Proofing Element Burner for bread making and low temperature dehydrating

### ELECTRIC MODELS

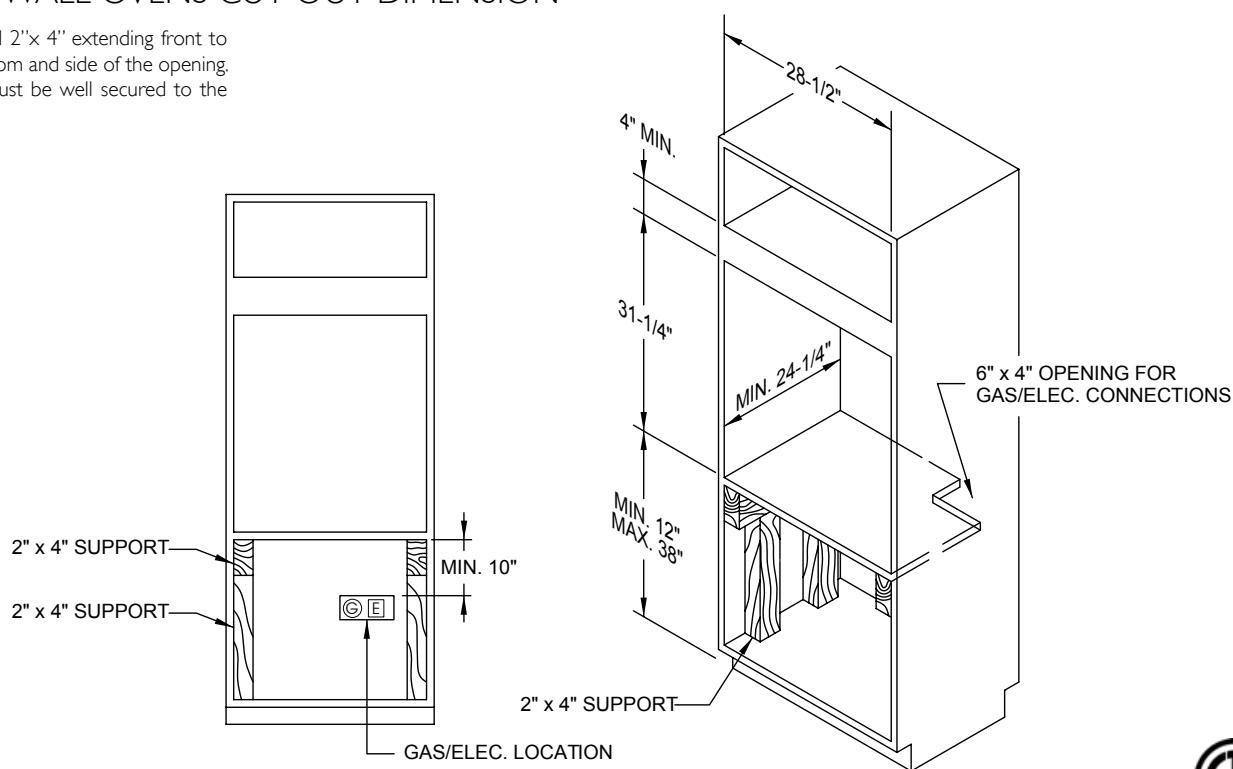
- 3,500 Watt Instagrill™ broiler reaches searing temperature in 3 seconds
- Concealed 2,200 Watt Bake Element with the IR Advantage™ reduces preheat times and creates uniform cooking temperatures

### HYBRID MODELS

- Best of both worlds - gas and electric combined.

## SINGLE DECK WALL OVENS CUT OUT DIMENSION

For oven support, install 2"x 4" extending front to back flush with the bottom and side of the opening. The supporting base must be well secured to the floor/cabinet and level.

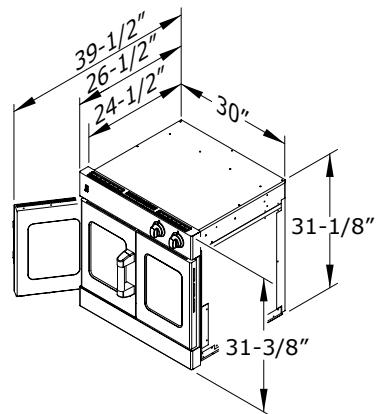


## LEGACY SERIES

### 30" SINGLE DECK WALL OVENS, FRENCH DOOR OR CHEF DOOR, GAS OR ELECTRIC

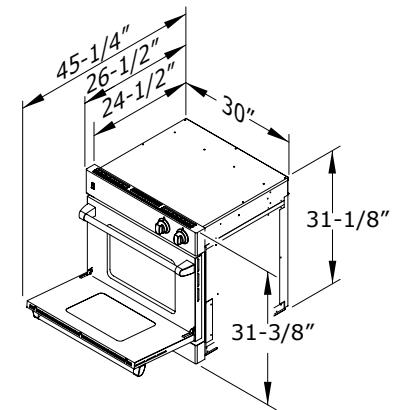
#### 30" SINGLE DECK FRENCH DOOR GAS WALL OVEN

Overall Oven Capacity	4.7 CU. FT.
Oven Dimensions	25-1/4"W x 20-3/4" D x 15-1/2" H
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating per model #	AROFG-30 - 48,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	304 Lbs



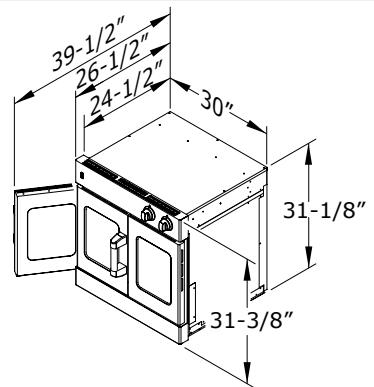
#### 30" SINGLE DECK CHEF DOOR GAS WALL OVEN

Overall Oven Capacity	4.7 CU. FT.
Oven Dimensions	25-1/4"W x 20-3/4" D x 15-1/2" H
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating per model #	AROSG-30 - 48,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	304 Lbs



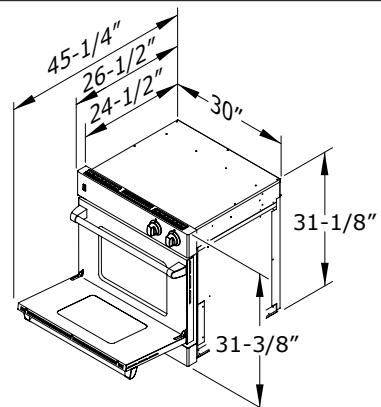
#### 30" SINGLE DECK FRENCH DOOR ELECTRIC WALL OVEN

Overall Oven Capacity	4.7 CU. FT.
Oven Dimensions	25-1/4"W x 20-3/4" D x 15-1/2" H
Infrared Broiler	3,500 Watts
Oven Bake Burner	2,200 Watts
Model Number	AROFE-30
Electrical Supply	240 VAC 20 AMP 60 Hz Single Phase
Shipping Weight	291 Lbs



#### 30" SINGLE DECK CHEF DOOR ELECTRIC WALL OVEN

Overall Oven Capacity	4.7 CU. FT.
Oven Dimensions	25-1/4"W x 20-3/4" D x 15-1/2" H
Infrared Broiler	3,500 Watts
Oven Bake Burner	2,200 Watts
Model Number	AROSE-30
Electrical Supply	240 VAC 20 AMP 60 Hz Single Phase
Shipping Weight	291 Lbs



N= Natural Gas      Must provide N or L after model for type of gas needed.  
 L = LP Gas      Example: AROFG-30L, represents unit to be built for LP gas.  
 Must specify elevation if over 1,000 ft. when ordering.

## LEGACY SERIES

### 30" DOUBLE DECK WALL OVENS - GAS OR ELECTRIC



30"

FRENCH DOOR TOP  
FRENCH DOOR BOTTOM



30"

CHEF DOOR TOP  
CHEF DOOR BOTTOM



30"

FRENCH DOOR TOP  
CHEF DOOR BOTTOM

## FEATURES

### ALL MODELS

- Blue LED lights indicate flame and oven functions
- Heavy die cast metal black satin knobs with chrome bezels
- Innovection® System with two convection fans optimizes cooking air flow
- Multiple functions include: Standard Bake, Innovection® Convection bake, Infrared Broil and Fan mode
- Two lights in each oven are controlled from front panel switch
- Accommodates full size commercial sheet pan
- Two racks glide at 5 cooking levels on heavy chrome side supports
- Porcelanized oven interior simplifies cleaning
- Extra-large viewing window in oven door
- Traditional and Convection bake can be controlled to provide a range of 200°F to 500°F
- Commercial grade stainless steel construction with welded control panel
- Easy to use analog controls
- Classic Chef Door or commercial-style French Doors improve oven access
- Dependent French oven doors open 130° with the pull of one handle

### GAS MODELS

- Inconel® Banquet broiler provides rapid searing at 1,800°F using 18,000 BTUs
- Quick Preheat times and uniform cooking temperatures are created with a 30,000 BTU Bake Burner
- Lower oven of gas double models features Proofing Element Burner for bread making and low temperature dehydrating

### ELECTRIC MODELS

- 3,500 Watt Instagrill™ broiler reaches searing temperature in 3 seconds
- Concealed 2,200 Watt Bake Element with the IR.Advantage™ reduces preheat times and creates uniform cooking temperatures

### HYBRID MODELS

- Best of both worlds - gas and electric combined.

**N**= Natural Gas

Must provide **N** or **L** after model for type of gas needed.

**L** = LP Gas

Example: AROFG-30**L**, represents unit to be built for LP gas.

Must specify elevation if over 1,000 ft. when ordering.

## LEGACY SERIES

### 30" DOUBLE DECK WALL OVENS - GAS OR ELECTRIC

<b>30" GAS FRENCH DOOR ON TOP, GAS FRENCH DOOR ON BOTTOM</b>	
Oven Capacity / Dimensions	4.7 CU. FT. each oven / 25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	18,000 BTU upper oven
Oven Bake Burner	30,000 BTU upper and lower oven
Proof Element	1,550 BTU (450 Watt) lower oven
Total Gas Connection Rating	AROFGG-230 - 78,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	608 Lbs

<b>30" ELECTRIC FRENCH DOOR ON TOP, ELECTRIC FRENCH DOOR ON BOTTOM</b>	
Oven Capacity / Dimensions	4.7 CU. FT. each oven / 25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	3,500 Watts each oven
Oven Bake Burner	2,200 Watts each oven
Model #	AROFFE-230
Electrical Supply	240 VAC 40 AMP 60 Hz Single Phase
Shipping Weight	608 Lbs

<b>30" GAS CHEF DOOR ON TOP, GAS CHEF DOOR ON BOTTOM</b>	
Oven Capacity / Dimensions	4.7 CU. FT. each oven / 25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	18,000 BTU upper oven
Oven Bake Burner	30,000 BTU upper and lower oven
Proof Element	1,550 BTU (450 Watt) lower oven
Total Gas Connection Rating	AROSSG-230 - 78,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	608 Lbs

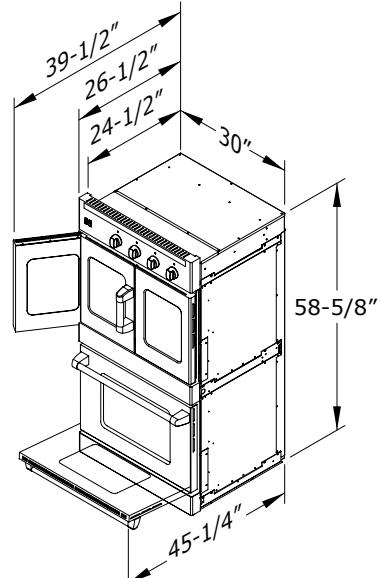
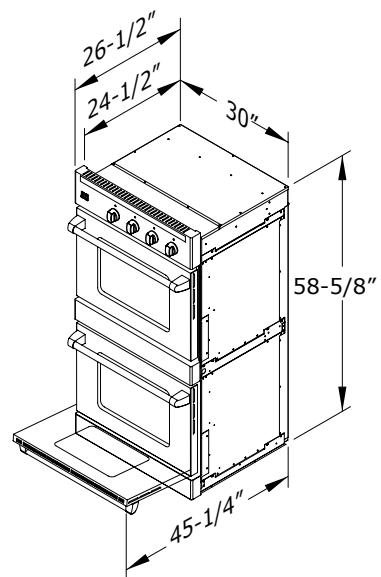
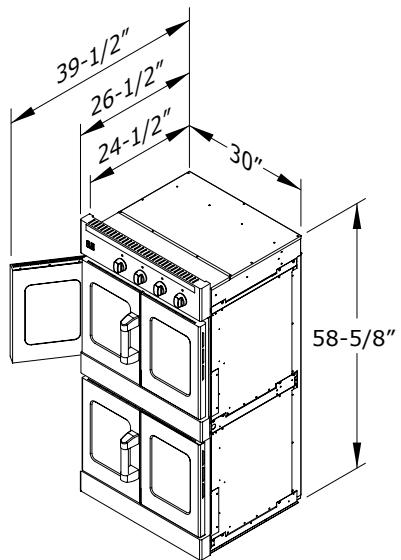
<b>30" ELECTRIC CHEF DOOR ON TOP, ELECTRIC CHEF DOOR ON BOTTOM</b>	
Oven Capacity / Dimensions	4.7 CU. FT. each oven / 25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	3,500 Watts each oven
Oven Bake Burner	2,200 Watts each oven
Model #	AROSSE-230
Electrical Supply	240 VAC 40 AMP 60 Hz Single Phase
Shipping Weight	608 Lbs

<b>30" GAS FRENCH DOOR TOP &amp; GAS CHEF DOOR BOTTOM</b>	
Oven Capacity / Dimensions	4.7 CU. FT. each oven / 25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	18,000 BTU upper oven
Oven Bake Burner	30,000 BTU upper and lower oven
Proof Element	1,550 BTU (450 Watt) lower oven
Total Gas Connection Rating	AROFSG-230 - 78,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	608 Lbs

<b>30" ELECTRIC FRENCH DOOR ON TOP &amp; ELECTRIC CHEF DOOR BOTTOM</b>	
Oven Capacity / Dimensions	4.7 CU. FT. each oven / 25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	3,500 Watts each oven
Oven Bake Burner	2,200 Watts (upper and lower)
Model #	AROFSE-230
Electrical Supply	240 VAC 40 AMP 60 Hz Single Phase
Shipping Weight	608 Lbs



## LEGACY SERIES

### 30" DOUBLE DECK HYBRID WALL OVENS - GAS & ELECTRIC



30"

FRENCH DOOR TOP  
 FRENCH DOOR BOTTOM



30"

CHEF DOOR TOP  
 CHEF DOOR BOTTOM

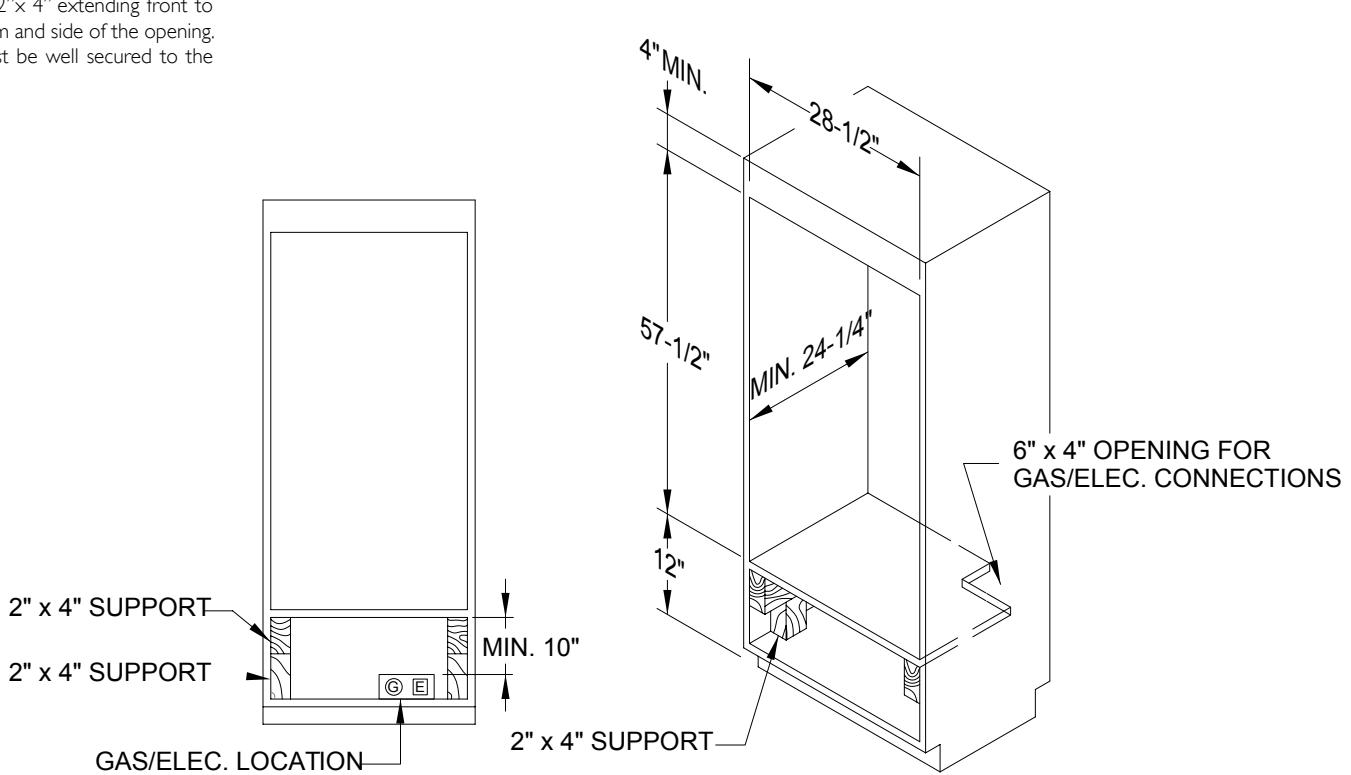


30"

FRENCH DOOR TOP  
 FRENCH DOOR BOTTOM

#### DOUBLE WALL OVEN CUTOUT DIMENSIONS

For oven support, install 2"x 4" extending front to back flush with the bottom and side of the opening. The supporting base must be well secured to the floor/cabinet and level.



**N**= Natural Gas

Must provide **N** or **L** after model for type of gas needed.

**L** = LP Gas

Example: AROFG-30**L**, represents unit to be built for LP gas.

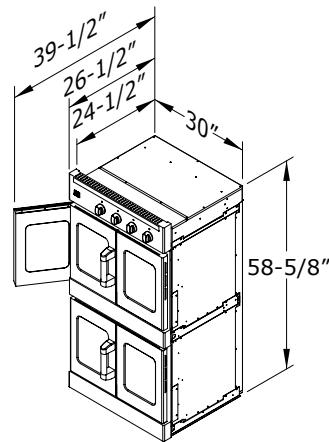
Must specify elevation if over 1,000 ft. when ordering.

## LEGACY SERIES

### 30" DOUBLE DECK HYBRID WALL OVENS - GAS & ELECTRIC

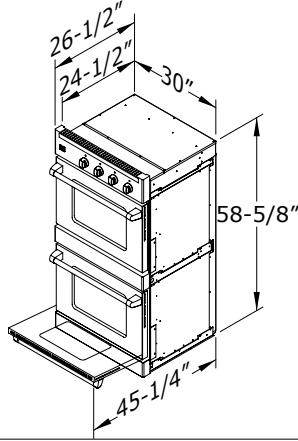
#### 30" DOUBLE DECK GAS FRENCH DOOR ON TOP, ELECTRIC FRENCH DOOR ON BOTTOM

Oven Capacity / Dimensions	4.7 CU. FT. each oven / 25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	18,000 BTU upper oven
Oven Bake Burner	30,000 BTU upper oven
Total Gas Connection Rating per model #	AROFFHGE-230 - 48,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Infrared Broiler	3,500 Watts lower oven
Oven Bake Burner	2,200 Watts lower oven
Electrical Supply	240 VAC 20 AMP 60 Hz Single Phase
Shipping Weight	608 Lbs



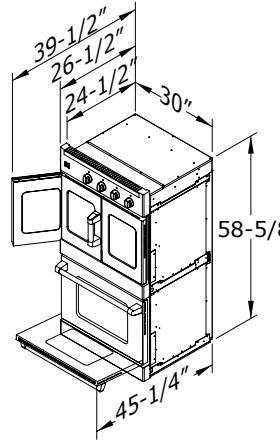
#### 30" DOUBLE DECK GAS ON CHEF DOOR TOP & ELECTRIC ON CHEF DOOR BOTTOM

Oven Capacity / Dimensions	4.7 CU. FT. each oven / 25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	18,000 BTU upper oven
Oven Bake Burner	30,000 BTU upper oven
Total Gas Connection Rating per model #	AROSSHGE-230 - 48,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Infrared Broiler	3,500 Watts lower oven
Oven Bake Burner	2,200 Watts lower oven
Electrical Supply	240 VAC 20 AMP 60 Hz Single Phase
Shipping Weight	608 Lbs



#### 30" DOUBLE DECK GAS FRENCH DOOR TOP & ELECTRIC CHEF DOOR BOTTOM

Oven Capacity / Dimensions	4.7 CU. FT. each oven / 25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	18,000 BTU upper oven
Oven Bake Burner	30,000 BTU upper oven
Total Gas Connection Rating per model #	AROFHGE-230 - 48,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Infrared Broiler	3,500 Watts lower oven
Oven Bake Burner	2,200 Watts lower oven
Electrical Supply	240 VAC 20 AMP 60 Hz Single Phase
Shipping Weight	608 Lbs



**N**= Natural Gas      Must provide **N** or **L** after model for type of gas needed.

**L** = LP Gas      Example: AROFG-30**L**, represents unit to be built for LP gas.

Must specify elevation if over 1,000 ft. when ordering.



## LEGEND SERIES SLIDE-IN COOKTOPS

## FEATURES

- 3 sizes of burners to serve your everyday needs: 17,000 BTU (lg), 13,000 BTU (med), 9,000 BTU (sm)
  - Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the cooking surface
  - Sealed burners deliver exceptional performance at every level setting and lift off to provide easy cleanup
  - Sealed burners create simmer temperatures at minimum setting
  - Variable infinite flame settings for all sealed top burners
  - Fail-safe system ensures re-ignition in the event the flame goes out even on the lowest burner setting
  - Sealed single piece tooled stainless steel cook top can hold more than a gallon of spills
  - Analog controls provide easy, push and turn operation ensuring child safety
  - Blue LED lights indicate flame and oven functions provided with every knob
  - Heavy metal die-cast black satin knobs with chrome bezels

## ACCESSORIES & OPTIONS

- Mirror chrome finish griddle plates available in flat surface & grooved surfaces
  - 1" standard fabricated Island back
  - 1" welded Island back
  - 4" Stub back
  - 20" High back with shelf
  - Removable griddle plate
  - Griddle cover
  - Grill cover
  - Wok Adapter
  - Bright red knobs
  - Burgundy knobs

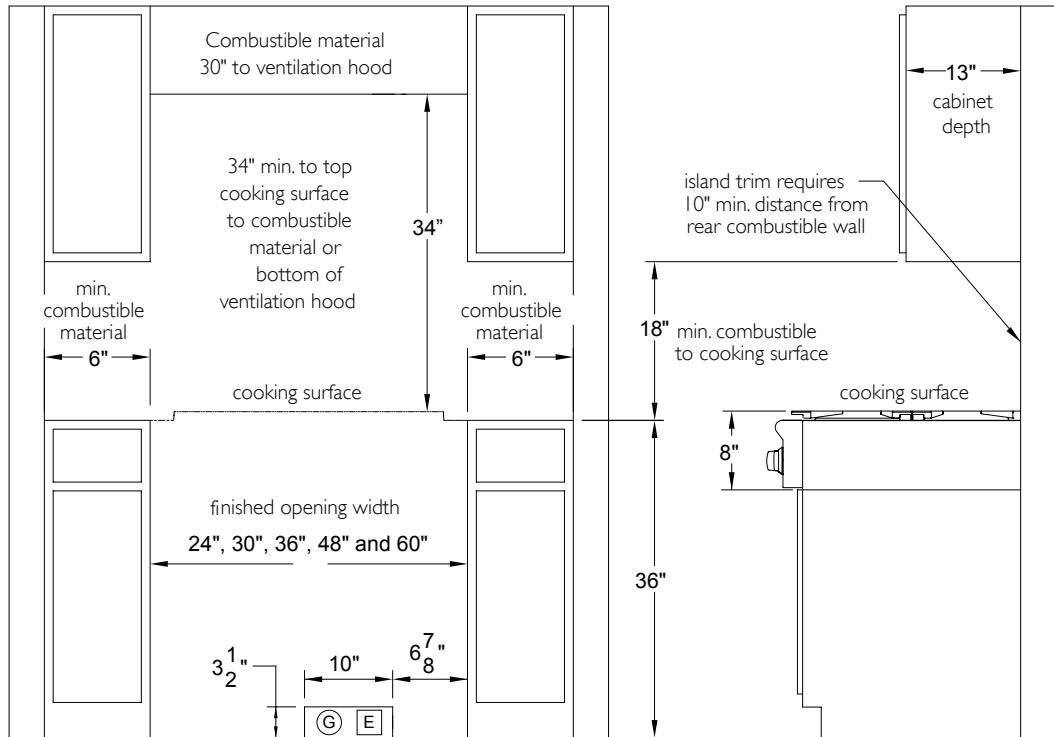
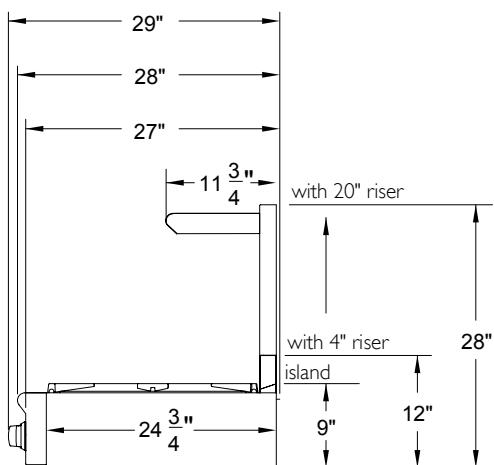
## SLIDE-IN COOKTOPS CUT-OUT DIMENSIONS

Island or peninsula installations - 10" min. clearance from back of range to combustible surface. Island trim 0" clearance to non-combustible surface. No side wall above cooking surface.

Electrical outlet - standard 3 prong 120VAC. Allow for shut off valve at gas outlet. Island peninsula installations require a 10" minimum clearance from back of range to a combustible surface. No side wall above cooking surface.

**G E** Location of gas and electrical supply

overall depth



**N**= Natural Gas      Must provide **N** or **L** after model for type of gas needed.  
**L** = LP Gas            Example: AROFG-30**L**, represents unit to be built for LP gas.  
Must specify elevation if over 1,000 ft. when ordering.

**LEGEND SERIES**  
**SLIDE-IN COOKTOPS**



24"



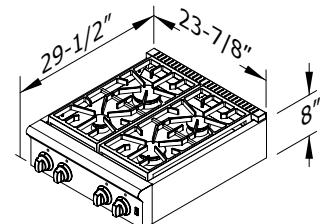
30"



36"

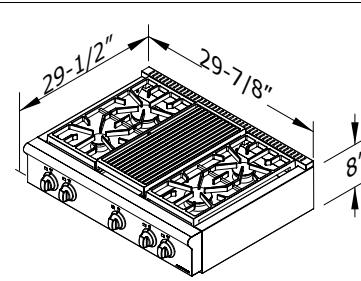
**24" SLIDE IN 4 BURNER COOKTOP**

Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Total Gas Connection Rating per model #	ARSCT-244 56,000 BTU 4 burners
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	80 Lbs



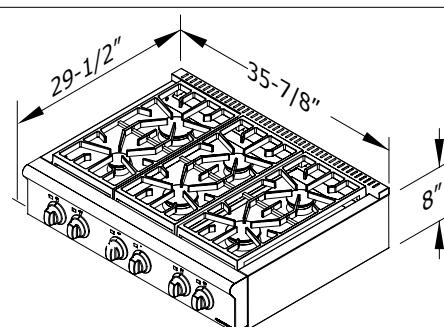
**30" SLIDE IN 4 BURNER COOKTOP**

Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Total Gas Connection Rating per model #	ARSCT-304 56,000 BTU 4 burners
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	99.5 Lbs



**36" SLIDE IN COOKTOPS**

Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Total Gas Connection Rating per model #	ARSCT-366 86,000 BTU 6 burners ARSCT-364GD 76,000 BTU 4 burners and griddle ARSCT-364GR 74,000 BTU 4 burners and grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	121.5 Lbs



ACCESSORIES	24"	30"	36"	48"	60"
Island Back (Standard)	ARR-24SIB-L	ARR-30SIB-L	ARR-36SIB-L	ARR-48SIB-L	ARR-60SIB-L
Island Back (Welded)	ARR-24IB-L	ARR-30IB-L	ARR-36IB-L	ARR-48IB-L	ARR-60IB-L
4" Stub Back	ARR-244SB-L	ARR-304SB-L	ARR-364SB-L	ARR-484SB-L	ARR-604SB-L
20" High Back with Shelf	ARR-2421HBS-L	ARR-3021HBS-L	ARR-3621HBS-L	ARR-4821HBS-L	ARR-6021HBS
12" Grill Cover	N/A	N/A	ARR-GRCOV12-L	ARR-GRCOV12-L	ARR-GRCOV12-L
12" Griddle Cover	N/A	N/A	ARR-GDCOV12-S-L	ARR-GDCOV12-S-L	ARR-GDCOV12-S-L
24" Griddle Cover	N/A	N/A	N/A	ARR-GDCOV24-S-L	ARR-GDCOV24-S-L
12" Removable Griddle Plate	N/A	N/A	ARR-PGP12-L	ARR-PGP12-L	ARR-PGP12-L
24" Removable Griddle Plate	N/A	N/A	ARR-PGP24-L	ARR-PGP24-L	ARR-PGP24-L
Cutting Board	ARR-CUTB-12-L	ARR-CUTB-12-L	ARR-CUTB-12-L	ARR-CUTB-12-L	ARR-CUTB-12-L
Wok Adapter	ARR-WOK-L	ARR-WOK-L	ARR-WOK-L	ARR-WOK-L	ARR-WOK-L

**N**= Natural Gas      Must provide **N** or **L** after model for type of gas needed.  
**L** = LP Gas      Example: AROFG-30**L**, represents unit to be built for LP gas.  
 Must specify elevation if over 1,000 ft. when ordering.



# LEGEND SERIES

## SLIDE-IN COOKTOPS



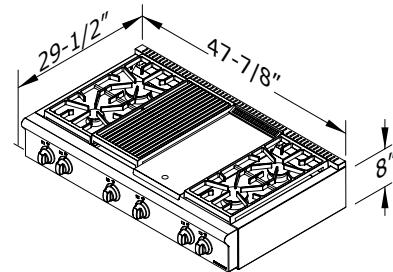
48"



60"

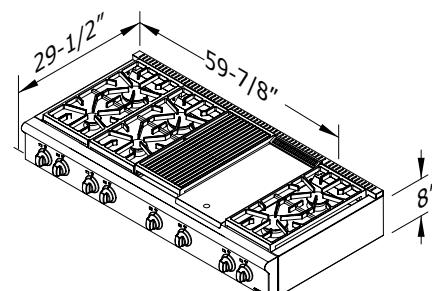
### 48" SLIDE-IN COOKTOPS

Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)		
Grill Burner Rating	18,000 BTU		
Total Gas Connection Rating per model #	ARSCT-486GD	106,000 BTU	6 burners and griddle
	ARSCT-486GR	104,000 BTU	6 burners and grill
	ARSCT-484GDGR	94,000 BTU	4 burners, grill and griddle
	ARSCT-4842GD	96,000 BTU	4 burners and double griddle
	ARSCT-484X2GR	92,000 BTU	4 burners and double grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane		
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase		
Shipping Weight	170.5 Lbs		



### 60" SLIDE-IN COOKTOPS

Surface Burner Rating	9,000 BTU (sm), 13,000 BTU (md), 17,000 BTU (lg)		
Total Gas Connection Rating per model #	ARSCT-6062GD	126,000 BTU	6 burners and double griddle
	ARSCT-606X2GR	122,000 BTU	6 burners and double grill
	ARSCT-606GDGR	124,000 BTU	6 burners, griddle and grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane		
Gas Requirements	120VAC 15 AMP 60 Hz Single Phase		
Shipping Weight	212.5 Lbs		



ACCESSORIES	24"	30"	36"	48"	60"
Island Back (Standard)	ARR-24SIB-L	ARR-30SIB-L	ARR-36SIB-L	ARR-48SIB-L	ARR-60SIB-L
Island Back (Welded)	ARR-24IB-L	ARR-30IB-L	ARR-36IB-L	ARR-48IB-L	ARR-60IB-L
4" Stub Back	ARR-244SB-L	ARR-304SB-L	ARR-364SB-L	ARR-484SB-L	ARR-604SB-L
20" High Back with Shelf	ARR-2421HBS-L	ARR-3021HBS-L	ARR-3621HBS-L	ARR-4821HBS-L	ARR-6021HBS
12" Grill Cover	N/A	N/A	ARR-GRCOV12-L	ARR-GRCOV12-L	ARR-GRCOV12-L
12" Griddle Cover	N/A	N/A	ARR-GDCOV12-S-L	ARR-GDCOV12-S-L	ARR-GDCOV12-S-L
24" Griddle Cover	N/A	N/A	N/A	ARR-GDCOV24-S-L	ARR-GDCOV24-S-L
12" Removable Griddle Plate	N/A	N/A	ARR-PGP12-L	ARR-PGP12-L	ARR-PGP12-L
24" Removable Griddle Plate	N/A	N/A	ARR-PGP24-L	ARR-PGP24-L	ARR-PGP24-L
Cutting Board	ARR-CUTB-12-L	ARR-CUTB-12-L	ARR-CUTB-12-L	ARR-CUTB-12-L	ARR-CUTB-12-L
Wok Adapter	ARR-WOK-L	ARR-WOK-L	ARR-WOK-L	ARR-WOK-L	ARR-WOK-L

**N**= Natural Gas      Must provide **N** or **L** after model for type of gas needed.  
**L** = LP Gas      Example: AROFG-30L, represents unit to be built for LP gas.

Must specify elevation if over 1,000 ft. when ordering.

## LEGEND SERIES SLIDE-IN STEP-UP COOKTOPS



24''



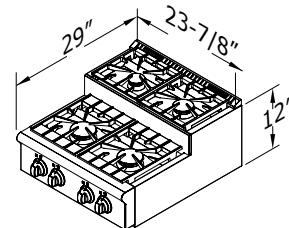
30''



36'

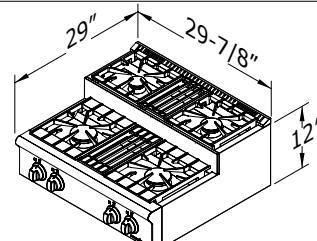
## 24" SLIDE-IN STEP-UP 4 BURNER COOKTOP

Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Total Gas Connection Rating	ARSCT-244SU 56,000 BTU 4 burners
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	87 Lbs



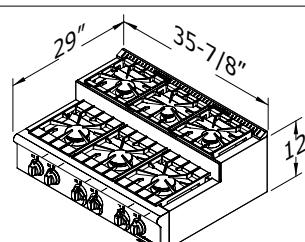
## 30" SLIDE-IN STEP-UP 4 BURNER COOKTOP

Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Total Gas Connection Rating	ARSCT-304SU 56,000 BTU 4 burners
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	107 Lbs



#### **36" SLIDE-IN STEP-UP 6 BURNER COOKTOP**

Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Total Gas Connection Rating	ARSCT-366SU 86,000 BTU 6 burners
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	131 Lbs

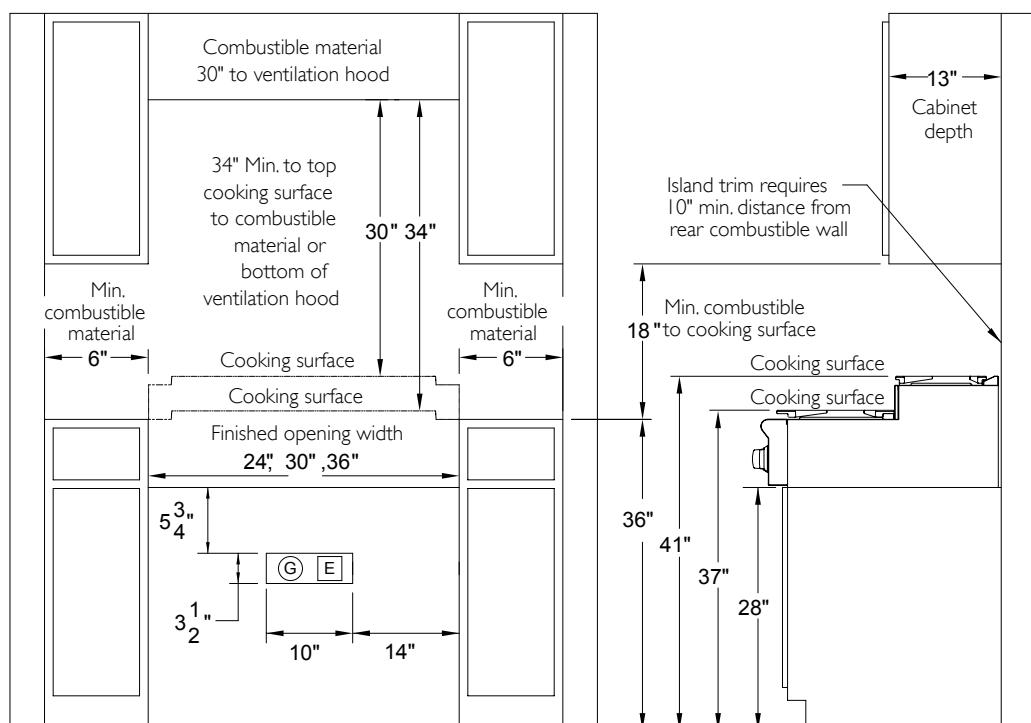
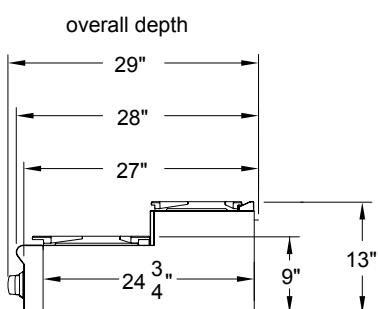


#### **SLIDE-IN STEP-UP COOKTOPS CUT-OUT DIMENSIONS**

Island or peninsula installations - 10" min. clearance from back of range to combustible surface. Island trim 0" clearance to non-combustible surface. No side wall above cooking surface.

Electrical outlet - standard 3 prong 120VAC.  
Allow for shut off valve at gas outlet. Island peninsula installations require a 10" minimum clearance from back of range to a combustible surface. No side wall above cooking surface.

#### E Location of gas and electrical supply



Natural Gas

Must provide **N** or **I** after model for type of gas needed

N = Natural  
I = IP Gas

Must provide **N** or **L** after model for type of gas needed.  
Example: AROEG-30L represents unit to be built for LP gas.

Must specify elevation if over 1,000 ft. when ordering.



# VILLA SERIES

## WARMING DRAWERS



27"



30"



36"

### FEATURES

- Electronic controls hidden behind the front panel are kitchen-design friendly
- One-touch controls presets, adjustable drawer temperatures and on-times
- Easy-to-read digital display of time and temperature simplifies programming
- Automatic shut-off at end of cycle helps save energy
- Adjust, Add and Remove function keys make memory programming easy
- Sabbath mode for up to 84 hours of hands-free operation
- Four radiant heaters take the drawer from 70°F to 140°F in 4 minutes and to 190°F in 9 minutes
- Two convection fans hold the drawer at a uniform temperature to +/- 1°F accuracy

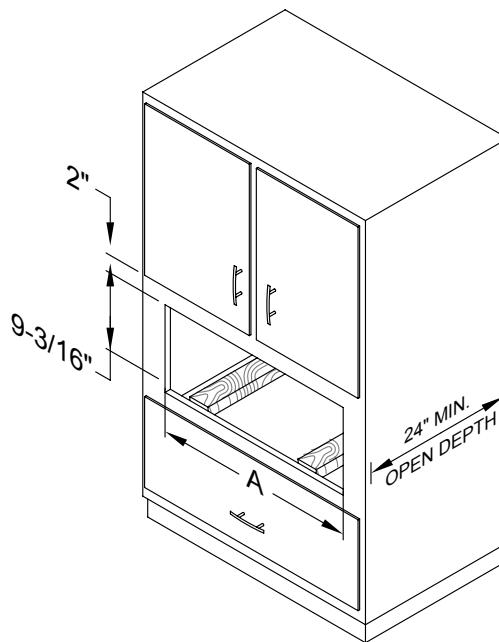
- Drawer capacity is truly proportional to product width - larger models have a larger drawer (30" and 36" only)
- Best quality Triple-Play cabinet slides keeps the drawer from wobbling
- Low sides on drawer make loading and unloading easy - and clean-up a snap

### SPECIFICATIONS

- Computer control of time and temperature
- Standard kitchen cabinets widths
- Three-slides on the drawer for increased stability
- Timed, Continuous and Sabbath modes
- Four infrared heaters, two convection fans standard in all models
- Design protected under U.S. Patent 7,166,821

### WARMING DRAWER CUT OUT DIMENSIONS

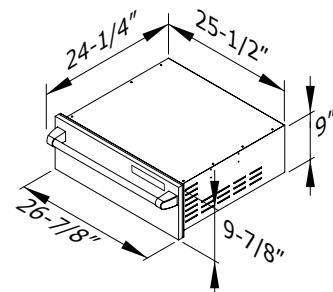
WD WIDTH	"A" DIMENSION
26-7/8"	25-5/8"
29-7/8"	28-5/8"
35-7/8"	34-5/8"



**VILLA SERIES**  
**WARMING DRAWERS**

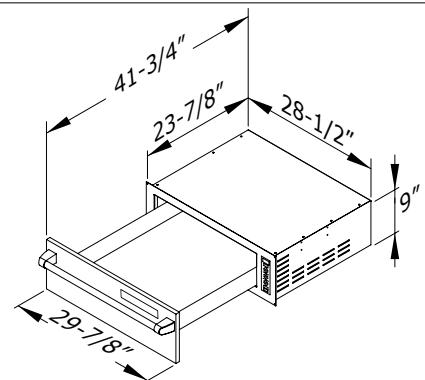
**27" WARMING DRAWER**

Overall Drawer Capacity	1.4 CU. FT.
Drawer Dimensions	19 -1/2"W x 6" D x 20 -1/2" H
Heating Element	ARR-27WD - 800 watts
Convection Fans	2
Temperature Range	80° F to 195° F
Operating Modes	Timed, Continuous, Sabbath
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	75 Lbs



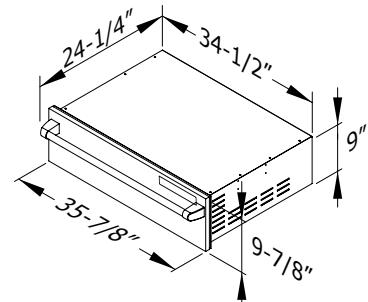
**30" WARMING DRAWER**

Overall Drawer Capacity	1.6 CU. FT.
Drawer Dimensions	22 -1/2"W x 6" D x 20 -1/2" H
Heating Element	ARR-30WD - 800 watts
Convection Fans	2
Temperature Range	80° F to 195° F
Operating Modes	Timed, Continuous, Sabbath
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	75 Lbs



**36" WARMING DRAWER**

Overall Drawer Capacity	2.0 CU. FT.
Drawer Dimensions	28 -1/2"W x 6" D x 20 -1/2" H
Heating Element	ARR-36WD - 800 watts
Convection Fans	2
Temperature Range	80° F to 195° F
Heating Modes	Timed, Continuous, Sabbath
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	75 Lbs





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