

AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

HERITAGE CLASSIC SERIES

24" All Gas Range with Sealed Burners



ARR-244

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

Shown in stainless steel, to customize the color, go to www.americanrange.com



DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA

24" RESIDENTIAL GAS RANGE

RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy cleanup
- 3 sizes of burners to serve your everyday needs: 17,000 BTU (lg), 13,000 BTU (med), 9,000 BTU (sm)
- 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
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Sealed Single Piece tooled stainless steel cook top can hold more than a gallon of spills
- Controls provide easy, push and turn operation ensuring child safety
- Blue LED light indicates flame and oven functions provided with every knob
- Heavy metal die-cast black satin knobs with chrome bezels

OVEN FEATURES

- Multiple functions include: Standard Bake, Convection Bake, Infrared Broil and Fan mode
- Innovation® System with convection fan optimizes uniform air flow
- Two chrome racks glide at 6 cooking levels on heavy chrome side supports
- Front panel switch controls oven lighting for optimal visibility

ACCESSORIES & OPTIONS

Island Back (standard) ARR-24SIB-H	20" High Back w/ Shelf ARR-24IHBS-H	12" Cutting Board ARR-CUTB-12-H	Wok Adapter ARR-WOK-H
Island Back (welded) ARR-24IB-H	S/S Curb Base ARR-24CB-H	12" Griddle Plate ARR-PG12-H	
4" Stub Back ARR-244SB-H	S/S Leg Caps (2) ARR-24LC-H	Porcelainized Broiler Pan R31005	

CONVECTION OVEN TECHNOLOGY

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

The American Range convection oven technology features a convection system with louvered side panels to enhance uniform heat distribution throughout the oven cavity.

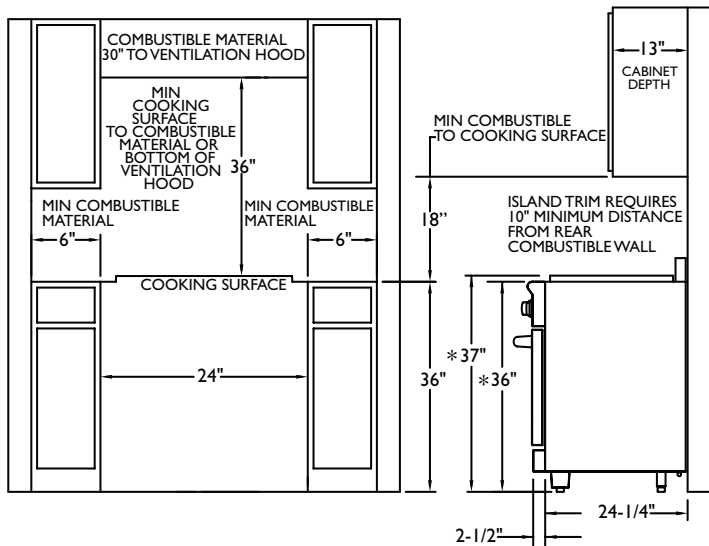
The strategic placement of the convection fans ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.



TECHNICAL SPECIFICATIONS

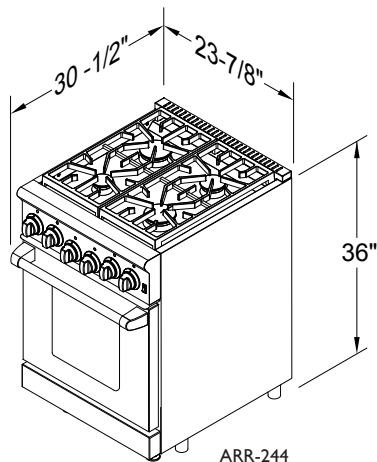
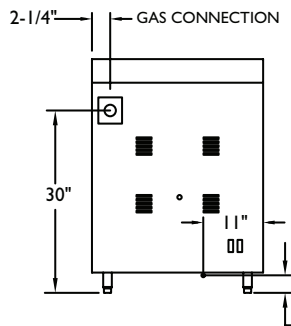
Overall Oven Capacity	3.8 CU. FT.
Oven Dimensions	20-1/2" W x 20-1/2" D x 15-1/2" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating	ARR-244 86,000 BTU 4 burners
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	340 Lbs

N = Natural gas Must ship from factory with proper gas type. **L** = LP Gas Must provide **N** or **L** after model number for type of gas needed. **Example: ARR244-L** Must specify elevation if over 1000 ft. when ordering.



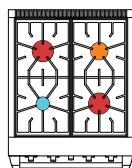
* ADJUSTABLE + 1-1/4" ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE ISLAND TRIM IS 0". CLEARANCE TO NON COMBUSTIBLE SURFACE NO SIDE WALL ABOVE COOKING SURFACE.

A MANUAL GAS SHUT-OFF VALVE MUST BE INSTALLED EXTERNAL TO THE APPLIANCE, IN A LOCATION ACCESSIBLE FROM THE FRONT, FOR THE PURPOSE OF SHUTTING OFF THE GAS SUPPLY. THE SUPPLY LINE MUST NOT INTERFERE WITH THE BACK OF THE UNIT.



BURNER CONFIGURATIONS

- 17,000 BTU (lg)
- 13,000 BTU (md)
- 9,000 BTU (sm)



ARR-244

AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

HERITAGE CLASSIC SERIES

30" All Gas Range with Sealed Burners



ARR-304

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

Shown in stainless steel, to customize the color, go to www.americanrange.com



DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA

30" RESIDENTIAL GAS RANGE

RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy cleanup
- 3 sizes of burners to serve your everyday needs: 17,000 BTU (lg), 13,000 BTU (med), 9,000 BTU (sm)
- 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
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Sealed Single Piece tooled stainless steel cook top can hold more than a gallon of spills
- Controls provide easy, push and turn operation ensuring child safety
- Blue LED light indicates flame and oven functions provided with every knob
- Heavy metal die-cast black satin knobs with chrome bezels
- Background required, must order separately (not included)**

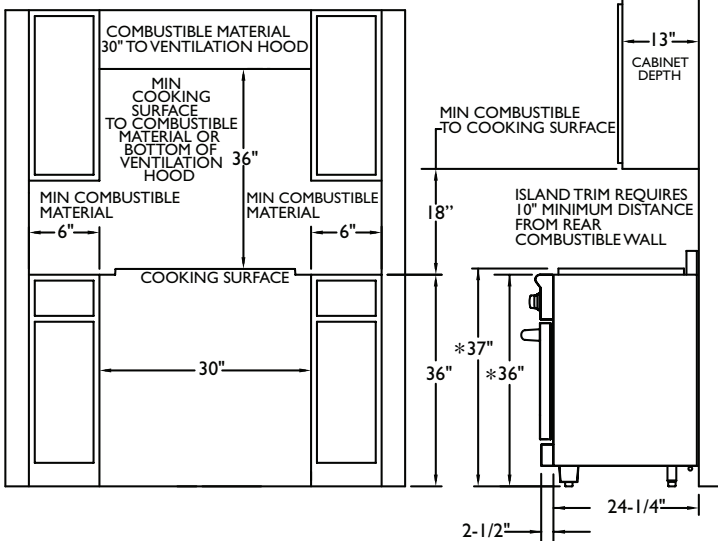
OVEN FEATURES

- Multiple functions include: Standard Bake, Innovention® Convection Bake, Infrared Broil and Fan mode
- Innovention® System with convection fan optimizes uniform air flow
- Two chrome racks glide at 6 cooking levels on heavy chrome side supports
- Two lights in each oven are controlled from the front panel switch
- Accessories fit full size commercial sheet pan

ACCESSORIES & OPTIONS

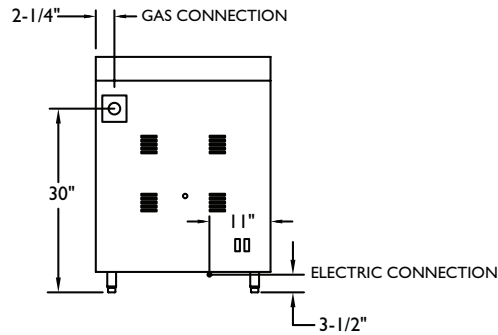
Island Back (standard) ARR-30SIB-H	20" High Back w/ Shelf ARR-3021HBS-H	12" Cutting Board ARR-CUTB-12-H	Wok Adapter ARR-WOK-H
Island Back (welded) ARR-30IB-H	S/S Curb Base ARR-30CB-H	12" Griddle Plate ARR-PGPI2-H	
4" Stub Back ARR-304SB-H	S/S Leg Caps (2) ARR-2LC-H	Porcelainized Broiler Pan R31005	

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



*ADJUSTABLE + 1-1/4"
ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE
ISLAND TRIM IS 0". CLEARANCE TO NON COMBUSTIBLE SURFACE NO SIDE WALL ABOVE COOKING SURFACE.

A MANUAL GAS SHUT-OFF VALVE MUST BE INSTALLED EXTERNAL TO THE APPLIANCE, IN A LOCATION ACCESSIBLE FROM THE FRONT, FOR THE PURPOSE OF SHUTTING OFF THE GAS SUPPLY. THE SUPPLY LINE MUST NOT INTERFERE WITH THE BACK OF THE UNIT.



INNOVECTION® CONVECTION OVEN TECHNOLOGY

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

The American Range Innovention® convection oven technology features dual convection system with louvered side panels to enhance uniform heat distribution throughout the large oven cavity.

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

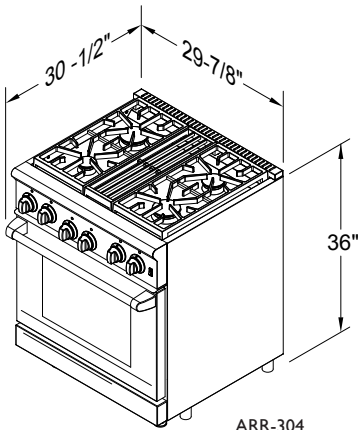


INNOVECTION® CONVECTION OVEN IS GREEN TECHNOLOGY

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

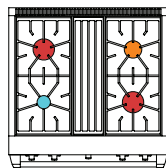
TECHNICAL SPECIFICATIONS

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	ARR-304 86,000 BTU 4 burners
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	407 Lbs



BURNER CONFIGURATIONS

- 17,000 BTU (lg)
- 13,000 BTU (md)
- 9,000 BTU (sm)



ARR-304

AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

HERITAGE CLASSIC SERIES

36" All Gas Range with Sealed Burners



ARR-366

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

Shown in stainless steel, to customize the color, go to www.americanrange.com



DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA

36" RESIDENTIAL GAS RANGE

RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy cleanup
- 3 sizes of burners to serve your everyday needs: 17,000 BTU (lg), 13,000 BTU (md), 9,000 BTU (sm)
- 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
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Sealed Single Piece toolled porcelainized cook top can hold more than a gallon of spills
- Controls provide easy, push and turn operation ensuring child safety
- Blue LED light indicate flame and oven functions provided with every knob
- Heavy metal die-cast black satin knobs with chrome bezels

OVEN FEATURES

- Multiple functions include: Standard Bake, Innovention® Convection Bake, Infrared Broil and Fan mode
- Innovention® System with convection fan optimizes uniform air flow
- Two chrome racks glide at 6 (including base) cooking levels on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Two lights in each oven are controlled from the front panel switch

INNOVENTION® CONVECTION OVEN TECHNOLOGY

Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range Innovention® convection oven technology features dual convection system with louvered side panels to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the dual Innovention® convection fans ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.



INNOVENTION® CONVECTION OVEN IS GREEN TECHNOLOGY

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

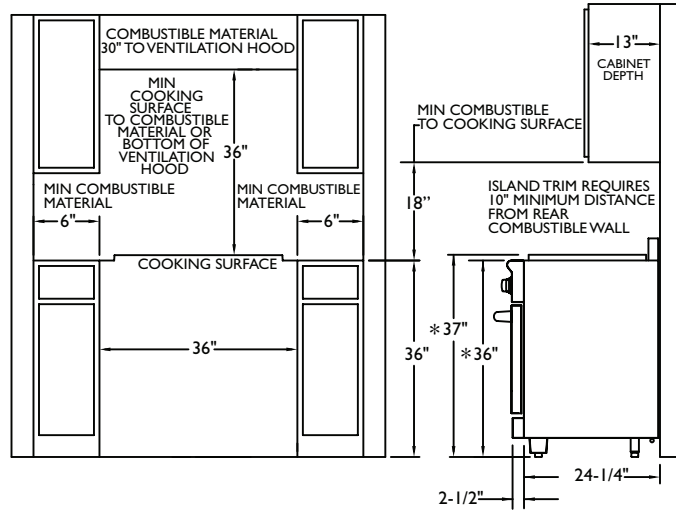
TECHNICAL SPECIFICATIONS

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
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating per model#	ARR-366 116,000 BTU 6 burners ARR-364GD 106,000 BTU 4 burners and griddle ARR-364GR 104,000 BTU 4 burners and grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	440 Lbs

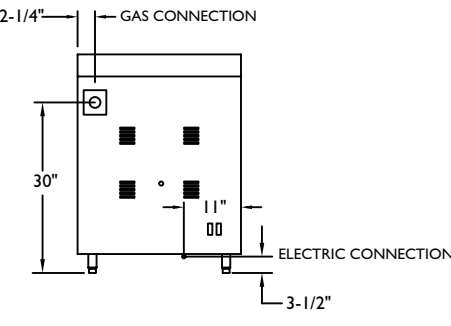
ACCESSORIES & OPTIONS

Island back (standard)	ARR-36SIB-H	S/S Leg Caps (2)	ARR-2LC-H	24" Griddle Plate	ARR-PGP24-H
Island back (welded)	ARR-36IB-H	12" Cutting Board	ARR-CUTB-12-H	11" Chrome Flat Griddle Plate	MC11-FS-H
4" Stub Back	ARR-364SB-H	12" Griddle Cover	ARR-GDSCOV12-S-H	11" Chrome Grooved Griddle Plate	MC11-GG-H
20" High back w/ Shelf	ARR-3621HBS-H	12" Grill Cover	ARR-GRCOV12-H	Porcelainized Broiler Pan	R31005
S/S Curb base	ARR-36CB-H	12" Griddle Plate	ARR-PGP12-H	Wok Adapter	ARR-WOK-H

N=Natural gas Must ship from factory with proper gas type. **L**=LP Gas Must provide **N** or **L** after model number for type of gas needed. **Example: ARR-366-L** Must specify elevation if over 1000 ft. when ordering.

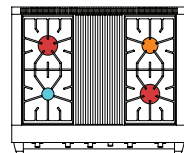


*ADJUSTABLE + 1-1/4"
ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE
ISLAND TRIM IS 0". CLEARANCE TO NON COMBUSTIBLE SURFACE NO SIDE WALL ABOVE COOKING SURFACE.
FRONT ACCESS.
A MANUAL GAS SHUT-OFF VALVE MUST BE INSTALLED EXTERNAL TO THE APPLIANCE, IN A LOCATION ACCESSIBLE FROM THE FRONT, FOR THE PURPOSE OF SHUTTING OFF THE GAS SUPPLY. THE SUPPLY LINE MUST NOT INTERFERE WITH THE BACK OF THE UNIT.

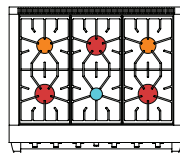


BURNER CONFIGURATIONS

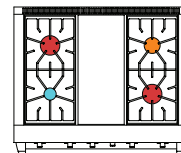
- 17,000 BTU (lg)
- 13,000 BTU (md)
- 9,000 BTU (sm)



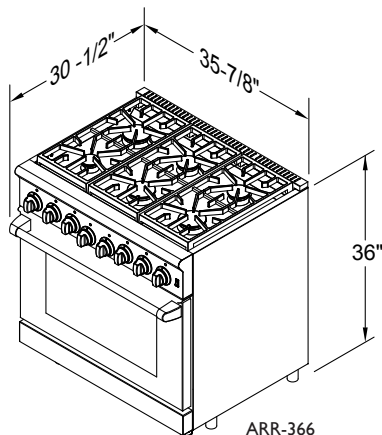
ARR-364GR



ARR-366



ARR-364GD



ARR-366



PROFESSIONAL QUALITY COOKING EQUIPMENT

HERITAGE CLASSIC SERIES

48" All Gas Range with Sealed Burners



ARR-4842GD

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

Shown in stainless steel, to customize the color, go to www.americanrange.com



DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA

48" RESIDENTIAL GAS RANGE

RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy cleanup
- 3 sizes of burners to serve your everyday needs: 17,000 BTU (lg), 13,000 BTU (med), 9,000 BTU (sm)
- 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
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Sealed Single Piece tooled stainless steel cook top can hold more than a gallon of spills
- Controls provide easy, push and turn operation ensuring child safety
- Blue LED light indicates flame and oven functions provided with every knob
- Heavy metal die-cast black satin knobs with chrome bezels

OVEN FEATURES

- Multiple functions include: Standard Bake, Innovection® Convection Bake, Infrared Broil and Fan mode
- Innovection® System with convection fan optimizes uniform air flow
- Two chrome racks glide at 6 cooking levels on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Two lights in each oven are controlled from the front panel switch

INNOVECTION® CONVECTION OVEN TECHNOLOGY

Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range Innovection® convection oven technology features dual convection system with louvered side panels to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the dual Innovection® convection fans ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.



INNOVECTION® CONVECTION OVEN IS GREEN TECHNOLOGY

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

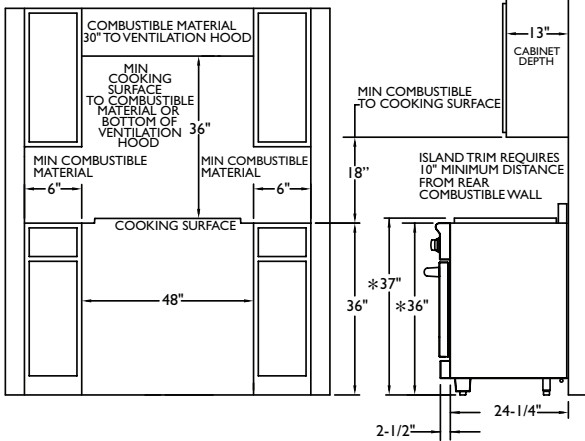
TECHNICAL SPECIFICATIONS

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	166,000 BTU	6 burners & griddle
	ARR-486GR	164,000 BTU	6 burners & grill
	ARR-484GDGR	154,000 BTU	4 burners, griddle & grill
	ARR-4842GD	156,000 BTU	4 burners double griddle
	ARR-484X2GR	152,000 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		

ACCESSORIES AND OPTIONS

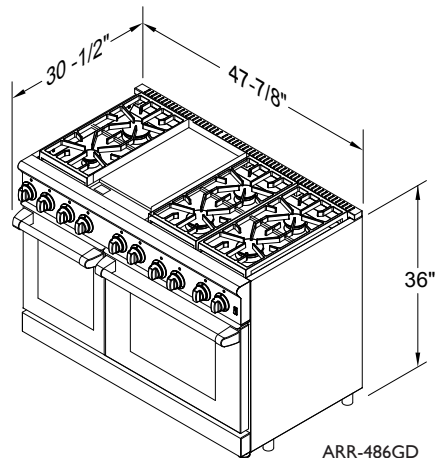
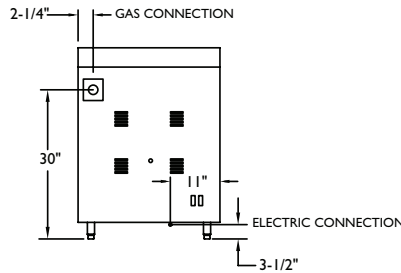
Island back (standard) ARR-48SIB-H	Casters (Set of 3) ARR-3CAS-H	24" Griddle Cover ARR-GDCOV24-S-H	22" Chrome Grooved Griddle MCGG-H
Island back (welded) ARR-48IB-H	12" Cutting Board ARR-CUTBI2-H	24" Grill Cover ARR-GRCOV24-H	22" Chrome Griddle w/ Separator MCSP-H
4" Stub Back ARR-484SB-H	12" Griddle Cover ARR-GDSICOV12-H	11" Chrome Flat Griddle Plate MC11-FS-H	Porcelainized Broiler Pan R31005
20" High back w/ Shelf ARR-4821HBS-H	12" Grill Cover ARR-GRCOV12-H	11" Chrome Grooved Griddle Plate MC11-GG-H	Wok Adapter ARR-WOK-H
S/S Curb base ARR-48CB-H	12" Griddle Plate ARR-PGP12-H	22" Chrome Flat Griddle Plate MC22-FS-H	
Stainless Steel Leg Caps (3) ARR-3LC-H	24" Griddle Plate ARR-PGP24-H	22" Chrome L- Flat R - Grooved Griddle MC-HG-H	

N = Natural gas Must ship from factory with proper gas type. **L** = LP Gas Must provide **N** or **L** after model number for type of gas needed. **Example: ARR-486GD-L** Must specify elevation if over 1000 ft. when ordering.



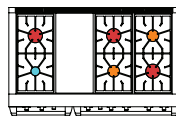
* ADJUSTABLE + 1-1/4"
ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE
ISLAND TRIM IS 0". CLEARANCE TO NON COMBUSTIBLE SURFACE NO SIDEWALL ABOVE COOKING SURFACE.

A MANUAL GAS SHUT-OFF VALVE MUST BE INSTALLED EXTERNAL TO THE APPLIANCE, IN A LOCATION ACCESSIBLE FROM THE FRONT, FOR THE PURPOSE OF SHUTTING OFF THE GAS SUPPLY. THE SUPPLY LINE MUST NOT INTERFERE WITH THE BACK OF THE UNIT.

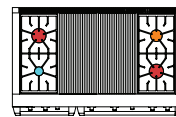


BURNER CONFIGURATIONS

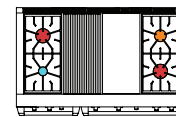
- 17,000 BTU (lg)
- 13,000 BTU (md)
- 9,000 BTU (sm)



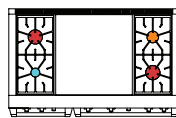
ARR-486GD



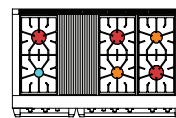
ARR-484X2GR



ARR-484GDGR



ARR-4842GD



ARR-486GR



PROFESSIONAL QUALITY COOKING EQUIPMENT

HERITAGE CLASSIC SERIES

60" All Gas Range with Sealed Burners



ARR-606GDGR

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

Shown in stainless steel, to customize the color, go to www.americanrange.com



DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA

60" RESIDENTIAL GAS RANGE

RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy cleanup
- 3 sizes of burners to serve your everyday needs: 17,000 BTU (lg), 13,000 BTU (md), 9,000 BTU (sm)
- 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
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Sealed Single Piece tooled stainless steel cook top can hold more than a gallon of spills
- Controls provide easy, push and turn operation ensuring child safety
- Blue LED light indicate flame and oven functions provided with every knob
- Heavy metal die-cast black satin knobs with chrome bezels
- Background required, must order separately (not included)**

OVEN FEATURES

- Multiple functions include: Standard Bake, Innovention® Convection Bake, Infrared Broil and Fan mode
- Innovention® System with convection fan optimizes uniform air flow
- Two chrome racks glide at 6 cooking levels on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Two lights in each oven are controlled from the front panel switch

INNOVECTION® CONVECTION OVEN TECHNOLOGY

Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range Innovention® convection oven technology features dual convection system with louvered side panels to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the dual Innovention® convection fans ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.



INNOVECTION® CONVECTION OVEN IS GREEN TECHNOLOGY

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

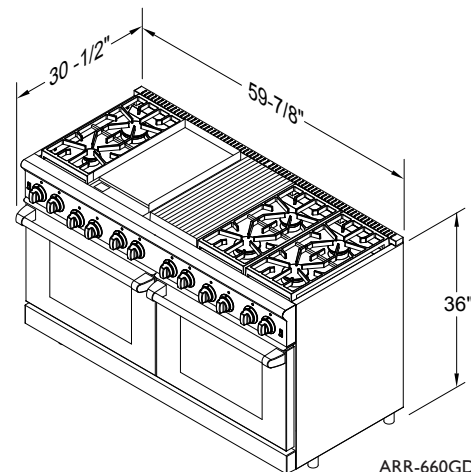
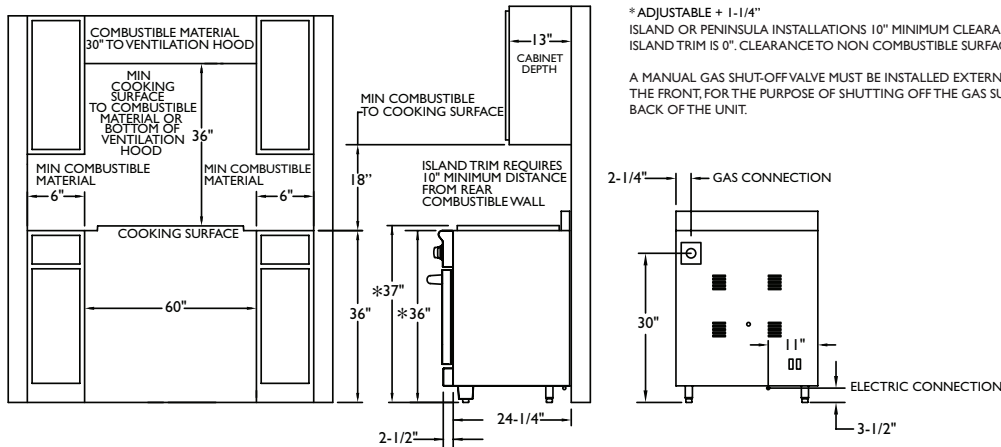
TECHNICAL SPECIFICATIONS

Overall Oven Capacity	4.9 CU. FT. each oven		
Oven Dimensions	26-1/2"W x 20-1/2" D x 15-1/2" H each oven		
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)		
Griddle Burner Rating	20,000 BTU for every 11" section		
Grill Burner Rating	18,000 BTU for every 11" section		
Infrared Broiler	18,000 BTU each oven		
Oven Bake Burner	30,000 BTU each oven		
Total Gas Connection Rating per model #	ARR-6062GD	186,000 BTU	6 burners & double griddle
	ARR-606GDGR	184,000 BTU	6 burners, griddle & grill
	ARR-606X2GR	182,000 BTU	6 burners & double grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane		
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase		
Shipping Weight	780 Lbs		

ACCESSORIES AND OPTIONS

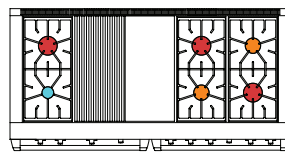
Island back (standard) ARR-60SIB-H	12" Cutting Board ARR-CUTB12-H	24" Grill Cover ARR-GRCOV24-H	22" Chrome Griddle w/ Separator MCSP-H
Island back (welded) ARR-60IB-H	12" Griddle Cover ARR-GDSCOV12-S-H	11" Chrome Flat Griddle Plate MC11-FS-H	Porcelainized Broiler Pan R31005
4" Stub Back ARR-604SB-H	12"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

N = Natural gas. Must ship from factory with proper gas type. **L** = LP Gas. Must provide **N** or **L** after model number for type of gas needed. **Example: ARR-606GDGR-L**. Must specify elevation if over 1000 ft. when ordering.

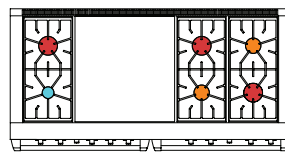


BURNER CONFIGURATIONS

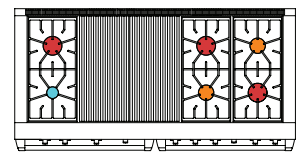
● 17,000 BTU (lg) ● 13,000 BTU (md) ● 9,000 BTU (sm)



ARR-606GDGR



ARR-6062GD



ARR-606X2GR