



PROFESSIONAL QUALITY COOKING EQUIPMENT

INSTALLATION MANUAL FOR  
**CUISINE SEALED BURNER GAS RANGES**

MODEL NUMBERS:

ARR-530, ARR-636, ARR-436GD, ARR-436GR, ARR-848, ARR-648GD, ARR-648GR, ARR-448GDGR,  
ARR-4482GD, ARR-4482GR, ARR-1060, ARR-6602GD, ARR-6602GR, ARR-660GDGR

AND

**PERFORMER OPEN BURNER GAS RANGES**

MODEL NUMBERS:

ARROB-430, ARROB-636, ARROB-436GD, ARROB-436GR, ARROB-848, ARROB-648GD, ARROB-648GR,  
ARROB-448GDGR, ARROB-4482GD, ARROB-448GR, ARROB-6602GD, ARROB-6602GR, ARROB-660GDGR



CUISINE  
ARR-530



PERFORMER  
ARROB-430

Shown with optional 4" stub back and leg caps.

DESIGN



CLASS



FUNCTION

RETAIN THIS MANUAL FOR FUTURE REFERENCE



**FOR YOUR SAFETY**

**FOR YOUR SAFETY!**  
Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

**FOR YOUR SAFETY**

**WARNING**  
IMPROPER INSTALLATION

**WARNING!**  
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

**WARNING**  
IMPROPER INSTALLATION

Instruction to be followed in the event the user smells gas should be posted in a prominent location. This information should be obtained by consulting the local gas supplier:

**RETAIN THIS MANUAL FOR FUTURE REFERENCE.**

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Purchase Date: \_\_\_\_\_

Installed By: \_\_\_\_\_ Install Date: \_\_\_\_\_

Gas Type: \_\_\_\_\_

Electrical Information: \_\_\_\_\_

## Table of Contents

<b>GENERAL</b> .....	<b>1-3</b>
Warnings & Important Safety Instructions .....	1-3
<b>SPECIFICATIONS</b> .....	<b>4-7</b>
Dimensions Sealed Burner Ranges .....	4
Specifications & Electrical Requirements .....	5
Dimensions Open Burner Ranges .....	6
Specifications & Electrical Requirements .....	7
<b>GENERAL INSTRUCTIONS</b> .....	<b>8-9</b>
General Instructions .....	8-9
<b>INSTALLATION</b> .....	<b>10-23</b>
Clearance Dimensions .....	10-11
Installation Steps .....	12-22
Installation Checklist .....	23
Final Preparation .....	24

# IMPORTANT - PLEASE READ AND FOLLOW!

- Before beginning, please read all the instructions carefully.
- DO NOT remove permanently affixed labels, warnings, or plates from product. This may void the warranty.
- All local and national codes and ordinances must be observed, installation must conform with local codes.
- The Installer must leave these instructions with the consumer who should retain for local inspector's use and for future reference.
- Installation and service must be performed by a qualified installer, service agency or gas supplier.
- Please ensure that the product is properly grounded.

Your safety and the safety of others is very important. We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the **SAFETY ALERT SYMBOL**. This symbol alerts you to hazards which will result in severe injury or death.



## **DANGER**

Hazards or unsafe practices which will result in severe personal injury or death.



## **WARNING**

Hazards or unsafe practices which may result in severe personal injury or death.



## **CAUTION**

Hazards or unsafe practices which may result in minor personal injury or property damage.



## **WARNING**

**CA PROPOSITION 65:** The burning of gas cooking fuel generates some chemical by-products which are on the list of substances known by the State of California to cause cancer, birth defects and/or reproductive harm. To minimize exposure to these substances, always operate this unit according to the Owners Manual, ensuring to provide proper ventilation.



## **WARNING**

This is a vented appliance. The appliance is not to be installed in conjunction with an air curtain, range hood, or ventilation systems which operates by blowing air downward towards the appliance. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

## IMPORTANT - PLEASE READ AND FOLLOW!

A ground fault interrupter (GFI) shall be used as required by NFPA-70 (National Electric Code), Federal / State / Local laws or local ordinances.

- The required use of a GFI is normally related to the location of a receptacle to any significant sources of water or moisture.
- American Range will not warranty any problems resulting from GFI outlets which are not installed properly or do not meet the requirements below.

IF THE USE OF A GFI IS REQUIRED, it should be:

- The receptacle type (breaker type or portable type not recommended).
- Used with permanent wiring only (temporary or portable wiring not recommended).
- On a dedicated circuit (no other receptacles, switches or loads in the circuit).
- Connected to a standard breaker or appropriate size (GFI breaker of the same size not recommended).
- Rated for class (5mA  $\pm$  1mA trip current) as per UL 943 standard.
- In good condition and free from any loose-fitting gaskets (if applicable in outdoor situations).
- Protected from moisture (water, steam, high humidity) as much as reasonably possible.

---

### **WARNING**

To prevent possible damage to cabinets and cabinet finishes, use only materials that will not discolor or delaminate and will withstand temperatures up to 194°F (90°C). Heat resistant adhesive must be used if the product is to be installed in laminated cabinetry, check with your builder or cabinet supplier to make sure that the materials meet these requirements.

---

### **WARNING**

The use of cabinets for storage above the oven may result in potential fire or burn hazard.

---

### **DANGER**

To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC).ANSI/NFPA 70 latest edition.

---

## IMPORTANT - PLEASE READ AND FOLLOW!

---

**! WARNING**

Do not use the handle or oven door to lift the oven, remove pull down door before installation to ensure that it is not used to lift the unit. Make sure pins are inserted into hinges before removing door to prevent injury to hands and / or fingers.

---

**! WARNING**

The misuse of the oven door(s) (e.g.; stepping, sitting, or leaning on them) can result in hazard or injuries and damage to the product.

---

**! WARNING**

This appliance should not be used for space heating. This information is based on safety considerations.

---

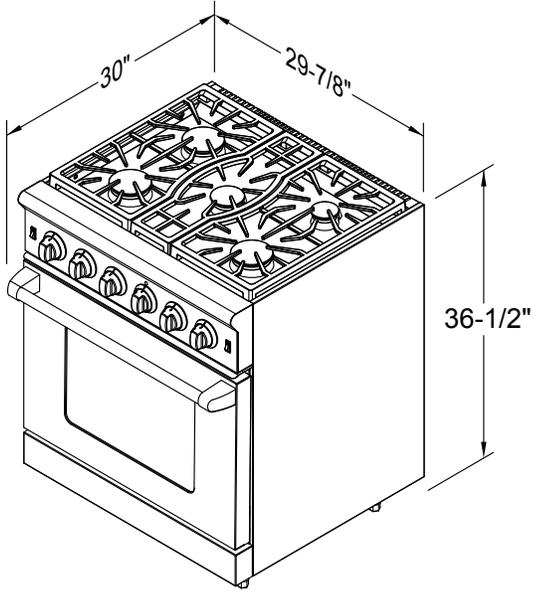
**! WARNING**

MOVING HAZARD

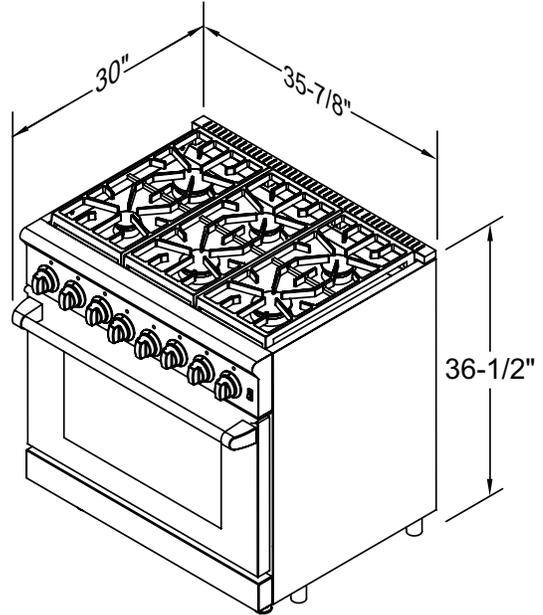
To avoid risk of severe personal injury; this appliance requires 2 or more personnel while handling and moving. Use of moving device is recommended.

---

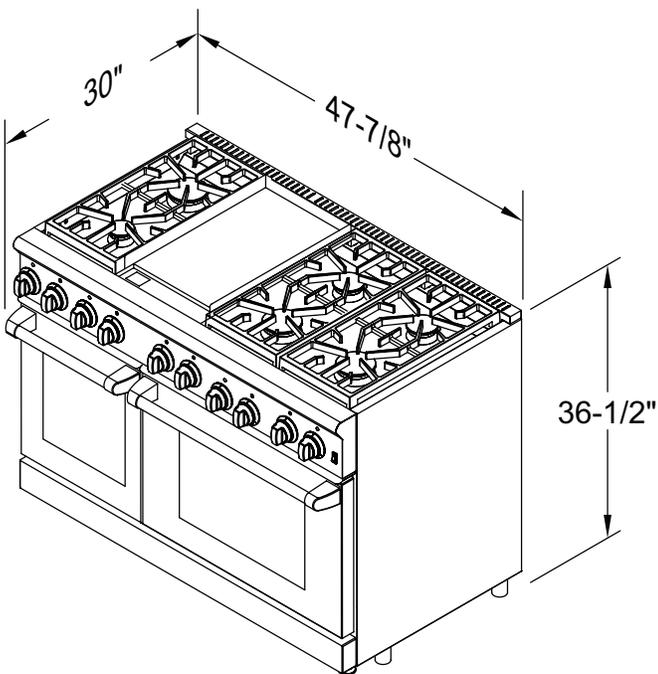
# DIMENSIONS - SEALED BURNER GAS RANGES



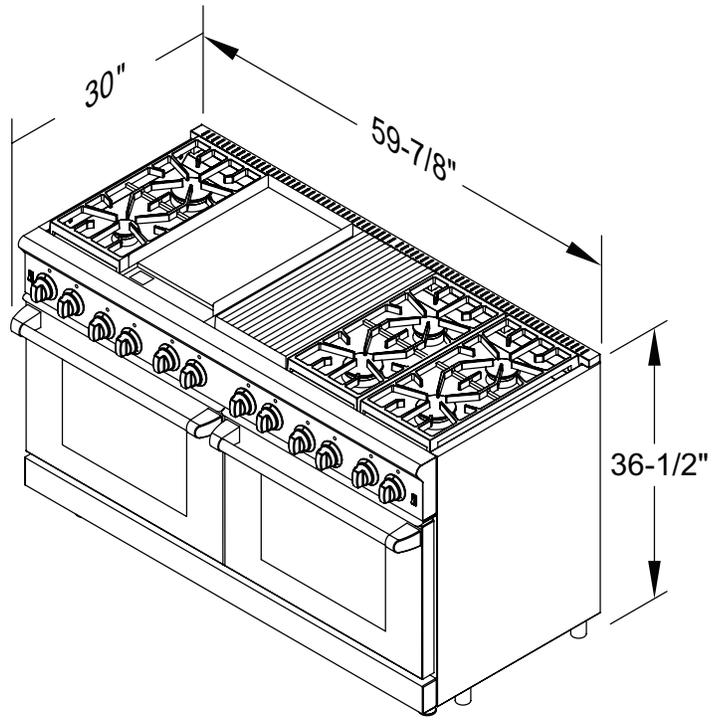
30" Range



36" Range



48" Range

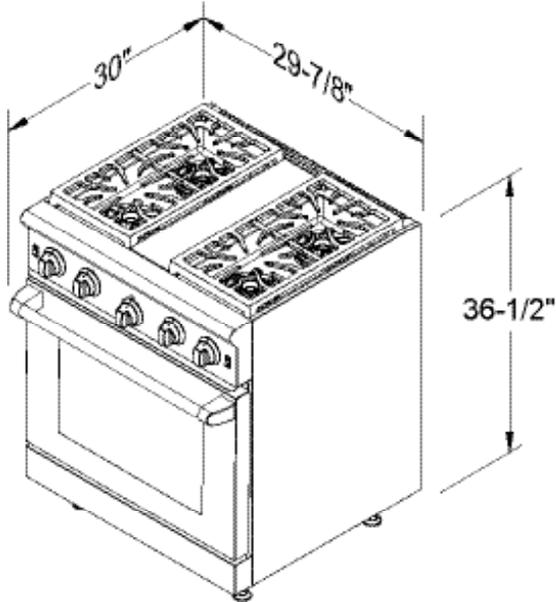


60" Range

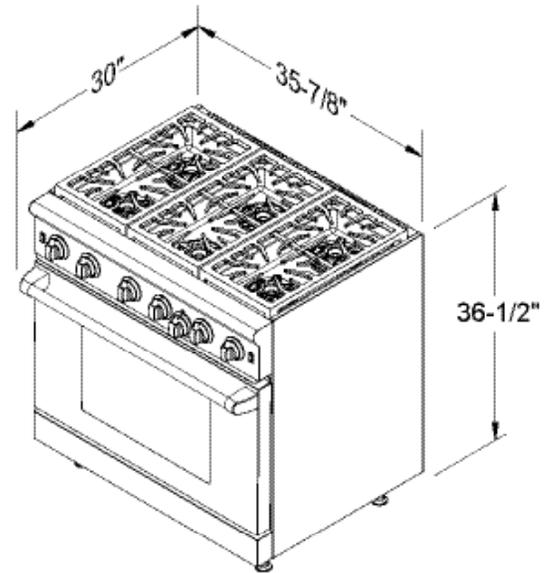
# SPECIFICATIONS & ELECTRICAL REQUIREMENTS

<b>CUISINE SEALED BURNER RANGES - 30", 36", 48" and 60"</b>				
Description	30" Models	36" Models	48" Models	60" Models
Overall Width	29-7/8"	35-7/8"	47-7/8"	59-7/8"
Overall Height	To top of side trim 36-1/2". To top of grate 37-3/4"			
Overall Depth	30"			
Leg Adjustment	1"			
Gas Requirements	7" W.C. Natural and 11" LP			
Gas Manifold Pressure	5" W.C. Natural and 10" LP			
Electrical Requirements	120 VAC, 60Hz Single Phase			
Max Amp Usage	10 AMP			
Surface Burner Rating Natural / LP	17,000 BTU 13,000 BTU 9,000 BTU			
Griddle Burner Rating	N/A	20,000 BTU		
Grill Burner Rating	N/A	15,000 BTU		
Oven Interior Width	26"	32"	26" / 14-1/2"	26" each
Oven Interior Height	15"			
Oven Interior Depth	20-1/2"			
Oven Volume	4.6 CU. FT.	5.7 CU. FT.	4.6 / 2/6 CU. FT.	4.6 / 4.6 CU. FT.
Approximate Shipping Weight	330 LBS.	390 LBS.	660 LBS.	780 LBS.

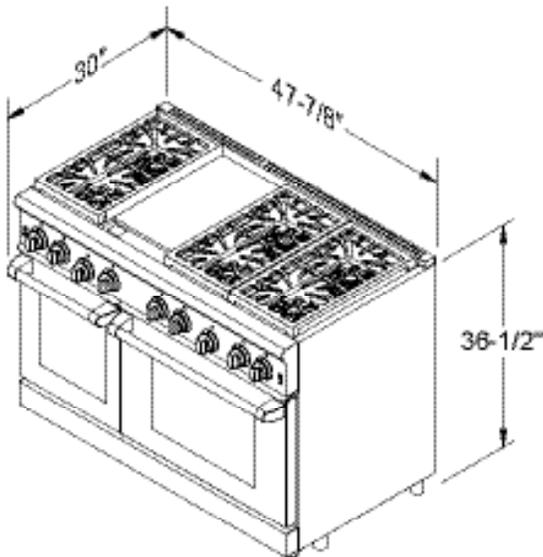
# DIMENSIONS - OPEN BURNER GAS RANGES



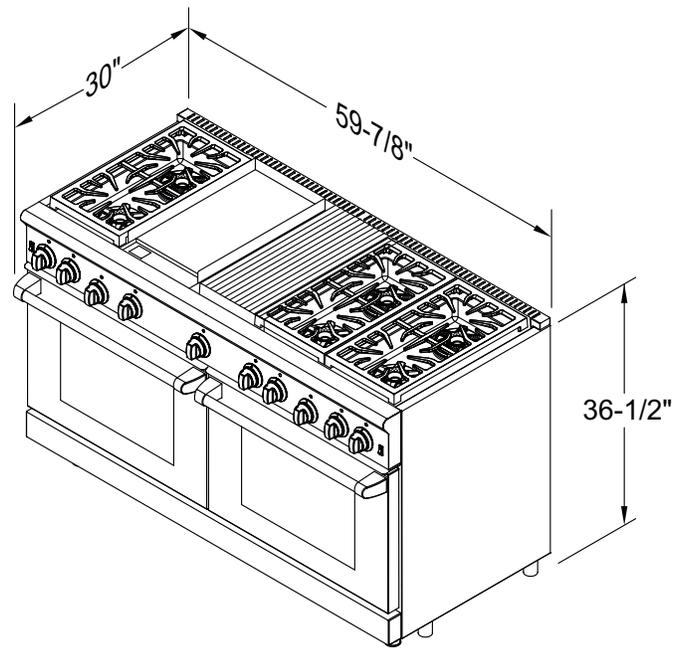
30" Range



36" Range



48" Range



60" Range

# SPECIFICATIONS & ELECTRICAL REQUIREMENTS

<b>PERFORMER OPEN BURNER RANGES 30", 36", 48" and 60"</b>				
Description	30" Models	36" Models	48" Models	60" Models
Overall Width	29-7/8"	35-7/8"	47-7/8"	59-7/8"
Overall Height	To top of side trim 36-1/2". To top of grate 37-3/4"			
Overall Depth	30"			
Leg Adjustment	1"			
Gas Requirements	7"W.C. Natural and 11" LP			
Gas Manifold Pressure	5"W.C. Natural and 10" LP			
Electrical Requirements	120 VAC, 60Hz Single Phase			
Max Amp Usage	10 AMP			
Surface Burner Rating Natural / LP	25,000 BTU 18,000 BTU 12,000 BTU			
Griddle Burner Rating	N/A	20,000 BTU		
Grill Burner Rating	N/A	15,000 BTU		
Oven Interior Width	26"	32"	26" / 14-1/2"	26" each
Oven Interior Height	15"			
Oven Interior Depth	20-1/2"			
Oven Volume	4.6 CU. FT.	5.7 CU. FT.	4.6 / 2.6 CU. FT.	4.6 / 4.6 CU. FT.
Approximate Shipping Weight	335 LBS.	401 LBS.	660 LBS.	780 LBS.

# GENERAL INSTRUCTIONS

**RANGE LOCATION:** The location for the range must meet the following criteria. If any of these criteria are not met, select another location.

**CABINET PREPARATION:**

1. The range is a free standing appliance. If the range is to be adjacent to cabinets, the clearances shown below are required.
2. This range may not be recessed into the cabinets. The rear of the door must be beyond the edge of the front face of the adjacent cabinet.
3. The gas and electrical supplies should be located in adjacent right cabinet.
4. Any openings in the wall behind the range and in the floor under the range must be sealed.
5. Always keep the appliance clear and free from combustible materials, gasoline, or other flammable vapors and liquids.
6. Do not obstruct the flow of combustion and ventilation air to the unit.



For optimal performance, the range should be installed away from drafts that may be caused by doors, windows, and heating and air conditioning outlets.



The maximum depth of the overhead cabinets installed on either side of the hood is 13”.

**ELECTRICAL SERVICE:**

A 120VAC, 60Hz separately grounded circuit that is protected by a 15A circuit breaker or time delay fuse must be supplied to the appliance.

**GAS SUPPLY:**

Be certain the appliance being installed is correct for the gas service being provided. Refer to the appliance data plate for the gas supply requirements.

Minimal natural gas supply pressure required is 7” water column.

Minimal liquid propane (LP) gas supply pressure required is 11” water column.

A manual gas shut-off valve must be remotely installed and easily accessible in the adjacent cabinet. The regulator inlet is for 3/4” gas line. The appliance ships with a 1/2” to 3/4” adapter connected to the regulator.

**VENTILATION**

Proper ventilation is required for safe, efficient operation of this appliance. The range/cooktop must be installed under an appropriate canopy ventilation hood. The hood must be at least as wide as the appliance.

Especially in newer homes which are better sealed against the outdoors, a powerful exhaust fan can create a vacuum in the room. To avoid this condition, have a qualified contractor match the appropriate hood to the specific cooktop/range. A balanced ventilation system will factor the size of the range, size of the hood and power of the exhaust fan. It is recommended that the exhaust fan be powerful enough to move a minimum of 300cfm.

## GENERAL INSTRUCTIONS

- Do not remove protective packaging until you are ready to perform the installation.
- Do not remove the protective wrapping from the product control panel until the product is installed.
- Use proper equipment to move products.
- Any openings in the wall and in the floor behind or under the appliance must be sealed.

**WARNING**

Do not use an extension cord with this appliance. Such use may result in fire, electrical shock or other personal injury.

**CAUTION**

The appliance is heavy. Use extreme care when handling.

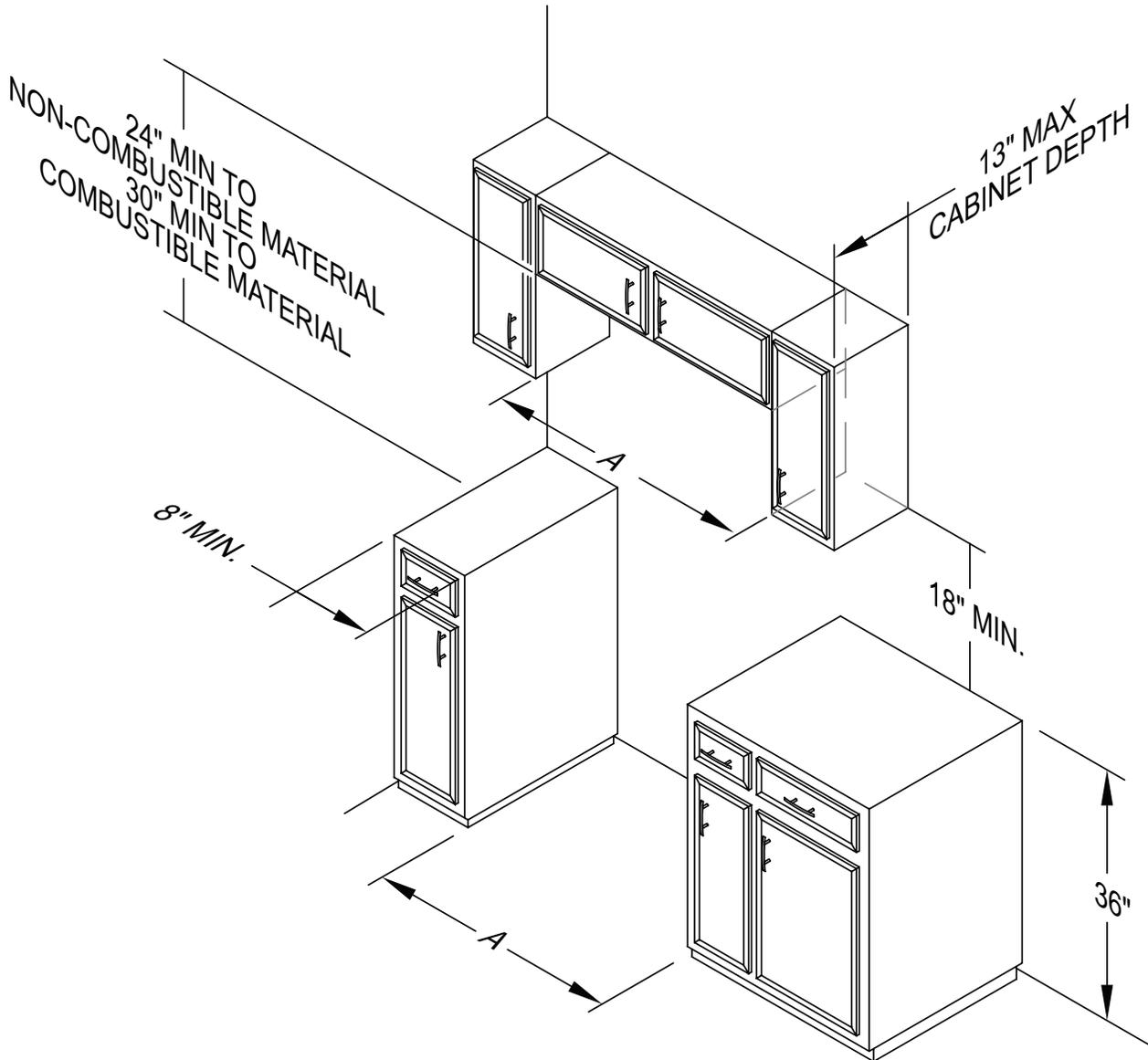
**WARNING**

Do not use the handle or oven door to lift the oven, remove pull down door before installation to ensure that it is not used to lift the unit. Make sure pins are inserted into hinges before removing door to prevent injury to hands and / or fingers.

## INSTALLATION INSTRUCTIONS

- Installation of this oven should be performed by qualified, certified and licensed persons.
- Products are anchored to the wooden shipping pallet using metal straps that are screwed to the bottom of the product and the pallet.
- To remove the packaging, first remove the staples located at the bottom perimeter of the corrugated cover.
- Remove the corrugated cover by lifting it off the product and remove the inner packing.
- Detach the product from the metal anchor strip by removing the attachment screw.
- Confirm available access to adequate power and gas. See Specifications & Electrical Requirements table.
- Fill out page 1 of this installation manual with requested data. Model number and serial number can be found on the plate located underneath the control panel on the front of the appliance.

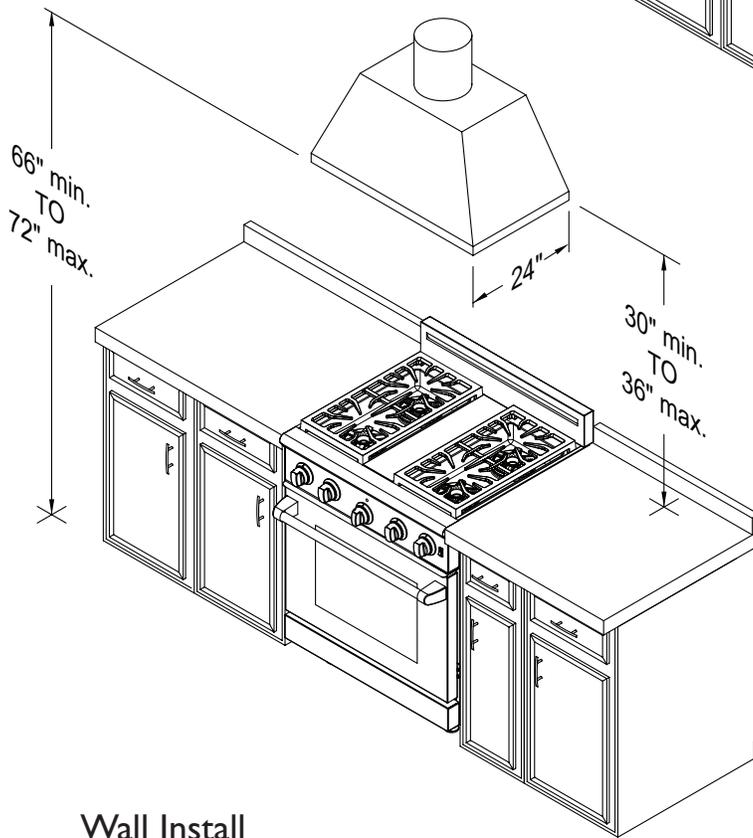
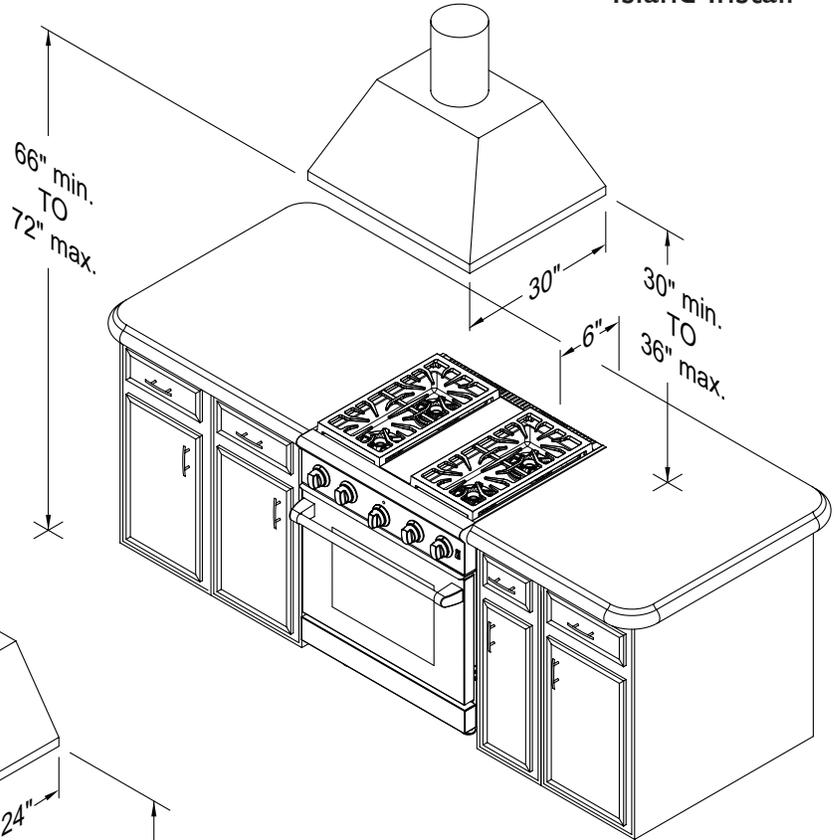
# CLEARANCE DIMENSIONS



Range Width	"A" Dimension
29-7/8"	30"
35-7/8"	36"
47-7/8"	48"
59-7/8"	60"

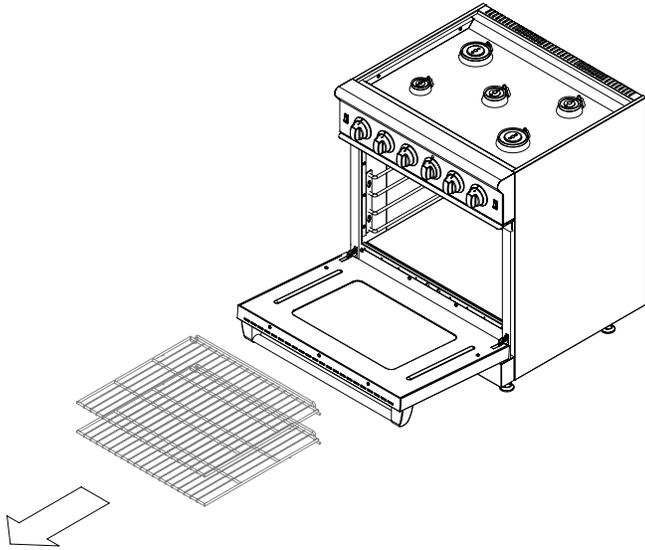
# CLEARANCE DIMENSIONS

Island Install



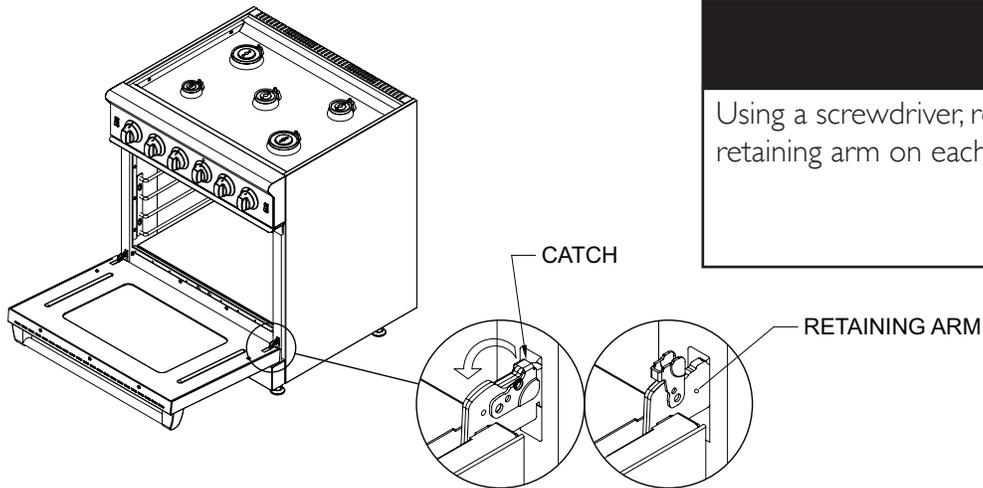
Wall Install

# INSTALLATION STEPS



## STEP 1

Open door to its fully opened position.  
Remove racks.



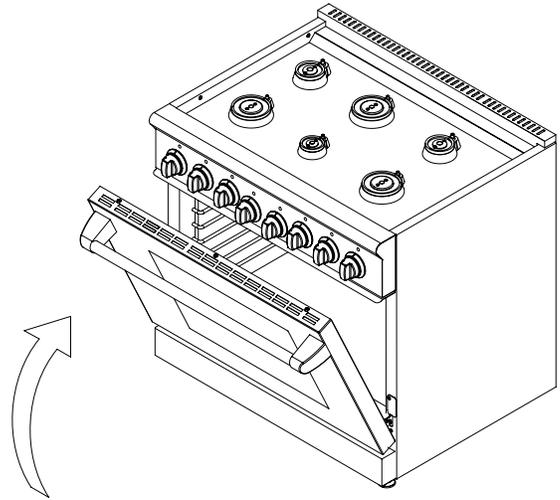
## STEP 2

Using a screwdriver, rotate the catch over the  
retaining arm on each hinge.

## INSTALLATION STEPS

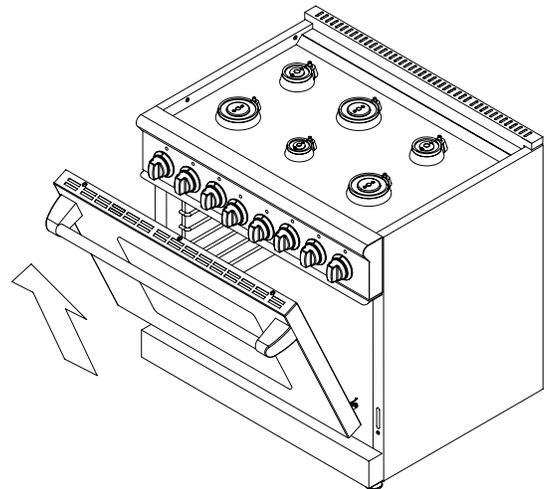
## STEP 3

Gently close the door until catch stops the door.



## STEP 4

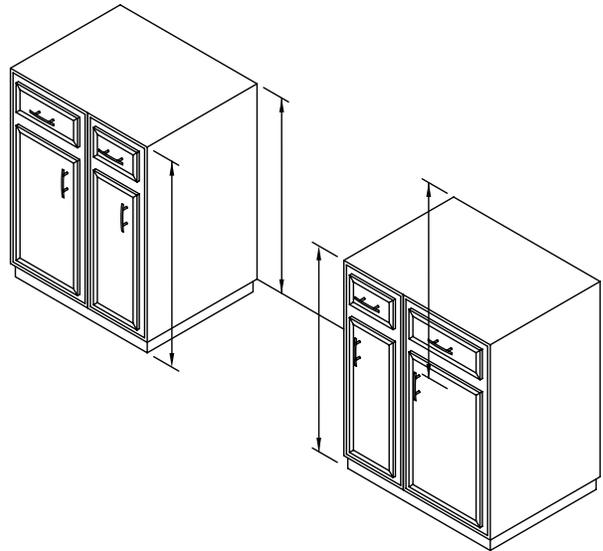
Hold the door with both hands just below the handle and pull it away from the oven while continuing to lift.



# INSTALLATION STEPS

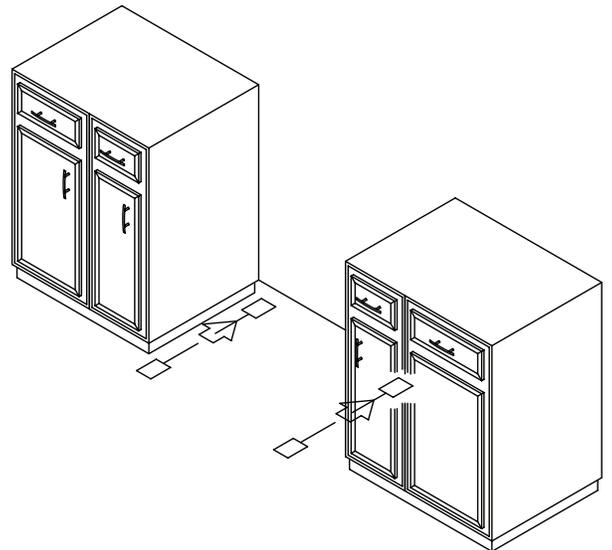
## STEP 5

Measure the four corners in each cutout area to verify that flooring is level.



## STEP 6

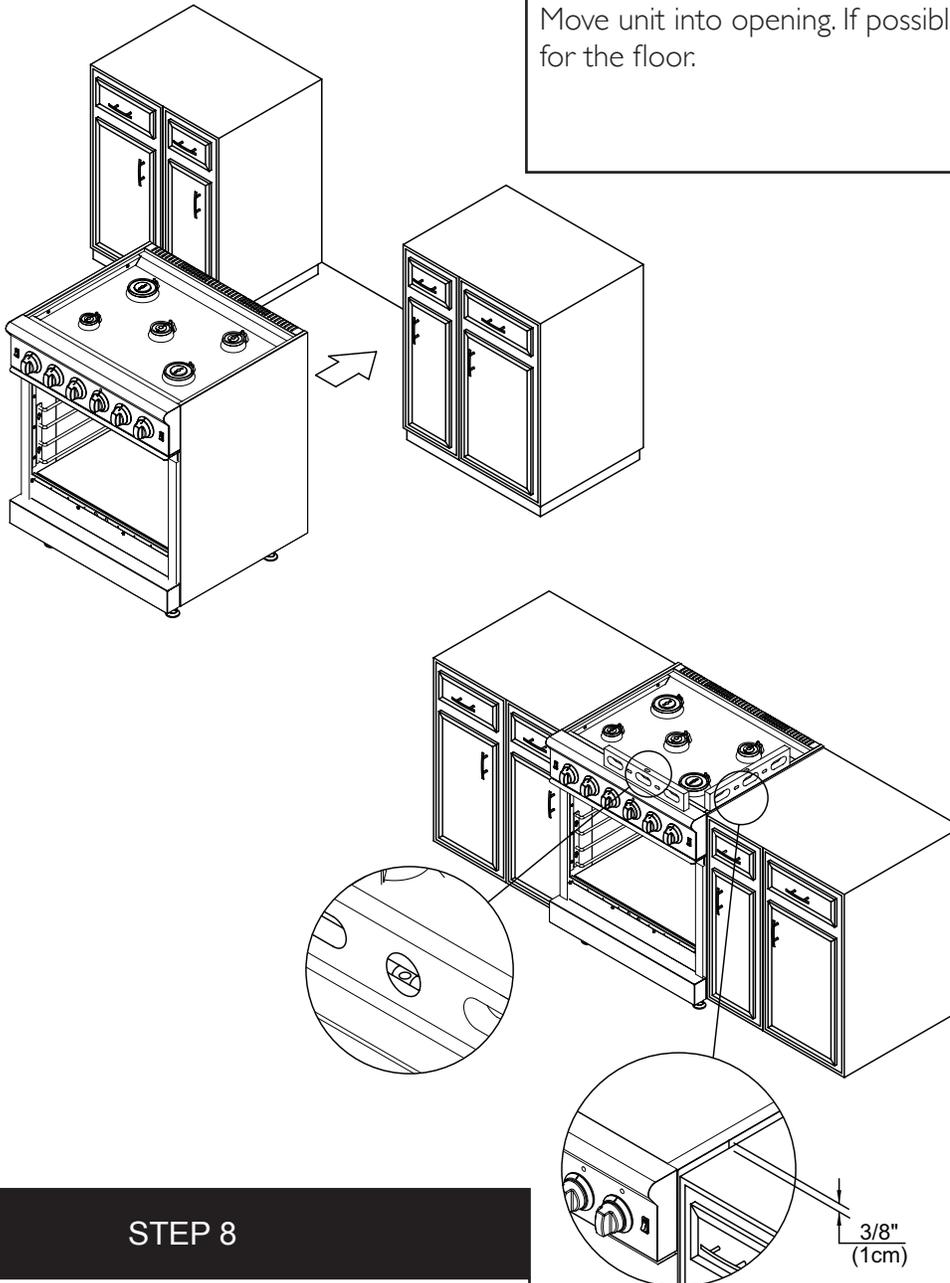
For uneven or sloped floors, level unit with metal shims only, as the adjustment required may exceed the thread available in the leg.



## INSTALLATION STEPS

## STEP 7

Move unit into opening. If possible use protection for the floor.



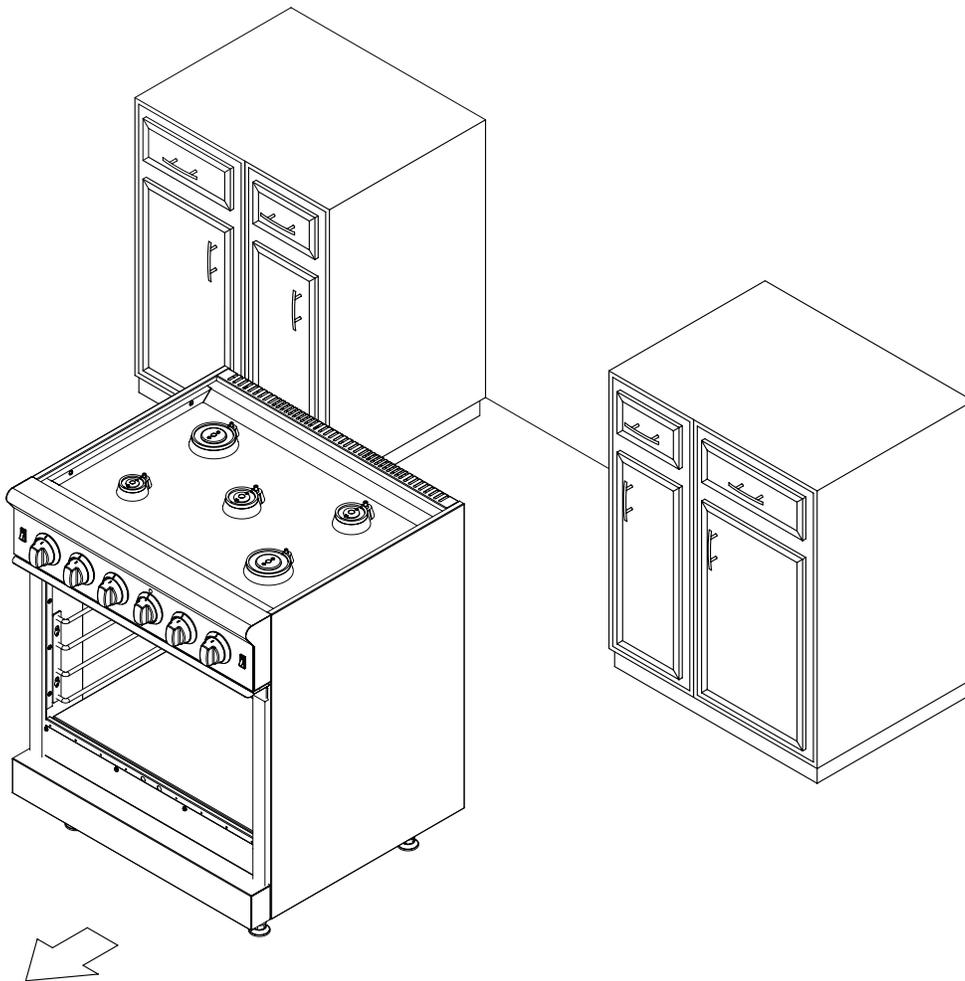
## STEP 8

Check that unit is level side to side and front to back. Side trim of the high corner must be 3/8" above countertop.

# INSTALLATION STEPS

## STEP 9

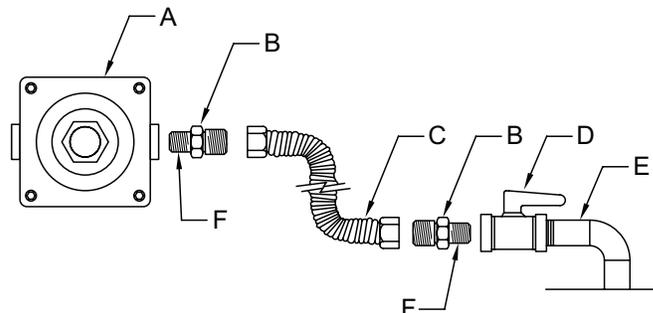
Pull oven straight out. Install Anti-Tip Device according to installation instructions found inside the Anti-Tip Device kit.



## INSTALLATION STEPS

### STEP 10

Connect gas and electrical supplies. Before placing appliance into operation, always check for gas leaks. This must be performed by your dealer, a qualified licensed plumber, or gas service company.



- A. Gas pressure regulator.
- B. Adapter (must have 1/2" male pipe thread).
- C. Flexible connector.
- D. Manual gas shut-off valve.
- E. 3/4" or 1/2" gas supply.
- F. Use pipe-joint compound.

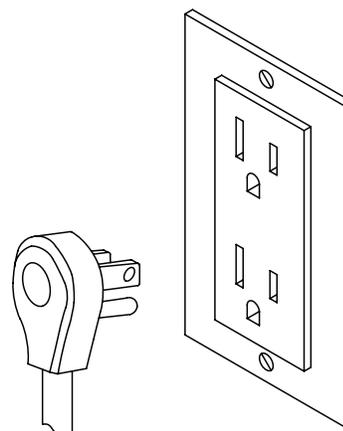


### DANGER

To avoid risk of electrical shock, personal injury or death; leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

**Do not use an open flame to check for gas leaks.**

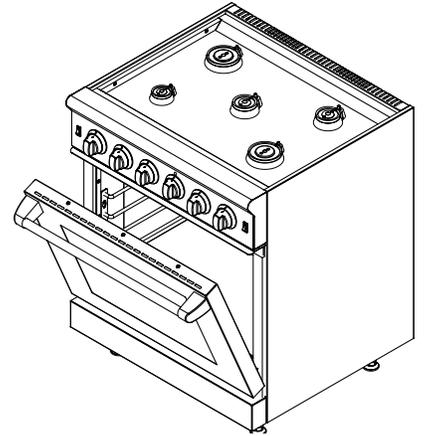
**IMPORTANT** - This appliance is equipped with a three-prong grounding plug for your protection against possible electric shock hazard. Plug it only to a dedicated, grounded three-prong electrical outlet. It is the responsibility of the customer to make sure the proper type of outlet is installed. Do not, under any circumstances, ground to a gas pipe.



# INSTALLATION STEPS

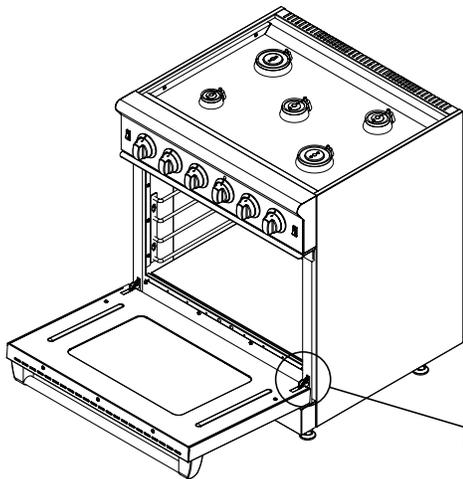
## STEP 11

Replace door:



## STEP 12

Open door completely. Rotate the catch over the retaining arm on each hinge.



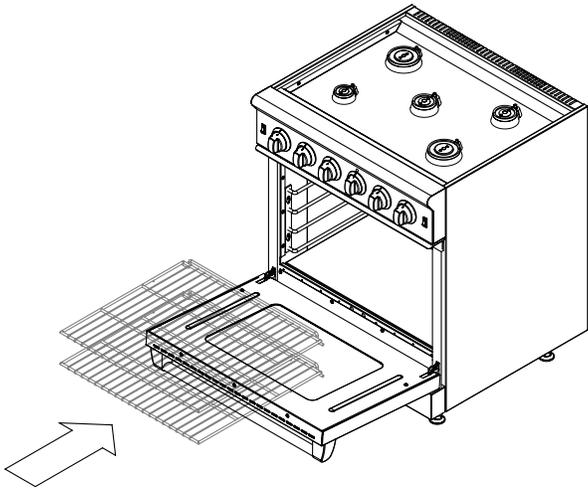
CATCH

RETAINING ARM

# INSTALLATION STEPS FOR CUISINE RANGES

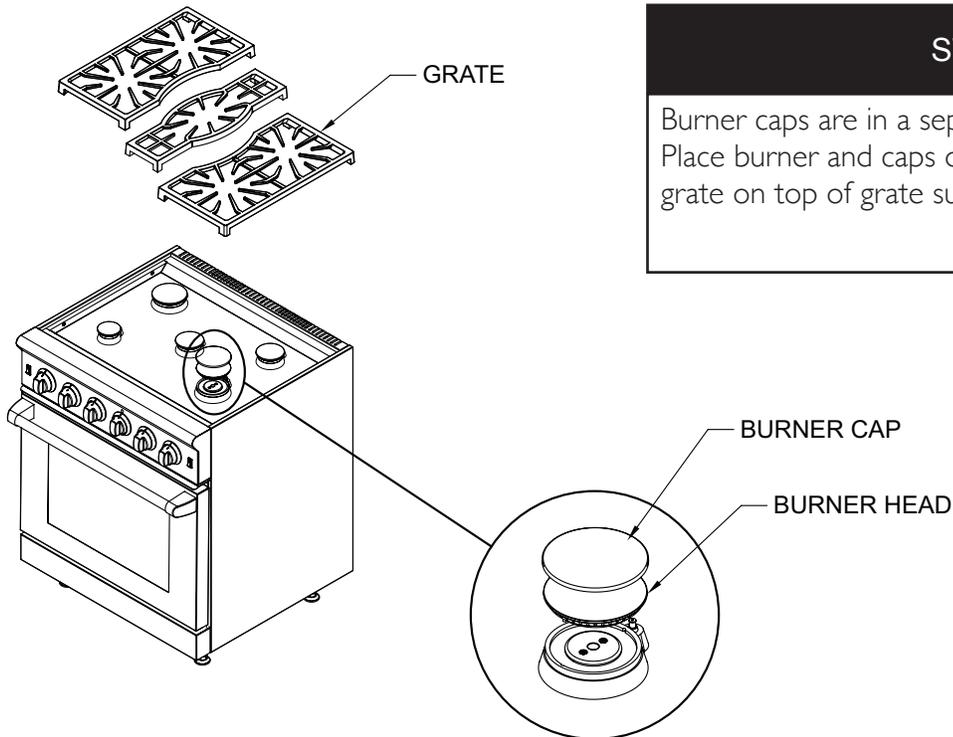
## STEP 13

Insert racks back into the oven.

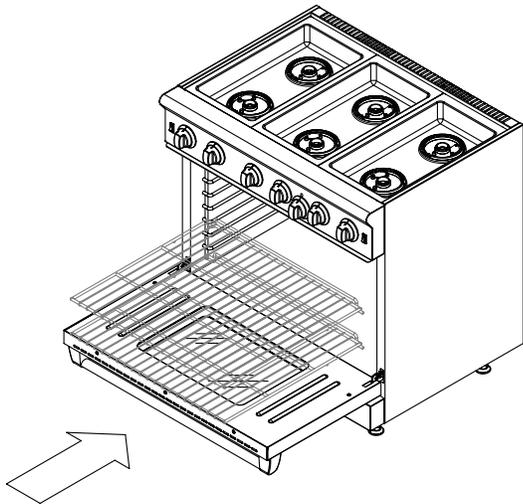


## STEP 14

Burner caps are in a separate box with the grates. Place burner and caps on top of range. Place burner grate on top of grate support.

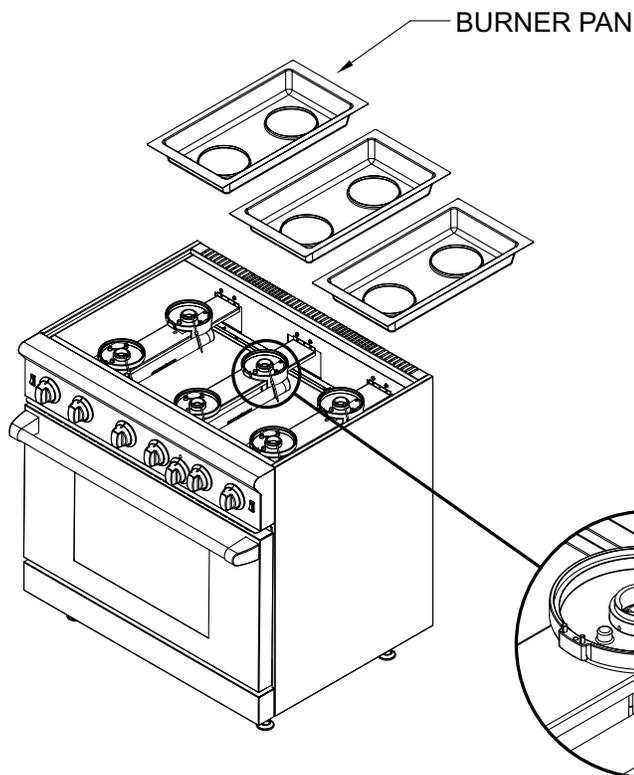


# INSTALLATION STEPS FOR PERFORMER RANGES



## STEP 15

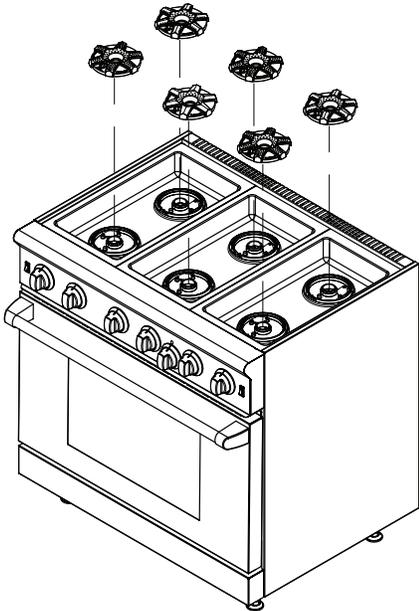
Insert racks back in the oven.



## STEP 16

Remove the burner pans. Cut and discard the shipping ties on the burner base. Confirm that burner base is flat on the burner support and that the air shutter is positioned over the gas orifice. Replace the burn pans.

# INSTALLATION STEPS



## STEP 17

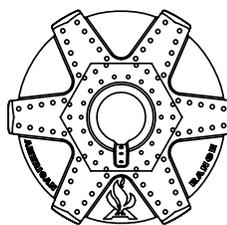
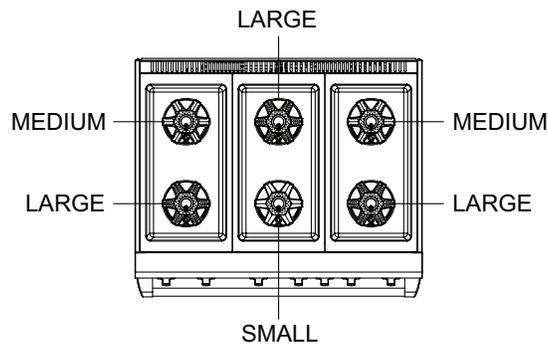
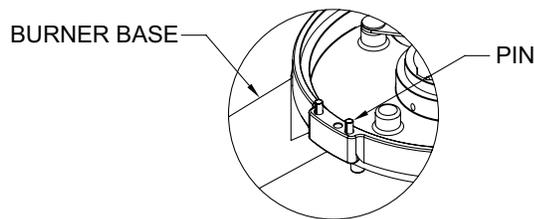
Burner heads are packed in a separate box. Replace burner heads on burner bases. Align holes in top burner with pins on base of burner for proper capacity & operation. For locations of burner heads see diagram below.

Each burner is different by capacity. Mis-aligning them could increase carbon monoxide gases to an unsafe level. Misalignment could alter the design performance of the range.

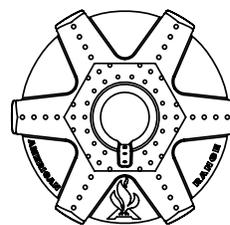
\* On LP gas units, the small burner uses a “medium” burnerhead, but is configured to run at “small” BTU levels.



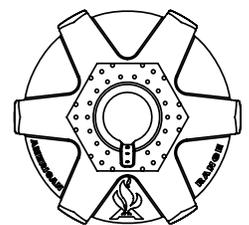
**DANGER**



LARGE

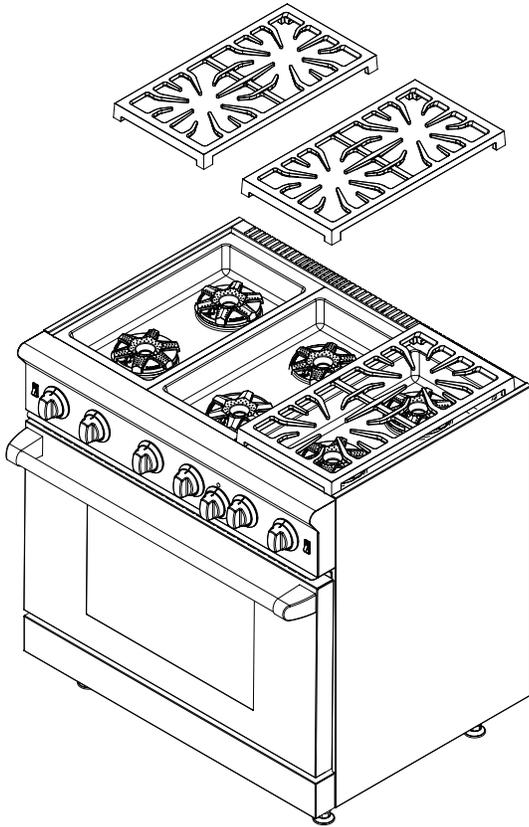


MEDIUM



SMALL

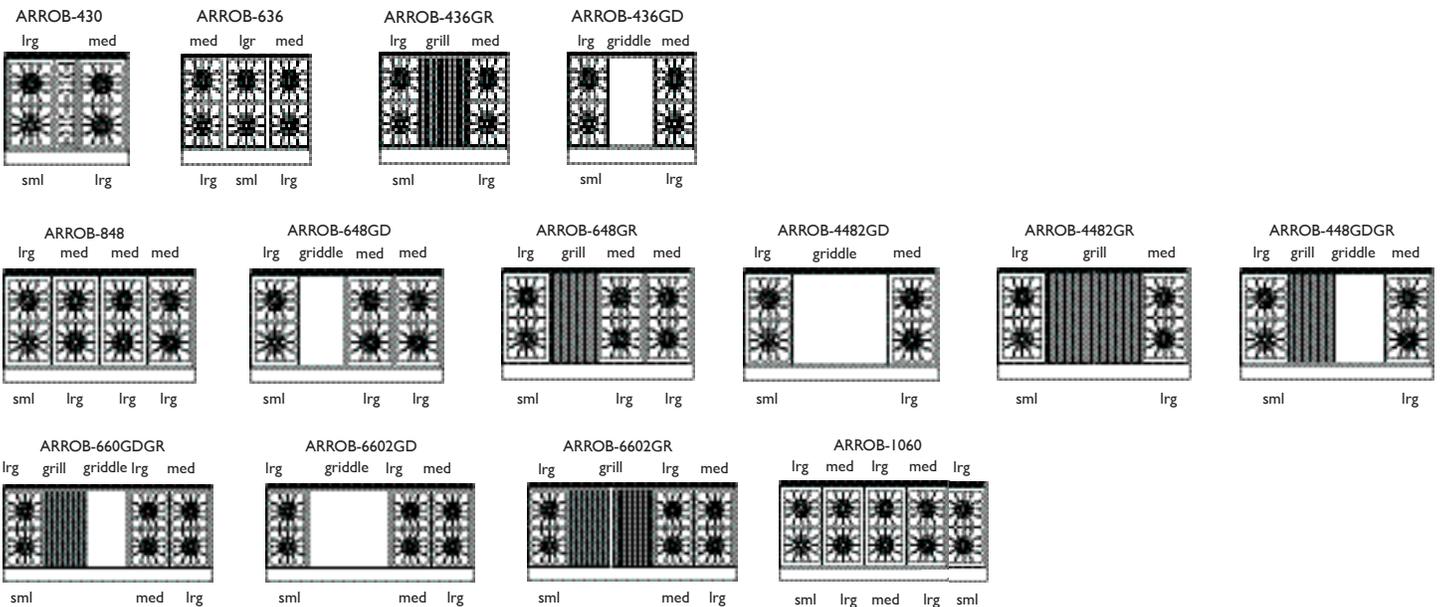
# INSTALLATION STEPS



## STEP 18

Grates are packed in a separate box. Inspect grates for rubber feet. Each grate must have 4 feet. Place grates on top of cooktop.

### BURNER CONFIGURATIONS



## INSTALLATION CHECKLIST

This checklist has been developed to assure proper installation of your range.  
 To Validate warranty, you must mail, e-mail or fax this form and a copy of your receipt to:  
 AMERICAN RANGE CUSTOMER SERVICE, 13592 DESMOND STREET, PACOIMA, CA 91331  
 EMAIL: [info@americanrange.com](mailto:info@americanrange.com)  
 FAX: 818.897.8839

City: _____	Purchase Date: _____
State, Zip Code: _____	Installation Date: _____
Email: _____	Installer's Name: _____
Telephone: _____	Company: _____
Dealer: _____	Telephone: _____

### CHECK ALL THAT APPLY

**Appearance and Aesthetics**

- Exterior
- Top Section
- Oven Interior
- Anti-Tip Bracket

**Electrical Connection**

- Correct Voltage
- Grounded Outlet
- Polarized Outlet
- No GFCI

**Installation**

- Read User Manual
- Review Safety Instructions
- Proximity to cabinets
- Backguard in place
- Level
- Ventilation System

**Gas Connection**

- Verify Fuel:  Natural -or-  LP
- Gas Shut-Off Present & Accessible
- Gas Supply Line Properly Sized
- Gas Supply Pressure Checked
- Operating Pressure Checked
- All Connections Checked for Leaks

**Ignition**

- Top Burners
- Griddle
- Char Broiler
- Oven Burner
- Infrared Broiler

**Flame Adjustment**

- Top Burners
- Griddle
- Char Broiler
- Oven Burner
- Infrared Broiler

**Air/Gas Mixture**

- Top Burners
- Griddle
- Char Broiler
- Oven Burner
- Infrared Broiler

**Valve Operation**

- Top Burners
- Griddle
- Char Broiler
- Oven Burner
- Infrared Broiler

**Controls**

- Burner Knobs
- Thermostats
- Char Broiler
- Convection Oven Fan & Switch
- Oven Light Switch

**Oven Door**

- Alignment
- Door Seal
- Hinges

Customer copy



# WARRANTY REQUIREMENT

For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/licensed contractor.

Failure to comply will void any written or implied warranty.

Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to American Range for verification.

If installation was not performed by a certified/licensed contractor be prepared to submit a major credit card for payment for proper installation prior to service.



13592 Desmond Street, Pacoima, CA 91331  
818.897.0808 888.753.9898 tel  
818.897.1670 fax  
[www.americanrange.com](http://www.americanrange.com)