

48" RESIDENTIAL DUAL FUEL RANGE | Specifications

MEDALLION SERIES with Self Clean Oven and Sealed Gas Burners

AMERICAN RANGE
QUALITY COOKING EQUIPMENT



ARR-4842GDFF

Shown with 4" riser and leg caps (optional).
Hand polished stainless steel finish.

RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every setting and lift off to provide easy clean-up.
- 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.
- Automatic, electronic ignition with fail-safe system ensures re-ignition in the event the flame goes out, even on the lowest burner setting.
- Continuous commercial-grade cast iron grates.
- Blue lights indicate burner functions provided with every knob.
- Heavy metal die-cast black satin knobs with chrome bezels.
- Sealed single stainless steel cooktop can hold a gallon of spills.
- Backguard required, must order separately (not included).

OVEN FEATURES - BOTH

- Multiple functions include: Standard Bake, Convection Bake, Infrared Broil, or Warm mode for Dehydrate, Crisping and Proofing.
- Stainless steel air flow directors provide even distribution of convection air for uniform oven temperatures.
- Commercial grade high performance thermal insulation keeps kitchen cool.
- Two chrome racks glide at 6 cooking levels on heavy chrome side supports.
- Commercial grade porcelainized oven interior for simple cleaning.

MAIN OVEN (RIGHT) FEATURES - ELECTRIC POWERED

- Electronic keypad with blue display.
- Multiple functions include: Standard Bake, true Convection Bake, Infrared Broil, or Warm mode for Dehydrate, Crisping and Proofing.
- Traditional and true Convection Bake can be controlled from 150°F to 550°F.
- Infrared energy from hidden bake and broil elements shine through high transparency glass ceramic windows.
- 3,500 Watt Instagrill™ broiler reaches searing temperatures in 3 seconds.
- Programmable timed self clean for effortless oven maintenance.

STRAIGHT CONVECTION™ TECHNOLOGY

American Range is pleased to introduce Straight Convection™ Technology. We've circled our convection bake fan with a powerful ring heater - and straightened out the hot air stream using proprietary air directors. The result is shorter cooking times and more uniform heat transfer for multiple rack cooking - saving time and energy!

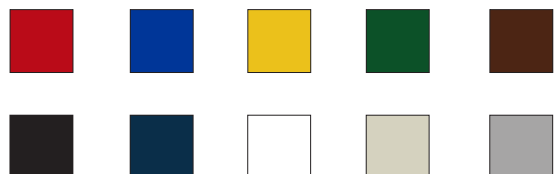
COMMERCIAL ORIGINS

A kitchen cooking product for the best of both worlds. The dual fuel range combines the accurate temperature control of the electric oven cell - with the speed and power of our industry-leading gas range top. When you add in our rugged, commercial design and construction heritage, as can be expected, the whole is far greater than the sum of its parts.

SECONDARY OVEN (LEFT) FEATURES - GAS POWERED

- Traditional and Convection Bake can be controlled from 200°F to 500°F.
- 28,000 BTU bake.

Customize with RAL® for the color that best suits your lifestyle.



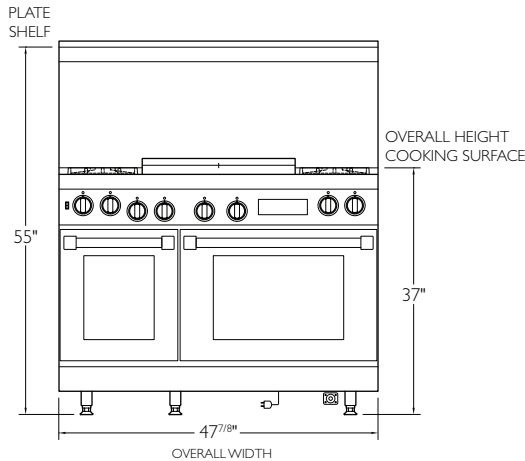
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PROFESSIONAL COOKING EQUIPMENT

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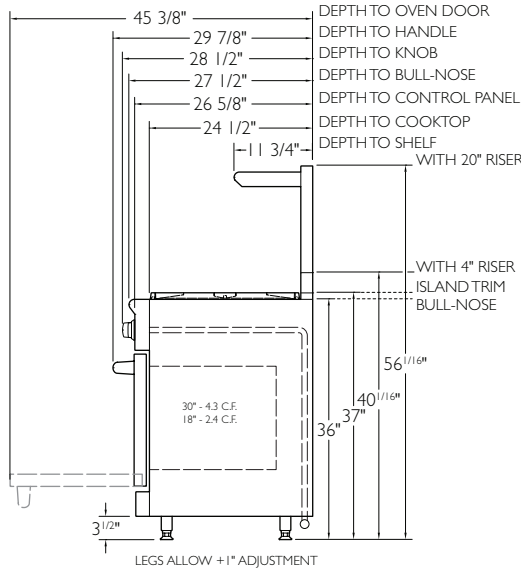
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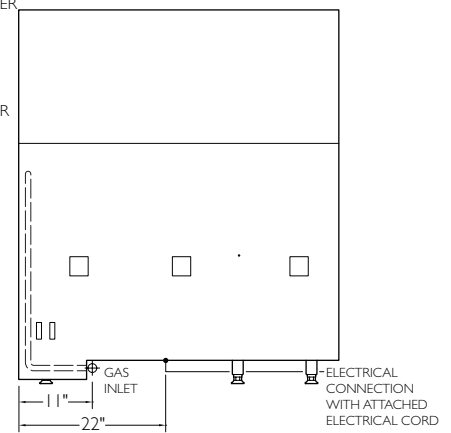
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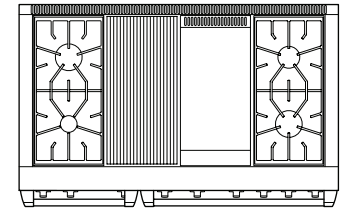
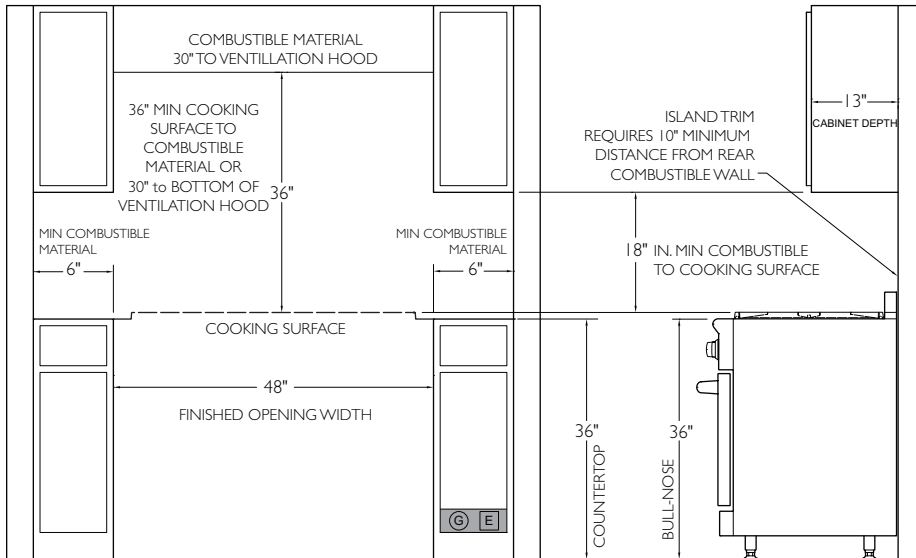
FRONT VIEW



SIDE VIEW



REAR VIEW



**ARR-484GDGRDF
TOP VIEW**

* ADJUSTABLE + 1"

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. This is a vented appliance. To be used in conjunction with a suitable vent hood only.

RECOMMENDED LOCATION OF GAS AND ELECTRICAL SUPPLY

ISLAND OR PENINSULA INSTALLATIONS: 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE. ISLAND TRIM 0 IN. CLEARANCE TO NON COMBUSTIBLE SURFACE. NO SIDE WALL ABOVE COOKING SURFACE

TECHNICAL SPECIFICATIONS

Overall Oven Capacity	2.4 CU.FT. (18" oven) - 4.3 CU.FT. (30" oven)	Infrared Broiler Burner	18,000 BTU - (18" oven)
Oven Dimensions	14-1/2" W x 19" D x 15" H (18" oven) 26" W x 19" D x 15" H (30" oven)	Total Gas Connection Rating per model #	ARR-486GDGF 136,000 BTU ARR-486GRDF 134,000 BTU ARR-484X2GRDF 126,000 BTU ARR-484GDGRDF 122,000 BTU ARR-484GDGRDF 124,000 BTU
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)	Gas Supply	7" W.C. Natural, 11" W.C. Propane
Griddle Burner Rating	20,000 BTU - every 11" section	Electrical Supply	240 VAC 30amp 60 Hz Single Phase
Grill Burner Rating	18,000 BTU - every 11" section	Shipping Weight	680 Lbs.
Infrared Broiler Element	3,500 Watts - (30" oven)		
Oven Bake Burner Element	2,200 Watts - (30" oven)		
Convection Ring Element	2,200 Watts - (30" oven)		
Oven Bake Burner	30,000 BTU - (18" oven)		

ACCESSORIES AND OPTIONS

1" Island back (standard)	ARR48SIB-M	12" Griddle Cover	ARRGDSICOV12S-M	12" Cutting Board	ARRCUTB12-M	22" CR Griddle w/ Separator	MC22-SP-M
1" Island back (welded)	ARR48IB-M	12" Grill Cover	ARRGRCOV12S-M	11" Chrome Flat Griddle Plate	MC11FS-M	Extra Oven rack 30"	R31007
4" Stub Back	ARR484SB-M	12" Griddle Plate	ARRPGP12-M	11" Chrome Grooved Griddle Plate	MC11-GG-M	Wok Adapter	ARR-WOK-M
21" High back w/ Shelf	ARR4821HBS-M	24" Griddle Plate	ARRPGP24-M	22" Chrome Flat Griddle Plate	MC22FS-M	Porcelainized Broiler Pan	R31005
Stainless Steel Leg Caps (3)	ARR3LC-M	24" Griddle Cover	ARR-GDCOV24-S-M	22" Chrome L- Flat R - Grooved Griddle	MC-HG-M		
S/S Curb base	ARR48CB-M	24" Grill Cover Flue Applicable	ARRGRCOV24-M	22" Chrome Grooved Griddle	MC22-GG-M		

**The American Range Company continually improves its products and reserves the right to change materials, specifications and dimensions without notice. This unit is manufactured for residential use only.

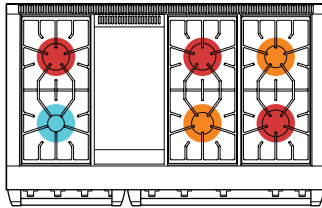
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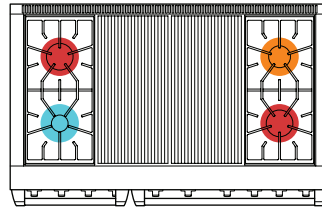


BURNER CONFIGURATIONS

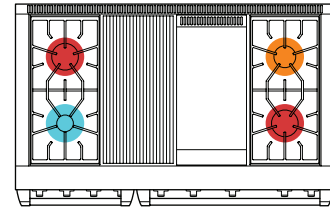
● 17,000 BTU (lg)	● 13,000 BTU (md)	● 9,000 BTU (sm)
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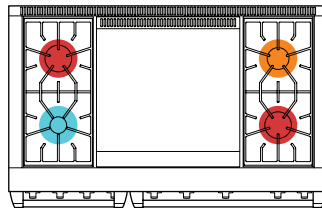
ARR-486GDDF



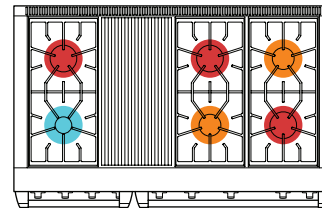
ARR-484X2GRDF



ARR-484GDGRDF



ARR-4842GDDF



ARR-486GRDF

SCALE: NOT TO SCALE

MUST SHIP FROM FACTORY WITH PROPER GAS TYPE

N=Natural gas **L**= LP Gas. Must provide **N** or **L** after model number for type of gas needed. **Example: ARR-486GDDF-L**. Must specify elevation if over 2000 ft. when ordering.