

## PERFORMER SERIES with Open Burners



### RANGE TOP FEATURES

- True commercial lift-off burners for easy cleaning.
- 3 sizes of burners to serve your everyday needs: 25,000 BTU (lg), 18,000 BTU (med) and 12,000 BTU (sm)
- Variable infinite flame settings for all open top burners.
- Automatic, electronic ignition ensures re-ignition in the event the flame goes out, even on the lowest burner setting.
- Continuous commercial-grade cast iron grates.
- Porcelainized burner pans catch spills and lift out for easy cleaning.
- Analog controls provide easy, push and turn operation.
- Blue LED light indicates oven functions.
- Heavy duty metal die-cast black satin knobs with chrome bezels.
- Stainless steel Island Back trim included and installed.
- Front panel switch controls oven lighting for optimal visibility.

### OVEN FEATURES

- Multiple functions include: Standard Bake, Convection Bake, Infrared Broil and Fan modes.
- Convection fan optimizes uniform air flow.
- Two chrome plated heavy duty racks with 4 positions on heavy chrome side supports.
- Accommodates full size commercial sheet pan.
- Ceramic Infrared Broiler provides rapid searing at 1,600°F
- Quick Preheat times & uniform cooking temp. with 28,000 BTU Bake Burner.
- Extra-large viewing window in oven door.
- Porcelainized oven interior simplifies cleaning.
- One piece durable precision frame construction oven front.

### CONVECTION OVEN TECHNOLOGY



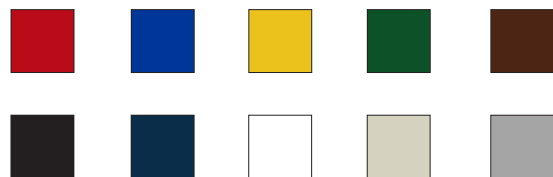
Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range convection oven technology features a convection motor and fan to enhance uniform heat distribution throughout the large oven cavity.

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

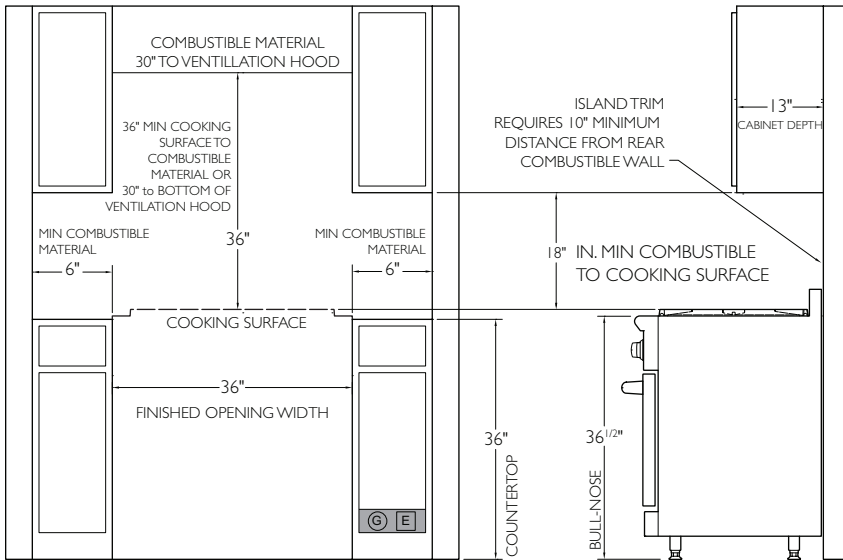
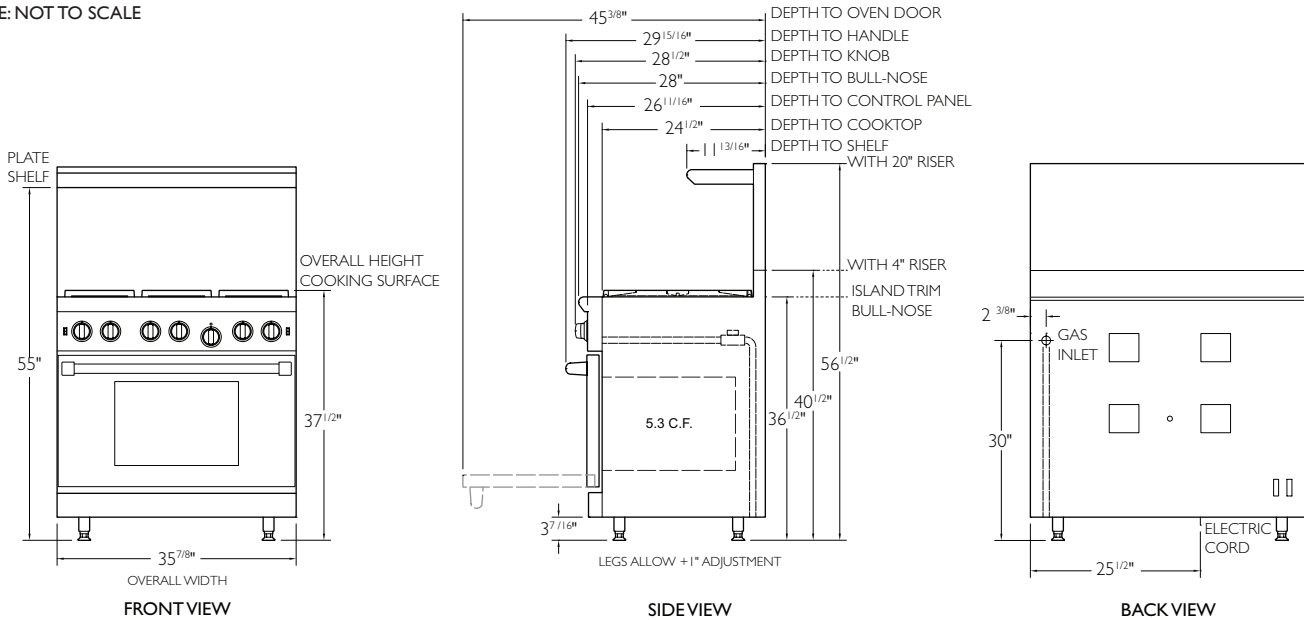
### CONVECTION OVEN IS GREEN TECHNOLOGY

The efficient design of the convection oven uses less gas than a standard oven.

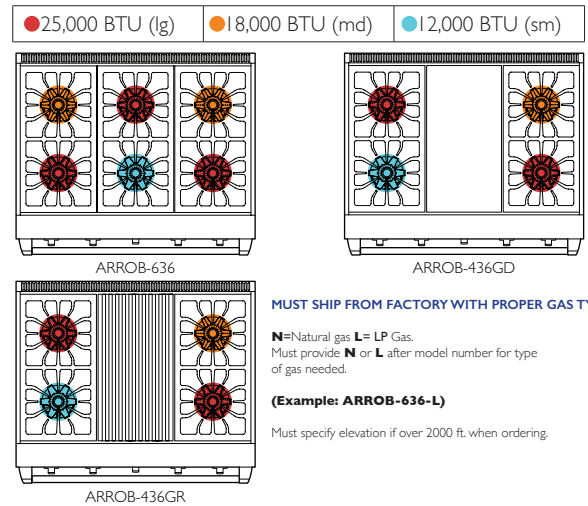
Customize with RAL® for the best color that suits your lifestyle.



SCALE: NOT TO SCALE



**BURNER CONFIGURATIONS**



**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: ARROB-636-L)**

Must specify elevation if over 2000 ft. when ordering.

**\*ELECTRICAL REQUIREMENTS**

A grounded three prong plug with proper polarity must be used.

ⓐ ⓔ 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  
THIS APPLIANCE SHOULD NOT BE INSTALLED WITH AN AIR CURTAIN OR OTHER TYPE OF VENTILATION SYSTEM THAT BLOWS AIR DOWNWARD TOWARD THE RANGE. SUCH TYPE OF VENTILATION SYSTEM MAY CAUSE IGNITION AND COMBUSTION PROBLEMS WITH THE GAS COOKING APPLIANCE RESULTING IN PERSONAL INJURY OR UNINTENDED OPERATION.

**TECHNICAL SPECIFICATIONS**

Overall Oven Capacity	5.3 CU.FT.	Total Gas Connection Rating	ARROB-636	151,000 BTU	6 burners
Oven Dimensions	32"W x 19" D x 15" H		ARROB-436GD	128,000 BTU	4 burners and griddle
Surface Burner Rating	25,000 BTU (lg) - 18,000 BTU (md) - 12,000 BTU (sm)	Gas Supply	ARROB-436GR	126,000 BTU	4 burners and grill
Griddle Burner Rating	20,000 BTU		7" W.C. Natural, 11" W.C. Propane		
Grill Burner Rating	18,000 BTU		Electrical Supply	120 VAC 15 amp 60 Hz Single Phase	
Infrared Broiler	17,000 BTU	Shipping Weight	401 Lbs		
Oven Bake Burner	28,000 BTU				

**ACCESSORIES & OPTIONS**

1" Island back (standard)	ARR36SIB-P	S/S Curb Base	ARR36CB-P	24" Griddle Cover	ARRGDCOV24S-P	Easy Glide Rack 36"	ARR-SR-36-P
1" Island back (welded)	ARR36IB-P	12" Griddle Cover	ARRGDSCOV12S-P	24" Grill Cover	ARRGRCOV24-P	Porcelainized Broiler Pan	R31005
4" Stub Back	ARR364SB-P	12" Grill Cover	ARR-GRSCOV12-P	12" Cutting Board	ARRCUTB12-P	<b>OPTIONS (FACTORY INSTALLED)</b>	
21" High Back w/ Shelf	ARR3621HBS-P	12" Griddle Plate	ARRPGPI2-P	Wok Adapter	ARRWOK-P	11" Flat Griddle Plate	MC11FS-P
S/S Leg Caps (2)	ARR2LC-P	24" Griddle Plate	ARRPGP24-P	Extra Oven rack 36"	R31014	11" Grooved Griddle Plate	MC11-GG-P

\* 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.

\*\*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.