

MEDALLION SERIES with Self Clean Oven and Sealed Gas Burners



**ARR-366DF**

Shown with optional leg caps.  
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 stainless steel cooktop can hold a gallon of spills.
- **Backguard required, must order separately (not included).**

## OVEN FEATURES

- 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 temperature in 3 seconds.
- 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.
- Accommodates full size commercial sheet pan.
- Commercial grade porcelainized oven interior for simple cleaning.
- Programmable timed self clean for effortless oven maintenance.

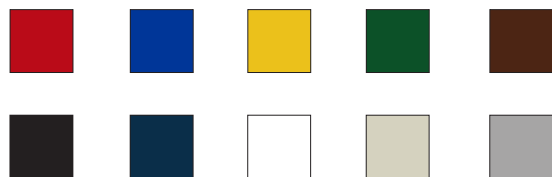
## STRAIGHT CONVECTION™ TECHNOLOGY

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

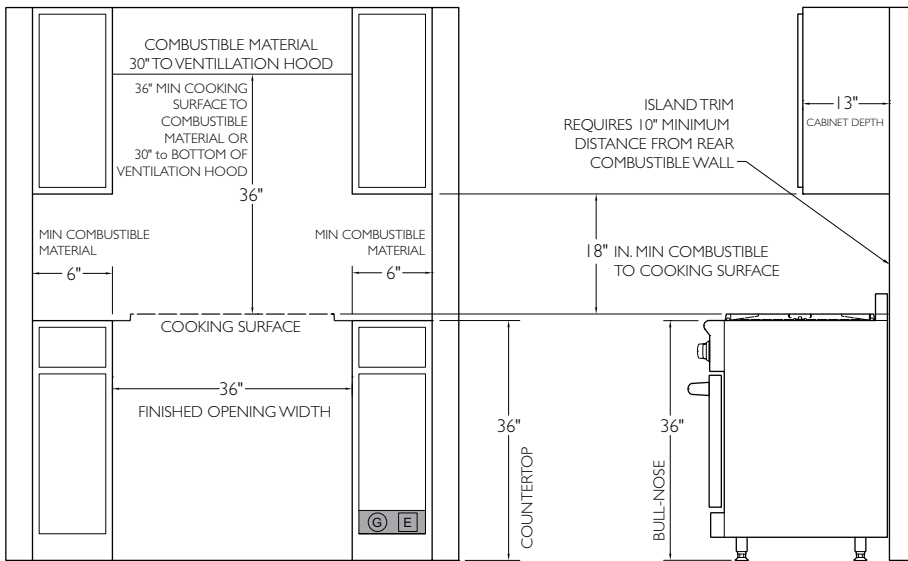
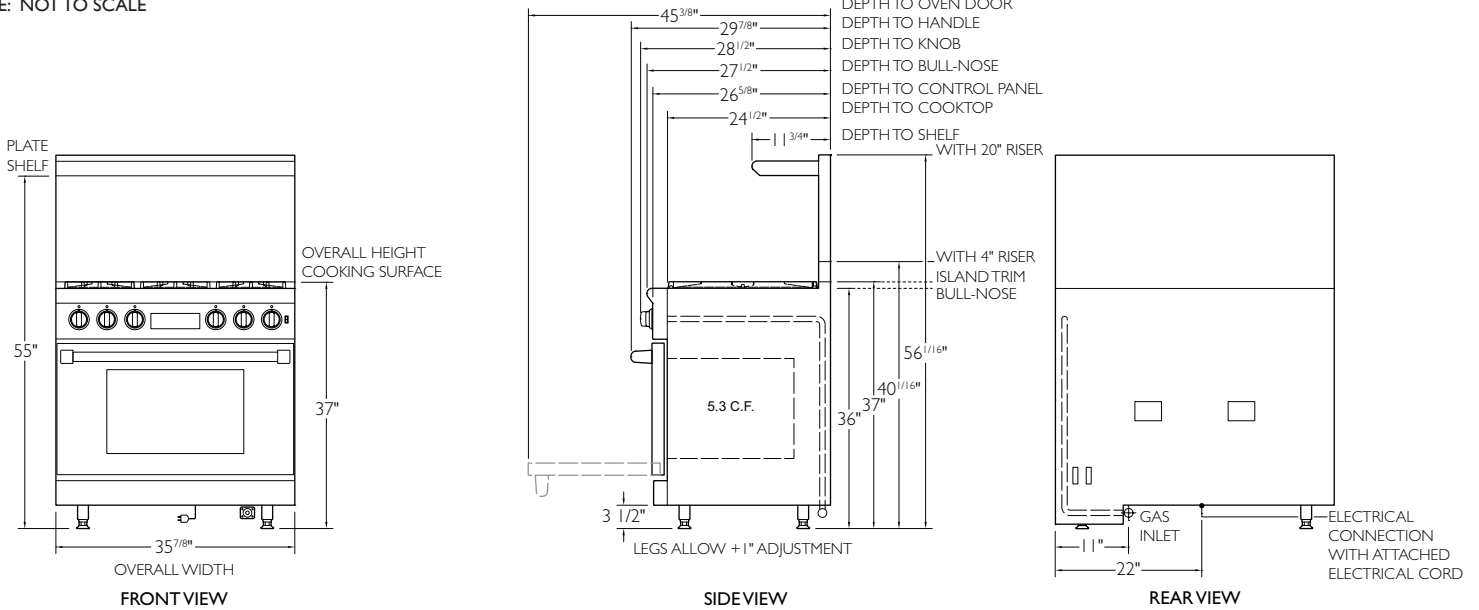
A kitchen cooking product for the best of both worlds. The dual fuel range combines the accurate temperature control of the electric oven cell - with the speed and power of our industry-leading gas range top. When you add in our rugged, commercial design and construction heritage, as can be expected,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

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



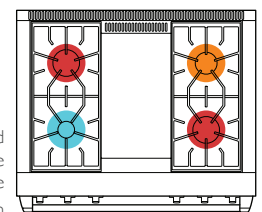
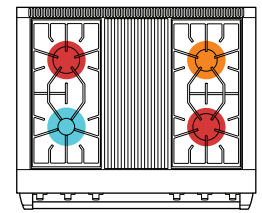
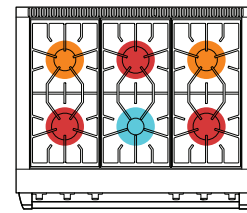
**MEDALLION SERIES with Self Clean Oven and Sealed Gas Burners**

SCALE: NOT TO SCALE



**BURNER CONFIGURATIONS**

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



\* 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 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 per model #	ARR-366DF 86,000 BTU 6 burners
Oven Dimensions	32" W x 19" D x 15" H		ARR-364GDDF 76,000 BTU 4 burners and griddle
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)		ARR-364GRDF 74,000 BTU 4 burners and grill
Infrared Broiler Element	3,500 Watts	Gas Supply	7" W.C. Natural, 1 1/2" W.C. Propane
Oven Bake Burner Element	2,200 Watts	Electrical Supply	240 VAC 30 AMP 60 Hz Single Phase
Convection Ring Element	2,200 Watts	Shipping Weight	453 Lbs

**ACCESSORIES & OPTIONS**

1" Island back (standard)	ARR365IB-M	S/S Leg Caps (2)	ARR2LC-M	12" Griddle Plate	ARRPGP12-M	11" Chrome Flat Griddle Plate	MCI1FS-M
1" Island back (welded)	ARR361B-M	S/S Curb base	ARR36CB-M	24" Griddle Plate	ARRPGP24-M	11" CR Grooved Griddle Plate	MCI1GG-M
4" Stub Back	ARR364SB-M	12" Griddle Cover	ARRGDSCOV12S-M	24" Griddle Cover	ARRGDSCOV24S-M	Porcelainized Broiler Pan	R31005
21" High back w/ Shelf	ARR3621HBS-M	12" Grill Cover	ARRGRCOV12S-M	12" Cutting Board	ARRCUTB12-M	Wok Adapter	ARR-WOK-M

**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: ARR366DF-L** Must specify elevation if over 2000 ft. when ordering.

\*\*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.