



*ARR-436GD Shown with 4" Stub Back Hand polished stainless steel finish. Other models available

RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every 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.
- 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 allow for easy transfer of pots and pans across the entire cooking surface.
- Sealed single piece tooled porcelainized cook top can hold more than a gallon of spills.
- Analog controls provide easy, push and turn operation.
- Blue light indicates oven functions.
- Heavy metal die-cast black satin knobs with chrome bezels.
- Stainless steel Island Back trim included and installed.

OVEN FEATURES

- Multiple functions include: Standard Bake, Convection Bake, Infrared Broil and Fan modes.
- Convection System optimizes uniform air flow.
- Two chrome plated heavy duty racks with 4 positions on heavy chrome side supports.
- Accommodates full size commercial sheet pan.
- Front panel switch controls oven lighting for optimal visibility.
- Oven front construction is a durable, precision-made one piece frame.

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 louvered side panels 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 highly efficient design of the Convection Oven uses less gas versus a standard oven.

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



