

PERFORMER SERIES with Open Burners



*AROB-6602GD Shown with 4" Stub Back Hand polished stainless steel finish. Other models available

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 to turn operation.
- Blue 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 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.
- Ceramic Infrared Broiler provides rapid searing at 1,600°F in large oven.
- 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



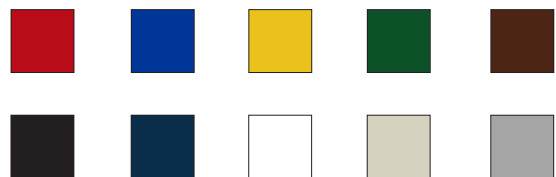
Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range convection oven technology features a convection motor and fan to enhance uniform heat distribution throughout the large (4.4 CU. FT.) oven cavity.

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

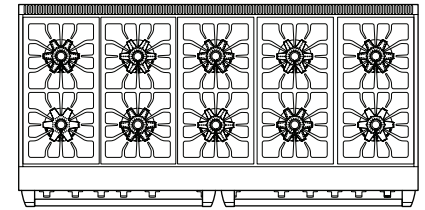
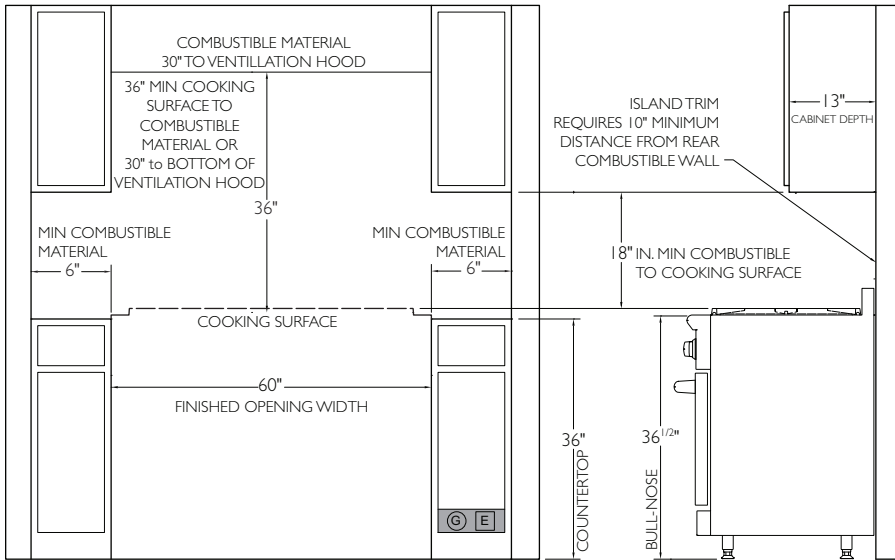
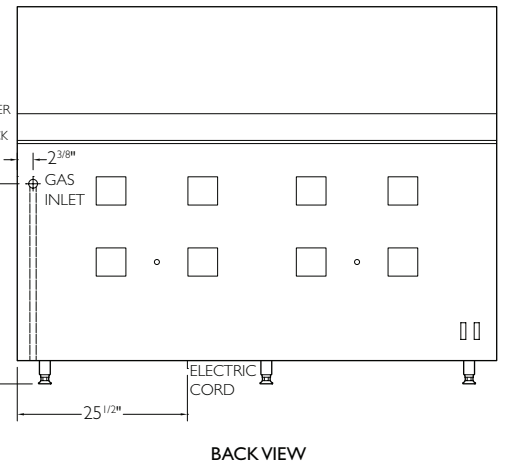
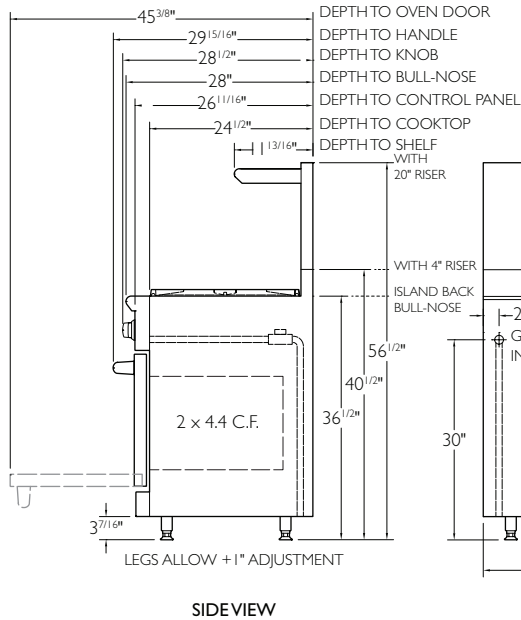
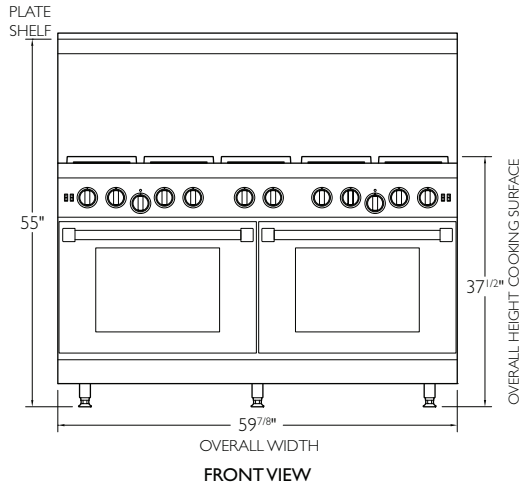
CONVECTION OVEN IS GREEN TECHNOLOGY

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



ARROB-1060
TOPVIEW

* 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.

***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	4.4 CU. FT. each oven	Total Gas Connection Rating per model #	ARROB-1060	259,000 BTU	10 burners
Oven Dimensions	26-1/2"W x 19" D x 15" H each oven		ARROB-6602GD	219,000 BTU	6 burners & double griddle
Surface Burner Rating	25,000 BTU (lg) - 18,000 BTU (md) - 12,000 BTU (sm)	Gas Supply	ARROB-660GDGR	217,000 BTU	6 burners, griddle & grill
Griddle Burner Rating	20,000 BTU for every 11" section		ARROB-660X2GR	215,000 BTU	6 burners & double grill
Grill Burner Rating	18,000 BTU for every 11" section	Electrical Supply	7" W.C. Natural, 11" W.C. Propane		
Infrared Broiler	17,000 BTU each oven	Shipping Weight	120 VAC 15 AMP 60 Hz Single Phase		
Oven Bake Burner	28,000 BTU each oven		780 Lbs		

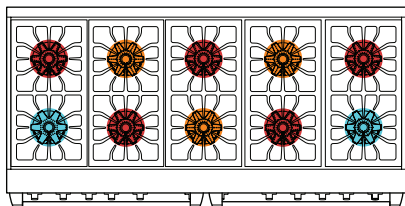
ACCESSORIES AND OPTIONS

Island back (standard)	ARR60SIB-P	12" Cutting Board	ARRCUTB12-P	24" Grill Cover	ARRGRCOV24-P	22" Chrome Griddle w/ Separator	MC22-SP-P
Island back (welded)	ARR60IB-P	12" Griddle Cover	ARRGDSCOV12-P	11" Chrome Flat Griddle Plate	MC11FS-P	Porcelainized Broiler Pan	R31005
4" Stub Back	ARR604SB-P	12" Grill Cover	ARRGRCOV12-P	11" Chrome Grooved Griddle Plate	MC11-GG-P	Wok Adapter	ARRWOK-P
21" High back w/ Shelf	ARR6021HBS-P	12" Griddle Plate	ARRPGP12-P	22" Chrome Flat Griddle Plate	MC22FSP	Extra Oven Rack 30" Oven	R31013
S/S Curb base	ARR60CB-P	24" Griddle Plate	ARRPGP24-P	22" Chrome L-Flat R - Grooved Griddle	MC22HGP	Range Slide Rack 60"	ARR-SR-60-P
Stainless Steel Leg Caps (3)	ARR3LC-P	24" Griddle Cover	ARRGDSCOV24S-P	22" Chrome Grooved Griddle	MC22-GG-P		

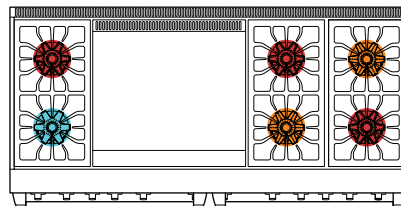
**The American Range Company continually improves its products and reserves the right to change materials, specifications and dimensions without notice. This unit is manufactured for residential use only.

BURNER CONFIGURATIONS

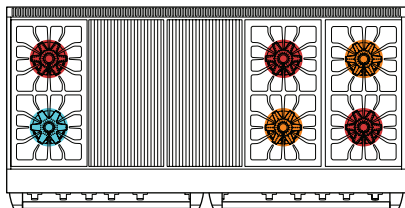
● 25,000 BTU (lg)	● 18,000 BTU (md)	● 12,000 BTU (sm)
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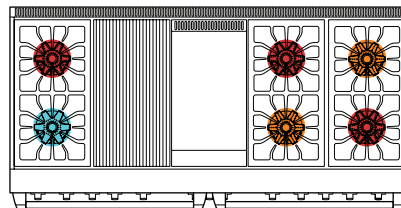
ARROB-1060



ARROB-6602GD



ARROB-6602GR



ARROB-660GDGR

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: ARROB-1060-L.** Must specify elevation if over 2000 ft. when ordering.