

48" RESIDENTIAL GAS RANGE | Specifications

PERFORMER SERIES with Open Burners

AMERICAN RANGE
QUALITY COOKING EQUIPMENT



Open Burner

ARROB-648GD

Shown with 4" Riser (optional).
Hand polished stainless steel finish.

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 (18" and 30" oven), Convection Bake, Fan modes and Infrared Broil (30" oven).
- 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 in large oven.
- 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



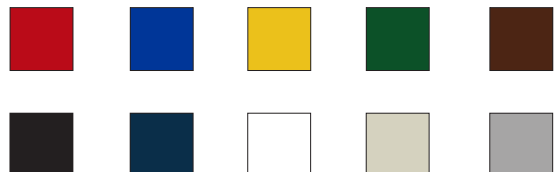
Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range convection oven technology features a convection motor and fan to enhance uniform heat distribution throughout the large (4.4 CU. FT.) oven cavity.

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.



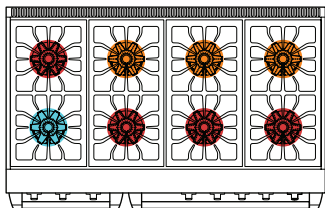
DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

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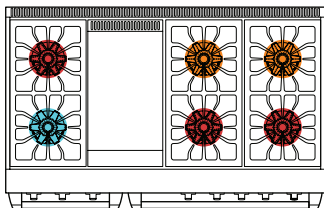


BURNER CONFIGURATIONS

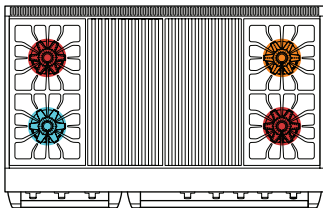
● 25,000 BTU (lg)	● 18,000 BTU (md)	● 12,000 BTU (sm)
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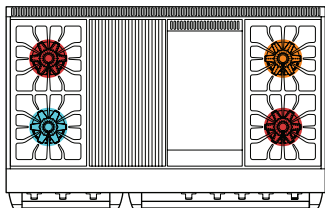
ARROB-848



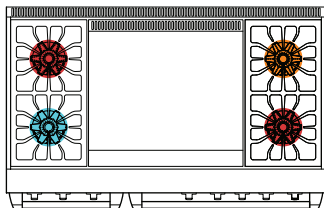
ARROB-648GD



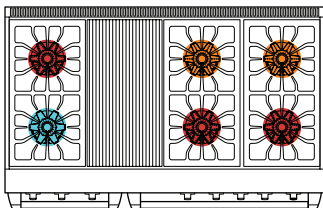
ARROB-448X2GR



ARROB-448GDGR



ARROB-4482GD



ARROB-648GR

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-636-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.