

AMERICAN

PROFESSIONAL RANGES

48" Residential Range

Commercial Heritage

Over the past 30 years, American Range has earned its workplace pedigree in the world's most demanding kitchens. In that time, innovative technology and robust engineering have advanced every aspect of our cooking equipment. We proudly introduce the new standard in professional home ranges, **American™**.

American Range introduces the new gas range for the home with the arrival of our innovative commercial convection baking technology, **Innovection™**.

A refined eye for luxury and an obsessive attention to the smallest of details have established the **American™** series of home ranges, to be the professional chefs' choice for work and now also for the home.

Commercial Grade

Our professional ranges have the soul, capability, and durability of our commercial ranges blended with advanced engineering and luxurious style. To summarize, we have taken our successful commercial range and "civilized" it for the home.



ARR-4864D1



Introducing the Innovection™ Convection Oven Technology

American Range is pleased to introduce **Innovection™** Convection Oven Technology. Utilized in our commercial convection ovens, the American Range **Innovection™** oven cavity is designed with louvered side panels and dual convection motors. The innovative design distributes turbulent warm air throughout the large oven cavity, and is instrumental for consistent even baking, while saving time and gas.

Largest Cooking Capacity

American Range is proud to introduce the largest oven cavities ((1) 30" oven @ 4.8 cu. ft. and (1) 18" oven @ 2.5 cu. ft.) in the industry. Each oven allows for cooking on all six oven rack positions simultaneously. Baking six trays of tarts, cookies, or hour' devours on commercial size sheet pans (18" x 26") is possible without the worry of burning the top row, having a doughy middle row, or a singed bottom row. Imagine completing six batches within one baking cycle!

48" Residential Range

STANDARD FEATURES

- **Innovection™ Convection System** – utilizing dual convection motors which provide superior baking performance
- **Oven Functions**
 - Convection Bake, Dehydrate and Defrost
 - Standard Bake and Broil
 - (1) 30" oven and (1) 18" oven; both ovens comprise the industry's largest oven cavity at 4.8 cu. ft. and 2.5 cu. ft. respectively
 - 30,000 BTU hidden bake oven burners
 - 15,500 BTU **Inconel®** banquet broiler burner produces 1,500°F broiling temperatures
 - Commercial grade stainless steel construction and insulation
 - Commercial grade high temperature porcelain oven interior
 - Two oven lights
 - 2 oven racks with 6 rack positions

Range Top

- Choice of (3) or (2) 17,000 BTU sealed burners, (2) 13,000 BTU sealed burners and (1) 9,000 BTU sealed burner, all burners simmer at 140°F, and with infinite setting controls
- ARR-486GDI (3) 17,000 BTU, (2) 13,000 BTU and (1) 9,000 BTU sealed burners with (1) 12" 20,000 BTU griddle
- ARR-486GRI (3) 17,000 BTU, (2) 13,000 BTU and (1) 9,000 BTU sealed burners with (1) 12" 15,000 BTU grill
- ARR-484GRGDI (2) 17,000 BTU sealed burners (1) 13,000 BTU, (1) 9,000 BTU sealed burners with (1) 12" 15,000 BTU grill, (1) 12" 20,000 BTU griddle
- ARR-4842GRI (2) 17,000 BTU, (1) 13,000 BTU, (1) 9,000 BTU sealed burners with (1) 24" 30,000 BTU grill
- ARR-4842GDI (2) 17,000 BTU, (1) 13,000 BTU, (1) 9,000 BTU sealed burners with (1) 24" 40,000 BTU griddle
- Sealed burners simmer at 140°F, all with infinite setting controls
- Sealed, one-piece, stainless steel burner top surface
- Child safe push-and-turn top burner controls
- All top burners have flame sensing reignition in the event the flame goes out
- Blue LED indicator lights for each burner
- Continuous and flush commercial grade grates allow for easy transferring of pots and pans across the entire cooking surface
- 4" Riser

Innovection™ Convection Oven Technology

Even, turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range **Innovection™** convection oven technology utilizes dual convection motors and louvered side panels to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the dual **Innovection™** convection motors blended with the innovative louvered side panel design ensures consistent heat distribution; even when challenged with cooking the largest turkey, ham or roast.

The results are remarkable! Faster baking and roasting time with fabulous results. If you love to bake, our **Innovection™** technology is for you.



Innovection™ Heat Pattern

ACCESSORIES

- Leg Cap (Set of Two)
- 20" Riser
- 4" Riser
- 20" Riser with Shelf
- Grill Cover
- Cutting Board
- Island Back
- Removable Griddle Plate
- Wok Ring

ELECTRICAL REQUIREMENTS

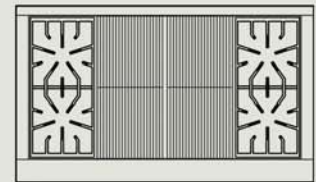
- 120 VAC, 9 Amps, Single Phase

OPERATING GAS PRESSURE

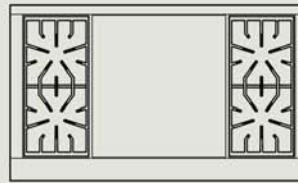
NAT: 5.0 inches WC
LP: 10.0 inches WC

WARRANTY

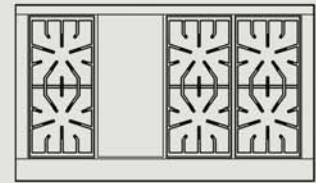
1 Year Parts and Labor



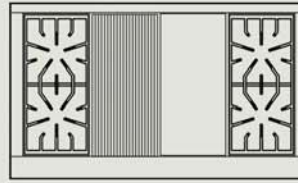
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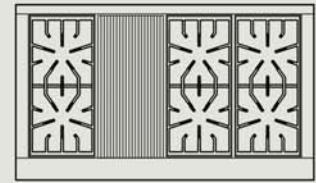
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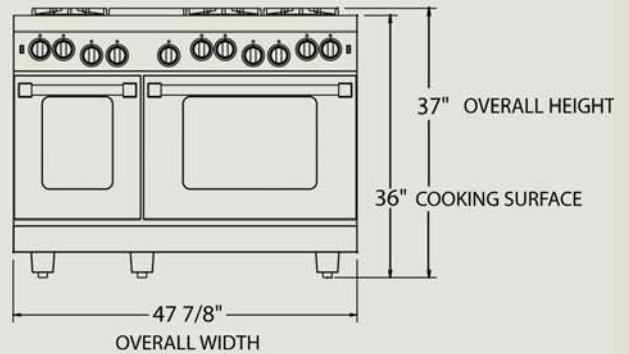
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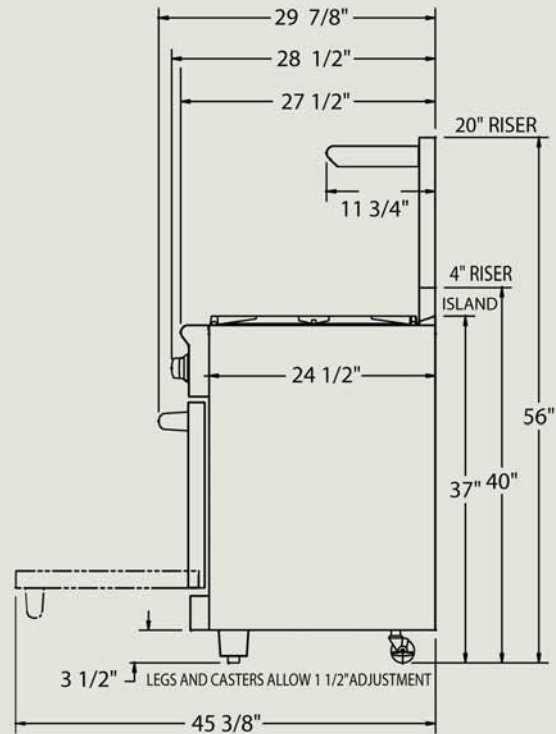
Model# ARR-484GDGRI



Model# ARR-486GRI



OVERALL DEPTH



AMERICAN

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