

AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

PERFORMER SERIES
48" Range with Open Gas Burners



ARROB-4482GD

(shown with optional 4" stub back and leg caps)

Shown in stainless steel, to customize the color, go to www.americanrange.com



DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

48" RESIDENTIAL GAS RANGE

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 (md) and 12,000 BTU (sm)
- Variable infinite flame settings for all open 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
- Porcelainized burner pans catch spills and lift out for easy cleaning
- Analog controls provide easy, push to turn operation ensuring child safety
- Blue LED 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
- One piece durable precision frame construction oven front

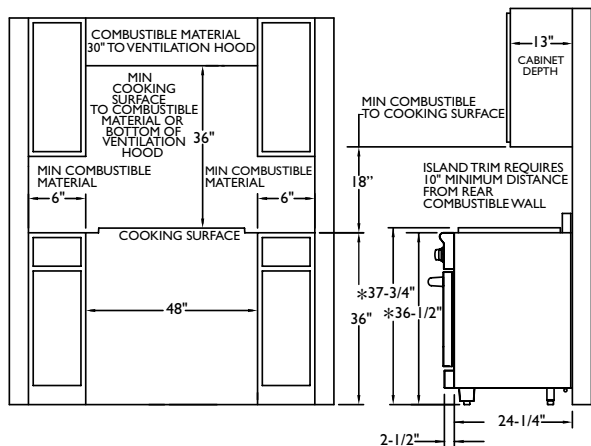
OVEN FEATURES

- 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 1,800°F
- Quick Preheat times & uniform cooking temp. with 28,000 BTU Bake Burner
- Extra-large viewing window in oven door
- Porcelainized oven interior simplifies cleaning

ACCESSORIES AND OPTIONS

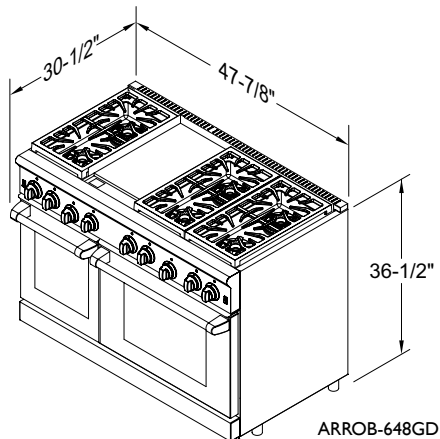
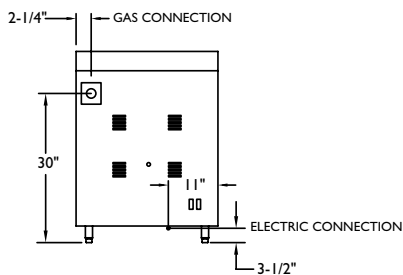
Island back (standard)	ARR-48SIB-P	12" Cutting Board	ARR-CUTB12-P	24" Grill Cover	ARR-GRCOV24-P	22" Chrome Griddle w/ Separator	MCSP-P
Island back (welded)	ARR-48IB-P	12" Griddle Cover	ARR-GDSICOV12-P	11" Chrome Flat Griddle Plate	MC11-FS-P	Porcelainized Broiler Pan	R31005
4" Stub Back	ARR-484SB-P	12" Grill Cover	ARR-GRCOV12-P	11" Chrome Grooved Griddle Plate	MC11-GG-P	Wok Adapter	ARR-WOK-P
20" High back w/ Shelf	ARR-4821HBS-P	12" Griddle Plate	ARR-PG12-P	22" Chrome Flat Griddle Plate	MC22-FS-P	Extra Oven Rack 18" Oven	R31011
S/S Curb base	ARR-48CB-P	24" Griddle Plate	ARR-PGP24-P	22" Chrome L- Flat R - Grooved Griddle	MC-HG-P	Extra Oven Rack 30" Oven	R31013
Stainless Steel Leg Caps (3)	ARR-3LC-P	24" Griddle Cover	ARR-GDCOV24-S-P	22" Chrome Grooved Griddle	MCGG-P		

N = Natural gas Must ship from factory with proper gas type. **L** = LP Gas Must provide **N** or **L** after model number for type of gas needed. **Example: ARROB-848-L** Must specify elevation if over 1000 ft. when ordering.



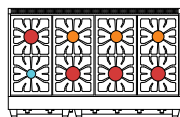
* ADJUSTABLE + 1-1/4"
ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE ISLAND TRIM IS 0".
CLEARANCE TO NON COMBUSTIBLE SURFACE NO SIDE WALL ABOVE COOKING SURFACE.

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. THE SUPPLY LINE MUST NOT INTERFERE WITH THE BACK OF THE UNIT.

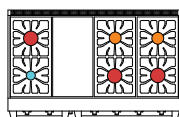


BURNER CONFIGURATIONS

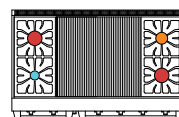
● 25,000 BTU (lg) ● 18,000 BTU (md) ● 12,000 BTU (sm)



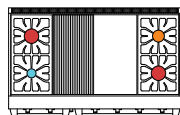
ARROB-848



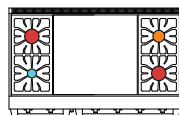
ARROB-648GD



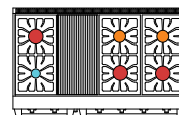
ARROB-448X2GR



ARROB-448GDGR



ARROB-4482GD



ARROB-648GR



CONVECTION OVEN TECHNOLOGY

Balanced turbulent heat distribution is essential when baking, roasting 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.

TECHNICAL SPECIFICATIONS

Overall Oven Capacity	2.4 CU. FT. (18" oven) - 4.4 CU. FT. (30" oven)		
Oven Dimensions	14-1/2" W x 19" D x 15" H (18" oven) 26-1/2" W x 19" D x 15" H (30" oven)		
Surface Burner Rating	25,000 BTU (lg) - 18,000 BTU (md) - 12,000 BTU (sm)		
Griddle Burner Rating	20,000 BTU for every 11" section		
Grill Burner Rating	18,000 BTU for every 11" section		
Infrared Broiler	17,000 BTU each oven		
Oven Bake Burner	28,000 BTU each oven		
Total Gas Connection Rating per model #	ARROB-848	222,000 BTU	8 burners
	ARROB-648GD	199,000 BTU	6 burners & griddle
	ARROB-648GR	197,000 BTU	6 burners & grill
	ARROB-448GDGR	174,000 BTU	4 burners, griddle & grill
	ARROB-4482GD	176,000 BTU	4 burners double griddle
ARROB-448X2GR	172,000 BTU	4 burners double grill	
Gas Supply	7" W.C. Natural, 11" W.C. Propane		
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase		
Shipping Weight	660 Lbs		