

# AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

## MEDALLION SERIES

36" Dual Fuel Range with Self Clean Oven and Sealed Gas Burners



ARR-366DF

(shown with optional 4" back and leg caps)

Shown in stainless steel, to customize the color, go to [www.americanrange.com](http://www.americanrange.com)



DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

# 36" RESIDENTIAL DUAL FUEL RANGE

## RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy clean-up
- 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 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
- Blue LED lights indicate burner functions provided with every knob
- Heavy metal die-cast black satin knobs with chrome bezels
- Sealed stainless steel cook top can hold a gallon of spills
- Electronic keypad with blue display
- Multiple functions include: Standard Bake, Convection Bake, Infrared Broil, or Warm modes for Dehydrate, Crisping and Proofing

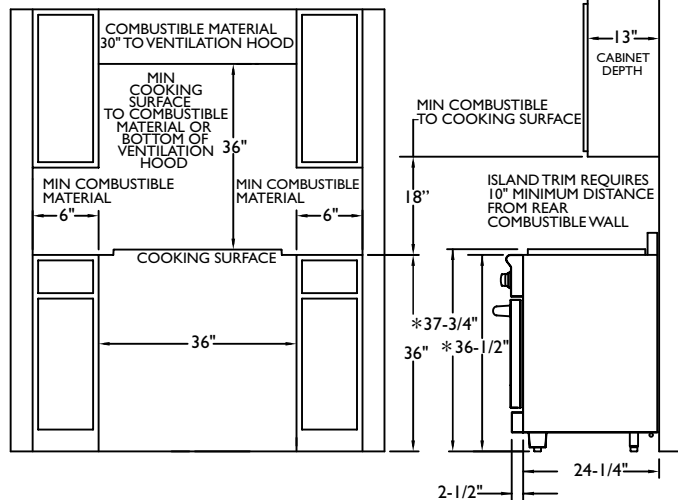
## OVEN FEATURES

- Traditional and Convection Bake can be controlled from 150°F to 550°F
- Infrared energy from hidden bake and broil elements shine through high transparency glass ceramic windows
- 3,500 Watt Instagrill™ broiler reaches searing temperature in 3 seconds
- Stainless steel air flow directors provide even distribution of convection air for uniform oven temperatures
- Commercial grade high performance thermal insulation keeps kitchen cool
- Two chrome racks glide at 6 cooking levels on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Commercial grade porcelainized oven interior for simple cleaning
- Programmable timed self clean for effortless oven maintenance

## ACCESSORIES & OPTIONS

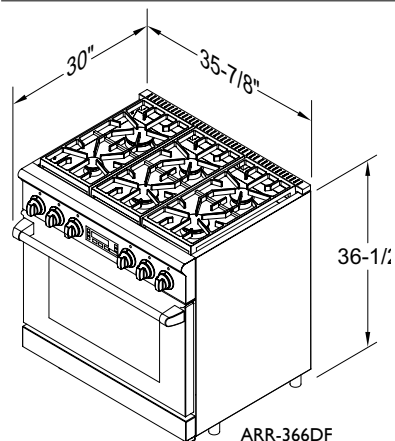
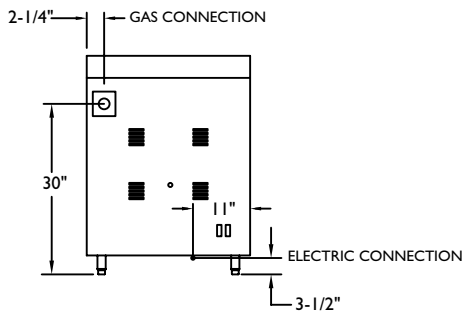
Island back (standard)	ARR-36SIB-M	S/S Leg Caps (2)	ARR-2LC-M	12" Griddle Plate	ARR-PGPI2-M	Wok Adapter	ARR-WOK-M
Island back (welded)	ARR-36IB-M	Casters (Set of 2)	ARR-2CAS-M	24" Griddle Plate	ARR-PGP24-M		
4" Stub Back	ARR-364SB-M	12" Cutting Board	ARR-CUTB-12-M	11" Chrome Flat Griddle Plate	MCI I-GG-M		
20" High back w/ Shelf	ARR-3621HBS-M	12" Griddle Cover	ARR-GDSCOV12-5-M	11" Chrome Grooved Griddle Plate	MCI I-GG-M		
S/S Curb base	ARR-36CB-M	12" Grill Cover	ARR-GRCOV12-5-M	Porcelainized Broiler Pan	R31005		

**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: ARR-366DF-L** Must specify elevation if over 1000 ft. when ordering.



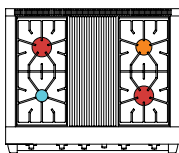
\* ADJUSTABLE + 1-1/4"  
ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE ISLAND TRIM IS 0". CLEARANCE TO NON COMBUSTIBLE SURFACE NO SIDEWALL ABOVE COOKING SURFACE.

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.

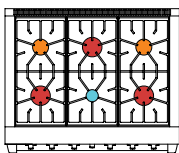


## BURNER CONFIGURATIONS

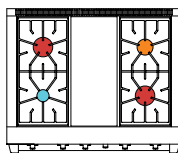
- 17,000 BTU (lg)
- 13,000 BTU (md)
- 9,000 BTU (sm)



ARR-364GRDF



ARR-366DF



ARR-364GDDF

## STRAIGHT CONVECTION™ TECHNOLOGY

American Range is pleased to introduce Straight Convection™ Technology. Borrowing from the aerospace industry, we've circled our convection bake fan with a powerful ring heater - and straightened out the hot air stream using proprietary air directors. The result is shorter cooking times and more uniform heat transfer for multiple rack cooking - saving time and energy!

## COMMERCIAL ORIGINS

A kitchen cooking product for the best of both worlds. The dual fuel range combines the accurate temperature control of the electric oven cell - with the speed and power of our industry-leading gas range top. When you add in our rugged, commercial design and construction heritage, as can be expected, the whole is far greater than the sum of its parts.

## TECHNICAL SPECIFICATIONS

Overall Oven Capacity	5.3 CU. FT.
Oven Dimensions	32"W x 19"D x 15"H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler Element	3,500 Watts
Oven Bake Burner Element	3,500 Watts
Convection Ring Element	2,200 Watts
Total Gas Connection Rating per model #	ARR-366DF 86,000 BTU 6 burners ARR-364GDDF 76,000 BTU 4 burners and griddle ARR-364GRDF 74,000 BTU 4 burners and grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	240 VAC 30 AMP 60 Hz Single Phase
Shipping Weight	453 Lbs