



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

RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every setting and lift off to provide easy cleanup.
- 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 ensures re-ignition in the event the flame goes out, even on the lowest burner setting.
- Continuous commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface.
- Sealed single piece tooled porcelainized cook top can hold more than a gallon of spills.
- Analog controls provide easy, push and turn operation.
- Blue light indicates oven functions
- Heavy metal die-cast black satin knobs with chrome bezels.
- Stainless steel Island Back trim included and installed.

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.
- Front panel switch controls oven lighting for optimal visibility.
- Oven front construction is a durable, precision-made one piece frame.

CONVECTION OVEN TECHNOLOGY



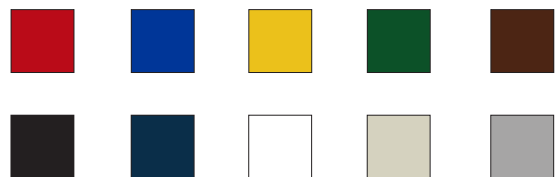
Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range convection oven technology features a convection motor and louvered side panels to enhance uniform heat distribution throughout the large oven cavity.

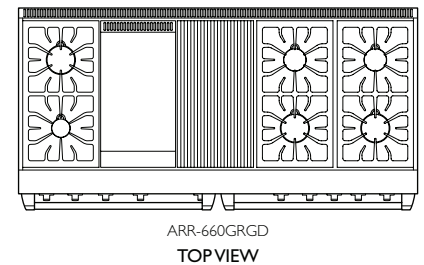
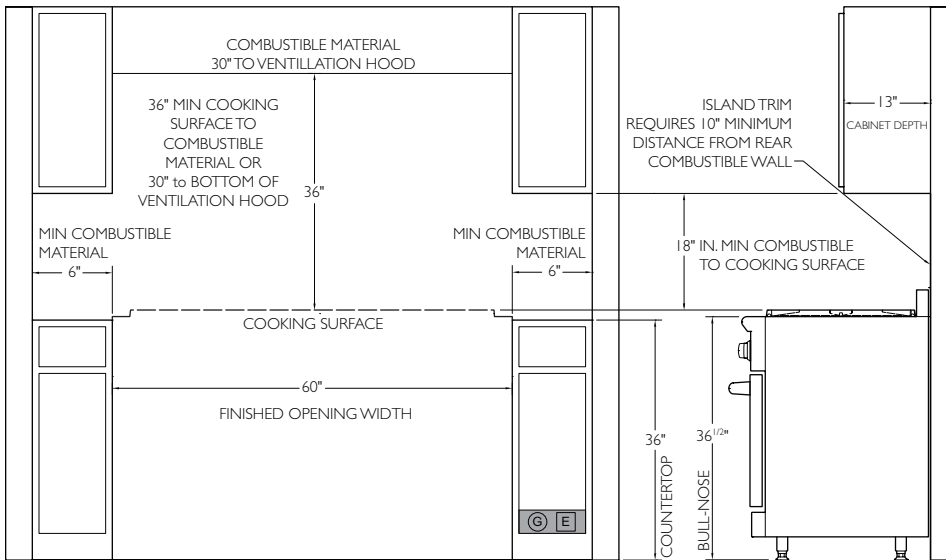
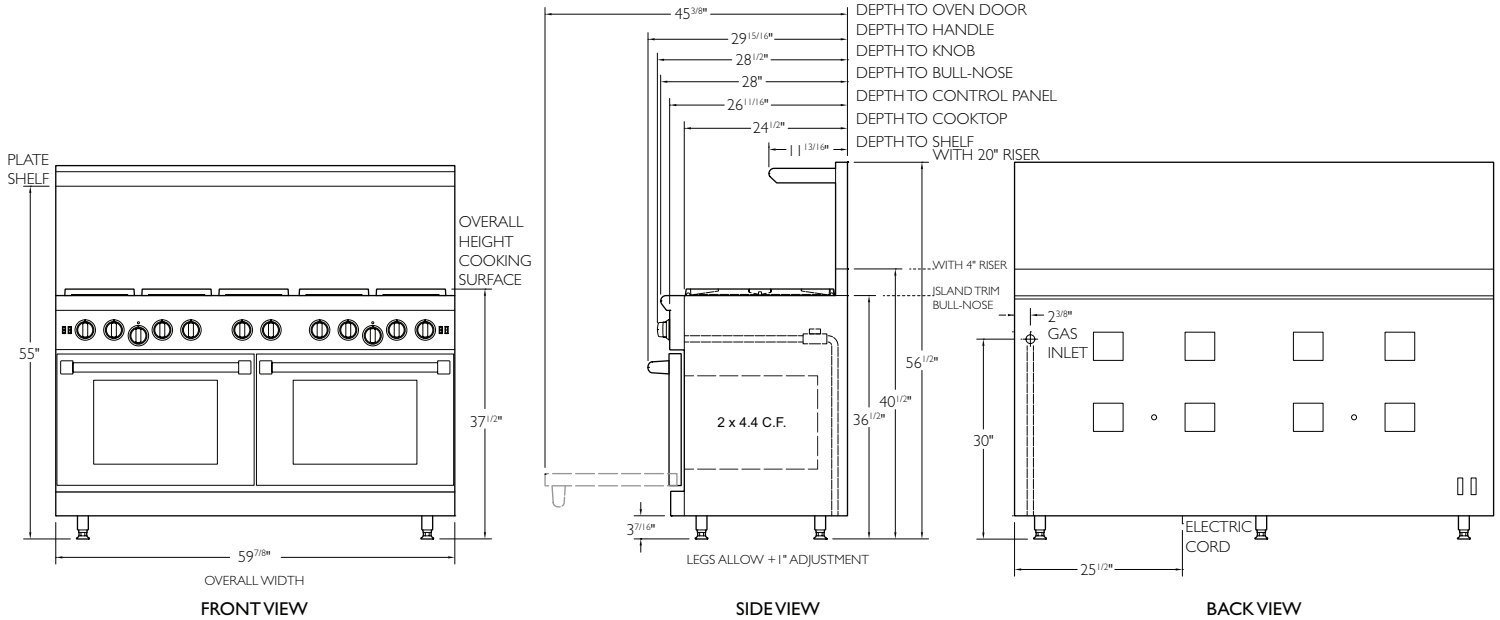
The strategic placement of the convection fan ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.

CONVECTION OVEN IS GREEN TECHNOLOGY

The highly efficient design of the Convection Oven uses less gas versus a standard oven.

Customize with RAL® for the best color that suits your lifestyle.





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 #	ARR-1060	198,000 BTU	10 burners
Oven Dimensions	26-1/2" W x 19" D x 15" H each oven		ARR-6602GD	182,000 BTU	6 burners & double griddle
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)		ARR-660GDGR	180,000 BTU	6 burners, griddle & grill
Griddle Burner Rating	20,000 BTU for every 11" section		ARR-660X2GR	178,000 BTU	6 burners & double grill
Grill Burner Rating	18,000 BTU for every 11" section	Gas Supply	7" W.C. Natural, 11" W.C. Propane		
Infrared Broiler	17,000 BTU each oven	Electrical Supply	120VAC 15 AMP 60 Hz Single Phase		
Oven Bake Burner	28,000 BTU each oven	Shipping Weight	780 Lbs		

ACCESSORIES AND OPTIONS

1" Island back (standard)	ARR60SIB-C	S/S Curb base	ARR-60CB-C	24" Griddle Cover	ARRGDCOV24S-C	Easy Glide Rack 30"	ARR-SR-30-C	22" Flat Griddle Plate	MC22FSC
1" Island back (welded)	ARR60IB-C	12" Griddle Cover	ARRGDSICOV12S-C	24" Grill Cover	ARRGRCOV24-C	Porcelainized Broiler Pan	R31005	22" (L) & (R) Grvd GR Plate	MC22HGC
4" Stub Back	ARR604SB-C	12" Grill Cover	ARRGRCOV12S-C	12" Cutting Board	ARRCUTB12-C	OPTIONS (FACTORY INSTALLED)		22" Grooved Griddle Plate	MC22-GG-C
21" High back w/ Shelf	ARR6021HBS-C	12" Griddle Plate	ARRPGP12-C	Wok Adapter	ARRWOK-C	11" Flat Griddle Plate	MC11FS-C	22" Griddle Plate w/ Flavor Sp. at Center	MC22-SP-C
S/S Leg Caps (3)	ARR3LC-C	24" Griddle Plate	ARRPGP24-C	Extra Oven Rack 30"	R31013	11" Grooved Griddle Plate	MC11-GG-C		

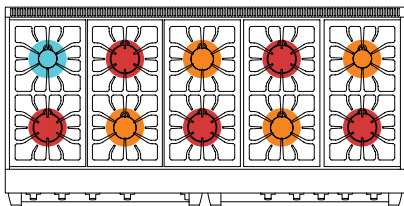
***ELECTRICAL REQUIREMENTS**

A grounded three prong plug with proper polarity must be used.

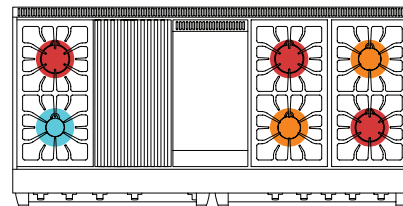
**The American Range Company continually improves its products and reserves the right to change materials, specifications and dimensions without notice. This unit is manufactured for residential use only.

BURNER CONFIGURATIONS

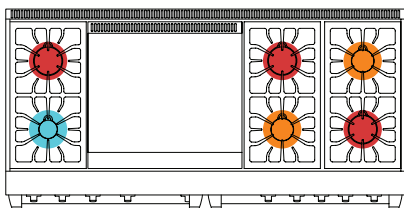
● 17,000 BTU (lg)	● 13,000 BTU (md)	● 9,000 BTU (sm)
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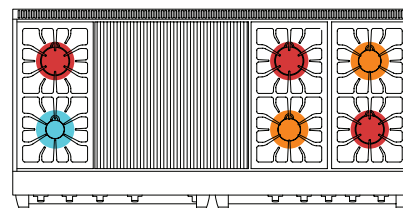
ARR-1060



ARR-660GDGR



ARR-6602GD



ARR-660X2GR

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