



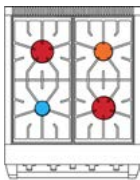
### RANGE FEATURES

- 3 size burners serve everyday needs: 17K BTU, 13K BTU, 9K BTU
- One piece durable precision from construction oven front
- Ceramic Infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperatures are created with a 28K BTU Bake Burner
- Innovection® system optimizes uniform airflow
- Multiple functions included: Standard Bake, Innovection® Bake, Infrared Broil and Fan mode
- Extra-large viewing window in oven door
- **Stainless steel Island-Back Trim included & installed**

ARR-424 Shown with optional leg caps

### 24" GAS RANGE

● 17K BTU ● 13K BTU ● 9K BTU

Model	Burner Configurations	Description	Price
ARR-424		Cuisine Range with 4 sealed gas burners, and 24" Innovection® oven with infrared broiler. Island back included and installed.	Please Call

### 24" ALL GAS RANGE ACCESSORIES & OPTIONS

Model	Description	Price
ARR-24SIB-C	1" Fabricated Island Back	\$ 299
ARR-24IB-C	1"Welded Island Back	319
ARR-244SB-C	4" Stub Back	329
ARR-242IHBS-C	20" High Back with Shelf	789
ARR-24CB-C	Stainless Steel Curb Base	279
ARR-2LC-C	Stainless Steel Leg Caps (2)	139
ARR-CUTB12-C	12" Cutting Board	209
ARR-PGP12-C	12" Removable Heavy Duty Griddle Plate (for chrome finish add \$ 315 to UMRP or MAP)	669
R31005	Porcelainized Broiler Pan	109
ARR-WOK	Wok Adapter for Burner Grates	139
R31012	Extra Oven Rack	209



### SEALED BURNERS

Sealed burners are a major cleaning convenience. The seal between the burner and the frame keeps the spills contained. So, you don't have to remove the parts to clean them. You can simply wipe off the cooking soil from the surface.