

# AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

## HERITAGE CLASSIC SERIES

36" All Gas Range with Sealed Burners



**ARR-366**

(shown with optional 4" stub 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**

# 36" RESIDENTIAL GAS RANGE

## RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy cleanup
- 3 sizes of burners to serve your everyday needs: 17,000 BTU (lg), 13,000 BTU (md), 9,000 BTU (sm)
- Variable infinite flame settings for all sealed top burners
- Fail-safe system ensures re-ignition in the event the flame goes out even on the lowest burner setting
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Sealed Single Piece toolled porcelainized cook top can hold more than a gallon of spills
- Controls provide easy, push and turn operation ensuring child safety
- Blue LED light indicate flame and oven functions provided with every knob
- Heavy metal die-cast black satin knobs with chrome bezels

## OVEN FEATURES

- Multiple functions include: Standard Bake, Innovention® Convection Bake, Infrared Broil and Fan mode
- Innovention® System with convection fan optimizes uniform air flow
- Two chrome racks glide at 6 (including base) cooking levels on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Two lights in each oven are controlled from the front panel switch

## INNOVENTION® CONVECTION OVEN TECHNOLOGY

Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range Innovention® convection oven technology features dual convection system with louvered side panels to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the dual Innovention® convection fans ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.



## INNOVENTION® CONVECTION OVEN IS GREEN TECHNOLOGY

The highly efficient design of the Innovention® Convection Oven uses 19% less gas versus a standard convection oven.

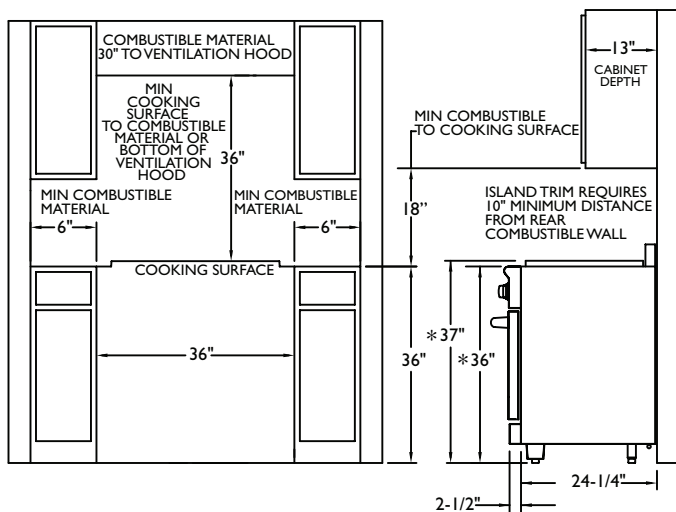
## TECHNICAL SPECIFICATIONS

Overall Oven Capacity	6.0 CU.FT.
Oven Dimensions	32-1/2"W x 20-1/2"D x 15-1/2"H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating per model#	ARR-366 116,000 BTU 6 burners ARR-364GD 106,000 BTU 4 burners and griddle ARR-364GR 104,000 BTU 4 burners and grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	440 Lbs

## ACCESSORIES & OPTIONS

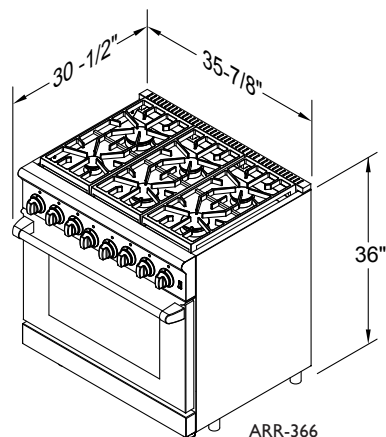
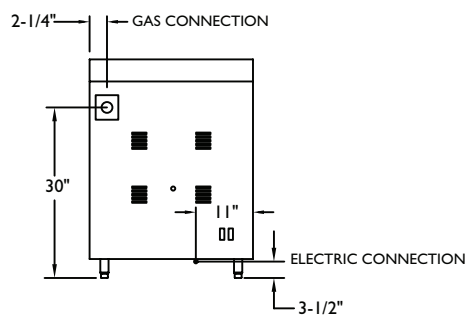
Island back (standard)	ARR-36SIB-H	S/S Leg Caps (2)	ARR-2LC-H	24" Griddle Plate	ARR-PGP24-H
Island back (welded)	ARR-36IB-H	12" Cutting Board	ARR-CUTB-12-H	11" Chrome Flat Griddle Plate	MC11-FS-H
4" Stub Back	ARR-364SB-H	12" Griddle Cover	ARR-GDSCOV12-S-H	11" Chrome Grooved Griddle Plate	MC11-GG-H
20" High back w/ Shelf	ARR-3621HBS-H	12" Grill Cover	ARR-GRCOV12-H	Porcelainized Broiler Pan	R31005
S/S Curb base	ARR-36CB-H	12" Griddle Plate	ARR-PGP12-H	Wok Adapter	ARR-WOK-H

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



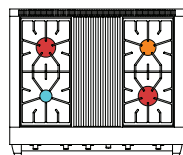
\*ADJUSTABLE + 1-1/4"  
ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE  
ISLAND TRIM IS 0". CLEARANCE TO NON COMBUSTIBLE SURFACE NO SIDE WALL ABOVE COOKING SURFACE.  
FRONT ACCESS.

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.

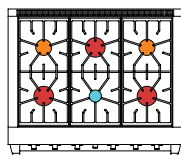


## BURNER CONFIGURATIONS

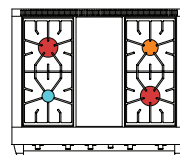
● 17,000 BTU (lg) ● 13,000 BTU (md) ● 9,000 BTU (sm)



ARR-364GR



ARR-366



ARR-364GD