

PROFESSIONAL QUALITY COOKING EQUIPMENT

HERITAGE CLASSIC SERIES

60" All Gas Range with Sealed Burners



ARR-606GDGR

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

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



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60" 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 (med), 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 tooled stainless steel 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
 Backguard required, must order separately (not included)

OVEN FEATURES

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

ACCESSORIES AND OPTIONS

INNOVECTION® CONVECTION OVEN TECHNOLOGY

Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food.

The American Range Innovection® 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 Innovection® convection fans ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.

INNOVECTION® CONVECTION OVEN IS GREEN TECHNOLOGY

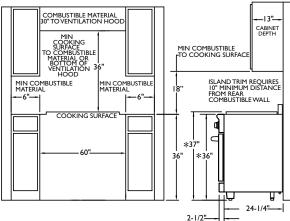
The highly efficient design of the Innovection® Convection Oven uses

19% less gas versus a standard convection oven.

LECHNICAL SPECIFICATIONS				
Overall Oven Capacity	4.9 CU. FT. each oven			
Oven Dimensions	26-1/2''W x 20-1/2'' D x 15-1/2'' H each oven			
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)			
Griddle Burner Rating	20,000 BTU for every 11" section			
Grill Burner Rating	18,000 BTU for every 11'' section			
Infrared Broiler	18,000 BTU each oven			
Oven Bake Burner	30,000 BTU each oven			
Total Gas Connection Rating per model #	ARR-6062GD 186,000 BTU 6 burners & double griddle ARR-606GDGR 184,000 BTU 6 burners, griddle & grill ARR-606X2GR 182,000 BTU 6 burners & double grill			
Gas Supply	7" W.C. Natural, 11" W.C. Propane			
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase			
Shipping Weight	780 Lbs			

Island back (standard) ARR-60SIB-H	12'' Cutting Board ARR-CUTB12-H	24'' Grill Cover ARR-GRCOV24-H	22'' Chrome Griddle w/ Separator MCSP-H
Island back (welded) ARR-60IB-H	12'' Griddle Cover ARR-GDSCOV12-S-H	I I'' Chrome Flat Griddle Plate MCI I-FS-H	Porcelainized Broiler Pan R31005
4'' Stub Back ARR-604SB-H	12'' Grill Cover ARR-GRCOV12-S-H	I I'' Chrome Grooved Griddle Plate MCI I-GG-H	Wok Adapter ARR-WOK
20" High back w/ Shelf ARR-6021HBS-H	12'' Griddle Plate ARR-PGP12-H	22'' Chrome Flat Griddle Plate MC22-FS-H	
S/S Curb base ARR-60CB-H	24'' Griddle Plate ARR-PGP24-H	22'' Chrome L- Flat R - Grooved Griddle MC-HG-H	
Stainless Steel Leg Caps (3) ARR-3LC-H	24'' Griddle Cover ARR-GDCOV24-S-H	22'' Chrome Grooved Griddle MCGG-H	

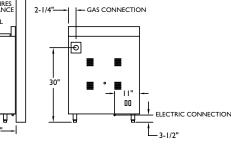
N =Natural gas Must ship from factory with proper gas type. L= LP Gas Must provide N or L after model number for type of gas needed. Example: ARR-606GDGR-L Must specify elevation if over 1000 ft. when ordering.

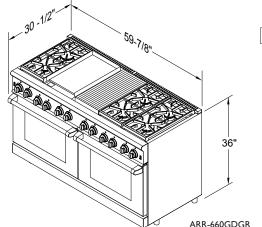


* ADJUSTABLE + 1-1/4"

ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGETO COMBUSTIBLE SURFACE ISLAND TRIM IS 0". CLEARANCETO 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.





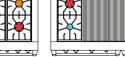
BURNER CONFIGURATIONS

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



ARR-606GDGR





ARR-606X2GR

