

MEDALLION SERIES with Self Clean Oven and Sealed Gas Burners



\*ARR-486GDDF 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 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 lights indicate burner functions provided with every knob.
- Heavy metal die-cast black satin knobs with chrome bezels.
- Sealed single stainless steel cooktop can hold a gallon of spills.
- **Backguard required, must order separately (not included).**

## OVEN FEATURES - BOTH

- Multiple functions include: Standard Bake, Convection Bake, Infrared Broil, or Warm mode for Dehydrate, Crisping and Proofing.
- 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.
- Commercial grade porcelainized oven interior for simple cleaning.

## MAIN OVEN (RIGHT) FEATURES - ELECTRIC POWERED

- Electronic keypad with blue display.
- Multiple functions include: Standard Bake, true Convection Bake, Infrared Broil, or Warm mode for Dehydrate, Crisping and Proofing.
- Traditional and true 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 temperatures in 3 seconds.
- Programmable timed self clean for effortless oven maintenance.

## STRAIGHT CONVECTION™ TECHNOLOGY

American Range is pleased to introduce Straight Convection™ Technology. 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!

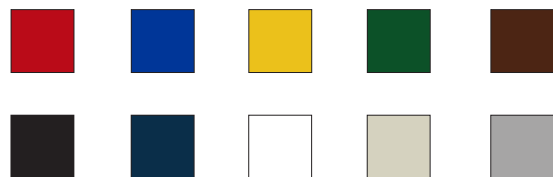
## COMMERCIAL ORIGINS

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.

## SECONDARY OVEN (LEFT) FEATURES - GAS POWERED

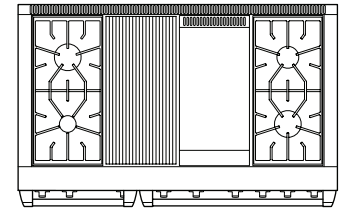
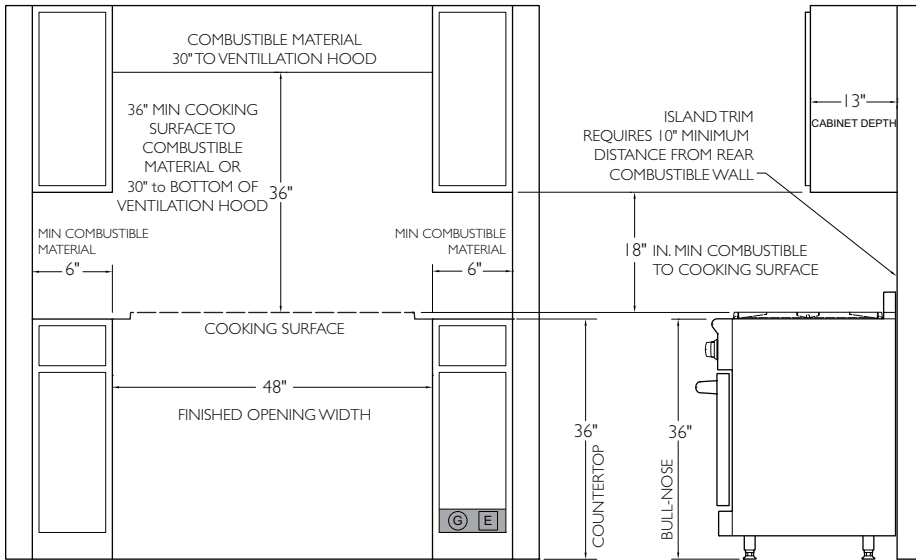
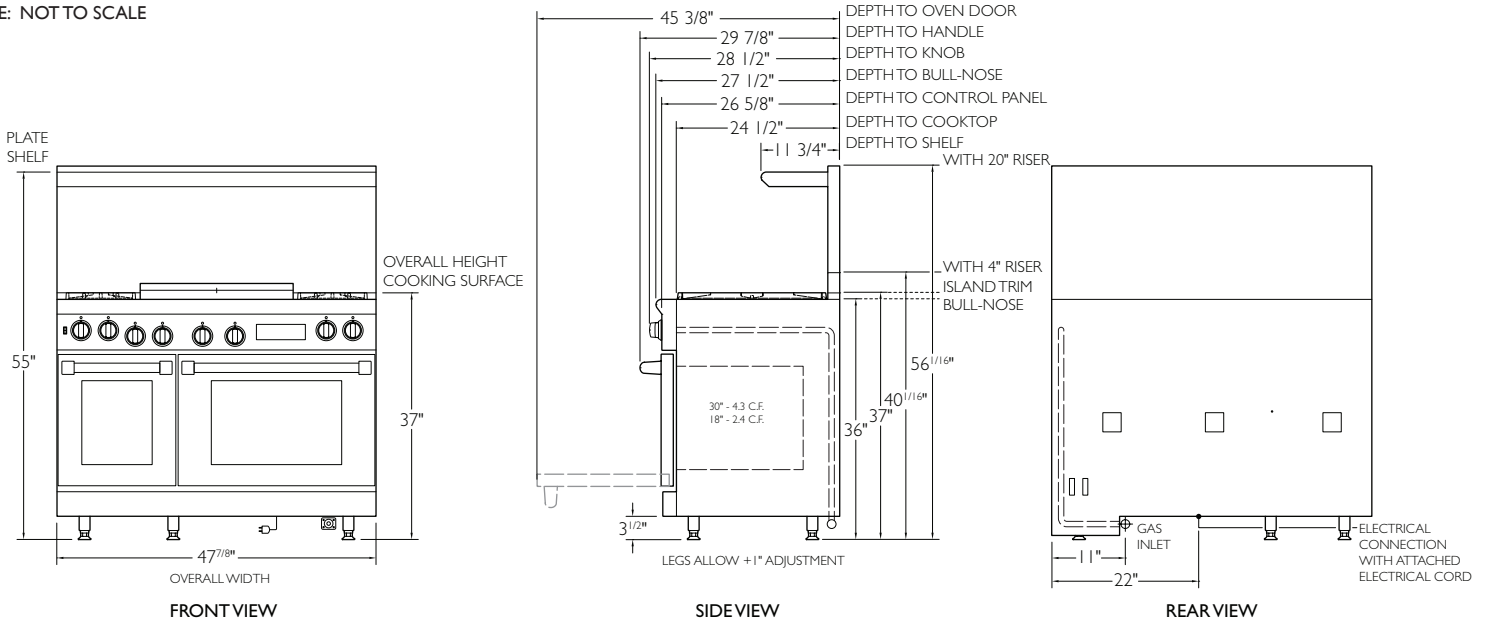
- Traditional and Convection Bake can be controlled from 200°F to 500°F.
- 28,000 BTU bake.

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



**MEDALLION SERIES with Self Clean Oven and Sealed Gas Burners**

SCALE: NOT TO SCALE



\* ADJUSTABLE + 1"  
 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. This is a vented appliance. To be used in conjunction with a suitable vent hood only.

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

**TECHNICAL SPECIFICATIONS**

Overall Oven Capacity	2.4 CU. FT. (18" oven) - 4.3 CU. FT. (30" oven)	Infrared Broiler Burner	18,000 BTU - (18" oven)		
Oven Dimensions	14-1/2"W x 19"D x 15"H (18" oven) 26"W x 19"D x 15"H (30" oven)	Total Gas Connection Rating per model #	ARR-486GDDF	136,000 BTU	6 burner and griddle
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)		ARR-486GRDF	134,000 BTU	6 burners and grill
Griddle Burner Rating	20,000 BTU - every 11" section		ARR-484GDGDF	126,000 BTU	4 burners, double griddle
Grill Burner Rating	18,000 BTU - every 11" section		ARR-484X2GRDF	122,000 BTU	4 burners, double grill
Infrared Broiler Element	3,500 Watts - (30" oven)	ARR-484GDGRDF	124,000 BTU	4 burners, griddle and grill	
Oven Bake Burner Element	2,200 Watts - (30" oven)	Gas Supply	7" W.C. Natural, 11" W.C. Propane		
Convection Ring Element	2,200 Watts - (30" oven)	Electrical Supply	240 VAC 30amp 60 Hz Single Phase		
Oven Bake Burner	30,000 BTU - (18" oven)	Shipping Weight	680 Lbs.		

**ACCESSORIES AND OPTIONS**

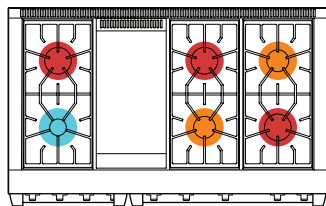
1" Island back (standard)	ARR48SIB-M	12" Griddle Cover	ARRGDSICOV12S-M	12" Cutting Board	ARRCUTB12-M	22" CR Griddle w/ Separator	MC22-SP-M
1" Island back (welded)	ARR48IB-M	12" Grill Cover	ARRGRCOV12S-M	11" Chrome Flat Griddle Plate	MC11FS-M	Extra Oven rack 30"	R31007
4" Stub Back	ARR484SB-M	12" Griddle Plate	ARRPGP12-M	11" Chrome Grooved Griddle Plate	MC11-GG-M	Wok Adapter	ARR-WOK-M
21" High back w/ Shelf	ARR4821HBS-M	24" Griddle Plate	ARRPGP24-M	22" Chrome Flat Griddle Plate	MC22FS-M	Porcelainized Broiler Pan	R31005
Stainless Steel Leg Caps (3)	ARR3LC-M	24" Griddle Cover	ARR-GDCOV24-S-M	22" Chrome L- Flat R - Grooved Griddle	MC-HG-M		
S/S Curb base	ARR48CB-M	24" Grill Cover Flue Applicable	ARRGRCOV24-M	22" Chrome Grooved Griddle	MC22-GG-M		

\*\*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.

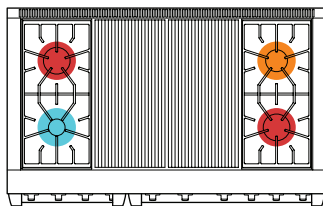
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## BURNER CONFIGURATIONS

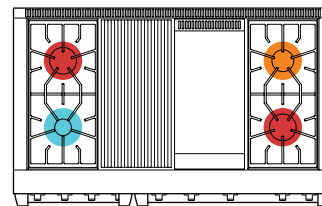
● 17,000 BTU (lg)	● 13,000 BTU (md)	● 9,000 BTU (sm)
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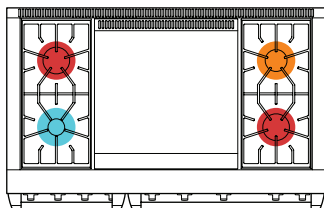
ARR-486GDDF



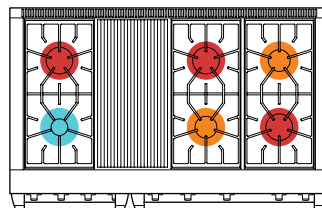
ARR-484X2GRDF



ARR-484GDGRDF



ARR-4842GDDF



ARR-486GRDF

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-486GDDF-L.** Must specify elevation if over 2000 ft. when ordering.