

MEDALLION SERIES with Self Clean Oven and Sealed Gas Burners



*ARR-6062GDGF 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 stainless steel cooktop can hold a gallon of spills
- **Backguard required, must order separately (not included).**

OVEN FEATURES

- 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 temperature in 3 seconds.
- 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.
- Programmable timed self clean for effortless oven maintenance.

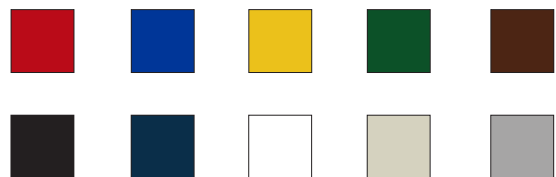
STRAIGHT CONVECTION™ TECHNOLOGY

American Range is pleased to introduce Straight Convection™ Technology. Borrowing from the aerospace industry, 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

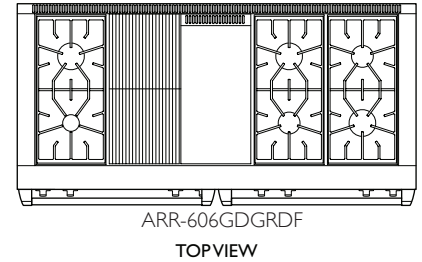
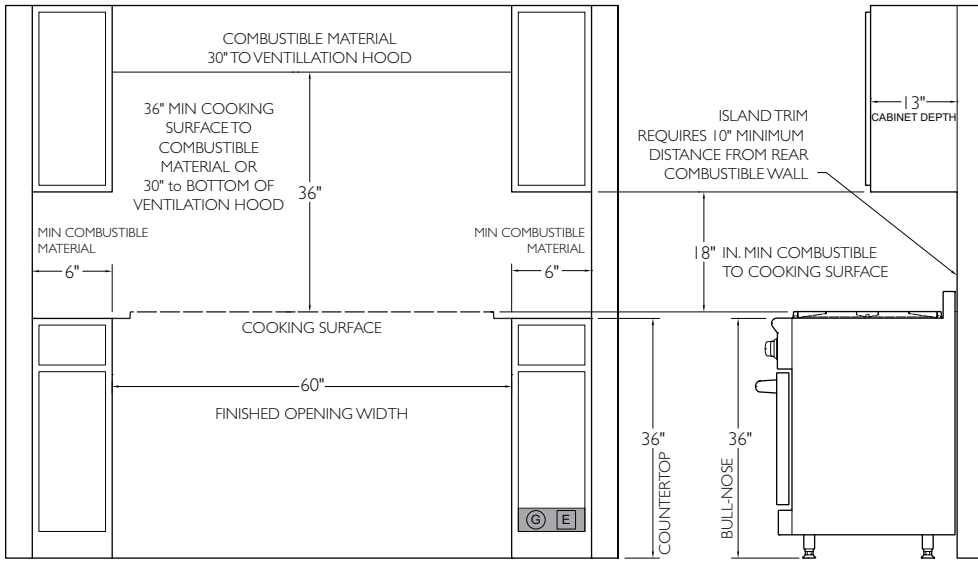
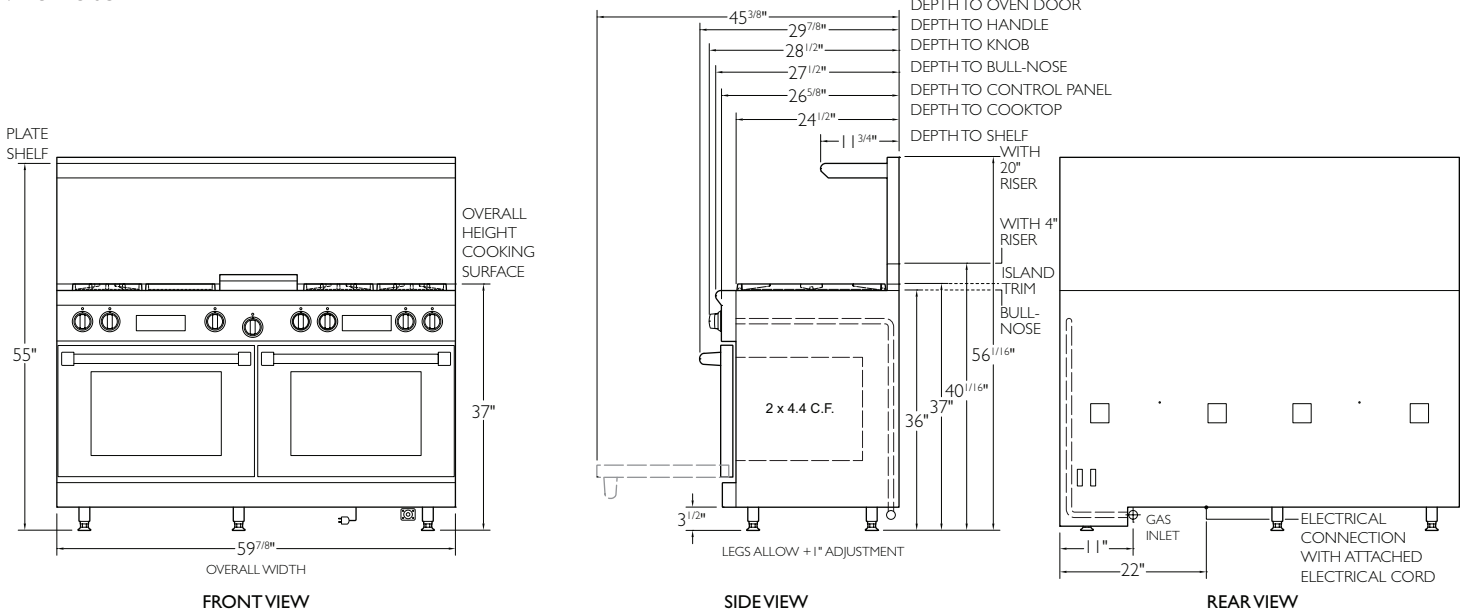
A kitchen cooking product for the best of both worlds. The dual fuel range combines the accurate temperature control of the electric oven cell - with the speed and power of our industry-leading gas range top. When you add in our rugged, commercial design and construction heritage, as can be expected, the whole is far greater than the sum of its parts.

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



Ⓢ Ⓜ 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
 * 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.

TECHNICAL SPECIFICATIONS

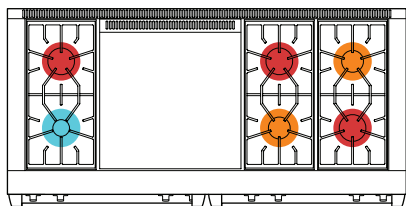
Overall Oven Capacity	4.4 CU. FT. (each oven)	Total Gas Connection Rating per model #	ARR-606GDGDF	126,000 BTU 6 burners & double griddle
Oven Dimensions	26" W x 19" D x 15" H (each oven)		ARR-606X2GRDF	122,000 BTU 6 burners & double grill
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)	Gas Supply	ARR-606GDGRDF	124,000 BTU 6 burners, griddle & grill
Griddle Burner Rating	20,000 BTU - every 11" section		Electrical Supply	7" W.C. Natural, 11" W.C. Propane
Grill Burner Rating	18,000 BTU - every 11" section	Shipping Weight	240 VAC 60 AMP 60 Hz Single Phase	800 Lbs
Infrared Broiler Element	3,500 Watts			
Oven Bake Burner Element	2,200 Watts			
Convection Ring Element	2,200 Watts			

ACCESSORIES AND OPTIONS

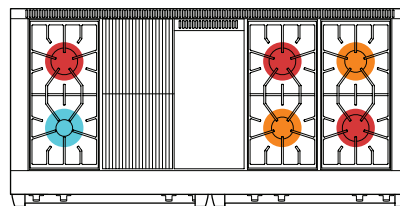
1" Island back (standard)	ARR60SIB-M	12" Griddle Cover	ARRGDSCOV12S-M	12" Cutting Board	ARRCUTB12-M	22" CR Griddle w/ Separator	MC22-SP-M
1" Island back (welded)	ARR60IB-M	12" Grill Cover	ARRGRCOV12S-M	11" Chrome Flat Griddle Plate	MC11FS-M	Wok Adapter	ARRWOK-M
4" Stub Back	ARR604SB-M	12" Griddle Plate	ARRPGP12-M	11" Chrome Grooved Griddle Plate	MC11-GG-M	Extra Oven rack 30"	R31007
21" High back w/ Shelf	ARR6021HBS-M	24" Griddle Plate	ARRPGP24-M	22" Chrome Flat Griddle Plate	MC22FSM	Porcelainized Broiler Pan	R31005
Stainless Steel Leg Caps (3)	ARR3LC-M	24" Griddle Cover	ARRGDSCOV24S-M	22" Chrome L- Flat R - Grooved Griddle	MCHGM		
S/S Curb base	ARR60CB-M	24" Grill Cover	ARRGRCOV24-M	22" CR Grooved Griddle Plate	MC22-GG-M		

BURNER CONFIGURATIONS

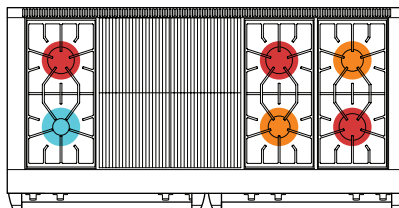
● 17,000 BTU (lg)	● 13,000 BTU (md)	● 9,000 BTU (sm)
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ARR-6062GDDEF



ARR-606GDGRDF



ARR-606X2GRDF

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-6062GDDEF-L .

Must specify elevation if over 2000 ft. when ordering.

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.