

# AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

## 60" ICONICA RANGES (DUAL FUEL)

CUISINE  
SEALED GAS TOWER BURNERS/  
ELECTRIC OVENS



### RANGE TOP FEATURES

- Sealed tower burners deliver exceptional performance at every setting and are removable to provide easy cleanup.
- Three sizes of burners to serve your everyday needs: **25,000 BTU (lg)**, **18,000 BTU (med)**, **13,000 BTU (sm)**
- Variable flame settings for all Cuisine sealed burners.
- Automatic, electronic re-ignition.
- Continuous cast iron grates allow for easy transfer of pots and pans across the entire cooking surface.
- Sealed single piece porcelainized cook top can hold more than a gallon of spills.
- Dual action valves provide easy, safe operation.
- **Stainless steel Island Back trim included and installed.**



### OVEN FEATURES (Both Ovens)

#### 30" Convection Oven (5.0 c.f.)

Bake element 3,500 watts

Broil element 3,500 watts

Convection element 2,500 watts

Modes: Bake, Convection Bake, Broil, Fan, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean

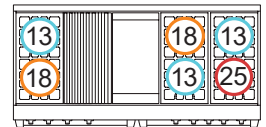
- Red lights indicate oven functions.
- The Advanced Cooking System creates uniform air flow by cycling different elements depending on cooking mode.
- Two chrome plated, heavy-duty racks with six positions on heavy gauge chrome side supports.
- Eight-pass broiler provides rapid searing with 3,500 watts of power.
- Large oven accommodates full size commercial sheet pans.
- Oven lights controlled by switch on front panel. Oven front construction is a durable, precision-made one piece frame.



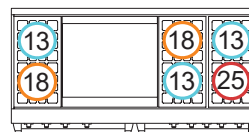
ARR6062GDDF  
Shown with optional leg caps.



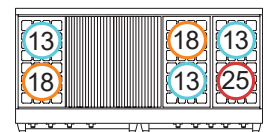
ARR6010DF



ARR606GDGRDF



ARR6062GDDF



ARR6062GRDF

### CONVECTION OVEN TECHNOLOGY



Balanced heat distribution is essential when baking, roasting, and dehydrating food. The American Range convection oven technology features a convection motor and louvered side panels to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the convection fan ensures consistent heat distribution.

### CONVECTION OVENS ARE GREEN TECHNOLOGY

The highly efficient design of the Convection Oven uses less gas versus a standard oven.

### BURNER CONFIGURATIONS



### CUSTOMIZE YOUR RANGE

Pick any RAL color to match the color that best suits your lifestyle.



See [ralcolorchart.com](http://ralcolorchart.com) for color options for the front panel and toe kick. Knobs cannot be customized.

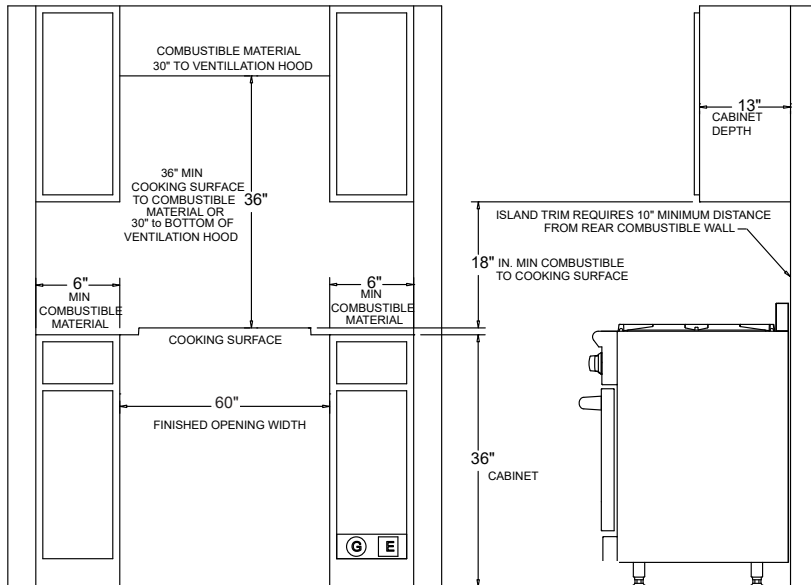
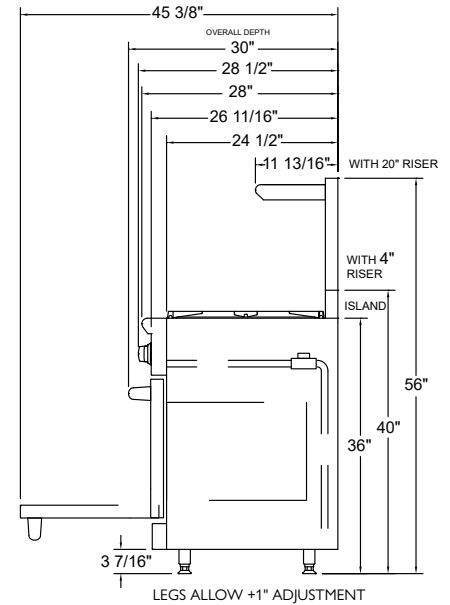
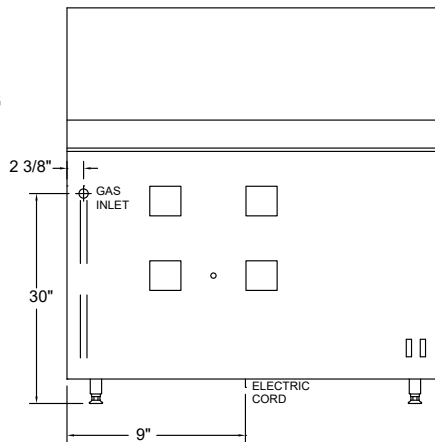
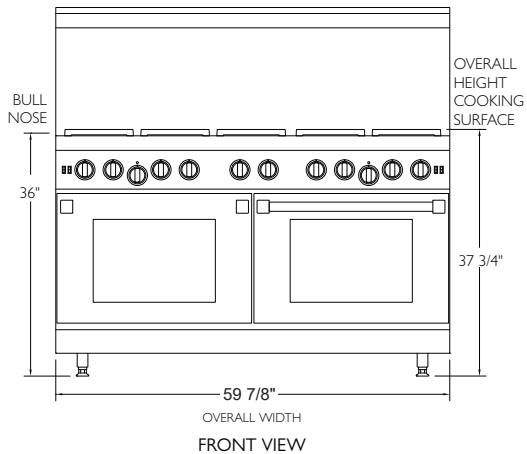


[www.AmericanRangeHome.com](http://www.AmericanRangeHome.com)



# 60" CUISINE ICONICA RANGES – DUAL FUEL

## SEALED GAS TOWER BURNERS/ELECTRIC OVENS



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: ARR366DF-L). Must specify elevation if over 2000 ft. when ordering.

\* ELECTRICAL REQUIREMENTS  
 4-wire, 240VAC, 60AMP electrical connection.

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.

\*\*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.

**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	5.0 CU. FT. (Both Ovens)	Electrical Supply	240 VAC 60 AMP 60 Hz Single Phase
Oven Cavity Dimensions	25 3/4" W x 20 1/2" D x 16 1/2" H (Both Ovens) (654 x 521 x 419)	Gas Supply	7" W.C. Natural, 11" W.C. Propane
Surface Burner Rating	25,000 BTU (lg) – 18,000 BTU (md) – 13,000 BTU (sm)	Broil Element	3,500 watts (Both Ovens)
Griddle Burner Rating	20,000 BTU for every 11" section	Bake Element	3,500 watts (Both Ovens)
Grill Burner Rating	15,000 BTU for every 11" section	Convection Element	2,500 watts (Both Ovens)

Model Number	Description	Overall Dimensions	Total Gas Connection Rating	Shipping Weight	Crated Dimension
ARR6010DF	10 burners	59 7/8" W x 30" D x 37 3/4" H (1521 x 762 x 959)	162,000 BTU (48 kW)	686 Lbs (312 kg)	62" W x 31" D x 45 1/2" H (1575 x 788 x 1156)
ARR606GDGRDF	6 burners and griddle and grill	59 7/8" W x 30" D x 37 3/4" H (1521 x 762 x 959)	140,000 BTU (41 kW)	677 Lbs (308 kg)	62" W x 31" D x 45 1/2" H (1575 x 788 x 1156)
ARR6062GDDF	6 burners and 2 griddles	59 7/8" W x 30" D x 37 3/4" H (1521 x 762 x 959)	130,000 BTU (38 kW)	699 Lbs (318 kg)	62" W x 31" D x 45 1/2" H (1575 x 788 x 1156)
ARR6062GRDF	4 burners and 2 grills	59 7/8" W x 30" D x 37 3/4" H (1521 x 762 x 959)	135,000 BTU (40 kW)	712 Lbs (324 kg)	62" W x 31" D x 45 1/2" H (1575 x 788 x 1156)

### ACCESSORIES

1" Island Back (standard)	ARR-48SIB	12" Griddle Cover	ARR-GDCOV12-S	Wok Adapter	ARR-WOK
1" Island Back (welded)	ARR-48IB	12" Grill Cover	ARR-GRCOV12	S/S Curb Base	ARR48CB
4" Stub Back	ARR-484SB	12" Griddle Plate	ARR-PGP12	Extra Oven Rack – 30" Oven	R31037
20" High Back w/ Shelf	ARR-4821HBS	24" Griddle Plate	ARR-PGP24	Easy Glide Rack 30"	R31033
S/S Leg Caps (3)	ARR-3LC	24" Griddle Cover	ARR-GDCOV24-S	Porcelainized Broiler Pan	R31005
12" Cutting Board	ARR-CUTB-12	24" Grill Cover	ARR-GRCOV24		

### OPTIONS (FACTORY INSTALLED)

11" Chrome Flat Griddle Plate	MC11-FS
11" Chrome Grooved Griddle Plate	MC11-GG
22" Chrome Flat Finish Griddle Plate	MC22FS
22" Cr L. Matte and R. Grooved GR Plate	MC22HG
22" Chrome Flat Finish Griddle Plate	MC22FS
22" Griddle Plate w/ Flavor Separator	MC22-SP

NMFCODE: 25970-2 Class: 85

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