

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

36" ICONICA RANGES (DUAL FUEL)

PERFORMER OPEN BURNERS



RANGE TOP FEATURES

- True commercial lift-off burners for easy cleaning.
- Three sizes of burners to serve your everyday needs:
25,000 BTU (lg), **18,000 BTU (med)**, **12,000 BTU (sm)**
- Variable flame settings for all Performer open burners.
- Automatic, electronic re-ignition.
- Continuous cast iron grates allow for easy transfer of pots and pans across the entire cooking surface.
- Porcelainized burner pans catch spills and lift out for easy cleaning.
- Dual action valves provide easy, safe operation.
- **Stainless steel Island Back trim included and installed.**

OVEN FEATURES

36" Convection Oven (6.2 c.f.)

Bake element 3,500 watts

Broil element 3,500 watts

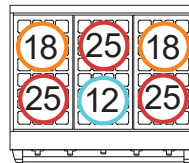
Convection element 2,500 watts

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

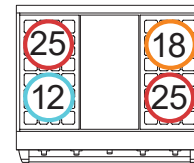
- Red lights indicate oven functions.
- The Advanced Cooking System creates uniform air flow by cycling different elements depending on cooking mode.
- Two chrome plated, heavy-duty racks with six positions on heavy gauge chrome side supports.
- Eight-pass broiler provides rapid searing with 3,500 watts 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.



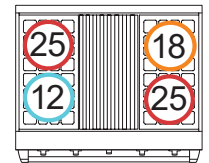
ARROB364GDDF
Shown with optional leg caps.



ARROB366DF



ARROB364GDDF



ARROB364GRDF

CONVECTION OVEN TECHNOLOGY

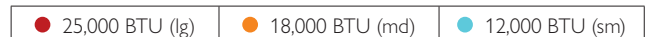


Balanced heat distribution is essential when baking, roasting, and dehydrating food. The American Range convection oven technology features a convection motor and louvered side panels to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the convection fan 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 for color options for the front panel and toe kick. Knobs cannot be customized.

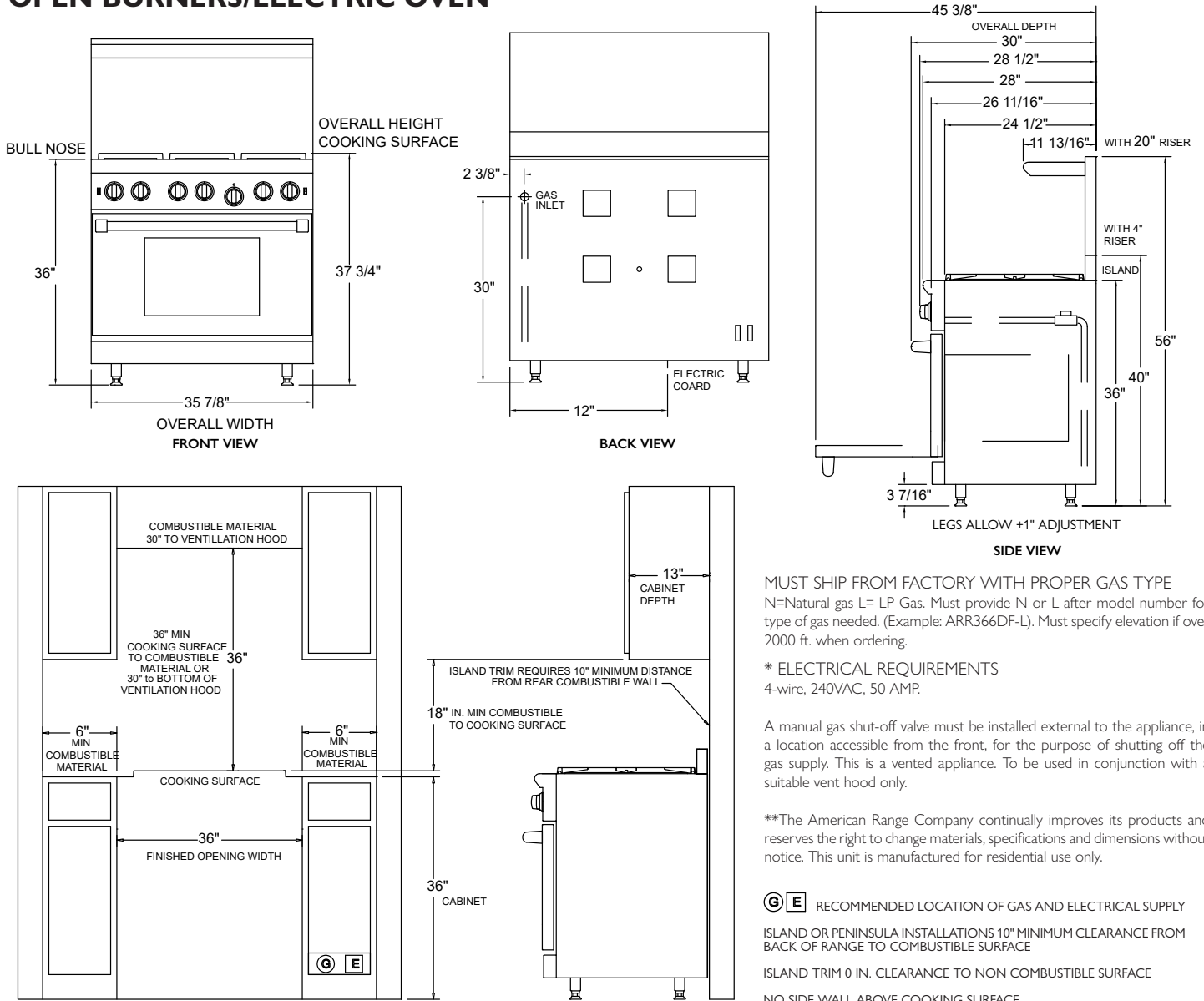


www.AmericanRangeHome.com



36" PERFORMER ICONICA RANGES – DUAL FUEL

OPEN BURNERS/ELECTRIC OVEN



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, 50 AMP.

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 | 6.2 CU. FT. | Electrical Supply | 240 VAC 50 AMP 60 Hz Single Phase |
| Oven Cavity Dimensions | 31 3/4" W x 20 1/2" D x 16 1/2" H (806 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) – 12,000 BTU (sm) | Broil Element | 3,500 watts |
| Griddle Burner Rating | 20,000 BTU for every 11" section | Bake Element | 3,500 watts |
| Grill Burner Rating | 15,000 BTU for every 11" section | Convection Element | 2,500 watts |

| Model Number | Description | Overall Dimensions | Total Gas Connection Rating | Shipping Weight | Crated Dimension |
|--------------|-----------------------|---|-----------------------------|------------------|--|
| ARROB366DF | 6 burners | 35 7/8" W x 30" D x 37 3/4" H (911 x 762 x 959) | 123,000 BTU (36 kW) | 420 Lbs (190 kg) | 38" W x 31" D x 45 1/2" H (965 x 788 x 1156) |
| ARROB364GDDF | 4 burners and griddle | 35 7/8" W x 30" D x 37 3/4" H (911 x 762 x 959) | 100,000 BTU (29 kW) | 428 Lbs (195 kg) | 38" W x 31" D x 45 1/2" H (965 x 788 x 1156) |
| ARROB364GRDF | 4 burners and grill | 35 7/8" W x 30" D x 37 3/4" H (911 x 762 x 959) | 95,000 BTU (28 kW) | 412 Lbs (187 kg) | 38" W x 31" D x 45 1/2" H (965 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 | Porcelainized Broiler Pan | R31005 |
| 4" Stub Back | ARR-484SB | 12" Griddle Plate | ARR-PGP12 | Extra Oven Rack – 30" Oven | R31038 |
| 20" High Back w/ Shelf | ARR-4821HBS | S/S Leg Caps (2) | ARR-2LC | Easy Glide Rack 30" | R31034 |
| 12" Cutting Board | ARR-CUTB-12 | S/S Curb Base | ARR48CB | | |

OPTIONS (FACTORY INSTALLED)

| | |
|----------------------------------|---------|
| 11" Chrome Flat Griddle Plate | MC11-FS |
| 11" Chrome Grooved Griddle Plate | MC11-GG |

NMFCCODE: 25970-2 Class: 85
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