

AMERICAN RANGE

QUALITY COOKING EQUIPMENT

48" CUISINE RANGES

SEALED GAS BURNERS



RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every 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.
- Automatic, electronic ignition ensures re-ignition in the event the flame goes out, even on the lowest burner setting.
- Continuous commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface.
- Sealed single piece tooled porcelainized cook top can hold more than a gallon of spills.
- Dual action valves provide easy, safe operation.
- Heavy metal die-cast satin knobs with chrome bezels.
- Stainless steel Island Back trim included and installed.

OVEN FEATURES

- **30" Convection Oven (4.4 c.f.)**
- Bake burner 30,000 BTU
- Broil burner 15,000 BTU
- Convection fan
- Modes: Bake, Convection Bake, Broil, Fan
- **18" Bake Oven (2.4 c.f.)**
- Bake burner 21,500 BTU
- Modes: Bake
- Red lights indicate oven functions.
- Useful functions: Baking, Convection Baking, Broiling, Dehydrating, Proofing.
- Convection system creates uniform air flow.
- Two chrome plated, heavy-duty racks with 4 positions on heavy gauge chrome side supports.
- Ceramic infrared broiler provides rapid searing at 1,650°F.
- 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.

CONVECTION OVEN TECHNOLOGY



Balanced turbulent 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

even when challenged with cooking the largest turkey, ham or roast.

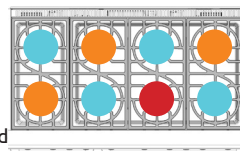
CONVECTION OVENS ARE GREEN TECHNOLOGY

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

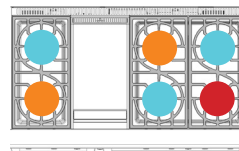


ARR-648GD

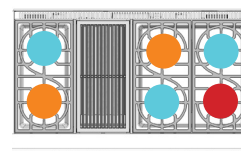
Shown with optional leg caps.



ARR-848



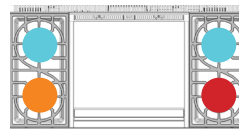
ARR-648GD



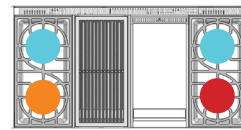
ARR-648GR



ARR-4482GR



ARR-4482GD



ARR-448GDGR

BURNER CONFIGURATIONS

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

CUSTOMIZE YOUR RANGE

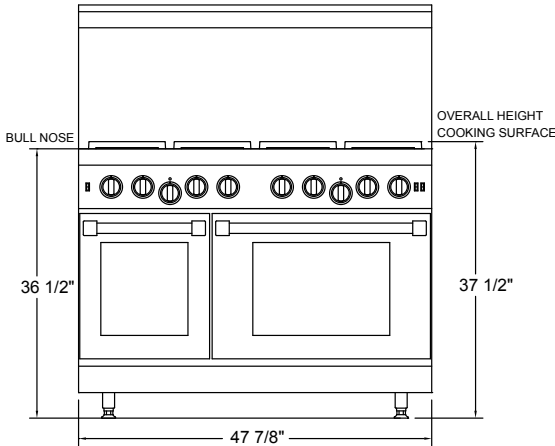
Pick any RAL color to match the color that best suits your lifestyle.



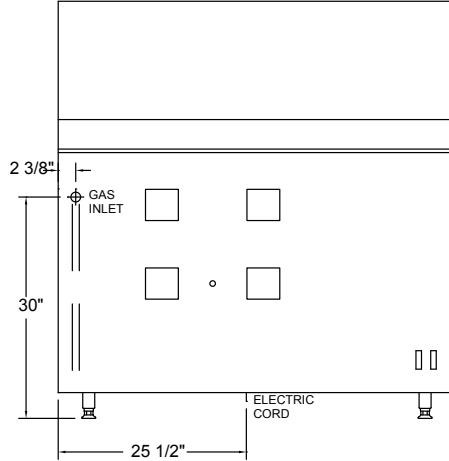
See ralcolorchart.com for color options for the front panel & toe kick and/or knobs.

48" CUISINE RANGES

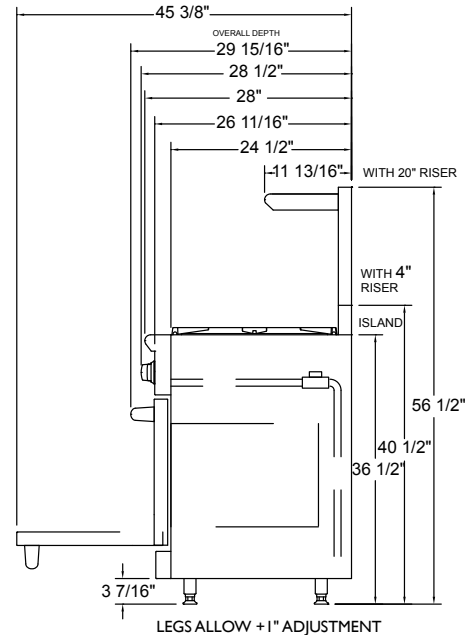
SEALED GAS BURNERS



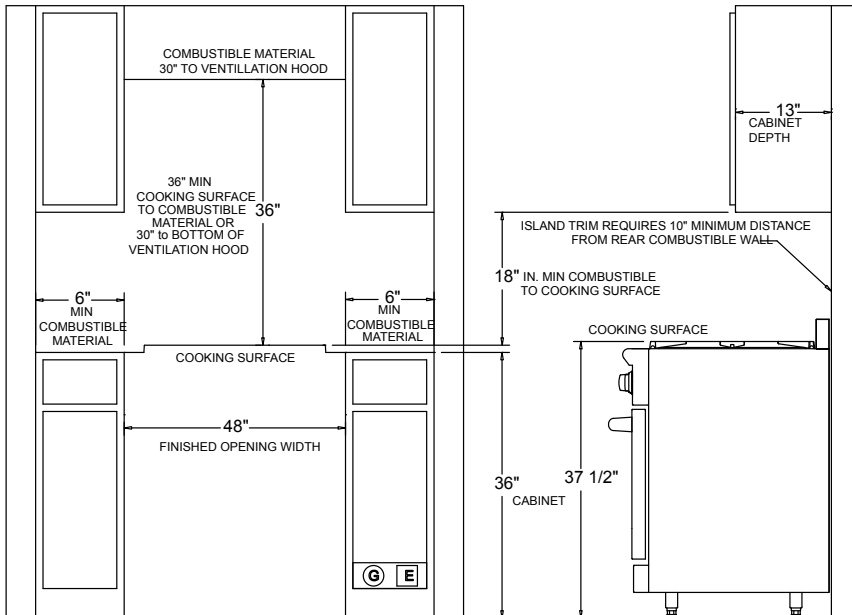
FRONT VIEW



REAR VIEW



SIDE VIEW



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:ARR530-L) Must specify elevation if over 2000 ft. when ordering.

*ELECTRICAL REQUIREMENTS

A grounded three prong plug with proper polarity must be used.

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	2.4 CU. FT. (18" oven) - 4.4 CU. FT. (30" oven)	Total Gas Connection Rating per model #	ARR-848	202,000 BTU	8 burners
Oven Dimensions	14-1/2" W x 19" D x 15" H (18" oven) 26-1/2" W x 19" D x 15" H (30" oven)		ARR-648GD	183,000 BTU	6 burners & griddle
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)		ARR-648GR	178,000 BTU	6 burners & grill
Griddle Burner Rating	20,000 BTU for every 11" section		ARR-448GDGR	159,000 BTU	4 burners, griddle & grill
Grill Burner Rating	15,000 BTU for every 11" section	Gas Supply	ARR-4482GD	164,000 BTU	4 burners double griddle
Infrared Broiler	15,000 BTU 30" oven	Electrical Supply	ARR-4482GR	154,000 BTU	4 burners double grill
Oven Bake Burner	30,000 BTU 30" oven, 18,500 BTU 18" oven	Shipping Weight	630Lbs		

ACCESSORIES

1" Island back (standard)	ARR48SIB	12" Griddle Cover	ARRGDSCOV12S	Wok Adapter	ARRWOK	11" Chrome Flat Griddle Plate	MC11-FS
1" Island back (welded)	ARR48IB	12" Grill Cover	ARRGRCOV12S	Extra Oven rack - 18" Oven	R31011	11" Chrome Grooved Griddle Plate	MC11-GG
4" Stub Back	ARR484SB	12" Griddle Plate	ARR-PGP12	Extra Oven rack - 30" Oven	R31013	22" Chrome Flat Finish Griddle Plate	MC22FS
20" High back w/ Shelf	ARR482IHBS	24" Griddle Plate	ARRPGP24	Easy Glide Rack 18"	ARR-SR-18	22" Cr L. Matte & R. Grooved GR Plate	MC22HG
S/S Leg Caps (3)	ARR3LC	24" Griddle Cover	ARRGDCOV24S	Easy Glide Rack 30"	ARR-SR-30	22" Chrome Flat Finish Griddle Plate	MC22FS
S/S Curb base	ARR48CB	12" Cutting Board	ARRCUTB12	Porcelainized Broiler Pan	R31005	22" Griddle Plate w/ Flavor Separator	MC22-SP