

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

60" 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 (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

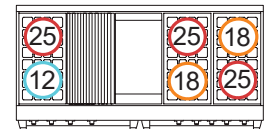
- Red lights indicate oven functions.
- The Advanced Cooking System creates uniform air flow by cycling different elements depending on cooking mode.
- Two chrome plated, heavy-duty racks with six positions on heavy gauge chrome side supports.
- Eight-pass broiler provides rapid searing with 3,500 watts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



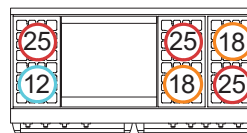
ARROB6062GDDF
Shown with optional leg caps.



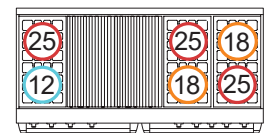
ARROB6010DF



ARROB606GDGRDF



ARROB6062GDDF



ARROB6062GRDF

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.

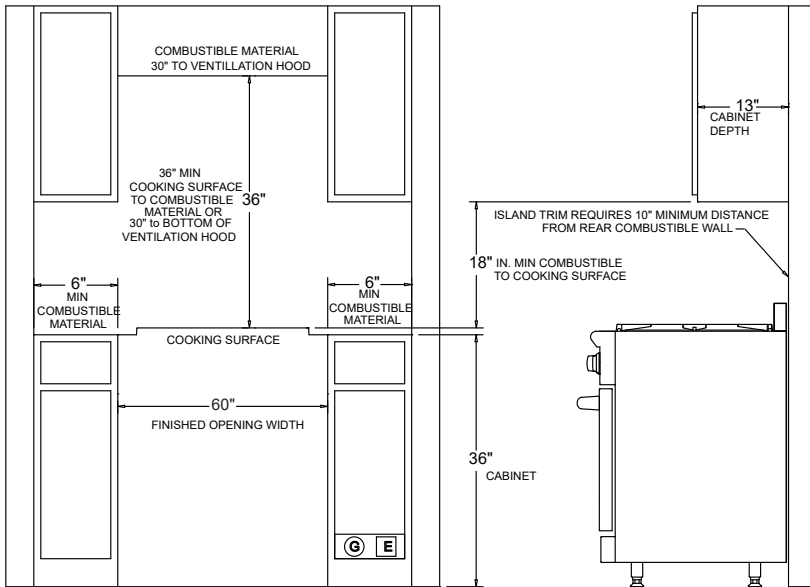
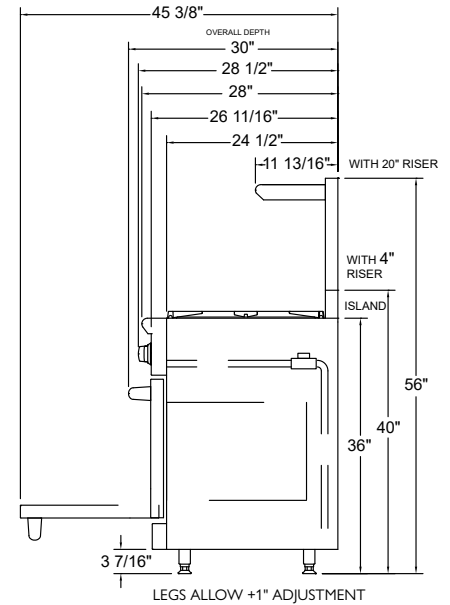
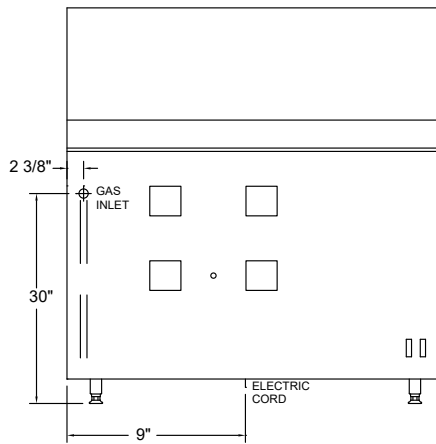
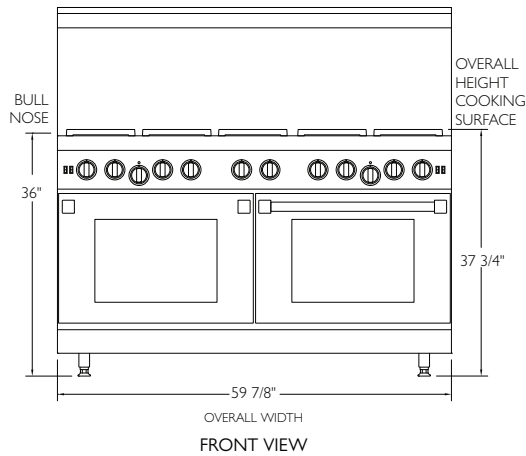


www.AmericanRangeHome.com

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

60" PERFORMER ICONICA RANGES – DUAL FUEL

OPEN 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, 60 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	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) – 12,000 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
ARROB6010DF	10 burners	59 7/8" W x 30" D x 37 3/4" H (1521 x 762 x 959)	203,000 BTU (59 kW)	686 Lbs (312 kg)	62" W x 31" D x 45 1/2" H (1575 x 788 x 1156)
ARROB606G-DGRDF	6 burners and griddle and grill	59 7/8" W x 30" D x 37 3/4" H (1521 x 762 x 959)	158,000 BTU (46 kW)	677 Lbs (308 kg)	62" W x 31" D x 45 1/2" H (1575 x 788 x 1156)
ARROB6062GDDF	6 burners and 2 griddles	59 7/8" W x 30" D x 37 3/4" H (1521 x 762 x 959)	163,000 BTU (48 kW)	699 Lbs (318 kg)	62" W x 31" D x 45 1/2" H (1575 x 788 x 1156)
ARROB6062GRDF	4 burners and 2 grills	59 7/8" W x 30" D x 37 3/4" H (1521 x 762 x 959)	153,000 BTU (45 kW)	712 Lbs (324 kg)	62" W x 31" D x 45 1/2" H (1575 x 788 x 1156)

ACCESSORIES

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1" Island Back (standard)	ARR-48SIB	12" Griddle Cover	ARR-GDCOV12-S	Wok Adapter	ARR-WOK	11" Chrome Flat Griddle Plate	MC11-FS
1" Island Back (welded)	ARR-48IB	12" Grill Cover	ARR-GRCOV12	S/S Curb Base	ARR48CB	11" Chrome Grooved Griddle Plate	MC11-GG
4" Stub Back	ARR-484SB	12" Griddle Plate	ARR-PGP12	Extra Oven Rack – 30" Oven	R31037	22" Chrome Flat Finish Griddle Plate	MC22FS
20" High Back w/ Shelf	ARR-4821HBS	24" Griddle Plate	ARR-PGP24	Easy Glide Rack 30"	R31033	22" Cr L. Matte and R. Grooved GR Plate	MC22HG
S/S Leg Caps (3)	ARR-3LC	24" Griddle Cover	ARR-GDCOV24-S	Porcelainized Broiler Pan	R31005	22" Chrome Flat Finish Griddle Plate	MC22FS
12" Cutting Board	ARR-CUTB-12	24" Grill Cover	ARR-GRCOV24			22" Griddle Plate w/ Flavor Separator	MC22-SP