

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

36" AMERICANA Gas RANGES

CUISINE SEALED TOWER BURNERS



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

Convection Oven (5.7 CU.FT.)

Oven Bake Burner 30,000 BTU

Broil Burner 15,000 BTU

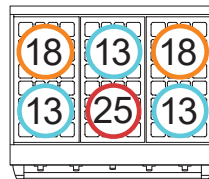
Convection fan

Modes: Bake, Convection Bake, Broil

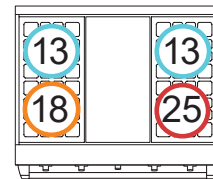
- Red indicator lights.
- Functions: Baking, Convection Baking, Broiling.
- Convection system creates uniform air flow.
- Two chrome plated, heavy-duty racks with four positions on heavy gauge chrome side supports.
- Ceramic infrared broiler provides rapid searing at 1,800°F (983°C).
- **Large oven accommodates full size commercial sheet pans.**



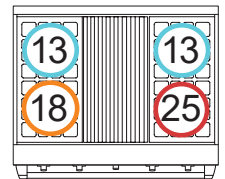
Model # ARR366
Shown with optional leg caps.



ARR366



ARR364GD



ARR364GR

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.

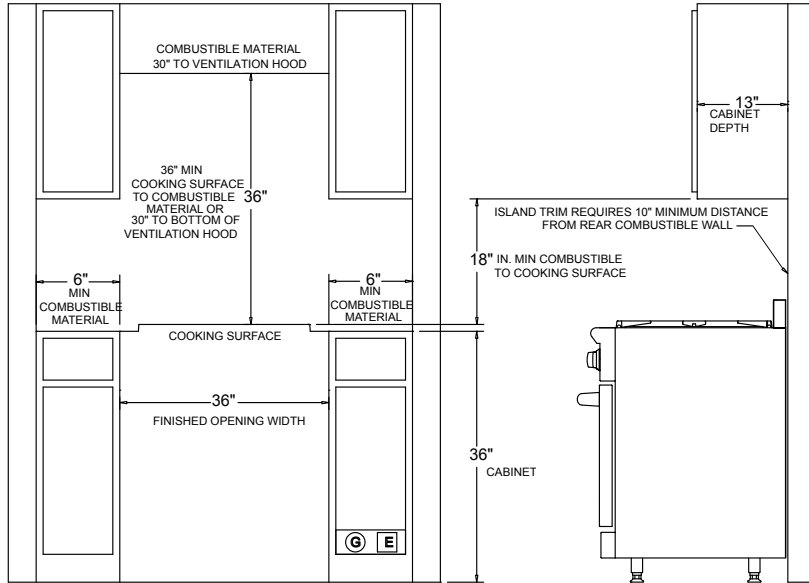
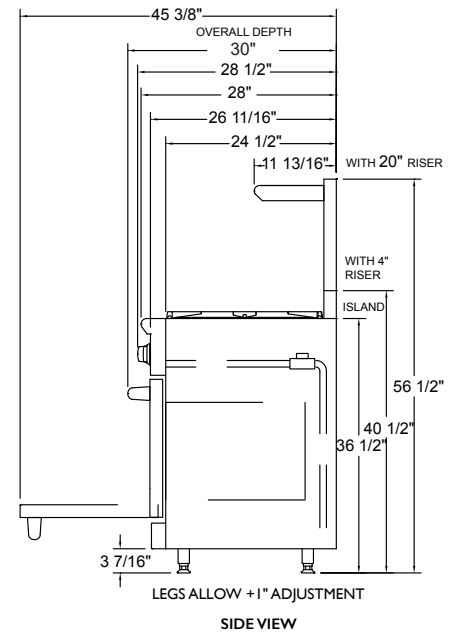
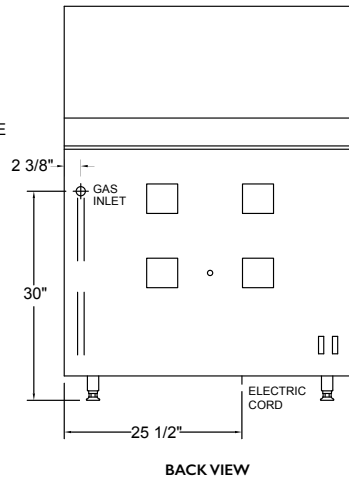
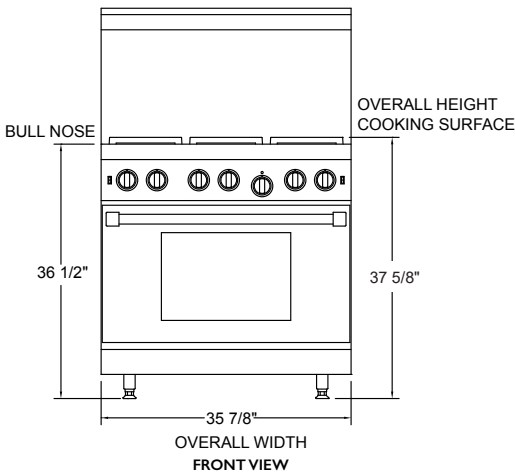


www.AmericanRangeHome.com

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

36" AMERICANA GAS RANGES

CUISINE SEALED TOWER BURNERS



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:ARR636-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	5.7 CU. FT.	Grill Burner Rating	15,000 BTU
Oven Cavity Dimensions	32" W x 20 1/2" D x 15" H (813 x 521 x 381)	Griddle Burner Rating	20,000 BTU
Surface Burner Rating	25,000 BTU (lg) – 18,000 BTU (md) – 13,000 BTU (sm)	Infrared Broiler	15,000 BTU
		Oven Bake Burner	30,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane	Electrical Supply	120 VAC 15 amp 60 Hz Single Phase

Model Number	Description	Overall Dimensions	Total Gas Connection Rating	Shipping Weight	Crated Dimension
ARR366	6 burners	35 7/8" W x 30" D x 37 5/8" H (911 x 762 x 956)	145,000 BTU (43 kW)	360 Lbs (164 kg)	37" W x 31" D x 45 1/2" H (940 x 788 x 1156)
ARR364GD	4 burners and griddle	35 7/8" W x 30" D x 37 5/8" H (911 x 762 x 956)	134,000 BTU (40 kW)	405 Lbs (184 kg)	37" W x 31" D x 45 1/2" H (940 x 788 x 1156)
ARR364GR	4 burners and grill	35 7/8" W x 30" D x 37 5/8" H (911 x 762 x 956)	129,000 BTU (38 kW)	392 Lbs (178 kg)	37" W x 31" D x 45 1/2" H (940 x 788 x 1156)

ACCESSORIES

ACCESSORIES				OPTIONS (FACTORY INSTALLED)			
1" Island Back (standard)	ARR-36SIB	S/S Leg Caps (2)	ARR-2LC	12" Removable Griddle Plate	ARR-PGP12	11" Chrome Flat Griddle Plate	MC11-FS
1" Island Back (welded)	ARR-36IB	Porcelainized Broiler Pan	R31005	12" Cutting Board	ARR-CUTB-12	11" Cr Grooved Griddle Plate	MC11-GG
4" Stub Back	ARR-364SB	12" Griddle Cover	ARR-GDSCOV12-S	Wok Adapter	ARR-WOK	Range Slide Rack 36"	R31034
20" High Back w/ Shelf	ARR-3621HBS	12" Grill Cover	ARR-GRCOV12S	Extra Oven Rack-36" Oven	R31038		