

AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

MEDALLION SERIES

60" Dual Fuel Range with Self Clean Oven and Sealed Gas Burners



ARR-606GDGRDF

(shown with optional 4" stub back and leg caps)

Shown in stainless steel, to customize the color, go to www.americanrange.com



DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

60" RESIDENTIAL DUAL FUEL RANGE

RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy clean-up
- 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 with fail-safe system ensures re-ignition in the event the flame goes, out even on the lowest burner setting
- Continuous commercial-grade cast iron grates
- Blue LED lights indicate burner functions provided with every knob
- Heavy metal die-cast black satin knobs with chrome bezels
- Sealed stainless steel cook top can hold a gallon of spills
- Electronic keypad with blue display
- Multiple functions include: Standard Bake, Convection Bake, Infrared Broil, or Warm modes for Dehydrate, Crisping and Proofing

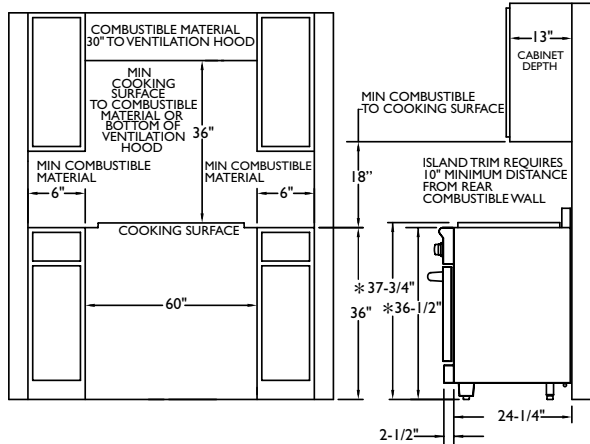
OVEN FEATURES

- Traditional and Convection Bake can be controlled from 150°F to 550°F
- Infrared energy from hidden bake and broil elements shine through high transparency glass ceramic windows
- 3,500 Watt Instagrill™ broiler reaches searing temperature in 3 seconds
- Stainless steel air flow directors provide even distribution of convection air for uniform oven temperatures
- Commercial grade high performance thermal insulation keeps kitchen cool
- Two chrome racks glide at 6 cooking levels on heavy chrome side supports
- Commercial grade porcelainized oven interior for simple cleaning
- Programmable timed self clean for effortless oven maintenance

ACCESSORIES AND OPTIONS

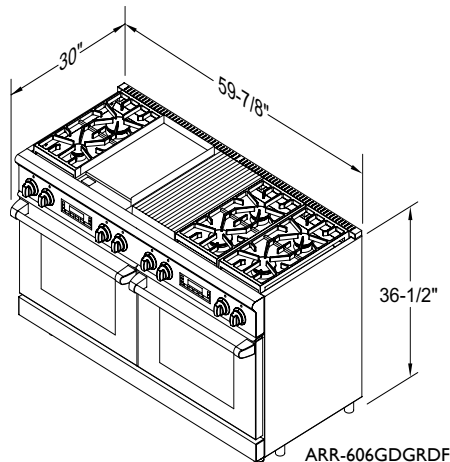
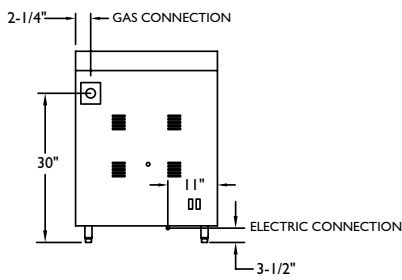
Island back (standard)	ARR-60SIB-M	Casters (Set of 3)	ARR-3CAS-M	24" Griddle Cover	ARR-GDCOV24-S-M	22" Chrome Grooved Griddle	MC-GG-M
Island back (welded)	ARR-60IB-M	12" Cutting Board	ARR-CUTB12-M	24" Grill Cover	ARR-GRCOV24-M	22" Chrome Griddle w/ Separator	MCGG-M
4" Stub Back	ARR-604SB-M	12" Griddle Cover	ARR-GDSCOV12-S-M	11" Chrome Flat Griddle Plate	MC11-FS-M	Porcelainized Broiler Pan	R31005
20" High back w/ Shelf	ARR-6021HBS-M	12" Grill Cover	ARR-GRCOV12-S-M	11" Chrome Grooved Griddle Plate	MC11-GG-M	Wok Adapter	ARR-WOK-M
S/S Curb base	ARR-60CB-M	12" Griddle Plate	ARR-PGP12-M	22" Chrome Flat Griddle Plate	MC22-FS-M		
Stainless Steel Leg Caps (3)	ARR-3LC-M	24" Griddle Plate	ARR-PGP24-M	22" Chrome L- Flat R - Grooved Griddle	MC-HG-M		

N = Natural gas Must ship from factory with proper gas type. **L** = LP Gas Must provide **N** or **L** after model number for type of gas needed. **Example: ARROB-6602GDFF-L** Must specify elevation if over 1000 ft. when ordering.



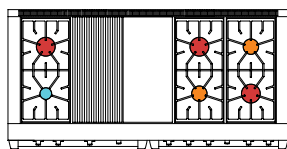
*ADJUSTABLE + 1-1/4"
ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE ISLAND TRIM IS 0". CLEARANCE TO NON COMBUSTIBLE SURFACE NO SIDE WALL ABOVE COOKING SURFACE.

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. THE SUPPLY LINE MUST NOT INTERFERE WITH THE BACK OF THE UNIT.

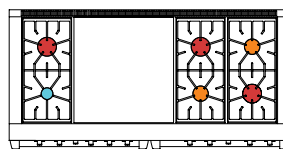


BURNER CONFIGURATIONS

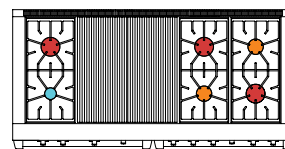
- 17,000 BTU (lg)
- 13,000 BTU (md)
- 9,000 BTU (sm)



ARR-606GDGRDF



ARR-6062GDFF



ARR-606X2GRDF

STRAIGHT CONVECTION™ TECHNOLOGY

American Range is pleased to introduce Straight Convection™ Technology. Borrowing from the aerospace industry, we've circled our convection bake fan with a powerful ring heater - and straightened out the hot air stream using proprietary air directors. The result is shorter cooking times and more uniform heat transfer for multiple rack cooking - saving time and energy!

COMMERCIAL ORIGINS

A kitchen cooking product for the best of both worlds. The dual fuel range combines the accurate temperature control of the electric oven cell - with the speed and power of our industry-leading gas range top. When you add in our rugged, commercial design and construction heritage, as can be expected, the whole is far greater than the sum of its parts.

TECHNICAL SPECIFICATIONS

Overall Oven Capacity	4.3 CU. FT. (each oven)
Oven Dimensions	26" W x 19" D x 15" H (each oven)
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Griddle Burner Rating	20,000 BTU - every 11" section
Grill Burner Rating	18,000 BTU - every 11" section
Infrared Broiler Element	3,500 Watts
Oven Bake Burner Element	3,500 Watts
Convection Ring Element	2,200 Watts
Total Gas Connection Rating per model #	ARR-6062GDFF 126,000 BTU 6 burners & double griddle ARR-606X2GRDF 122,000 BTU 6 burners & double grill ARR-606GDGRDF 124,000 BTU 6 burners, griddle & grill
Gas Supply	7" W.C. Natural, 1 1/2" W.C. Propane
Electrical Supply	240 VAC 60 AMP 60 Hz Single Phase
Shipping Weight	780 Lbs