



PROFESSIONAL QUALITY COOKING EQUIPMENT

MEDALLION SERIES

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



ARR-366DF

(shown with optional island back and leg caps)

DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

36" 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
- Fail-safe system ensures re-ignition in the event the flame goes out
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Blue LED lights indicate flame and oven functions provided with every knob
- Heavy metal die-cast black satin knobs with chrome bezels
- Sealed Single Piece tooled stainless steel cook top can hold a gallon of spills
- Electronic keypad with blue VFD display
- Multiple functions include: Full Power modes for 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 5 (including base) cooking levels on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Commercial grade porcelainized oven interior for simple cleaning
- Programmable timed self clean for effortless oven maintenance

ACCESSORIES & OPTIONS

Island back (standard)	ARR-36SIB-M	S/S Leg Caps (2)	ARR-2LC-M	12" Griddle Plate	ARR-PGP12-M	Wok Adapter	ARR-WOK-M
Island back (welded)	ARR-36IB-M	Casters (Set of 2)	ARR-2CAS-M	24" Griddle Plate	ARR-PGP24-M		
4" Stub Back	ARR-364SB-M	12" Cutting Board	ARR-CUTB-12-M	11" Chrome Flat Griddle Plate	MC11-GG-M		
20" High back w/ Shelf	ARR-3621HBS-M	12" Griddle Cover	ARR-GDSICOV12-S-M	11" Chrome Grooved Griddle Plate	MC11-GG-M		
S/S Curb base	ARR-36CB-M	12" Grill Cover	ARR-GRCOV12-S-M	Porcelainized Broiler Pan	R31005		

CUSTOMIZE YOUR RANGE: Now you can customize your American Range to match your kitchen setting. Pick from numerous colors and finishes to give your range a unique one-of-a-kind look. For more details regarding color and finish options, go to our website: www.americanrange.com.

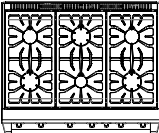
DESIGNER COLORS



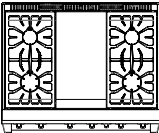
DESIGNER FINISHES



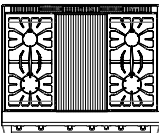
N = Natural gas Must ship from factory with proper gas type
L = LP Gas Must provide **N** or **L** after model number for type of gas needed.
Example: ARR-304-DF-L represents unit to be built for **LP** gas.
Note: Must specify elevation if over 1000 ft when ordering.



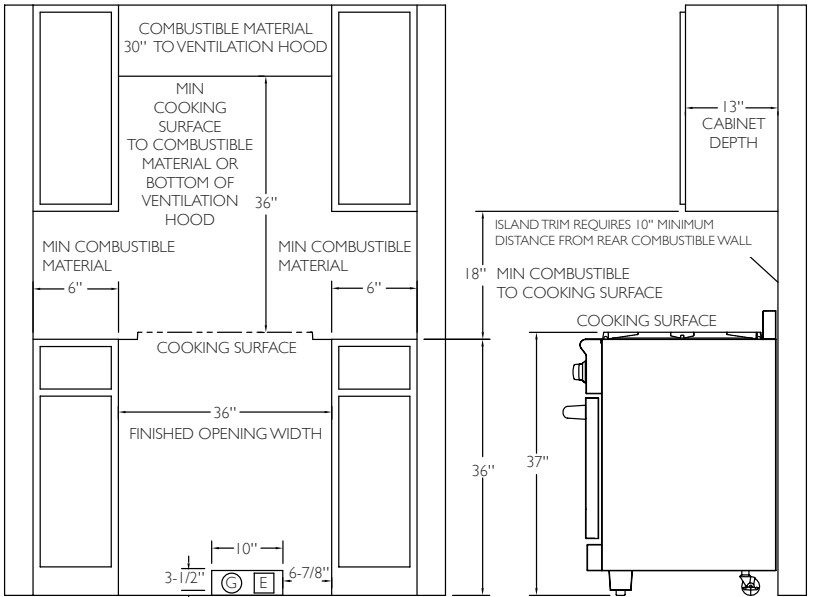
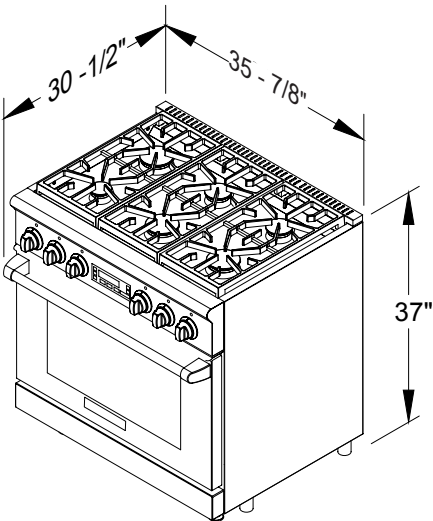
ARR-366DF



ARR-364GDDF



ARR-364GRDF



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
Ⓢ ⓔ LOCATION OF GAS AND ELECTRICAL SUPPLY

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 HERITAGE

American Range introduces the new dual fuel range for the home - 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	5.7 CU. FT.
Oven Dimensions	31-3/4" W x 20-1/2" D x 15" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
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-636 86,000 BTU 6 burners ARR-436-GD 76,000 BTU 4 burners and griddle ARR-436-GR 74,000 BTU 4 burners and grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	240 VAC 30 AMP 30 AMP 60Hz
Shipping Weight	453 Lbs