



PROFESSIONAL QUALITY COOKING EQUIPMENT

PERFORMER SERIES

36" Range with Open Gas Burners



ARROB-636

(shown with optional island back and leg caps)

DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

36" RESIDENTIAL GAS RANGE

RANGE TOP FEATURES

- True commercial lift-off burners for easy cleaning
- 3 sizes of burners to serve your everyday needs:
25,000 BTU (lg), 18,000 BTU (med) and 12,000 BTU (sm)
- Variable infinite flame settings for all open top burners
- Fail-safe system ensures re-ignition in the event the flame goes out
- Continuous and flush commercial-grade cast iron grates
- Porcelainized burner pans catch spills and lift out for easy cleaning
- Analog controls provide easy, push and turn operation ensuring child safety
- Blue LED light indicates oven functions
- Heavy duty metal die-cast black satin knobs with chrome bezels
- Stainless Steel Island Back Trim included and installed
- Front panel switch controls oven lighting for optimal visibility
- One piece durable precision frame construction oven front

OVEN FEATURES

- Multiple functions include: Standard Bake, Innovection® Convection Bake, Infrared Broil and Fan mode
- Innovection® System with convection fan optimizes uniform air flow
- Two chrome plated heavy duty racks with 5 (including base) positions on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Ceramic Infrared Broiler provides rapid searing at 1,800°F
- Quick Preheat times & uniform cooking temp. with 28,000 BTU Bake Burner
- Extra-large viewing window in oven door
- Porcelainized oven interior simplifies cleaning

ACCESSORIES & OPTIONS

Island Back (standard) ARR-36SIB-P	20" High Back w/ Shelf ARR-362IHBS-P	Set of 2 Casters ARR-2CAS-P	Porcelainized Broiler Pan R3I005
Island Back (welded) ARR-36IB-P	S/S Curb Base ARR-36CB-P	12" Cutting Board ARR-CUTB-12-P	Wok Adapter ARR-WOK-P
4" Stub Back ARR-364SB-P	S/S Leg Caps (2) ARR-2LC-P	12" Griddle Plate ARR-PGP12-P	

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.

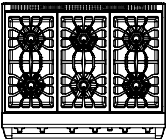
DESIGNER COLORS



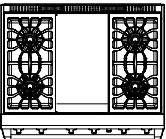
DESIGNER FINISHES



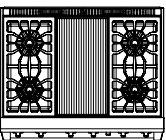
N = Natural gas Must ship from factory with proper gas type.
L = LP Gas Must provide **N** or **L** after model number for type of gas needed.
Example: ARR-304
Must specify elevation if over 1000 ft. when ordering.



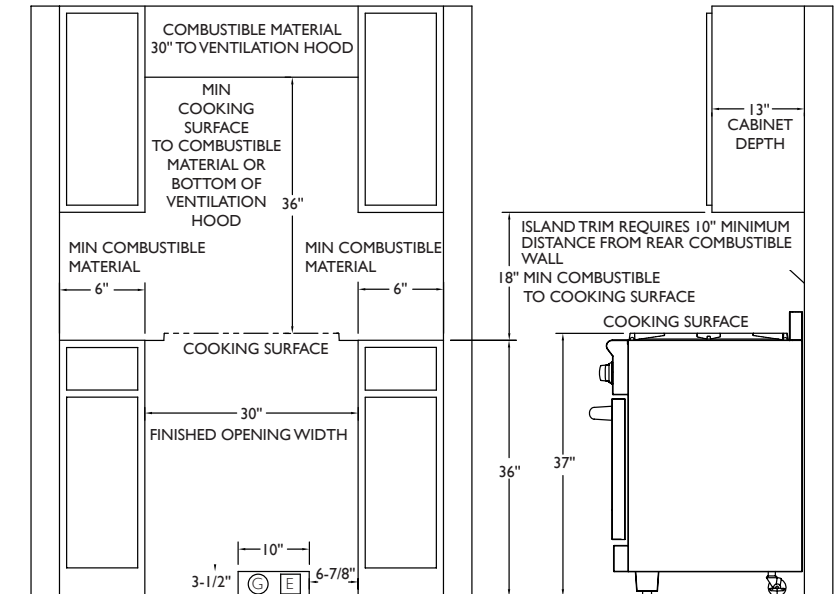
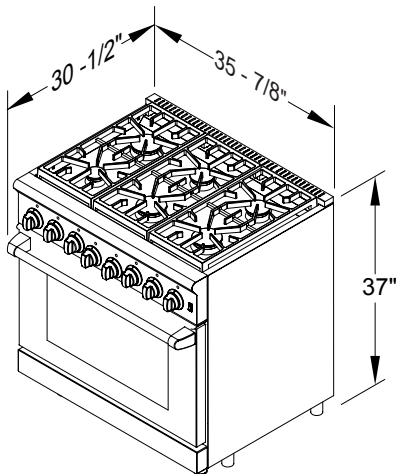
ARROB-636



ARROB-436GD



ARROB-436GR



ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE ISLAND TRIM IS 0".
CLEARANCE TO NON COMBUSTIBLE SURFACE
NO SIDEWALL ABOVE COOKING SURFACE
G E LOCATION OF GAS AND ELECTRICAL SUPPLY

INNOVECTION® CONVECTION OVEN TECHNOLOGY

Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food.
The American Range Innovection® convection oven technology features dual convection motors and louvered side panels to enhance uniform heat distribution throughout the large oven cavity.
The strategic placement of the dual Innovection® convection fans ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.



INNOVECTION® CONVECTION OVEN IS GREEN TECHNOLOGY

The highly efficient design of the Innovection® Convection Oven uses 19% less gas versus a standard convection oven.

TECHNICAL SPECIFICATIONS

Overall Oven Capacity	5.3 CU. FT.
Oven Dimensions	32"W x 19"D x 15"H
Surface Burner Rating	25,000 BTU (lg) - 18,000 BTU (md) - 12,000 BTU (sm)
Infrared Broiler	17,000 BTU
Griddle Burner Rating	20,000 BTU
Grill Burner Rating	18,000 BTU
Oven Bake Burner	28,000 BTU
Total Gas Connection Rating per model #	ARROB-636 168,000 BTU 6 burners fits: ARROB-636 ARROB-636 145,000 BTU 4 burners and 11" griddle fits: ARROB-436GD ARROB-636 142,000 BTU 4 burners and 11" grill fits: ARROB-436GR
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	401 Lbs