

PROFESSIONAL QUALITY COOKING EQUIPMENT

PERFORMER SERIES

48" Range with Open Gas Burners



ARROB-648GD

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

DESIGN DESIGN CLASS DESIGN



RANGETOP 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 to 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 4 (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

INNOVECTION® CONVECTION OVEN TECHNOLOGY

Balanced turbulent heat distribution is essential when baking, roasting food.

The American Range Innovection® 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 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

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Overall Oven Capacity	2.7 CU. FT. (18" oven) - 4.3 CU. FT. (30" oven)								
Oven Dimensions	14-1/2" W x 20-1/2" D x 15-1/2" H (18" oven)								
Over Dimensions	26-1/2" W x 20-1/2" D x 15-1/2" H (30" oven)								
Surface Burner Rating	25,000 BTU (lg) - 18,000 BTU (md) - 12,000 BTU (sm)								
Griddle Burner Rating	20,000 BTU for every 11" section								
Grill Burner Rating	20,000 BTU for every 11" section								
Infrared Broiler	17,000 BTU each oven								
Oven Bake Burner	28,000 BTU each oven								
	ARROB-848	256,000 BTU	8 bruners						
	ARROB-648GD	195,000 BTU	6 burners & griddle						
Total Gas Connection Rating per model #	ARROB-648GR	195,000 BTU	6 burners & grill						
	ARROB-448GDGR	197,000 BTU	4 burners, griddle & grill						
	ARROB-4482GD	197,000 BTU	4 burners double griddle						
	ARROB-448X2GR	197,000 BTU	4 burners double grill						
Gas Supply	7" W.C. Natural, 11" W.C. Propane								
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase								
Shipping Weight	660 Lbs								

ACCESSORIES AND OPTIONS

Island back (standard)	ARR-48SIB-P	12" Cutting Board	ARR-CUTB12-P	24" Grill Cover	ARR-GRCOV24-P	22" Chrome Griddle w/	Separator MCSP-P
Island back (welded)	ARR-48IB-P	12" Griddle Cover	ARR-GDSCOV12-P	I I" Chrome Flat Griddle Plate	MC11-FS-P	Porcelainized Broiler Pan	R31005
4" Stub Back	ARR-484SB-P	12" Grill Cover	ARR-GRCOV12-P	I I" Chrome Grooved Griddle Pla	ate MCII-GG-P	Wok Adapter	ARR-WOK-P
20" High back w/ Shelf	ARR-4821HBS-P	12" Griddle Plate	ARR-PGP12-P	22" Chrome Flat Griddle Plate	MC22-FS-P	Extra Oven Rack 18" Over	n R31011
S/S Curb base	ARR-48CB-P	24" Griddle Plate	ARR-PGP24-P	22" Chrome L- Flat R - Grooved	d Griddle MC-HG-P	Extra Oven Rack 30" Over	n R31013
Stainless Steel Leg Cap	s (3) ARR-3LC-P	24"GriddleCover	ARR-GDCOV24-S-P	22" Chrome Grooved Gride	dle MCGG-P		

N = Natural gas L = LP Gas

Must ship from factory with proper gas type. Must provide ${\bf N}$ or ${\bf L}$ after model number for type of gas needed.

47-7/8"

Example: ARR-304Must specify elevation if over 1000 ft. when ordering.



ARROB-848



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ARROB-648GR

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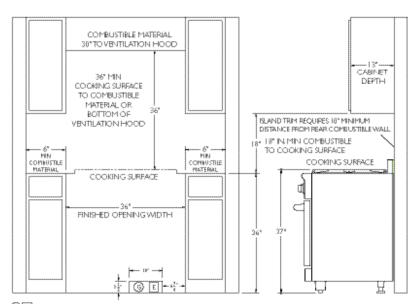
ARROB-648GDGR



ARROB-648GD



ARROB-448X2GR



(a) Location of Gas and electrical supply
(bland or rennisha installations for minimum clearance from Back of Range to Combustible surface
(bland time blin clearance to non-compastible surface
NO SIDE WALL ARONE COOKING SURFACE



37'

ARROB-648GD