

# AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

## MEDALLION SERIES

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



ARR-606GDGRDF

(shown with optional island back and leg caps)

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
- 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 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 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		

## 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	4.9 CU. FT. (each oven)
Oven Dimensions	26-1/2" W x 20-1/2" D x 15-1/2" 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 Burner	18,000 BTU - (18" oven)
Oven Bake Burner	30,000 BTU
Infrared Broiler Element	3,500 Watts - (30" oven)
Oven Bake Burner Element	3,500 Watts - (30" oven)
Convection Ring Element	2,200 Watts - (30" oven)
Total Gas Connection Rating per model #	ARR-6062GD 222,000 BTU 6 burners & double griddle ARR-606X2GR 218,000 BTU 6 burners & double grill ARR-606GDGR 220,000 BTU 6 burners, griddle & grill
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	6,780 Lbs

**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](http://www.americanrange.com).

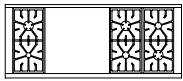
### DESIGNER COLORS



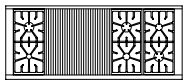
### DESIGNER FINISHES



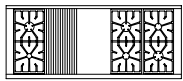
**N** = Natural gas    Must ship from factory with proper gas type.  
**L** = LP Gas        Must provide **N** or **L** after model number for type of gas needed.  
**Example: ARR-304**  
Must specify elevation if over 1000 ft. when ordering.



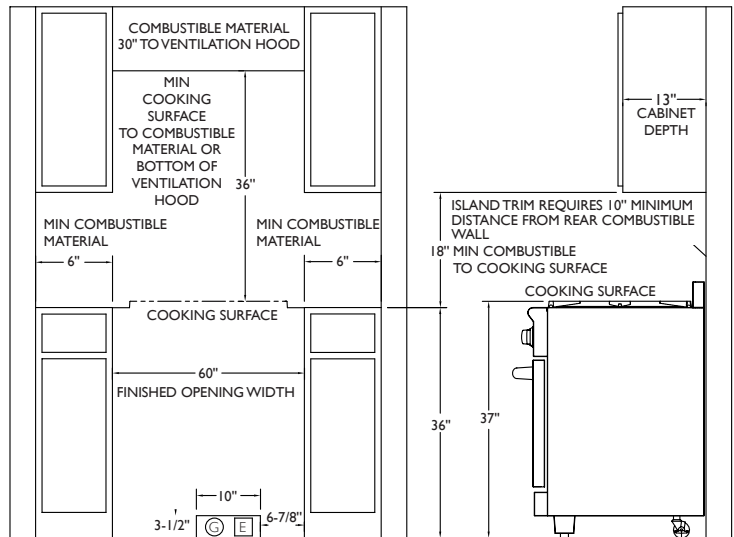
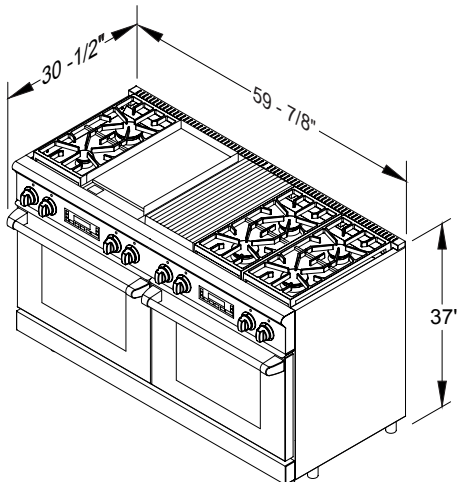
ARR-6062GDFF



ARR-606X2GRDF



ARR-606GDGRDF



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