

# AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

## 60" AMERICANA Gas RANGES



## PERFORMER OPEN BURNERS



### RANGE TOP FEATURES

- True commercial lift-off burners for easy cleaning.
- Three sizes of burners to serve your everyday needs:  
**25,000 BTU (lg)**, **18,000 BTU (med)**, **12,000 BTU (sm)**
- Variable flame settings for all Performer open burners.
- Automatic, electronic re-ignition.
- Continuous cast iron grates allow for easy transfer of pots and pans across the entire cooking surface.
- Porcelainized burner pans catch spills and lift out for easy cleaning.
- Dual action valves provide easy, safe operation.
- **Stainless steel Island Back trim included and installed.**

### OVEN FEATURES

#### (Two) 30" Convection Oven (4.6 CU.FT. each)

Oven Bake Burner 30,000 BTU each oven

Broil Burner 15,000 BTU each oven

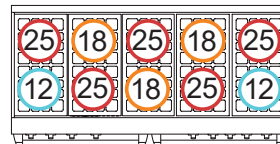
Convection fan

Modes: Bake, Convection Bake, Broil

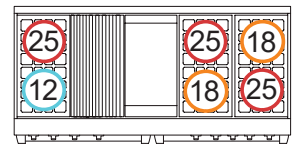
- Red indicator lights.
- Functions: Baking, Convection Baking, Broiling.
- Convection system creates uniform air flow.
- Two chrome plated, heavy-duty racks with four positions on heavy gauge chrome side supports.
- Ceramic infrared broiler provides rapid searing at 1,800°F (983°C).



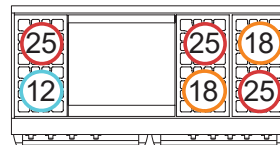
Model # ARROB-6602GD  
Shown with optional leg caps.



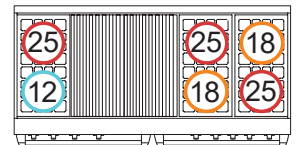
ARROB-1060



ARROB-660GDGR

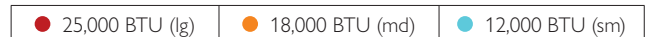


ARROB-6602GD



ARROB-6602GR

### BURNER CONFIGURATIONS



### CONVECTION OVEN TECHNOLOGY



Balanced heat distribution is essential when baking, roasting, and dehydrating food. The American Range 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 convection fan ensures

consistent heat distribution.

### CONVECTION OVENS ARE GREEN TECHNOLOGY

The highly efficient design of the Convection Oven uses less gas versus a standard oven.

### CUSTOMIZE YOUR RANGE

Pick any RAL color to match the color that best suits your lifestyle.



See [ralcolorchart.com](http://ralcolorchart.com) for color options for the front panel and toe kick. Knobs cannot be customized.

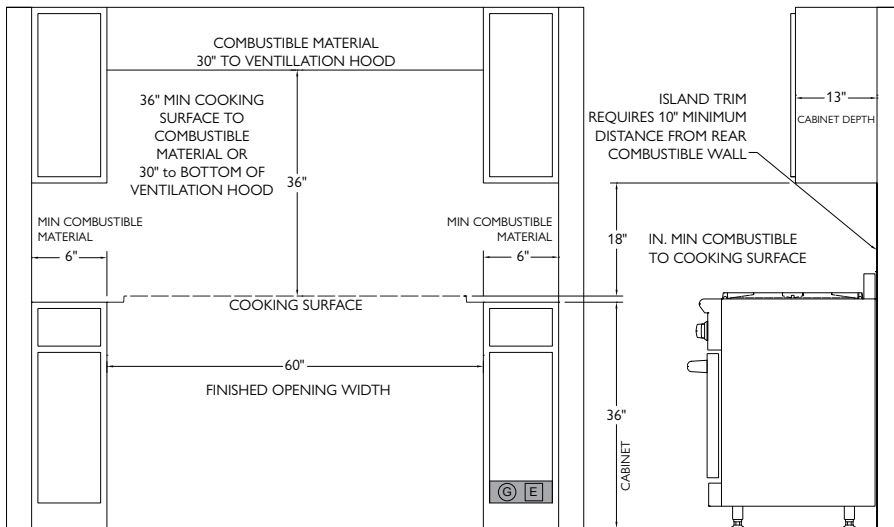
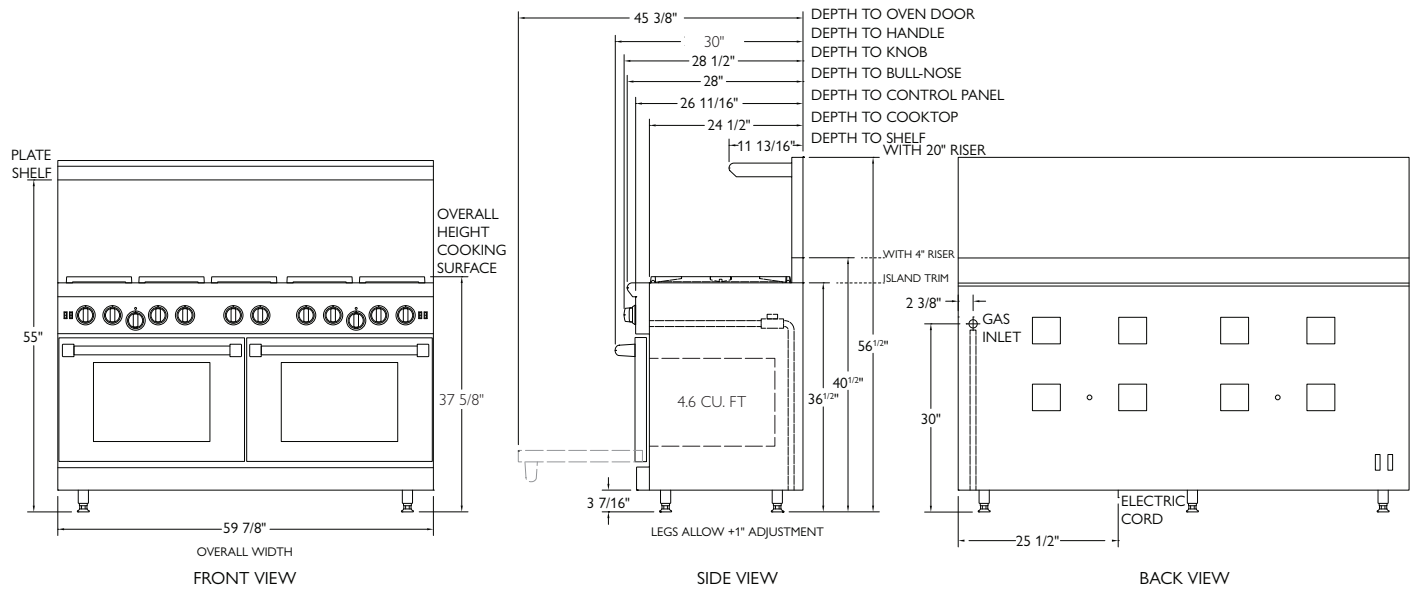


[www.AmericanRangeHome.com](http://www.AmericanRangeHome.com)



# 60" AMERICANA GAS RANGES

## PERFORMER OPEN BURNERS



MUST SHIP FROM FACTORY WITH PROPER GAS TYPE  
 N= Natural Gas L= LP Gas. Must provide N or L after model number for type of gas needed. (Example: ARR636-L) Must specify elevation if over 2000 ft. when ordering.

### \*ELECTRICAL REQUIREMENTS

A grounded three prong plug with proper polarity must be used.

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. This is a vented appliance. To be used in conjunction with a suitable vent hood only.

\*\*The American Range Company continually improves its products and reserves the right to change materials, specifications and dimensions without notice. This unit is manufactured for residential use only.

### RECOMMENDED LOCATION OF GAS AND ELECTRICAL SUPPLY

ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE

ISLAND TRIM 0 IN. CLEARANCE TO NON COMBUSTIBLE SURFACE

NO SIDE WALL ABOVE COOKING SURFACE

### TECHNICAL SPECIFICATIONS

|                        |  |                       |                                   |
|------------------------|--|-----------------------|-----------------------------------|
| Overall Oven Capacity  | (Two) 30" Convection 4.6 CU. FT. each Oven   | Infrared Broiler      | 15,000 BTU per 30" Oven           |
| Oven Cavity Dimensions | 26" W x 20 1/2" D x 15" H (30" Oven) (660 x 521 x 381)<br>26" W x 20 1/2" D x 15" H (30" Oven) (660 x 521 x 381) | Oven Bake Burner      | 30,000 BTU per 30" Oven           |
| Surface Burner Rating  | 25,000 BTU (lg) - 18,000 BTU (md) - 12,000 BTU (sm)  | Grill Burner Rating   | 15,000 BTU for every 11" section  |
|                        |  | Griddle Burner Rating | 20,000 BTU for every 11" section  |
| Gas Supply             | 7" W.C. Natural, 11" W.C. Propane  | Electrical Supply     | 120 VAC 15 amp 60 Hz Single Phase |

| Model Number  | Description                 | Overall Dimensions                               | Total Gas Connection Rating | Shipping Weight  | Crated Dimension                              |
|---------------|-----------------------------|--|-----------------------------|------------------|---|
| ARROB-1060    | 10 burners                  | 59 7/8" W x 30" D x 37 5/8" H (1521 x 762 x 956) | 293,000 BTU (86 kW)         | 780 Lbs (354 kg) | 61" W x 31" D x 45 1/2" H (1549 x 788 x 1156) |
| ARROB-660GDGR | 6 burners 1 grill 1 griddle | 59 7/8" W x 30" D x 37 5/8" H (1521 x 762 x 956) | 248,000 BTU (73 kW)         | 780 Lbs (354 kg) | 61" W x 31" D x 45 1/2" H (1549 x 788 x 1156) |
| ARROB-6602GD  | 6 burners and 2 griddles    | 59 7/8" W x 30" D x 37 5/8" H (1521 x 762 x 956) | 253,000 BTU (74 kW)         | 780 Lbs (354 kg) | 61" W x 31" D x 45 1/2" H (1549 x 788 x 1156) |
| ARROB-6602GR  | 6 burners and 2 grills      | 59 7/8" W x 30" D x 37 5/8" H (1521 x 762 x 956) | 243,000 BTU (71 kW)         | 780 Lbs (354 kg) | 61" W x 31" D x 45 1/2" H (1549 x 788 x 1156) |

### ACCESSORIES

|                           |             |                   |               |                            |         |
|---------------------------|-------------|-------------------|---------------|----------------------------|---------|
| 1" Island Back (standard) | ARR-48SIB   | 12" Griddle Cover | ARR-GDCOV12-S | Wok Adapter                | ARR-WOK |
| 1" Island Back (welded)   | ARR-48IB    | 12" Grill Cover   | ARR-GRCOV12   | Porcelainized Broiler Pan  | R31005  |
| 4" Stub Back              | ARR-484SB   | 12" Griddle Plate | ARR-PGP12     | Extra Oven Rack - 30" Oven | R31037  |
| 20" High Back w/ Shelf    | ARR-4821HBS | 24" Griddle Plate | ARR-PGP24     | Easy Glide Rack 30"        | R31033  |
| S/S Leg Caps (3)          | ARR-3LC     | 24" Griddle Cover | ARR-GDCOV24-S |                            |         |
| 12" Cutting Board         | ARR-CUTB-12 | 24" Grill Cover   | ARR-GRCOV24   |                            |         |

### OPTIONS (FACTORY INSTALLED)

|                                       |         |
|---------------------------------------|---------|
| 11" Chrome Flat Griddle Plate         | MC11-FS |
| 11" Chrome Grooved Griddle Plate      | MC11-GG |
| 22" Chrome Flat Finish Griddle Plate  | MC22-FS |
| 22" Cr L. Matte & R. Grooved GR Plate | MC22HG  |
| 22" Chrome Grooved Griddle Plate      | MC22-GG |
| 22" Griddle Plate w/ Flavor Separator | MC22-SP |

NMFCODE: 25970-2 Class: 85

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4580 N Walnut Rd 13592 Desmond St  
 N. Las Vegas, NV 89081 Pacoima, CA 91331  
 (888) 753-9898

www.AmericanRangehome.com