

# AMERICAN RANGE

QUALITY COOKING EQUIPMENT

RESIDENTIAL PRICING

MARCH 1, 2021



**DESIGNED & BUILT IN USA**  
PROFESSIONAL COOKING EQUIPMENT

# WHY BUY

# AMERICAN RANGE

QUALITY COOKING EQUIPMENT



## Commercial Heritage

American Ranges are manufactured and designed in the USA. All residential units utilize the same design and features as their commercial counter-parts.



## Cleanability

Equipped with easily removable burner cap and drip pan for the simplest, best cleaning experience on the market. All parts indexed for easy reassembly.



## Open Burners

A 25K BTU burner provides high instant heat and simmer as low as 100° to deliver an even, consistent commercial cooking experience. Featured on Performer series.



## Sealed Burners

A classic burner made to provide high BTU output with even distribution for a highly efficient commercial like cooking experience. Featured on Cuisine & Medallion series.



## Innovention

Innovention, unique to American Range products, is a cooking technology that utilizes two oven fans for fast heating times, even heat patterns, and reduced cold/hot spots.



## Built-in Line Up

American Range offers a wide range of products that includes ranges, cooktops, rangetops, wall ovens and warming drawers. All can be customized with a variety of RAL colors.



## Best in Class Warranty

American Range's line up of reliable products comes paired with a new and improved extended 2 year warranty with product registration for customer's peace of mind.

## Almo Premium PROMISE

*American Range products are backed by Almo. We're here to support you before, during and after the sale.*



ALMO

[www.premium.almo.com](http://www.premium.almo.com)

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Available in sizes: 30" & 36" with up to 6 sealed gas burners

## FEATURES

- 3 size burners serve everyday needs: 21K BTU, 18K BTU, 13K BTU
- Very low simmer setting, as low as 500 BTUs
- Automatic electronic ignition with single point ignition
- Automatic re-ignition in the event the flame goes out, even on the lowest burner setting
- Porcelain burner caps
- Brass valves for long-lasting accurate flame settings
- Continuous commercial-grade cast iron grates allows for easy transfer of pots and pans across the cooking surface

## BURNER DESCRIPTIONS

The **"TOWER"**, is a Smart Dual Stack Power Solid Brass Burner. A single burner divided into two individual chambers each capable of delivering two definite settings.

The five position state-of-the-art brass valve includes infinite variation within each of the settings from a powerful Wok Searing 18K BTU's to a 1K evenly distributed ultra-low Halo simmering ring capable of melting in the most delicate of surfaces and being able to maintain a low of 125F -130F for Sous-vide cooking! Each burner is equipped with an electronic spark re-ignition.

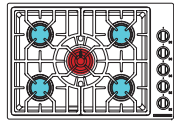
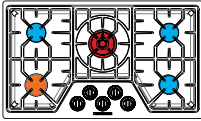
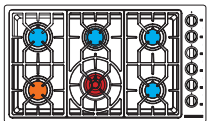
The **"PENTA"**, is a Smart Dual Ring Solid Brass Burner, essentially features two individual internal burners with five distinctive settings .

The five position state-of-the-art brass valve includes infinite variation within each of the settings from a powerful 21K BTU's Wok setting to a low simmering, just below the 500 BTU's mark. Each burner is equipped with an electronic spark re-ignition.

The **"RING"**, is a Smart Solid Brass powerhouse of its own, state-of-the-art brass valve includes control variation with a defined high and low settings and infinite variations in-between for everyday cooking with a max 13K BTU's center focused heat and down to a 1500 BTU low setting. Each burner is equipped with an electronic spark re-ignition.

## VITESSE SERIES COOKTOPS

● 21K BTU    ● 18K BTU    ● 13K BTU

Model	Burner Configurations	Description	MSRP	MAP
ARDCT-305		ARDCT-305 is a 30" cooktop with 5 sealed burners: 1 Large 21K BTU, and 4 Small 13K BTU for a total of 73K BTUs	\$ 1,889	\$ 1,799
ARDCT-365		ARDCT-365 is a 36" cooktop with 5 sealed burners: 1 Large 21K BTU, 1 Medium 18K BTU and 3 Small 13K BTU, for a total of 78K BTUs	\$ 1,989	\$ 1,899
ARDCT-366		ARDCT-366 is a 36" cooktop with 6 sealed burners: 1 Large 21K BTU, 1 Medium 18K BTU and 4 Small 13K BTU, for a total of 91K BTUs	\$ 2,409	\$ 2,299



## ACCESSORIES & OPTIONS

Model	Accessory Description	MSRP	MAP
ARR-WOK	Wok Adapter for Burner Grates	\$ 159	\$ 149

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: ARDCT-305L.** Must specify elevation if over 2K ft. when ordering.



Available in sizes: 30", 36", 48" and 60"

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: ARR-305L, represents unit to be built for LP Gas.  
Must specify elevation if over 2K ft. when ordering.

## FEATURES

### **Specific to sealed burner, Cuisine Ranges:**

- Burner sizes: 17K BTU, 13K BTU, 9K BTU
- Sealed burners deliver very low simmer temperatures at minimum setting
- Sealed, single piece porcelainized cooktop can hold more than a gallon of spills

### **Specific to open burner, Performer Ranges:**

- Burner sizes: 25K BTU, 18K BTU, 12K BTU
- True commercial lift-off burners deliver exceptional performance at all levels
- Porcelainized burner pans catch spills and lift off for easy cleaning
- Removeable stainless steel tray catches spills
- Center grate provided for continuous platform

### **Common on Cuisine and Performer Ranges:**

- Continuous commercial grade, cast iron grates allow for easy transfer of pans across the entire cooking surface
- Variable infinite flame settings for all cooktop burners
- Automatic, electronic ignition, a fail-safe system ensures re-ignition in the event the flame goes out
- Dual action valves provide easy, safe operation
- Red LED light indicates oven functions
- Heavy-duty metal, die-cast satin knobs with chrome bezels
- Convection system optimizes airflow for even baking results
- Multiple oven functions include: Standard Bake, Convection Bake, Infrared Broil and Fan modes
- Front panel switch controls oven lighting
- Accommodates full size commercial sheet pan
- Two chrome-plated, heavy-duty racks with 4 position, heavy chrome side supports
- Extra-large viewing window in door
- Ceramic infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking are created with the 30K BTU bake burner
- Bake and Convection Bake can be set anywhere from 200°F to 500°F
- **Stainless steel Island Back included and installed**



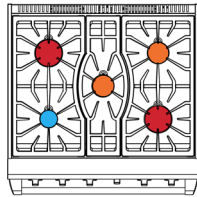
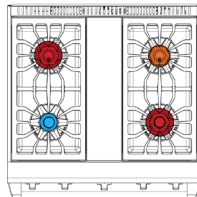




ARR-530 shown with optional leg caps

## RANGE FEATURES

- 3 size burners serve everyday needs:
  - Sealed burners - 17K BTU, 13K BTU, 9K BTU
  - Open burners - 25K BTU, 18K BTU, 12K BTU
- One piece durable precision from construction oven front
- Ceramic Infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperatures created by a 28K BTU Bake Burner
- Convection system optimizes uniform airflow
- Multiple functions included: Standard Bake, Convection Bake, Infrared Broil and Fan mode
- Extra-large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless Steel Island Back included & installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS		MSRP	MAP
ARR-530		ARROB-430		Stainless \$ 4,089	Stainless \$ 3,899
				Color \$5,028	Color \$4,798
<p>Sealed burners for easy cleaning. The seal between the burner and spill tray keeps spills contained. Extraordinary simmering capability.</p> 		<p>Lift-off commercial open burners facilitate cleaning of boil-overs. Up to 25,000 BTUs for large stock pots, woks, sauteing, you name it.</p> 		<p><b>For accessories, see page 14.</b></p>	



ARR-636 shown with optional leg caps

### RANGE FEATURES

- 3 size burners serve everyday needs:
  - Sealed burners - 17K BTU, 13K BTU, 9K BTU
  - Open burners - 25K BTU, 18K BTU, 12K BTU
- One piece durable precision from construction oven front
- Ceramic Infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperatures created by a 28K BTU Bake Burner
- Convection system optimizes uniform airflow
- Multiple functions included: Standard Bake, Convection Bake, Infrared Broil and Fan mode
- Extra-large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless Steel Island Back included & installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS		MSRP	MAP
ARR-636		ARROB-636		Stainless \$ 4,719 Color \$5,708	Stainless \$ 4,499 Color \$5,398
ARR-436GR		ARROB-436GR		Stainless \$ 5,769 Color \$6,758	Stainless \$ 5,499 Color \$6,398
ARR-436GD		ARROB-436GD		Stainless \$ 5,769 Color \$6,758	Stainless \$ 5,499 Color \$6,398

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill



Sealed burners for easy cleaning. The seal between the burner and spill tray keeps spills contained. Extraordinary simmering capability.



Lift-off commercial open burners facilitate cleaning of boil-overs. Up to 25,000 BTUs for large stock pots, woks, sauteing, you name it.

**For accessories, see page 14.**

N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2K ft. when ordering.





ARR-648GD

Shown with optional chrome griddle & Leg Caps

## RANGE FEATURES

- 3 size burners serve everyday needs:
  - Sealed burners - 17K BTU, 13K BTU, 9K BTU
  - Open burners - 25K BTU, 18K BTU, 12K BTU
- One piece durable precision from construction oven front
- Ceramic Infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperatures created by a 28K BTU Bake Burner
- Convection system optimizes uniform airflow
- Multiple functions included: Standard Bake, Convection Bake, Infrared Broil and Fan mode
- Extra-large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless Steel Island Back included & installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS		MSRP	MAP
ARR-848		ARROB-848		Stainless \$ 8,399 Color \$9,448	Stainless \$ 7,999 Color \$8,998
ARR-648GD		ARROB-648GD		Stainless \$ 9,449 Color \$10,498	Stainless \$ 8,999 Color \$9,998
ARR-648GR		ARROB-648GR		Stainless \$ 9,449 Color \$10,498	Stainless \$ 8,999 Color \$9,998
ARR-448GDGR		ARROB-448GDGR		Stainless \$ 10,449 Color \$11,548	Stainless \$ 9,999 Color \$10,998
ARR-4482GD		ARROB-4482GD		Stainless \$ 10,449 Color \$11,548	Stainless \$ 9,999 Color \$10,998
ARR-4482GR		ARROB-4482GR		Stainless \$ 10,449 Color \$11,548	Stainless \$ 9,999 Color \$10,998

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill



ARR-6602GD

Shown with optional chrome griddle & Leg Caps

### RANGE FEATURES

- 3 size burners serve everyday needs:
  - Sealed burners - 17K BTU, 13K BTU, 9K BTU
  - Open burners - 25K BTU, 18K BTU, 12K BTU
- One piece durable precision front construction oven front
- Ceramic Infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperatures created by a 28K BTU Bake Burner
- Convection system optimizes uniform airflow
- Multiple functions included: Standard Bake, Convection Bake, Infrared Broil and Fan mode
- Extra-large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless Steel Island Back included & installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS		MSRP	MAP
ARR-1060		ARROB-1060		Stainless \$ 12,599 Color \$ 13,648	Stainless \$ 11,999 Color \$ 12,998
ARR-6602GD		ARROB-6602GD		Stainless \$ 14,699 Color \$ 15,748	Stainless \$ 13,999 Color \$ 14,998
ARR-660GDGR		ARROB-660GDGR		Stainless \$ 14,699 Color \$ 15,748	Stainless \$ 13,999 Color \$ 14,998
ARR-6602GR		ARROB-6602GR		Stainless \$ 14,699 Color \$ 15,748	Stainless \$ 13,999 Color \$ 14,998

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Sealed burners for easy cleaning. The seal between the burner and spill tray keeps spills contained. Extraordinary simmering capability.



Lift-off commercial open burners facilitate cleaning of boil-overs. Up to 25,000 BTUs for large stock pots, woks, sauteing, you name it.

**For accessories, see page 15.**

## FEATURES

**Specific to Sealed Burner, Dual Fuel Ranges:**

- Burner sizes: 25K BTU, 18K BTU, 13K BTU
- Sealed burners deliver very low simmer temperatures at minimum setting
- Sealed, single piece porcelainized cooktop can hold more than a gallon of spills

**Specific to Open Burner, Dual Fuel Ranges:**

- Burner sizes: 25K BTU, 18K BTU, 12K BTU
- True commercial lift-off burners deliver exceptional performance at all settings
- Porcelainized burner pans catch spills and lift off for easy cleaning
- Removeable stainless steel tray catches spills
- Center grate provided for continuous platform

**Common on Sealed Burner and Open Burner, Dual Fuel Ranges:**

- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- Continuous commercial grade, cast iron grates allow for easy transfer of pans across the entire cooking surface
- Variable infinite flame settings for all cooktop burners
- Automatic, electronic ignition, a fail-safe system ensures re-ignition in the event the flame goes out
- Dual action valves provide easy, safe operation
- Red LED lights indicate oven functions
- The Advanced Cooking System creates uniform air flow by cycling different elements depending on cooking mode
- Two chrome-plated, heavy-duty racks with 6 positions on heavy gauge chrome side supports
- 10-pass broiler provides rapid searing with 3,500 watts of power provides rapid searing at 1,800° F
- Oven front construction is durable, precision made one-piece frame
- Heavy-duty metal, die-cast satin knobs with chrome bezels
- Front panel switch controls oven lighting
- Accommodates full size commercial sheet pan (all except 18" oven)
- Extra-large viewing window in door
- **Stainless steel Island Back included and installed**

SEALED BURNERS



OPEN BURNERS





ARR-305DF shown with optional leg caps

### RANGE FEATURES

- 3 size of burners to suit all cooking requirements:
  - Sealed burners with 25K BTU (Lg), 18K BTU (Med), 13K BTU (Sm)
  - Open burners with 25K BTU (Lg), 18K BTU (Med), 12K BTU (Sm)
- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- The Advance Cooking System creates uniform air flow by cycling different elements depending on cooking mode
- Two lights in each oven
- Reverse air flow keeps the door temperature down
- Accommodates full size commercial sheet pan
- **Stainless steel Island Back included and installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS		MSRP	MAP
ARR-305DF		ARROB-304DF		Stainless \$ 5,769	Stainless \$ 5,499
				Color \$ 6,708	Color \$ 6,398

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Sealed burners for easy cleaning. The seal between the burner and spill tray keeps spills contained. Extraordinary simmering capability.



Lift-off commercial open burners facilitate cleaning of boil-overs. Up to 25,000 BTUs for large stock pots, woks, sauteing, you name it.



**For accessories, see page 14.**

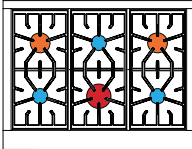
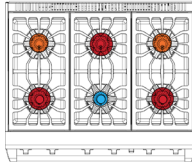
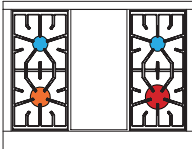
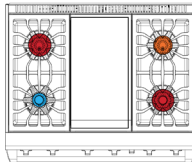
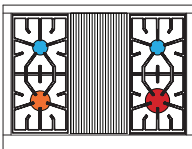
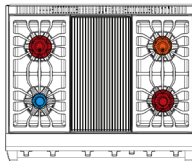


ARR-366DF shown with optional leg caps

### RANGE FEATURES

- 3 size of burners to suit all cooking requirements:
  - Sealed burners with 25K BTU (Lg), 18K BTU (Med), 13K BTU (Sm)
  - Open burners with 25K BTU (Lg), 18K BTU (Med), 12K BTU (Sm)
- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- The Advance Cooking System creates uniform air flow by cycling different elements depending on cooking mode
- Two lights in each oven
- Reverse air flow keeps the door temperature down
- Accommodates full size commercial sheet pan
- **Stainless steel Island Back included and installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS		MSRP	MAP
ARR-366DF		ARROB-366DF		Stainless \$ 8,079	Stainless \$ 7,699
ARR-364GDFF		ARROB-364GDFF		Stainless \$ 9,129	Stainless \$ 8,699
ARR-364GRDF		ARROB-364GRDF		Stainless \$ 9,129	Stainless \$ 8,699
				Color \$ 9,068	Color \$ 8,598
				Color \$ 10,118	Color \$ 9,598
				Color \$ 10,118	Color \$ 9,598

**GD** = Griddle    **GR** = Grill    **GDGR** = Griddle and Grill    **GD** = Griddle    **2GD** = Double Griddle    **2GR** = Double Grill    **DF** = Dual Fuel



Sealed burners for easy cleaning. The seal between the burner and spill tray keeps spills contained. Extraordinary simmering capability.



Lift-off commercial open burners facilitate cleaning of boil-overs. Up to 25,000 BTUs for large stock pots, woks, sauteing, you name it.

**For accessories, see page 14.**

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2K ft. when ordering.



ARR-648GDDF

Shown with optional chrome griddle & Leg Caps

RANGE FEATURES

- 3 size of burners to suit all cooking requirements:
  - Sealed burners with 25K BTU (Lg), 18K BTU (Med), 13K BTU (Sm)
  - Open burners with 25K BTU (Lg), 18K BTU (Med), 12K BTU (Sm)
- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- The Advance Cooking System creates uniform air flow by cycling different elements depending on cooking mode
- Two lights in each oven
- Reverse air flow keeps the door temperature down
- Accommodates full size commercial sheet pan
- **Stainless steel Island Back included and installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS		MSRP	MAP
ARR-488DF		ARROB-488DF		Stainless \$ 11,759 Color \$ 12,808	Stainless \$ 11,199 Color \$ 12,198
ARR-486GDDF		ARROB-486GDDF		Stainless \$ 12,809 Color \$ 13,585	Stainless \$ 12,199 Color \$ 13,198
ARR-486GRDF		ARROB-486GRDF		Stainless \$ 12,809 Color \$ 13,585	Stainless \$ 12,199 Color \$ 13,198
ARR-484GDGRDF		ARROB-484GDGRDF		Stainless \$ 13,859 Color \$ 14,908	Stainless \$ 13,199 Color \$ 14,198
ARR-4842GDDF		ARROB-4842GDDF		Stainless \$ 13,859 Color \$ 14,908	Stainless \$ 13,199 Color \$ 14,198
ARR-4842GRDF		ARROB-4842GRDF		Stainless \$ 13,859 Color \$ 14,908	Stainless \$ 13,199 Color \$ 14,198

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ARR-6602GD

Shown with optional chrome griddle & Leg Caps

RANGE FEATURES

- 3 size of burners to suit all cooking requirements:  
Sealed burners with 25K BTU (Lg), 18K BTU (Med), 13K BTU (Sm)  
Open burners with 25K BTU (Lg), 18K BTU (Med), 12K BTU (Sm)
- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- The Advance Cooking System creates uniform air flow by cycling different elements depending on cooking mode
- Two lights in each oven
- Reverse air flow keeps the door temperature down
- Accommodates full size commercial sheet pan
- **Stainless steel Island Back included and installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS		MSRP	MAP
ARR-6010DF		ARROB-6010DF		Stainless \$ 16,379 Color \$ 17,428	Stainless \$ 15,599 Color \$ 16,598
ARR-6062GDGF		ARROB-6062GDGF		Stainless \$ 18,479 Color \$ 19,528	Stainless \$ 17,599 Color \$ 18,598
ARR-606GDGRDF		ARROB-606GDGRDF		Stainless \$ 18,479 Color \$ 19,528	Stainless \$ 17,599 Color \$ 18,598
ARR-6062GRDF		ARROB-6062GRDF		Stainless \$ 18,479 Color \$ 19,528	Stainless \$ 17,599 Color \$ 18,598

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**For accessories, see page 15.**

## FREESTANDING RANGES



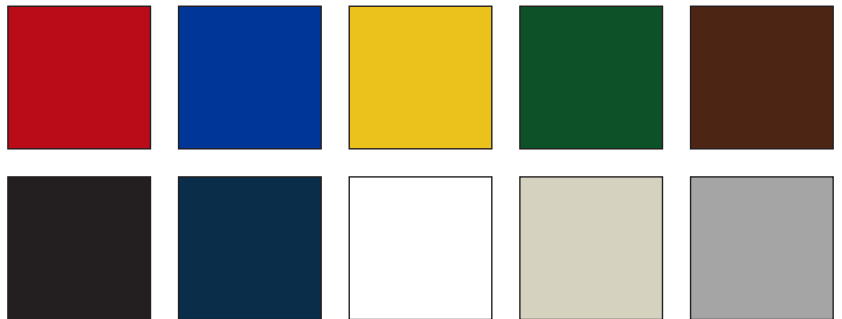
\*Factory installed color option pricing listed on previous pages

STANDARD COLOR FINISH - Field Installed Kit Including Door Skin With Glass & Kick Plate

Part Number	Description	MSRP	MAP
ARR-30KT	Field installed RAL Range Color Kit 30" - 1 door and 1 kick plate	\$ 1,259	\$ 1,199
ARR-36KT	Field installed RAL Range Color Kit 36" - 1 door and 1 kick plate	\$ 1,259	\$ 1,199
ARR-48KT	Field installed RAL Range Color Kit 48" - 2 door and 1 kick plate	\$ 1,779	\$ 1,699
ARR-60KT	Field installed RAL Range Color Kit 60" - 2 door and 1 kick plate	\$ 1,779	\$ 1,699

## CUSTOMIZE YOUR RANGE

**Pick any RAL color for the color that best suits your lifestyle.**



See [ralcolorchart.com](http://ralcolorchart.com) for color options for the front panel & toe kick and/or knobs.



## RANGE AND RANGETOPS ACCESSORIES AND OPTIONS

BACK GUARDS	24-inch			30-inch			36-inch		
	Model	MSRP	MAP	Model	MSRP	MAP	Model	MSRP	MAP
1" Standard Fabricated Island Back	ARR-24SIB	\$ 329	\$ 319	ARR-30SIB	\$ 329	\$ 319	ARR-36SIB	\$ 379	\$ 359
1" Welded Island Back	ARR-24IB	\$ 359	\$ 339	ARR-30IB	\$ 359	\$ 339	ARR-36IB	\$ 409	\$ 389
4" Stub Back	ARR-244SB	\$ 369	\$ 349	ARR-304SB	\$ 369	\$ 349	ARR-364SB	\$ 449	\$ 429
20" High Back with Shelf	-	-	-	ARR-302IHBS	\$ 869	\$ 829	ARR-362IHBS	\$ 1,079	\$ 1,029

ACCESSORIES	Model	MSRP	MAP	Model	MSRP	MAP	Model	MSRP	MAP
Stainless Steel Curb Base	-	-	-	ARR-30CB	\$ 309	\$ 299	ARR-36CB	\$ 409	\$ 389
Stainless Steel Leg Caps (2 or 3)	-	-	-	ARR-2LC-C	\$ 159	\$ 149	ARR-2LC-C	\$ 159	\$ 149
12" Cutting Board	ARR-CUTB-12	\$ 229	\$ 219	ARR-CUTB-12	\$ 229	\$ 219	ARR-CUTB-12	\$ 229	\$ 219
12" Griddle Cover	-	-	-	-	-	-	ARR-GDCOV12-S	\$ 329	\$ 319
24" Griddle Cover	-	-	-	-	-	-	ARR-GDCOV24-S	-	-
12" Grill Cover	-	-	-	-	-	-	ARR-GRCOV12	\$ 329	\$ 319
24" Grill Cover	-	-	-	-	-	-	ARR-GRCOV24	-	-
12" Removable Heavy Duty Griddle Plate (for chrome finish add \$315)	ARR-PGPI2	\$ 739	\$ 709	ARR-PGPI2	\$ 739	\$ 709	ARR-PGPI2	\$ 739	\$ 709
24" Removable Heavy Duty Griddle Plate (for chrome finish add \$420)	-	-	-	-	-	-	ARR-PGP24	\$ 869	\$ 829
Extra Oven Rack for 18" Oven	-	-	-	-	-	-	-	-	-
Extra Oven Rack for 30" Oven	-	-	-	R31007	\$ 249	\$ 239	-	-	-
Extra Oven Rack for 36" Oven	-	-	-	-	-	-	R31014	\$ 259	\$ 249
Oven Slide Rack 18"	-	-	-	-	-	-	-	-	-
Oven Slide Rack 30"	-	-	-	ARR-SR-30	\$ 359	\$ 339	-	-	-
Oven Slide Rack 36"	-	-	-	-	-	-	ARR-SR-36	\$ 379	\$ 359
Porcelainized Broiler Pan	-	-	-	R31005	\$ 119	\$ 115	R31005	\$ 119	\$ 115
Wok Adapter for Burner Grate	ARR-WOK	\$ 159	\$ 149	ARR-WOK	\$ 159	\$ 149	ARR-WOK	\$ 159	\$ 149

FACTORY INSTALLED OPTIONS (Replaces standard griddle plate)	Model	MSRP	MAP	Model	MSRP	MAP	Model	MSRP	MAP
11" Mirror Chrome Finish Flat Griddle Plate	-	-	-	-	-	-	MC11-FS	\$ 1,119	\$ 1,069
11" Mirror Chrome Finish Grooved Griddle Plate	-	-	-	-	-	-	MC11-GG	\$ 1,829	\$ 1,739

## RANGE AND RANGETOPS ACCESSORIES AND OPTIONS

BACK GUARDS	48-inch			60-inch		
	Model	MSRP	MAP	Model	MSRP	MAP
1" Standard Fabricated Island Back	ARR-48SIB	\$ 449	\$ 429	ARR-60SIB	\$ 609	\$ 579
1" Welded Island Back	ARR-48IB	\$ 539	\$ 519	ARR-60IB	\$ 679	\$ 649
4" Stub Back	ARR-484SB	\$599	\$ 569	ARR-604SB	\$ 869	\$ 829
20" High Back with Shelf	ARR-482IHBS	\$ 1,369	\$ 1,309	ARR-602IHBS	\$ 1,829	\$ 1,739

ACCESSORIES	48-inch			60-inch		
	Model	MSRP	MAP	Model	MSRP	MAP
Stainless Steel Curb Base	ARR-48CB	\$ 469	\$ 449	ARR-60CB	\$ 599	\$569
Stainless Steel Leg Caps (2 or 3)	ARR-3LC	\$ 179	\$ 169	ARR-3LC	\$ 179	\$ 169
12" Cutting Board	ARR-CUTB-12	\$ 229	\$ 219	ARR-CUTB-12	\$ 229	\$ 219
12" Griddle Cover	ARR-GDCOV12-S	\$ 329	\$ 319	ARR-GDCOV12-S	\$ 329	\$ 319
24" Griddle Cover	ARR-GDCOV24-S	\$ 409	\$ 389	ARR-GDCOV24-S	\$ 409	\$ 389
12" Grill Cover	ARR-GRCOV12	\$ 329	\$ 319	ARR-GRCOV12	\$ 329	\$ 319
24" Grill Cover	ARR-GRCOV24	\$ 409	\$ 389	ARR-GRCOV24	\$ 409	\$ 389
12" Removable Heavy Duty Griddle Plate (for chrome finish add \$315)	ARR-PGPI2	\$ 739	\$ 709	ARR-PGPI2	\$ 739	\$ 709
24" Removable Heavy Duty Griddle Plate (for chrome finish add \$420)	ARR-PGP24	\$ 869	\$ 829	ARR-PGP24	\$ 869	\$ 829
Extra Oven Rack for 18" Oven	R31011	\$ 229	\$ 219	-	-	-
Extra Oven Rack for 30" Oven	R31007	\$ 249	\$ 239	R31007	\$ 249	\$ 239
Extra Oven Rack for 36" Oven	-	-	-	-	-	-
Oven Slide Rack 18"	ARR-SR-18	\$ 309	\$ 299	-	-	-
Oven Slide Rack 30"	ARR-SR-30	\$ 359	\$ 339	ARR-SR-30	\$ 359	\$ 339
Oven Slide Rack 36"	-	-	-	-	-	-
Porcelainized Broiler Pan	R31005	\$ 119	\$ 115	R31005	\$ 119	\$ 115
Wok Adapter for Burner Grate	ARR-WOK	\$ 159	\$ 149	ARR-WOK	\$ 159	\$ 149

FACTORY INSTALLED OPTIONS (Replaces standard griddle plate)	48-inch			60-inch		
	Model	MSRP	MAP	Model	MSRP	MAP
11" Mirror Chrome Finish Flat Griddle Plate	MC11-FS	\$ 1,119	\$ 1,069	MC11-FS	\$ 1,119	\$ 1,069
11" Mirror Chrome Finish Grooved Griddle Plate	MC11-GG	\$ 1,829	\$ 1,739	MC11-GG	\$ 1,829	\$ 1,739
22" Mirror Chrome Finish Flat Griddle Plate	MC22-FS	\$ 2,119	\$ 2,019	MC22-FS	\$ 2,119	\$ 2,019
22" Mirror Chrome Finish All Grooved Griddle Plate	MC22-GG	\$ 3,719	\$ 3,539	MC22-GG	\$ 3,719	\$ 3,539
22" Mirror Chrome Finish Left Half Flat & Right Half Grooved Griddle Plate	MC22-HG	\$ 2,739	\$ 2,609	MC22-HG	\$ 2,739	\$ 2,609
22" Mirror Chrome Finish Griddle Plate with Flavor Separator at Center	MC22-SP	\$ 2,219	\$ 2,119	MC22-SP	\$ 2,219	\$ 2,119



## WALL OVEN FEATURES

### ALL MODELS

- Red LED lights indicates oven
- Heavy, die cast metal, Stainless Steel knobs with chrome bezel
- Two lights in each oven are controlled from front panel switch
- Two racks glide at 6 cooking levels on heavy chrome side supports
- Porcelainized oven interior simplifies cleaning
- Extra-large viewing window in oven door
- Traditional and convection bake can be controlled to provide a range of 200°F to 500°F
- Commercial grade Stainless Steel construction with welded control panel
- Easy to use analog controls
- Classic Chef Door or commercial-style French Doors improve oven access
- Dependent French oven doors open 130° with the pull of one handle

### GAS MODELS

- Multiple functions include: Standard Bake, Convection Bake, Infrared Broil and Fan mode
- Inconel® Banquet broiler provides rapid searing at 1,800°F using 18K BTUs
- Quick Preheat times and uniform cooking temperatures are created with a 28K BTU Bake Burner
- Lower oven of gas double models features Proofing Element Burner for bread making and low temperature dehydrating

### ELECTRIC MODELS

- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- The Advance Cooking System creates uniform air flow by cycling different elements depending on cooking mode
- 10-pass broiler provides rapid searing with 3,500 watts of power
- Easy Clean mode for fast clean-up

### HYBRID MODELS

- Best of both worlds - gas and electric combined.

## ACCESSORIES AND OPTIONS






- Porcelainized broil pan
- Extra oven rack
- Telescoping oven slide rack

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2K ft. when ordering.



**GAS WALL OVEN FEATURES** 

- Innovection® System with two Innovection® fans optimizes uniform airflow
- Two lights in each oven are controlled from front panel switch
- Inconel® Banquet broiler burner provides rapid searing at 1,800°F using 18K BTUs
- Classic Chef Door or commercial-style French Doors improve oven access
- Lower oven of gas double models features Proof Burner for bread making and low temperature dehydrating
- Blue LED lights indicate oven functions
- Multiple functions include: Standard Bake, Innovection® Bake, Infrared Broil and Fan mode
- Extra-large viewing window in oven door
- Quick Preheat times and uniform cooking temperatures are created with a 28K BTU Bake Burner
- Dependent French oven doors open 130° with the pull of one handle

Model	Door Configurations	Description	MSRP	MAP
AROFG-30		30" (1) single French door gas Innovection® Wall Oven with infrared broiler	Stainless \$ 4,929	Stainless \$ 4,699
			Color \$ 5,868	Color \$ 5,598
AROSG-30		30" (1) single chef door gas Innovection® Wall Oven with infrared broiler	Stainless \$ 4,299	Stainless \$ 4,099
			Color \$ 5,238	Color \$ 4,998
AROFFG-230		30" (2) double French door gas Innovection® Wall Oven with infrared broiler in top oven and proofing element in bottom oven	Stainless \$ 11,019	Stainless \$ 10,499
			Color \$ 12,698	Color \$ 12,098
AROSSG-230		30" (2) double chef door gas Innovection® Wall Oven with infrared broiler in top oven and proofing element in bottom oven	Stainless \$ 9,339	Stainless \$ 8,899
			Color \$ 11,018	Color \$ 10,498
AROFSG-230		30" (2) combination French (top) and chef (bottom) door gas Innovection® Wall Oven with infrared broiler in top oven and proofing element in bottom oven	Stainless \$ 10,179	Stainless \$ 9,699
			Color \$ 11,858	Color \$ 11,298

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**ELECTRIC WALL OVEN FEATURES** ⚡

- Rear element with convection fan optimizes uniform airflow
- Two lights in each oven are controlled from front panel switch
- 3,500 Watt Instagrill™ broiler reaches searing temperature in 3 seconds
- Concealed 3,500 Watt Bake Element reduces preheat times and creates uniform cooking temperatures
- 2,500 Watt Convection Element
- Smart Bake pulse Innovection® for evenly distributed heat throughout the oven
- Classic Chef Door or commercial-style French Doors improve oven access
- Blue LED lights indicate oven functions
- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- Extra-large viewing window in oven door
- Dependent French oven doors open 130° with the pull of a handle

Model	Door Configurations	Description	MSRP	MAP
SEF-30		30" (1) single French door electric Innovection® Wall Oven with infrared broiler	Stainless \$ 5,039	Stainless \$ 4,799
			Color \$ 5,978	Color \$ 5,698
SEC-30		30" (1) single chef door electric Innovection® Wall Oven with infrared broiler	Stainless \$ 3,989	Stainless \$ 3,799
			Color \$ 4,928	Color \$ 4,698
DEF-30		30" (2) double French door electric Innovection® Wall Oven with infrared broiler in each ovens	Stainless \$ 9,759	Stainless \$ 9,299
			Color \$ 11,438	Color \$ 10,898
DEC-30		30" (2) double chef door electric Innovection® Wall Oven with infrared broiler in each ovens	Stainless \$ 6,509	Stainless \$ 6,199
			Color \$ 8,188	Color \$ 7,798
DEFC-30		30" (2) combination French (top) and chef (bottom) door electric Innovection® Wall Oven with infrared broiler in each oven	Stainless \$ 8,709	Stainless \$ 8,299
			Color \$ 10,388	Color \$ 9,898




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## HYBRID WALL OVEN FEATURES

### Gas and Electric

- Best of both worlds - gas and electric combined
- Rear element and fan create uniform heat in convection
- Two lights in each oven are controlled from front panel switch
- Inconel® Banquet broiler burner provides rapid searing at 1,800°F
- Classic Chef Door or commercial-style French Doors improve oven access
- Blue LED lights indicate oven functions
- Multiple functions include: Standard Bake, Innovention® Bake, Infrared Broil and Fan mode
- Extra-large viewing window in oven door
- Quick Preheat times and uniform cooking temperatures are created with a 28K BTU Bake Burner

Model	Door Configurations	Description	MSRP	MAP
AROFFHGE-230		30" Hybrid Double Wall Oven, Gas Oven French door on top, Electric Oven French doors on bottom. Innovention® Wall Oven with gas infrared broiler on top and electric infrared broiler on bottom	Stainless \$ 11,439	Stainless \$ 10,899
			Color \$ 13,118	Color \$ 12,498
AROSSHGE-230		30" Hybrid Double Wall oven, Gas Oven Chef door on top, Electric Oven Chef door on bottom. Innovention® Wall Oven with gas infrared broiler on top and electric infrared broiler on bottom	Stainless \$ 9,449	Stainless \$ 8,999
			Color \$ 11,128	Color \$ 10,598
AROFSHGE-230		30" Hybrid Double Wall Oven, Gas Oven French door on top, Electric Oven Chef door on bottom. Innovention® Wall Oven with gas infrared broiler on top and electric infrared broiler on bottom	Stainless \$ 10,499	Stainless \$ 9,999
			Color \$ 12,178	Color \$ 11,598

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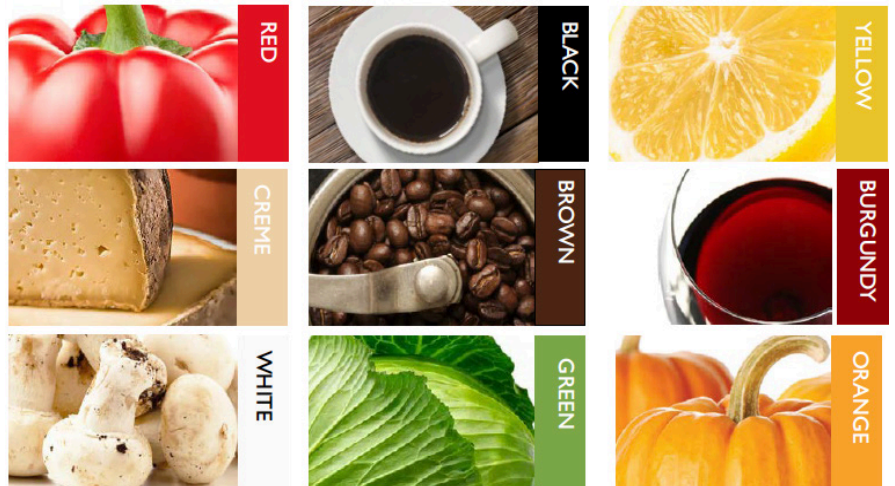
## 30" WALL OVEN ACCESSORIES AND OPTIONS

Part Number	Description	MSRP	MAP
R31005	Porcelainized Broiler Pan	\$ 119	\$ 115
R31015	Extra Oven Rack	\$ 249	\$ 239
ARR-SR30-L	Oven Slide Rack 30", Legacy	\$ 359	\$ 339

## WALL OVEN COLOR KIT

### COLOR FINISH - WALL OVEN

Part Number	Description	MSRP	MAP
ARR-30WOCK	Wall oven color kit 30" Single door and kick plate	\$ 939	\$ 899
ARR-30DWOCK	Wall oven color kit 30" Double door and kick plate	\$ 1,679	\$ 1,599



We offer any color of your choice! Just visit [www.ralcolorchart.com](http://www.ralcolorchart.com), pick your color, and provide us with the number.

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2K ft. when ordering.



Available in sizes: 24", 30", 36", 48" and 60"

## RANGETOP FEATURES

### ***Specific to Sealed Burner, Cuisine Rangetops:***

- Burner sizes: 17K BTU, 13K BTU, 9K BTU
- Sealed burners deliver very low simmer temperatures at minimum setting
- Sealed, single piece porcelainized cooktop can hold more than a gallon of spills

### ***Specific to Open Burner, Performer Rangetops:***

- Burner sizes: 25K BTU, 18K BTU, 12K BTU
- True commercial lift-off burners deliver exceptional performance at all settings
- Porcelainized burner pans catch spills and lift off for easy cleaning
- Removeable stainless steel tray catches spills
- Center grate provided for continuous platform

### ***Common on Sealed Burner and Open Burner, Rangetops:***

- Continuous commercial grade, cast iron grates allow for easy transfer of pans across the entire cooking surface
- Variable infinite flame settings for all cooktop burners
- Automatic, electronic ignition, a fail-safe system ensures re-ignition in the event the flame goes out
- Dual action valves provide easy, safe operation
- Heavy-duty metal, die-cast satin knobs with chrome bezels
- **Stainless steel Island Back included and installed**

#### SEALED BURNERS



#### OPEN BURNERS







ARSCT-244  
Shown with optional 4" stub back

### RANGETOP FEATURES

- 3 size of burners to suit all cooking requirements:  
Cuisine sealed burners with 17K BTU, 13K BTU, 9K BTU  
Performer open burners with 25K BTU, 18K BTU, 12K BTU
- Automatic, electron ignition, a fail-safe system ensures re-ignition in the event the flame goes out
- Heavy-duty metal, die-cast stain knobs with chrome bezels
- **Stainless steel Island Back included and installed**

### 24" SLIDE-IN RANGETOPS

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		MSRP	MAP	PERFORMER OPEN BURNERS		MSRP	MAP
ARSCT-244		\$ 3,039	\$ 2,899	AROBST-424		\$ 3,569	\$ 3,399
ARSCT-242GD		\$ 3,779	\$ 3,599				
ARSCT-242GR		\$ 3,779	\$ 3,599				

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill





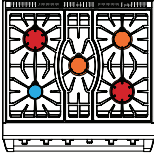
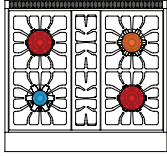
ARSCT-305

### RANGETOP FEATURES

- 3 size of burners to suit all cooking requirements:  
Cuisine sealed burners with 17K BTU, 13K BTU, 9K BTU  
Performer open burners with 25K BTU, 18K BTU, 12K BTU
- Automatic, electron ignition, a fail-safe system ensures re-ignition in the event the flame goes out
- Heavy-duty metal, die-cast stain knobs with chrome bezels
- **Stainless steel Island Back included and installed**

### 30" SLIDE-IN RANGETOPS

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		MSRP	MAP	PERFORMER OPEN BURNERS		MSRP	MAP
ARSCT-305		\$ 3,039	\$ 2,899	AROBST-430		\$ 3,879	\$ 3,699

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill



N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2K ft. when ordering.



ARSCT-366

### RANGETOP FEATURES

- 3 size of burners to suit all cooking requirements:  
Cuisine sealed burners with 17K BTU, 13K BTU, 9K BTU  
Performer open burners with 25K BTU, 18K BTU, 12K BTU
- Automatic, electron ignition, a fail-safe system ensures re-ignition in the event the flame goes out
- Heavy-duty metal, die-cast stain knobs with chrome bezels
- **Stainless steel Island Back included and installed**

### 36" SLIDE-IN RANGETOPS

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		MSRP	MAP	PERFORMER OPEN BURNERS		MSRP	MAP
ARSCT-366		\$ 3,249	\$ 3,099	AROBSCCT-305		\$ 3,989	\$ 3,799
ARSCT-364GD		\$ 4,199	\$ 3,999	AROBSCCT-364GD		\$ 4,299	\$ 4,099
ARSCT-364GR		\$ 4,199	\$ 3,999	AROBSCCT-364GR		\$ 4,299	\$ 4,099

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill



N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2K ft. when ordering.

RANGETOP FEATURES



ARSCT-486GD

- 3 size of burners to suit all cooking requirements:  
Cuisine sealed burners with 17K BTU, 13K BTU, 9K BTU  
Performer open burners with 25K BTU, 18K BTU, 12K BTU
- Automatic, electron ignition, a fail-safe system ensures re-ignition in the event the flame goes out
- Heavy-duty metal, die-cast stain knobs with chrome bezels
- **Stainless steel Island Back included and installed**

48" SLIDE-IN RANGETOPS

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		MSRP	MAP	PERFORMER OPEN BURNERS		MSRP	MAP
ARSCT-488		\$ 4,199	\$ 3,999	AROBSTCT-488		\$ 5,039	\$ 4,799
ARSCT-486GD		\$ 4,929	\$ 4,699	AROBSTCT-648GD		\$ 5,249	\$ 4,999
ARSCT-486GR		\$ 4,929	\$ 4,699	AROBSTCT-648GR		\$ 5,249	\$ 4,999
ARSCT-4842GD		\$ 6,089	\$ 5,799	AROBSTCT-4482GD		\$ 5,769	\$ 5,499
ARSCT-4842GR		\$ 6,089	\$ 5,799	AROBSTCT-4482GR		\$ 5,769	\$ 5,499
ARSCT-484GDGR		\$ 6,089	\$ 5,799	AROBSTCT-448GDGR		\$ 5,769	\$ 5,499

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill



N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2K ft. when ordering.

RANGETOP FEATURES

- 3 size of burners to suit all cooking requirements:  
Cuisine sealed burners with 17K BTU, 13K BTU, 9K BTU  
Performer open burners with 25K BTU, 18K BTU, 12K BTU
- Automatic, electron ignition, a fail-safe system ensures re-ignition in the event the flame goes out
- Heavy-duty metal, die-cast stain knobs with chrome bezels
- **Stainless steel Island Back included and installed**



ARSCT-6062GD

60" SLIDE-IN RANGETOPS

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS			MSRP	MAP	PERFORMER OPEN BURNERS			MSRP	MAP
ARR-1060			\$ 6,509	\$ 6,199	AROBSTCT-1060			\$ 7,349	\$ 6,999
ARR-6602GD			\$ 7,349	\$ 6,999	AROBSTCT-6602GD			\$ 7,769	\$ 7,399
ARR-660GDGR			\$ 7,349	\$ 6,999	AROSCT-660GDGR			\$ 7,769	\$ 7,399
ARR-6602GR			\$ 7,349	\$ 6,999	AROBSTCT-6602GR			\$ 7,769	\$ 7,399

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill



N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2K ft. when ordering.



Available in sizes: 27", 30" and 36"

## FEATURES

- Electronic controls hidden behind the front panel are kitchen-design friendly
- One-touch controls presets, adjustable drawer temperatures and on-times
- Easy-to-read digital display of time and temperature simplifies programming
- Automatic shut-off at end of cycle helps save energy
- Adjust, Add and Remove function keys make memory programming easy
- Sabbath mode for up to 84 hours of hands-free operation
- Four radiant heaters for quick heat up
- Heaters are easy to replace and unit continues to function, creating a "safe-landing" should one or more heaters fail during operation
- Two Innovection® fans hold the drawer at a uniform temperature to +/- 1°F accuracy
- Best quality Triple-Play cabinet slides keeps the drawer from wobbling
- Low sides on drawer make loading and unloading easy - and clean-up a snap

## SPECIFICATIONS

- Electronic control of time and temperature
- Standard kitchen cabinets widths
- Three-slides on the drawer for increased stability
- Timed, Continuous and Sabbath modes
- Four infrared heaters, two Innovection® fans standard in all models
- Design protected under U.S. Patent 7,166,821






## WARMING DRAWER FEATURES



ARR-27WD

- One-touch controls, presets, adjustable drawer temperatures and on-times
- Automatic shut-off at end of cycle helps save energy
- Two Innovection® fans hold the drawer at a uniform temperature to +/- 1°F accuracy
- Best quality Triple-Play cabinet slides keeps the drawer from wobbling
- Easy-to-read digital display of time and temperature simplifies programming
- Low sides on drawer make loading and unloading easy - and clean-up a snap

## 27", 30" AND 36" WARMING DRAWERS

Model		Description	MSRP	MAP
ARR-27WD		27" Professional Stainless Steel Warming Drawer with Classic Handles	Stainless \$ 1,779	Stainless \$ 1,699
			Color \$ 2,294	Color \$ 2,198
ARR-30WD		30" Professional Stainless Steel Warming Drawer with Classic Handles	Stainless \$ 1,889	Stainless \$ 1,799
			Color \$ 2,404	Color \$ 2,298
ARR-36WD		36" Professional Stainless Steel Warming Drawer with Classic Handles	Stainless \$ 2,619	Stainless \$ 2,499
			Color \$ 3,134	Color \$ 2,998
ARR-27IRWD		27" Warming Drawer with integrated drawer panel plate for attachment to your kitchen cabinet face (Install with locally supplied custom door front)	\$ 1,729	\$ 1,649
ARR-30IRWD		30" Warming Drawer with integrated drawer panel plate for attachment to your kitchen cabinet face (Install with locally supplied custom door front)	\$ 1,839	\$ 1,749
ARR-36IRWD		36" Warming Drawer with integrated drawer panel plate for attachment to your kitchen cabinet face (Install with locally supplied custom door front)	\$ 2,569	\$ 2,449

## 27", 30" AND 36" WARMING DRAWER HANDLES

Part Number	Description	MSRP	MAP
ARWDH27-V	27" Door Handle Including End Caps & Stainless Steel Pull Bar	\$ 359	\$ 339
ARWDH30-V	30" Door Handle Including End Caps & Stainless Steel Pull Bar	\$ 359	\$ 339
ARWDH36-V	36" Door Handle Including End Caps & Stainless Steel Pull Bar	\$ 359	\$ 339

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# AMERICAN RANGE

QUALITY COOKING EQUIPMENT