

## PROFESSIONAL QUALITY COOKING EQUIPMENT

# CUISINE SERIES

48" Range with Sealed Gas Burners



© 2014 American Range All Rights Reserved

13592 Desmond St., Pacoima, CA 91331 818.897.0808 888.753.9898 tel www.americanrange.com

### 48" RESIDENTIAL GAS RANGE

#### RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy cleanup
- 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
- Automatic, electronic ignition with fail-safe system ensures, re-ignition in the event the flame goes out, even on the lowest burner setting
- Continuous commercial-grade cast iron grates
  Sealed single piece tooled porcelainized cook top can hold
- more than a gallon of spills
- Analog controls provide easy, push and turn operation
   ensuring child safety
- Blue LED light indicates oven functions
- Heavy metal die-cast black satin knobs with chrome bezels
- Stainless Steel Island Back Trim is included and installed

#### OVEN FEATURES

- Multiple functions include: Standard Bake, Convection Bake, Infrared Broil and Fan modes
- Convection system optimizes uniform air flow
- Two chrome plated heavy duty racks with 4 positions on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Front panel switch controls oven lighting for optimal visibility
- Oven front construction is a durable, precision-made one piece frame

#### CONVECTION OVEN TECHNOLOGY

Balanced turbulent 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 even when challenged with cooking the largest turkey, ham or roast.



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

#### TECHNICAL SPECIFICATIONS

Overall Oven Capacity	2.4 CU. FT. (18" oven) - 4.4 CU. FT. (30" oven)					
Oven Dimensions	14-1/2" W × 19" D × 15" H (18" oven) 26-1/2" W × 19" D × 15" H (30" oven)					
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)					
Griddle Burner Rating	20,000 BTU for every II" section					
Grill Burner Rating	18,000 BTU for every 11" section					
Infrared Broiler	17,000 BTU each oven					
Oven Bake Burner	28,000 BTU each oven					
Total Gas Connection Rating per model #	ARR-848 ARR-648GD ARR-648GR ARR-448GDGR ARR-4482GD ARR-4482GR	172,000 BTU 162,000 BTU 160,000 BTU 150,000 BTU 152,000 BTU 148,000 BTU	8 bruners 6 burners & griddle 6 burners & gridl 4 burners, griddle & grill 4 burners double griddle 4 burners double grill			
Gas Supply	7" W.C. Natural, I I "W.C. Propane					
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase					
Shipping Weight	660 Lbs					

#### ACCESSORIES & OPTIONS

Island back (standard)	ARR-48SIB-C	S/S Leg Caps (2)	ARR-2LC-C	24'' Griddle Plate	ARR-PGP24-C
Island back (welded)	ARR-48IB-C	12'' Cutting Board	ARR-CUTB-12-C	I I'' Chrome Flat Griddle Plate	MCII-FS-C
4'' Stub Back	ARR-484SB-C	12'' Griddle Cover	ARR-GDSCOV12-S-C	II'' Chrome Grooved Griddle Pl	ate MCI I-GG-C
20'' High back w/ Shelf	ARR-4821HBS-C	12'' Grill Cover	ARR-GRCOV12-S-C	Porcelainized Broiler Pan	R31005
S/S Curb base	ARR-48CB-C	I 2'' Griddle Plate	ARR-PGP12-C	Wok Adapter ARR-WOK-C	

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-848-L Must specify elevation if over 1000 ft. when ordering.





