

AMERICAN

RANGE PROFESSIONAL

RESIDENTIAL BROCHURE



BUILT IN USA

OUR PROFESSIONAL COOKING EQUIPMENT HERITAGE

Inspired by our passion for perfection, renowned for our product innovation and quality, American Range® is a recognized leader in the commercial food service industry. Our commercial workhorse pedigree has been proven in the world's most demanding kitchens for over 30 years. In that time, innovative technology and robust engineering have advanced every aspect of our cooking equipment. Today our commercial equipment is competitively priced and constructed to withstand the challenges of the most demanding chefs and kitchens, making American Range® cooking equipment one of the best investments on the market.

COMMERCIAL - Our heavy-duty hotel series, MEDALLION®, is utilized by some of the world's most renowned restaurants; WYNN LAS VEGAS, RUTH'S CHRIS STEAKHOUSE and CAFÉ GRAY NYC. The oven base and rangetop are modular and can be reconfigured to accommodate any kitchen or cooking style which offers limitless flexibility and value.

RESTAURANT SERIES - Our professional restaurant series is comparable to our MEDALLION® series, and is designed for high-volume professional cooks and cooking situations that demand rugged and durable cooking equipment.

RESIDENTIAL PRODUCTS: We earnestly feel we have perfected the professional home range. Our residential professional line of gas ranges, French-door wall ovens, slide-in rangetops and cooktops are commercial grade. Our professional cooking products have the soul and capability of our commercial ranges blended with luxurious style. To summarize, we have 'civilized' our commercial ranges.

AT AMERICAN RANGE WE ARE PASSIONATE ABOUT COOKING AND WE BUILD THE TOOLS AND EQUIPMENT THAT HELP YOU CREATE THE PERFECT MEAL, TIME AND TIME AGAIN.



CREATING SHARED
MOMENTS



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SHAPING HOW
WE COOK



AMERICAN RANGE
QUALITY COOKING EQUIPMENT





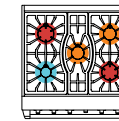
CUISINE

SEALED-BURNER FREESTANDING GAS RANGES



30"

5 sealed gas burners and 30" convection oven with infrared gas broiler. Island back included and installed. Shown with optional leg caps & 4" stub back.

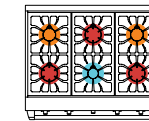


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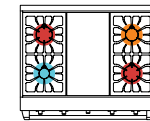


36"

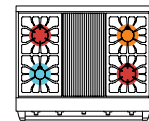
4 or 6 sealed gas burners and 36" convection oven with infrared gas broiler. Griddle and grill option available. Island back included and installed. Shown with optional leg caps & 4" stub back.



ARR-636



ARR-436GD

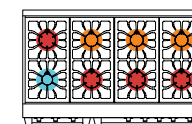


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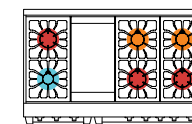


48"

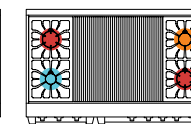
4, 6 or 8 sealed gas burners, 30" convection oven with infrared gas broiler and 18" standard oven. Griddle and grill options available. Island back included and installed. Shown with optional leg caps & 4" stub back.



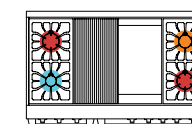
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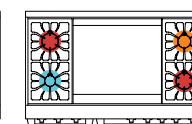
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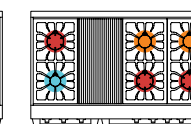
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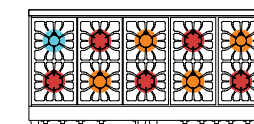


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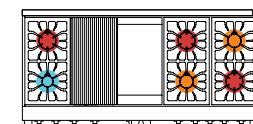


60"

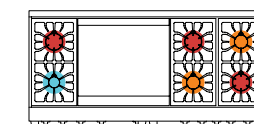
6 or 10 sealed gas burners and two 30" convection ovens with infrared gas broilers. Griddle and grill options available. Island back included and installed. Shown with optional leg caps & 4" stub back.



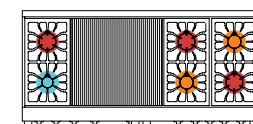
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ARR-660GDGR



ARR-6602GD



ARR-6602GR



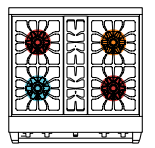
PERFORMER

OPEN BURNER FREESTANDING GAS RANGES



30"

4 high-powered open gas burners and 30" convection oven with infrared gas broiler. Griddle and grill options available. Island back included and installed. Shown with optional leg caps & 4" stub back.

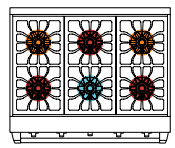


ARROB-430

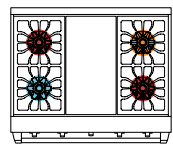


36"

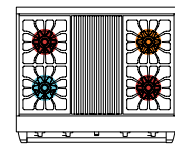
6 high-powered open gas burners and 36" convection oven with infrared gas broiler. Griddle and grill options available. Island back included and installed. Shown with optional leg caps & 4" stub back.



ARROB-636



ARROB-436GD

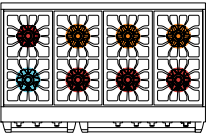


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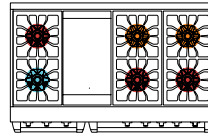


48"

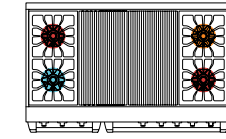
4, 6 or 8 high-powered open gas burners, 30" convection oven with infrared gas broiler; and 18" standard oven. Griddle and grill options available. Island back included and installed. Shown with optional leg caps & 4" stub back.



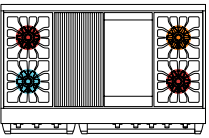
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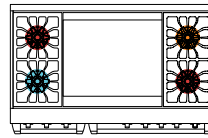
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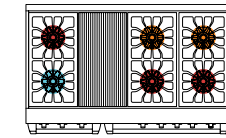
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ARROB-448GDGR



ARROB-4482GD

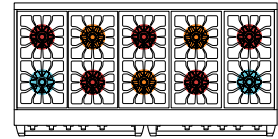


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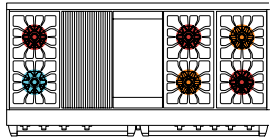


60"

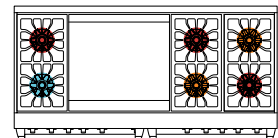
6 or 10 high-powered open gas burners and two 30" convection ovens with infrared gas broilers. Griddle and grill options available. Island back included and installed. Shown with optional leg caps & 4" stub back.



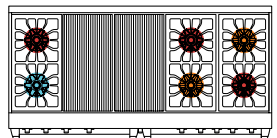
ARROB-1060



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ARROB-6602GR



HERITAGE

SEALED BURNER FREESTANDING GAS RANGES



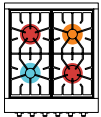
24"
 4 sealed gas burners and 24" convection oven with Inconel infrared gas broiler.
 Backguard must be order separately.
 Shown with optional leg caps & 4" stub back.



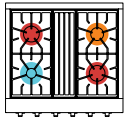
30"
 4 sealed gas burners and 30" convection oven with Inconel infrared gas broiler.
 Backguard must be order separately.
 Shown with optional leg caps & 4" stub back.



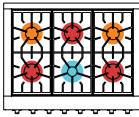
36"
 4 or 6 sealed gas burners and 36" convection oven with Inconel infrared gas broiler.
 Backguard must be ordered separately.
 Shown with optional leg caps & 4" stub back.



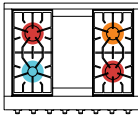
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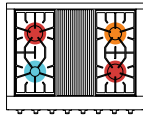
ARR-304



ARR-366



ARR-364GD



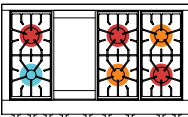
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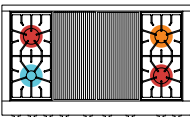
48"
 4 or 6 sealed gas burners, 30" convection oven with Inconel broiler and 18" convection oven.
 Griddle and grill options available.
 Backguard must be ordered separately.
 Shown with optional leg caps & 4" stub back.



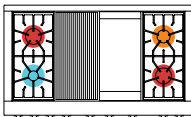
60"
 6 sealed gas burners and two 30" innovection convection ovens with Inconel infrared gas broilers.
 Griddle and grill options available.
 Backguard must be ordered separately.
 Shown with optional leg caps & 4" stub back.



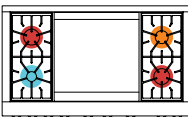
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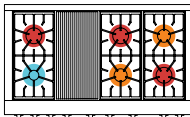
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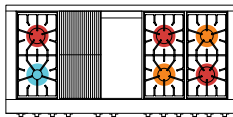
ARR-484GDGR



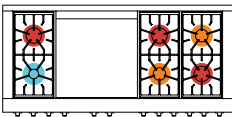
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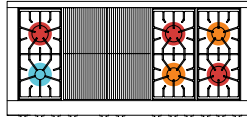
ARR-486GR



ARR-606GDGR



ARR-6062GD



ARR-6062GR

CREATING COLORFUL
MOMENTS



AMERICAN RANGE
QUALITY COOKING EQUIPMENT





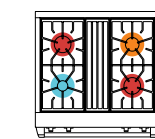
MEDALLION

DUAL FUEL SELF-CLEAN RANGES



30"

4 sealed gas burners and 30" electric self-clean, true convection oven with electric infrared broiler. Backguard must be ordered separately. Shown with optional leg caps & 4" stub back.

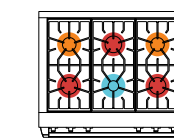


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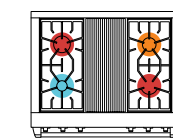


36"

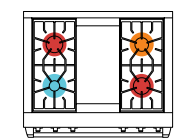
4 or 6 sealed gas burners and 36" electric self-clean, true convection oven with electric infrared broiler. Griddle and grill options available. Backguard must be ordered separately. Shown with optional leg caps & 4" stub back.



ARR-366DF



ARR-364GRDF

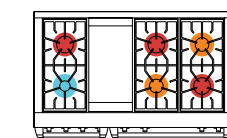


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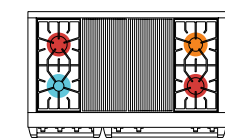


48"

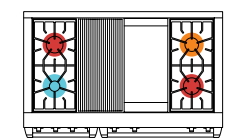
4 or 6 sealed gas burners with your choice of 11" griddle or 11" grill, 18" gas convection oven with gas inonel infrared broiler; and 30" electric self-clean true convection oven with electric infrared broiler. Backguard must be ordered separately. Shown with optional leg caps & 4" stub back.



ARR-486GDDF



ARR-4842GRDF

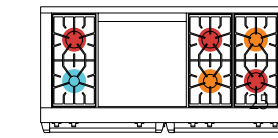


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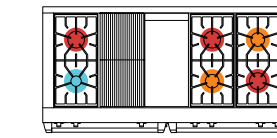


60"

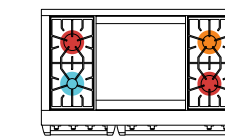
4 or 6 sealed gas burners with 11" gas grill, 11" gas griddle and two 30" electric self-clean true convection ovens with electric infrared broiler in each oven. Backguard must be ordered separately. Shown with optional leg caps & 4" stub back.



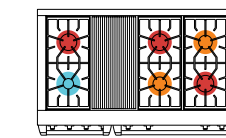
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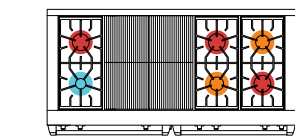
ARR - 606GDGRDF



ARR-4842GDDF



ARR-486GRDF



ARR-6062GRDF



HEAVY DUTY KNOBS
Solid die-cast, heavy duty, satin finish black knobs, set in a chrome plated bezel with indicator lights for each knob.



LIFT-OFF BURNERS
Spills happen. Our stainless steel sealed cooktop will contain more than a gallon of liquid spills. Burner caps and rings lift-off for easy cleaning and are dishwasher safe.



MIRROR CHROME GRIDDLES (UPGRADE OPTION)
Our mirror chrome griddle finish is a shining example of our commitment to cooking innovation. Four models to choose from – flat, half-flat-half-grooved with flavor separator; and all-grooved, to help the discerning chef prepare dishes with a restaurant-style look and flavor in the comfort of your own kitchen.



INNOVECTION® OVEN TECHNOLOGY
Innovection® convection, with it's dual fan system, optimizes uniform airflow. A balanced turbulent heat distribution when baking, roasting and dehydrating food, reduces cooking time, gas usage, and delivers superior product.



TITAN STEP-UP RANGES

ALL GAS OR DUAL FUEL WITH SELF-CLEAN

Available in 24", 30" and 36" sizes



24"

4 burners and 24" Innovection® oven with Infrared broiler. Shown with optional leg caps.

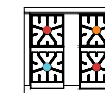


ARR-244-IS



30"

4 burners and 30" Innovection® oven with Infrared broiler. Shown with optional leg caps.



ARR-304-IS



36"

6 burners and 36" Innovection® oven with Infrared broiler. Shown with optional leg caps.



ARR-366-IS



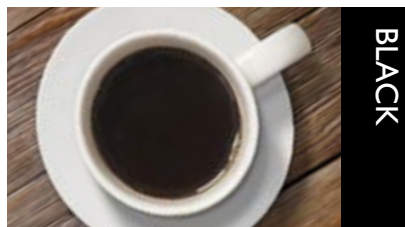
THE CUSTOM COLORS OF AMERICAN RANGE

We offer many colors and custom options to choose from.

Product customization, other than colors, is typically a matter of changing burners, or griddle/grill positions on the top of a range. We do all we can to accommodate your every need.



RED



BLACK



YELLOW



CREME



BROWN



BURGUNDY



WHITE



GREEN



ORANGE





Simplify Your Life



LEGACY

30" SINGLE & DOUBLE WALL
OVENS GAS & ELECTRIC



🔥 Gas AROFG-30
30" single French door gas Innovection®
wall oven with infrared broiler.

⚡ Electric AROFE-30
30" single French door electric Innovection®
wall oven with infrared broiler



🔥 Gas AROSG30
30" single Chef door gas Innovection®
wall oven with infrared broiler

⚡ Electric AROSE30
30" single Chef door electric Innovection®
wall oven with infrared broiler



🔥 Broiler: 18,000 BTU
Bake: 30,000 BTU

⚡ Broiler: 3500 W
Bake: 2200 W

DOUBLE FRENCH & CHEF DOOR WALL OVENS

GAS OR ELECTRIC

BEST OF BOTH WORLDS

GAS & ELECTRIC
30" HYBRID DOUBLE WALL OVENS



DOUBLE
FRENCH DOOR

AROFFG-230
30" Double French door gas Innovection® wall ovens with infrared broiler and proofing element.

AROFFE-230
30" Double French door electric Innovection® wall ovens with electric infrared broilers.

DOUBLE
CHEF DOOR

AROSSG-230
30" Double Chef door gas Innovection® wall ovens with infrared broiler and proofing element.

AROSSE-230
30" Double Chef door electric Innovection® wall ovens with electric infrared broilers.

COMBINATION
FRENCH & CHEF DOOR

AROFSG-230
30" Double, combination French and Chef door; gas innovection® wall ovens with infrared broiler and proofing element.

AROFSE-230
30" Double, combination French and Chef door; electric innovection® wall ovens with electric infrared broilers.

Broiler 18,000 BTU
Bake: 30,000 BTU

Broiler: 3500 W
Bake: 2200 W



AROFFHGE-230
30" Hybrid Double French door wall oven with upper gas innovection® oven and broiler; and lower electric oven with broiler.

AROSSHGE-230
30" Hybrid Double Chef door wall oven with upper gas innovection® oven and broiler; and lower electric oven with broiler.

AROFSHGE-230
30" Hybrid combination French and Chef door wall oven with upper gas innovection® oven and broiler; and lower electric oven with broiler.

Broiler 18,000 BTU
Bake: 30,000 BTU

Broiler: 3500 W
Bake: 2200 W





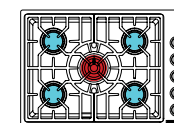
VITESSE

SEALED-BURNER COOKTOPS



30"

5 sealed burners, including one 21k BTU burner with simmer; and four 13k BTU burner.

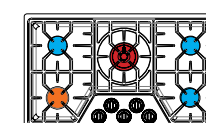


ARDCT-305



36"

5 sealed burners, including one 21k BTU burner with simmer; one 18k BTU burner with simmer and three 13k BTU burners.

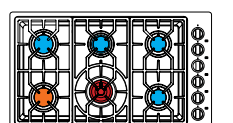


ARDCT-365



36"

6 sealed burners, one 21k BTU burner, with simmer; one 18k BTU burner with simmer and four 13k BTU burners.



ARDCT-366



LEGEND

SEALED-BURNER RANGETOPS



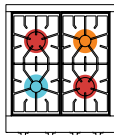
24"
4 sealed gas burners.
Backguard must be ordered separately.
Shown with optional 4" stub back.



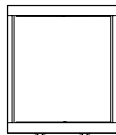
30"
4 sealed gas burners.
Backguards must be ordered separately.
Shown with optional 4" stub back.



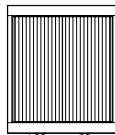
36"
4 or 6 sealed gas burners with griddle
and grill options available.
Backguards must be ordered separately.
Shown with optional 4" stub back.



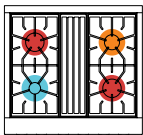
ARSCT-244



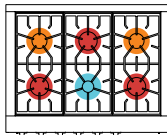
ARSCT-242GD



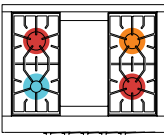
ARSCT-242GR



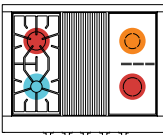
ARSCT-304



ARSCT-366



ARSCT-364GD



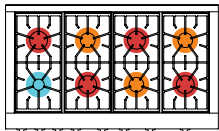
ARSCT-364GR



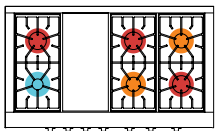
48"
4, 6 or 8 sealed gas burners with griddle
and grill options available. Backguard
must be ordered separately.
Shown with optional 4" stub back.



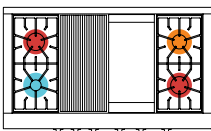
60"
6 sealed gas burners with griddle and grill options available.
Backguard must be ordered separately.
Shown with optional 4" stub back.



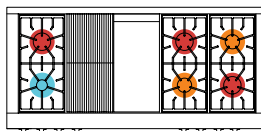
ARSCT-848



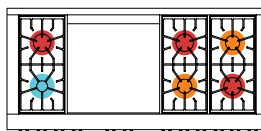
ARSCT-486GD



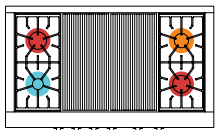
ARSCT-484GDGR



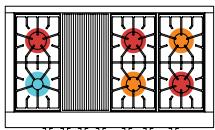
ARSCT-606GDGR



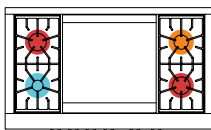
ARSCT-6062GD



ARSCT-4842GR



ARSCT-486GR



ARSCT-4842GD



ARSCT-6062GR



COMMERCIAL-GRADE GRILL BURNER

Constructed from Inconel® stainless steel material, a superior alloy developed to withstand high heat and abuse. The 18,000 BTU infrared burner delivers broiling temperatures up to 1,600°F, perfect for searing steak, fish or any food of your choice.



CUSTOMIZE YOUR RANGETOP

Customize your rangetop with the configuration that best serves you. Choose your preferred combination of burners, griddles, grills and even a step-up burner.

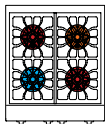




PERFORMER OPEN-BURNER RANGETOPS



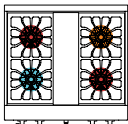
24"
4 open gas burners. Island back included and installed.
Shown with optional 4" stub back.



AROBSCT-424



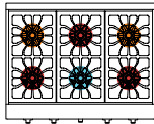
30"
4 open gas burners.
Island back included and installed.
Shown with optional 4" stub back.



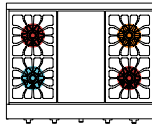
AROBSCT-430



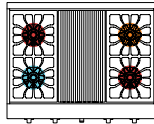
36"
4 or 6 open gas burners with griddle and grill options
available. Island back included and installed.
Shown with optional 4" stub back.



AROBSCT-636



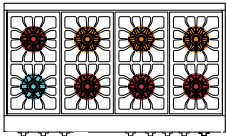
AROBSCT-436GD



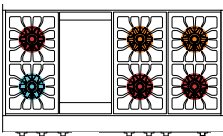
AROBSCT-436GR



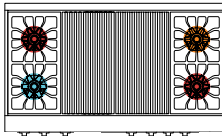
48"
4, 6 or 8 open gas burners with griddle and grill options
available. Island back included and installed.
Shown with optional 4" stub back.



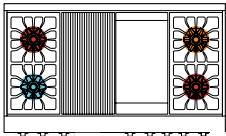
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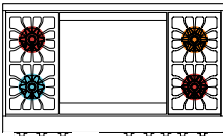
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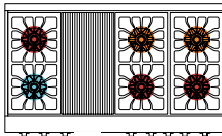
AROBSCT-4482GR



AROBSCT-448GDGR



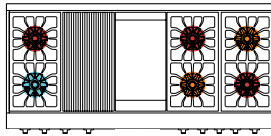
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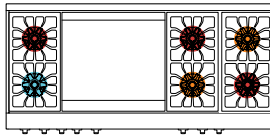
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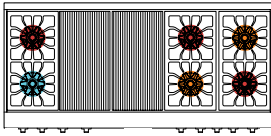
60"
6 open gas burners with griddle and grill options available.
Shown with optional 4" stub back.



AROBSCT-660GDGR



AROBSCT-6602GD



AROBSCT-6602GR



VILLA WARMING DRAWERS

Create the ultimate culinary utopia with an exclusive American Range combination.

Experience the convenience and style of the powerful integrated design, outstanding performance and simple installation when you combine our Villa Series Convection Warming Drawers with one of our Wall Ovens, or Rangtops.



27"

ARR-27WD
Stainless steel warming drawer with classic handle



30"

ARR-30WD
Stainless steel warming drawer with classic handle



36"

ARR-36WD
Stainless steel warming drawer with classic handle



27"

ARR-27IRWD
Fully Intergrated stainless steel warming drawer:
Shown with custom wood panel
and ARWDH-27 handle.



30"

ARR-30IRWD
Fully Intergrated stainless steel warming drawer:
Shown with custom wood panel
and ARWDH-30 handle.



36"

ARR-36IRWD
Fully Intergrated stainless steel warming drawer:
Shown with custom wood panel
and ARWDH-36 handle.





ACCESSORIES



4" Stub Back



12" Cutting Board



Removable Griddle



High Shelf



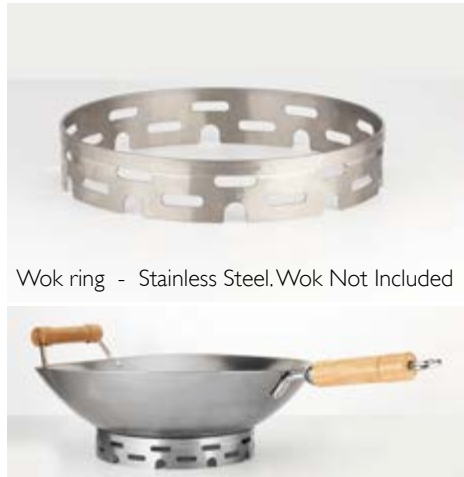
Grill & Griddle Cover



30" & 36" Slide-in glide rack



Casters are available with customization, please specify with brakes or without



Wok ring - Stainless Steel. Wok Not Included



Wok Ring - Cast Iron, Wok Not Included

CUISINE
SEALED BURNER FREESTANDING GAS RANGES



30"



36"



48"



60"

PERFORMER
OPEN BURNER FREESTANDING GAS RANGES



30"



36"



48"



60"

HERITAGE
SEALED BURNER FREESTANDING GAS RANGES



24"



30"



36"



48"



60"

MEDALLION
DUAL FUEL SELF-CLEAN FREESTANDING RANGES



30"



36"



48"



60"

LEGACY WALL OVENS

30" SINGLE WALL OVENS, FRENCH OR CHEF DOOR - GAS **OR** ELECTRIC



FRENCH DOOR



CHEF DOOR

30" DOUBLE FRENCH & CHEF WALL OVENS - GAS **OR** ELECTRIC



DOUBLE
FRENCH DOORS



DOUBLE
CHEF DOORS



FRENCH DOOR TOP
CHEF DOOR BOTTOM

30" **HYBRID** DOUBLE FRENCH OR CHEF DOOR WALL OVENS - GAS **&** ELECTRIC



 DOUBLE
 FRENCH DOORS



 DOUBLE
 CHEF DOORS



 COMBINATION
 FRENCH & CHEF DOORS

VITESSE
DROP-IN COOKTOPS



30"



36"



36"

LEGEND SEALED BURNER / PERFORMER OPEN BURNER SLIDE-IN RANGETOPS



24"



30"



36"



48"



60"

VILLA
STAINLESS STEEL WARMING DRAWERS WITH CLASSIC HANDLE



27"



30"



36"

VILLA INTERGRATED
STAINLESS STEEL WARMING DRAWERS (Shown with custom wood panel and ARWDH handle)



27"



30"



36"

BURNER CONFIGURATIONS

24"

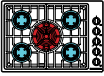
30"

36"

48"

60"

VITESSE
SEALED BURNER DROP-IN GAS COOKTOPS



ARDCT-305



ARDCT-365

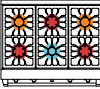


ARDCT-366

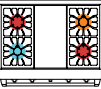
CUISINE
SEALED BURNER FREESTANDING GAS RANGES



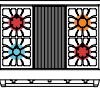
ARR-530



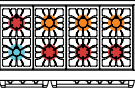
ARR-636



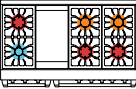
ARR-436GD



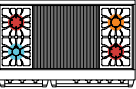
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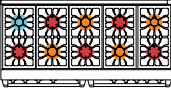
ARR-848



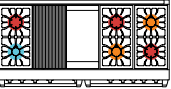
ARR-648GD



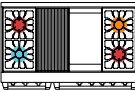
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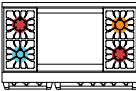
ARR-1060



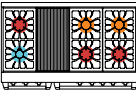
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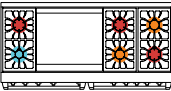
ARR-448GDGR



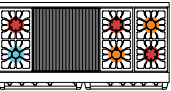
ARR-4482GD



ARR-648GR



ARR-6602GD

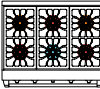


ARR-6602GR

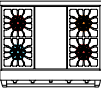
PERFORMER
OPEN BURNER FREESTANDING GAS RANGES / COOKTOPS



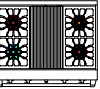
ARROB-430



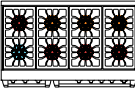
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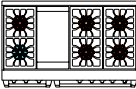
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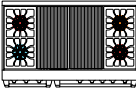
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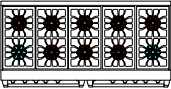
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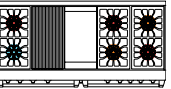
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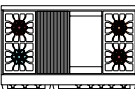
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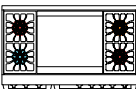
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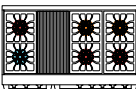
ARROB-660GDGR



ARROB-448GDGR



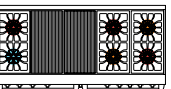
AAROB-4482GD



ARROB-648GR



ARROB-6602GD



ARROB-6602GR

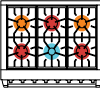
HERITAGE / TITAN / LEGEND SERIES
SEALED BURNER FREESTANDING GAS RANGES



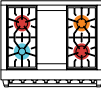
ARR-244



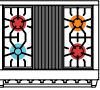
ARR-304



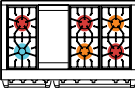
ARR-366



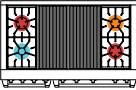
ARR-364GD



ARR-364GR



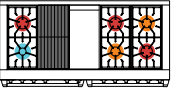
ARR - 486GD



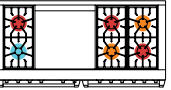
ARR - 4842GR



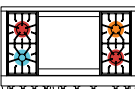
ARR - 484GDGR



ARR - 606GDGR



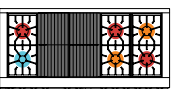
ARR - 6062GD



ARR - 4842GD



ARR - 486GR

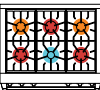


ARR - 6062GR

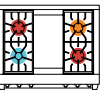
MEDALLION
SEALED BURNER DUAL FUEL SELF-CLEAN FREESTANDING RANGES



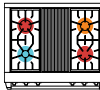
ARR-304DF



ARR-366DF



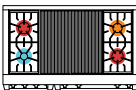
ARR-364GDDF



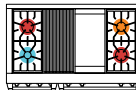
ARR-364GRDF



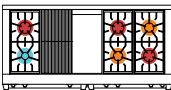
ARR-486GDDF



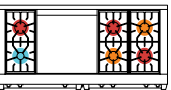
ARR-4842GRDF



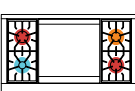
ARR-484GDGRDF



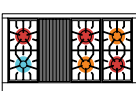
ARR - 606GDGRDF



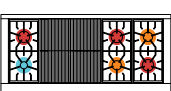
ARR - 6062GDDF



ARR-4842GDDF



ARR-486GRDF



ARR-6062GRDF

BTU OUTPUT CHART

	VITESSE	CUISINE	PERFORMER	HERITAGE / TITAN / LEGEND	MEDALLION
● Small	13,000	9,000	12,000	9,000	9,000
● Medium	18,000	13,000	18,000	13,000	13,000
● Large	21,000	17,000	25,000	17,000	17,000



