

48" RESIDENTIAL GAS RANGE | Specifications

PERFORMER SERIES with Open Burners

AMERICAN RANGE
QUALITY COOKING EQUIPMENT



Open Burner

ARROB-648GD

Shown with 4" Riser (optional).
Hand polished stainless steel finish.

RANGE TOP FEATURES

- True commercial lift-off burners for easy cleaning.
- 3 sizes of burners to serve your everyday needs:
25,000 BTU (lg), 18,000 BTU (med) and 12,000 BTU (sm)
- Variable infinite flame settings for all open top burners.
- Automatic, electronic ignition ensures re-ignition in the event the flame goes out, even on the lowest burner setting.
- Continuous commercial-grade cast iron grates.
- Porcelainized burner pans catch spills and lift out for easy cleaning.
- Analog controls provide easy, push to turn operation.
- Blue light indicates oven functions.
- Heavy duty metal die-cast black satin knobs with chrome bezels.
- Stainless steel Island Back trim included and installed.
- Front panel switch controls oven lighting for optimal visibility.

OVEN FEATURES

- Multiple functions include: Standard Bake (18" and 30" oven), Convection Bake, Fan modes and Infrared Broil (30" oven).
- 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 in large oven.
- Ceramic Infrared Broiler provides rapid searing at 1,600°F in large oven.
- Quick Preheat times & uniform cooking temp. with 28,000 BTU Bake Burner.
- Extra-large viewing window in oven door.
- Porcelainized oven interior simplifies cleaning. One piece durable precision frame construction oven front.

CONVECTION OVEN TECHNOLOGY



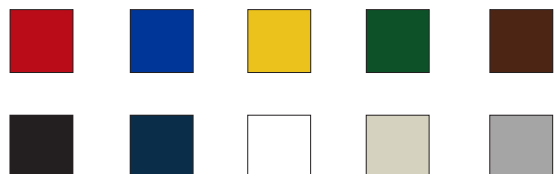
Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range convection oven technology features a convection motor and fan to enhance uniform heat distribution throughout the large (4.4 CU. FT.) oven cavity.

The strategic placement of the convection fan ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.

CONVECTION OVEN IS GREEN TECHNOLOGY

The efficient design of the convection oven uses less gas than a standard oven.

Customize with RAL® for the best color that suits your lifestyle.

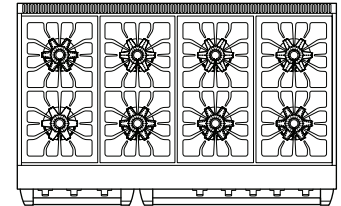
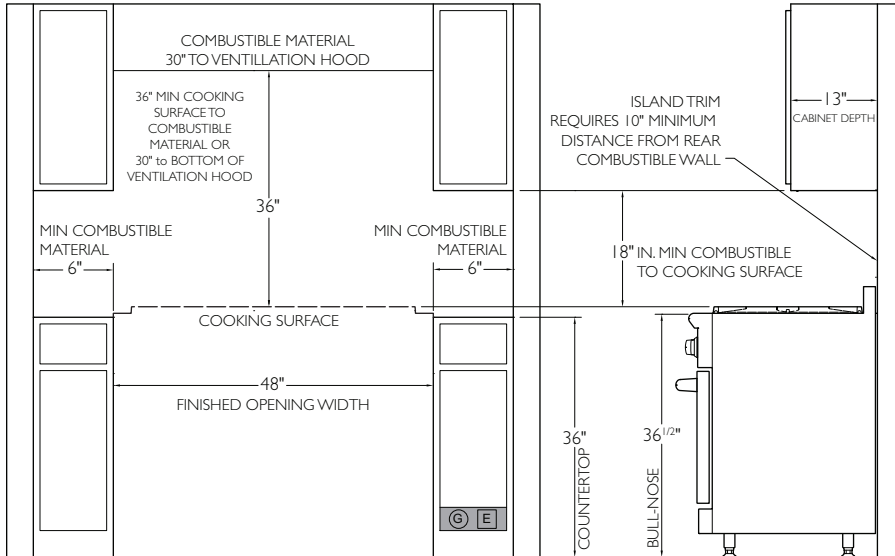
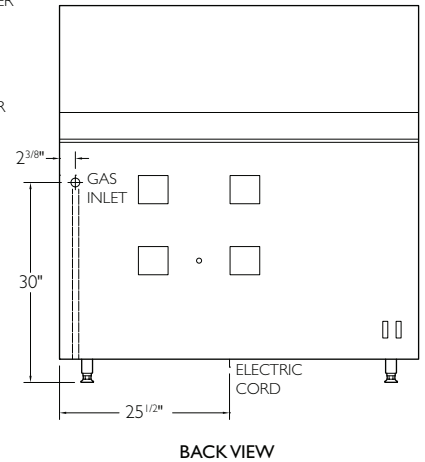
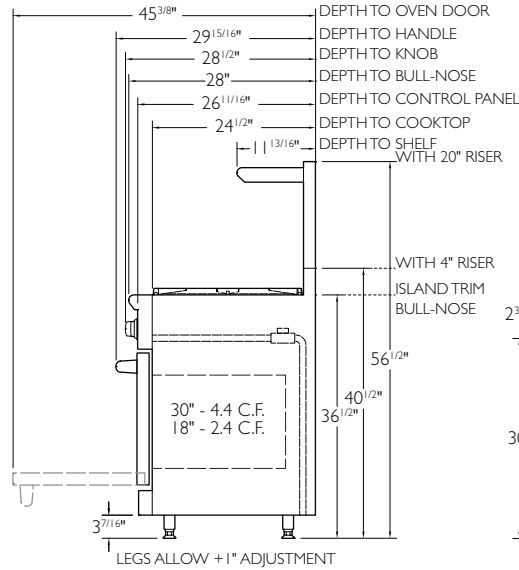
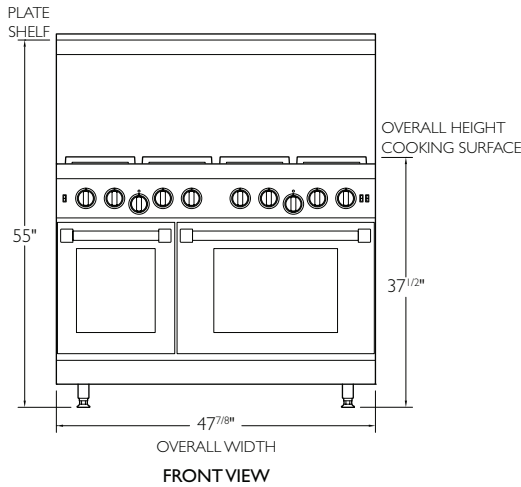


DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

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ETL
LISTED
Intertek

SCALE: NOT TO SCALE



ARROB-848

* ADJUSTABLE + 1"

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.

*ELECTRICAL REQUIREMENTS

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

©E 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

THIS APPLIANCE SHOULD NOT BE INSTALLED WITH AN AIR CURTAIN OR OTHER TYPE OF VENTILATION SYSTEM THAT BLOWS AIR DOWNWARD TOWARD THE RANGE. SUCH TYPE OF VENTILATION SYSTEM MAY CAUSE IGNITION AND COMBUSTION PROBLEMS WITH THE GAS COOKING APPLIANCE RESULTING IN PERSONAL INJURY OR UNINTENDED OPERATION.

TECHNICAL SPECIFICATIONS

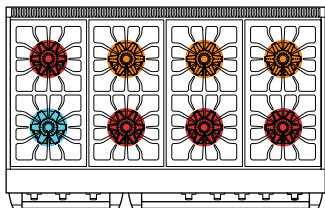
Overall Oven Capacity	2.4 CU. FT. (18" oven) - 4.4 CU. FT. (30" oven)	Total Gas Connection Rating per model #	ARROB-848	222,000 BTU	8 burners
Oven Dimensions	14-1/2" W x 19" D x 15" H (18" oven) 26-1/2" W x 19" D x 15" H (30" oven)		ARROB-648GD	199,000 BTU	6 burners & griddle
Surface Burner Rating	25,000 BTU (lg) - 18,000 BTU (md) - 12,000 BTU (sm)		ARROB-648GR	197,000 BTU	6 burners & grill
Griddle Burner Rating	20,000 BTU for every 11" section		ARROB-448GDGR	174,000 BTU	4 burners, griddle & grill
Grill Burner Rating	18,000 BTU for every 11" section		ARROB-4482GD	176,000 BTU	4 burners double griddle
Infrared Broiler	17,000 BTU (30" oven)	Gas Supply	ARROB-448X2GR	172,000 BTU	4 burners double grill
Oven Bake Burner	28,000 BTU each oven (Convection Bake 30" Oven)	Electrical Supply			
		Shipping Weight			
				7" W.C. Natural, 11" W.C. Propane	
				120 VAC 15 AMP 60 Hz Single Phase	
				660 Lbs	

ACCESSORIES AND OPTIONS

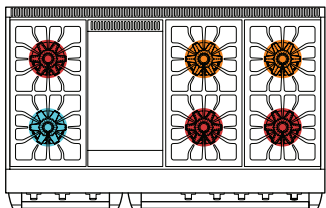
						OPTIONS (FACTORY INSTALLED)	
Island back (standard)	ARR48SIB-P	12" Griddle Cover	ARRGDSCOV12-P	12" Cutting Board	ARRCUTB12-P	11" Chrome Flat Griddle Plate	MC11FS-P
Island back (welded)	ARR48IB-P	12" Grill Cover	ARRGRCOV12-P	Wok Adapter	ARR-WOK-P	11" Chrome Grooved Griddle Plate	MC11-GG-P
4" Stub Back	ARR484SB-P	12" Griddle Plate	ARRPGPI2-P	Extra Oven Rack 18" Oven	R31011	22" Chrome Flat Griddle Plate	MC22FSP
21" High back w/ Shelf	ARR4821HBS-P	24" Griddle Plate	ARRPGP24-P	Extra Oven Rack 30" Oven	R31013	22" Chrome L- Flat R - Grooved Griddle	MC22HGP
S/S Curb base	ARR48CB-P	24" Griddle Cover	ARRGDCOV24S-P	Glide Rack 18" & 30" ARR-SR-18-P or 30-P		22" Chrome Grooved Griddle	MC22GG-P
Stainless Steel Leg Caps (3)	ARR3LC-P	24" Grill Cover	ARR-GRCOV24-P	Porcelainized Broiler Pan	R31005	22" Chrome Griddle w/ Separator	MC22SP-P

BURNER CONFIGURATIONS

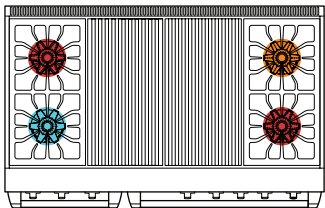
● 25,000 BTU (lg)	● 18,000 BTU (md)	● 12,000 BTU (sm)
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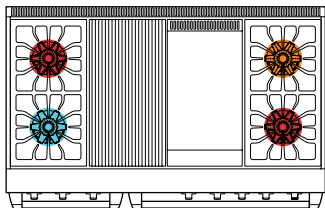
ARROB-848



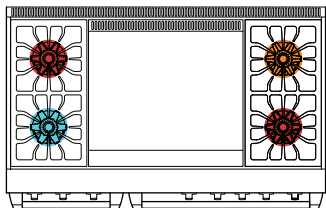
ARROB-648GD



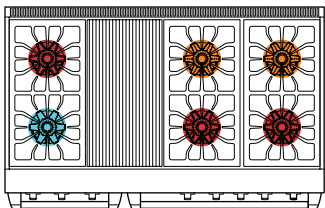
ARROB-448X2GR



ARROB-448GDGR



ARROB-4482GD



ARROB-648GR

SCALE: NOT TO SCALE

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: ARROB-636-L.** Must specify elevation if over 2000 ft. when ordering.

**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.