HERITAGE CLASSIC SERIES with Sealed Burners





RANGE TOP FEATURES

- · Sealed burners deliver exceptional performance at every 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 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 allow for easy transfer of pots and pans across the entire cooking surface.
- · Sealed single piece stainless steel cooktop can hold more than a gallon of spills.
- Controls provide easy, push and turn operation.
- Blue light indicates flame and oven functions provided with every knob.
- · Heavy metal die-cast black satin knobs with chrome bezels.
- Backguard required, must order separately (not included).

OVEN FEATURES

- Multiple functions include: Standard Bake, Innovection® Convection Bake, Infrared Broil and Fan mode.
- Innovection® System with two convection fans that optimizes uniform
- Two chrome racks glide at 6 cooking levels on heavy chrome side supports.
- Accommodates full size commercial sheet pan.
- · Two lights in each oven are controlled from the front-panel switch.

INNOVECTION® CONVECTION OVEN TECHNOLOGY



Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range Innovection® convection oven technology features dual convection system with louvered side panels to enhance uniform heat distribution throughout the large

The strategic placement of the dual Innovection® Convection fans ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.

INNOVECTION® CONVECTION OVEN IS GREEN TECHNOLOGY

The highly efficient design of the Innovection® Convection Oven uses less gas compared to a standard oven.

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

















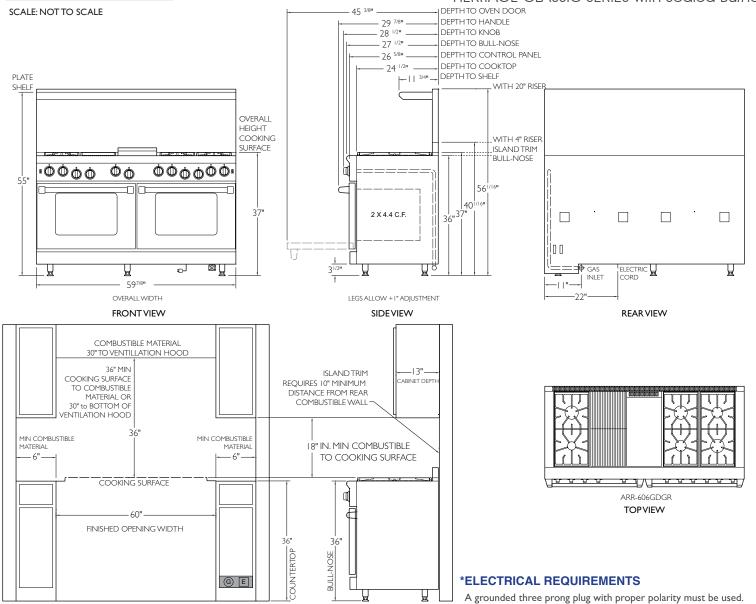






60" RESIDENTIAL GAS RANGE

HERITAGE CLASSIC SERIES with Sealed Burners



© E RECOMMENDED LOCATION OF GAS AND ELECTRICAL SUPPLY

ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGETO COMBUSTIBLE SURFACE. ISLAND TRIM () IN, CLEARANCETO NON COMBUSTIBLE SURFACE. NO SIDE WALL ABOVE COOKING SURFACE

TECHNICAL SPECIFICATIONS

TECHNICAL OF ECH TOATIONS									
Overall Oven Capacity	4.4 CU. FT. each oven	Oven Bake Burner	30,000 BTU each oven						
Oven Dimensions	26-1/2"W x 19" D x 15" H each oven	Total Cas Connection Pating	ARR-6062GD 186,000 BTU 6 burners & double griddle ARR-606GDGR 184,000 BTU 6 burners, griddle & grill						
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)	Total Gas Connection Nating	ARR-606X2GR 182,000 BTU 6 burners & double grill						
Griddle Burner Rating	20,000 BTU for every 11" section	Gas Supply	7" W.C. Natural, 11" W.C. Propane						
Grill Burner Rating	18,000 BTU for every 11" section	Electrical Supply	120 VAC 15 amp 60 Hz Single Phase						
Infrared Broiler	18,000 BTU each oven	Shipping Weight	780 Lbs.						

ACCESSORIES & OPTIONS

I'' Island back (standard)	ARR60SIB-H	12" Grill Cover	ARRGRCOV12S-H	Wok Adapter	ARRWOK-H	OPTIONS (FACTORY INSTALLED)	
I'' Island back (welded)	ARR60IB-H	12" Griddle Plate	ARRPGP12-H	Extra Oven rack 30"	R31013	I I'' Chrome Flat Griddle Plate	MCIIFS-H
4'' Stub Back	ARR604SB-H	24" Griddle Plate	ARRPGP24-H	Porcelainized Broiler Pan	R31005	I I" CR Grooved Griddle Plate	MCII-GG-H
21" High back w/ Shelf	ARR6021HBS-H	24" Griddle Cover	ARRGDCOV24S-H	Cooktop Cover	ARR60CC-H	22" Chrome Flat Griddle Plate	MC22FSH
Stainless Steel Leg Caps (3) ARR3LC-H	24" Grill Cover	ARRGRCOV24-H	Cooktop Cover (L) Side SS Only	ARR60LCC-H	22" CR L- Flat R - Grooved Gride	dle MC22HGH
S/S Curb base	ARR60CB-H	12" Cutting Board	ARRCUTB12-H	Cooktop Cover (R) Side SS Only	ARR60RCC-H	22" Chrome Grooved Griddle	MC22-GG-H
12" Griddle Cover ARF	RGDSCOV12S-H					22" Chrome Griddle w/ Separato	or MC22-SP-H

^{*} ADJUSTABLE + I"

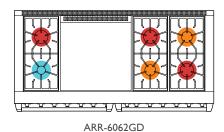
A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. This is a vented appliance. To be used in conjunction with a suitable vent hood only.

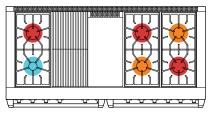




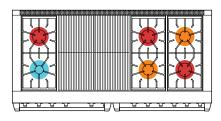
BURNER CONFIGURATIONS

●17,000 BTU (lg) ●13,000 BTU (md) ●9,000 BTU (sm)





ARR-606GDGR



ARR-606X2GR

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: ARR606GDGR-L

Must specify elevation if over 2000 ft. when ordering.

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.

**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.

