

# AMERICAN RANGE

QUALITY COOKING EQUIPMENT

## 36" PERFORMER RANGES

### OPEN GAS BURNER



#### 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.
- Dual action valves provide easy, safe operation.
- Heavy duty metal die-cast satin knobs with chrome bezels.
- Front panel switch controls oven lighting for optimal visibility.
- Stainless steel Island Back trim included and installed.

#### OVEN FEATURES

Convection Oven (5.3 c.f.)

Bake burner 30,000 BTU

Broil burner 15,000 BTU

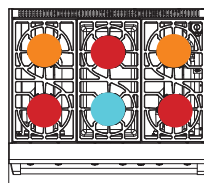
Convection fan

Modes: Bake, Convection Bake, Broil, Fan

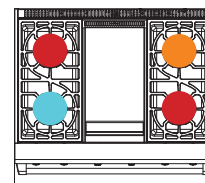
- Red lights indicate oven functions.
- Useful functions: Baking, Convection Baking, Broiling, Dehydrating, Proofing.
- Convection system creates uniform air flow.
- Two chrome plated, heavy-duty racks with 4 positions on heavy gauge chrome side supports.
- Ceramic infrared broiler provides rapid searing at 1,650°F.
- Large oven accommodates full size commercial sheet pans.
- Oven lights controlled by switch on front panel.
- Oven front construction is a durable, precision made one-piece frame.



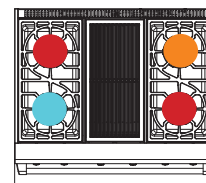
**ARROB-636**  
Shown with optional leg caps.



ARROB-636

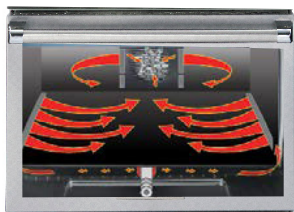


ARROB-436GD



ARROB-436GR

#### 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.

#### CONVECTION OVENS ARE **GREEN** TECHNOLOGY

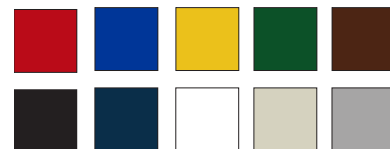
The highly efficient design of the Convection Oven uses less gas than a standard oven.

#### BURNER CONFIGURATIONS

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

#### CUSTOMIZE YOUR RANGE

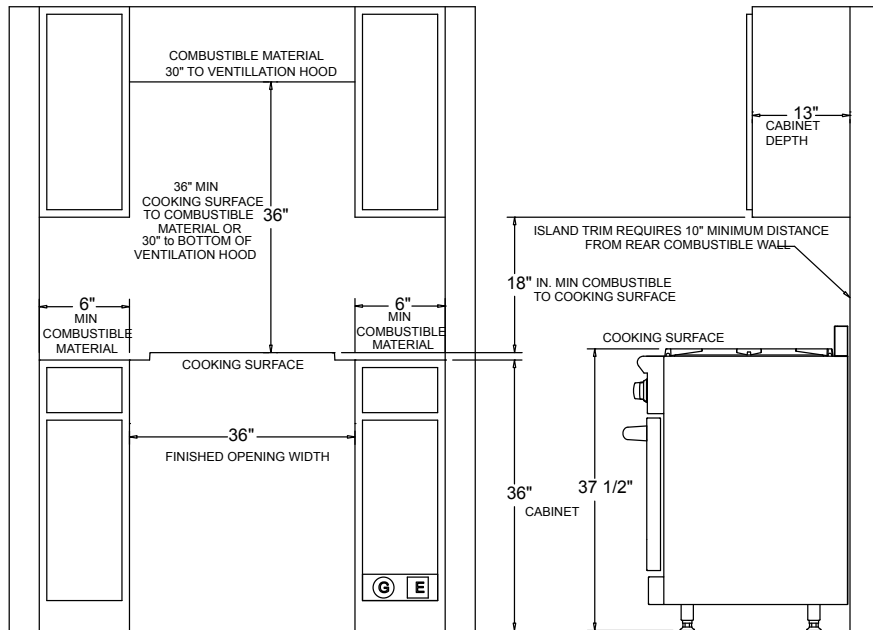
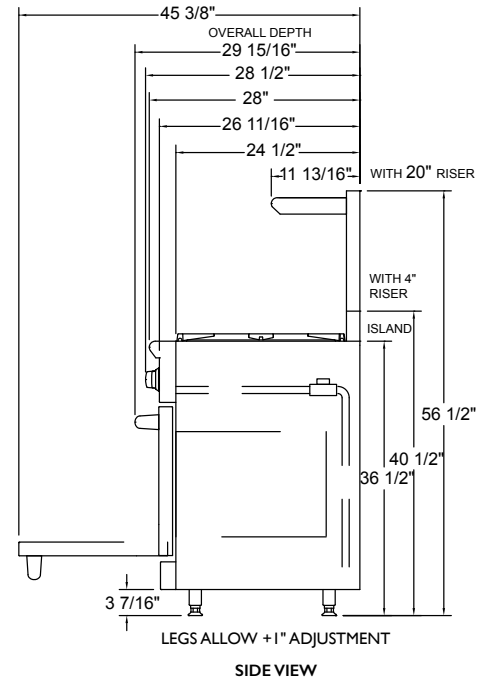
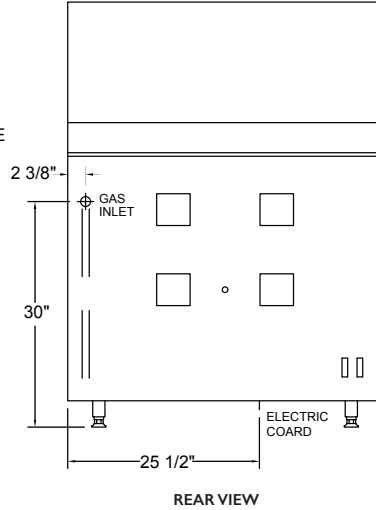
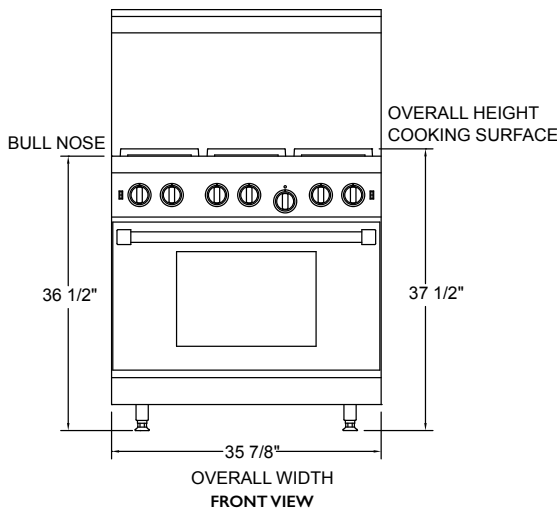
Pick any RAL color for the color that best suits your lifestyle.



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

# 36" PERFORMER RANGES

## OPEN GAS BURNERS



### 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.

### \*ELECTRICAL REQUIREMENTS

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

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.

\*\*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.

### 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

## TECHNICAL SPECIFICATIONS

Overall Oven Capacity	5.3 CU. FT.	Total Gas Connection Rating	ARROB-636	153,000 BTU	6 burners
Oven Dimensions	32" W x 19" D x 15" H		ARROB-436GD	130,000 BTU	4 burners and griddle
Surface Burner Rating	25,000 BTU (lg) - 18,000 BTU (md) - 12,000 BTU (sm)		ARROB-436GR	125,000 BTU	4 burners and grill
Griddle Burner Rating	20,000 BTU	Gas Supply	7" W.C. Natural, 11" W.C. Propane		
Grill Burner Rating	15,000 BTU	Electrical Supply	120 VAC 15 amp 60 Hz Single Phase		
Infrared Broiler	15,000 BTU	Shipping Weight	401 Lbs		
Oven Bake Burner	30,000 BTU				

## ACCESSORIES

						OPTIONS	
1" Island back (standard)	ARR36SIB	S/S Curb Base	ARR36CB	24" Griddle Cover	ARRGDCOV24S	11" Flat Griddle Plate	MCII-IFS
1" Island back (welded)	ARR36IB	12" Griddle Cover	ARRGDSCOV12S	24" Grill Cover	ARRGRCOV24	11" Grooved Griddle Plate	MCII-GG
4" Stub Back	ARR364SB	12" Grill Cover	ARR-GRSCOV12	12" Cutting Board	ARRCUTB12		
20" High Back w/ Shelf	ARR362IHBS	12" Griddle Plate	ARRPGP12	Wok Adapter	ARRWOK		
S/S Leg Caps (2)	ARR2LC	24" Griddle Plate	ARRPGP24	Extra Oven rack 36"	R31014		