

# AMERICAN RANGE

QUALITY COOKING EQUIPMENT

## 36" CUISINE ICONICA RANGES (DUAL FUEL)

SEALED GAS BURNERS / ELECTRIC OVEN



### 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: 25,000 BTU (lg), 18,000 BTU (med), 13,000 BTU (sm)
- Variable infinite flame settings for all sealed 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 tooled porcelainized cook top can hold more than a gallon of spills.
- Dual action valves provide easy, safe operation.
- Heavy metal die-cast satin knobs with chrome bezels.
- **Stainless steel Island Back trim included and installed.**

### OVEN FEATURES

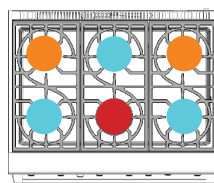
Convection Oven (5.3 c.f.)  
 Bake element 3,500 watts  
 Broil element 3,500 watts  
 Convection element 2,500 watts  
 Convection fan  
 Modes: Bake, Convection Bake, Broil, Fan, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean

- Red lights indicate oven functions.
- The Advanced Cooking System creates uniform air flow by cycling different elements depending on cooking mode.
- Two chrome plated, heavy-duty racks with 6 positions on heavy gauge chrome side supports.
- 8-pass broiler provides rapid searing with 3,500 watts of power.
- 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.

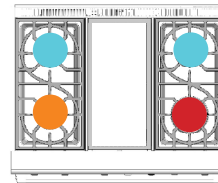


**ARR-364GDDF**

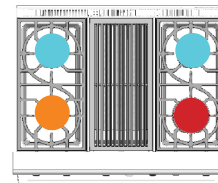
Shown with optional leg caps.



ARR-366DF



ARR-364GDDF



ARR-364GRDF

### BURNER CONFIGURATIONS

- 25,000 BTU (lg)
- 18,000 BTU (md)
- 13,000 BTU (sm)

### ADVANCED COOKING SYSTEM



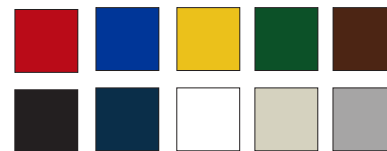
The combination of air flow created by the convection fan and baffle design along with cycling the three heating elements provides very balanced heat. Each mode is tailored to yield the best results, whether you are baking or roasting. You can now cook at lower temperatures, for less time.

### CONVECTION OVENS ARE GREEN TECHNOLOGY

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

### CUSTOMIZE YOUR RANGE

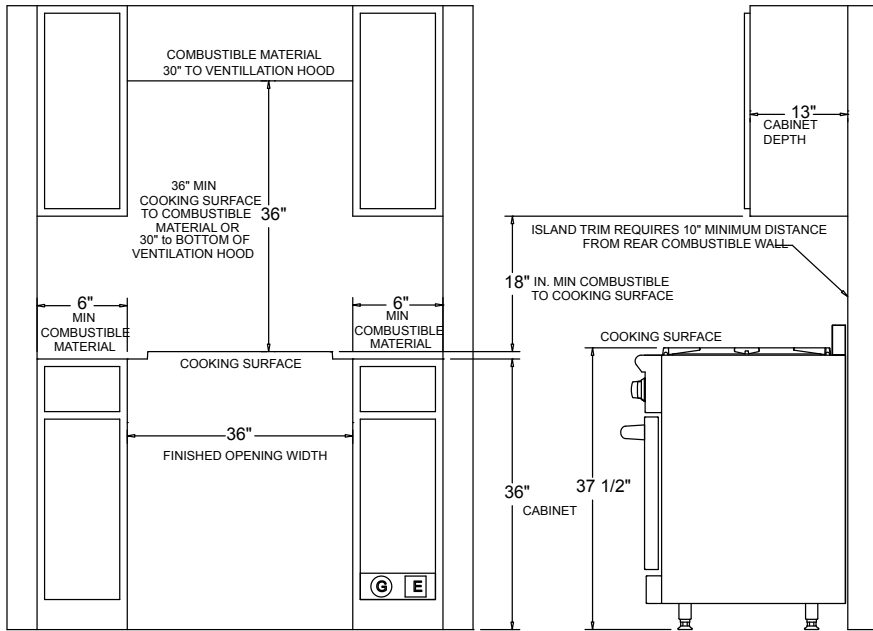
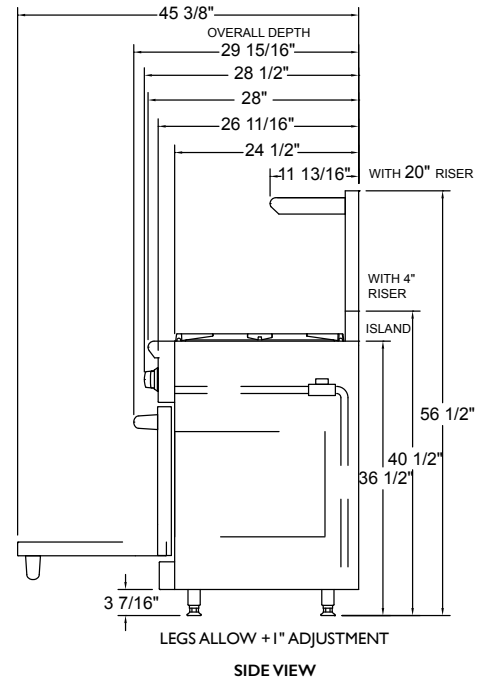
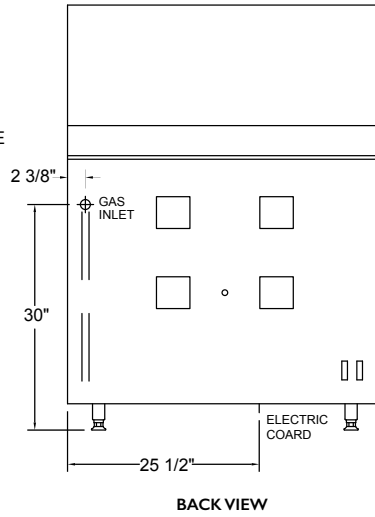
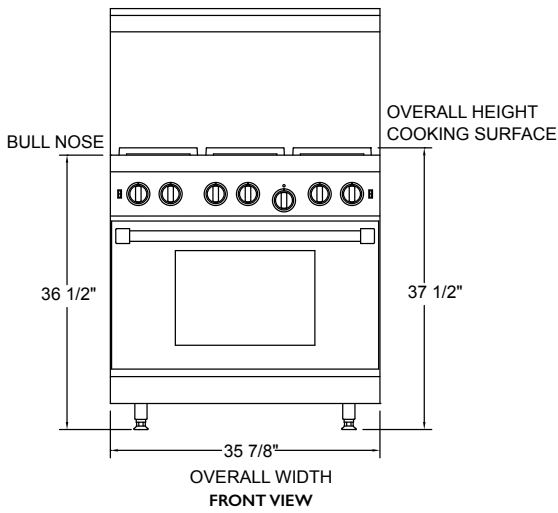
Pick any RAL color to match the color that best suits your lifestyle.



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



# 36" CUISINE ICONICA RANGES - DUAL FUEL 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: ARR-366DF-L) Must specify elevation if over 2000 ft. when ordering.

**\* ELECTRICAL REQUIREMENTS**  
4-wire, 240VAC, 35AMP electrical connection. Equipped with #10 ground wire in unit. Fuse separately. Solid copper.  
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	5.6 CU. FT.	Total Gas Connection Rating	ARR-366DF	100,000 BTU	6 burners
Oven Dimensions	31-3/4" W x 18-1/2"D x 16-1/2" H		ARR-364GDDF	89,000 BTU	4 burners and griddle
Surface Burner Rating	25,000 BTU (lg) - 18,000 BTU (md) - 13,000 BTU (sm)	Gas Supply	ARR-364GRDF	84,000 BTU	4 burners and grill
Griddle Burner Rating	20,000 BTU		7" W.C. Natural, 11" W.C. Propane		
Grill Burner Rating	15,000 BTU	Electrical Supply	240VAC 35 amp 60 Hz Single Phase		
Infrared Broiler Element	3,500 WATTS	Shipping Weight	345 Lbs		
Oven Bake Element	3,500 WATTS				
Convection Element	2,500 WATTS				

## ACCESSORIES

						OPTIONS (FACTORY INSTALLED)	
1" Island back (standard)	ARR36SIB	S/S Curb base	ARR36CB	24" Griddle Cover	ARRGDCOV24S	11" Chrome Flat Griddle Plat	MCI I-FS
1" Island back (welded)	ARR-36IB	12" Griddle Cover	ARRGDSICOV12S	24" Grill Cover	ARRGRCOV24	11" Cr Grooved Griddle Plate	MCI I-GG
4" Stub Back	ARR364SB	12" Grill Cover	ARRGRCOV12S	12" Cutting Board	ARRCUTB12		
20" High back w/ Shelf	ARR362IHBS	12" Removable Griddle Plate	ARRPGP12	Wok Adapter	ARR-WOK		
S/S Leg Caps (2)	ARR-2LC	24" Removable Griddle Plate	ARRPGP24	Extra Oven rack - 36" Oven	R31014		
Range Slide Rack 36"	ARR-SR-36	Porcelainized Broiler Pan	R31005				