

AMERICAN RANGE

QUALITY COOKING EQUIPMENT

48" 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

30" Convection Oven (4.4 c.f.)

Bake element 3,500 watts

Broil element 3,500 watts

Convection element 2,500 watts

18" Convection Oven (2.4 c.f.)

Bake element 2,400 watts

Broil element 2,400 watts

Convection element 2,500 watts

Convection fan

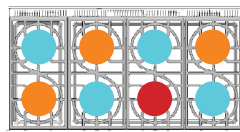
Modes: Bake, Convection Bake, Broil, Fan, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean

- 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.

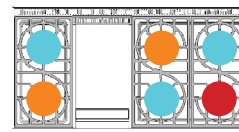


ARR-486GRDF

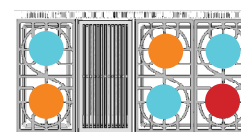
Shown with optional leg caps.



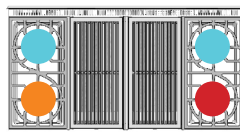
ARR-488DF



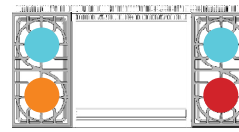
ARR-486GDDF



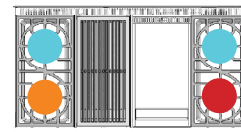
ARR-486GRDF



ARR-4842GRDF



ARR-4842GDDF



ARR-484GDGRDF

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.



See ralcolorchart.com for color options for the front panel & toe kick and/or knobs.

www.AmericanRangeHome.com

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT



