

AMERICAN RANGE

QUALITY COOKING EQUIPMENT

60" 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 (Both ovens)

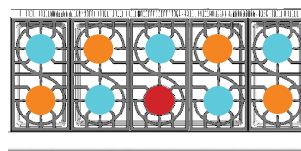
Convection Oven (4.5 c.f.)
 Bake element 3,500 watts
 Broil element 3,500 watts
 Convection element 2,500 watts
 Convection fan
 Modes: Bake, Convection Bake, Broil, Fan, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean

- 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.

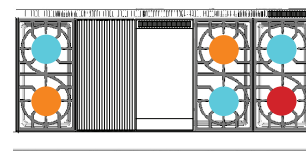


ARR-6062GDDF

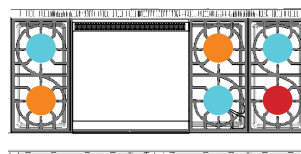
Show with optional leg caps.



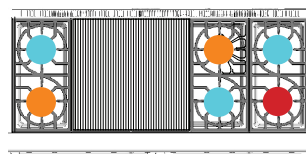
ARR-6010DF



ARR-606GDGRDF



ARR-6062GDDF



ARR-6062GRDF

BURNER CONFIGURATIONS

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

ADVANCED COOKING SYSTEM



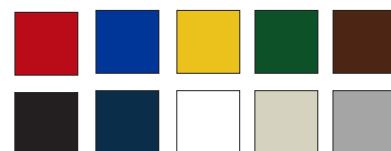
The combination of air flow created by the convection fan and baffle design along with cycling the three heating elements provides very balanced heat. Each mode is tailored to yield the best results, whether you are baking or roasting. You can now cook at lower temperatures, for less time.

CONVECTION OVENS ARE GREEN TECHNOLOGY

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

CUSTOMIZE YOUR RANGE

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

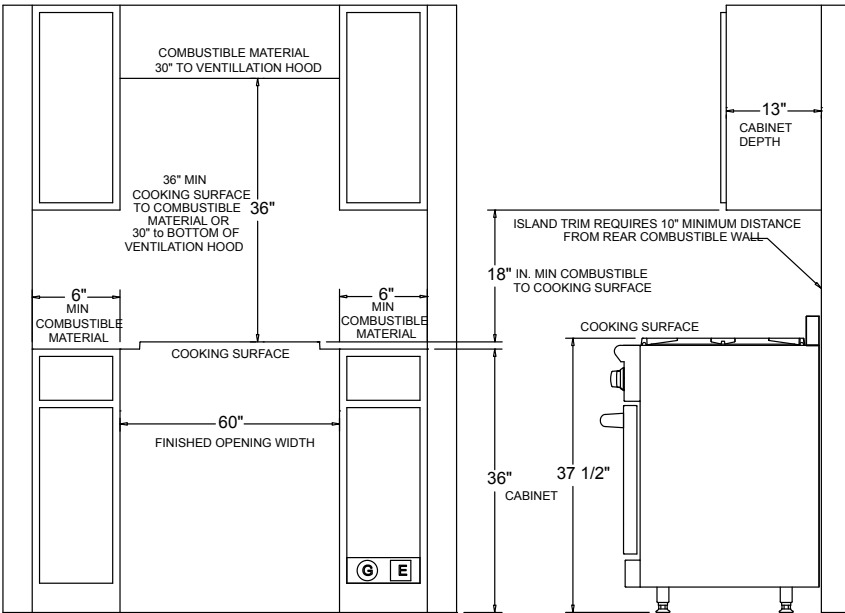
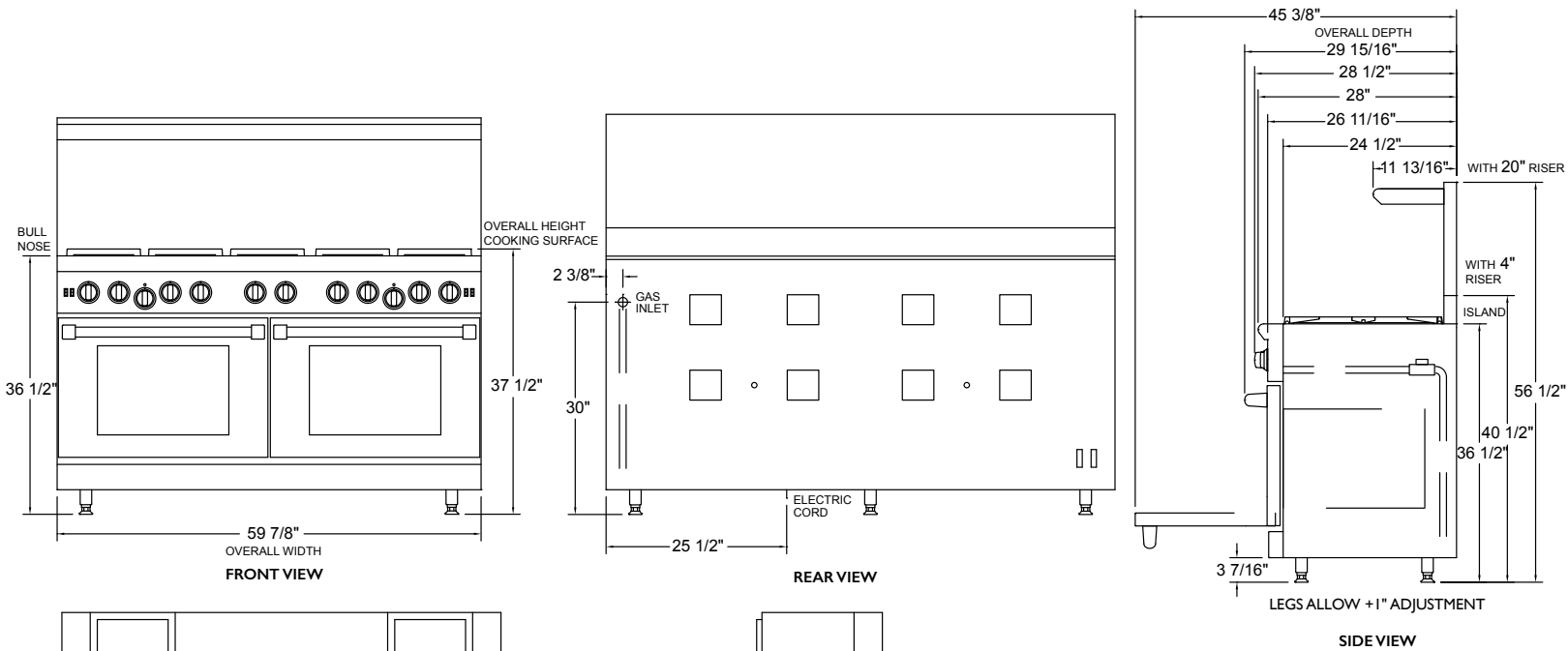


See ralcolorchart.com for color options for the front panel & toe kick and/or knobs.



60" 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-6010DF-L) Must specify elevation if over 2000 ft. when ordering.

*** ELECTRICAL REQUIREMENTS**
 4-WIRE GROUND, 240VAC, 50AMP 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	4.5 CU. FT. each oven	Total Gas Connection Rating per model #	ARR-6010DF	162,000 BTU	10 burners
Oven Dimensions	25-3/4" W x 18-1/2"D x 16-1/2" H each oven		ARR-6062GDFF	140,000 BTU	6 burners & double griddle
Surface Burner Rating	25,000 BTU (lg) - 18,000 BTU (md) - 13,000 BTU (sm)		ARR-6062GRDF	130,000 BTU	6 burners & double grill
Griddle Burner Rating	20,000 BTU for every 11" section		ARR-606GDGRDF	135,000 BTU	6 burners, griddle & grill
Grill Burner Rating	15,000 BTU for every 11" section	Gas Supply	7" W.C. Natural, 11" W.C. Propane		
Broil Element	3,500 WATTS each oven	Electrical Supply	240 VAC 50 AMP 60 Hz Single Phase		
Bake Element	3,500 WATTS each oven	Shipping Weight	763 Lbs		
Convection Element	2,500 WATTS each oven				

ACCESSORIES

ACCESSORIES						OPTIONS (FACTORY INSTALLED)	
1" Island back (standard)	ARR60SIB	12" Griddle Cover	ARRGDSCOV12S	12" Cutting Board	ARRCUTB12	11" Chrome Flat Griddle Plate	MC11-FS
1" Island back (welded)	ARR60IB	12" Grill Cover	ARRGRCOV12S	Wok Adapter	ARRWOK	11" Chrome Grooved Griddle Plate	MC11-GG
4" Stub Back	ARR604SB	12" Griddle Plate	ARRPGP12	Extra Oven Rack 30"	R31013	22" Flat Griddle Plate	MC22FS
20" High back w/ Shelf	ARR602IHBS	24" Griddle Plate	ARRPGP24	Easy Glide Rack 30"	ARR-SR-30	22" (L) & (R) Grvd GR Plate	MC22HG
S/S Leg Caps (3)	ARR3LC	24" Griddle Cover	ARRGDCOV24S	Porcelainized Broiler Pan	R31005	Griddle Plate w/ Flavor Sp. at Center	MC22-SP
S/S Curb base	ARR-60CB	24" Grill Cover	ARRGRCOV24				