

# AMERICAN RANGE

QUALITY COOKING EQUIPMENT

## 48" PERFORMER ICONICA RANGES (DUAL FUEL)

OPEN GAS BURNERS / ELECTRIC OVEN



### 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.
- One piece durable precision frame construction oven front.
- **Stainless steel Island Back trim included and installed.**

### OVEN FEATURES

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.

### ADVANCED COOKING SYSTEM



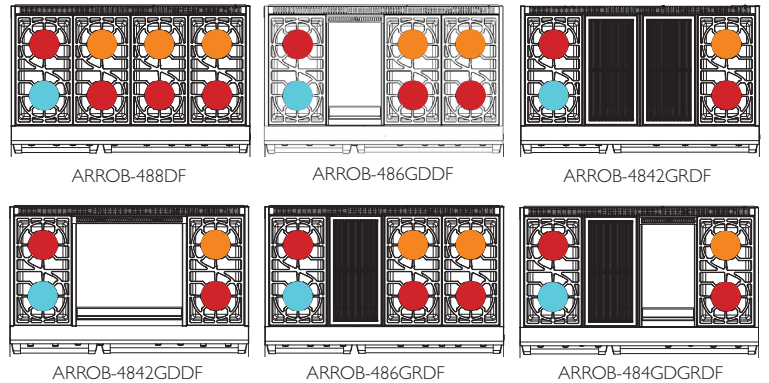
The combination of air flow created by the convection fan and baffle design along with cycling the three heating elements provides very balanced heat. Each mode is tailored to yield the best results, whether you are baking or roasting. You can now cook at lower temperatures, for less time.

### CONVECTION OVENS ARE GREEN TECHNOLOGY

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



**ARROB-486GRDF**  
Shown with optional leg caps.



### 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.

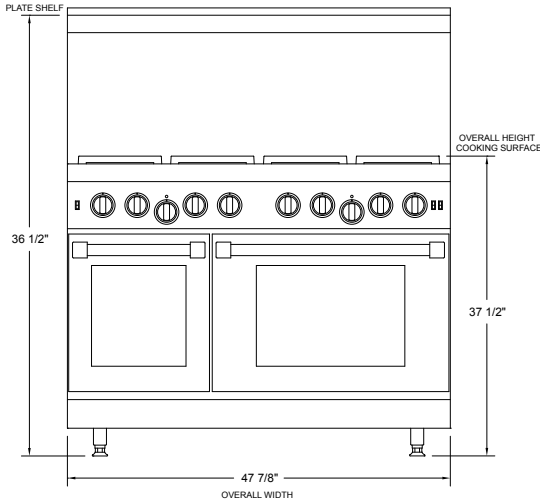


See [ralcolorchart.com](http://ralcolorchart.com) for color options for the front panel & toe kick and/or knobs.

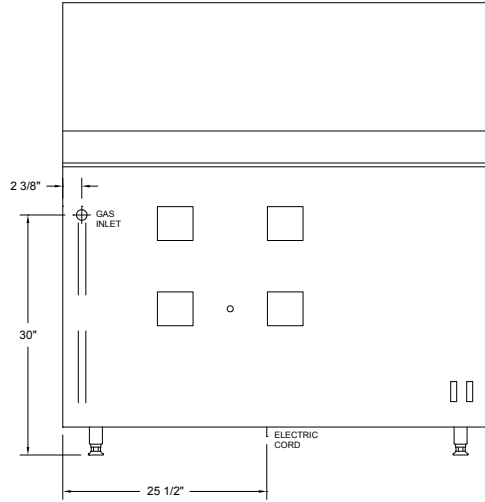


# 48" PERFORMER ICONICA RANGES - DUAL FUEL

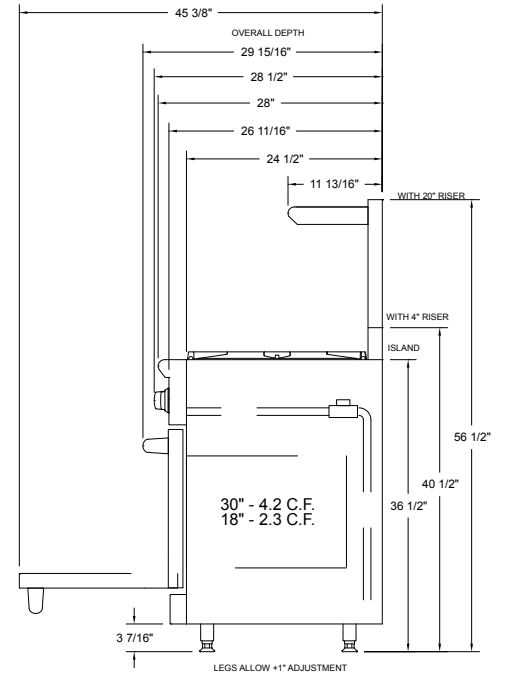
## OPEN GAS BURNERS



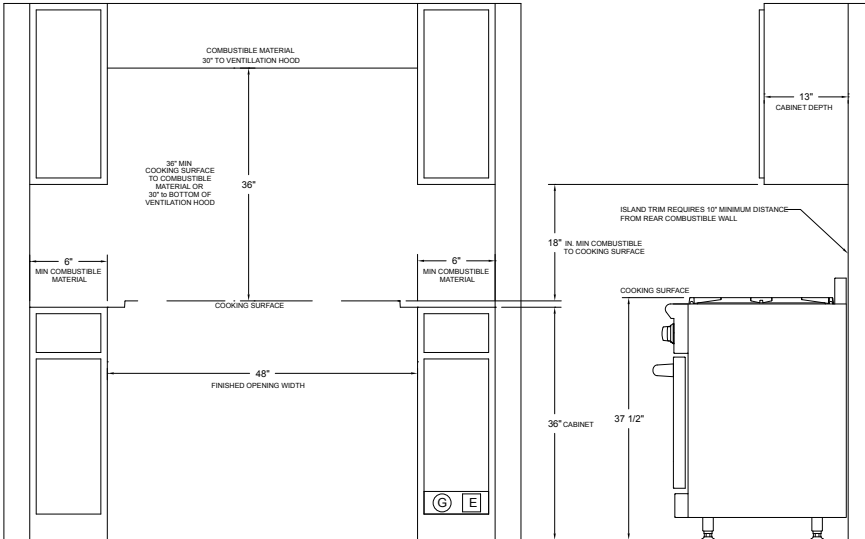
FRONT VIEW



BACK VIEW



SIDE VIEW



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-488DF-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	2.4 CU. FT. (18" oven) - 4.5 CU. FT. (30" oven)	Total Gas Connection Rating per model #	ARROB-488DF	131,000 BTU	8 burners
Oven Dimensions	13-3/4" W x 18-1/2" D x 16-1/2" H (18" oven) 25-3/4" W x 18-1/2" D x 16-1/2" H (30" oven)		ARROB-486GDDF	120,000 BTU	6 burners & griddle
Surface Burner Rating	21,000 BTU (lg) - 18,000 BTU (md) - 12,000 BTU (sm)		ARROB-486GRDF	115,000 BTU	6 burners & grill
Griddle Burner Rating	20,000 BTU for every 11" section		ARROB-484GDGRDF	104,000 BTU	4 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 BTU (30" oven), 2,400 watts (18" oven)	Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase		
Bake Element	3,500 BTU (30" oven), 2,400 watts (18" oven)	Shipping Weight	630 Lbs		
Convection Element	2,500 watts (Both Ovens)				

**ACCESSORIES**

ACCESSORIES						OPTIONS (FACTORY INSTALLED)	
Island back (standard)	ARR48SIB	12" Griddle Cover	ARRGDSCOV12	Wok Adapter	ARR-WOK	11" Chrome Flat Griddle Plate	MC11FS
Island back (welded)	ARR48IB	12" Grill Cover	ARRGRCOV12	Extra Oven Rack - 18" Oven	R31011	11" Chrome Grooved Griddle Plate	MC11-GG
4" Stub Back	ARR484SB	12" Griddle Plate	ARRPGP12	Extra Oven Rack - 30" Oven	R31013	22" Chrome Flat Finish Griddle Plate	MC22FS
20" High back w/ Shelf	ARR4821HBS	24" Griddle Plate	ARRPGP24	Easy Glide Rack 18	ARR-SR-18	22" Cr L- Matt & R Grooved Griddle	MC22HG
S/S Leg Caps (3)	ARR48CB	24" Griddle Cover	ARRGDSCOV24S	Easy Glide Rack 30"	ARR-SR-30	22" Chrome Flat Finish Griddle Plate	MC22FS
S/S Curb Base	ARR3LC	12" Cutting Board	ARRCUTB12	Porcelainized Broiler Pan	R31005	22" Chrome Plate w/ Flavor w/ Separator	MC22-SP