

AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

CUISINE SERIES
48" Range with Sealed Gas Burners



ARR-4482GD

(shown with optional 4" stub back and leg caps)

Shown in stainless steel, to customize the color, go to www.americanrange.com



DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

48" RESIDENTIAL GAS RANGE

RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy cleanup
- 3 sizes of burners to serve your everyday needs: 17,000 BTU (lg), 13,000 BTU (med), 9,000 BTU (sm)
- Variable infinite flame settings for all sealed top burners
- Automatic, electronic ignition with fail-safe system ensures, re-ignition in the event the flame goes out, even on the lowest burner setting
- Continuous commercial-grade cast iron grates
- Sealed single piece tool porcelainized cook top can hold more than a gallon of spills
- Analog controls provide easy, push and turn operation ensuring child safety
- Blue LED light indicates oven functions
- Heavy metal die-cast black satin knobs with chrome bezels
- Stainless Steel Island Back Trim is included and installed

OVEN FEATURES

- Multiple functions include: Standard Bake, Convection Bake, Infrared Broil and Fan modes
- Convection system optimizes uniform air flow
- Two chrome plated heavy duty racks with 4 positions on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Front panel switch controls oven lighting for optimal visibility
- Oven front construction is a durable, precision-made one piece frame

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 OVEN IS GREEN TECHNOLOGY

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

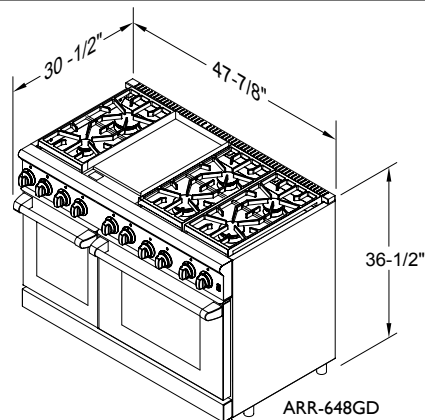
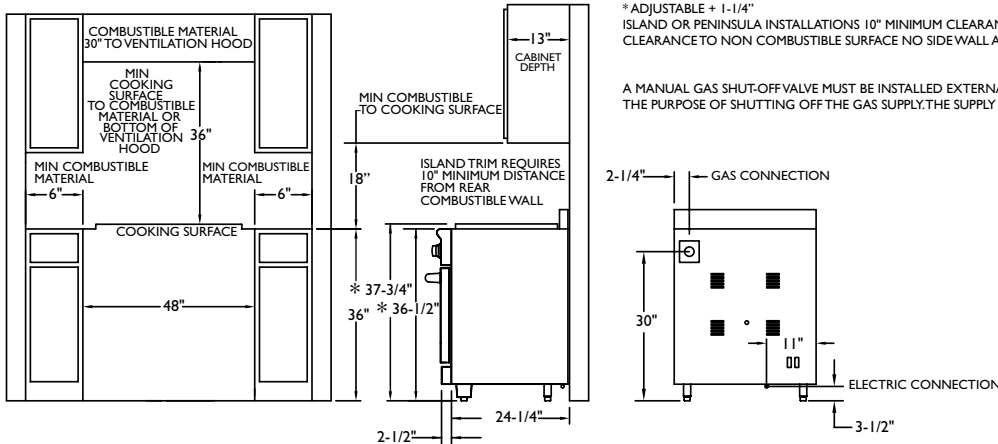
TECHNICAL SPECIFICATIONS

Overall Oven Capacity	2.4 CU. FT. (18" oven) - 4.4 CU. FT. (30" oven)		
Oven Dimensions	14-1/2" W x 19" D x 15" H (18" oven) 26-1/2" W x 19" D x 15" H (30" oven)		
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)		
Griddle Burner Rating	20,000 BTU for every 11" section		
Grill Burner Rating	18,000 BTU for every 11" section		
Infrared Broiler	17,000 BTU each oven		
Oven Bake Burner	28,000 BTU each oven		
Total Gas Connection Rating per model #	ARR-848	172,000 BTU	8 burners
	ARR-648GD	162,000 BTU	6 burners & griddle
	ARR-648GR	160,000 BTU	6 burners & grill
	ARR-448GDGR	150,000 BTU	4 burners, griddle & grill
	ARR-4482GD	152,000 BTU	4 burners double griddle
ARR-448X2GR	148,000 BTU	4 burners double grill	
Gas Supply	7" W.C. Natural, 11" W.C. Propane		
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase		
Shipping Weight	660 Lbs		

ACCESSORIES & OPTIONS

Island back (standard) ARR-48SIB-C	S/S Leg Caps (2) ARR-2LC-C	24" Griddle Plate ARR-PGP24-C
Island back (welded) ARR-48IB-C	12" Cutting Board ARR-CUTB-12-C	11" Chrome Flat Griddle Plate MC11-FS-C
4" Stub Back ARR-484SB-C	12" Griddle Cover ARR-GDSCOV12-S-C	11" Chrome Grooved Griddle Plate MC11-GG-C
20" High back w/ Shelf ARR-4821HBS-C	12" Grill Cover ARR-GRCOV12-S-C	Porcelainized Broiler Pan R31005
S/S Curb base ARR-48CB-C	12" Griddle Plate ARR-PGP12-C	Wok Adapter ARR-WOK-C

N = Natural gas Must ship from factory with proper gas type. **L** = LP Gas Must provide **N** or **L** after model number for type of gas needed. **Example: ARR-848-L** Must specify elevation if over 1000 ft. when ordering.



BURNER CONFIGURATIONS

● 17,000 BTU (lg)	● 13,000 BTU (md)	● 9,000 BTU (sm)
ARR-848	ARR-648GD	ARR-448X2GR
ARR-448GDGR	ARR-4482GD	ARR-648GR