

# AMERICAN RANGE

QUALITY COOKING EQUIPMENT



## Price Guide

Effective  
October 1, 2019

DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

**ALMO**<sup>®</sup>  
Premium Appliances  
Distribution on a *Personal Level*

# Why Buy American Range?

## BURNER INDICATOR BADGE

Stylish and durable feature adds easy to read location of the burner of choice to be operated replacing the silk screened indicator.

## BRASS GRATE FEET

Grates are now fitted with brass pads in the corners which fit within the new dimple in the spill tray to ensure traction and avoid grate slipping while cooking.

## INDICATOR LIGHT

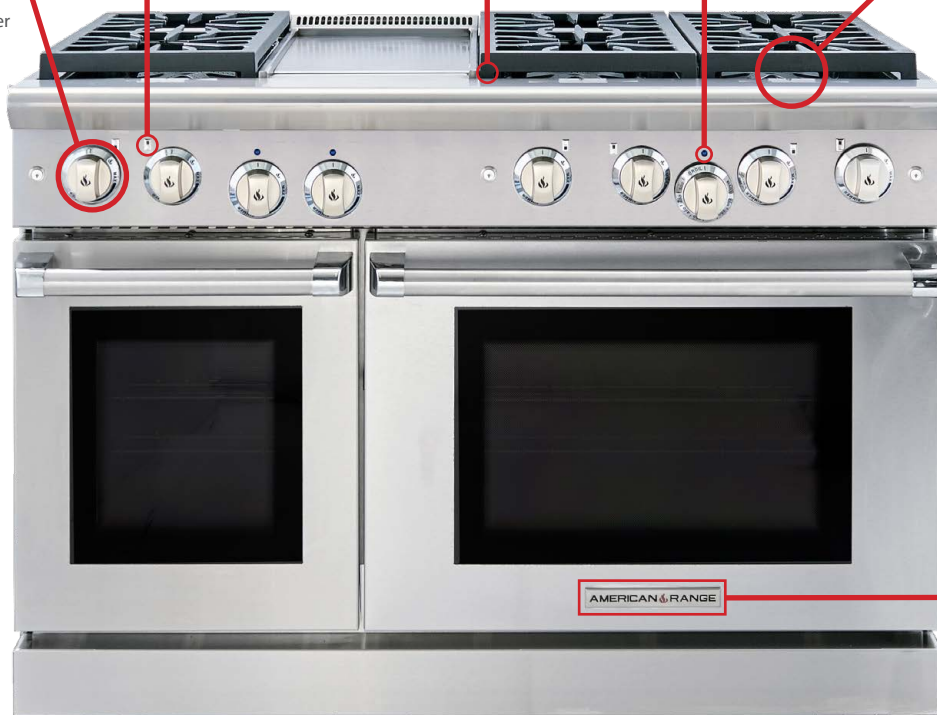
Blue indicator lights were switched with red to improve visibility when ovens are on.

## KNOBS

Beautiful stylish, durable, stainless steel knobs are the NEW feature addition replacing the black powder coated ones.

## OPEN BURNERS

Inspired by its commercial cousin the green burner series, this powerful and gentle burner features a complete cast iron body construction providing decades dependable performance.



## UPDATED LOGO

The new streamlined logo features a raised badge new font, and American Ranges' red flame logo.

## SPILL MANAGEMENT PAN



New features include front and rear thumb grips making removal of the pan simple. Also the addition of four corner burner grate leg supports allowing the burner grate to fit securely on the pan.

## BURNER LOCATOR PINS



This great feature allows for easy and proper replacement of the removable burner heads assuring the correct BTU head is placed back on the same BTU burner body.

## NEW AND IMPROVED FEATURES

NEW Extended 2 Year Warranty!

# AMERICAN RANGE

QUALITY COOKING EQUIPMENT



## AMERICAN STAR OPEN BURNER

The American Star Open Burner is a full grade commercial style burner made completely out of high grade cast iron, and available in three sizes!

- 25,000 BTU Power Burner
- 18,000 BTU Searing Burner
- 12,000 BTU Simmer Burner



## AMERICAN CLASSIC SEALED BURNER

The American Classic Sealed Burner is a classic sealed burner made with power, efficiency, and cleaning in mind, and available in three sizes!

- 17,000 BTU Browning Burner
- 13,000 BTU Sauteing Burner
- 9,000 BTU Melting Burner



## PERFORMER DRIP PAN

The single piece tooled cooktop and drip pan can hold up to one gallon of spills! Equipped with dimples that house brass feet on the grates to ensure stability, these drip pans can hold their own in the most demanding environments. Plus they include quick grips to easily remove and clean!



## AMERICAN STAR LOCATOR PINS

Never misplace the burner head again with simple and easy to follow locator pins allowing you to quickly and easily replace the burner heads in their exact position.



## KNOBS & INDICATOR BADGES

Our new tooled die cast heavy metal stainless steel knobs will be the envy of every kitchen, these beautiful pieces make a wonderful accent to any range in any color, and even come in a variety of different options themselves! The indicator badge will also help boost safety in the kitchen.



## LEGACY OF AN ALL AMERICAN OVEN

The ovens on every range come in a variety of sizes from 18" wide, perfect for quick bakes and easy heating, to 36" wide, capable of fitting full bakery sheet pans. Innovection bake allows for faster preheat and bake times and more even heat. A powerful overhead broiler sears meat, browns sugar, and melts cheese!

HUNDREDS OF COLOR OPTIONS AVAILABLE!



**PROFESSIONAL GRADE, AMERICAN MADE**

INTRODUCING THE ALL AMERICAN RANGE

# AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

---

<b>VITESSE SERIES</b>	<b>1</b>
Drop-In Cooktops with Sealed Burners	
<b>CUISINE SERIES</b>	<b>2</b>
All Gas Ranges with Sealed Burners	
<b>PERFORMER SERIES</b>	<b>12</b>
All Gas Ranges with Open Burners	
<b>MEDALLION SERIES</b>	<b>22</b>
Dual Fuel Self-Clean Ovens with Sealed Gas Burners	
<b>COLOR KITS</b>	<b>30</b>
Color Finish Upgrade (Factory/Field Installed)	
<b>LEGACY SERIES</b>	<b>31</b>
Legacy Gas, Electric, and Hybrid Wall Ovens (Single and Double)	
Legacy Accessories and Color Kits	
<b>CUISINE SERIES</b>	<b>36</b>
All Gas Slide-In Rangetops with Sealed Burners	
<b>PERFORMER SERIES</b>	<b>44</b>
All Gas Slide-In Rangetops with Open Burners	
<b>VILLA SERIES</b>	<b>52</b>
Villa Series Warming Drawers	
<b>SERVICE</b>	<b>55</b>

Pricing, Terms, and Conditions are subject to change without notice.

Not responsible for errors or omissions.

Pricing is pursuant to American Range Pricing Policies. Retailers set their own pricing.

Images may vary by model and not be exact replication of delivered items.



Available in sizes: 30" and 36" with up to six sealed gas burners

FEATURES

- Three size burners serve everyday needs: 21K BTU, 18K BTU, and 13K BTU
- Very low simmer setting, as low as 500 BTUs
- Automatic electronic ignition with single point ignition
- Automatic re-ignition in the event the flame goes out, even on the lowest burner setting
- Porcelain burner caps
- Brass valves for long-lasting accurate flame settings
- Continuous commercial-grade cast iron grates allow for easy transfer of pots and pans across the cooking surface

BURNER DESCRIPTIONS

The "TOWER", is a smart dual stock power solid brass burner, a single burner divided into two individual chambers each capable of delivering two definite settings.

The five position state-of-the art brass valve includes infinite variation within each of the settings from a powerful wok searing 18K BTU's to a 1k evenly distributed ultra-low Halo simmering ring capable of melting in the most delicate of surfaces and being able to maintain a low of 125F -130F Sous-vide cooking! Each burner equipped with an electronic spark re-ignition.

The "PENTA", is a smart dual ring solid brass burner, essentially features two individual internal burners with five distinctive settings .

The five position state-of-the art brass valve includes infinite variation within each of the settings from a powerful 21K BTU's wok setting to a low simmering, just below the 500 BTU's mark. Each burner equipped with an electronic spark re-ignition.

The "RING", is a smart solid brass powerhouse of its own ,state-of-the art brass valve includes control variation with a defined high and low settings and infinite variations in-between for everyday cooking with a max 13K BTU's center focused heat and down to a 1500 BTU low setting. Each burner equipped with an electronic spark re-ignition.

VITESSE SERIES COOKTOPS

● 21K BTU ● 18K BTU ● 13K BTU

Model	Burner Configurations	Description	UMRP	MAP
ARDCT-305		ARDCT-305 is a 30" cooktop with five sealed burners: One Large 21K BTU, and Four small 13K BTU for a total of 73K BTUs	\$ 1,649	\$ 1,799
ARDCT-365		ARDCT-365 is a 36" cooktop with Five sealed burners: One large 21K BTU, One medium 18K BTU, and Three small 13K BTU, for a total of 78K BTUs	\$ 1,949	\$ 2,099
ARDCT-366		ARDCT-366 is a 36" cooktop with Six sealed burners: One large 21K BTU, One medium 18K BTU, and Four small 13K BTU, for a total of 91K BTUs	\$ 2,489	\$ 2,599



ACCESSORIES & OPTIONS

Model	Accessory Description	UMRP	MAP
ARR-WOK	Wok Adapter for Burner Grates	\$ 139	\$ 149

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. **SO** = Special Order  
**Example: ARDCT-305L.** Must specify elevation if over 2,000 ft. when ordering.



Available in sizes: 24", 30", 36", 48", and 60"

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas.  
Must specify elevation if over 2,000 ft. when ordering. **SO** = Special Order

## FEATURES

- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU.
- Continuous commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy cleanup
- Sealed burners create simmer temperatures at minimum setting
- Variable infinite flame settings for all sealed top burners
- Automatic electronic ignition with fail-safe system ensures re-ignition in event of flame outage, even on the lowest burner setting
- Sealed single-piece tooled porcelainized cooktop 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 stainless steel knobs with chrome bezels
- Oven front construction is a durable, precision-made one piece frame
- Innovection® system optimizes uniform airflow
- Multiple functions include: Standard Bake, Innovection® Bake, Infrared Broil, and Fan modes
- Front panel switch controls oven lighting for optimal visibility
- Accommodates full-size commercial sheet pan (All models except 24")
- Two chrome racks glide at four cooking levels on heavy chrome side supports
- Porcelainized oven interior simplifies cleaning
- Extra large viewing window in oven door
- Ceramic infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperatures are created with a 28K BTU Bake Burner
- Traditional and Innovection® Bake can be controlled to provide a range of 200°F to 500°F
- **Stainless steel island back trim included and installed**

## ACCESSORIES & OPTIONS

- Mirror chrome finish griddle plates available in flat surface and grooved surfaces
- 1" island back
- 4" stub back
- 20" high back with shelf
- Leg caps
- Curb base
- Removable griddle plate
- Griddle cover
- Grill cover
- Broiler pan
- Wok adapter
- Telescoping oven slide rack





### RANGE FEATURES

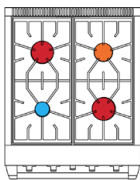
- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU
- One piece durable precision from construction oven front
- Ceramic infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperatures are created with a 28K BTU bake burner
- Innovection® system optimizes uniform airflow
- Multiple functions included: Standard Bake, Innovection® Bake, Infrared Broil, and Fan mode
- Extra large viewing window in oven door
- **Stainless steel island-back trim included and installed**

ARR-424 Shown with optional leg caps

### 24" GAS RANGE

● 17K BTU ● 13K BTU ● 9K BTU

SO

Model	Burner Configurations	Description	UMRP	MAP
ARR-424		Cuisine Range with four sealed gas burners and 24" Innovection® oven with infrared broiler. Island back included and installed.	\$ 4,499	\$ 4,739

### 24" ALL GAS RANGE ACCESSORIES & OPTIONS

SO

Model	Description	UMRP	MAP
ARR-24SIB	1" Fabricated Island Back	\$ 299	\$ 319
ARR-24IB	1" Welded Island Back	\$ 319	\$ 339
ARR-244SB	4" Stub Back	\$ 329	\$ 349
ARR-242IHBS	20" High Back with Shelf	\$ 789	\$ 829
ARR-24CB	Stainless Steel Curb Base	\$ 279	\$ 299
ARR-2LC	Stainless Steel Leg Caps (2)	\$ 139	\$ 149
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish add \$ 315 to UMRP or MAP)	\$ 669	\$ 709
R31005	Porcelainized Broiler Pan	\$ 109	\$ 115
ARR-WOK	Wok Adapter for Burner Grates	\$ 139	\$ 149
R31012	Extra Oven Rack	\$ 209	\$ 219

### SEALED BURNERS

Sealed burners are a major cleaning convenience. The seal between the burner and the frame keeps the spills contained so you don't have to remove the parts to clean them. You can simply wipe off the cooking soil from the surface.



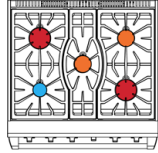


RANGE FEATURES

- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU
- One piece durable precision from construction oven front
- Ceramic infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperatures created by a 28K BTU bake burner
- Innovection® system optimizes uniform airflow
- Multiple functions included: Standard Bake, Innovection® Bake, Infrared Broil, and Fan mode
- Extra large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless Steel island back included and installed**

30" GAS RANGE

● 17K BTU ● 13K BTU ● 9K BTU

Model	Burner Configurations	Description	UMRP	MAP
ARR-530		Cuisine Range with five sealed gas burners and 30" Innovection® oven with infrared broiler. Island back included and installed.	\$ 3,949	\$ 4,199

30" ALL GAS RANGE ACCESSORIES & OPTIONS

Model	Description	UMRP	MAP
ARR-30SIB	1" Fabricated Island Back	\$ 299	\$ 319
ARR-30IB	1" Welded Island Back	\$ 319	\$ 339
ARR-304SB	4" Stub Back	\$ 329	\$ 349
ARR-3021HBS	20" High Back with Shelf	\$ 789	\$ 829
ARR-30CB	Stainless Steel Curb Base	\$ 279	\$ 299
ARR-2LC	Stainless Steel Leg Caps (2)	\$ 139	\$ 149
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-PGPI2	12" Removable Heavy Duty Griddle Plate (for chrome finish add \$ 315 to UMRP or MAP)	\$ 669	\$ 709
R31005	Porcelainized Broiler Pan	\$ 109	\$ 115
ARR-WOK	Wok Adapter for Burner Grates	\$ 139	\$ 149
R31013	Extra Oven Rack	\$ 229	\$ 239
ARR-SR30	Oven Slide Rack 30"	\$ 319	\$ 339

SO



SEALED BURNERS

Sealed burners are a major cleaning convenience. The seal between the burner and the frame keeps the spills contained so, you don't have to remove the parts to clean them. You can simply wipe off the cooking soil from the surface.



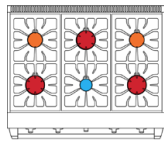
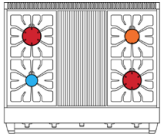
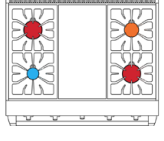
RANGE FEATURES

- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU
- One piece durable precision front construction oven front
- Ceramic infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperatures created by a 28K BTU bake burner
- Innovection® system optimizes uniform airflow
- Multiple functions included: Standard Bake, Innovection® Bake, Infrared Broil, and Fan mode
- Extra large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless steel island back included and installed**

ARR-636  
Shown with optional leg caps

36" GAS RANGES

● 17K BTU ● 13K BTU ● 9K BTU

Model	Burner Configurations	Description	UMRP	MAP
ARR-636		Cuisine Range with six sealed gas burners and 36" Innovection® oven with infrared broiler. Island back included and installed.	\$ 4,999	\$ 5,299
ARR-436GR		Cuisine Range with four sealed gas burners, 11" grill, and 36" Innovection® oven with infrared broiler. Island back included and installed.	\$ 5,559	\$ 5,899
ARR-436GD		Cuisine Range with four sealed gas burners, 11" griddle, and 36" Innovection® oven with infrared broiler. Island back included and installed.	\$ 5,559	\$ 5,899



SEALED BURNERS

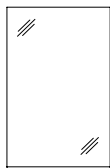
Sealed burners are a major cleaning convenience. The seal between the burner and the frame keeps the spills contained so, you don't have to remove the parts to clean them. You can simply wipe off the cooking soil from the surface.

N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. SO = Special Order

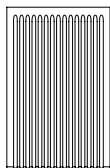
36" GAS RANGE ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-36SIB	1" Fabricated Island Back	\$ 339	\$ 359
ARR-36IB	1" Welded Island Back	\$ 369	\$ 389
ARR-364SB	4" Stub Back	\$ 409	\$ 429
ARR-362IHBS	20" High Back with Shelf	\$ 979	\$ 1029
ARR-36CB	Stainless Steel Curb Base	\$ 369	\$ 389
ARR-2LC	Stainless Steel Leg Caps (2)	\$ 139	\$ 149
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
<b>SO</b> ARR-PGP24	24" Removable Heavy Duty Griddle Plate (for chrome finish add \$420 to UMRP or MAP)	\$ 789	\$ 829
<b>UG</b> MCI1FS	11" Mirror Chrome Finish Flat Griddle Plate (replaces standard griddle plate)	\$ 1,019	\$ 1,069
<b>UG</b> MCI1GG	11" Mirror Chrome Finish Grooved Griddle Plate (replaces standard griddle plate)	\$ 1,649	\$ 1,739
R31005	Porcelainized Broiler Pan	\$ 109	\$ 115
ARR-WOK	Wok Adapter for Burner Grate	\$ 139	\$ 149
<b>SO</b> R31014	Extra Oven Rack	\$ 239	\$ 249
ARR-SR36	Oven Slide Rack, 36"	\$ 339	\$ 359

MIRROR CHROME FINISH GRIDDLE PLATES UPGRADE



MCI1-FS  
11" Flat



MCI1-GG  
11" Grooved

When ordering mirror chrome finish griddle plate, indicate griddle plate part number of the range to be fitted.

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L represents unit to be built for LP Gas.  
 Must specify elevation if over 2,000 ft. when ordering. **SO** = Special Order    **UG** = Ugraded part at time of purchase only



ARR-648GD  
Shown with optional chrome griddle & Leg Caps

### RANGE FEATURES

- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU
- One piece durable precision front construction oven front
- Ceramic infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperature created by a 28K BTU bake burner
- Innovention® system optimizes uniform airflow
- Multiple functions included: Standard Bake, Innovention® Bake, Infrared Broil, and Fan mode
- Extra large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless steel island back included and installed**

● 17K BTU ● 13K BTU ● 9K BTU

### 48" GAS RANGES

Model	Burner Configurations	Description	UMRP	MAP
ARR-848		Cuisine Range with eight sealed gas burners, 18" bake oven, and 30" Innovention® oven with infrared broiler. Island back included and installed.	\$ 8,489	\$ 8,999
ARR-648GD		Cuisine Range with six sealed gas burners, 11" griddle, 18" bake oven, and 30" Innovention® oven with infrared broiler. Island back included and installed.	\$ 8,979	\$ 9,499
ARR-648GR		Cuisine Range with six sealed gas burners, 11" grill, 18" bake oven, and 30" Innovention® oven with infrared broiler. Island back installed and included.	\$ 8,979	\$ 9,499
ARR-448GDGR		Cuisine Range with four sealed gas burners, 11" griddle, 11" grill, 18" bake oven and, 30" Innovention® oven with infrared broiler. Island back included and installed.	\$ 9,479	\$ 9,999
SO ARR-4482GD		Cuisine Range with four sealed gas burners, 22" griddle, 18" bake oven, and 30" Innovention® oven with infrared broiler. Island back included and installed.	\$ 9,479	\$ 9,999
SO ARR-4482GR		Cuisine Range with four sealed gas burners, (2) 11" grills, 18" bake oven, and 30" Innovention® oven with infrared broiler. Island back included and installed.	\$ 9,479	\$ 9,999

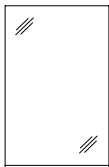


### SEALED BURNERS

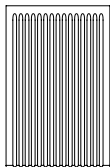
Sealed burners are a major cleaning convenience. The seal between the burner and the frame keeps the spills contained so you don't have to remove the parts to clean them. You can simply wipe off the cooking soil from the surface.

48" ALL GAS RANGE ACCESSORIES & OPTIONS

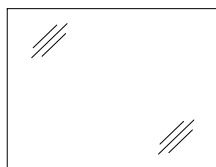
Part Number	Description	UMRP	MAP
ARR-48SIB	1" Fabricated Island Back	\$ 409	\$ 429
<b>SO</b> ARR-48IB	1" Welded Island Back	\$ 489	\$ 519
ARR-484SB	4" Stub Back	\$ 539	\$ 569
ARR-482IHBS	20" High Back with Shelf	\$ 1,239	\$ 1,309
ARR-48CB	Stainless Steel Curb Base	\$ 429	\$ 449
ARR-3LC	Stainless Steel Leg Caps (3)	\$ 159	\$ 169
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
<b>SO</b> ARR-PGP24	24" Removable Heavy Duty Griddle Plate (for chrome finish add \$420 to UMRP or MAP)	\$ 789	\$ 829
ARR-GDCOV24S	24" Griddle Cover	\$ 369	\$ 389
<b>SO</b> ARR-GRCOV24	24" Grill Cover	\$ 369	\$ 389
<b>UG</b> MCI1FS	11" Mirror Chrome Finish Flat Griddle Plate All Flat Surface	\$ 1,019	\$ 1,069
<b>UG</b> MCI1GG	11" Mirror Chrome Finish Grooved Griddle Plate	\$ 1,649	\$ 1,739
<b>UG</b> MC22FS	22" Mirror Chrome Finish Flat Griddle Plate	\$ 1,919	\$ 2,019
<b>UG</b> MC22HG	22" Mirror Chrome Finish Left Half Flat and Right Half Grooved Griddle Plate	\$ 2,479	\$ 2,609
<b>UG</b> MC22GG	22" Mirror Chrome Finish All Grooved Griddle Plate	\$ 3,359	\$ 3,539
<b>UG</b> MC22SP	22" Mirror Chrome Finish Griddle Plate with Flavor Separator at Center	\$ 2,009	\$ 2,119
R31005	Porcelainized Broiler Pan	\$ 109	\$ 115
ARR-WOK	Wok Adapter for Burner Grate	\$ 139	\$ 149
<b>SO</b> R31011	Extra Oven Rack for 18" Oven	\$ 209	\$ 219
<b>SO</b> R31013	Extra Oven Rack for 30" Oven	\$ 229	\$ 239
ARR-SR18	Oven Slide Rack 18"	\$ 279	\$ 299
ARR-SR30	Oven Slide Rack 30" Cuisine	\$ 319	\$ 339



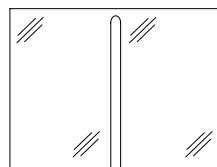
MCI1-FS  
11" Flat



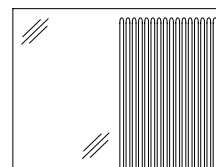
MCI1-GG  
11" Grooved



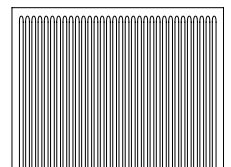
MC22-FS  
22" Flat



MC22-SP  
22" Flavor Separator



MC22-HG  
22" Flat & Grooved



MC22-GG  
22" Grooved

When ordering mirror chrome finish griddle plate, indicate griddle plate part number of the range to be fitted.

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas.  
Must specify elevation if over 2,000 ft. when ordering. **SO** = Special Order    **UG** = Upgraded part at time of purchase only

RANGE FEATURES



ARR-6602GD  
Shown with optional chrome griddle & Leg Caps

- Three size burners serve your everyday needs: 17K BTU, 13K BTU, and 9K BTU
- One piece durable precision from construction oven front
- Ceramic Infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperature created by a 28K BTU bake burner
- Innovection® system optimizes uniform airflow
- Multiple functions: Standard Bake, Innovection® Bake, Infrared Broil and Fan mode
- Extra large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless steel island back included and installed**

60" GAS RANGES

● 17K BTU ● 13K BTU ● 9K BTU

Model	Burner Configurations	Description	UMRP	MAP
SO ARR-1060		Cuisine Range with ten sealed gas burners and (two) 30" Innovection® ovens with infrared broiler. Island back included and installed.	\$ 12,999	\$ 13,599
SO ARR-6602GD		Cuisine Range with six sealed gas burners, 22" wide griddle, and (two) 30" Innovection® ovens with infrared broiler. Island back included and installed.	\$12,999	\$13,599
SO ARR-660GDGR		Cuisine Range with six sealed gas burners, 11" wide griddle, 11" grill, and (two) 30" Innovection® ovens with infrared broiler. Island back included and installed.	\$12,999	\$ 13,599
SO ARR-6602GR		Cuisine Range with six sealed burners, (two) 11" wide grills, and (two) 30" Innovection® ovens with infrared broilers. Island back included and installed.	\$12,999	\$13,599



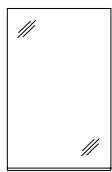
SEALED BURNERS

Sealed burners are a major cleaning convenience. The seal between the burner and the frame keeps the spills contained so you don't have to remove the parts to clean them. You can simply wipe off the cooking soil from the surface.

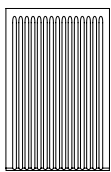
60" ALL GAS RANGE ACCESSORIES & OPTIONS

	Part Number	Description	UMRP	MAP
SO	ARR-60SIB	1" Fabricated Island Back	\$ 549	\$ 579
SO	ARR-60IB	1" Welded Island Back	\$ 619	\$ 649
SO	ARR-604SB	4" Stub Back	\$ 789	\$ 829
	ARR-602IHBS	20" High Back with Shelf	\$ 1,649	\$ 1,739
	ARR-60CB	Stainless Steel Curb Base	\$ 539	\$ 569
	ARR-3LC	Stainless Steel Leg Caps (three)	\$ 159	\$ 169
	ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
	ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
	ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
	ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
SO	ARR-PGP24	24" Removable Heavy Duty Griddle Plate (for chrome finish add \$420 to UMRP or MAP)	\$ 789	\$ 829
	ARR-GDCOV24S	24" Griddle Cover	\$ 369	\$ 389
SO	ARR-GRCOV24	24" Grill Cover	\$ 369	\$ 389
UG	MC11FS	11" Mirror Chrome Finish Flat Griddle Plate All Flat Surface	\$ 1,019	\$ 1,069
UG	MC11GG	11" Mirror Chrome Finish Grooved Griddle Plate	\$ 1,649	\$ 1,739
UG	MC22FS	22" Mirror Chrome Finish Flat Griddle Plate	\$ 1,919	\$ 2,019
UG	MC22HG	22" Mirror Chrome Finish Left Half Flat and Right Half Grooved Griddle Plate	\$ 2,479	\$ 2,609
UG	MC22GG	22" Mirror Chrome Finish All Grooved Griddle Plate	\$ 3,359	\$ 3,539
UG	MC22SP	22" Mirror Chrome Finish Griddle Plate with Flavor Separator at Center	\$ 2,009	\$ 2,119
	R31005	Porcelainized Broiler Pan	\$ 109	\$ 115
	ARR-WOK	Wok Adapter for Burner Grate	\$ 139	\$ 149
SO	R31013	Extra Oven Rack for 30" Oven	\$ 229	\$ 239
	ARR-SR30	Oven Slide Rack 30"	\$ 319	\$ 339

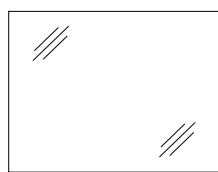
MIRROR CHROME FINISH GRIDDLE PLATES UPGRADE



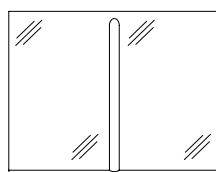
MC11-FS  
11" Flat



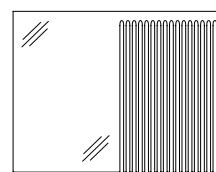
MC11-GG  
11" Grooved



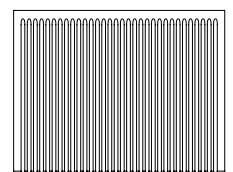
MC22-FS  
22" Flat



MC22-SP  
22" Flavor Separator



MC22-HG  
22" Flat & Grooved



MC22-GG  
22" Grooved

When ordering mirror chrome finish griddle plate, indicate griddle plate part number of the range to be fitted.

N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas.  
Must specify elevation if over 2,000 ft. when ordering. SO= Special Order UG=Upgraded part at time of purchase only



Available in sizes: 24", 30", 36", 48" and 60"



#### WIDE HEAT POWER BURNER

25K BTU AMERICAN STAR open burners provide a variety of temperatures from ample cooking power at high instant heat to even and consistent at an extra low simmer setting.



#### REMOVABLE OPEN BURNER

Precision machined removable lift-off burner heads make cleaning simple and easy when food spillage happens.



#### COMMERCIALLY PROVEN

Our robust AMERICAN STAR open burner with its high BTU output capacity is used in commercial ranges and successfully serviced the hospitality industry for many years.

## FEATURES

- Three size burners serve everyday needs: 25K BTU, 18K BTU, and 12K BTU.
- True commercial lift-off burners deliver exceptional performance at every power level and provide for easy cleaning
- Continuous commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Variable infinite flame settings for all open 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
- Porcelainized burner pans catch spills and lift out for easy cleaning
- Removable stainless steel tray catches spills
- Analog controls provide easy push and turn operation ensuring child safety
- Blue LED light indicates oven functions
- Heavy duty metal die-cast stainless steel knobs with chrome bezels
- One piece durable precision frame construction oven front
- Innovection® system optimizes uniform airflow
- Multiple functions include: Standard Bake, Innovection® Bake, Infrared Broil, and Fan modes
- Front panel switch controls oven lighting for optimal visibility
- Accommodates full-size commercial sheet pan
- Two chrome-plated heavy duty racks with four positions on heavy chrome side supports
- Porcelainized oven interior simplifies cleaning
- Extra large viewing window in oven door
- Ceramic infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperatures are created with a 28K BTU Bake Burner
- Traditional and Innovection® Bake can be controlled to provide a range of 200°F to 500°F
- Center grate included on 30" range
- **Stainless steel island back included and installed**

## ACCESSORIES & OPTIONS

- Mirror chrome finish griddle plates available in flat surface and grooved surfaces.
- 1" island back
- 4" stub back
- 20" high back with shelf
- Leg caps
- Curb base
- Telescoping oven slide rack
- Grill cover
- Broiler Pan
- Wok Adapter
- Griddle cover
- Removable griddle plate





ARROB-424  
Shown with optional leg caps

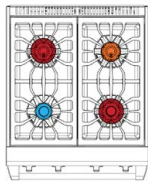
### RANGE FEATURES

- Three size burners serve everyday needs: 25K BTU, 18K BTU, and 12K BTU
- Ceramic infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperatures are created with a 28K BTU bake burner
- Automatic electronic ignition with fail safe system ensures re-ignition in the event the flame goes out, even on the lowest burner setting
- Innovection® system optimizes uniform airflow
- Multiple functions include: Standard Bake, Innovection® Bake, Infrared Broil, and Fan mode
- Extra large viewing window in oven door
- **Stainless steel island back included and installed**



● 25K BTU ● 18K BTU ● 12K BTU

### 24" GAS RANGES

Model	Burner Configurations	Description	UMRP	MAP
ARROB-424		Performer Range with four lift-off open gas burners and 24" Innovection® oven with infrared broiler. Island back included and installed.	\$ 4,499	\$ 4,739

### 24" GAS RANGE ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-24SIB	1" Fabricated Island Back	\$ 299	\$ 319
ARR-24IB	1" Welded Island Back	\$ 319	\$ 339
ARR-244SB	4" Stub Back	\$ 329	\$ 349
ARR-242IHBS	20" High Back with Shelf	\$ 789	\$ 829
ARR-24CB	Stainless Steel Curb Base	\$ 279	\$ 299
ARR-2LC	Stainless Steel Leg Caps (two)	\$ 139	\$ 149
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
R31005	Porcelainized Broiler Pan	\$ 109	\$ 115
ARR-WOK	Wok Adapter for Burner Grate	\$ 139	\$ 149
SO R31012	Extra Oven Rack	\$ 209	\$ 219

N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. SO = Special Order



ARROB-430  
Shown with optional leg caps

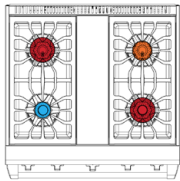
**RANGE FEATURES**

- Three size burners serve everyday needs: 25K BTU, 18K BTU, and 12K BTU
- Ceramic infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperatures are created with a 28K BTU bake burner
- Automatic electronic ignition with fail safe system ensures re-ignition in the event the flame goes out, even on the lowest burner setting
- Innovection® system optimizes uniform airflow
- Multiple functions include: Standard Bake, Innovection® Bake, Infrared Broil, and Fan mode
- Extra-large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless steel island back included and installed**



● 25K BTU ● 18K BTU ● 12K BTU

**30" GAS RANGES**

Model	Burner Configurations	Description	UMRP	MAP
ARROB-430		Performer Range with four lift-off open gas burners and 30" Innovection® oven with infrared broiler. Island Back included and installed.	\$ 3,949	\$ 4,199

**30" GAS RANGE ACCESSORIES & OPTIONS**

Part Number	Description	UMRP	MAP
ARR-30SIB	1" Fabricated Island Back	\$ 299	\$ 319
ARR-30IB	1" Welded Island Back	\$ 319	\$ 339
ARR-304SB	4" Stub Back	\$ 329	\$ 349
ARR-302IHBS	20" High Back with Shelf	\$ 789	\$ 829
ARR-30CB	Stainless Steel Curb Base	\$ 279	\$ 299
ARR-2LC	Stainless Steel Leg Caps (two)	\$ 139	\$ 149
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
R31005	Porcelainized Broiler Pan	\$ 109	\$ 115
ARR-WOK	Wok Adapter for Burner Grate	\$ 139	\$ 149
<b>SO</b> R31013	Extra Oven Rack	\$ 229	\$ 239
ARR-SR30	Oven Slide Rack 30"	\$ 319	\$ 339

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. **SO**= Special Order



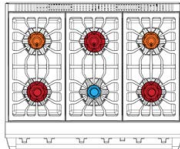
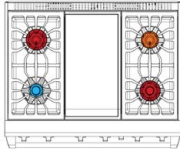
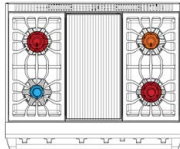
ARROB-636  
Shown with optional leg caps

RANGE FEATURES

- Three size burners serve everyday needs: 25K BTU, 18K BTU, and 12K BTU
- Ceramic infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperatures created with 28K BTU bake burner
- Automatic electronic ignition with fail safe system ensures re-ignition in the event the flame goes out, even on the lowest burner setting
- Innovection® system optimizes uniform airflow
- Multiple functions include: Standard Bake, Innovection® Bake, Infrared Broil, and Fan mode
- Extra large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless steel island back included and installed**

36" GAS RANGES

● 25K BTU    ● 18K BTU    ● 12K BTU

Model	Burner Configurations	Description	UMRP	MAP
ARROB-636		Performer Range with six lift-off open gas burners and 36" Innovection® oven with infrared broiler. Island back included and installed.	\$ 5,199	\$ 5,499
ARROB-436GD		Performer Range with four lift-off open gas burners, 11" griddle, and 36" Innovection® oven with infrared broiler. Island back included and installed.	\$ 5,699	\$ 5,999
ARROB-436GR		Performer Range with four lift-off open gas burners, 11" grill, and 36" Innovection® oven with infrared broiler. Island back included and installed.	\$ 5,699	\$ 5,999



WIDE HEAT POWER BURNER

25K BTU AMERICAN STAR open burners provide a variety of temperatures from ample cooking power at high instant heat to even and consistent at an extra low simmer setting.



REMOVABLE OPEN BURNER

Precision machined removable lift-off burner heads make cleaning simple and easy when food spillage happens.



COMMERCIALLY PROVEN

Our robust AMERICAN STAR open burner with its high BTU output capacity is used in commercial ranges and successfully serviced the hospitality industry for many years.

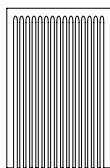
### 36" GAS RANGE ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-36SIB	1" Fabricated Island Back	\$ 339	\$ 359
ARR-36IB	1" Welded Island Back	\$ 369	\$ 389
ARR-364SB	4" Stub Back	\$ 409	\$ 429
ARR-3621HBS	20" High Back with Shelf	\$ 979	\$ 1,029
ARR-36CB	Stainless Steel Curb Base	\$ 369	\$ 389
ARR-2LC	Stainless Steel Leg Caps (two)	\$ 139	\$ 149
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
<b>SO</b> ARR-PGP24	24" Removable Heavy Duty Griddle Plate (for chrome finish add \$420 to UMRP or MAP)	\$ 789	\$ 829
<b>UG</b> MCI1FS	11" Mirror Chrome Finish Flat Griddle Plate (replaces standard griddle plate)	\$ 1,019	\$ 1,069
<b>UG</b> MCI1GG	11" Mirror Chrome Finish Grooved Griddle Plate (replaces standard griddle plate)	\$ 1,649	\$ 1,739
R31005	Porcelainized Broiler Pan	\$ 109	\$ 115
ARR-WOK	Wok Adapter for Burner Grate	\$ 139	\$ 149
<b>SO</b> R31014	Extra Oven Rack	\$ 239	\$ 249
ARR-SR36	Oven Slide Rack 36"	\$ 339	\$ 359

### MIRROR CHROME FINISH GRIDDLE PLATES UPGRADE



MCI1-FS  
11" Flat



MCI1-GG  
11" Grooved

When ordering mirror chrome finish griddle plate, indicate griddle plate part number of the range to be fitted.

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas.  
 Must specify elevation if over 2,000 ft. when ordering. **SO** = Special Order    **UG** = Upgraded part at time of purchase only



ARROB-648GD  
Shown with optional chrome griddle & Leg Caps

RANGE FEATURES

- Three size burners serve everyday needs: 25K BTU, 18K BTU, and 12K BTU
- Lights in each oven are controlled from the front panel switch
- Ceramic infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperature created by 28K BTU bake burner
- Automatic electronic ignition with fail-safe system ensures re-ignition in the event the flame goes out, even on the lowest burner setting
- Innovection® system optimizes uniform airflow
- Multiple functions include: Standard Bake, Innovection® Bake, Infrared Broil, and Fan mode in the 30" oven
- Extra large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless steel island back included & installed**



● 25K BTU ● 18K BTU ● 12K BTU

48" GAS RANGES

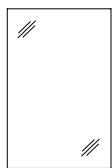
Model	Burner Configurations	Description	UMRP	MAP
ARROB-848		Performer Range with eight lift-off open gas burners, 18" bake oven, and 30" Innovection® oven with infrared broiler. Island back included and installed.	\$ 8,699	\$ 9,099
ARROB-648GD		Performer Range with six lift-off open gas burners, 11" griddle, 18" bake oven, and 30" Innovection® oven with infrared broiler. Island back included and installed.	\$ 9,299	\$ 9,799
ARROB-648GR		Performer Range with six lift-off open gas burners, 11" grill, 18" bake oven, and 30" Innovection® oven with infrared broiler. Island back included and installed.	\$ 9,299	\$ 9,799
ARROB-448GDGR		Performer Range with four lift-off open gas burners, 11" griddle, 11" grill, 18" bake oven, and 30" Innovection® oven with infrared broiler. Island back included and installed.	\$ 10,299	\$ 10,799
SO ARROB-4482GD		Performer Range with four lift-off open gas burners, 22" griddle, 18" bake oven, and 30" Innovection® oven with infrared broiler. Island back included and installed	\$ 10,299	\$ 10,799
SO ARROB-4482GR		Performer Range with four lift-off open gas burners, (2) 11" grills, 18" bake oven, and 30" Innovection® oven with infrared broiler. Island back included and installed.	\$ 10,299	\$ 10,799

N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. SO= Special Order

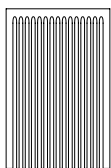
48" GAS RANGE ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-48SIB	1" Fabricated Island Back	\$ 409	\$ 429
<b>SO</b> ARR-48IB	1" Welded Island Back	\$ 489	\$ 519
ARR-484SB	4" Stub Back	\$ 539	\$ 569
ARR-482IHBS	20" High Back with Shelf	\$ 1,239	\$ 1,309
ARR-48CB	Stainless Steel Curb Base	\$ 429	\$ 449
ARR-3LC	Stainless Steel Leg Caps (three)	\$ 159	\$ 169
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
<b>SO</b> ARR-PGP24	24" Removable Heavy Duty Griddle Plate (for chrome finish add \$420 to UMRP or MAP)	\$ 789	\$ 829
ARR-GDCOV24S	24" Griddle Cover	\$ 369	\$ 389
ARR-GRCOV24	24" Grill Cover	\$ 369	\$ 389
<b>UG</b> <b>MC11FS*</b>	11" Mirror Chrome Finish Flat Griddle Plate	\$ 1,019	\$ 1,069
<b>UG</b> <b>MC11GG*</b>	11" Mirror Chrome Finish Grooved Griddle Plate	\$ 1,649	\$ 1,739
<b>UG</b> <b>MC22FS*</b>	22" Mirror Chrome Finish Flat Griddle Plate	\$ 1,919	\$ 2,019
<b>UG</b> <b>MC22HG*</b>	22" Mirror Chrome Finish Left Half Flat and Right Half Grooved Griddle Plate	\$ 2,479	\$ 2,609
<b>UG</b> <b>MC22GG*</b>	22" Mirror Chrome Finish All Grooved Griddle Plate	\$ 3,359	\$ 3,539
<b>UG</b> <b>MC22SP*</b>	22" Mirror Chrome Finish Griddle Plate with Flavor Separator at Center	\$ 2,009	\$ 2,119
R31005	Porcelainized Broiler Pan	\$ 109	\$ 115
ARR-WOK	Wok Adapter for Burner Grate	\$ 139	\$ 149
<b>SO</b> R31011	Extra Oven Rack 18" Oven	\$ 209	\$ 219
<b>SO</b> R31013	Extra Oven Rack for 30" Oven	\$ 229	\$ 239
ARR-SR18	Oven Slide Rack 18" Performer	\$ 279	\$ 299
ARR-SR30	Oven Slide Rack 30" Performer	\$ 319	\$ 339

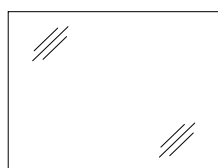
MIRROR CHROME FINISH GRIDDLE PLATES UPGRADE



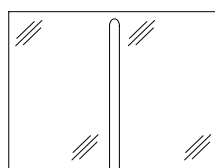
MC11-FS  
11" Flat



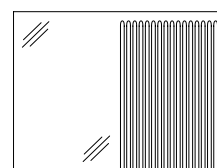
MC11-GG  
11" Grooved



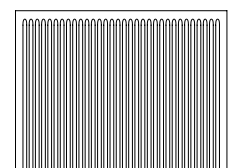
MC22-FS  
22" Flat



MC22-SP  
22" Flavor Separator



MC22-HG  
22" Flat & Grooved



MC22-GG  
22" Grooved

When ordering mirror chrome finish griddle plate, indicate griddle plate part number of the range to be fitted.

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas.  
Must specify elevation if over 2,000 ft. when ordering. **SO** = Special Order    **UG** = Upgraded part at time of purchase only



ARROB-6602GD  
Shown with optional chrome griddle & Leg Caps

RANGE FEATURES

- Three size burners serve everyday needs: 25K BTU, 18K BTU, and 12K BTU
- Ceramic infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking temperatures are created with a 28K BTU bake burner
- Automatic electronic ignition with fail-safe system ensures re-ignition in the event the flame goes out, even on the lowest burner setting
- Innovection® system optimizes uniform airflow
- Multiple functions included: Standard Bake, Innovection® Bake, Infrared Broil, and Fan mode
- Extra large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless steel island back included and installed**

60" GAS RANGES

● 25K BTU    ● 18K BTU    ● 12K BTU

Model	Burner Configurations	Description	UMRP	MAP
SO ARROB-6602GD		Performer Range with lift-off open gas burners, 22" wide griddle, and (two) 30" Innovection® ovens with infrared broiler and Innovection® ovens.	\$ 13,279	\$ 13,899
SO ARROB-6602GR		Performer Range with six lift-off open gas burners, (two) 11" wide grills, and (two) 30" Innovection® ovens with infrared broiler. Island back included and installed.	\$ 13,279	\$ 13,899
SO ARROB-660GDGR		Performer Range with six lift-off open gas burners, 11" wide griddle, 11" grill, and (six) 30" Innovection® ovens with infrared broiler. Island back included and installed.	\$ 13,279	\$ 13,899



WIDE HEAT POWER BURNER

25K BTU AMERICAN STAR open burners provide a variety of temperatures from ample cooking power at high instant heat to even and consistent at an extra low simmer setting.



REMOVABLE OPEN BURNER

Precision machined removable lift-off burner heads make cleaning simple and easy when food spillage happens.



COMMERCIALLY PROVEN

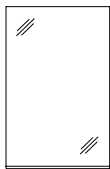
Our robust AMERICAN STAR open burner with its high BTU output capacity is used in commercial ranges and successfully serviced the hospitality industry for many years.

N = Natural Gas    L = LP Gas    Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2K ft. when ordering. SO= Special Order

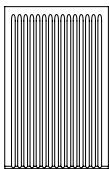
60" GAS RANGE ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-60SIB	1" Fabricated Island Back	\$ 549	\$ 579
ARR-60IB	1" Welded Island Back	\$ 619	\$ 649
ARR-604SB	4" Stub Back	\$ 789	\$ 829
ARR-602IHBS	20" High Back with Shelf	\$ 1,649	1,739
ARR-60CB	Stainless Steel Curb Base	\$ 539	\$ 569
ARR-3LC	Stainless Steel Leg Caps (three)	\$ 159	\$ 169
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
<b>SO</b> ARR-PGP24	24" Removable Heavy Duty Griddle Plate (for chrome finish add \$420 to UMRP or MAP)	\$ 789	\$ 829
ARR-GDCOV24S	24" Griddle Cover	\$ 369	\$ 389
<b>SO</b> ARR-GRCOV24	24" Grill Cover	\$ 369	\$ 389
<b>UG</b> MCI1FS	11" Mirror Chrome Finish Flat Griddle Plate	\$ 1,019	\$ 1,069
<b>UG</b> MCI1GG	11" Mirror Chrome Finish Grooved Griddle Plate	\$ 1,649	\$ 1,739
<b>UG</b> MC22FS	22" Mirror Chrome Finish Flat Griddle Plate	\$ 1,919	\$ 2,019
<b>UG</b> MC22HG	22" Mirror Chrome Finish Left Half Flat and Right Half Grooved Griddle Plate	\$ 2,479	\$ 2,609
<b>UG</b> MC22GG	22" Mirror Chrome Finish Grooved Griddle Plate	\$ 3,359	\$ 3,539
<b>UG</b> MC22SP	22" Mirror Chrome Finish Griddle Plate with Flavor Separator at Center	\$ 2,009	\$ 2,119
R31005	Porcelainized Broiler Pan	\$ 109	\$ 115
ARR-WOK	Wok Adapter for Burner Grate	\$ 139	\$ 149
<b>SO</b> R31013	Extra Oven Rack	\$ 229	\$ 239
ARR-SR30	Oven Slide Rack 30"	\$ 319	\$ 339

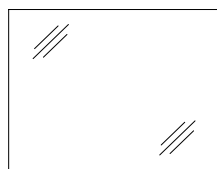
MIRROR CHROME FINISH GRIDDLE PLATES UPGRADE



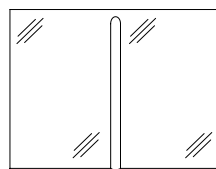
MCI1-FS  
11" Flat



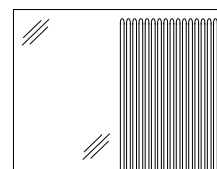
MCI1-GG  
11" Grooved



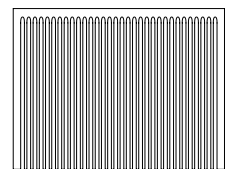
MC22-FS  
22" Flat



MC22-SP  
22" Flavor Separator



MC22-HG  
22" Flat & Grooved



MC22-GG  
22" Grooved

When ordering mirror chrome finish griddle plate, indicate griddle plate part number of the range to be fitted.

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas.  
Must specify elevation if over 2,000 ft. when ordering. **SO**= Special Order    **UG**= Upgraded part at time of purchase only



## FEATURES

- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU.
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Kitchen event timer built into the electronic control helps keep track of cooking events
- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy clean-up
- Sealed burners create simmer temperatures at minimum setting
- 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
- Sealed single-piece tooled stainless steel rangetop can hold more than a gallon of spills
- Blue LED lights indicate flame and oven functions provided with every knob
- Heavy metal die-cast stainless steel knobs with chrome bezels
- Electronic key pad with blue display
- Multiple functions include: full power modes for standard bake, Innovection® bake, infrared broil, or warm modes for dehydrate, crisping, and proofing
- Child lock-out function ensures safety
- Commercial-grade high performance thermal insulation keeps kitchen cool
- Programmable timed self-clean for effortless oven maintenance
- Two lights in each oven are controlled from front panel switch
- Accommodates full-size commercial sheet pan (36" only)
- Two chrome racks glide at six cooking levels on heavy chrome side supports
- Commercial-grade high temperature porcelainized oven interior makes for simple cleaning
- 3,500 watt Instagrill™ broiler reaches searing temperature in three seconds
- Straight Innovection®™ with a single high-speed Innovection® fan, 2,200 Watt Innovection® ring heater, and proprietary, stainless steel airflow directors
- Infrared energy from hidden bake and broil elements shine through high-transparency glass, ceramic windows
- Stainless steel airflow directors provide even distribution of Innovection® air for uniform oven temperatures
- Traditional and Innovection® bake can be controlled to a range of 150°F to 500°F
- **Backguard is required and must be order separately (not included)**

## ACCESSORIES & OPTIONS

- Mirror chrome finish griddle plates available in flat surface and grooved surfaces
- 1" island back
- 4" stub back
- 20" high back with shelf
- Leg caps
- Gill cover
- Broiler pan
- Wok adapter
- Griddle cover
- Cooktop covers
- Curb base
- Removable griddle plate

## RANGE FEATURES



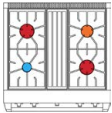
- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU
- Kitchen event timer built into the electronic control helps keep track of cooking events
- Electronic keypad with blue display
- Multiple functions include: full power modes for standard bake, Innovection® bake, infrared broil, or warm modes for dehydrate, crisping and proofing
- Child lock-out function ensures safety
- Programmable timed self-clean for effortless oven maintenance
- 3,500 Watt Instagrill™ broiler reaches searing temperature in three seconds
- Straight Innovection®™ with a single high-speed Innovection® fan, 2,200 Watt Innovection® ring heater, and proprietary, stainless steel airflow directors
- Stainless steel airflow directors provide even distribution of Innovection® air for uniform oven temperatures
- Commercial grade high-performance thermal insulation keeps kitchen cool
- Infrared energy from hidden bake and broil elements shine through high-transparency glass ceramic windows
- **Backguard required, (not included) must order separately**

ARR-304DF

Shown with optional leg caps

## 30" DUAL FUEL RANGE

● 17K BTU ● 13K BTU ● 9K BTU

Model	Burner Configurations	Description	UMRP	MAP
ARR-304DF		Four sealed gas burners and 30" electric self-clean oven with electric infrared broiler	\$ 5,919	\$ 6,199

## 30" DUAL FUEL RANGE ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-30SIB	1" Fabricated Island Back	\$ 299	\$ 319
ARR-30IB	1" Welded Island Back	\$ 319	\$ 339
ARR-304SB	4" Stub Back	\$ 329	\$ 349
ARR-302IHBS	20" High Back with Shelf	\$ 789	\$ 829
ARR-30CB	Stainless Steel Curb Base	\$ 279	\$ 299
ARR-2LC	Stainless Steel Leg Caps (two)	\$ 139	\$ 149
ARR-2CAS	Set of two Casters with Adjustable Height (rear mount only)	\$ 229	\$ 239
ARR-CUTBI2	12" Cutting Board	\$ 209	\$ 219
ARR-PGPI2	12" Removable Heavy-Duty Griddle Plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
R31005	Porcelainized Burner Pan	\$ 109	\$ 115
ARR-WOK	Wok Adapter for Burner Grates	\$ 139	\$ 149
R31007	Extra Oven Rack	\$ 229	\$ 239



## SEALED BURNERS

Sealed burners are a major cleaning convenience. The seal between the burner and the frame keeps the spills contained so you don't have to remove the parts to clean them. You can simply wipe off the cooking soil from the surface.



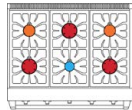
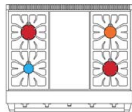
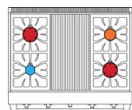
ARR-366DF  
Shown with optional leg caps

## RANGE FEATURES

- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU
- Kitchen event timer built into electronic control helps keep track of cooking events
- Electronic keypad with blue display
- Multiple functions include: full power modes for standard bake, Innovention® bake, infrared broil, or warm modes for dehydrate, crisping, and proofing
- Child lock-out function ensures safety
- Programmable timed self-clean for effortless oven maintenance
- Two lights in each oven are controlled from front panel switch
- 3,500 Watt Instagrill™ broiler reaches searing temperature in three seconds
- Straight Innovention®™ with a single high-speed Innovention® fan, 2,200 Watt Innovention® ring heater, and proprietary, stainless steel airflow directors
- Stainless steel airflow directors provide even distribution of Innovention® air for uniform oven temperatures
- Blue LED lights indicate flame and oven functions provided with every knob
- Commercial grade high-performance thermal insulation keeps kitchen cool
- Infrared energy from hidden bake and broil elements shine through high-transparency glass ceramic windows
- **Backguard required, (not included) must order separately**

## 36" DUAL FUEL RANGE

● 17K BTU ● 13K BTU ● 9K BTU

Model	Burner Configurations	Description	UMRP	MAP
ARR-366DF		Six sealed gas burners and 36" electric self-clean oven with electric infrared broiler	\$ 8,299	\$ 8,599
ARR-364GDDF		Four sealed gas burners with 11" griddle and 36" electric self-clean oven with electric infrared broiler	\$ 8,689	\$ 9,099
ARR-364GRDF		Four sealed gas burners with 11" grill and 36" electric self-clean oven with electric infrared broiler	\$ 9,739	\$10,199



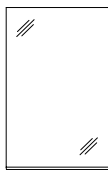
## SEALED BURNERS

Sealed burners are a major cleaning convenience. The seal between the burner and the frame keeps the spills contained so you don't have to remove the parts to clean them. You can simply wipe off the cooking soil from the surface.

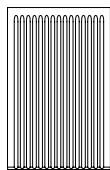
36" DUAL FUEL RANGE ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-36SIB	1" Fabricated Island Back	\$ 339	\$ 359
ARR-36IB	1" Welded Island Back	\$ 369	\$ 389
ARR-364SB	4" Stub Back	\$ 409	\$ 429
ARR-362IHBS	20" High Back with Shelf	\$ 979	\$ 1029
ARR-36CB	Stainless Steel Curb Base	\$ 369	\$ 389
ARR-2LC	Stainless Steel Leg Caps (two)	\$ 139	\$ 149
ARR-2CAS	Set of two Casters with Adjustable Height (rear mount only)	\$ 229	\$ 239
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
ARR-PGP12	12" Removable heavy-duty griddle plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
<b>SO</b> ARR-PGP24	24" Removable Heavy Duty Griddle Plate (for chrome finish add \$420 to UMRP or MAP)	\$ 789	\$ 829
<b>UG</b> MCI1FS	11" Mirror Chrome Finish Flat Griddle Plate (replaces standard griddle plate)	\$ 1,019	\$ 1,069
<b>UG</b> MCI1GG	11" Mirror Chrome Finish Grooved Griddle Plate (replaces standard griddle Plate)	\$ 1,649	\$ 1,739
R31005	Porcelainized Broiler Pan	\$ 109	\$ 115
ARR-WOK	Wok Adapter for Burner Grates	\$ 139	\$ 149
R31008	Extra Oven Rack	\$ 239	\$ 249

MIRROR CHROME FINISH GRIDDLE PLATES UPGRADE



MCI1-FS  
11" Flat



MCI1-GG  
11" Grooved

When ordering mirror chrome finish griddle plate, indicate griddle plate part number of the range to be fitted.

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. **SO** = Special Order    **UG** = Upgraded part at time of purchase only



ARR-486GDDF  
Shown with optional leg caps

### RANGE FEATURES

- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU
- Kitchen event timer built into electronic control helps keep track of cooking events
- Electronic keypad with blue display
- Multiple functions include: full power modes for standard bake, Innovection® bake, infrared broil, or warm modes for dehydrate, crisping, and proofing
- Child lock-out function ensures safety
- Programmable timed self-clean for effortless oven maintenance
- Two lights in each oven are controlled from front panel switch
- 3,500 Watt Instagrill™ broiler reaches searing temperature in three seconds
- Straight Innovection® with a single high-speed Innovection® fan, 2,200 Watt Innovection® ring heater, and proprietary, stainless steel airflow directors
- Steel airflow directors provide even distribution Innovection®, uniform oven temps
- Blue LED lights indicate flame and oven functions provided with every knob
- Commercial grade high-performance thermal insulation keeps kitchen cool
- Infrared energy from hidden bake and broil elements shine through high-transparency glass, ceramic windows
- **Backguard required, (not included) must order separately**

● 17K BTU ● 13K BTU ● 9K BTU

### 48" DUAL FUEL RANGE

Model	Burner Configurations	Description	UMRP	MAP
SO ARR-486GDDF		Six sealed gas burners, 11" gas griddle, 18" gas Innovection® oven with gas Inconel® infrared broiler, and 30" electric self-clean oven with infrared broiler	\$ 13,279	\$ 13,899
SO ARR-486GRDF		Six sealed gas burners, 11" gas grill, 18" gas Innovection® oven with gas Inconel® infrared broiler, and 30" electric self-clean oven with infrared broiler	\$13,279	\$13,899
SO ARR-4842GDDF		Four sealed gas burners, 22" gas griddle, 18" gas Innovection® oven with gas Inconel® infrared broiler, and 30" electric self-clean oven with infrared broiler	\$14,309	\$14,999
SO ARR-4842GRDF		Four sealed gas burners, 22" gas grills, 18" gas Innovection® oven with gas Inconel® infrared broiler, and 30" electric self-clean oven with infrared broiler	\$14,309	\$14,999
SO ARR-484GDGRDF		Four sealed gas burners, 11" gas grill, 11" gas griddle, 18" gas Innovection® oven with gas Inconel® infrared broiler, and 30" electric self-clean oven with infrared broiler	\$14,309	\$ 14,999



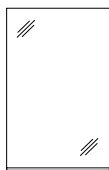
### SEALED BURNERS

Sealed burners are a major cleaning convenience. The seal between the burner and the frame keeps the spills contained so you don't have to remove the parts to clean them. You can simply wipe off the cooking soil from the surface.

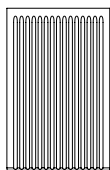
48" DUAL FUEL RANGE ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-48SIB	1" Fabricated Island Back	\$ 409	\$ 429
<b>SO</b> ARR-48IB	1" Welded Island Back	\$ 489	\$ 519
ARR-484SB	4" Stub Back	\$ 539	\$ 569
ARR-482IHBS	20" High Back with Shelf	\$ 1,239	\$ 1,309
ARR-48CB	Stainless Steel Curb Base	\$ 429	\$ 449
ARR-3LC	Stainless Steel Leg Caps (three)	\$ 159	\$ 169
ARR-3CAS	Set of three Casters with Adjustable Height (rear mount only)	\$ 279	\$ 299
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
ARR-PGP12	12" Removable Heavy-Duty Griddle Plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
<b>SO</b> ARR-PGP24	24" Removable Heavy Duty Griddle Plate (for chrome finish add \$420 to UMRP or MAP)	\$ 789	\$ 829
ARR-GDCOV24S	24" Griddle Cover	\$ 369	\$ 389
<b>SO</b> ARR-GRCOV24	24" Grill Cover	\$ 369	\$ 389
<b>UG</b> MC11FS*	11" Mirror Chrome Finish Flat Griddle Plate (replaces standard griddle plate)	\$ 1,019	\$ 1,069
<b>UG</b> MC11GG*	11" Mirror Chrome Finish Grooved Griddle Plate (replaces standard griddle plate)	\$ 1,649	\$ 1,739
<b>UG</b> MC22FS*	22" Mirror Chrome Finish Flat Griddle Plate	\$ 1,919	\$ 2,019
<b>UG</b> MC22HG*	22" Mirror Chrome Finish Left Half Flat and Right Half Grooved Griddle Plate	\$ 2,479	\$ 2,609
<b>UG</b> MC22GG*	22" Mirror Chrome Finish Grooved Griddle Plate	\$ 3,359	\$ 3,539
<b>UG</b> MC22SP*	22" Mirror Chrome Finish Griddle Plate with Flavor Separator at Center	\$ 2,009	\$ 2,119
R31005	Porcelainized Broiler Pan	\$ 109	\$ 115
ARR-WOK	Wok Adapter for Burner Grates	\$ 139	\$ 149
<b>SO</b> R31011	Extra Oven Rack for 18" Oven	\$ 209	\$ 219
R31007	Extra Oven Rack for 30" Oven	\$ 229	\$ 239

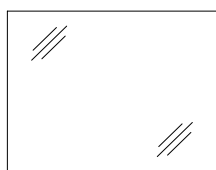
MIRROR CHROME FINISH GRIDDLE PLATES UPGRADE



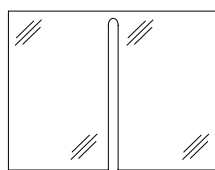
MC11-FS  
11" Flat



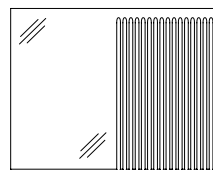
MC11-GG  
11" Grooved



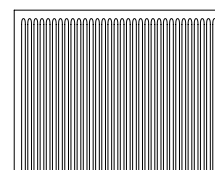
MC22-FS  
22" Flat



MC22-SP  
22" Flavor Separator



MC22-HG  
22" Flat & Grooved



MC22-GG  
22" Grooved

When ordering mirror chrome finish griddle plate, indicate griddle plate part number of the range to be fitted.



ARR-6062GDDF  
Shown with optional leg caps

### RANGE FEATURES

- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU
- Kitchen event timer built into the electronic control helps keep track of cooking events
- Electronic keypad with blue display
- Multiple functions include: full power modes for standard bake, Innovention® bake, infrared broil, or warm modes for dehydrate, crisping, and proofing
- Child lock-out function ensures safety
- Programmable timed self-clean for effortless oven maintenance
- Two lights in each oven are controlled from front panel switch
- 3,500 Watt Instagrill™ broiler reaches searing temperature in three seconds
- Straight Innovention®™ with a single high-speed Innovention® fan, 2,200 Watt Innovention® ring heater, and proprietary, stainless steel airflow directors
- Stainless steel airflow directors provide even distribution of Innovention® air for uniform oven temperatures
- Blue LED lights indicate flame and oven functions provided with every knob
- Commercial grade high-performance thermal insulation keeps kitchen cool
- Infrared energy from hidden bake and broil elements shine through high-transparency glass, ceramic windows
- **Backguard required, (not included) must order separately**

### 60" DUAL FUEL RANGE

● 17K BTU ● 13K BTU ● 9K BTU

Model	Burner Configurations	Description	UMRP	MAP
SO ARR-6062GDDF		Six sealed gas burners with 22" gas griddle and (two) 30" electric self-clean Innovention® ovens with infrared broiler	\$ 16,349	\$ 17,299
SO ARR-6062GRDF		Six sealed gas burners, (two) 11" gas grills, and (two) 30" electric self-clean Innovention® ovens with infrared broiler	\$ 16,349	\$ 17,299
SO ARR-606GDGRDF		Six sealed gas burners with 11" gas grill, 11" gas griddle, and (two) 30" electric self-clean Innovention® ovens with infrared broiler	\$ 16,349	\$ 17,299



### SEALED BURNERS

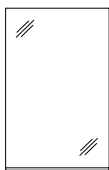
Sealed burners are a major cleaning convenience. The seal between the burner and the frame keeps the spills contained so you don't have to remove the parts to clean them. You can simply wipe off the cooking soil from the surface.

N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. SO = Special Order

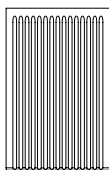
60" DUAL FUEL RANGE ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-60SIB	1" Fabricated Island Back	\$ 549	\$ 579
ARR-60IB	1" Welded Island Back	\$ 619	\$ 649
ARR-604SB	4" Stub Back	\$ 789	\$ 829
ARR-602IHBS	20" High Back with Shelf	\$ 1,649	\$ 1,739
ARR-60CB	Stainless Steel Curb Base	\$ 539	\$ 569
ARR-3LC	Stainless Steel Leg Caps (three)	\$ 159	\$ 169
ARR-3CAS	Set of three Casters with Adjustable Height (rear mount only)	\$ 279	\$ 299
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
ARR-PGP12	12" Removable Heavy-Duty Griddle Plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
<b>SO</b> ARR-PGP24	24" Removable Heavy Duty Griddle Plate (for chrome finish add \$420 to UMRP or MAP)	\$ 789	\$ 829
ARR-GDCOV24S	24" Griddle Cover	\$ 369	\$ 389
<b>SO</b> ARR-GRCOV24	24" Grill Cover	\$ 369	\$ 389
<b>UG</b> MCI1FS	11" Mirror Chrome Finish Flat Griddle Plate (replaces standard griddle plate)	\$ 1,019	\$ 1,069
<b>UG</b> MCI1GG	11" Mirror Chrome Finish Grooved Griddle Plate (replaces standard griddle plate)	\$ 1,649	\$ 1,739
<b>UG</b> MC22FS	22" Mirror Chrome Finish Flat Griddle Plate	\$ 1,919	\$ 2,019
<b>UG</b> MC22HG	22" Mirror Chrome Finish Left Half Flat and Right Half Grooved Griddle Plate	\$ 2,479	\$ 2,609
<b>UG</b> MC22GG	22" Mirror Chrome Finish Grooved Griddle Plate	\$ 3,359	\$ 3,539
<b>UG</b> MC22SP*	22" Mirror Chrome Finish Griddle Plate with Flavor Separator at Center	\$ 2,009	\$ 2,119
R31005	Porcelainized Broiler Pan	\$ 109	\$ 115
ARR-WOK	Wok Adapter for Burner Grates	\$ 139	\$ 149
R31007	Extra Oven Rack for 30" Oven	\$ 229	\$ 239

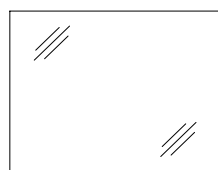
MIRROR CHROME FINISH GRIDDLE PLATES UPGRADE



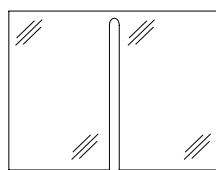
MCI1-FS  
11" Flat



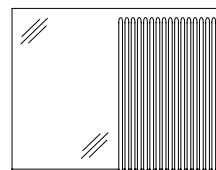
MCI1-GG  
11" Grooved



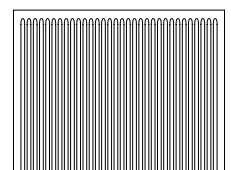
MC22-FS  
22" Flat



MC22-SP  
22" Flavor Separator



MC22-HG  
22" Flat & Grooved



MC22-GG  
22" Grooved

When ordering mirror chrome finish griddle plate, indicate griddle plate part number of the range to be fitted.

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas.  
Must specify elevation if over 2,000 ft. when ordering. **SO** = Special Order    **UG** = Upgraded part at time of purchase only

# FREESTANDING RANGES

## STANDARD COLOR FINISH - Factory Installed Door Skin With Glass & Kick Plate

Part Number	Description	UMRP	MAP
SO ARR-24CK	Factory Installed RAL Range Color Kit 24" - One door and One kick plate	\$ 849	\$ 899
SO ARR-30CK	Factory Installed RAL Range Color Kit 30" - One door and One kick plate	\$ 849	\$ 899
SO ARR-36CK	Factory Installed RAL Range Color Kit 36" - One door and One kick plate	\$ 849	\$ 899
SO ARR-48CK	Factory Installed RAL Range Color Kit 48" - Two doors and One kick plate	\$ 1,149	\$ 1,199
SO ARR-60CK	Factory Installed RAL Range Color Kit 60" - Two doors and One kick plate	\$ 1,399	\$ 1,499

## STANDARD COLOR FINISH - Field Installed Kit Including Door Skin With Glass & Kick Plate

Part Number	Description	UMRP	MAP
SO ARR-24KT	Field Installed RAL Range Color Kit 24" - One door and One kick plate	\$ 1,149	\$ 1,199
SO ARR-30KT	Field Installed RAL Range Color Kit 30" - One door and One kick plate	\$ 1,149	\$ 1,199
SO ARR-36KT	Field Installed RAL Range Color Kit 36" - One door and One kick plate	\$ 1,149	\$ 1,199
SO ARR-48KT	Field Installed RAL Range Color Kit 48" - Two doors and One kick plate	\$ 1,649	\$ 1,699
SO ARR-60KT	Field Installed RAL Range Color Kit 60" - Two doors and One kick plate	\$ 1,849	\$ 1,949



Wine Red



Cobalt Blue



Jet Black



White

## CUSTOM COLOR FINISH - Factory Installed Door Skin With Glass & Kick Plate

Part Number	Description	UMRP	MAP
SO ARR-24CK	Factory Installed RAL Range Color Kit 24" - One door and One kick plate	\$ 1,599	\$ 1,699
SO ARR-30CK	Factory Installed RAL Range Color Kit 30" - One door and One kick plate	\$ 1,599	\$ 1,699
SO ARR-36CK	Factory Installed RAL Range Color Kit 36" - One door and One kick plate	\$ 1,599	\$ 1,699
SO ARR-48CK	Factory Installed RAL Range Color Kit 48" - Two doors and One kick plate	\$ 1,899	\$ 1,999
SO ARR-60CK	Factory Installed RAL Range Color Kit 60" - Two doors and One kick plate	\$ 2,199	\$ 2,399

## CUSTOM COLOR FINISH - Field Installed Kit Including Door Skin With Glass & Kick Plate

Part Number	Description	UMRP	MAP
SO ARR-24KT	Field Installed RAL Range Color Kit 24" - One door and One kick plate	\$ 1,899	\$ 1,999
SO ARR-30KT	Field Installed RAL Range Color Kit 30" - One door and One kick plate	\$ 1,899	\$ 1,999
SO ARR-36KT	Field Installed RAL Range Color Kit 36" - One door and One kick plate	\$ 1,899	\$ 1,999
SO ARR-48KT	Field Installed RAL Range Color Kit 48" - Two doors and One kick plate	\$ 2,399	\$ 2,549
SO ARR-60KT	Field Installed RAL Range Color Kit 60" - Two doors and One kick plate	\$ 2,699	\$ 2,849

We offer any color of your choice! Just visit [www.RALColor.net](http://www.RALColor.net) , pick your color, and provide us with the number.

## WALL OVEN FEATURES

### ALL MODELS

- Blue LED lights indicate oven
- Heavy die cast metal, stainless steel knobs with chrome bezel
- Innovection® System with two Innovection® fans optimizes cooking airflow
- Multiple functions include: Standard Bake, Innovection® bake, Infrared Broil, and Fan mode
- Two lights in each oven are controlled from front panel switch
- Two racks glide at six cooking levels on heavy chrome side supports
- Porcelainized oven interior simplifies cleaning
- Extra large viewing window in oven door
- Traditional and Innovection® bake can be controlled to provide a range of 200°F to 500°F
- Commercial grade stainless steel construction with welded control panel
- Easy to use analog controls
- Classic chef door or commercial-style French doors improve oven access
- Dependent French oven doors open 130° with the pull of one handle

### GAS MODELS

- Inconel® Banquet broiler provides rapid searing at 1,800°F using 18K BTUs
- Quick preheat times and uniform cooking temperatures are created with a 28K BTU bake burner
- Lower oven of gas double models features proofing element burner for bread making and low temperature dehydrating

### ELECTRIC MODELS

- 3,500 Watt Instagrill™ broiler reaches searing temperature in three seconds
- Concealed 3,500 Watt bake element reduces preheat times and creates uniform cooking temperatures
- 2,500 Watt convection element
- Smart Bake pulse Innovection® for evenly distributed heat throughout the oven

### HYBRID MODELS

- Best of both worlds - gas and electric combined.



## ACCESSORIES & OPTIONS

- Porcelainized broil pan
- Extra oven rack
- Telescoping oven slide rack






**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. **SO** = Special Order



## GAS WALL OVEN FEATURES

- Innovection® System with two Innovection® fans optimizes uniform airflow
- Two lights in each oven are controlled from front panel switch
- Inconel® Banquet broiler burner provides rapid searing at 1,800°F using 18K BTUs
- Classic chef door or commercial-style French doors improve oven access
- Lower oven of gas double models features proof burner for bread making and low temperature dehydrating
- Blue LED lights indicate oven functions
- Multiple functions include: Standard Bake, Innovection® Bake, Infrared Broil, and Fan mode
- Extra large viewing window in oven door
- Quick preheat times and uniform cooking temperatures are created with a 28K BTU bake burner
- Dependent French oven doors open 130° with the pull of one handle

### 30" GAS WALL OVENS

Model	Door Configurations	Description	UMRP	MAP
AROFG-30		30" (one) single French door gas Innovection® wall oven with infrared broiler	\$ 4,409	\$ 4,699
AROSG-30		30" (one) single chef door gas Innovection® wall oven with infrared broiler	\$ 3,889	\$ 4,099
AROFFG-230		30" (two) double French door gas Innovection® wall oven with infrared broiler in top oven and proofing element in bottom oven	\$10,219	\$ 10,799
AROSSG-230		30" (two) double chef door gas Innovection® wall oven with infrared broiler in top oven and proofing element in bottom oven	\$ 8,989	\$ 9,499
AROFSG-230		30" (Two) combination French (top) and chefs (bottom) door gas Innovection® wall oven with infrared broiler in top oven and proofing element in bottom oven	\$ 9,699	\$ 10,299






N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. SO = Special Order



## ELECTRIC WALL OVEN FEATURES

- Innovection® System with two Innovection® fans optimizes uniform airflow
- Two lights in each oven are controlled from front panel switch
- 3,500 Watt Instagrill™ broiler reaches searing temperature in three seconds
- Concealed 3,500 Watt bake element reduces preheat times and creates uniform cooking temperatures
- 2,500 Watt convection element
- Smart Bake pulse Innovection® for evenly distributed heat throughout the oven
- Classic chef door or commercial-style French doors improve oven access
- Blue LED lights indicate oven functions
- Multiple functions include: Standard Bake, Innovection® Bake, Infrared Broil, and Fan mode
- Extra large viewing window in oven door
- Dependent French oven doors open 130° with the pull of a handle

### 30" ELECTRIC WALL OVENS

Model	Door Configurations	Description	UMRP	MAP
SEF-30		30" (one) single French door electric Innovection® wall oven with infrared broiler	\$ 4,409	\$ 4,699
SEC-30		30" (one) single chef door electric Innovection® wall oven with infrared broiler	\$ 3,889	\$ 4,099
DEF-30		30" (two) double French door electric Innovection® wall oven with infrared broiler in each ovens	\$ 10,219	\$10,799
DEC-30		30" (two) double chef door electric Innovection® wall oven with infrared broiler in each ovens	\$ 8,639	\$ 9,199
DEFC-30		30" (Two) combination French (top) and chefs (bottom) door electric Innovection® wall oven with infrared broiler in each oven	\$ 9,509	\$10,099

N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. **SO** = Special Order



## HYBRID WALL OVEN FEATURES H

### Gas & Electric

- Best of both worlds - gas and electric combined
- Innovection® System with two Innovection® fans optimizes uniform airflow
- Two lights in each oven are controlled from front panel switch
- Inconel® Banquet broiler burner provides rapid searing at 1,800°F
- Classic chef door or commercial-style French doors improve oven access
- Blue LED lights indicate oven functions
- Multiple functions include: Standard Bake, Innovection® Bake, Infrared Broil, and Fan mode
- Extra large viewing window in oven door
- Quick preheat times and uniform cooking temperatures are created with a 28K BTU bake burner

## 30" HYBRID WALL OVENS

Model	Door Configurations	Description	UMRP	MAP
AROFFHGE-230		30" hybrid double wall oven, gas oven French door on top, electric oven French doors on bottom. Innovection® wall oven with gas infrared broiler on top and electric infrared broiler on bottom	\$ 10,219	\$10,799
AROSSHGE-230		30" hybrid double wall oven, gas oven chef door on top, electric oven chef door on bottom. Innovection® wall oven with gas infrared broiler on top and electric infrared broiler on bottom	\$ 8,839	\$ 9,399
AROFSHGE-230		30" hybrid double wall oven, gas oven French door on top, electric oven chef door on bottom. Innovection® wall oven with gas infrared broiler on top and electric infrared broiler on bottom	\$ 9,699	\$ 10,299

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. **SO** = Special Order

30" WALL OVEN ACCESSORIES & OPTIONS

	Part Number	Description	UMRP	MAP
SO	R31005	Porcelainized Broiler Pan	\$ 109	\$ 115
SO	R31015	Extra Oven Rack	\$ 229	\$ 239
SO	ARR-SR30	Oven Slide Rack 30", Legacy	\$ 319	\$ 339

# WALL OVEN COLOR KIT

STANDARD COLOR FINISH - WALL OVEN

	Part Number	Description	UMRP	MAP
SO	ARR-30WOCK	Wall Oven Color Kit 30" Single Door and Kick Plate	\$ 849	\$ 899
SO	ARR-30DWOCK	Wall Oven Color Kit 30" Double Door and Kick Plate	\$ 1,499	\$ 1,599



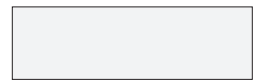
Wine Red



Cobalt Blue



Jet Black



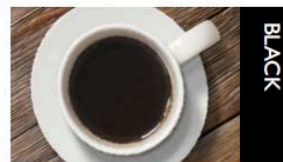
White

CUSTOM COLOR FINISH - WALL OVEN

	Part Number	Description	UMRP	MAP
	ARR-30WOCK	Wall Oven Color Kit 30" Single Door and Kick Plate	\$ 1,599	\$ 1,699
	ARR-30DWOCK	Wall Oven Color Kit 30" Double Door and Kick Plate	\$ 1,899	\$ 1,999



RED



BLACK



YELLOW



CREME



BROWN



BURGUNDY



WHITE



GREEN



ORANGE

We offer any color of your choice! Just visit [www.RALColor.net](http://www.RALColor.net) , pick your color, and provide us with the number.

N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. SO= Special Order



Available in sizes: 24", 30", 36", 48" and 60"

## RANGETOP FEATURES

- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU
- Continuous commercial-grade cast iron grates allow for easy transfer of pots and pans across the cooking surface
- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy cleanup
- Sealed burners create simmer temperatures at minimum setting
- Variable 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
- Sealed single piece tooled stainless steel cook top can hold more than a gallon of spills
- Analog controls provide easy, push and turn operation, ensuring child safety
- Blue LED lights indicate oven functions provided with every knob
- Heavy metal die-cast stainless steel knobs with chrome bezels
- Stainless steel island back trim included and installed



## SEALED BURNERS

Sealed burners are a major cleaning convenience. The seal between the burner and the frame keeps the spills contained so you don't have to remove the parts to clean them. You can simply wipe off the cooking soil from the surface.



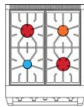


ARSCT-244  
Shown with optional 4" stub back

## RANGETOP FEATURES

- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU
- Automatic electronic ignition with fail-safe system ensures re-ignition in the event the flame goes out, even on the lowest burner setting
- Blue LED lights indicate flame for each burner
- Sealed single piece tooled stainless steel rangetop can hold more than a gallon of spills
- Heavy metal die-cast Stainless Steel knobs with chrome bezels
- **Stainless steel island back trim included and installed**

## 24" SLIDE-IN RANGETOPS

● 17K BTU ● 13K BTU ● 9K BTU

Model	Burner Configurations	Description	UMRP	MAP
SO ARSCT-244		24" Rangetop with four sealed gas burners	\$ 2,959	\$ 3,099
SO ARSCT-242GD		24" Rangetop with 22" wide griddle (available in standard and mirror chrome finish)	\$ 3,359	\$ 3,599
SO ARSCT-242GR		24" Rangetop with (two) 11" grills	\$ 3,359	\$ 3,599

## 24" SLIDE-IN RANGETOP ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
SO ARR-24SIB	1" Fabricated Island Back	\$ 299	\$ 319
SO ARR-24IB	1" Welded Island Back	\$ 319	\$ 339
ARR-244SB	4" Stub Back	\$ 329	\$ 349
ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish, add \$315 to UMRP or MAP)	\$ 669	\$ 709
SO ARR-PGP24	24" Removable Heavy Duty Griddle Plate (for chrome finish, add \$420 to UMRP or MAP)	\$ 789	\$ 829
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-GDCOV24S	24" Griddle Cover	\$ 369	\$ 389
SO ARR-GRCOV24	24" Grill Cover	\$ 369	\$ 389
ARR-WOK	Wok Adapter for Burner Grate	\$ 139	\$ 149



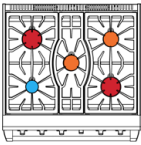
ARSCT-305

### RANGETOP FEATURES

- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU
- Automatic electronic ignition with fail-safe system ensures re-ignition in the event the flame goes out, even on the lowest burner setting
- Blue LED lights indicate flame for each burner
- Sealed single piece tooled stainless steel rangetop can hold more than a gallon of spills
- Heavy metal die-cast Stainless Steel knobs with chrome bezels
- **Stainless steel island back trim included and installed**

● 17K BTU ● 13K BTU ● 9K BTU

### 30" SLIDE-IN RANGETOPS

Model	Burner Configurations	Description	UMRP	MAP
ARSCT-305		30" Rangetop with five sealed gas burners	\$ 2,959	\$ 3,099

### 30" SLIDE-IN RANGETOP ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
<b>SO</b> ARR-30SIB	1" Fabricated Island Back	\$ 299	\$ 319
<b>SO</b> ARR-30IB	1" Welded Island Back	\$ 319	\$ 339
ARR-304SB	4" Stub Back	\$ 329	\$ 349
ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish, add \$315 to UMRP or MAP)	\$ 669	\$ 709
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-WOK	Wok Adapter for Burner Grate	\$ 139	\$ 149



### SEALED BURNERS

Sealed burners are a major cleaning convenience. The seal between the burner and the frame keeps the spills contained so you don't have to remove the parts to clean them. You can simply wipe off the cooking soil from the surface.

N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. **SO**= Special Order



ARSCT-366

## RANGETOP FEATURES

- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU
- Automatic, electronic ignition with fail-safe system ensures re-ignition in the event the flame goes out, even on the lowest burner setting
- Blue LED lights indicate flame for each burner
- Sealed Single Piece tooled Stainless Steel Rangetop can hold more than a gallon of spills
- Heavy metal die-cast Stainless Steel knobs with chrome bezels
- **Stainless steel island back trim included and installed**

## 36" SLIDE-IN RANGETOPS

● 17K BTU ● 13K BTU ● 9K BTU

Model	Burner Configurations	Description	UMRP	MAP
ARSCT-366		36" Rangetop with six sealed gas burners	\$ 3,469	\$ 3,699
ARSCT-364GD		36" Rangetop with four sealed gas burners and 11" wide griddle	\$ 3,799	\$ 3,999
<b>SO</b> ARSCT-364GR		36" Rangetop with four sealed gas burners and 11" wide grill	\$ 3,799	\$ 3,999

## 36" SLIDE-IN RANGETOP ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-36SIB	1" Fabricated Island Back	\$ 339	\$ 359
<b>SO</b> ARR-36IB	1" Welded Island Back	\$ 369	\$ 389
ARR-364SB	4" Stub Back	\$ 409	\$ 429
ARR-36CB	Stainless Steel Curb Base	\$ 369	\$ 389
ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish, add \$315 to UMRP or MAP)	\$ 669	\$ 709
<b>SO</b> ARR-PGP24	24" Removable Griddle Plate (for chrome finish add \$420 to UMRP or MAP)	\$ 789	\$ 829
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
<b>UG</b> MCIIFS	11" Mirror Chrome Finish Flat Griddle Plate (replaces standard griddle plate)	\$ 1,019	\$ 1,069
<b>UG</b> MCIIGG	11" Mirror Chrome Finish Grooved Griddle Plate (replaces standard griddle plate)	\$ 1,649	\$ 1,739
ARR-WOK	Wok Adapter for Burner Grate	\$ 139	\$ 149

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas.  
 Must specify elevation if over 2,000 ft. when ordering. **SO**= Special Order    **UG**= Upgraded part at time of purchase only



ARSCT-486GD

## RANGETOP FEATURES

- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU
- Automatic electronic ignition with fail-safe system ensures re-ignition in the event the flame goes out, even on the lowest burner setting
- Blue LED lights indicate flame for each burner
- Sealed single piece tooled stainless steel rangetop can hold more than a gallon of spills
- Heavy metal die-cast stainless steel knobs with chrome bezels
- **Stainless steel island back trim included and installed**

## 48" SLIDE-IN RANGETOPS

● 17K BTU ● 13K BTU ● 9K BTU

Model	Burner Configurations	Description	UMRP	MAP
ARSCT-488		48" Rangetop with eight sealed gas burners	\$ 4,449	\$ 4,699
SO ARSCT-486GD		48" Rangetop with six sealed gas burners and 11" griddle	\$ 4,449	\$ 4,699
SO ARSCT-486GR		48" Rangetop with six sealed gas burners and 11" grill	\$ 4,449	\$ 4,699
SO ARSCT-4842GD		48" Rangetop with four sealed gas burners and 22" griddle	\$ 5,429	\$ 5,799
SO ARSCT-4842GR		48" Rangetop with four sealed gas burners and (two) 11" grills	\$ 5,429	\$ 5,799
SO ARSCT-484GDGR		48" Rangetop with four sealed gas burners, with 11" grill and 11" griddle	\$ 5,429	\$ 5,799



## SEALED BURNERS

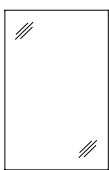
Sealed burners are a major cleaning convenience. The seal between the burner and the frame keeps the spills contained so you don't have to remove the parts to clean them. You can simply wipe off the cooking soil from the surface.

N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. SO= Special Order

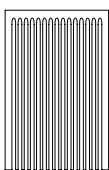
48" SLIDE-IN RANGETOP ACCESSORIES & OPTIONS

	Part Number	Description	UMRP	MAP
<b>SO</b>	ARR-48SIB	1" Fabricated Island Back	\$ 409	\$ 429
<b>SO</b>	ARR-48IB	1" Welded Island Back	\$ 489	\$ 519
<b>SO</b>	ARR-484SB	4" Stub Back	\$ 539	\$ 569
	ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
	ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
	ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish, add \$315 to UMRP or MAP)	\$ 669	\$ 709
<b>SO</b>	ARR-PGP24	24" Removable Heavy Duty Griddle Plate (for chrome finish, add \$420 to UMRP or MAP)	\$ 789	\$ 829
	ARR-GDCOV24S	24" Griddle Cover	\$ 369	\$ 389
<b>SO</b>	ARR-GRCOV24	24" Grill Cover	\$ 369	\$ 389
	ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
<b>UG</b>	MC11FS	11" Mirror Chrome Finish Flat Griddle Plate	\$ 1,019	\$ 1,069
<b>UG</b>	MC11GG	11" Mirror Chrome Finish Grooved Griddle Plate	\$ 1,649	\$ 1,739
<b>UG</b>	MC22FS	22" Mirror Chrome Finish Flat Griddle Plate	\$ 1,919	\$ 2,019
<b>UG</b>	MC22HG	22" Mirror Chrome Finish Left Half Flat and Right Half Grooved Griddle Plate	\$ 2,479	\$ 2,609
<b>UG</b>	MC22GG	22" Mirror Chrome Finish Grooved Griddle Plate	\$ 3,359	\$ 3,539
<b>UG</b>	MC22SP	22" Mirror Chrome Finish Griddle Plate with Flavor Separator at Center	\$ 2,009	\$ 2,119
	ARR-WOK	Wok Adapter for Burner Grate	\$ 139	\$ 149

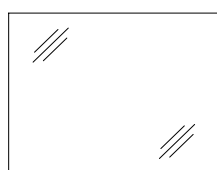
MIRROR CHROME FINISH GRIDDLE PLATES UPGRADE



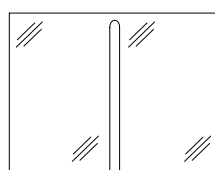
MC11-FS  
11" Flat



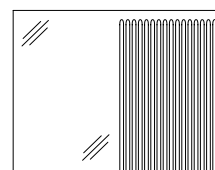
MC11-GG  
11" Grooved



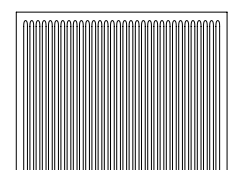
MC22-FS  
22" Flat



MC22-SP  
22" Flavor Separator



MC22-HG  
22" Flat & Grooved



MC22-GG  
22" Grooved

When ordering mirror chrome finish griddle plate, indicate griddle plate part number of the range to be fitted.

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas.  
Must specify elevation if over 2,000 ft. when ordering. **SO**= Special Order    **UG**= Upgraded part at time of purchase only



ARSCT-6062GD

## RANGETOP FEATURES

- Three size burners serve everyday needs: 17K BTU, 13K BTU, and 9K BTU
- Automatic, electronic ignition with fail-safe system ensures re-ignition in the event the flame goes out, even on the lowest burner setting
- Blue LED lights indicate flame for each burner
- Sealed single piece tooled stainless steel rangetop can hold more than a gallon of spills
- Heavy metal die-cast stainless steel knobs with chrome bezels
- **Stainless steel island back trim included and installed**

## 60" SLIDE-IN RANGETOPS

● 17K BTU ● 13K BTU ● 9K BTU

Model	Burner Configurations	Description	UMRP	MAP
SO ARSCT-606GDGR		60" Rangetop with six sealed gas burners, 11" griddle, and 11" grill	\$ 6,489	\$ 6,899
SO ARSCT-6062GD		60" Rangetop with six sealed gas burners and 22" griddle	\$ 6,489	\$ 6,899
SO ARSCT-6062GR		60" Rangetop with six sealed gas burners and (two) 11" grills	\$ 6,489	\$ 6,899



## SEALED BURNERS

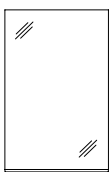
Sealed burners are a major cleaning convenience. The seal between the burner and the frame keeps the spills contained so you don't have to remove the parts to clean them. You can simply wipe off the cooking soil from the surface.

N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. SO = Special Order

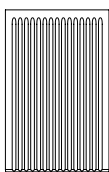
60" SLIDE-IN RANGETOP ACCESSORIES & OPTIONS

	Part Number	Description	UMRP	MAP
<b>SO</b>	ARR-60SIB	1" Fabricated Island Back	\$ 549	\$ 579
<b>SO</b>	ARR-60IB	1" Welded Island Back	\$ 619	\$ 649
<b>SO</b>	ARR-604SB	4" Stub Back	\$ 789	\$ 829
	ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
	ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
	ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish, add \$315 to UMRP or MAP)	\$ 669	\$ 709
<b>SO</b>	ARR-PGP24	24" Removable Heavy Duty Griddle Plate (for chrome finish, add \$420 to UMRP or MAP)	\$ 789	\$ 829
	ARR-GDCOV24S	24" Griddle Cover	\$ 369	\$ 389
<b>SO</b>	ARR-GRCOV24	24" Grill Cover	\$ 369	\$ 389
	ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
<b>UG</b>	MC11FS	11" Mirror Chrome Finish Flat Griddle Plate	\$ 1,019	\$ 1,069
<b>UG</b>	MC11GG	11" Mirror Chrome Finish Grooved Griddle Plate	\$ 1,649	\$ 1,739
<b>UG</b>	MC22FS	22" Mirror Chrome Finish Flat Griddle Plate	\$ 1,919	\$ 2,019
<b>UG</b>	MC22HG	22" Mirror Chrome Finish Left Half Flat and Right Half Grooved Griddle Plate	\$ 2,479	\$ 2,609
<b>UG</b>	MC22GG	22" Mirror Chrome Finish Grooved Griddle Plate	\$ 3,359	\$ 3,539
<b>UG</b>	MC22SP	22" Mirror Chrome Finish Griddle Plate with Flavor Separator at Center	\$ 2,009	\$ 2,119
	ARR-WOK	Wok Adapter for Burner Grate	\$ 139	\$ 149

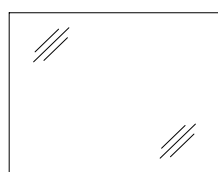
MIRROR CHROME FINISH GRIDDLE PLATES UPGRADE



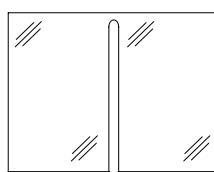
MC11-FS  
11" Flat



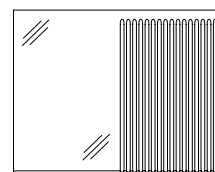
MC11-GG  
11" Grooved



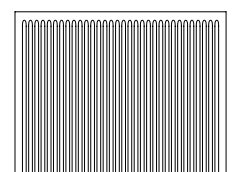
MC22-FS  
22" Flat



MC22-SP  
22" Flavor Separator



MC22-HG  
22" Flat & Grooved



MC22-GG  
22" Grooved

When ordering mirror chrome finish griddle plate, indicate griddle plate part number of the range to be fitted.

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas.  
 Must specify elevation if over 2,000 ft. when ordering. **SO**= Special Order    **UG**= Upgraded part at time of purchase only



Available in sizes: 24", 30", 36", 48", and 60"  
Shown with optional 4" stub back

## FEATURES

- Three size burners serve everyday needs 25K BTU, 18K BTU, and 12K BTU
- Stainless steel island back trim included and installed
- Continuous commercial-grade cast iron grates allows for easy transfer of pots and pans across the cooking surface
- True commercial lift-off burners deliver exceptional performance at every power level and provide for easy cleaning
- Variable infinite flame settings for all open burners
- Porcelainized burner pans catch spills and lift out for easy cleaning
- Slide-out stainless steel tray catches spills
- Analog controls provide easy push and turn operation, ensuring child safety
- Heavy duty metal die-cast Stainless Steel knobs with chrome bezels
- Automatic, electronic ignition with fail-safe system ensures re-ignition in the event the flame goes out, even on the lowest burner setting

## ACCESSORIES & OPTIONS

- Mirror chrome finish griddle plates available in flat surface and grooved surfaces
- 1" Standard fabricated island back
- 1" Welded island back
- 4" Stub back
- Removable griddle plate
- Griddle cover
- Grill cover
- Wok adapter
- 20" High back with shelf



### WIDE HEAT POWER BURNER

25K BTU AMERICAN STAR open burners provide a variety of temperatures from ample cooking power at high instant heat to even and consistent at an extra low simmer setting.



### REMOVABLE OPEN BURNER

Precision machined removable lift-off burner heads make cleaning simple and easy when food spillage happens.



### COMMERCIALLY PROVEN

Our robust AMERICAN STAR open burner with its high BTU output capacity is used in commercial ranges and successfully serviced the hospitality industry for many years.

## RANGETOP FEATURES

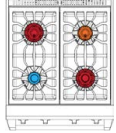


- Three size burners serve everyday needs: 25K BTU, 18K BTU, and 12K BTU
- Automatic, electronic ignition with fail-safe system ensures re-ignition in the event the flame goes out, even on the lowest burner setting
- Continuous commercial-grade cast iron grates allow for easy transfer of pots and pans across the cooking surface
- Heavy metal die-cast stainless steel knobs with chrome bezels
- Porcelainized burner pans catch spills and lift out for easy cleaning
- **Stainless steel island back trim included and installed**

AROBSCT-424

## 24" SLIDE-IN RANGETOPS

● 25K BTU ● 18K BTU ● 12K BTU

Model	Burner Configurations	Description	UMRP	MAP
AROBSCT-424		24" Rangetop with four open gas burners	\$ 3,259	\$ 3,399

## 24" SLIDE-IN RANGETOP ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-24SIB	1" Fabricated Island Back	\$ 299	\$ 319
ARR-24IB	1" Welded Island Back	\$ 319	\$ 339
ARR-244SB	4" Stub Back	\$ 329	\$ 349
ARR-PGP12	12" Removable Heavy Duty Griddle Plate (for chrome finish, add \$315 to UMRP or MAP)	\$ 669	\$ 709
SO ARR-PGP24	24" Removable Heavy Duty Griddle Plate (for chrome finish, add \$420 to UMRP or MAP)	\$ 789	\$ 829
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-WOK	Wok Adapter for Burner Grates	\$ 139	\$ 149

N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. SO= Special Order UG= Upgraded part at time of purchase only



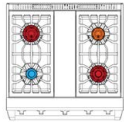
AROBST-430

## RANGETOP FEATURES

- Three size burners serve everyday needs: 25K BTU, 18K BTU, and 12K BTU
- 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 allow for easy transfer of pots and pans across the cooking surface
- Heavy metal die-cast stainless steel knobs with chrome bezels
- Porcelainized burner pans catch spills and lift out for easy cleaning
- **Stainless steel island back trim included and installed**

## 30" SLIDE-IN RANGETOPS

● 25K BTU ● 18K BTU ● 12K BTU

Model	Burner Configurations	Description	UMRP	MAP
AROBST-430		30" Rangetop with four open gas burners	\$ 3,459	\$ 3,699

## 30" SLIDE-IN RANGETOP ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-30SIB	1" Fabricated Island Back	\$299	\$ 319
ARR-30IB	1" Welded Island Back	\$ 319	\$ 339
ARR-304SB	4" Stub Back	\$ 329	\$ 349
ARR-PGPI2	12" Removable Heavy Duty Griddle Plate (for chrome finish, add \$315 to UMRP or MAP)	\$ 669	\$ 709
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
ARR-WOK	Wok Adapter for Burner Grates	\$ 139	\$ 149



### WIDE HEAT POWER BURNER

25K BTU AMERICAN STAR open burners provide a variety of temperatures from ample cooking power at high instant heat to even and consistent at an extra low simmer setting.



### REMOVABLE OPEN BURNER

Precision machined removable lift-off burner heads make cleaning simple and easy when food spillage happens.



### COMMERCIALLY PROVEN

Our robust AMERICAN STAR open burner with its high BTU output capacity is used in commercial ranges and successfully serviced the hospitality industry for many years.



AROBSCT-636

### RANGETOP FEATURES

- Three size burners serve everyday needs: 25K BTU, 18K BTU, and 12K BTU
- 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 allow for easy transfer of pots and pans across the cooking surface
- Heavy metal die-cast stainless steel knobs with chrome bezels
- Porcelainized burner pans catch spills and lift out for easy cleaning
- **Stainless steel island back trim included and installed**

● 25K BTU ● 18K BTU ● 12K BTU

### 36" SLIDE-IN RANGETOPS

Model	Burner Configurations	Description	UMRP	MAP
AROBSCT-636		36" Rangetop with six open gas burners	\$ 3,569	\$ 3,799
AROBSCT-436GD		36" Rangetop with four open gas burners and 11" griddle	\$ 3,889	\$ 4,099
AROBSCT-436GR		36" Rangetop with four open gas burners and 11" grill	\$ 3,889	\$ 4,099

SO

### 36" SLIDE-IN RANGETOP ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-36SIB	1" Fabricated Island Back	\$ 339	\$ 359
ARR-36IB	1" Welded Island Back	\$ 369	\$ 389
ARR-364SB	4" Stub Back	\$ 409	\$ 429
ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
ARR-PGP12	12" Removable Griddle Plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
ARR-PGP24	24" Removable Griddle Plate (for chrome finish add \$420 to UMRP or MAP)	\$ 789	\$ 829
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
UG MCI1FS-P	11" Mirror Chrome Finish Flat Griddle Plate (replaces standard griddle plate)	\$ 1,019	\$ 1,069
UG MCI1GG-P	11" Mirror Chrome Finish Grooved Griddle Plate (replaces standard griddle plate)	\$ 1,649	\$ 1,739
ARR-WOK	Wok Adapter for Burner Grates	\$ 139	\$ 149

SO

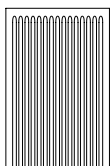
UG

UG

### MIRROR CHROME FINISH GRIDDLE PLATES UPGRADE



MCI1-FS  
11" Flat



MCI1-GG  
11" Grooved

When ordering mirror chrome finish griddle plate, indicate griddle plate part number of the range to be fitted.



AROBSCT-648GD

## RANGETOP FEATURES

- Three size burners serve everyday needs: 25K BTU, 18K BTU, and 12K BTU
- 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 allow for easy transfer of pots and pans across the cooking surface
- Heavy metal die-cast stainless steel knobs with chrome bezels
- Porcelainized burner pans catch spills and lift out for easy cleaning
- **Stainless steel island back trim included and installed**

## 48" SLIDE-IN RANGETOPS

● 25K BTU ● 18K BTU ● 12K BTU

Model	Burner Configurations	Description	UMRP	MAP
AROBSCT-848		48" Rangetop with eight open gas burners	\$ 4,549	\$ 4,799
AROBSCT-648GD		48" Rangetop with six open gas burners and 11" griddle	\$ 4,749	\$ 4,999
AROBSCT-648GR		48" Rangetop with six open gas burners and 11" grill	\$ 4,749	\$ 4,999
SO AROBSCT-4482GD		48" Rangetop with four open burners and 22" griddle	\$ 5,199	\$ 5,499
SO AROBSCT-4482GR		48" Rangetop with four open burners with (2) 11" grills	\$ 5,199	\$ 5,499
SO AROBSCT-448GDGR		48" Rangetop with four open burners with 11" grill and 11" griddle	\$ 5,199	\$ 5,499



### WIDE HEAT POWER BURNER

25K BTU AMERICAN STAR open burners provide a variety of temperatures from ample cooking power at high instant heat to even and consistent at an extra low simmer setting.



### REMOVABLE OPEN BURNER

Precision machined removable lift-off burner heads make cleaning simple and easy when food spillage happens.



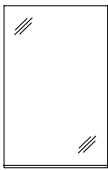
### COMMERCIALLY PROVEN

Our robust AMERICAN STAR open burner with its high BTU output capacity is used in commercial ranges and successfully serviced the hospitality industry for many years.

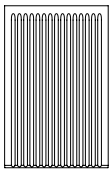
48" SLIDE-IN RANGETOP ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-48SIB	1" Fabricated Island Back	\$ 409	\$ 429
ARR-48IB	1" Welded Island Back	\$ 489	\$ 519
ARR-484SB	4" Stub Back	\$ 539	\$ 569
ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
ARR-PGP12	12" Removable Griddle Plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
<b>SO</b> ARR-PGP24	24" Removable Griddle Plate (for chrome finish add \$420 to UMRP or MAP)	\$ 789	\$ 829
ARR-GDCOV24S	24" Griddle Cover	\$ 369	\$ 389
<b>SO</b> ARR-GRCOV24	24" Grill Cover	\$ 369	\$ 389
ARR-CUTB12	12" Cutting Board	\$ 209	\$ 219
<b>UG</b> MCI1FS	11" Mirror Chrome Finish Flat Griddle Plate (replaces standard griddle plate)	\$ 1,019	\$ 1,069
<b>UG</b> MCI1GG	11" Mirror Chrome Finish Grooved Griddle Plate (replaces standard griddle plate)	\$ 1,649	\$ 1,739
<b>UG</b> MC22FS	22" Mirror Chrome Finish Flat Griddle Plate	\$ 1,919	\$ 2,019
<b>UG</b> MC22HG	22" Mirror Chrome Finish Left Half Flat and Right Half Grooved Griddle Plate	\$ 2,479	\$ 2,609
<b>UG</b> MC22GG	22" Mirror Chrome Finish Grooved Griddle Plate	\$ 3,359	\$ 3,539
<b>UG</b> MC22SP	22" Mirror Chrome Finish Griddle Plate with Flavor Separator at Center	\$ 2,009	\$ 2,119
ARR-WOK	Wok Adapter for Burner Grates	\$ 139	\$ 149

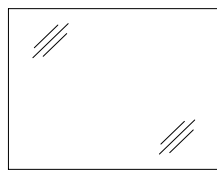
MIRROR CHROME FINISH GRIDDLE PLATES UPGRADE



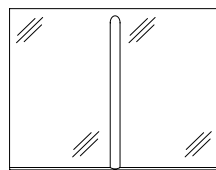
MCI1-FS  
11" Flat



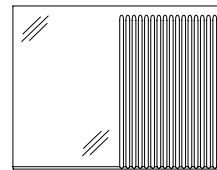
MCI1-GG  
11" Grooved



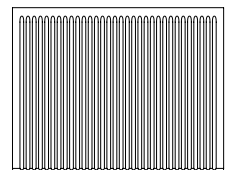
MC22-FS  
22" Flat



MC22-SP  
22" Flavor Separator



MC22-HG  
22" Flat & Grooved



MC22-GG  
22" Grooved

When ordering mirror chrome finish griddle plate, indicate griddle plate part number of the range to be fitted.

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas.  
 Must specify elevation if over 2,000 ft. when ordering. **SO** = Special Order    **UG** = Upgraded part at time of purchase only

## RANGETOP FEATURES

- Three size burners serve everyday needs: 25K BTU, 18K BTU, and 12K BTU
- 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 allows for easy transfer of pots and pans across the cooking surface
- Heavy metal die-cast stainless steel knobs with chrome bezels
- Porcelainized burner pans catch spills and lift out for easy cleaning
- **Stainless steel island back trim included and installed**



AROBST-6602GD

## 60" SLIDE-IN RANGETOPS

● 25K BTU    ● 18K BTU    ● 12K BTU

Model	Burner Configurations	Description	UMRP	MAP
SO AROBST-660GDGR		60" Rangetop with six open gas burners, 11" griddle, and 11" grill	\$ 7,099	\$ 7,399
SO AROBST-6602GD		60" Rangetop with six open gas burners and 22" griddle	\$ 7,099	\$ 7,399
SO AROBST-6602GR		60" Rangetop with six open gas burners and (two) 11" grills	\$ 7,099	\$ 7,399



### WIDE HEAT POWER BURNER

25K BTU AMERICAN STAR open burners provide a variety of temperatures from ample cooking power at high instant heat to even and consistent at an extra low simmer setting.



### REMOVABLE OPEN BURNER

Precision machined removable lift-off burner heads make cleaning simple and easy when food spillage happens.



### COMMERCIALLY PROVEN

Our robust AMERICAN STAR open burner with its high BTU output capacity is used in commercial ranges and successfully serviced the hospitality industry for many years.

N = Natural Gas    L = LP Gas    Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. SO = Special Order

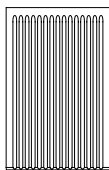
60" SLIDE-IN RANGETOP ACCESSORIES & OPTIONS

Part Number	Description	UMRP	MAP
ARR-60SIB	1" Fabricated Island Back	\$ 549	\$ 579
ARR-60IB	1" Welded Island Back	\$ 619	\$ 649
ARR-604SB	4" Stub Back	\$ 789	\$ 829
ARR-GDCOV12S	12" Griddle Cover	\$ 299	\$ 319
ARR-GRCOV12	12" Grill Cover	\$ 299	\$ 319
ARR-PGPI2	12" Removable Griddle Plate (for chrome finish add \$315 to UMRP or MAP)	\$ 669	\$ 709
<b>SO</b> ARR-PGP24	24" Removable Griddle Plate (for chrome finish add \$420 to UMRP or MAP)	\$ 789	\$ 829
ARR-GDCOV24S	24" Griddle Cover	\$ 369	\$ 389
ARR-GRCOV24	24" Grill Cover	\$ 369	\$ 389
ARR-CUTBI2	12" Cutting Board	\$ 209	\$ 219
<b>UG</b> MCI1FS	11" Mirror Chrome Finish Flat Griddle Plate (replaces standard griddle plate)	\$ 1,019	\$ 1,069
<b>UG</b> MCI1GG	11" Mirror Chrome Finish Grooved Griddle Plate (replaces standard griddle plate)	\$ 1,649	\$ 1,739
<b>UG</b> MC22FS	22" Mirror Chrome Finish Flat Griddle Plate	\$ 1,919	\$ 2,019
<b>UG</b> MC22HG	22" Mirror Chrome Finish Left Half Flat and Right Half Grooved Griddle Plate	\$ 2,479	\$ 2,609
<b>UG</b> MC22GG	22" Mirror Chrome Finish Grooved Griddle Plate	\$ 3,359	\$ 3,539
<b>UG</b> MC22SP	22" Mirror Chrome Finish Griddle Plate with Flavor Separator at Center	\$ 2,009	\$ 2,119
ARR-WOK	Wok Adapter for Burner Grates	\$ 139	\$ 149

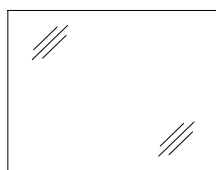
MIRROR CHROME FINISH GRIDDLE PLATES UPGRADE



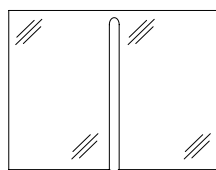
MCI1-FS  
11" Flat



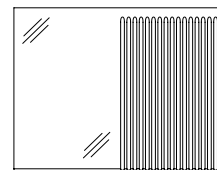
MCI1-GG  
11" Grooved



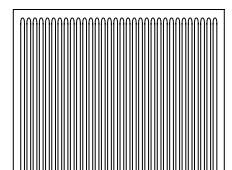
MC22-FS  
22" Flat



MC22-SP  
22" Flavor Separator



MC22-HG  
22" Flat & Grooved



MC22-GG  
22" Grooved

When ordering mirror chrome finish griddle plate, indicate griddle plate part number of the range to be fitted.

**N** = Natural Gas    **L** = LP Gas    Must provide **N** or **L** after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas.  
 Must specify elevation if over 2,000 ft. when ordering. **SO** = Special Order    **UG** = Upgraded part at time of purchase only



Available in sizes: 27", 30" and 36"

## FEATURES

- Electronic controls hidden behind the front panel are kitchen-design friendly
- One-touch control presets, adjustable drawer temperatures, and on-times
- Easy-to-read digital display of time and temperature simplifies programming
- Automatic shut-off at end of cycle helps save energy
- Adjust, Add, and Remove function keys make memory programming easy
- Sabbath mode for up to 84 hours of hands-free operation
- Four radiant heaters take the drawer from 70°F to 140°F in four minutes and to 90°F in nine minutes
- Heaters are easy to replace and unit continues to function, creating a "safe-landing" should one or more heaters fail during operation
- Two Innovection® fans hold the drawer at a uniform temperature to +/- 1°F accuracy
- Drawer capacity is truly proportional to product width - larger models have a larger drawer (30" and 36" only)
- Best quality Triple-Play cabinet slides keeps the drawer from wobbling
- Low sides on drawer make loading and unloading easy - and clean-up a snap

## SPECIFICATIONS

- Electronic control of time temperature
- Standard kitchen cabinets widths
- Three-slides on the drawer for increased stability
- Timed, Continuous, and Sabbath modes
- Four infrared heaters, two Innovection® fans standard in all models
- Design protected under U.S. Patent 7,166,821



ARR-27WD

## WARMING DRAWER FEATURES

- One-touch control presets, adjustable drawer temperatures, and on-times
- Automatic shut-off at end of cycle helps save energy
- Two Innovection® fans hold the drawer at a uniform temperature to +/- 1°F accuracy
- Drawer capacity is truly proportional to product width - larger models have a larger drawer (30" and 36" only)
- Best quality Triple-Play cabinet slides keeps the drawer from wobbling
- Easy-to-read digital display of time and temperature simplifies programming
- Low sides on drawer make loading and unloading easy - and clean-up a snap

## 27", 30" AND 36" WARMING DRAWERS

	Model	Description	UMRP	MAP
SO	ARR-27WD	27" Professional stainless steel warming drawer with classic handles	\$ 1,779	\$ 1,899
	ARR-30WD	30" Professional stainless steel warming drawer with classic handles	\$ 1,979	\$ 2,009
	ARR-36WD	36" Professional stainless steel warming drawer with classic handles	\$ 2,389	\$ 2,499
SO	ARR-27IRWD	27" Warming drawer with integrated drawer panel plate for attachment to your kitchen cabinet face (Install with locally supplied custom door front)	\$ 1,339	\$ 1,399
SO	ARR-30IRWD	30" Warming drawer with integrated drawer panel plate for attachment to your kitchen cabinet face (Install with locally supplied custom door front)	\$ 1,529	\$ 1,599
	ARR-36IRWD	36" Warming drawer with integrated drawer panel plate for attachment to your kitchen cabinet face (Install with locally supplied custom door front)	\$ 1,899	\$ 1,999

## 27", 30" AND 36" WARMING DRAWERS

	Part Number	Description	Retail	MAP
SO	ARWDH27-V	27" Door Handle Including End Caps and Stainless Steel Pull Bar	\$ 229	\$ 239
SO	ARWDH30-V	30" Door Handle Including End Caps and Stainless Steel Pull Bar	\$ 319	\$ 339
SO	ARWDH36-V	36" Door Handle Including End Caps and Stainless Steel Pull Bar	\$ 369	\$ 389

N = Natural Gas L = LP Gas Must provide N or L after model number for type of gas needed. Example: AROFG-30L, represents unit to be built for LP Gas. Must specify elevation if over 2,000 ft. when ordering. SO = Special Order UG= Upgraded part at time of purchase only





Mid-Atlantic Division / P: 800-950-9900 / F: 215-554-6566 / MID-ATL@almo.com  
Northeast Division / P: 800-836-2522 / F: 215-554-6697 / NE@almo.com  
Southeast Division / P: 800-645-3505 / F: 215-554-6571 / SE@almo.com  
South Central Division / P: 844-277-2566 / F: 215-554-6514 / SoCentral@almo.com  
Western Division / P: 866-871-6797 / F: 215-554-6548 / West@almo.com

## Almo Web Support

- [www.almo.com/premiumappliances](http://www.almo.com/premiumappliances) – Overview of Almo Premium Products
- [www.access.almo.com](http://www.access.almo.com) - Almo's business-to-business website
  - Spec sheets, inventory, pricing, training, spiff claims

## Service/Parts Request

- **Contact American Range to schedule service or request replacement parts**
  - Toll Free – (888) 753-9898, Phone – (818) 897-0808
  - Email [service@americanrange.com](mailto:service@americanrange.com) or [parts@americanrange.com](mailto:parts@americanrange.com)
  - If you need to escalate an issue, please contact Almo Customer Care Center
  - [PremiumApplianceCCC@almo.com](mailto:PremiumApplianceCCC@almo.com)

**Mid-Atlantic Division** / P: 800-950-9900  
**Northeast Division** / P: 800-836-2522  
**Southeast Division** / P: 800-645-3505  
**South Central Division** / P: 844-277-2566  
**Western Division** / P: 866-705-1582

Option 2 for Customer Care

## RA Polices/ Good Stock/Cosmetic Damage Returns

- **Dealer requesting return on a unit**
    - Contact Almo CCC with detail of why the request is being made, model/serial #, and DOP
    - Remorse/order cancelled returns
      - If the unit is factory sealed and a current model an RA will be approved
      - Dealer is responsible for return freight
      - No restocking fee (20%) if within the first 10 days
      - If the unit is opened but unused, an RA will be approved if within the first 10 days
      - Dealer is responsible for return freight
      - Minimum 30% restocking fee
    - Concealed damaged returns
      - Refuse any product you feel may be damaged (excludes full container orders)
      - Contact Almo CCC with detail of model/serial #, DOP, and how the unit was signed for
      - Photos of all sides of the carton and damage must be submitted for any return request on a damage product
  - **There are no returns on special order products**
  - **There are no returns on installed products**
  - **Product returned not in the condition claimed, will be returned to dealer and returned freight billed**
-

# AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT