

AMERICAN RANGE

CHEF INSPIRED, PROFESSIONAL COOKING EQUIPMENT FOR THE HOME



Price Guide

Effective
September 1, 2021



ALMO[®]
Premium Appliances
Distribution on a *Personal Level*

AMERICAN RANGE

CHEF INSPIRED, PROFESSIONAL COOKING EQUIPMENT FOR THE HOME

Why Buy American Range

Become inspired by our passion for perfection, amazed for our product innovation, and truly astonished for our quality. American Range is recognized worldwide as a leader in the food industry. Our commercial workhorse products have been proven in the world's most demanding kitchens for over 40 years. In that time, innovative technology and engineering have advanced every aspect of our cooking equipment. Today our commercial equipment is designed and constructed to withstand the challenges of the most demanding professional chefs and kitchens, making American Range cooking equipment one of the best investments on the market.

American Range products are chosen by some of the world's most renowned restaurants including Wynn Las Vegas, Ruth's Chris Steakhouses, and Café Gray NYC, just to name a few.

Now American Range has put their renowned quality and performance to work in the home. The American Range Performer Series offers a powerful 25,000 BTU's open burner. The open burner is the industry's easiest to clean burner system. The 100% cast iron construction will provide years of powerful cooking results. The gentle simmer burner will hold stocks overnight without the need to stir. Its ovens are large and will accommodate commercial baking and roasting pans. Innovection dual convection fans system provides precise even baking and roasting results without destroying delicate pastries such as meringues. The powerful commercially inspired infrared broiler produces the same high-end steak house results, great for searing steaks or getting a nice even bake on crème brûlée.

American Range Products are also highly customizable, available with high intensity gas char-broiler and griddles offered in cold rolled steel as standard and mirror finish chromed and grooved griddles as upgrade options. Sealed burner and dual fuel models are also available with all of the above commercially inspired features.

Wall ovens are available in a variety of door configurations, choose French or traditional drop down chef doors or a combination of both. The ovens are available in both single and double and in either gas or electric or choose the hybrid with one gas and one electric oven.

Choose from a variety of cooktops and range tops and round out your cooking assortment with Americans high performing warming drawers either integrated or finished drawer fronts.

AT AMERICAN RANGE WE ARE PASSIONATE ABOUT COOKING AND WE BUILD THE TOOLS AND EQUIPMENT THAT HELP YOU CREATE THE PERFECT MEAL, TIME AND TIME AGAIN.

The products are also available in virtually any color. Check out this website for the RAL color pallet: <http://ralcolorchart.com>

Designed and Built in America.

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WHY BUY

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT



Commercial Heritage

American Ranges are manufactured and designed in the USA. All residential units utilize the same design and features as their commercial counter-parts.

Cleanability

Equipped with easily removable burner cap and drip pan for the simplest, best cleaning experience on the market. All parts indexed for easy reassembly.

Open Burners

A 25K BTU burner provides high instant heat and simmer as low as 100 ° to deliver an even, consistent commercial cooking experience. Featured on Performer series.

Sealed Burners

A classic burner made to provide high BTU output with even distribution for a highly efficient commercial like cooking experience. Featured on Cuisine & Medallion series.



Innovation

Innovention, unique to American Range products, is a cooking technology that utilizes two oven fans for fast heating times, even heat patterns, and reduced cold/hot spots.

Built-in Line Up

American Range offers a wide range of products that includes ranges, cooktops, rangetops, wall ovens and warming drawers. All can be customized with a variety of RAL colors.

Best in Class Warranty

American Range's line up of reliable products comes paired with a new and improved extended 2 year warranty with product registration for customer's peace of mind.

Almo Premium PROMISE

American Range products are backed by Almo. We're here to support you before, during and after the sale.



www.premium.almo.com



Available in sizes: 30" & 36" with up to 6 sealed gas burners

FEATURES

- 3 size burners serve everyday needs: 21K BTU, 18K BTU, 13K BTU
- Simmer setting, as low as 500 BTUs
- Automatic electronic ignition with single point re-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 allows for easy transfer of pots and pans across the cooking surface

BURNER DESCRIPTIONS

The "**TOWER**", is a Smart Dual Stack 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 low Halo simmering ring capable of melting in the most delicate of surfaces and being able to maintain a low of 125F -130F for Sous-vide cooking! Each burner is equipped with an electronic spark re-ignition.

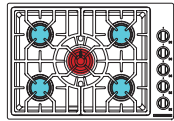
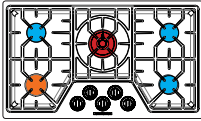
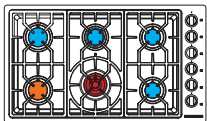
The "**PENTA**", is a Smart Dual Ring Solid Brass Burner, essentially features two individual internal burners with five distinctive settings .

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 is 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 is equipped with an electronic spark re-ignition.

VITESSE SERIES COOKTOPS

● 21K BTU ● 18K BTU ● 13K BTU

Model	Burner Configurations	Description	MSRP	MAP
ARDCT-305		ARDCT-305 is a 30" cooktop with 5 sealed burners: 1 Large 21K BTU, and 4 Small 13K BTU for a total of 73K BTUs	\$ 2,409	\$ 2,299
ARDCT-365		ARDCT-365 is a 36" cooktop with 5 sealed burners: 1 Large 21K BTU, 1 Medium 18K BTU and 3 Small 13K BTU, for a total of 78K BTUs	\$ 2,499	\$ 2,299
ARDCT-366		ARDCT-366 is a 36" cooktop with 6 sealed burners: 1 Large 21K BTU, 1 Medium 18K BTU and 4 Small 13K BTU, for a total of 91K BTUs	\$ 2,829	\$ 2,699



ACCESSORIES & OPTIONS

Model	Accessory Description	MSRP	MAP
ARR-WOK	Wok Adapter for Burner Grates	\$ 169	\$ 159

Must ship from factory with proper gas type. **N**=Natural Gas **L**=LP Gas Must provide **N** or **L** after model number for type of gas needed.
Example: ARDCT-305L. Must specify elevation if over 2K ft. when ordering.



Available in sizes: 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: ARR-305L, represents unit to be built for LP Gas.
Must specify elevation if over 2K ft. when ordering.

AMERICANA GAS RANGE FEATURES

Specific to sealed burner, Cuisine Americana Ranges:

- Burner sizes: 17K BTU, 13K BTU, 9K BTU
- Sealed burners deliver very low simmer temperatures at minimum setting
- Sealed, single piece porcelainized cooktop can hold more than a gallon of spills

Specific to open burner, Performer Americana Ranges:

- Burner sizes: 25K BTU, 18K BTU, 12K BTU
- True commercial lift-off burners deliver exceptional performance at all levels
- Porcelainized burner pans catch spills and lift off for easy cleaning
- Removeable stainless steel tray catches spills
- Center grate provided for continuous platform

Common on Cuisine and Performer Americana Ranges:

- Continuous commercial grade, cast iron grates allow for easy transfer of pans across the entire cooking surface
- Variable infinite flame settings for all cooktop burners
- Automatic, electronic ignition, ensures re-ignition in the event the flame goes out
- Dual action valves provide easy, safe operation
- Red LED light indicates oven functions
- Heavy-duty metal, die-cast satin knobs with chrome bezels
- Convection system optimizes airflow for even baking results
- Multiple oven functions include: Standard Bake, Convection Bake, Infrared Broil and Fan modes
- Front panel switch controls oven lighting
- Accommodates full size commercial sheet pan
- Two chrome-plated, heavy-duty racks with 4 position, heavy chrome side supports
- Extra-large viewing window in door
- Ceramic infrared broiler provides rapid searing at 1,800°F
- Quick preheat times and uniform cooking are created with the 28K BTU bake burner
- Bake and Convection Bake can be set anywhere from 200°F to 500°F
- **Stainless steel Island Back included and installed**



ARR-530



ARR-636



ARR-648GD



ARR-6602GD



ARR-530 shown with optional leg caps

AMERICANA GAS RANGE FEATURES

- 3 size burners serve everyday needs:
Cuisine Sealed burners - 17K BTU, 13K BTU, 9K BTU
Performer Open burners - 25K BTU, 18K BTU, 12K 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
- Convection system optimizes uniform airflow
- Multiple functions included: Standard Bake, Convection Bake, Infrared Broil and Fan mode
- Extra-large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless Steel Island Back included & installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS		MSRP	MAP
ARR-530		ARROB-430		\$ 4,619	\$ 4,399

Cuisine Sealed burners for easy cleaning. The seal between the burner and spill tray keeps spills contained. Extraordinary simmering capability.



Performer Lift-off commercial open burners facilitate cleaning of boil-overs. Up to 25,000 BTUs for large stock pots, woks, sauteing, you name it.



For accessories, see page 14.

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.



ARR-636 shown with optional leg caps

AMERICANA GAS RANGE FEATURES

- 3 size burners serve everyday needs:
Cuisine Sealed burners - 17K BTU, 13K BTU, 9K BTU
Performer Open burners - 25K BTU, 18K BTU, 12K 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
- Convection system optimizes uniform airflow
- Multiple functions included: Standard Bake, Convection Bake, Infrared Broil and Fan mode
- Extra-large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless Steel Island Back included & installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS		MSRP	MAP
ARR-636		ARROB-636		\$ 5,669	\$ 5,399
ARR-436GR		ARROB-436GR		\$ 6,929	\$ 6,599
ARR-436GD		ARROB-436GD		\$ 6,929	\$ 6,599

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill



Cuisine Sealed burners for easy cleaning. The seal between the burner and spill tray keeps spills contained. Extraordinary simmering capability.



Performer Lift-off commercial open burners facilitate cleaning of boil-overs. Up to 25,000 BTUs for large stock pots, woks, sauteing, you name it.



For accessories, see page 14.

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.



ARR-648GD

Shown with optional chrome griddle & Leg Caps

AMERICANA GAS RANGE FEATURES

- 3 size burners serve everyday needs:
Cuisine Sealed burners - 17K BTU, 13K BTU, 9K BTU
Performer Open burners - 25K BTU, 18K BTU, 12K 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
- Convection system optimizes uniform airflow
- Multiple functions included: Standard Bake, Convection Bake, Infrared Broil and Fan mode
- Extra-large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless Steel Island Back included & installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS		MSRP	MAP
ARR-848		ARROB-848		\$ 9,759	\$ 9,299
ARR-648GD		ARROB-648GD		\$ 11,019	\$ 10,499
ARR-648GR		ARROB-648GR		\$ 11,019	\$ 10,499
ARR-448GDGR		ARROB-448GDGR		\$ 12,599	\$ 11,999
ARR-4482GD		ARROB-4482GD		\$ 12,599	\$ 11,999
ARR-4482GR		ARROB-4482GR		\$ 12,599	\$ 11,999

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill



Sealed burners for easy cleaning. The seal between the burner and spill tray keeps spills contained. Extraordinary simmering capability.



Lift-off commercial open burners facilitate cleaning of boil-overs. Up to 25,000 BTUs for large stock pots, woks, sauteing, you name it.



For accessories, see page 15.

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.



ARR-6602GD

Shown with optional chrome griddle & Leg Caps

AMERICANA GAS RANGE FEATURES

- 3 size burners serve everyday needs:
Cuisine Sealed burners - 17K BTU, 13K BTU, 9K BTU
Performer Open burners - 25K BTU, 18K BTU, 12K 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
- Convection system optimizes uniform airflow
- Multiple functions included: Standard Bake, Convection Bake, Infrared Broil and Fan mode
- Extra-large viewing window in oven door
- Accommodates full-size commercial sheet pan
- **Stainless Steel Island Back included & installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS		MSRP	MAP
ARR-1060		ARROB-1060		\$ 16,269	\$ 15,499
ARR-6602GD		ARROB-6602GD		\$ 16,629	\$ 15,499
ARR-660GDGR		ARROB-660GDGR		\$ 16,629	\$ 15,499
ARR-6602GR		ARROB-6602GR		\$ 16,629	\$ 15,499

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill



Sealed burners for easy cleaning. The seal between the burner and spill tray keeps spills contained. Extraordinary simmering capability.



Lift-off commercial open burners facilitate cleaning of boil-overs. Up to 25,000 BTUs for large stock pots, woks, sauteing, you name it.



For accessories, see page 15.

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.

ICONICA DUAL FUEL RANGE FEATURES

Specific to Iconica Cuisine Sealed Burners:

Dual Ring Burners-

- 25,000 BTU burner
- Simmer/Warm as low as 100°F with a burner that goes down to 350 BTUs
- Solid brass burner head for the ultimate in durability and accuracy.
- Outer flame on large burner head-inner flame on small burner in the middle
- Porcelain enamel beauty ring.



Cuisine Dual Ring Burner

Tower Burner:

- 13,000 BTU burner.
- Simmer as low as 750 BTUs.
- Upper, large flame on top of brass burner ring.
- Lower, small flame on bottom of burner ring where it is further from cookware for enhanced simmering.
- Solid brass burner head with porcelain enameled removable cap



Cuisine Tower Burner

All Sealed Burners:

- Sealed burners for ease of cleaning.
- Brass, dual valve to operate burners allowing the highest highs and lowest lows.
- Single piece porcelainized cooktop can hold more than a gallon of spills.

Specific to Iconica Performer Open Burners:

- Burner sizes: 25K BTU, 18K BTU, 12K BTU
- True commercial lift-off burners deliver exceptional performance at all settings
- Removeable stainless steel tray catches spills

All Burners

- Lift-off burner heads for easy cleaning.
- Automatic spark re-ignition in all settings while the burner is on.
- Continuous, commercial grade cast iron grates allow for easy transfer of pans across the entire cooking surface.
- Variable infinite flame settings for all cooktop burners.
- Automatic, electronic ignition, system ensures re-ignition in the event the flame goes out.



Performer Open Burner

Grills:

- 15,000 BTUs per 11" section.
- Porcelain grate for easy cleaning.
- Stainless steel grease collector
- Flame sensor and re-ignition.

Griddles:

- 20,000 BTUs per 11" section.
- Drip tray to manage messes.
- Easy to season to keep your griddle ready to go

Iconica Electric Oven Features:

- Innovection Convection Oven
- Bake element 3,500 watts
- Infrared Broil element 3,500 watts
- Soft close oven doors.
- The electronic controller creates uniform air flow by cycling different elements depending on cooking mode.
- Convection element 2,500 watts
- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- 10-Pass Infrared broiler provides rapid searing at 1,800°F
- Large oven accommodates full size commercial sheet pans.





ARR-305DF shown with optional leg caps

ICONICA DUAL FUEL RANGE FEATURES

- 3 size of burners to suit all cooking requirements:
 - Cuisine Sealed burners with 25K BTU (Lg), 18K BTU (Med), 13K BTU (Sm)
 - Performer Open burners with 25K BTU (Lg), 18K BTU (Med), 12K BTU (Sm)
- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- The Advance Cooking System creates uniform air flow by cycling different elements depending on cooking mode
- Two lights in each oven
- Reverse air flow keeps the door temperature down
- Accommodates full size commercial sheet pan
- **Stainless steel Island Back included and installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS	MSRP	MAP
ARR-305DF		ARROB-304DF	\$ 6,819	\$ 6,499

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill

Cuisine Sealed burners for easy cleaning. The seal between the burner and spill tray keeps spills contained. Extraordinary simmering capability.



Performer Lift-off commercial open burners facilitate cleaning of boil-overs. Up to 25,000 BTUs for large stock pots, woks, sauteing, you name it.



For accessories, see page 14.

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.

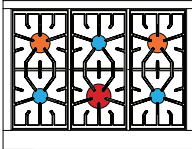
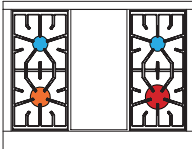
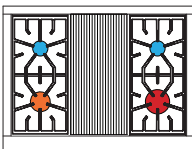


ARR-364GDGF shown with optional leg caps

ICONICA DUAL FUEL RANGE FEATURES

- 3 size of burners to suit all cooking requirements:
 - Cuisine Sealed burners with 25K BTU (Lg), 18K BTU (Med), 13K BTU (Sm)
 - Performer Open burners with 25K BTU (Lg), 18K BTU (Med), 12K BTU (Sm)
- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- The Advance Cooking System creates uniform air flow by cycling different elements depending on cooking mode
- Two lights in each oven
- Reverse air flow keeps the door temperature down
- Accommodates full size commercial sheet pan
- **Stainless steel Island Back included and installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS	MSRP	MAP
ARR-366DF		ARROB-366DF	\$9,339	\$ 8,899
ARR-364GDGF		ARROB-364GDGF	\$ 10,389	\$ 9,899
ARR-364GRDF		ARROB-364GRDF	\$ 10,389	\$ 9,899

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Cuisine Sealed burners for easy cleaning. The seal between the burner and spill tray keeps spills contained. Extraordinary simmering capability.



Performer Lift-off commercial open burners facilitate cleaning of boil-overs. Up to 25,000 BTUs for large stock pots, woks, sauteing, you name it.



For accessories, see page 14.

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.



ARR-648GRDF
Shown with optional Leg Caps

ICONICA DUAL FUEL RANGE FEATURES

- 3 size of burners to suit all cooking requirements:
Cuisine Sealed burners with 25K BTU (Lg), 18K BTU (Med), 13K BTU (Sm)
Performer Open burners with 25K BTU (Lg), 18K BTU (Med), 12K BTU (Sm)
- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- The Advance Cooking System creates uniform air flow by cycling different elements depending on cooking mode
- Two lights in each oven
- Reverse air flow keeps the door temperature down
- Accommodates full size commercial sheet pan
- **Stainless steel Island Back included and installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS		MSRP	MAP
ARR-488DF		ARROB-488DF		\$ 12,909	\$ 12,299
ARR-486GDDF		ARROB-486GDDF		\$ 15,009	\$ 14,299
ARR-486GRDF		ARROB-486GRDF		\$ 15,009	\$ 14,299
ARR-484GDGRDF		ARROB-484GDGRDF		\$ 16,269	\$ 15,499
ARR-4842GDDF		ARROB-4842GDDF		\$ 16,269	\$ 15,499
ARR-4842GRDF		ARROB-4842GRDF		\$ 16,269	\$ 15,499

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Performer Lift-off commercial open burners facilitate cleaning of boil-overs. Up to 25,000 BTUs for large stock pots, woks, sauteing, you name it.



For accessories, see page 15.

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ARR-6062GDGF

Shown with optional chrome griddle & Leg Caps

ICONICA DUAL FUEL RANGE FEATURES

- 3 size of burners to suit all cooking requirements:
Cuisine Sealed burners with 25K BTU (Lg), 18K BTU (Med), 13K BTU (Sm)
Performer Open burners with 25K BTU (Lg), 18K BTU (Med), 12K BTU (Sm)
- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- The Advance Cooking System creates uniform air flow by cycling different elements depending on cooking mode
- Two lights in each oven
- Reverse air flow keeps the door temperature down
- Accommodates full size commercial sheet pan
- **Stainless steel Island Back included and installed**

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		PERFORMER OPEN BURNERS	MSRP	MAP
ARR-6010DF		ARROB-6010DF	\$ 19,949	\$ 18,999
ARR-6062GDGF		ARROB-6062GDGF	\$ 19,949	\$ 18,999
ARR-606GDGRDF		ARROB-606GDGRDF	\$ 19,949	\$ 18,999
ARR-6062GRDF		ARROB-6062GRDF	\$ 19,949	\$ 18,999

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Cuisine Sealed burners for easy cleaning. The seal between the burner and spill tray keeps spills contained. Extraordinary simmering capability.



Performer Lift-off commercial open burners facilitate cleaning of boil-overs. Up to 25,000 BTUs for large stock pots, woks, sauteing, you name it.



For accessories, see page 15.

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.

RANGE AND RANGETOPS ACCESSORIES AND OPTIONS

BACK GUARDS	24-inch			30-inch			36-inch		
	Model	MSRP	MAP	Model	MSRP	MAP	Model	MSRP	MAP
1" Standard Fabricated Island Back	ARR-24SIB	\$ 419	\$ 399	ARR-30SIB	\$ 419	\$ 399	ARR-36SIB	\$ 469	\$ 449
1" Welded Island Back	ARR-24IB	\$ 499	\$ 519	ARR-30IB	\$ 519	\$ 499	ARR-36IB	\$ 519	\$ 499
4" Stub Back	ARR-244SB	\$ 499	\$ 519	ARR-304SB	\$ 519	\$ 499	ARR-364SB	\$ 629	\$ 599
20" High Back with Shelf	-	-	-	ARR-302IHBS	\$ 1,149	\$ 1,099	ARR-362IHBS	\$ 1,469	\$ 1,399

ACCESSORIES	Model	MSRP	MAP	Model	MSRP	MAP	Model	MSRP	MAP
Stainless Steel Curb Base	-	-	-	ARR-30CB	\$ 419	\$ 399	ARR-36CB	\$ 519	\$ 499
Stainless Steel Leg Caps (2 or 3)	-	-	-	ARR-2LC-C	\$ 209	\$ 199	ARR-2LC-C	\$ 169	\$ 159
12" Cutting Board	ARR-CUTB-12	\$ 309	\$ 299	ARR-CUTB-12	\$ 309	\$ 299	ARR-CUTB-12	\$ 309	\$ 299
12" Griddle Cover	-	-	-	-	-	-	ARR-GDCOV12-S	\$ 419	\$ 399
24" Griddle Cover	-	-	-	-	-	-	-	-	-
12" Grill Cover	-	-	-	-	-	-	ARR-GRCOV12	\$ 419	\$ 399
24" Grill Cover	-	-	-	-	-	-	-	-	-
12" Removable Heavy Duty Griddle Plate (for chrome finish add \$315)	ARR-PGPI2	\$ 1,049	\$ 999	ARR-PGPI2	\$ 1,049	\$ 999	ARR-PGPI2	\$ 1,049	\$ 999
24" Removable Heavy Duty Griddle Plate (for chrome finish add \$420)	-	-	-	-	-	-	ARR-PGP24	\$ 1,359	\$ 1,299
Extra Oven Rack for 18" Oven	-	-	-	-	-	-	-	-	-
Extra Oven Rack for 30" Oven	-	-	-	R31007	\$ 299	\$ 289	-	-	-
Extra Oven Rack for 36" Oven	-	-	-	-	-	-	R31014	\$ 309	\$ 299
Oven Slide Rack 18"	-	-	-	-	-	-	-	-	-
Oven Slide Rack 30"	-	-	-	ARR-SR-30	\$ 429	\$ 409	-	-	-
Oven Slide Rack 36"	-	-	-	-	-	-	ARR-SR-36	\$ 449	\$ 429
Porcelainized Broiler Pan	-	-	-	R31005	\$ 159	\$ 149	R31005	\$ 159	\$ 149
Wok Adapter for Burner Grate	ARR-WOK	\$ 209	\$ 199	ARR-WOK	\$ 209	\$ 199	ARR-WOK	\$ 209	\$ 199
Casters - Set of 2	R35001-2	\$ 209	\$ 199	R35001-2	\$ 209	\$ 199	R35001-2	\$ 209	\$ 199

FACTORY INSTALLED OPTIONS (Replaces standard griddle plate)	Model	MSRP	MAP	Model	MSRP	MAP	Model	MSRP	MAP
11" Mirror Chrome Finish Flat Griddle Plate	-	-	-	-	-	-	MC11-FS	\$ 1,469	\$ 1,399
11" Mirror Chrome Finish Grooved Griddle Plate	-	-	-	-	-	-	MC11-GG	\$ 2,409	\$ 2,299

RANGE AND RANGETOPS ACCESSORIES AND OPTIONS

BACK GUARDS	48-inch			60-inch		
	Model	MSRP	MAP	Model	MSRP	MAP
1" Standard Fabricated Island Back	ARR-48SIB	\$ 579	\$ 549	ARR-60SIB	\$ 729	\$ 699
1" Welded Island Back	ARR-48IB	\$ 679	\$ 649	ARR-60IB	\$ 839	\$ 799
4" Stub Back	ARR-484SB	\$729	\$ 699	ARR-604SB	\$ 1,049	\$ 999
20" High Back with Shelf	ARR-482IHBS	\$ 1,779	\$ 1,699	ARR-602IHBS	\$ 2,309	\$ 2,199

ACCESSORIES	48-inch			60-inch		
	Model	MSRP	MAP	Model	MSRP	MAP
Stainless Steel Curb Base	ARR-48CB	\$ 629	\$ 599	ARR-60CB	\$ 729	\$ 699
Stainless Steel Leg Caps (2 or 3)	ARR-3LC	\$ 309	\$ 299	ARR-3LC	\$ 309	\$ 299
12" Cutting Board	ARR-CUTB-12	\$ 309	\$ 299	ARR-CUTB-12	\$ 309	\$ 299
12" Griddle Cover	ARR-GDCOV12-S	\$ 419	\$ 399	ARR-GDCOV12-S	\$ 419	\$ 399
24" Griddle Cover	ARR-GDCOV24-S	\$ 519	\$ 499	ARR-GDCOV24-S	\$ 519	\$ 499
12" Grill Cover	ARR-GRCOV12	\$ 419	\$ 399	ARR-GRCOV12	\$ 419	\$ 399
24" Grill Cover	ARR-GRCOV24	\$ 519	\$ 499	ARR-GRCOV24	\$ 519	\$ 499
12" Removable Heavy Duty Griddle Plate (for chrome finish add \$315)	ARR-PGPI2	\$ 1,049	\$ 999	ARR-PGPI2	\$ 1,049	\$ 999
24" Removable Heavy Duty Griddle Plate (for chrome finish add \$420)	ARR-PGP24	\$ 1,359	\$ 1,299	ARR-PGP24	\$ 1,359	\$ 1,299
Extra Oven Rack for 18" Oven	R31011	\$ 279	\$ 269	-	-	-
Extra Oven Rack for 30" Oven	R31007	\$ 299	\$ 289	R31007	\$ 299	\$ 289
Extra Oven Rack for 36" Oven	-	-	-	-	-	-
Oven Slide Rack 18"	ARR-SR-18	\$ 389	\$ 369	-	-	-
Oven Slide Rack 30"	ARR-SR-30	\$ 429	\$ 409	ARR-SR-30	\$ 429	\$ 409
Oven Slide Rack 36"	-	-	-	-	-	-
Porcelainized Broiler Pan	R31005	\$ 159	\$ 149	R31005	\$ 159	\$ 149
Wok Adapter for Burner Grate	ARR-WOK	\$ 209	\$ 199	ARR-WOK	\$ 209	\$ 199
Casters - Set of 3	R35001-3	\$314	\$ 299	R35001-3	\$ 314	\$ 299

FACTORY INSTALLED OPTIONS (Replaces standard griddle plate)	48-inch			60-inch		
	Model	MSRP	MAP	Model	MSRP	MAP
11" Mirror Chrome Finish Flat Griddle Plate	MC11-FS	\$ 1,469	\$ 1,399	MC11-FS	\$ 1,469	\$ 1,399
11" Mirror Chrome Finish Grooved Griddle Plate	MC11-GG	\$ 2,409	\$ 2,299	MC11-GG	\$ 2,409	\$ 2,299
22" Mirror Chrome Finish Flat Griddle Plate	MC22-FS	\$ 2,619	\$ 2,499	MC22-FS	\$ 2,619	\$ 2,499
22" Mirror Chrome Finish All Grooved Griddle Plate	MC22-GG	\$ 4,509	\$ 4,299	MC22-GG	\$ 4,509	\$ 4,299
22" Mirror Chrome Finish Left Half Flat & Right Half Grooved Griddle Plate	MC22-HG	\$ 3,459	\$ 3,299	MC22-HG	\$ 3,459	\$ 3,299
22" Mirror Chrome Finish Griddle Plate with Flavor Separator at Center	MC22-SP	\$ 2,729	\$ 2,599	MC22-SP	\$ 2,729	\$ 2,599

FREESTANDING RANGES

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

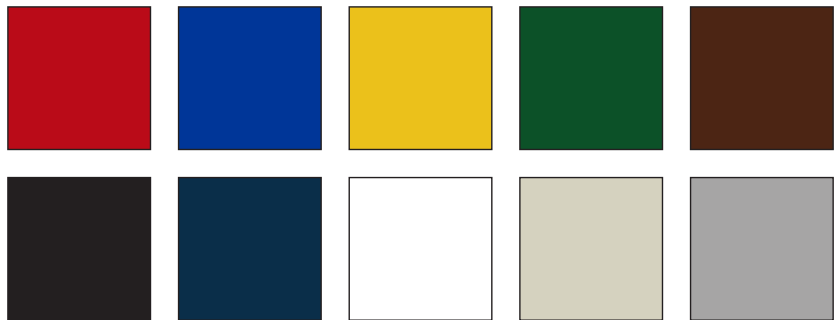
Part Number	Description	MSRP	MAP
ARR-30CK	Factory installed RAL Range Color Kit 30" - 1 door and 1 kick plate	\$ 1,049	\$ 999
ARR-36CK	Factory installed RAL Range Color Kit 36" - 1 door and 1 kick plate	\$ 1,049	\$ 999
ARR-48CK	Factory installed RAL Range Color Kit 48" - 2 door and 1 kick plate	\$ 1,149	\$ 1,099
ARR-60CK	Factory installed RAL Range Color Kit 60" - 2 door and 1 kick plate	\$ 1,149	\$ 1,099

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

Part Number	Description	MSRP	MAP
ARR-30KT	Field installed RAL Range Color Kit 30" - 1 door and 1 kick plate	\$ 1,469	\$ 1,399
ARR-36KT	Field installed RAL Range Color Kit 36" - 1 door and 1 kick plate	\$ 1,469	\$ 1,399
ARR-48KT	Field installed RAL Range Color Kit 48" - 2 door and 1 kick plate	\$ 2,099	\$ 1,999
ARR-60KT	Field installed RAL Range Color Kit 60" - 2 door and 1 kick plate	\$ 2,099	\$ 1,999

CUSTOMIZE YOUR RANGE

Pick any RAL color for the color that best suits your lifestyle.



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



DEFC-30

WALL OVEN FEATURES

ALL MODELS

- Red LED lights indicates oven
- Heavy, die cast metal, Stainless Steel knobs with chrome bezel
- Two lights in each oven are controlled from front panel switch
- Two racks glide at 6 cooking levels on heavy chrome side supports
- Porcelainized oven interior simplifies cleaning
- Extra-large viewing window in oven door
- Traditional and convection 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

- Multiple functions include: Standard Bake, Convection Bake, Infrared Broil and Fan mode
- 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

- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- The Advance Cooking System creates uniform air flow by cycling different elements depending on cooking mode
- 10-pass broiler provides rapid searing with 1,800°F of infrared heat.
- Easy Clean mode for fast clean-up

HYBRID MODELS

- Best of both worlds - gas and electric combined.

ACCESSORIES AND 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 2K ft. when ordering.



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	MSRP	MAP
AROFG-30		30" (1) single French door gas Innovection® Wall Oven with infrared broiler	\$ 5,769	\$ 5,499
AROSG-30		30" (1) single chef door gas Innovection® Wall Oven with infrared broiler	\$ 5,249	\$ 4,999
AROFFG-230		30" (2) double French door gas Innovection® Wall Oven with infrared broiler in top oven and proofing element in bottom oven	\$ 12,069	\$ 11,499
AROSSG-230		30" (2) double chef door gas Innovection® Wall Oven with infrared broiler in top oven and proofing element in bottom oven	\$ 11,019	\$ 10,499
AROFSG-230		30" (2) combination French (top) and chef (bottom) door gas Innovection® Wall Oven with infrared broiler in top oven and proofing element in bottom oven	\$ 11,549	\$ 10,999






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.



ELECTRIC WALL OVEN FEATURES

- Rear element with convection fan optimizes uniform airflow
- Two lights in each oven are controlled from front panel switch
- 3,500 Watt Instagrill™ broiler reaches 1,800°F searing temperature in 3 seconds
- Concealed 3,500 Watt Bake Element reduces preheat times and creates uniform cooking temperatures
- 2,500 Watt Convection Element
- Smart Bake pulse Innovention® for evenly distributed heat throughout the oven
- Classic Chef Door or commercial-style French Doors improve oven access
- Blue LED lights indicate oven functions
- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- 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	MSRP	MAP
SEF-30		30" (1) single French door electric Innovention® Wall Oven with infrared broiler	\$ 5,769	\$ 5,499
SEC-30		30" (1) single chef door electric Innovention® Wall Oven with infrared broiler	\$ 4,719	\$ 4,499
DEF-30		30" (2) double French door electric Innovention® Wall Oven with infrared broiler in each ovens	\$ 11,019	\$ 10,499
DEC-30		30" (2) double chef door electric Innovention® Wall Oven with infrared broiler in each ovens	\$ 8,289	\$ 7,899
DEFC-30		30" (2) combination French (top) and chef (bottom) door electric Innovention® Wall Oven with infrared broiler in each oven	\$ 10,079	\$ 9,599



HYBRID WALL OVEN FEATURES

Gas and **Electric**

- Best of both worlds - gas and electric combined
- Rear element and fan create uniform heat in convection
- 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, Innovention® 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	MSRP	MAP
AROFFHGE-230		30" Hybrid Double Wall Oven, Gas Oven French door on top, Electric Oven French doors on bottom. Innovention® Wall Oven with gas infrared broiler on top and electric infrared broiler on bottom	\$ 12,599	\$ 11,999
AROSSHGE-230		30" Hybrid Double Wall oven, Gas Oven Chef door on top, Electric Oven Chef door on bottom. Innovention® Wall Oven with gas infrared broiler on top and electric infrared broiler on bottom	\$ 11,549	\$ 10,999
AROFSHGE-230		30" Hybrid Double Wall Oven, Gas Oven French door on top, Electric Oven Chef door on bottom. Innovention® Wall Oven with gas infrared broiler on top and electric infrared broiler on bottom	\$ 12,069	\$ 11,499

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.

30" WALL OVEN ACCESSORIES AND OPTIONS

Part Number	Description	MSRP	MAP
R31005	Porcelainized Broiler Pan	\$ 159	\$ 149
R31015	Extra Oven Rack	\$ 299	\$ 289
ARR-SR30-L	Oven Slide Rack 30", Legacy	\$ 429	\$ 409

WALL OVEN COLOR KIT

COLOR FINISH - WALL OVEN

Part Number	Description	MSRP	MAP
ARR-30WOCK	Wall oven color kit 30" Single door and kick plate	\$ 1,049	\$ 999
ARR-30DWOCK	Wall oven color kit 30" Double door and kick plate	\$ 1,889	\$ 1,799



Wine Red



Cobalt Blue



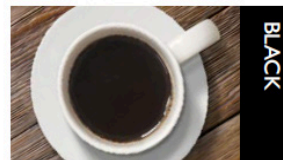
Jet Black



White



RED



BLACK



YELLOW



CREME



BROWN



BURGUNDY



WHITE



GREEN



ORANGE

We offer any color of your choice! Just visit www.ralcolorchart.com , pick your color, and provide us with the number.



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

LEGEND RANGETOP FEATURES

Specific to Sealed Burner, Cuisine Rangetops:

- Burner sizes: 17K BTU, 13K BTU, 9K BTU
- Sealed burners deliver very low simmer temperatures at minimum setting
- Sealed, single piece porcelainized cooktop can hold more than a gallon of spills

Specific to Open Burner, Performer Rangetops:

- Burner sizes: 25K BTU, 18K BTU, 12K BTU
- True commercial lift-off burners deliver exceptional performance at all settings
- Porcelainized burner pans catch spills and lift off for easy cleaning
- Removeable stainless steel tray catches spills
- Center grate provided for continuous platform

Common on Sealed Burner and Open Burner, Rangetops:

- Continuous commercial grade, cast iron grates allow for easy transfer of pans across the entire cooking surface
- Variable infinite flame settings for all cooktop burners
- Automatic, electronic ignition, system ensures re-ignition in the event the flame goes out
- Dual action valves provide easy, safe operation
- Heavy-duty metal, die-cast satin knobs with chrome bezels
- **Stainless steel Island Back included and installed**

SEALED BURNERS



OPEN BURNERS



LEGEND RANGETOP FEATURES

- 3 size of burners to suit all cooking requirements:
Cuisine sealed burners with 17K BTU, 13K BTU, 9K BTU
Performer open burners with 25K BTU, 18K BTU, 12K BTU
- Automatic, electron ignition, a fail-safe system ensures re-ignition in the event the flame goes out
- Heavy-duty metal, die-cast stain knobs with chrome bezels
- **Stainless steel Island Back included and installed**



ARSCT-244

24" SLIDE-IN RANGETOPS

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		MSRP	MAP	PERFORMER OPEN BURNERS		MSRP	MAP
ARSCT-244		\$ 3,569	\$ 3,399	AROBSCCT-424		\$ 3,569	\$ 3,399
ARSCT-242GD		\$ 4,409	\$ 4,199				
ARSCT-242GR		\$ 4,409	\$ 4,199				

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill



For accessories, see page 14.

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.



ARSCT-305

LEGEND RANGETOP FEATURES

- 3 size of burners to suit all cooking requirements:
Cuisine sealed burners with 17K BTU, 13K BTU, 9K BTU
Performer open burners with 25K BTU, 18K BTU, 12K BTU
- Automatic, electron ignition, a fail-safe system ensures re-ignition in the event the flame goes out
- Heavy-duty metal, die-cast stain knobs with chrome bezels
- **Stainless steel Island Back included and installed**

30" SLIDE-IN RANGETOPS

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS			PERFORMER OPEN BURNERS		
	MSRP	MAP		MSRP	MAP
ARSCT-305	\$ 3,569	\$ 3,399	AROBSCT-430	\$ 3,569	\$ 3,399

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill



For accessories, see page 14.

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.

LEGEND RANGETOP FEATURES

- 3 size of burners to suit all cooking requirements:
Cuisine sealed burners with 17K BTU, 13K BTU, 9K BTU
Performer open burners with 25K BTU, 18K BTU, 12K BTU
- Automatic, electron ignition, a fail-safe system ensures re-ignition in the event the flame goes out
- Heavy-duty metal, die-cast stain knobs with chrome bezels
- **Stainless steel Island Back included and installed**



ARSCT-366

36" SLIDE-IN RANGETOPS

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		MSRP	MAP	PERFORMER OPEN BURNERS		MSRP	MAP
ARSCT-366		\$ 3,989	\$ 3,799	AROBSCCT-636		\$ 4,929	\$ 4,699
ARSCT-364GD		\$ 4,829	\$ 4,599	AROBSCCT-436GD		\$ 5,559	\$ 5,299
ARSCT-364GR		\$ 4,829	\$ 4,599	AROBSCCT-436GR		\$ 5,559	\$ 5,299

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill



For accessories, see page 14.

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.

LEGEND RANGETOP FEATURES

- 3 size of burners to suit all cooking requirements:
Cuisine sealed burners with 17K BTU, 13K BTU, 9K BTU
Performer open burners with 25K BTU, 18K BTU, 12K BTU
- Automatic, electron ignition, a fail-safe system ensures re-ignition in the event the flame goes out
- Heavy-duty metal, die-cast stain knobs with chrome bezels
- **Stainless steel Island Back included and installed**



ARSCT-486GD

48" SLIDE-IN RANGETOPS

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS		MSRP	MAP	PERFORMER OPEN BURNERS		MSRP	MAP
ARSCT-488		\$ 5,139	\$ 4,899	AROBSTCT-488		\$ 6,299	\$ 5,999
ARSCT-486GD		\$ 5,459	\$ 5,199	AROBSTCT-648GD		\$ 6,299	\$ 5,999
ARSCT-486GR		\$ 5,459	\$ 5,199	AROBSTCT-648GR		\$ 6,299	\$ 5,999
ARSCT-4842GD		\$ 6,609	\$ 6,299	AROBSTCT-4482GD		\$ 7,029	\$ 6,699
ARSCT-484GDGR		\$ 6,609	\$ 6,299	AROBSTCT-448GDGR		\$ 7,029	\$ 6,699
ARSCT-4842GR		\$ 6,609	\$ 6,299	AROBSTCT-4482GR		\$ 7,029	\$ 6,699

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill



For accessories, see page 15.

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.

LEGEND RANGETOP FEATURES

- 3 size of burners to suit all cooking requirements:
Cuisine sealed burners with 17K BTU, 13K BTU, 9K BTU
Performer open burners with 25K BTU, 18K BTU, 12K BTU
- Automatic, electron ignition, a fail-safe system ensures re-ignition in the event the flame goes out
- Heavy-duty metal, die-cast stain knobs with chrome bezels
- **Stainless steel Island Back included and installed**



ARSCT-6062GD

60" SLIDE-IN RANGETOPS

● LARGE ● MEDIUM ● SMALL

CUISINE SEALED BURNERS			MSRP	MAP	PERFORMER OPEN BURNERS			MSRP	MAP
ARSCT-6010		\$ 8,079	\$ 7,699	AROBSTCT-1060		\$ 10,389	\$ 9,899		
ARSCT-6062GD		\$8,819	\$ 8,399	AROBSTCT-6602GD		\$ 10,389	\$ 9,899		
ARSCT-606GDGR		\$8,819	\$ 8,399	AROSCT-660GDGR		\$ 10,389	\$ 9,899		
ARSCT-6062GR		\$8,819	\$ 8,399	AROBSTCT-6602GR		\$ 10,389	\$ 9,899		

GD = Griddle GR = Grill GDGR = Griddle and Grill GD = Griddle 2GD = Double Griddle 2GR = Double Grill



For accessories, see page 15.

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.



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

FEATURES

- Electronic controls hidden behind the front panel are kitchen-design friendly
- One-touch controls 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 for quick heat up
- 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
- 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 and 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

WARMING DRAWER FEATURES



ARR-27WD

- One-touch controls, 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
- 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	MSRP	MAP
ARR-27WD		27" Professional Stainless Steel Warming Drawer with Classic Handles	\$ 2,309	\$ 2,199
ARR-30WD		30" Professional Stainless Steel Warming Drawer with Classic Handles	\$ 2,309	\$ 2,199
ARR-36WD		36" Professional Stainless Steel Warming Drawer with Classic Handles	\$ 2,939	\$ 2,799
ARR-27IRWD		27" Warming Drawer with integrated drawer panel plate for attachment to your kitchen cabinet face (Install with locally supplied custom door front)	\$ 2,199	\$ 2,099
ARR-30IRWD		30" Warming Drawer with integrated drawer panel plate for attachment to your kitchen cabinet face (Install with locally supplied custom door front)	\$ 2,199	\$ 2,099
ARR-36IRWD		36" Warming Drawer with integrated drawer panel plate for attachment to your kitchen cabinet face (Install with locally supplied custom door front)	\$ 2,939	\$ 2,799

27", 30" AND 36" WARMING DRAWER HANDLES

Part Number	Description	MSRP	MAP
ARWDH27	27" Door Handle Including End Caps & Stainless Steel Pull Bar	\$ 519	\$ 499
ARWDH30	30" Door Handle Including End Caps & Stainless Steel Pull Bar	\$ 519	\$ 499
ARWDH36	36" Door Handle Including End Caps & Stainless Steel Pull Bar	\$ 519	\$ 499

WARMING DRAWER COLOR OPTIONS - Visit www.ralcolorchart.com for color options.

Part Number	Description	MSRP	MAP
27CKWD	27" Warming Drawer Color Kit	\$ 629	\$ 599
30CKWD	30" Warming Drawer Color Kit	\$ 629	\$ 599
36CKWD	36" Warming Drawer Color Kit	\$ 629	\$ 599



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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 – Overview of Almo Premium Products
- 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 or parts@americanrange.com*
 - If you need to escalate an issue, please contact the Almo Service and Parts Team
 - *ASAP@almo.com*
 - *855-320-0542*

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 damaged product*

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

- **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

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