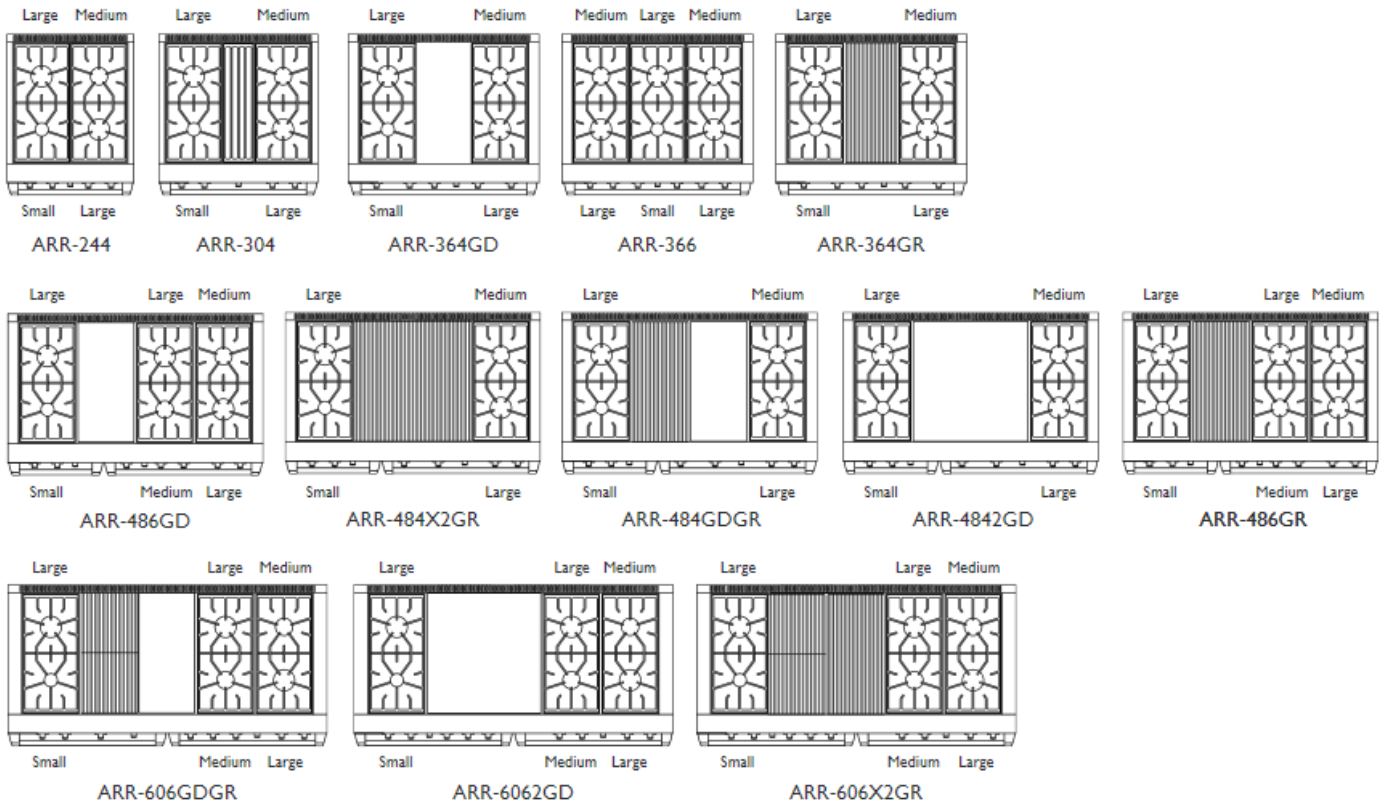


# AMERICAN RANGE

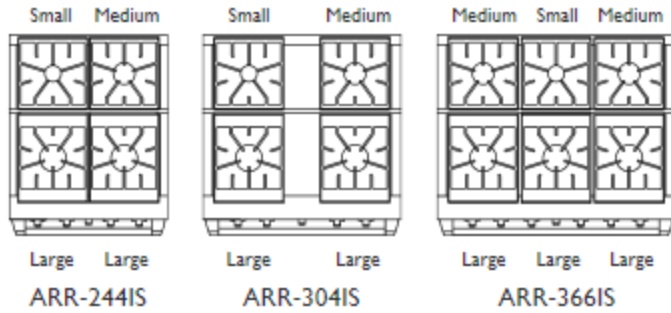
## MODEL AND PARTS IDENTIFICATION

DESCRIPTION	HERITAGE SERIES - GAS RANGES												TITAN RANGES			
	ARR-244	ARR-304	ARR-364GD	ARR-366	ARR-364GR	ARR-486GD	ARR-484X2GR	ARR-484GDGR	ARR-4842GD	ARR-486GR	ARR-6062GDGR	ARR-6062GD	ARR-606X2GR	ARR-244IS	ARR-304IS	ARR-366IS
Oven Racks	2	2	2	2	2	4	4	4	4	4	4	4	2	2	2	
Sealed Burners	4	4	4	6	4	6	4	4	4	6	6	6	6	4	4	6
Fixed Rack Guides	2	2	2	2	2	4	4	4	4	4	4	4	4	2	2	2
Center Grate	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Burner Grates	2	2	2	3	2	3	2	2	2	3	3	3	3	4	4	6
Burner Caps	4	4	4	6	4	6	4	4	4	6	6	6	6	4	4	6
Control Knobs	6	6	7	8	7	11	10	10	10	11	12	12	12	6	6	8
Griddle	0	0	1	0	0	1	2	1	2	0	1	2	0	0	0	0
Stainless Radiant	0	0	0	0	1	0	2	1	0	1	1	0	2	0	0	0
Backyard Grill	0	0	0	0	1	0	2	1	0	1	1	0	2	0	0	0
Regis. Card	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Island Trim	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
U&C Manual	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Anti-Tip Device Kit	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1

### HERITAGE



# TITAN

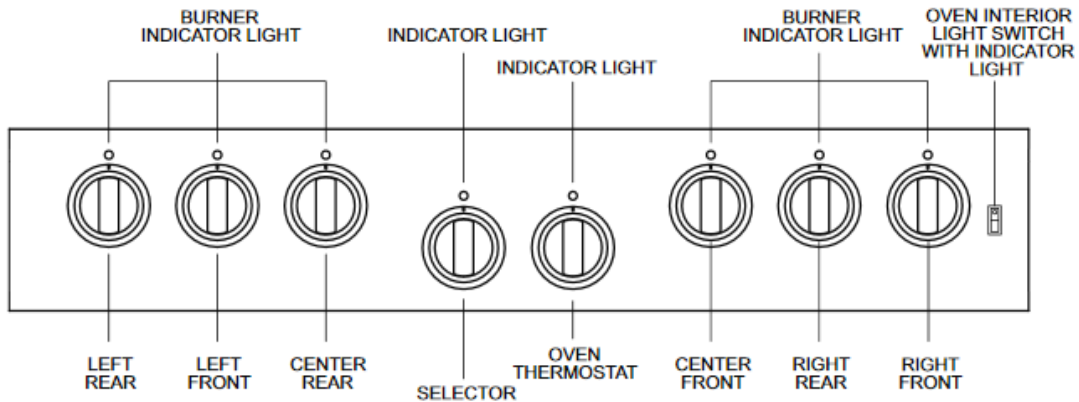


3 SIZES OF BURNERS:

Large Burner	17,000 BTU
Medium Burner	13,000 BTU
Small Burner	9,000 BTU

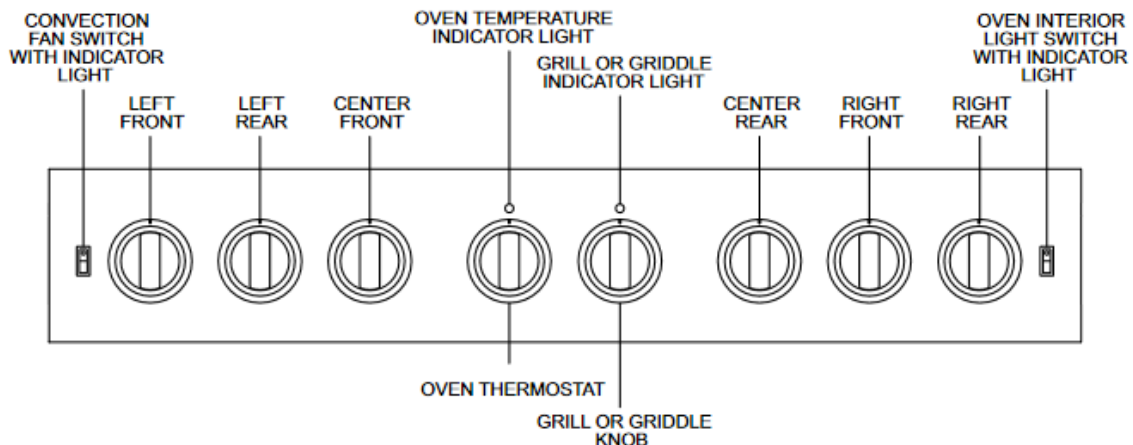
## Heritage & Titan Gas Ranges

### TYPICAL MODEL & PARTS IDENTIFICATION



## Cuisine & Performer Ranges

### TYPICAL MODEL & PARTS IDENTIFICATION

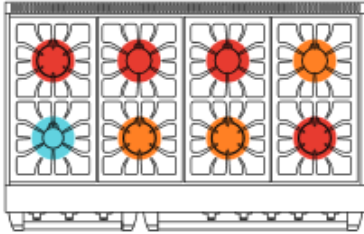




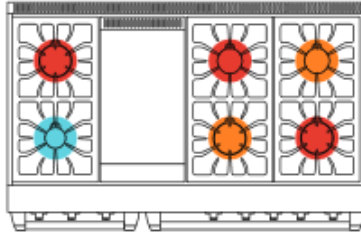
# CUISINE SERIES WITH SEALED BURNERS

## BURNER CONFIGURATIONS

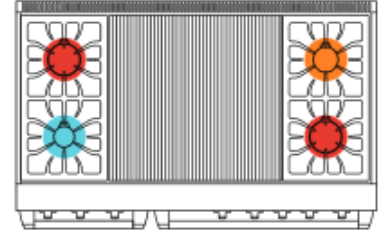
● 17,000 BTU (lg) ● 13,000 BTU (md) ● 9,000 BTU (sm)



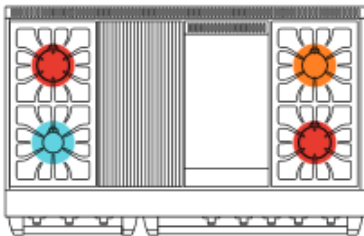
ARR-848



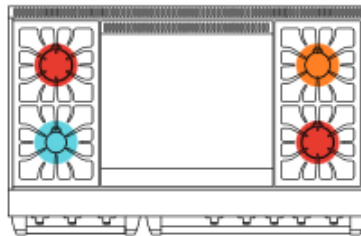
ARR-648GD



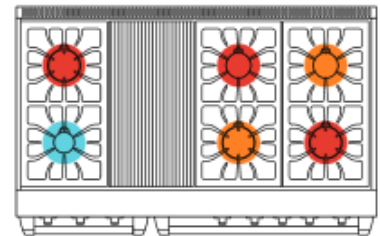
ARR-448X2GR



ARR-448GDGR

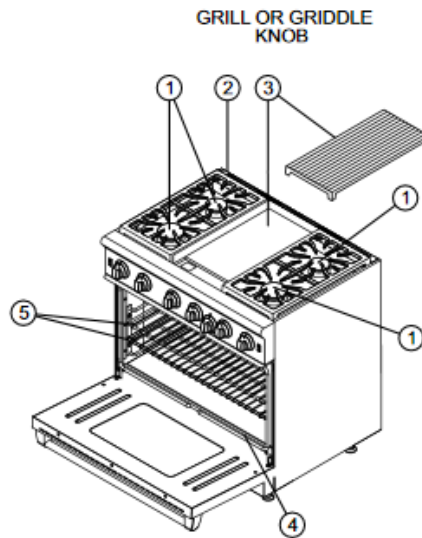


ARR-4482GD



ARR-648GR

**N**=Natural gas **L**= LP Gas. Must provide **N** or **L** after model number for type of gas needed. **Example: ARR-848-L.**

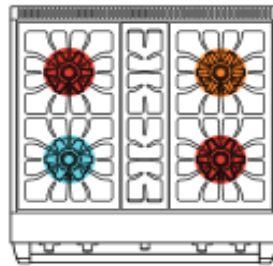


- 1 FOUR SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION / RE-IGNITION
- 2 ISLAND TRIM
- 3 GRIDDLE OR GRILL
- 4 IDENTIFICATION PLATE
- 5 TWO STANDARD HEAVY-DUTY TILT-PROOF RACKS

# PERFORMER SERIES WITH OPEN BURNERS

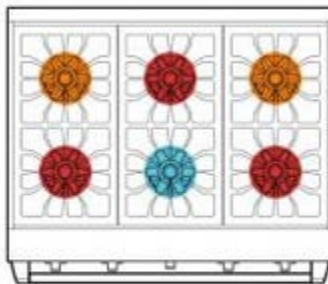
## BURNER CONFIGURATIONS

● 25,000 BTU (lg)	● 18,000 BTU (md)	● 12,000 BTU (sm)
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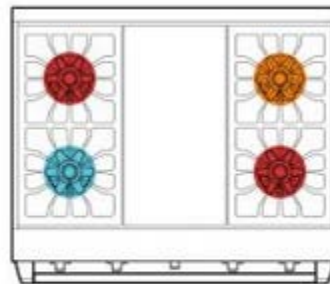


ARROB-130

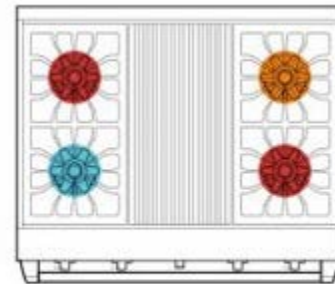
TOP VIEW



ARROB-636



ARROB-436GD



ARROB-436GR

**Oven Racks:** Each oven is supplied with two heavy chrome-plated adjustable oven racks.

**Rack Supports:** On each side of the oven, heavy chrome-plated rack supports allow five positions, numbered from the bottom up.

**Oven Control Knob:** The oven control knob is used to set the Baking temperature or to select the Broil function. During baking, the convection fan may be activated.

**Bake Burner:** The Bake burner is located in the center of the oven, below the floor and is activated by the Oven Control Knob.

**Ceramic Tile Infrared Broil Burner:** Positioned in the oven ceiling, burning gas heats the ceramic tile to a temperature of 1,850°F – creating searing heat similar to the glowing coals of a wood fire.

**Broil Burner Igniter:** The igniter glows a very hot, bright red-orange color, reaching proper ignition temperature to light the Ceramic Tile Infrared Broil Burner.

**Burner On Indicator Light:** Whenever an oven burner is activated (either Bake or Broil), the burner on indicator will glow. It is normal for the indicator light to cycle off and on during baking or broiling – showing that the requested temperature has been achieved – or that more heat is required.

**Door Gasket:** The door gasket is made from high temperature materials and creates a seal between the hot oven and the cool kitchen.

**Convection Fan and Switch:** Operated by the front panel switch, the convection fan circulates oven air, removing the “thermal boundary layer” on items being baked – and in doing so – speeding up heat transfer and cook time by as much as 25%. Convection is active only during baking.

**Oven Light and Switch:** A single lamp is provided in the oven to illuminate baked and broiled food items, as well as shed some light on the wall to help during clean-up – activated by the front panel switch.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Oven will not heat	No electrical power to the range Gas service is turned off Gas supply has been interrupted Look for red glow of hot surface igniter	Check circuit breakers in house Try to light a surface burner Contact the gas company If no glow, call for service
Oven light does not work	Light switch is in the off position Light is burned out	Try switching the light on Locate and test a new replacement light, unscrew glass lens, remove bad light, replace
Broiler will not light	No electrical power to the range Gas service is turned off Look for red glow of hot surface igniter	Check circuit breakers in house Try to light a surface burner If no glow, call for service
Burner lights, but clicking won't stop	Mis-wired high voltage connections	See that the burners are correctly matched to the high voltage connections
Convection fan does not turn	Switch the fan on Unit in broil mode Bad fan	Use the control panel switch Turn thermostat to bake temperatures Call for service
Igniters keep clicking	Reverse polarity of the electrical supply line Poor electrical ground	Check the polarity with hand held tester Be sure range power cord has three prongs and plugs directly (no adapter) into the power receptacle
Condensation on the oven window	Cold appliance	During cold weather, it is normal for some condensation to appear of the window, it will disappear in about ten minutes.
Foods over-cook	Defective thermostat Incorrect temperature or cooking time	Watch that thermostat indicator light cycles on and off every five or ten minutes at temperature Reduce cooking time or temperature