



**ARR-436GD**

Shown with 4" Island Stub Back (standard)  
Hand polished stainless steel finish

### RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every setting and lift off to provide easy cleanup.
- 3 sizes of burners to serve your everyday needs:  
17,000 BTU (lg), 13,000 BTU (med), 9,000 BTU (sm)
- Variable infinite flame settings for all sealed top burners.
- Automatic, electronic ignition 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 entire cooking surface.
- Sealed single piece tooled porcelainized cook top can hold more than a gallon of spills.
- Analog controls provide easy, push and turn operation.
- Blue light indicates oven functions.
- Heavy metal die-cast black satin knobs with chrome bezels.
- Stainless steel Island Back trim included and installed.

### OVEN FEATURES

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

### CONVECTION OVEN TECHNOLOGY



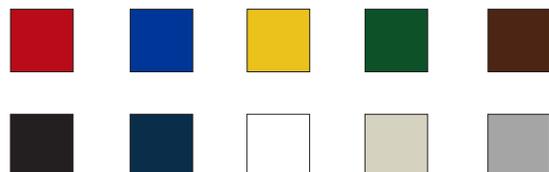
Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range convection oven technology features a convection motor and louvered side panels to enhance uniform heat distribution throughout the large oven cavity.

The strategic placement of the convection fan ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.

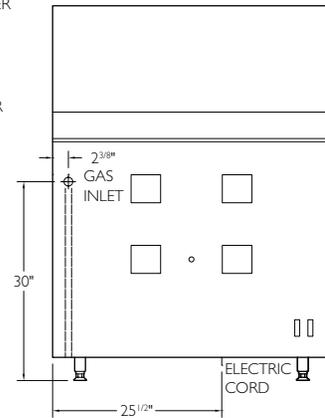
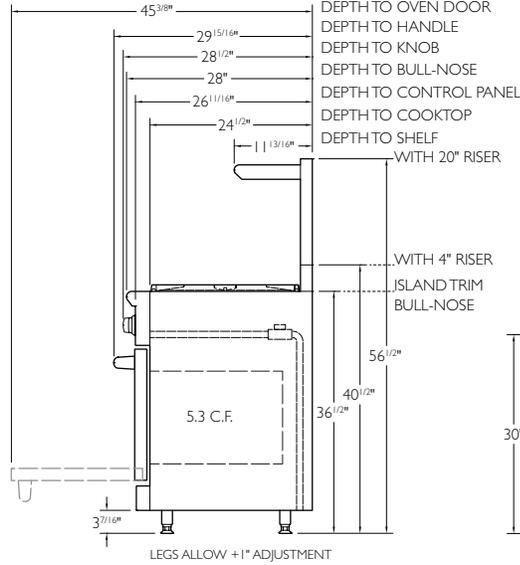
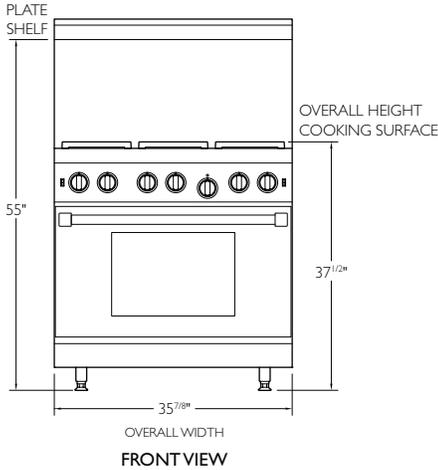
### CONVECTION OVEN IS GREEN TECHNOLOGY

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

Customize with RAL® for the best color that suits your lifestyle.

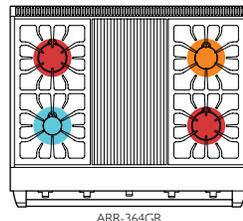
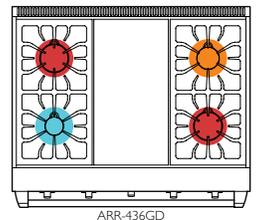
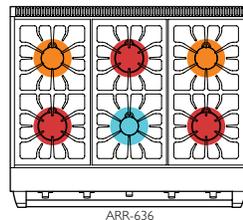


SCALE: NOT TO SCALE



**BURNER CONFIGURATIONS**

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



**MUST SHIP FROM FACTORY WITH PROPER GAS TYPE**

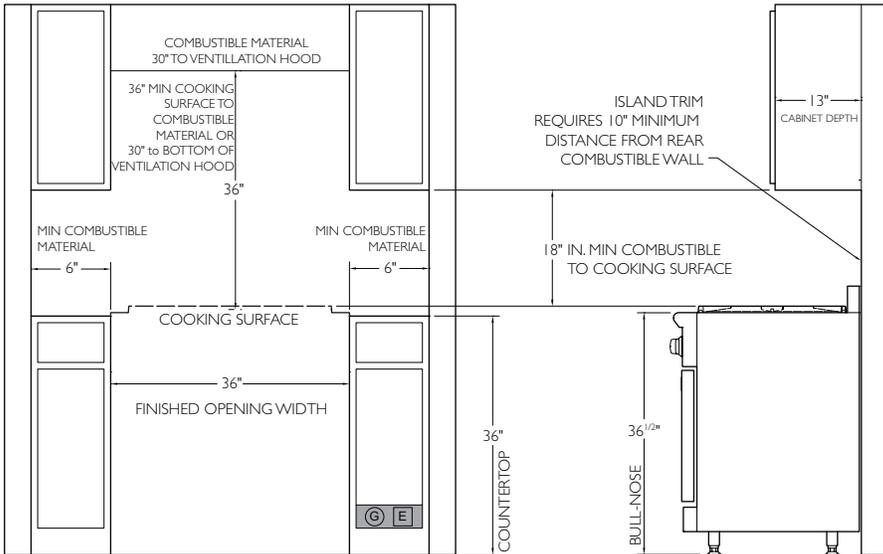
**N**=Natural gas **L**=LP Gas.  
Must provide **N** or **L** after model number for type of gas needed.

**(Example: ARR-636-L)**

Must specify elevation if over 2000 ft. when ordering.

**\*ELECTRICAL REQUIREMENTS**

A grounded three prong plug with proper polarity must be used.



ⓐ ⓔ RECOMMENDED LOCATION OF GAS AND ELECTRICAL SUPPLY

ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE. ISLAND TRIM 0 IN. CLEARANCE TO NON COMBUSTIBLE SURFACE. NO SIDE WALL ABOVE COOKING SURFACE THIS APPLIANCE SHOULD NOT BE INSTALLED WITH AN AIR CURTAIN OR OTHER TYPE OF VENTILATION SYSTEM THAT BLOWS AIR DOWNWARD TOWARD THE RANGE. SUCH TYPE OF VENTILATION SYSTEM MAY CAUSE IGNITION AND COMBUSTION PROBLEMS WITH THE GAS COOKING APPLIANCE RESULTING IN PERSONAL INJURY OR UNINTENDED OPERATION.

**TECHNICAL SPECIFICATIONS**

Overall Oven Capacity	5.3 CU. FT.	Total Gas Connection Rating	ARR-636 114,000 BTU	6 burners
Oven Dimensions	32"W x 19" D x 15" H		ARR-436GD 104,000 BTU	4 burners and griddle
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)		ARR-436GR 102,000 BTU	4 burners and grill
Griddle Burner Rating	20,000 BTU	Gas Supply	7" W.C. Natural, 11" W.C. Propane	
Grill Burner Rating	18,000 BTU	Electrical Supply	120 VAC 15 amp 60 Hz Single Phase	
Infrared Broiler	17,000 BTU	Shipping Weight	440 Lbs	
Oven Bake Burner	28,000 BTU			

**ACCESSORIES & OPTIONS**

1" Island back (standard)	ARR36SIB-C	S/S Curb base	ARR36CB-C	24" Griddle Cover	ARRGDCOV24S-C	Range Slide Rack 36"	ARR-SR-36-C
1" Island back (welded)	ARR-36IB-C	12" Griddle Cover	ARRGDSCOV12S-C	24" Grill Cover	ARRGRCOV24-C	Porcelainized Broiler Pan	R31005
4" Stub Back	ARR364SBC	12" Grill Cover	ARRGRCOV12S-C	12" Cutting Board	ARRCUTB12-C	<b>OPTIONS (FACTORY INSTALLED)</b>	
21" High back w/ Shelf	ARR3621HBS-C	12" Removable Griddle Plate	ARRPGP12-C	Wok Adapter	ARR-WOK-C	11" Chrome Flat Griddle Plat	MC11-FS-C
S/S Leg Caps (2)	ARR-2LC-C	24" Removable Griddle Plate	ARRPGP24-C	Extra Oven rack - 36" Oven	R31014	11" Cr Grooved Griddle Plate	MC11-GG-C

\* ADJUSTABLE + 1"

A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. This is a vented appliance. To be used in conjunction with a suitable vent hood only.

\*\*The American Range Company continually improves its products and reserves the right to change materials, specifications and dimensions without notice. This unit is manufactured for residential use only.