

AMERICAN RANGE

QUALITY COOKING EQUIPMENT

30" PERFORMER ICONICA RANGES (DUAL FUEL)

OPEN GAS BURNERS /
ELECTRIC OVEN



RANGE TOP FEATURES

- True commercial lift-off burners for easy cleaning.
- 3 sizes of burners to serve your everyday needs:
25,000 BTU (lg), 18,000 BTU (med) and 12,000 BTU (sm)
- Variable infinite flame settings for all open 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.
- Porcelainized burner pans catch spills and lift out for easy cleaning.
- Dual action valves provide easy, safe operation.
- Heavy duty metal die-cast satin knobs with chrome bezels.
- Front panel switch controls oven lighting for optimal visibility.
- One piece durable precision frame construction oven front.
- **Stainless steel Island Back trim included and installed.**

OVEN FEATURES

Convection Oven (4.5 c.f.)

Bake element 3,500 watts

Broil element 3,500 watts

Convection element 2,500 watts

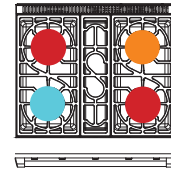
Convection fan

Modes: Bake, Convection Bake, Broil, Fan, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean

- Red lights indicate oven functions.
- The Advanced Cooking System creates uniform air flow by cycling different elements depending on cooking mode.
- Two chrome plated, heavy-duty racks with 6 positions on heavy gauge chrome side supports.
- 8-pass broiler provides rapid searing with 3,500 watts of power.
- Large oven accommodates full size commercial sheet pans.
- Oven lights controlled by switch on front panel.
- Oven front construction is a durable, precision-made one piece frame.



ARROB-304DF
Shown with optional leg caps.

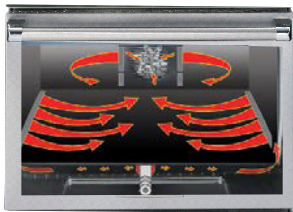


ARROB-304DF

BURNER CONFIGURATIONS

- 25,000 BTU (lg)
- 18,000 BTU (med)
- 12,000 BTU (sm)

ADVANCED COOKING SYSTEM



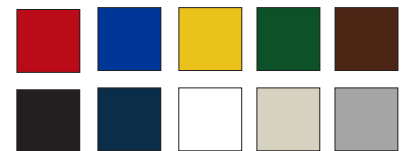
The combination of air flow created by the convection fan and baffle design along with cycling the three heating elements provides very balanced heat. Each mode is tailored to yield the best results, whether you are baking or roasting. You can now cook at lower temperatures, for less time.

CONVECTION OVENS ARE GREEN TECHNOLOGY

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

CUSTOMIZE YOUR RANGE

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

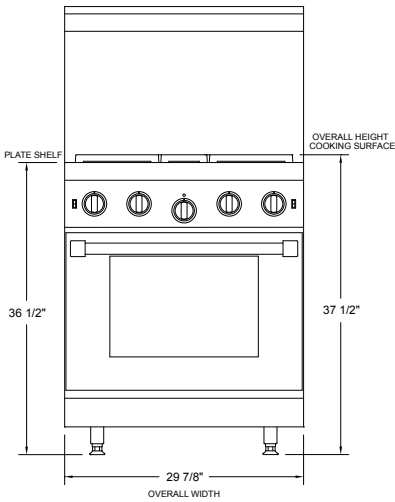


See ralcolorchart.com for color options for the front panel & toe kick and/or knobs.

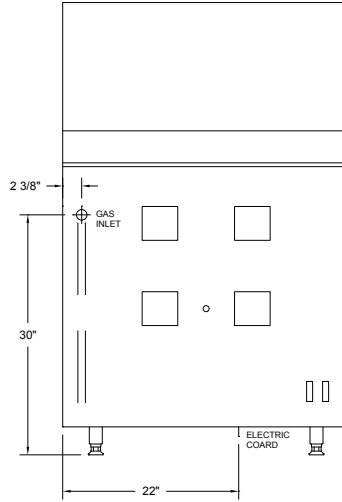


30" PERFORMER ICONICA RANGES - DUAL FUEL

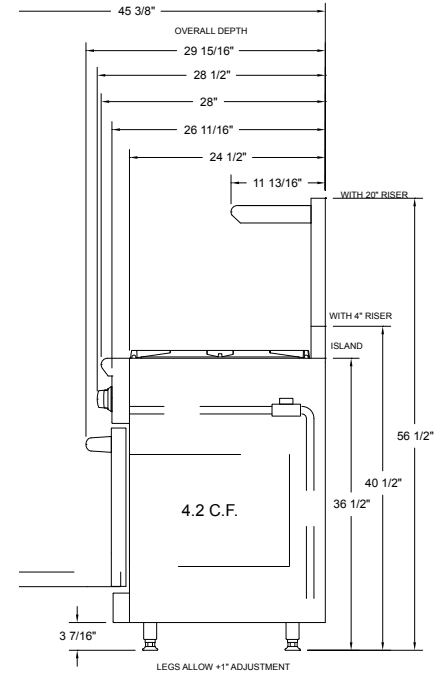
OPEN GAS BURNERS



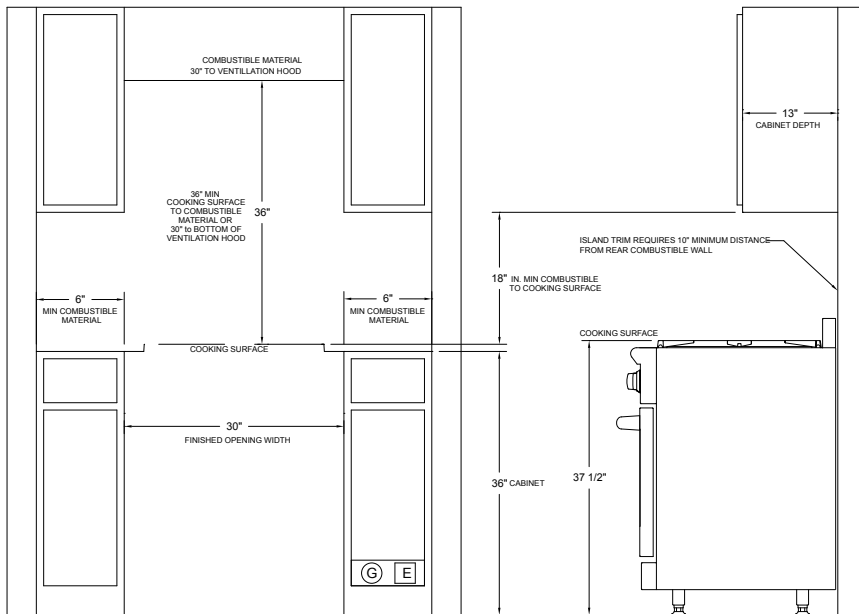
FRONT VIEW



BACK VIEW



SIDE VIEW



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: ARROB-304DF) Must specify elevation if over 2000 ft. when ordering.

*** ELECTRICAL REQUIREMENTS**

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

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.

(G) (E) 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

(G) (E) RECOMMENDED LOCATION OF GAS AND ELECTRICAL SUPPLY

TECHNICAL SPECIFICATIONS

Overall Oven Capacity	4.5 CU. FT.	Total Gas Connection Rating	ARROB-304DF 82,000 BTU
Oven Dimensions	25-3/4" W x 18-1/2" D x 16-1/2" H	Gas Supply	7" W.C. Natural, 1 1/2" W.C. Propane
Surface Burner Rating	25,000 BTU (lg) - 18,000 BTU (md) - 12,000 BTU (sm)	Electrical Supply	240VAC 30 amp 60 Hz Single Phase
Broiler Element	3,500 watts	Shipping Weight	345 Lbs
Oven Bake Element	3,500 watts		
Convection Element	2,500 watts		

ACCESSORIES

1" Island Back (standard)	ARR30SIB	12" Griddle Plate	ARRPGP12
1" Island Back (welded)	ARR30IB	12" Cutting Board	ARRCUTB12
4" Stub Back	ARR304SB	Wok Adapter	ARRWOK
20" High Back w/ Shelf	ARR3021HBS	Extra Oven Rack 30" Oven	R31007
S/S Leg Caps (2)	ARR2LC	Range Slide Rack 30"	ARR-SR-30
S/S Curb Base	ARR30CB	Porcelainized Broiler Pan	R31005