

AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT













HERITAGE CLASSIC SERIES

30" All Gas Range with Sealed Burners



ARR-304

(shown with optional 4" stub back and leg caps)

									
DESIGN		CLASS		FUNCTION					

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

30" RESIDENTIAL GAS RANGE

RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every level 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
- Fail-safe system ensures re-ignition in the event the flame goes out even on the lowest burner setting
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Sealed Single Piece tooled stainless steel cook top can hold more than a gallon of spills
- Controls provide easy, push and turn operation ensuring child safety
- Blue LED light indicates flame and oven functions provided with every knob
- Heavy metal die-cast black satin knobs with chrome bezels

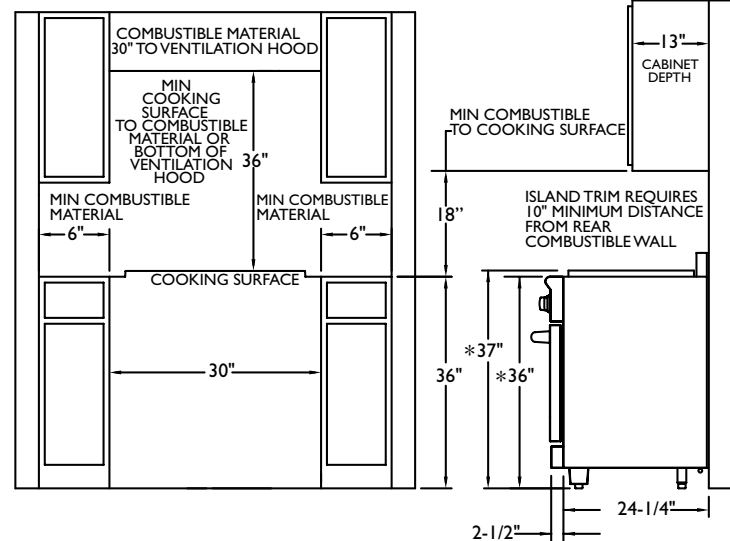
OVEN FEATURES

- Multiple functions include: Standard Bake, Innovention® Convection Bake, Infrared Broil and Fan mode
- Innovention® System with convection fan optimizes uniform air flow
- Two chrome racks glide at 6 cooking levels on heavy chrome side supports
- Two lights in each oven are controlled from the front panel switch
- Accommodates full size commercial sheet pan

ACCESSORIES & OPTIONS

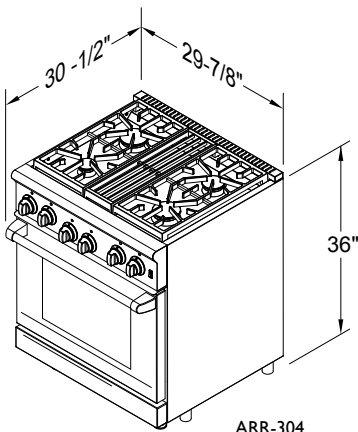
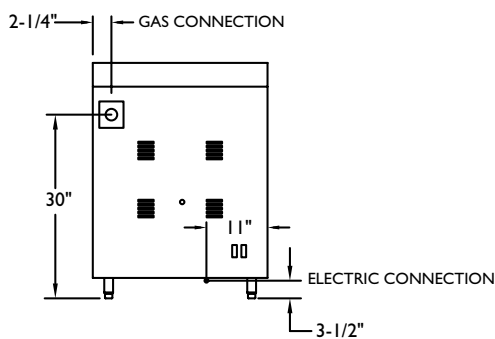
Island Back (standard) ARR-30SIB-H	20" High Back w/ Shelf ARR-3021HBS-H	12" Cutting Board ARR-CUTB-12-H	Wok Adapter ARR-WOK-H
Island Back (welded) ARR-30IB-H	S/S Curb Base ARR-30CB-H	12" Griddle Plate ARR-PGP12-H	
4" Stub Back ARR-304SB-H	S/S Leg Caps (2) ARR-2LC-H	Porcelainized Broiler Pan R31005	

N=Natural gas Must ship from factory with proper gas type. **L**= LP Gas Must provide **N** or **L** after model number for type of gas needed. **Example: ARR-304-L** Must specify elevation if over 1000 ft. when ordering.



*ADJUSTABLE + 1-1/4"
ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE
ISLAND TRIM IS 0". CLEARANCE TO NON COMBUSTIBLE SURFACE NO SIDE WALL ABOVE COOKING SURFACE.

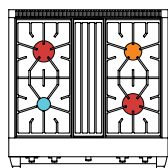
A MANUAL GAS SHUT-OFF VALVE MUST BE INSTALLED EXTERNAL TO THE APPLIANCE, IN A LOCATION ACCESSIBLE FROM THE FRONT, FOR THE PURPOSE OF SHUTTING OFF THE GAS SUPPLY. THE SUPPLY LINE MUST NOT INTERFERE WITH THE BACK OF THE UNIT.



ARR-304

BURNER CONFIGURATIONS

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



ARR-304

INNOVECTION® CONVECTION OVEN TECHNOLOGY

Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food.

The American Range Innovention® convection oven technology features dual convection system with louvered side panels to enhance uniform heat distribution throughout the large oven cavity.

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



INNOVECTION® CONVECTION OVEN IS GREEN TECHNOLOGY

The highly efficient design of the Innovention® Convection Oven uses 19% less gas versus a standard convection oven.

TECHNICAL SPECIFICATIONS

Overall Oven Capacity	4.9 CU. FT.
Oven Dimensions	26-1/2" W x 20-1/2" D x 15-1/2" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating	ARR-304 86,000 BTU 4 burners
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	407 Lbs