

SAUTÉ / STEP-UP RANGE™ SERIES

STANDARD FEATURES

- **Innovection®** Convection System – utilizing dual convection motors which provide superior baking performance
- Convection Bake, Dehydrate and Defrost
- Standard Bake and Broil
- Industries largest oven cavity at 5.6 cu. ft. per 36" oven, 4.8 cu. ft. per 30" oven (both accommodate commercial-grade baking sheet pans, 18" x 26") and 3.7 cu. ft. per 24" oven
- 30,000 BTU hidden bake oven burner
- 15,500 BTU Inconel® banquet broiler burner which produces 1,500°F broiling temperatures
- Commercial-grade stainless steel construction and insulation
- Commercial-grade high temperature porcelain oven interior
- (3) Expansive front grates, able to accommodate 16" diameter sauté pans or stock pots
- Two oven lights
- 3 oven racks with 6 rack positions

RANGE TOP

- ARR-366iS (3) 17,000 BTU front sealed burners, (2) 13,000 BTU rear sealed burners and (1) 9,000 BTU rear sealed burner (centered).
- ARR-304iS (2) 17,000 BTU front sealed burners, (1) 13,000 BTU rear sealed burner (left) and (1) 9,000 BTU rear sealed burner (right).
- ARR-244iS (2) 17,000 BTU front sealed burners, (1) 13,000 BTU rear sealed burner (left) and (1) 9,000 BTU rear sealed burner (right)

Innovection® Convection Oven Technology

Even, turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range **Innovection®** convection oven technology utilizes dual convection motors and louvered side panels to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the dual **Innovection®** convection motors blended with the louvered side panel design 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 **Innovection®** Convection Oven utilizes 19% less gas versus a standard sealed convection oven.

ACCESSORIES

- Wok ring
- Island back
- Cutting board
- Leg cap (Set of two)
- Removable griddle plate
- Curb base

ELECTRICAL REQUIREMENTS

- 120 VAC, 9 Amps, Single Phase

OPERATING GAS PRESSURE

NAT: 5.0 inches WC

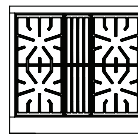
LP: 10.0 inches WC

WARRANTY

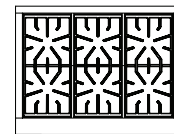
One year limited warranty, parts and labor



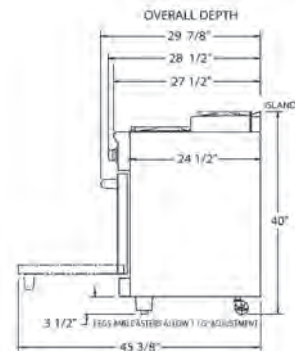
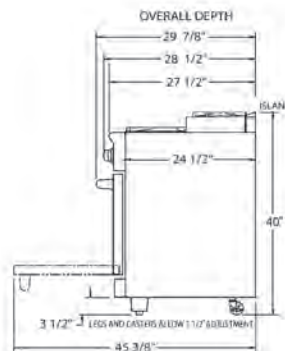
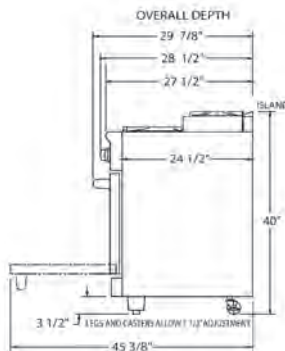
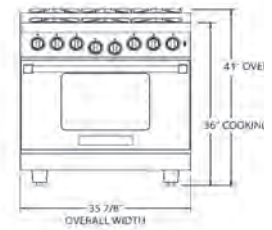
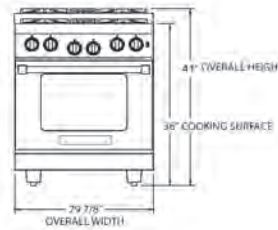
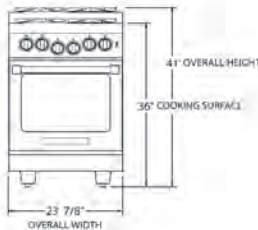
ARR-244iS



ARR-304iS



ARR-366iS



AMERICAN RANGE
PROFESSIONAL SERIES

Step-Up Range™

Most French and Italian cuisine restaurants utilize Sauté / Step-up ranges given the heavy use of sauté pans to support à la carte entrées. A Sauté / Step-up Range™ with its elevated rear burners affords the chef easy access to sauté pans placed on the rear burners. Therein, pan handles can be positioned in same direction allowing the respective chef to orchestrate multiple entrées, sauces, mirepoix and/or mise en place.



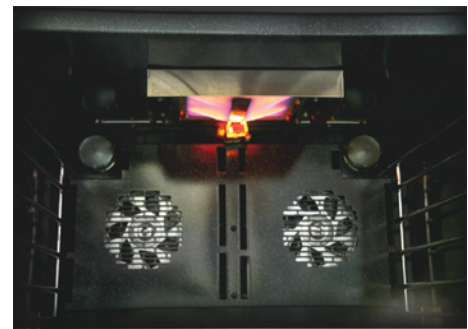
Extra-Large Front Grate Design

We have designed the front burner grates to accommodate 16" diameter sauté pans or stock pots. Therein the home chef has flexibility to utilize multiple tools over the expansive cooking surface.



Commercial Grade Broiler Burner

Our Sauté / Step-Up Range™ include our commercial-grade Banquet™ Broiler Burner. Constructed utilizing Inconel® (a super alloy developed to withstand high heat and abuse), the 15,500 BTU infrared broiler burner delivers broiling temperatures of 1,500°F; perfect for searing steak and fish. This respective burner is utilized in our commercial products



Innovection® Convection Oven Technology

Even, turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range patented **Innovection®** Convection Oven Technology utilizes dual convection motors and louvered side panels to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the dual Innovection® convection motors, blended with the innovative louvered side panel design ensures consistent heat distribution; even when challenged with cooking the largest turkey, ham or roast. Additional value-added features include:

- Reduced gas consumption by 20% compared to a standard oven given the oven cavity is not relying on radiant heat to bake.
- Faster pre-heat time versus standard convection
- With consistent air temperature circulating inside the oven, the entire cooking cavity heats quicker, cutting baking/searing/roasting time by as much as 25%. The results are remarkable!

Largest Oven Cavity in its class!

At 5.6 cu ft, American Range's oven cavity is the largest currently available in its respective class. The technology and design is taken from our commercial baking ovens, which are currently utilized in world-renown kitchens such as Ruth's Chris Steakhouse, and Café Grey NYC. The vast oven cavity design is able to accommodate (2) 40-pound turkeys at once. The amazingly large oven cavity will make quick work of the largest dinner party entrées.



Sauté Sealed Burners

High heat is required when sautéing or pan-frying. American Range has equipped the Sauté / Step-Up Range™ with 17,000 BTU front sealed burners and a combination of 13,000 BTU to 9,000 BTU rear sealed burners (please review our burner diagram for exact burner configuration per range size). When sautéing, the home chef can focus their attention, on the front burners while still having unrestricted access to rear burners for finishing or simmering. All the sealed burners simmer at 140°F.