

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

30" AMERICANA Gas RANGES

PERFORMER OPEN BURNERS



RANGE TOP FEATURES

- True commercial lift-off burners for easy cleaning.
- Three sizes of burners to serve your everyday needs:
25,000 BTU (lg), **18,000 BTU (med)**, **12,000 BTU (sm)**
- Variable flame settings for all Performer open burners.
- Automatic, electronic re-ignition.
- Continuous cast iron grates allow for easy transfer of pots and pans across the entire cooking surface.
- Porcelainized burner pans catch spills and lift out for easy cleaning.
- Dual action valves provide easy, safe operation.
- **Stainless steel Island Back trim included and installed.**

OVEN FEATURES

Convection Oven (4.6 CU.FT.)

Oven Bake Burner 30,000 BTU

Broil Burner 15,000 BTU

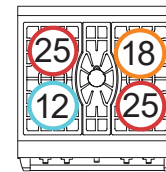
Convection fan

Modes: Bake, Convection Bake, Broil

- Red indicator lights.
- Functions: Baking, Convection Baking, Broiling.
- Convection system creates uniform air flow.
- Two chrome plated, heavy-duty racks with four positions on heavy gauge chrome side supports.
- Ceramic infrared broiler provides rapid searing at 1,800°F (983°C).



Model # ARROB304
Shown with optional leg caps.



ARROB304

CONVECTION OVEN TECHNOLOGY



Balanced 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.

CONVECTION OVENS ARE GREEN TECHNOLOGY

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

BURNER CONFIGURATIONS



CUSTOMIZE YOUR RANGE

Pick any RAL color to match the color that best suits your lifestyle.



See ralcolorchart.com for color options for the front panel and toe kick. Knobs cannot be customized.

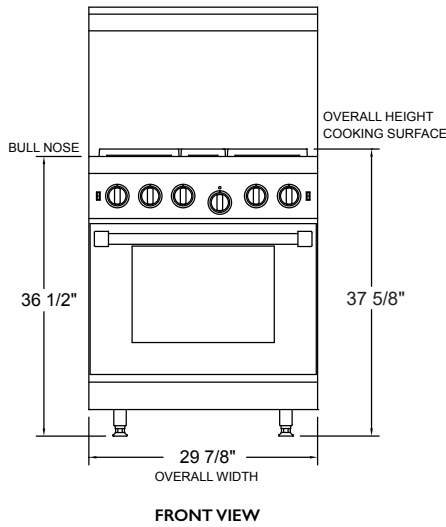


www.AmericanRangeHome.com

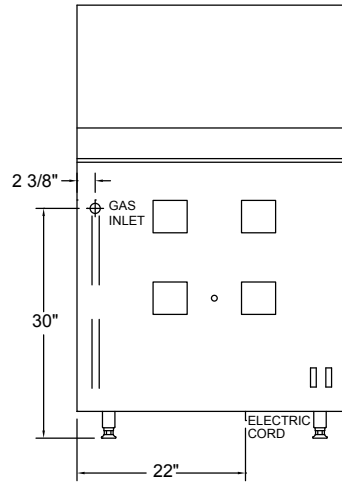


30" AMERICANA GAS RANGES

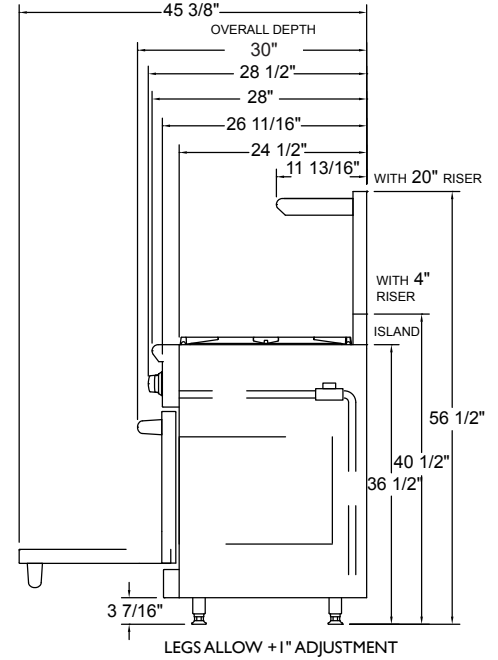
PERFORMER OPEN BURNERS



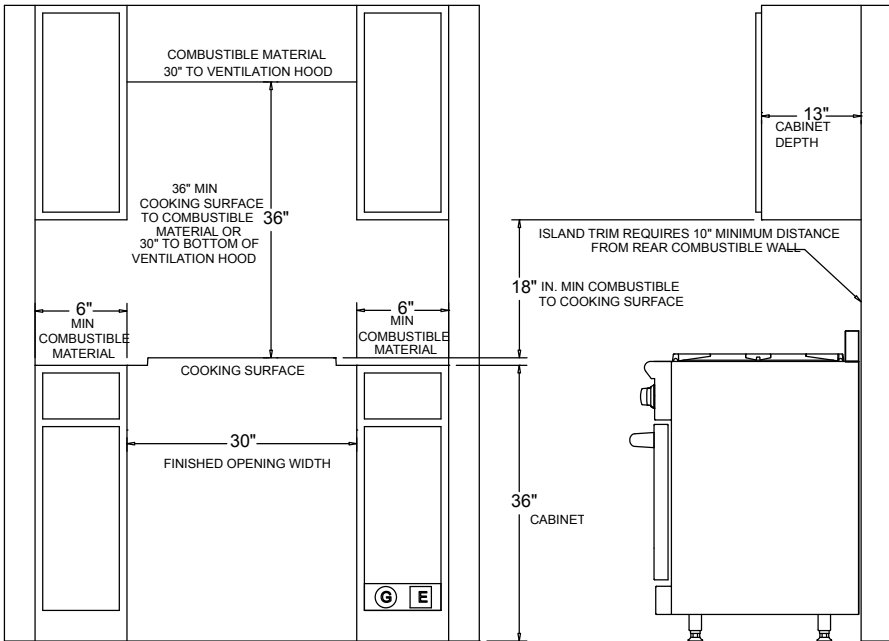
FRONT VIEW



REAR 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: ARR636-L) 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.

GE 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

TECHNICAL SPECIFICATIONS

Overall Oven Capacity	4.6 CU. FT.		
Oven Cavity Dimensions	26" W x 20 1/2" D x 15" H (660 x 521 x 381)	Infrared Broiler	15,000 BTU
Surface Burner Rating	25,000 BTU (lg) – 18,000 BTU (md) – 12,000 BTU (sm)	Oven Bake Burner	30,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane	Electrical Supply	120 VAC 15 amp 60 Hz Single Phase

Model Number	Description	Overall Dimensions	Total Gas Connection Rating	Shipping Weight	Crated Dimension
ARROB304	4 burners	29 7/8" W x 30" D x 37 5/8" H (759 x 762 x 956)	125,000 BTU (38 kW)	345 Lbs (156 kg)	31" W x 31" D x 45 1/2" H (788 x 788 x 1156)

ACCESSORIES

						OPTIONS (FACTORY INSTALLED)	
1" Island Back (standard)	ARR-30SIB	12" Griddle Plate	ARR-PGP12	20" High Back w/ Shelf	ARR-3021HBS	Extra Oven Rack 30" Oven	R31037
1" Island Back (welded)	ARR-30IB	12" Cutting Board	ARR-CUTB-12	S/S Leg Caps (2)	ARR-2LC	Range Slide Rack 30"	R31033
4" Stub Back	ARR-304SB	Wok Adapter	ARR-WOK	Porcelainized Broiler Pan	R31005		