

# AMERICAN RANGE

QUALITY COOKING EQUIPMENT

## 30" CUISINE ICONICA RANGES (DUAL FUEL)

### RANGE TOP FEATURES

#### Dual Ring Burner -

- Burner sizes: 25K BTU
- Simmer/Warm as low as 100°F with a burner that goes down to 350 BTUs
- Solid brass burner head for the ultimate in durability and accuracy.
- Outer flame on large burner head
- Inner flame on small burner in the middle
- Porcelain enamel beauty ring



#### Tower Burner -

- 18,000 and 13,000 BTU burners.
- Simmer as low as 750 BTUs.
- Upper, large flame on top of brass burner ring.
- Lower, small flame on bottom of burner ring where it is further from cookware for enhanced simmering.
- Solid brass burner head with porcelain enameled removable cap.

#### All Burners -

- Sealed burners for ease of cleaning.
- Smart brass, dual valve to operate burners allowing the highest highs and lowest lows.
- Sealed, single piece porcelainized cooktop can hold more than a gallon of spills.
- Lift-off burner heads for easy cleaning.
- Continuous, commercial grade cast iron grates allow for easy transfer of pans across the entire cooking surface.
- Variable infinite flame settings for all cooktop burners.
- Automatic, electronic ignition, a fail-safe system ensures re-ignition in the event the flame goes out.

### AVAILABLE CONFIGURATION

- 5 burners (Model ARR-305DF)

### OVEN FEATURES

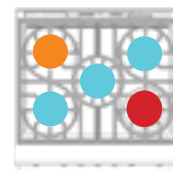
- Innovation Convection Oven (4.5 c.f.)
- Bake element 3,500 watts
- Infrared Broil element 3,500 watts
- Convection element 2,500 watts
- Convection fan
- Modes: Bake, Convection Bake, Broil, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean.
- Red lights indicate oven functions.
- The electronic controller creates uniform air flow by cycling all three elements depending on cooking mode.
- 6 positions on heavy gauge chrome side supports.
- Two chrome plated racks, one glide; one standard
- Infrared broiler provides rapid searing at 1,650°F.
- 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.
- Heavy duty metal, die-cast satin knobs with chrome bezels.
- Front panel switch controls oven lighting.
- Extra-large viewing window in door.
- **Stainless steel Island Back included and installed.**

## SEALED GAS BURNERS / ELECTRIC OVEN



### ARR-305DF

Shown with optional leg caps.



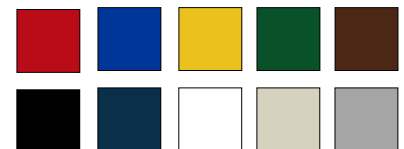
ARR-305DF

### BURNER CONFIGURATIONS

- 25,000 BTU (lg)
- 18,000 BTU (md)
- 13,000 BTU (sm)

### CUSTOMIZE YOUR RANGE

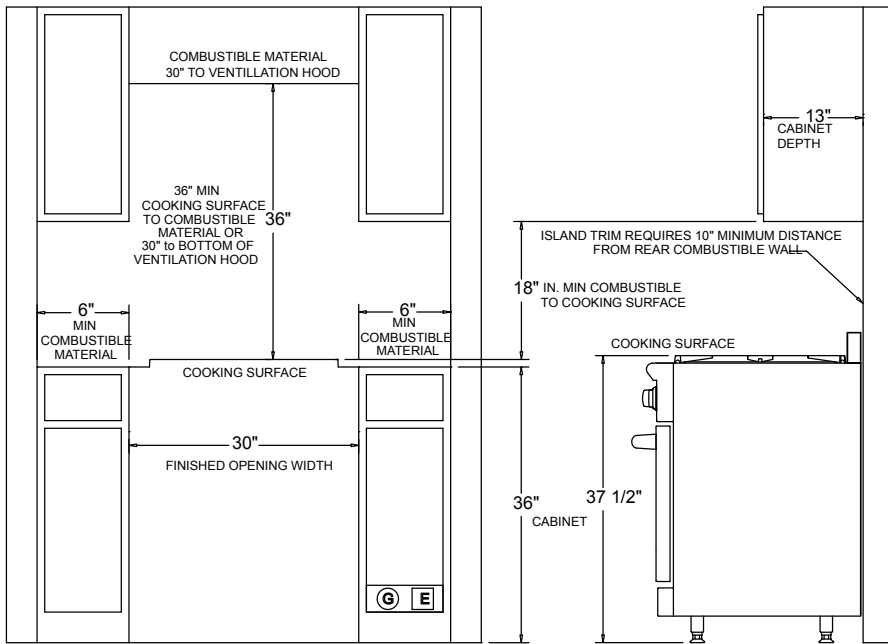
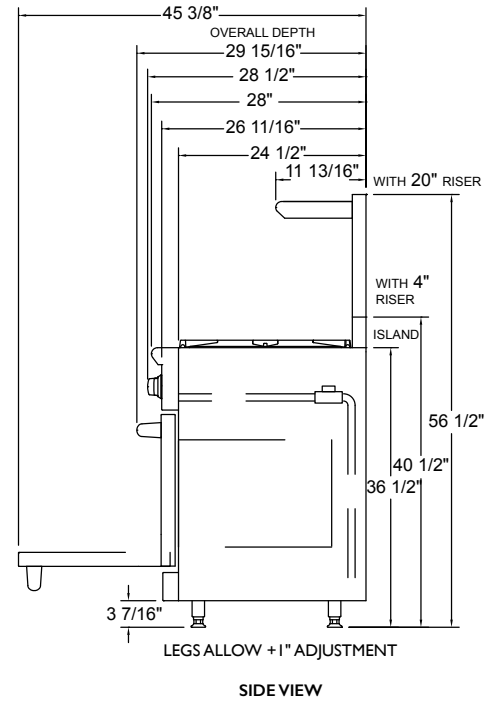
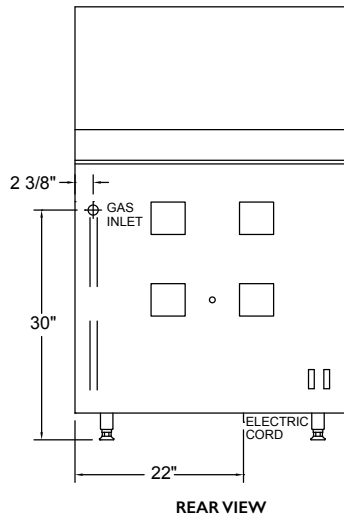
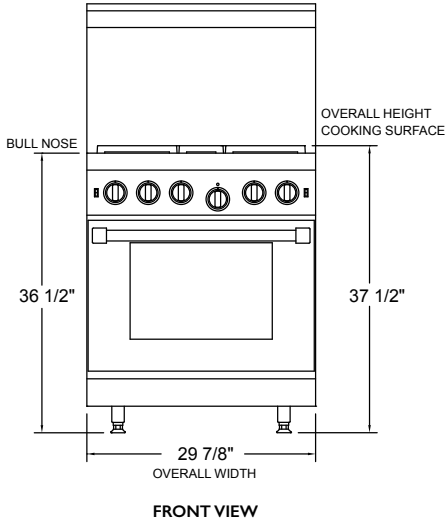
Pick any RAL color to match the color that best suits your lifestyle.



See [ralcolorchart.com](http://ralcolorchart.com) for color options for the front panel & toe kick and/or knobs.

# 30" CUISINE ICONICA RANGES - DUAL FUEL

## SEALED GAS BURNERS



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-305DF-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.

**ⓐ ⓔ 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	4.5 CU. FT.	Total Gas Connection Rating	ARR-305DF 82,000 BTU
Oven Dimensions	25-3/4" W x 18-1/2" D x 16-1/2" H		
Surface Burner Rating	25,000 BTU (lg) - 18,000 BTU (md) - 13,000 BTU (sm)	Gas Supply	7" W.C. Natural, 11" W.C. Propane
Broiler Element	3,500 watts	Electrical Supply	240VAC 30 amp 60 Hz Single Phase
Oven Bake Element	3,500 watts	Shipping Weight	345 Lbs
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