

# AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

CUISINE SERIES  
30" Range with Five Sealed Gas Burners



ARR-530

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

Shown in stainless steel, to customize the color, go to [www.americanrange.com](http://www.americanrange.com)



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
- Automatic, electronic ignition with fail-safe system ensures, re-ignition in the event the flame goes out, even on the lowest burner setting
- Continuous commercial-grade cast iron grates
- Sealed Single Piece tooled porcelainized cook top can hold more than a gallon of spills
- Analog controls provide easy, push and turn operation ensuring child safety
- Blue LED light indicates oven functions
- Heavy metal die-cast black satin knobs with chrome bezels
- Stainless Steel Island Back Trim is included and installed

## OVEN FEATURES

- Multiple functions include: Standard Bake, Convection Bake, Infrared Broil and Fan modes
- Convection system optimizes uniform air flow
- Two chrome plated heavy duty racks with 4 positions on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Front panel switch controls oven lighting for optimal visibility
- Oven front construction is a durable, precision-made one piece frame

## CONVECTION OVEN TECHNOLOGY

Balanced turbulent 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 even when challenged with cooking the largest turkey, ham or roast.



## CONVECTION OVEN IS GREEN TECHNOLOGY

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

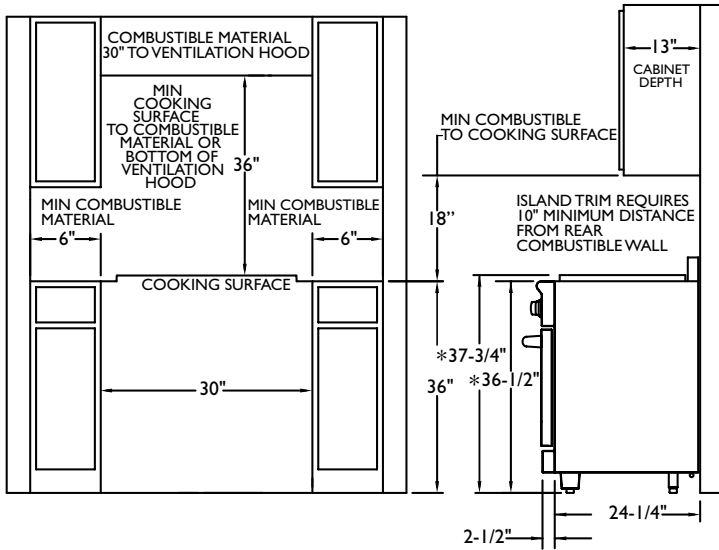
## TECHNICAL SPECIFICATIONS

Overall Oven Capacity	4.4 CU. FT.
Oven Dimensions	26-1/2"W x 19" D x 15" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler	17,000 BTU
Oven Bake Burner	28,000 BTU
Total Gas Connection Rating	ARR-530 97,000 BTU 5 burners
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	331 Lbs

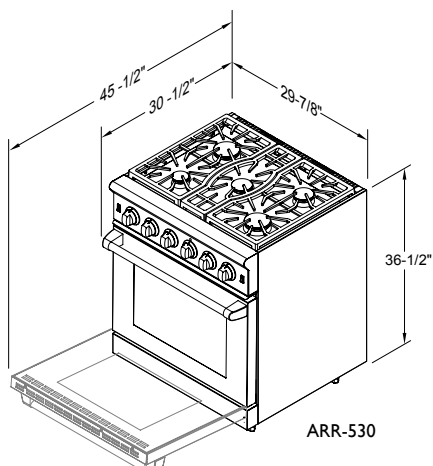
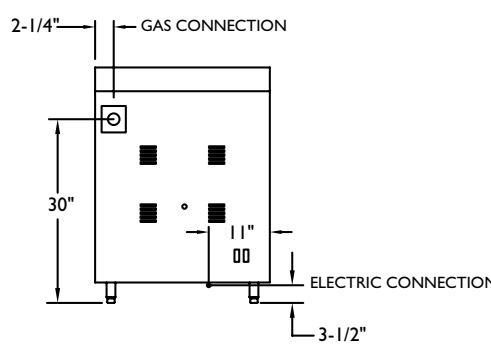
## ACCESSORIES & OPTIONS

Island Back (standard)	ARR-30SIB-C	20" High Back w/ Shelf	ARR-3021HBS-C	12" Cutting Board	ARR-CUTB-12-C	Wok Adapter	ARR-WOK-C
Island Back (welded)	ARR-30IB-C	S/S Curb Base	ARR-30CB-C	12" Griddle Plate	ARR-PGPI2-C		
4" Stub Back	ARR-304SB-C	S/S Leg Caps (2)	ARR-2LC-C	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-530-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.



## BURNER CONFIGURATIONS

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

