

# AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

## MEDALLION SERIES

30" Range with Dual Fuel Self Clean Oven and Sealed Gas Burners



ARROB-304DF

(shown with optional island back and leg caps)

DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

# 30" RESIDENTIAL DUAL FUEL RANGE

## RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every level setting and lift off to provide easy clean-up
- 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
- Continuous and flush commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface
- Blue LED lights indicate flame and oven functions provided with every knob
- Heavy metal die-cast black satin knobs with chrome bezels
- Sealed Single Piece tooled stainless steel cook top can hold a gallon of spills
- Electronic keypad with blue VFD display
- Multiple functions include: Full Power modes for Standard Bake, Convection Bake, Infrared Broil, or Warm modes for Dehydrate, Crisping and Proofing

## OVEN FEATURES

- Traditional and Convection Bake can be controlled from 150°F to 550°F
- Infrared energy from hidden bake and broil elements shine through high transparency glass ceramic windows
- 3,500 Watt Instagrill™ broiler reaches searing temperature in 3 seconds
- Stainless steel air flow directors provide even distribution of convection air for uniform oven temperatures
- Commercial grade high performance thermal insulation keeps kitchen cool
- Two chrome racks glide at 5 (including base) cooking levels on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Commercial grade porcelainized oven interior for simple cleaning
- Programmable timed self clean for effortless oven maintenance

## ACCESSORIES & OPTIONS

Island Back (standard) ARR-30SIB-M	20" High Back w/ Shelf ARR-3021HBS-M	Set of 2 Casters ARR-2CAS-M	Porcelainized Broiler Pan R31005
Island Back (welded) ARR-30IB-M	S/S Curb Base ARR-30CB-M	12" Cutting Board ARR-CUTB-12-M	Wok Adapter ARR-WOK-M
4" Stub Back ARR-3045B-M	S/S Leg Caps (2) ARR-2LC-M	12" Griddle Plate ARR-PGPI2-M	

## STRAIGHT CONVECTION™ TECHNOLOGY

American Range is pleased to introduce Straight Convection™ Technology. Borrowing from the aerospace industry, we've circled our convection bake fan with a powerful ring heater - and straightened out the hot air stream using proprietary air directors. The result is shorter cooking times and more uniform heat transfer for multiple rack cooking - saving time and energy!

## COMMERCIAL HERITAGE

American Range introduces the new dual fuel range for the home - a kitchen cooking product for the best of both worlds. The dual fuel range combines the accurate temperature control of the electric oven cell - with the speed and power of our industry-leading gas range top. When you add in our rugged, commercial design and construction heritage, as can be expected, the whole is far greater than the sum of its parts.

## TECHNICAL SPECIFICATIONS

Overall Oven Capacity	4.7 CU. FT.
Oven Dimensions	26" W x 20-3/4" D x 15" H
Surface Burner Rating	17,000 BTU (lg) - 13,000 BTU (md) - 9,000 BTU (sm)
Infrared Broiler Element	3,500 Watts
Oven Bake Burner Element	3,500 Watts
Convection Ring Element	2,200 Watts
Total Gas Connection Rating per model #	ARR-304DF 56,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	240 VAC 30 AMP 60 Hz Single Phase
Shipping Weight	401 Lbs

**CUSTOMIZE YOUR RANGE:** Now you can customize your American Range to match your kitchen setting. Pick from numerous colors and finishes to give your range a unique one-of-a-kind look. For more details regarding color and finish options, go to our website: [www.americanrange.com](http://www.americanrange.com).

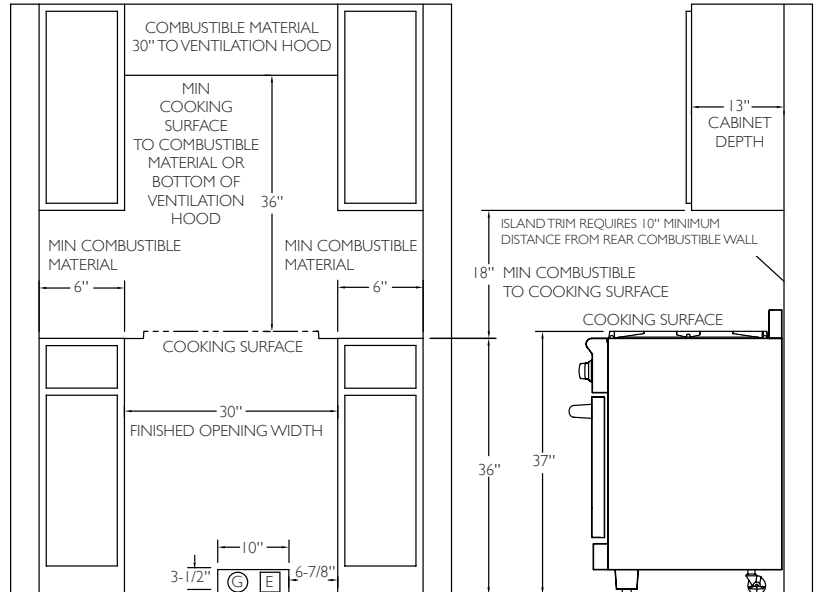
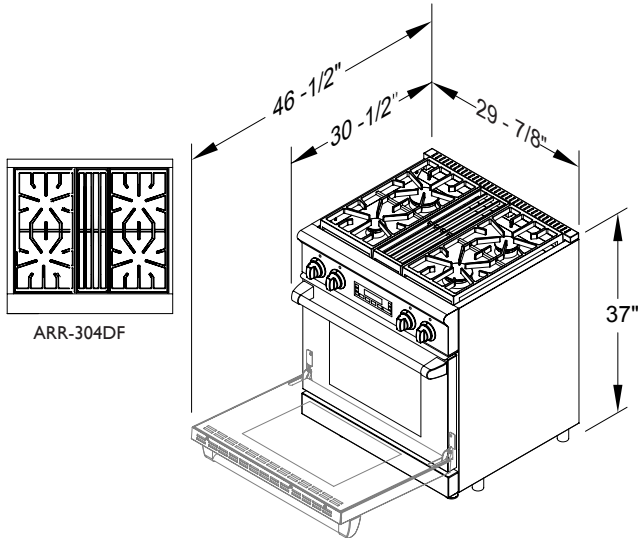
### DESIGNER COLORS



### DESIGNER FINISHES



**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-DF-L represents unit to be built for LP gas.  
**Note:** Must specify elevation if over 1000 ft when ordering.



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.

ⓐ ⓑ LOCATION OF GAS AND ELECTRICAL SUPPLY