

# 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

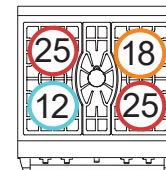
Convection fan

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](http://ralcolorchart.com) for color options for the front panel and toe kick. Knobs cannot be customized.

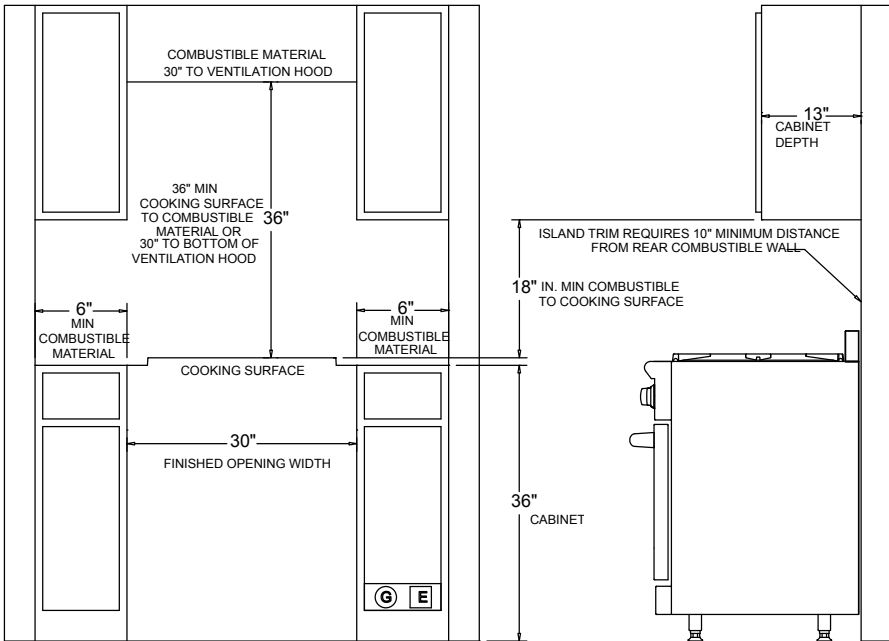
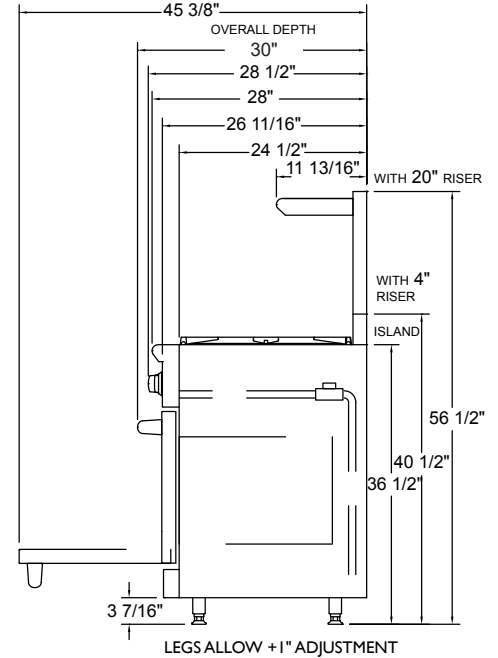
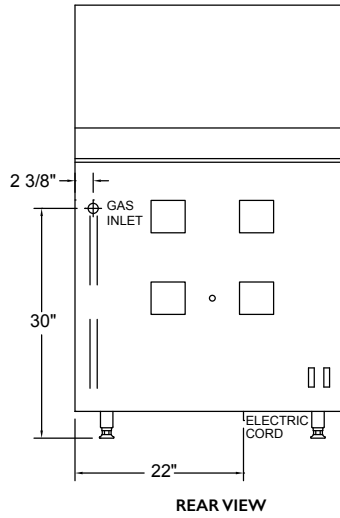
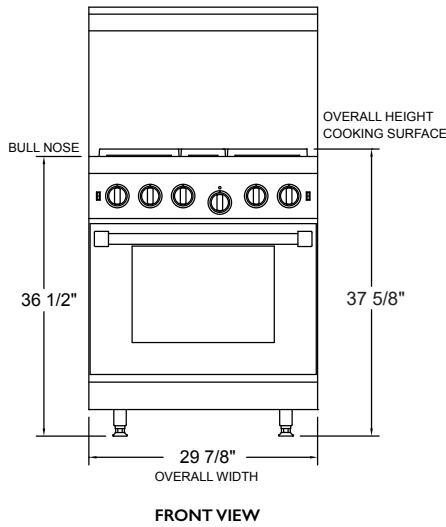


[www.AmericanRangeHome.com](http://www.AmericanRangeHome.com)



# 30" AMERICANA GAS RANGES

## PERFORMER OPEN 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: 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.

**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      |                             |        |

NMFCODE: 25970-2 Class: 85

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R70402 RevB 01192023

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