



ARR-304

Shown with 4" riser (optional).
Hand polished stainless steel finish.

RANGE TOP FEATURES

- Sealed burners deliver exceptional performance at every 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 top burners.
- Automatic, electronic ignition ensures, re-ignition in the event the flame goes out, even on the lowest burner setting.
- Continuous commercial-grade cast iron grates allow for easy transfer of pots and pans across the entire cooking surface.
- Sealed single piece stainless steel cooktop can hold more than a gallon of spills.
- Controls provide easy, push and turn operation.
- Blue light indicates flame and oven functions provided with every knob.
- Heavy metal die-cast black satin knobs with chrome bezels.
- **Backguard required, must order separately (not included).**

OVEN FEATURES

- Multiple functions include: Standard Bake, Innovection® Convection Bake, Infrared Broil and Fan mode.
- Innovection® System with two convection fans that optimizes uniform air flow.
- Two chrome racks glide at 6 cooking levels on heavy chrome side supports.
- Accommodates full size commercial sheet pan.
- Two lights in each oven are controlled from the front-panel switch.

INNOVECTION® CONVECTION OVEN TECHNOLOGY



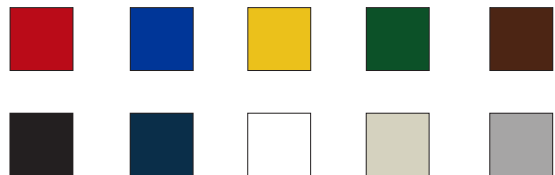
Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range Innovection® convection oven technology features dual convection system with louvered side panels to enhance uniform heat distribution throughout the large oven cavity.

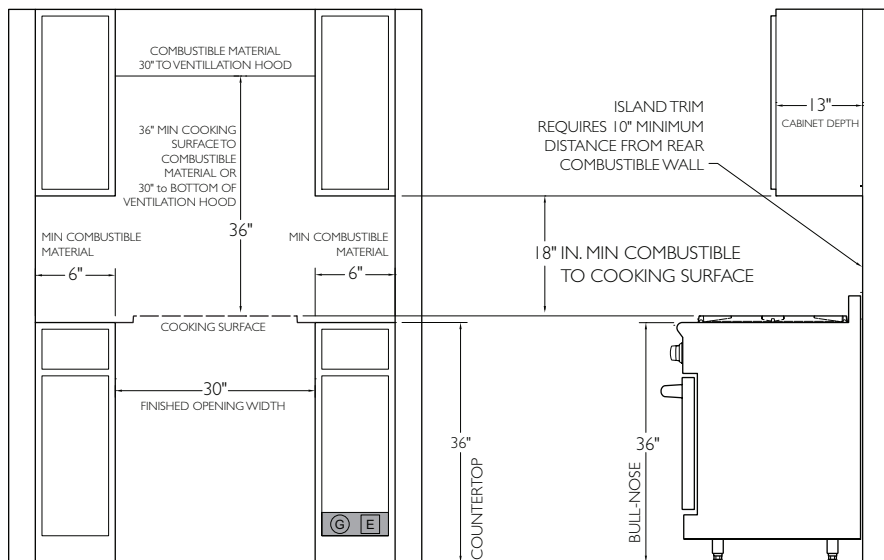
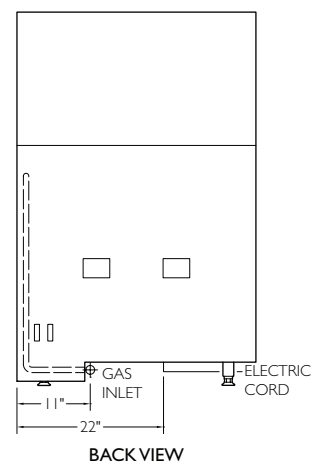
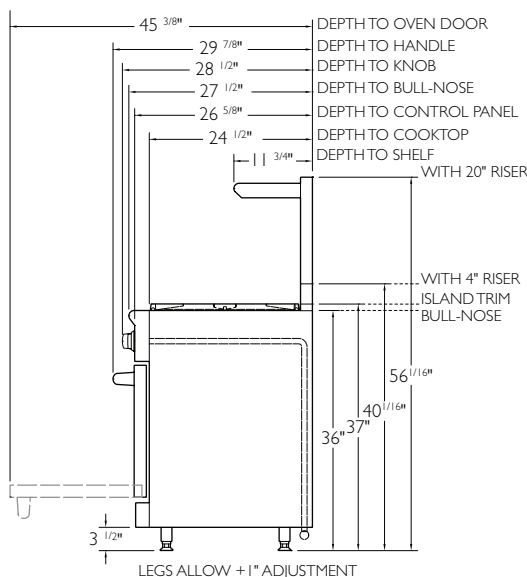
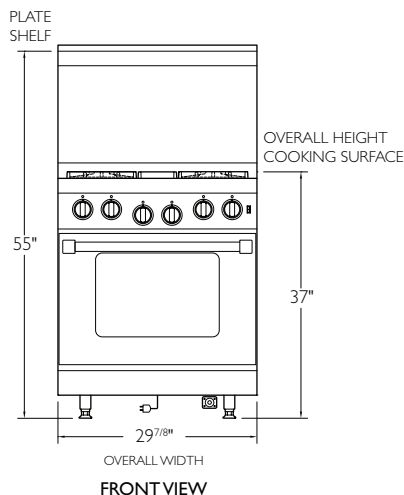
The strategic placement of the dual Innovection® Convection fans ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.

INNOVECTION® CONVECTION OVEN IS GREEN TECHNOLOGY

The highly efficient design of the Innovection® Convection Oven uses less gas compared to a standard oven.

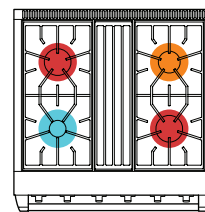
Customize with RAL® for the color that best suits your lifestyle.





BURNER CONFIGURATIONS

● 17,000 BTU (lg)	● 13,000 BTU (md)	● 9,000 BTU (sm)
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TOP VIEW

SCALE: NOT TO SCALE

©E 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. THIS APPLIANCE SHOULD NOT BE INSTALLED WITH AN AIR CURTAIN OR OTHER TYPE OF VENTILATION SYSTEM THAT BLOWS AIR DOWNWARD TOWARD THE RANGE. SUCH TYPE OF VENTILATION SYSTEM MAY CAUSE IGNITION AND COMBUSTION PROBLEMS WITH THE GAS COOKING APPLIANCE RESULTING IN PERSONAL INJURY OR UNINTENDED OPERATION.

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	18,000 BTU
Griddle Burner Rating	20,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection	ARR-304 86,000 BTU 4 burners
Gas Supply	7" W.C. Natural, 1 1/2" W.C. Propane
Electrical Supply	120 VAC 15 amp 60 Hz Single Phase
Shipping Weight	407 Lbs.

ACCESSORIES & OPTIONS

1" Island Back (standard)	ARR30SIB-H	12" Griddle Plate	ARRPGP12-H
1" Island Back (welded)	ARR30IB-H	12" Cutting Board	ARRCUTB12-H
4" Stub Back	ARR304SB-H	Wok Adapter	ARRWOK-H
21" High Back w/ Shelf	ARR3021HBS-H	Extra Oven rack 30"	R31013
S/S Leg Caps (2)	ARR2LC-H	Porcelainized Broiler Pan	R31005
S/S Curb Base	ARR30CB-H	Cooktop Cover	ARR30CC-H

*ELECTRICAL REQUIREMENTS

A grounded three prong plug with proper polarity must be used.

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: ARR304-L** Must specify elevation if over 2000 ft. when ordering.

* ADJUSTABLE + 1"

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.