

# SAUTÉ / STEP-UP RANGE™ SERIES

## STANDARD FEATURES

- **Innovection®** Convection System – utilizing dual convection motors which provide superior baking performance
- Convection Bake, Dehydrate and Defrost
- Standard Bake and Broil
- Industries largest oven cavity at 5.6 cu. ft. per 36" oven, 4.8 cu. ft. per 30" oven (both accommodate commercial-grade baking sheet pans, 18" x 26") and 3.7 cu. ft. per 24" oven
- 30,000 BTU hidden bake oven burner
- 15,500 BTU Inconel® banquet broiler burner which produces 1,500°F broiling temperatures
- Commercial-grade stainless steel construction and insulation
- Commercial-grade high temperature porcelain oven interior
- (3) Expansive front grates, able to accommodate 16" diameter sauté pans or stock pots
- Two oven lights
- 2 oven racks with 6 rack positions

## RANGE TOP

- ARR-366iS (3) 17,000 BTU front sealed burners, (2) 13,000 BTU rear sealed burners and (1) 9,000 BTU rear sealed burner (centered).
- ARR-304iS (2) 17,000 BTU front sealed burners, (1) 13,000 BTU rear sealed burner (left) and (1) 9,000 BTU rear sealed burner (right).
- ARR-244iS (2) 17,000 BTU front sealed burners, (1) 13,000 BTU rear sealed burner (left) and (1) 9,000 BTU rear sealed burner (right)

## Innovection® Convection Oven Technology

Even, turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range **Innovection®** convection oven technology utilizes dual convection motors and louvered side panels to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the dual **Innovection®** convection motors blended with the louvered side panel design 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 utilizes 19% less gas versus a standard sealed convection oven.



## ACCESSORIES

- Wok ring
- Island back
- Cutting board
- Leg cap (Set of two)
- Removable griddle plate
- Curb base

## ELECTRICAL REQUIREMENTS

- 120 VAC, 9 Amps, Single Phase

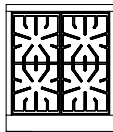
## OPERATING GAS PRESSURE

NAT: 5.0 inches WC

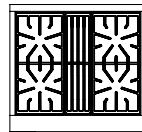
LP: 10.0 inches WC

## WARRANTY

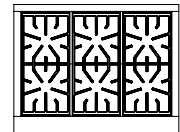
One year limited warranty, parts and labor



ARR-244iS



ARR-304iS



ARR-366iS

