

CUISINE SERIES with 5 Sealed Burners



*ARR-530 Shown with 4" Stub Back 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 sealed 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 tooled porcelainized cook top can hold more than a gallon of spills.
- Analog controls provide easy, push and turn operation.
- Blue light indicates oven functions.
- Heavy metal die-cast black satin knobs with chrome bezels.
- Stainless steel Island Back trim 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



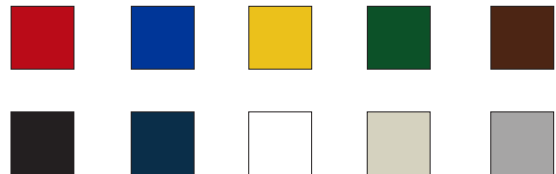
Balanced turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range convection oven technology features a convection motor and louvered side panels to enhance uniform heat distribution throughout the large oven cavity.

The strategic placement of the convection fan ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.

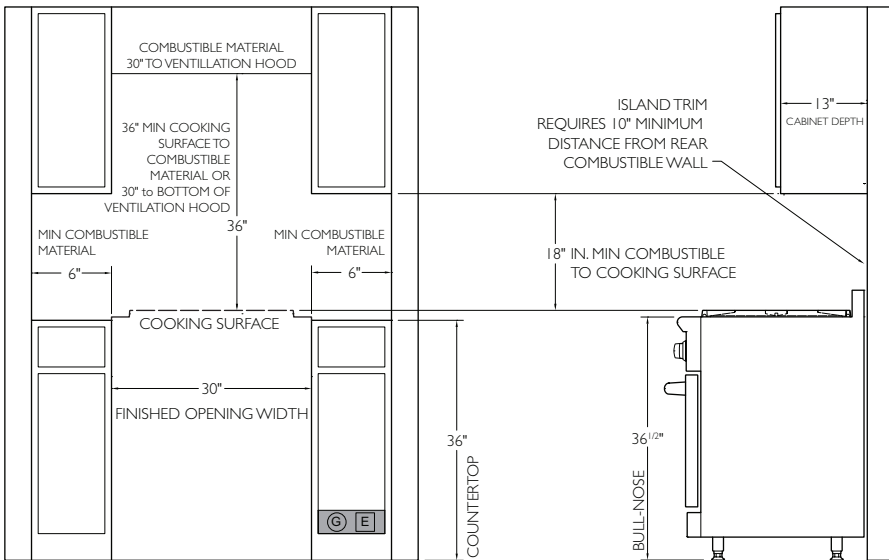
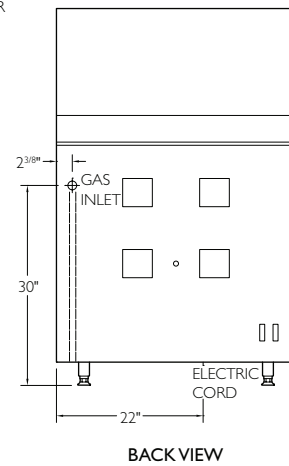
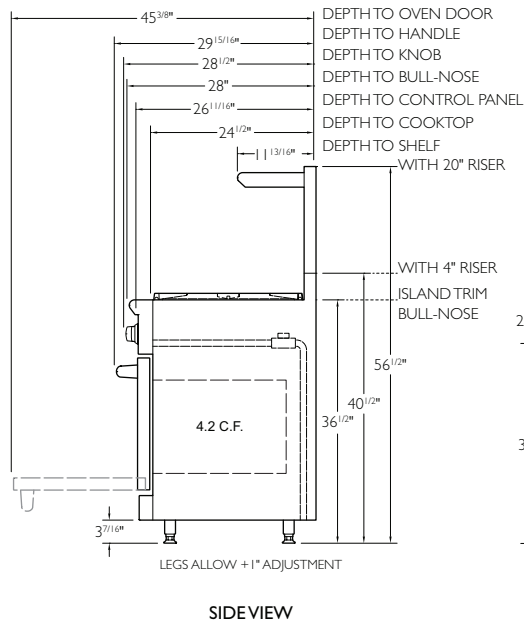
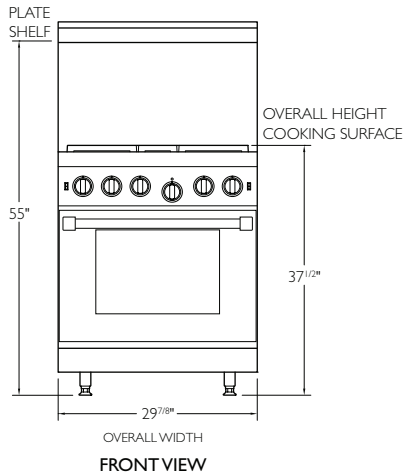
CONVECTION OVEN IS GREEN TECHNOLOGY

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

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

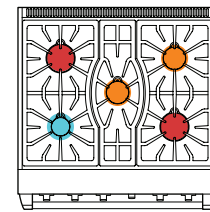


SCALE: NOT TO SCALE



BURNER CONFIGURATIONS

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



ARR-530
TOP VIEW

***ELECTRICAL REQUIREMENTS**

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

ⓂⓍ 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	17,000 BTU
Oven Bake Burner	28,000 BTU
Total Gas Connection Rating	ARR-530 114,000 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

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

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: ARR530-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.