

American Range / ARROB-304DF-N

30" Range, Dual Fuel, Open Burner



The Iconica Series from American Range delivers exceptional performance at every setting. Sealed burners provide up to 25,000 BTUs of powerful cooking heat. Commercial-grade continuous cast iron grates allow for the easy transfer for pots and pans across your cooking surface. Red lights, porcelain drip pans, and a stainless steel island back trim provides sleek finished to your new range.

- 30-inch Performer Iconica Range
- True commercial lift-off burners for easy cleaning
- 3 sizes of burners to serve your everyday needs: 25,000 BTU (lg), 18,000 BTU (med), 12,000 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
- Porcelainized burner pans catch spills and lift out for easy cleaning
- Dual action valves provide easy, safe operation
- Heavy metal die-cast satin knobs with chrome bezels
- Stainless steel Island Back trim included and installed
- Modes: Bake, Convection Bake, Broil, Fan, Roast, Convection Roast, Warm, Proof, Dehydrate, Clean
- Red lights indicate oven functions
- Advanced Cooking System creates uniform air flow by cycling different elements depending on cooking mode
- Two chrome plated, heavy-duty racks with 6 positions on heavy gauge chrome side supports
- 8-pass broiler provides rapid searing with 3,500 watts of power
- Large 4.5-cu. ft. oven accommodates full size commercial sheet pans
- Oven lights controlled by switch on front panel
- Oven front construction is a durable, precision-made one piece frame

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ITEM DETAILS

Category	Pro Ranges
Color	Stainless Steel
UPS Shippable	N
Shipping Weight	345
UPC Code	840148701441
Country of Origin	US-United States
Product Dimensions English	Depth with door open: 45.375 inches Depth without handle: 28 inches

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