

PRESS RELEASE FROM AMERICAN RANGE
Pacoima, California –



**36" Sauté / Step-Up Range™ to be featured on HGTV's
Kitchens and Baths 2007 Special Presentation**

Press Release: On August 21st @ 9:00PM ET/PT, HGTV will be airing their one-hour special on the 2007 K/BIS. The special will highlight the latest in kitchen and bath technology, which includes American Range's Sauté / Step-Up Range.



ARR-366iS

Innovative Design

An industry first! American Range introduces true professional commercial equipment for the residential kitchen with our Sauté / Step-Up Range™. Available in 24 inch, 30 inch and 36 inch sizes the Sauté / Step-Up range™ provides commercial grade fire-power with ergonomic functionality.

Step-Up Range™

Most French and Italian cuisine restaurants utilize Sauté / Step-up ranges given the heavy use a sauté pans to support à la carte entrées. A Sauté / Step-up range with its elevated rear burners affords the chef easy access to sauté pans placed on the rear burners. Therein, pan handles can be directed in same direction allowing the respective chef to orchestrate multiple entrées, sauces, mirepoix and/or mise en place.

Extra-Large Front Grate Design

We have designed the front burner grates to accommodate 16" diameter sauté pans or stock pots. Therein the home chef has flexibility to utilize multiple tools over the expansive cooking surface.

Commercial Grade Broiler Burner

Our Sauté / Step-up ranges include our commercial grade Banquet™ Broiler Burner. Constructed utilizing Inconel® (a super alloy developed to withstand high heat and abuse), the 15,500 BTU infrared broiler burner delivers broiling temperatures of 1,500°F; perfect for searing steak and fish. This respective burner is utilized in our commercial products.

Innovention™ Convection Oven Technology

Even, turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range patented Innovention™ Convection Oven Technology utilizes dual convection motors and louvered side panels to enhance uniform heat distribution throughout the large oven cavity. The strategic

AIR TIMES:

- August 21, 2007
9:00 PM ET/PT
- August 22, 2007
1:00 AM ET/PT
- August 28, 2007
11:00 AM ET/PT
- September 17,
2007 11:00 AM
ET/PT
- October 07,
2007 9:00 PM
ET/PT
- October 08,
2007 1:00 AM
ET/PT
- October 14,
2007 5:00 PM
ET/PT
- October 17,
2007 11:00 AM
ET/PT



placement of the dual Innovection™ convection motors, blended with the innovative louvered side panel design ensures consistent heat distribution; even when challenged with cooking the largest turkey, ham or roast. Additional value-added features include:

- Reduced gas consumption by 20 percent compared to a standard oven given the oven cavity is not relying on radiant heat to bake.
- Faster pre-heat time versus standard convection

With consistent air temperature circulating inside the oven, the entire cooking cavity heats quicker, cutting baking/searing/roasting time by as much as 25 percent. The results are remarkable!

Largest Oven Cavity in its class! At 5.6 cu ft, American Range's oven cavity is the largest currently available in its respective class. The technology and design is taken from our commercial baking ovens, which are currently utilized in world-renown kitchens as Ruth's Chris Steakhouse and Café Grey NYC. The vast oven cavity design is able to accommodate (2) 40-pound turkeys at once. The amazingly large oven cavity will make quick work of the largest dinner party entrées.

Sauté Sealed Burners

High heat is required when sautéing or *pan-frying*. American Range has equipped the Sauté /Step-Up range™ with 17,000 BTU front sealed burners and a combination of 13,000 BTU to 9,000 BTU rear sealed burners (please review our burner diagram for exact burner configuration per range size). Therein, the home chef can focus their attention, when sautéing, on the front burners while still having unrestricted access to rear burners for finishing or simmering. All the sealed burners simmer at 140°F.

Utilized in our Medallion™ heavy-duty commercial equipment, the Inconel® Banquet Broiler Infrared Burner offers unparalleled durability and broiling efficiency. Constructed utilizing Inconel® double-layer stainless steel mesh (whereas our competitors utilize porous ceramic tiles which deteriorate over time), our infra-red broiler burner generates 1,500°F cooking temperatures; perfect for searing steaks and fish. Our broiler technology has been tested and perfected in a commercial environment. This robust technology is now available for the home.



Inconel® Banquet
Broiler Infrared Burner

- 10 colors options

Available Colors:



Model #'s ARR-366iS, ARR-244iS and ARR-304iS

The 36" Sauté / Step-Up Range™ Residential Range features:

- The industry's largest oven cavity at 5.6 cu.ft.
- 30,000 BTU hidden bake oven burner
- 15,500 BTU Inconel® banquet broiler burner produces 1,500°F broiling temperatures
- Commercial grade stainless steel construction and insulation
- Commercial grade high temperature porcelain oven interior
- Convection Bake, Dehydrate and Defrost
- Standard Bake and Broil
- Two oven lights
- 3 oven racks with 6 rack positions
- (3) 17,000 BTU front sealed burners and (2) 13,000 BTU (1) 9,000

BTU rear sealed burners

- Sealed burners simmer at 140°F, all with infinite setting controls
- Sealed, one-piece, stainless steel burner top surface
- Child safe push-and-turn top burner controls
- All top burners have flame sensing re-ignition in the event the flame goes out
- Blue LED indicator lights for each burner
- Continuous and flush commercial grade grates allow for easy transferring of pots and pans across the entire cooking surface
- 4" back guard

A refined eye for luxury and an obsessive attention to the smallest of details have established the **American™** series of home ranges, to be the professional chefs' choice for work and now also for the home.

- Available Sizes: 24", 30" and 36"

For more information, visit www.americanrange.com

Or contact the following American Range representative:

Christopher Thompson - Vice President and General Manager cthompson@americanrange.com

Cell # 714.414.6789 Office # 818.897.0808 ext. 129 Fax # 818.890.6134

