

# Restaurant Style Cooking Products for the Residential Kitchen

American Range Company is a 30+ year old manufacturer of restaurant cooking equipment that includes specialty ranges, ovens, broilers, convection ovens, griddles, and specialty restaurant cooking products. They are a recognized leader in the restaurant industry.

For 2007, American Range has introduced state-of-the-art restaurant style cooking products for residential kitchens. They offer quality, style and performance to the most demanding consumers and chefs. Innovative technology and robust engineering have advanced them to the forefront of commercial style cooking equipment for the home.

Features include high power sealed gas surface burners ranging from 9,000 to 17,000 BTU, capable of simmering as low as 140°F. American Range features the industry's largest interior oven cavity with standard bake; "Inconel" banquet broiler burners (which produce 1,500 degree broiling temperatures); dehydrate and defrost capabilities; and "Innovention" Convection



cooking, which utilizes dual convection motor/fans, providing superior cooking, baking performance and speed. All ranges also sport a sealed once piece stainless steel burner top surface, flame sensing re-ignition, blue LED indicator lights and continuous flush commercial grade grates for easy transfer of pots and pans across the entire cooking surface.

The "Innovention" Convection System provides even turbulent heat distribution which is essential when baking, roasting, defrosting and dehydrating food. This technology utilizes dual convection fans and louvered side panels within the oven cavity to ensure consistent even heat distribu-



tion. When challenged with cooking the largest meal, turkey, ham, roast and/or baking multiple trays for dozens of cookies at once, the results are in a single word, "remarkable" with faster baking, roasting and defrosting with fabulous results.



The American Range line is broad with both all gas or dual fuel models in sizes of 24", 30", 36", 48" and 60". Custom designed "Medallion" cooking suites will cater to the culinary aficionado. All ranges will be available with surface burners, grills, griddles, and a choice of 11 colors.

Now available is true professional commercial equipment for the residential kitchen with the Sauté / Step-up ranges. Available in 24", 30" and 36" sizes, the Sauté / Step-up ranges provide commercial grade fire-power with ergonomic functionality.

Most French and Italian cuisine restaurants utilize Sauté / Step-up ranges, given the heavy use of 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 the same direction, allowing the respective chef to orchestrate multiple entrées, sauces, mirepoix and/or mise en place.

High heat is required when sautéing or pan-frying. American Range offers the Sauté / Step-up ranges with 17,000 BTU front sealed burners and a combination of 9,000 BTU to 17,000 BTU rear sealed burners. The front burners accommodate 14" diameter sauté pans or stock pots. Therein the home chef has flexibility to utilize multiple tools over the expansive cooking surface.

In addition, a French door 30" wide Convection Wall Oven, in gas or electric is available.

For more information or to locate a dealer near you, you can call Sierra Select Distributors at (800) 793-7334, ext. 240 or visit their website at [www.sierraselect.com](http://www.sierraselect.com). They invite you to visit their showroom at 680-8th Street, Suite 169C in San Francisco. ❖