

## SAUTÉ / STEP-UP HYBRID 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
- Induction front burners with sealed rear burners
- Two oven lights
- 2 oven racks with 6 rack positions

### RANGE TOP

- ARR-36-3-3HB Front Burners: (1) 3,000 watts, (1) 2,800 watts and (1) 1,800 watts. Rear Burners (2) 13,000 BTU and (1) 9,000 BTU.
- ARR-30-2-2HB Front Burners: (1) 3,000 watts and (1) 2,800 watts. Rear Burners (1) 13,000 BTU and (1) 9,000 BTU.
- ARR-24-2-2HB Front Burners: (1) 3,000 watts and (1) 2,800 watts. Rear Burners (1) 13,000 BTU and (1) 9,000 BTU.

### 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

- 240/208-120 VAC, 15 AMPS, SINGLE PHASE 60HZ

### OPERATING GAS PRESSURE

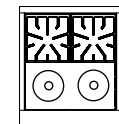
- NAT: 5.0 inches WC
- LP: 10.0 inches WC

### WARRANTY

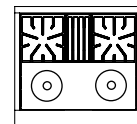
One year limited warranty, parts and labor



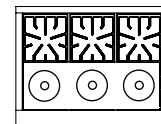
PROFESSIONAL SERIES



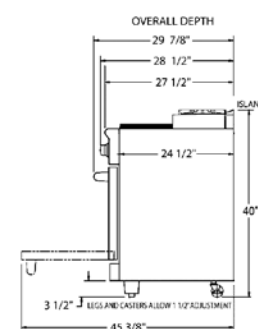
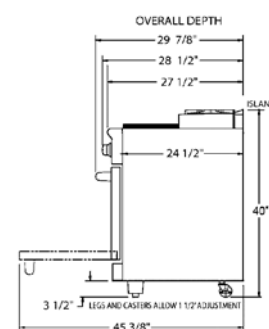
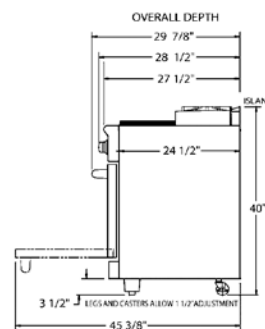
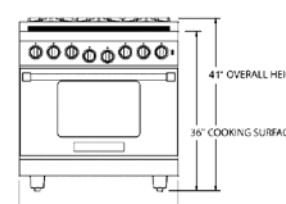
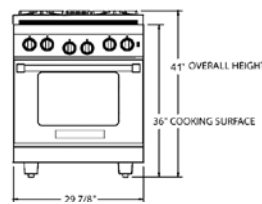
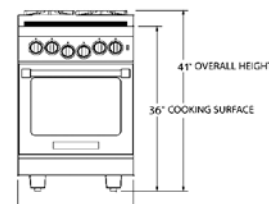
ARR-24-4HB



ARR-30-4-4HB



ARR-36-6-36-HB



## INNOVATIVE DESIGN SAUTÉ / STEP-UP HYBRID RANGE™

American Range has again shattered professional cooking paradigms with the creation of the **HYBRID Range™**. The **HYBRID Range™**, an industry first, combines gas and induction cooking technology with our innovative Step-Up Range™ burner configuration in a single, free-standing range. Available in 24 inch, 30 inch and 36 inch sizes the **HYBRID Range™** provides commercial grade fire-power and efficiency with ergonomic functionality.

### Step-Up Range™

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 positioned in same direction allowing the respective chef to orchestrate multiple entrées, sauces, mirepoix and/or mise en place.



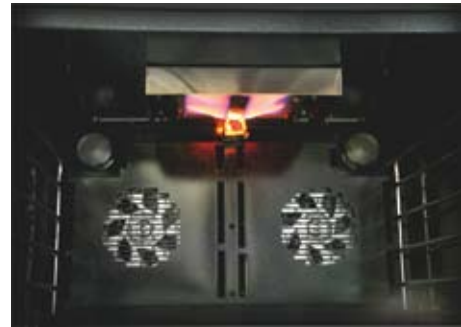
### High Efficiency Sauté Induction Front Element

High heat is required when sautéing or pan-frying. American Range has equipped the 36" model with 3,400 watts, 2,800 watts and 1,800 watts front induction burners. In addition, we designed the front induction burners 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

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



### Innovection® Convection Oven Technology

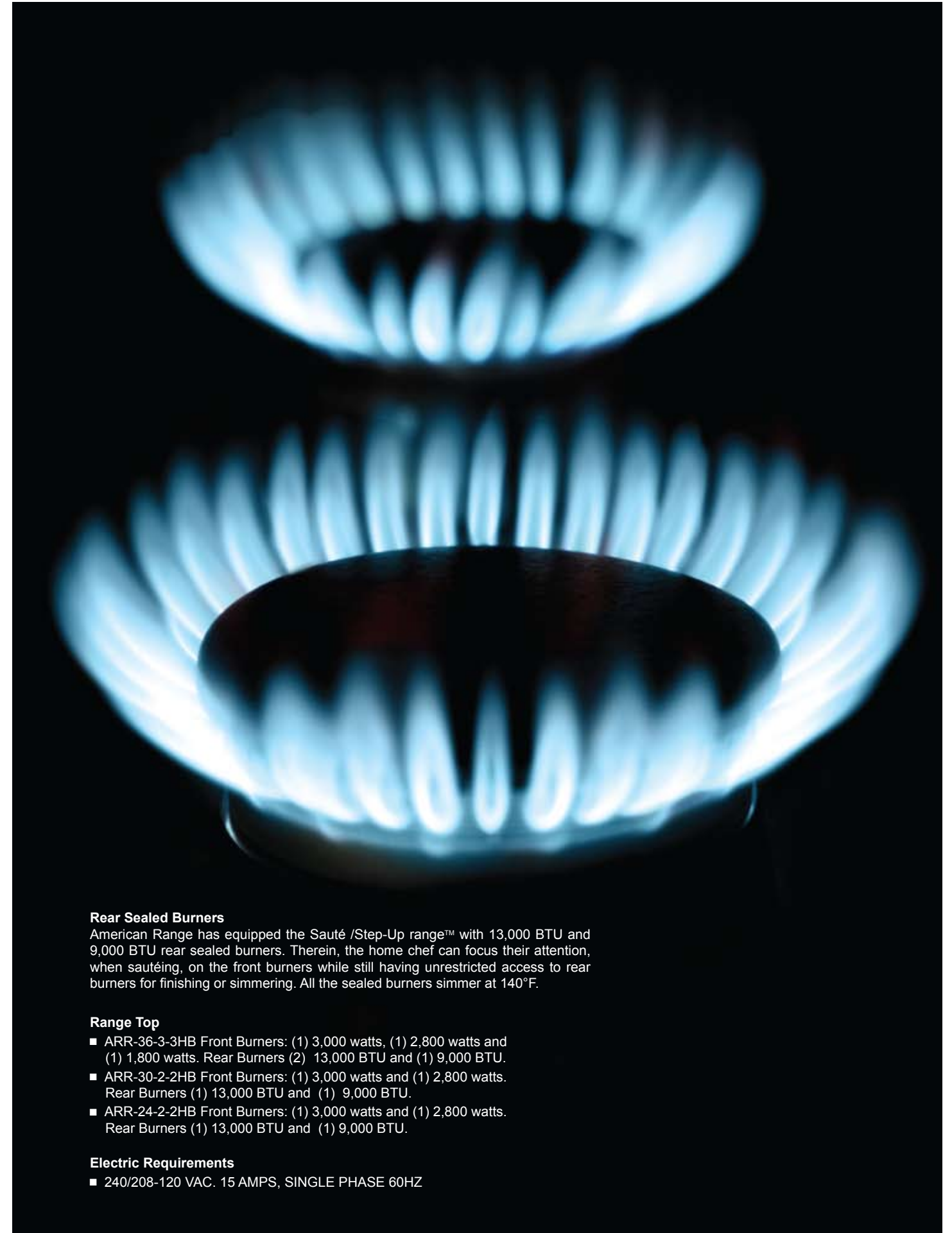
Even, turbulent heat distribution is essential when baking, roasting, and dehydrating food. The American Range patented **Innovection®** Convection Oven Technology utilizes dual convection motors and louvered side panels to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the dual Innovection® convection motors, blended with the 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% compared to a standard oven.
- Faster pre-heat time versus standard convection with consistent air temperature circulating inside the oven. The entire cooking cavity heats quicker cutting baking, searing and roasting time by as much as 25%. 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 such as Ruth's Chris Steakhouse, Frâiche, Los Angeles, Fiama NYC and Grayz 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.



### Rear Sealed Burners

American Range has equipped the Sauté /Step-Up range™ with 13,000 BTU and 9,000 BTU rear sealed burners. 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.

### Range Top

- ARR-36-3-3HB Front Burners: (1) 3,000 watts, (1) 2,800 watts and (1) 1,800 watts. Rear Burners (2) 13,000 BTU and (1) 9,000 BTU.
- ARR-30-2-2HB Front Burners: (1) 3,000 watts and (1) 2,800 watts. Rear Burners (1) 13,000 BTU and (1) 9,000 BTU.
- ARR-24-2-2HB Front Burners: (1) 3,000 watts and (1) 2,800 watts. Rear Burners (1) 13,000 BTU and (1) 9,000 BTU.

### Electric Requirements

- 240/208-120 VAC. 15 AMPS, SINGLE PHASE 60HZ