

AK3001

30" Culinary Series Professional Gas Range

- Versatile German tower burners (high power or low simmer)
- Large 4.5-cu. ft. capacity convection oven with blue porcelain interior
- Durable, high-grade LED illuminated knobs
- Heavy-duty continuous grates
- Equipped with adjustable, full-extension glide racks



Oven Properties and Features

Oven Capacity	4.5-cu. ft.
Cooking Modes	Bake, Convection, Broil
Cleaning Type	Manual
Oven Burner	U-Shape
Bake Power	22,000 BTU
Broiler Power	16,500 BTU Infrared
Adjustable Full Extension Glide Racks	2
Interior Material	Blue Porcelain
Convection	Yes

Cooktop Properties and Features

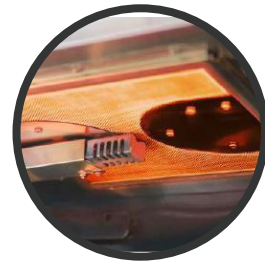
Cooking Grates	Cast Iron, Continuous
Total Number of Sealed Burners	4 Dual Power
Drip Pan	Black Porcelain
Knobs	Stainless Steel, LED
Front Left Burner Power	18,000 BTU/650 BTU
Front Right Burner Power	18,000 BTU/650 BTU
Rear Left Burner Power	9,000 BTU/650 BTU
Rear Right Burner Power	9,000 BTU/650 BTU

Additional Information

Warranty	2 Year, Parts & Labor
Included Accessories	Broiler Pan
Available Accessories	LP Kit, Island Trim, Additional Racks/Broiler Pans



Large Capacity Oven with Blue Interior

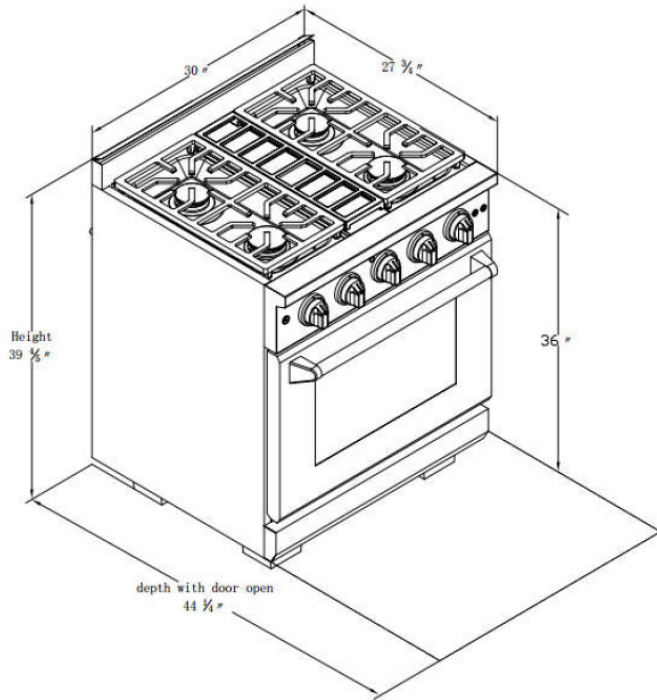


High Power Infrared Broiler



Ultra Low Simmer and High Power Dual Burners

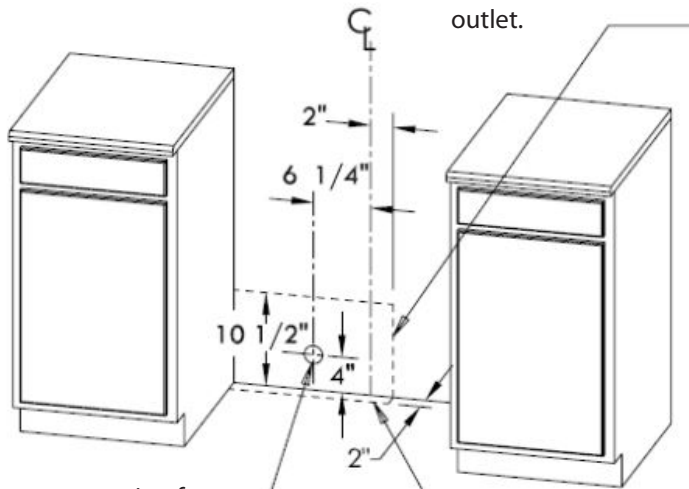
Overall Dimensions



Technical Details	
Overall Dimensions	28"D x 30"W x 40"H
Adjustable Range Height	7/8"
Net Weight	355 lbs.
Backguard Height	4"
Amps/Volts/Freq	20A/120V/60Hz
Plug Type/Cord Length	3 Prong/72"
Gas Type	Natural Gas (15 mbar)
LP Conversion Kit	AKLP30 (27.5 mbar)

Hook Up Requirements

Area allows for flush installation with through-the-wall connection of pipe stub/shut-off valve and rear wall 120V outlet.



Shortest connection from hard pipe stub location to range hook-up

Area allows for flush installation with through-the-floor connection of pipe stub/shut-off valve

Hood Install Guides

