

AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

LEGACY SERIES
30" Single & Double Wall Ovens
Gas & Electric



AROFG-30
AROFE-30



AROSG-30
AROSE-30



AROFSG-230
AROFSE-230



AROFFG-230
AROFFE-230



AROSSG-230
AROSSE-230

DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

30" RESIDENTIAL WALL OVENS

OVEN FEATURES - ALL MODELS

- Multiple functions include: Standard Bake, Innovection® Convection Bake, Infrared Broil and Fan mode
- Innovection® System with two convection fans optimizes cooking air flow
- Traditional and Convection bake can be controlled to provide a range of 200°F to 500°F
- Two racks glide at 5 (including base) cooking levels on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Porcelainized oven interior simplifies cleaning
- Extra-large viewing window in oven door
- Two lights in each oven are controlled from front panel switch
- Easy to use analog controls
- Commercial grade stainless steel construction with welded control panel
- Classic Chef Door or commercial-style French Doors improve oven access
- Dependent French oven doors open 130° with the pull of one handle
- Blue LED lights indicate flame and oven functions
- Heavy die-cast metal black satin knobs with chrome bezels

GAS MODELS

- Inconel® Banquet broiler provides rapid searing at 1,800°F using 18,000 BTUs
- Quick Preheat times and uniform cooking temperatures are created with a 30,000 BTU Bake Burner
- Lower oven of gas double models features Proofing Element Burner for bread making and low temperature dehydrating

ELECTRIC MODELS

- 3,500 Watt Instagrill™ broiler reaches searing temperature in 3 seconds
- Concealed 2,200 Watt Bake Element with the IR Advantage™ reduces preheat times and creates uniform cooking temperatures

ACCESSORIES & OPTIONS

Porcelainized Broiler Pan	R31005
Extra oven Rack	R31015

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 to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the dual Innovection® convection motors 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 uses 19% less gas versus a standard convection oven.

TECHNICAL SPECIFICATIONS

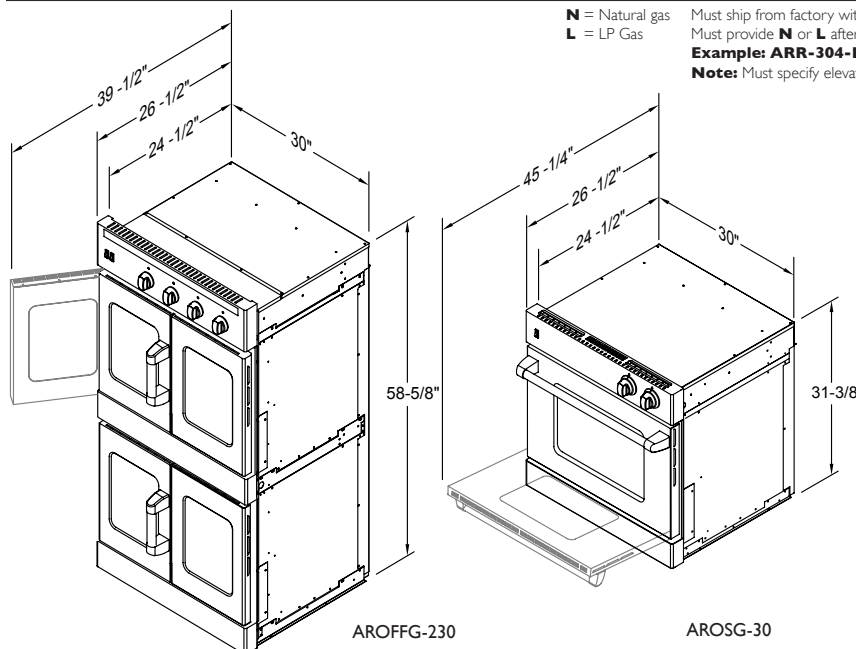
Overall Double Oven Capacity	4.7 CU. FT. each oven
Oven Dimensions	25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating per model #	AROFFG-230 78,000 BTU AROSSG-230 78,000 BTU AROFSG-230
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	608 Lbs
Overall Single Oven Capacity	4.7 CU. FT.
Oven Dimensions	25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating per model #	AROFSG-30 48,000 BTU AEOSG-30 48,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	304 Lbs

CUSTOMIZE YOUR RANGE: Now you can customize your American Range to match your kitchen setting. Pick from numerous colors and finishes to give your range a unique one-of-a-kind look. For more details regarding color and finish options,

DESIGNER COLORS



DESIGNER FINISHES



N = Natural gas
L = LP Gas
 Must ship from factory with proper gas type
 Must provide **N** or **L** after model number for type of gas needed.
Example: ARR-304-DF-L represents unit to be built for LP gas.
Note: Must specify elevation if over 1000 ft when ordering.

