



PROFESSIONAL QUALITY COOKING EQUIPMENT

INSTALLATION MANUAL FOR

LEGACY

**BUILT-IN ELECTRIC, GAS AND HYBRID
SINGLE AND DOUBLE WALL OVENS**

MODEL NUMBERS:

GAS MODELS: AROFG-30, AROSG-30, AROFFG-230, AROSSG-230, AROFSG-230

ELECTRIC MODELS: AROFE-30, AROSE-30, AROFFE-230, AROSSE-230, AROFSE-230

HYBRID MODELS: AROFFHGE-230, AROSSHGE-230, AROFSHGE-230



DESIGN



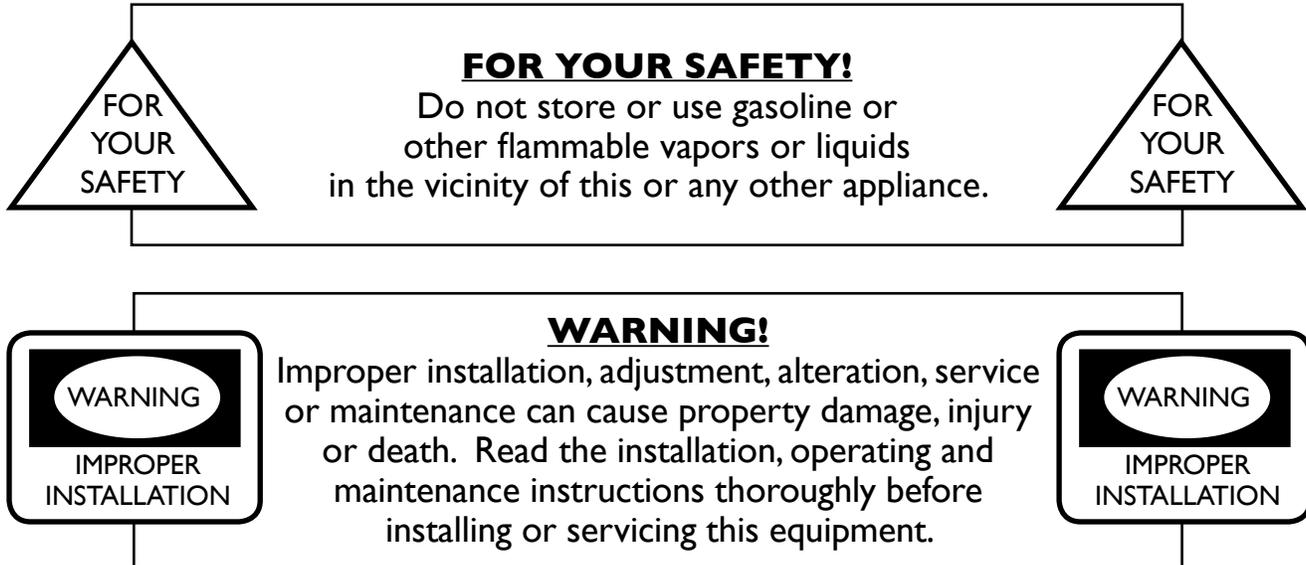
CLASS



FUNCTION

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Instruction to be followed in the event the user smells gas should be posted in a prominent location. This information should be obtained by consulting the local gas supplier:

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

This equipment is design engineered for residential use only.

Model Number:	_____
Serial Number:	_____
Purchase Date:	_____
Installed By:	_____
Install Date:	_____
Gas Type:	_____
Electrical Information:	_____

IMPORTANT - PLEASE READ AND FOLLOW!

- Before beginning, please read all the instructions carefully.
- DO NOT remove permanently affixed labels, warnings, or plates from product. This may void the warranty.
- All local and national codes and ordinances must be observed, installation must conform with local codes.
- The Installer must leave these instructions with the consumer who should retain for local inspector's use and for future reference.
- Installation and service must be performed by a qualified installer, service agency or gas supplier.
- Please ensure that the product is properly grounded.

Your safety and the safety of others is very important. We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the SAFETY ALERT SYMBOL. This symbol alerts you to hazards which will result in severe injury or death.



DANGER

Hazards or unsafe practices which will result in severe personal injury or death.



WARNING

Hazards or unsafe practices which may result in severe personal injury or death.



CAUTION

Hazards or unsafe practices which may result in minor personal injury or property damage.

IMPORTANT - PLEASE READ AND FOLLOW!

A ground fault interrupter (GFI) shall be used as required by NFPA-70 (National Electric Code), Federal / State / Local laws or local ordinances.

- The required use of a GFI is normally related to the location of a receptacle to any significant sources of water or moisture.
- American Range will not warranty any problems resulting from GFI outlets which are not installed properly or do not meet the requirements below.

IF THE USE OF A GFI IS REQUIRED, it should be:

- The receptacle type (breaker type or portable type not recommended).
- Used with permanent wiring only (temporary or portable wiring not recommended).
- On a dedicated circuit (no other receptacles, switches or loads in the circuit).
- Connected to a standard breaker or appropriate size (GFI breaker of the same size not recommended).
- Rated for class (5mA \pm 1mA trip current) as per UL 943 standard.
- In good condition and free from any loose-fitting gaskets (if applicable in outdoor situations).
- Protected from moisture (water, steam, high humidity) as much as reasonably possible.



WARNING

To prevent possible damage to cabinets and cabinet finishes, use only materials that will not discolor or delaminate and will withstand temperatures up to 194°F (90°C). Heat resistant adhesive must be used if the product is to be installed in laminated cabinetry, check with your builder or cabinet supplier to make sure that the materials meet these requirements.



WARNING

The use of cabinets for storage above the oven may result in potential fire or burn hazard.



DANGER

To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC).ANSI/NFPA 70 latest edition.

IMPORTANT - PLEASE READ AND FOLLOW!



WARNING

Do not use the handle or oven door to lift the oven. Remove pull down door before installation to ensure that it is not used to lift the unit. Make sure pins are inserted into hinges before removing door to prevent injury to hands and / or fingers.



WARNING

The misuse of the oven door(s) (e.g.; stepping, sitting, or leaning on them) can result in hazard or injuries and damage to the product.



WARNING

This appliance should not be used for space heating. This information is based on safety considerations.



WARNING

MOVING HAZARD

To avoid risk of severe personal injury; this appliance requires 2 or more personnel while handling and moving. Use of a moving device is recommended.

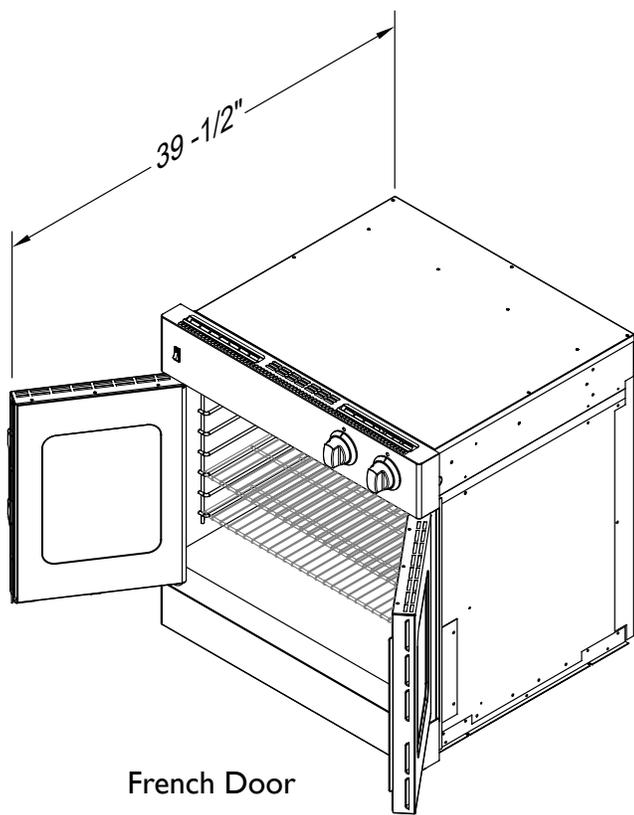


CAUTION

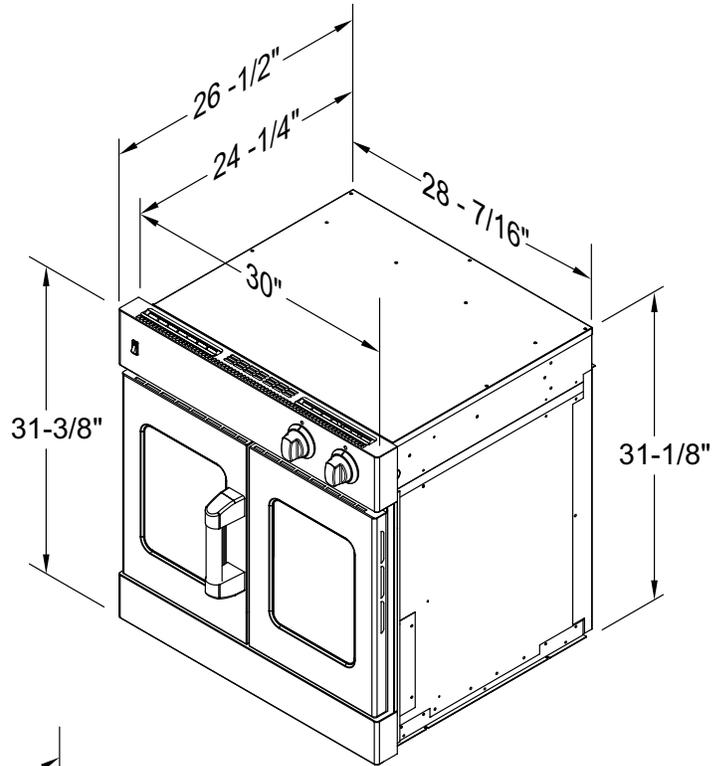
For personal safety, this appliance must be connected to a properly grounded and polarized electrical power supply. If only a two-prong outlet is available, it is the customer's responsibility to have it replaced with a dedicated, grounded, three-prong electrical outlet by a licensed technician. The gas surface burner re-ignition system when applicable depends on a low resistance electrical ground connection for reliable operation.

- Do not cut or remove the third (ground) prong from the power cord
- Do not use an adapter plug
- Do not use an extension cord
- Do not use a power cord that is frayed or damaged
- Do not plug the appliance into an electrical outlet with a Ground Fault Circuit Interrupter (GFCI)

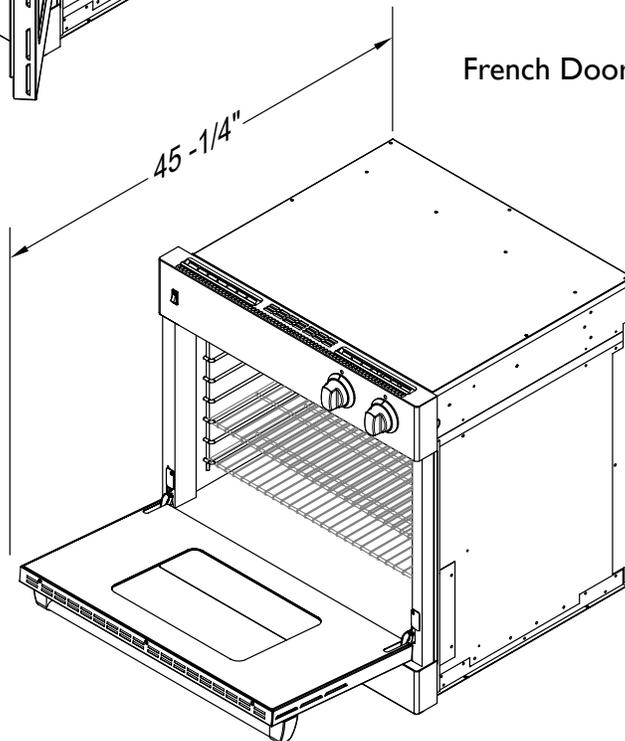
DIMENSIONS - SINGLE WALL OVEN



French Door

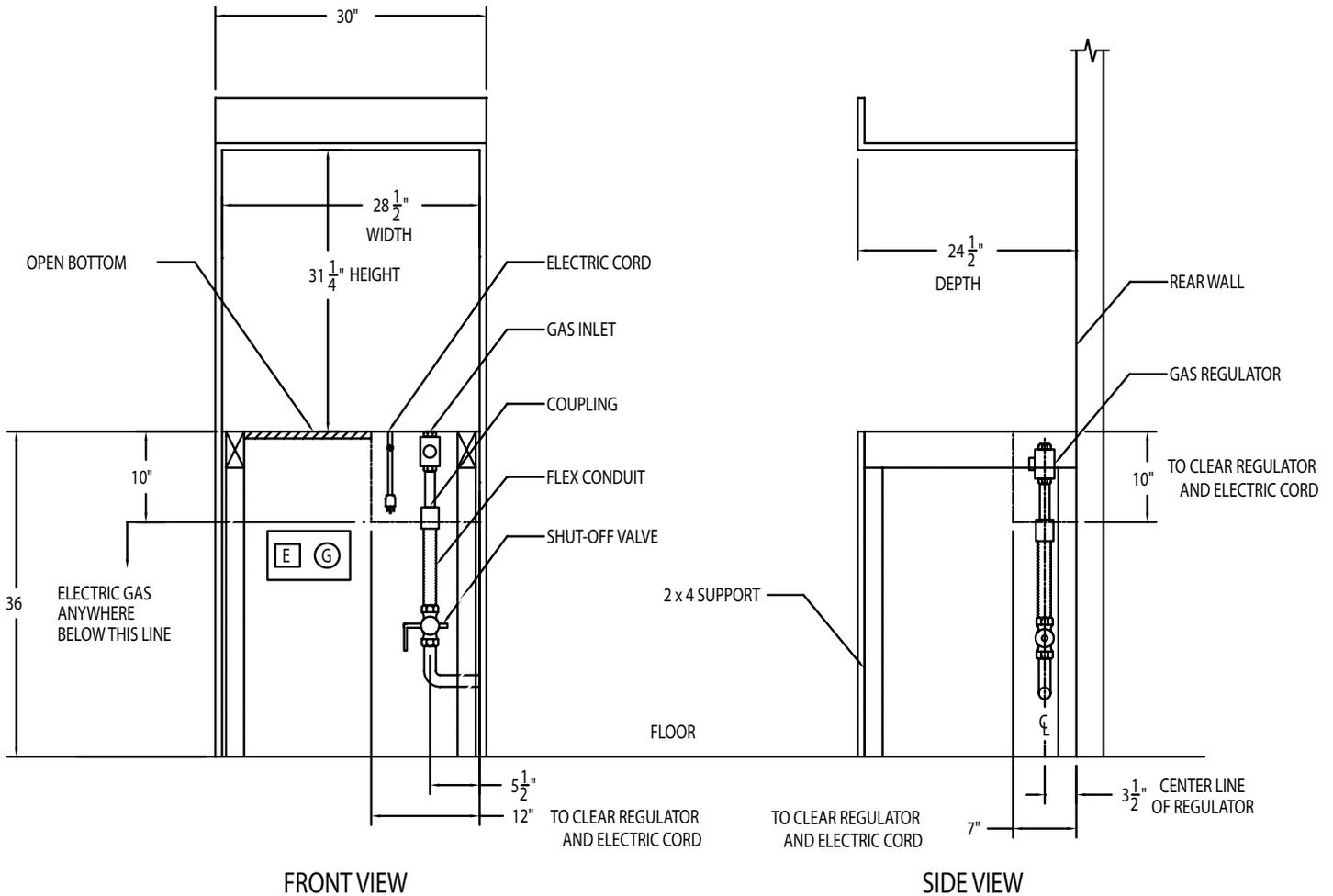


French Door



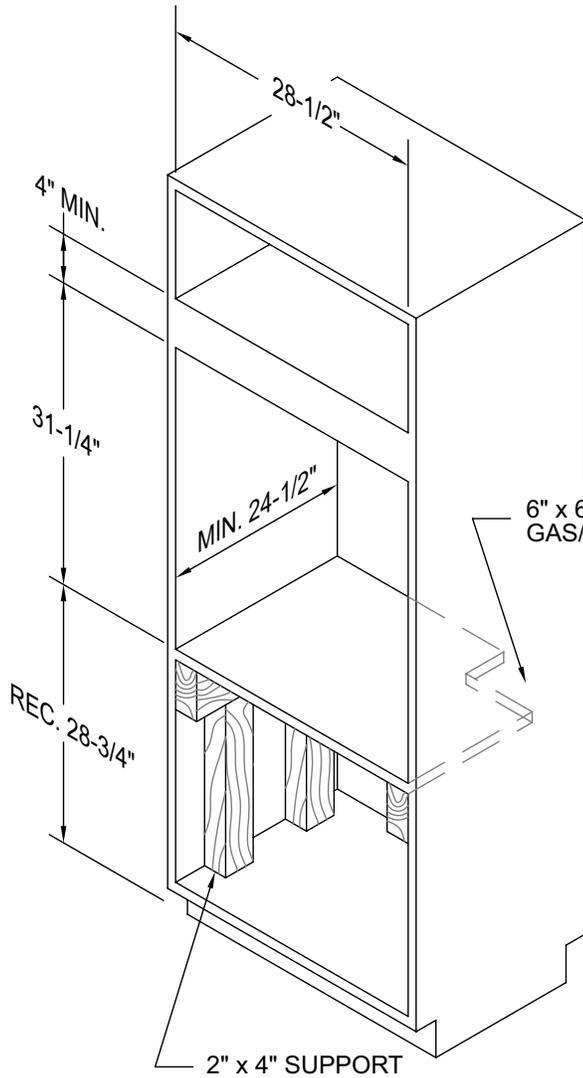
Pull Down Door / Chef Door

CUTOUT DIMENSIONS SINGLE WALL OVEN

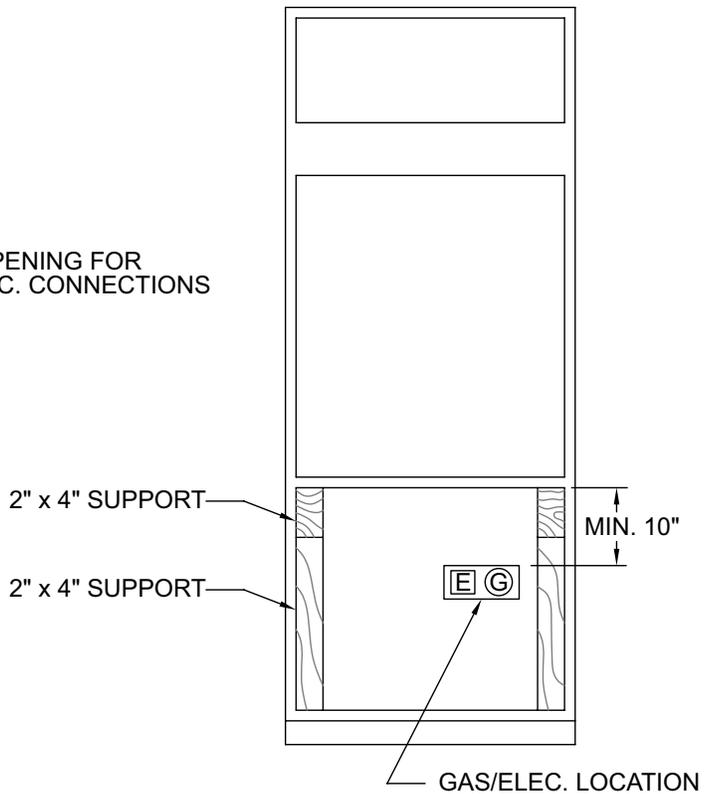


For all Single Wall Ovens

CUTOUT DIMENSIONS SINGLE WALL OVEN



FOR OVEN SUPPORT, INSTALL 2" x 4" EXTENDING FRONT TO BACK FLUSH WITH THE BOTTOM AND THE SIDE OF THE OPENING. THE SUPPORTING BASE MUST BE WELL SECURED TO THE FLOOR/CABINET AND LEVEL.

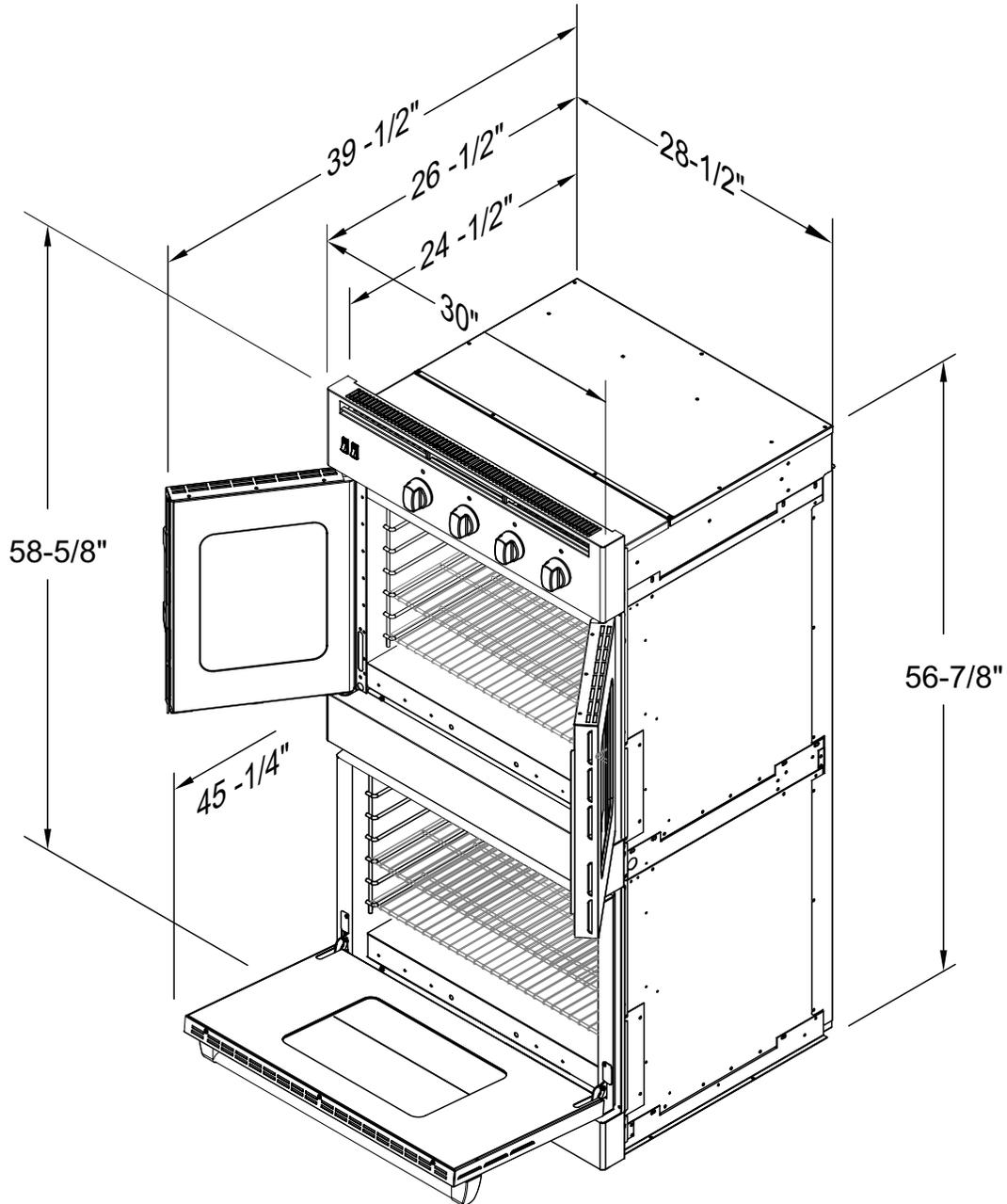


For all Single Wall Ovens

SPECIFICATIONS & ELECTRICAL REQUIREMENTS

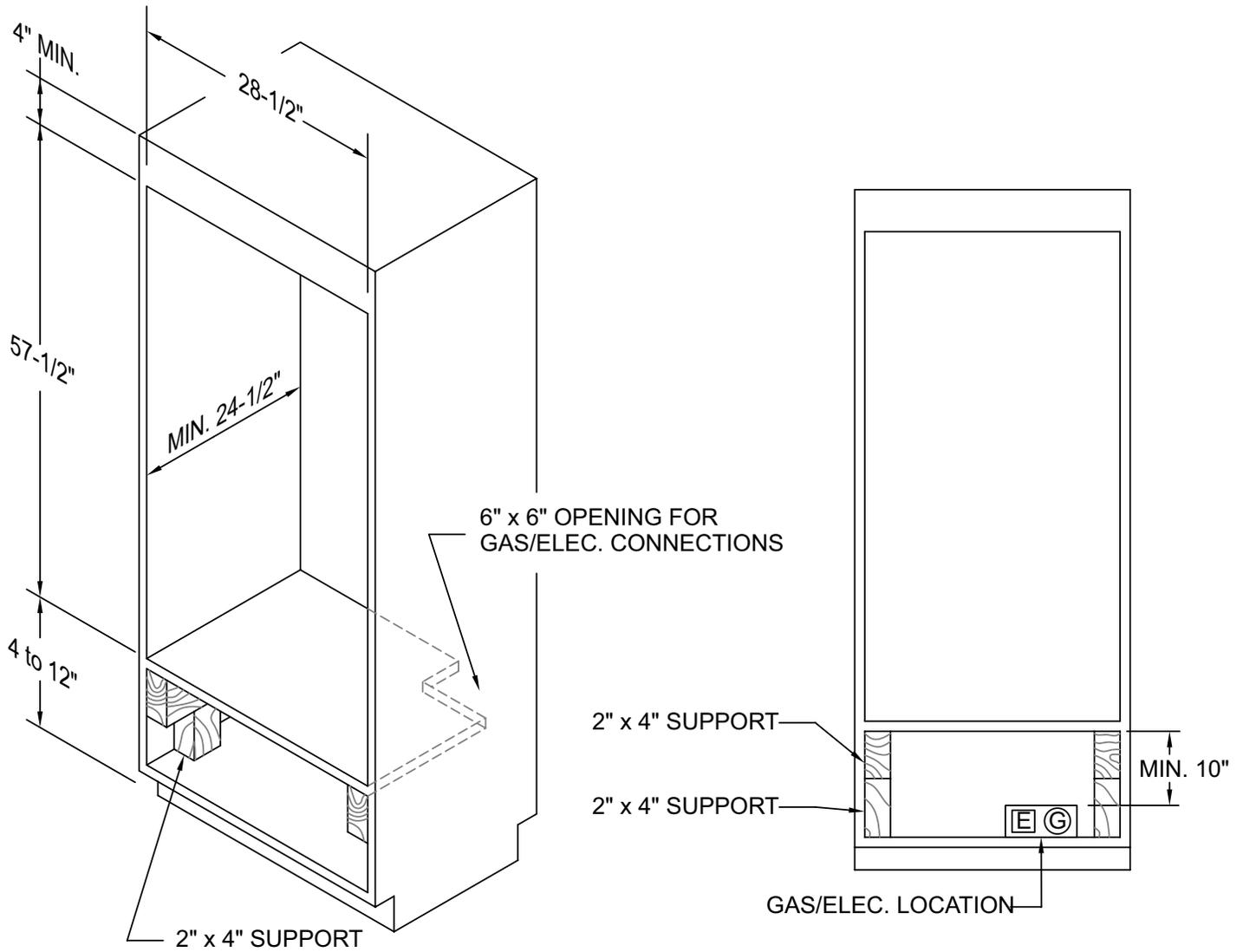
SINGLE WALL OVEN		
Description	Gas	Electric
Overall Width	30"	30"
Overall Height	31-3/8"	31-3/8"
Overall Depth:		
To the edge of control panel	26-1/2"	26-1/2"
With French Door open	39-1/2"	39-1/2"
With Chef Door open	45-1/4"	45-1/4"
Cutout Width	28-1/2"	28-1/2"
Cutout Height	31-1/4"	31-1/4"
Cutout Depth	24-1/2" min	24-1/2" min
Electrical Requirements	3-wire ground, 120 VAC /60 Hz, 15 AMP Cord supplied. Fuse seperately.	4-wire ground, 240 VAC, 20 AMP electrical connection. Equipped with #10 ground wire in unit. Fuse seperately.
Gas requirements	Shipped natural (5.0" WC) or LP (10.0" WC)	N/A
Oven bake rating (gas / electric)	30,000 BTU	2200 WATTS
Broiler (gas / electric)	15,500 BTU infrared	3500 WATTS
Approximate Shipping Weight	304 Lb.	291 Lb.

DIMENSIONS - DOUBLE WALL OVEN



Double Wall Oven
 French Door on the top
 Pull Down Door / Chef Door on the bottom

CUTOUT DIMENSIONS DOUBLE WALL OVEN



For all Double Wall Ovens

SPECIFICATIONS & ELECTRICAL REQUIREMENTS

DOUBLE WALL OVEN			
Description	Gas / Gas	Electric / Electric	Gas / Electric
Overall Width	30"	30"	30"
Overall Height	58-5/8"	58-5/8"	58-5/8"
Overall Depth:			
To the edge of control panel	26-1/2"	26-1/2"	26-1/2"
With French Door open	39-1/2"	39-1/2"	39-1/2"
With Chef Door open	45-1/4"	45-1/4"	45-1/4"
Cutout Width	28-1/2"	28-1/2"	28-1/2"
Cutout Height	57-1/2"	57-1/2"	57-1/2"
Cutout Depth	24-1/2" min	24-1/2" min	24-1/2" min
Electrical Requirements	120 VAC, 15 AMP. Fuse separately. Cord supplied.	4-wire ground, 240 VAC, 40 AMP electrical connection. Fuse separately.	240 VAC, 30 AMP. Fuse separately.
Gas requirements	Shipped natural (5.0" WC) or LP (10.0" WC)	N/A	Shipped natural (5.0" WC) or LP (10.0" WC)
Oven burner rating (gas / electric)	30,000 BTU (2)	2200 WATTS (2)	2,200 / 30,000 BTU
Infrared burner (gas / electric)	18,000 BTU (2) Infr.	3500 WATTS (2)	3,500 / 18,000 BTU Infr.
Approximate Shipping Weight	624 Lb.	597 Lb.	624 Lb.

GENERAL INSTRUCTIONS

- Do not remove protective packaging until you are ready to perform the installation.
- Do not remove the protective wrapping from the product control panel until the product is installed.
- Use proper equipment to move products.
- Any openings in the wall and in the floor behind or under the appliance must be sealed.



WARNING

Do not use an extension cord with this appliance. Such use may result in fire, electrical shock or other personal injury.



CAUTION

The appliance is heavy. Use extreme care when handling.



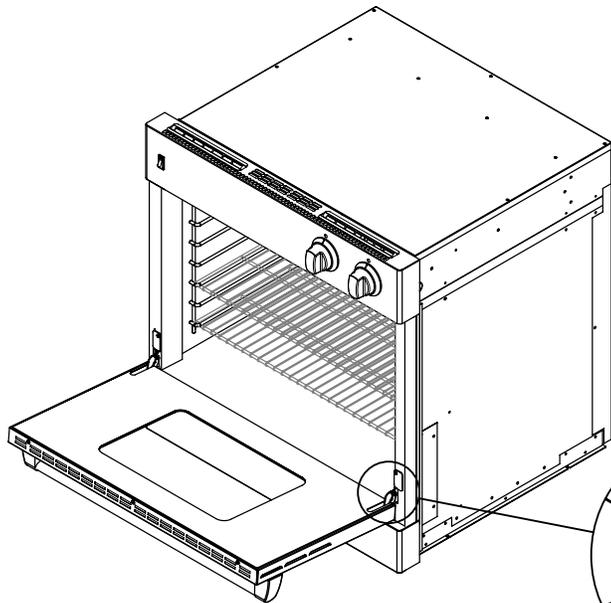
WARNING

Do not use the handle or oven door to lift the oven. Remove pull down door before installation to ensure that it is not used to lift the unit. Make sure pins are inserted into hinges before removing door to prevent injury to hands and / or fingers.

INSTALLATION INSTRUCTIONS

- Installation of this oven should be performed by qualified, certified and licensed persons.
- Products are anchored to the wooden shipping pallet using metal straps that are screwed to the bottom of the product and the pallet.
- To remove the packaging, first remove the staples located at the bottom perimeter of the corrugated cover.
- Remove the corrugated cover by lifting it off the product and remove the inner packing.
- Detach the product from the metal anchor strip by removing the attachment screw.
- Confirm available access to adequate power and gas. See Specifications & Electrical Requirements table.
- Fill out page 1 of this installation manual with requested data. Model number and serial number can be found on the plate located underneath the control panel on the front of the oven.
- The oven is zero-clearance safe against combustible surfaces.
- Provide 12" space between floor and bottom of the oven.
- Provide 4" space between top of the oven and bottom edge of cabinet doors.

INSTALLATION INSTRUCTIONS



STEP 1

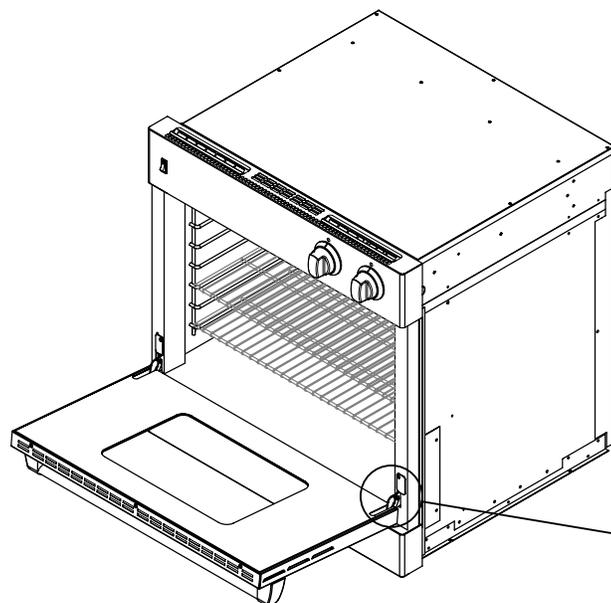
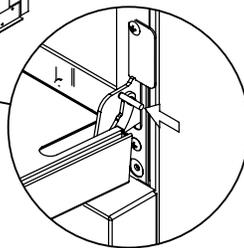
For "chef door" models, remove door(s).

NOTE: DO NOT REMOVE FRENCH DOORS.

Open door completely.

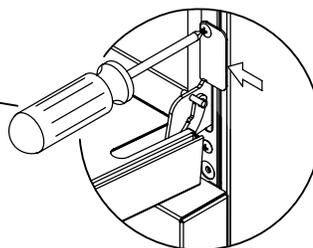
Place pins, supplied with unit in pin hole.

For personal safety, only use the pins supplied with the unit.



STEP 2

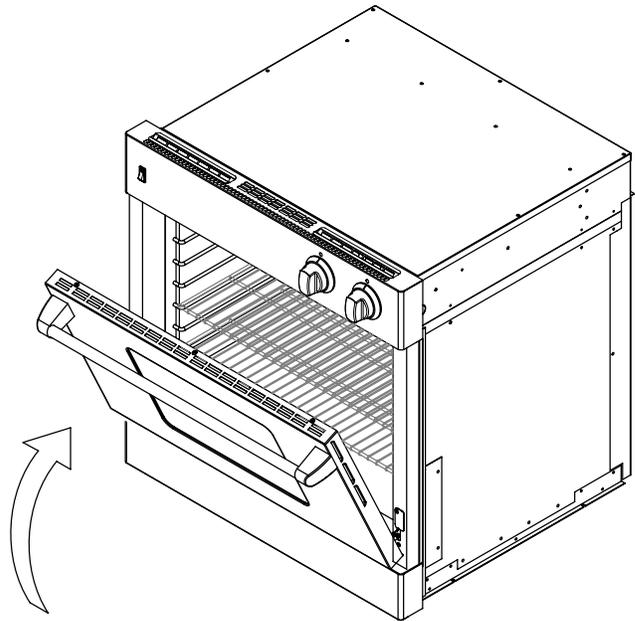
Remove hinge trim screws, take off hinge trim, identify right and left hinge for future re-installation.



INSTALLATION INSTRUCTIONS

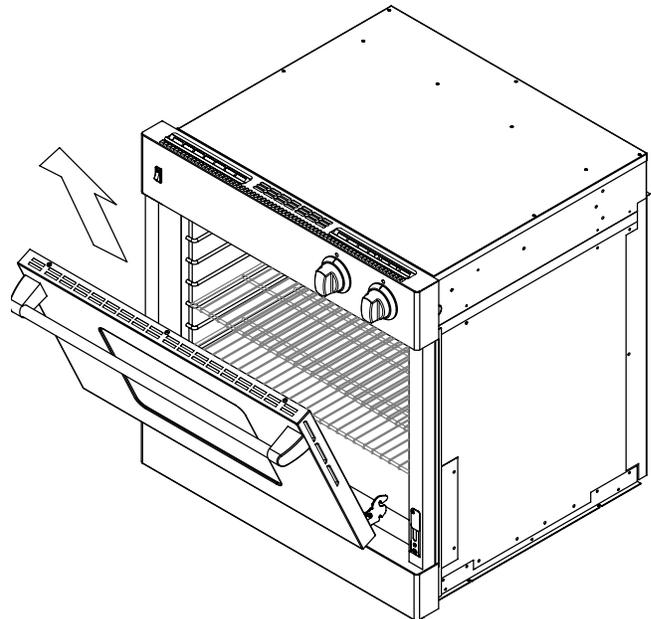
STEP 3

Softly close until the pins stop door.



STEP 4

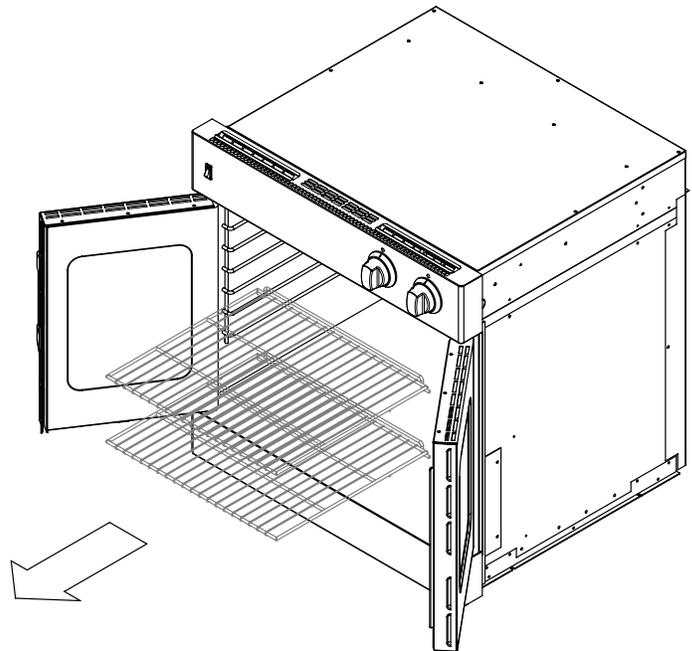
Lift door up and out. Do not use handle to lift door, grab by the sides of the door.



INSTALLATION INSTRUCTIONS

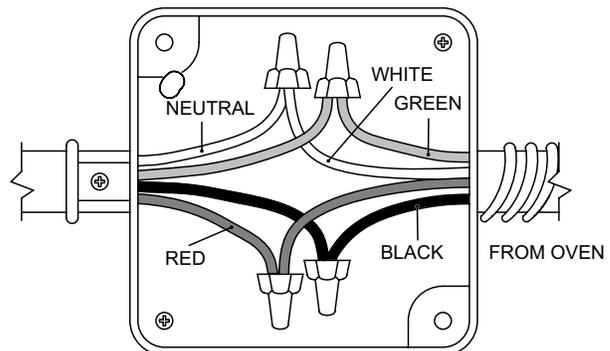
STEP 5

Remove racks.



STEP 6

Place Oven in front of cabinet opening for access to wiring.



Connect the white to the incoming neutral.
Attach the green to suitable ground.

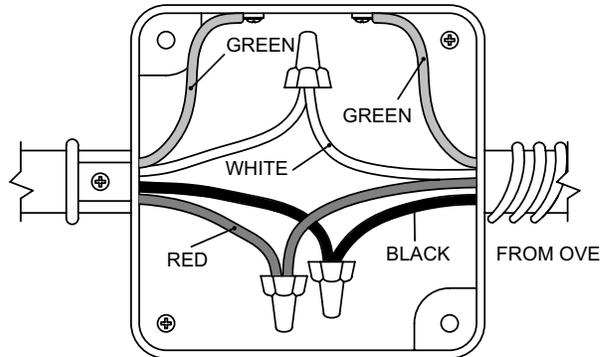
STEP 7

Wiring option I. Recommended.

INSTALLATION INSTRUCTIONS

STEP 7

Wiring option 2.

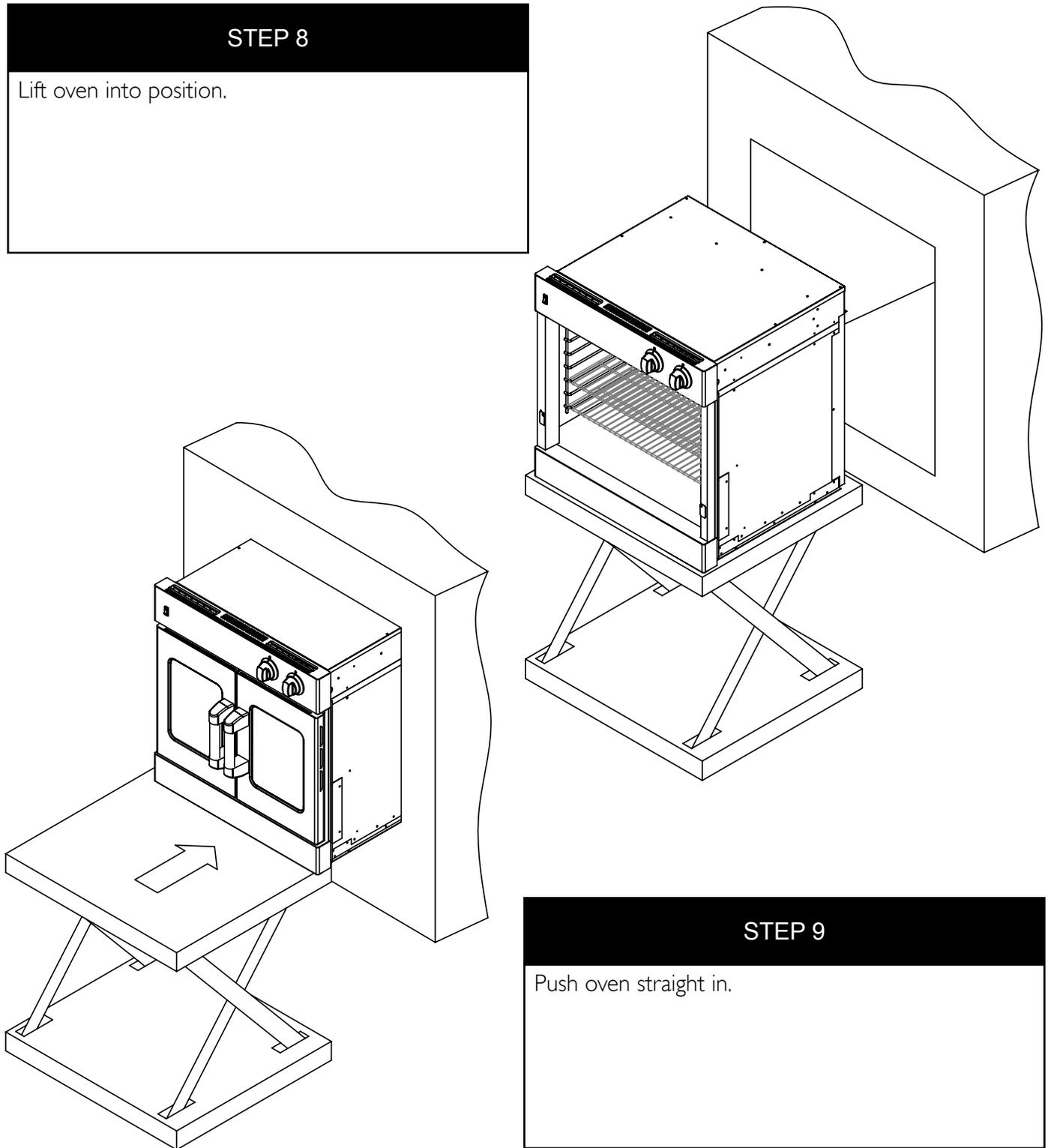


Connect the white to the incoming neutral.
Attach green to the grounded junction box.

INSTALLATION INSTRUCTIONS

STEP 8

Lift oven into position.



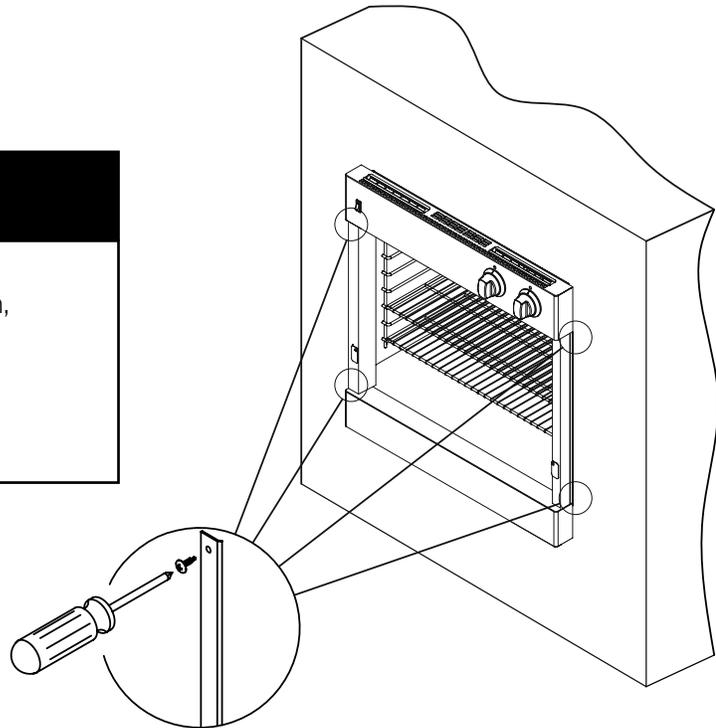
STEP 9

Push oven straight in.

INSTALLATION INSTRUCTIONS

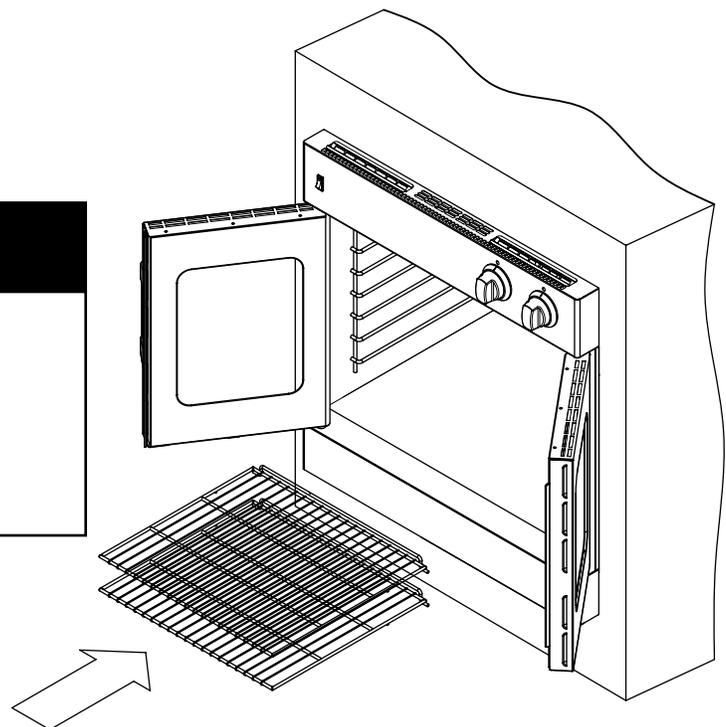
STEP 11

Attach the screws to the side trims.
NOTE: 4 screws are used for single wall oven,
4 screws are used for double wall oven.



STEP 12

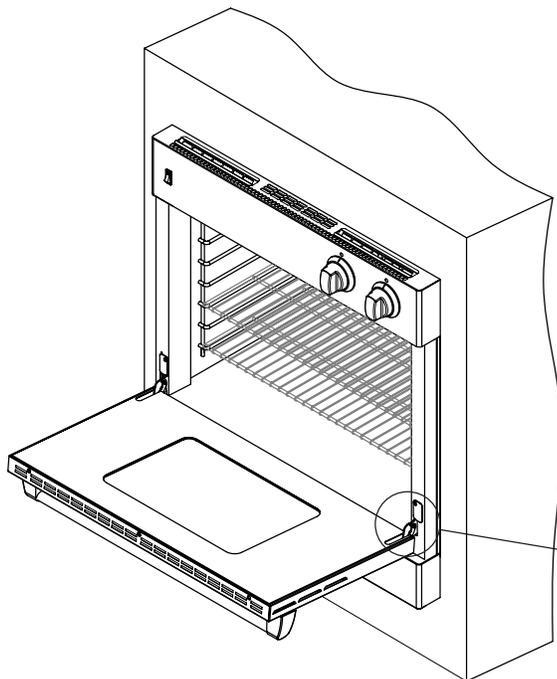
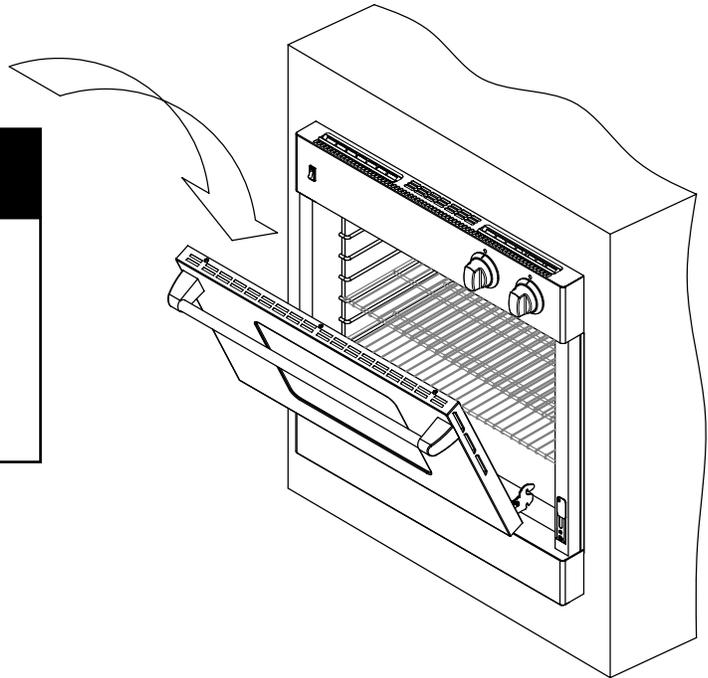
Replace racks.



INSTALLATION INSTRUCTIONS

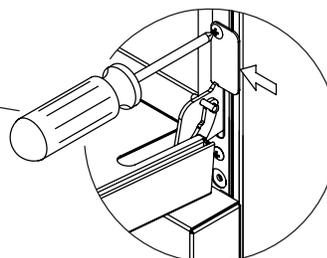
STEP 13

Replace door.

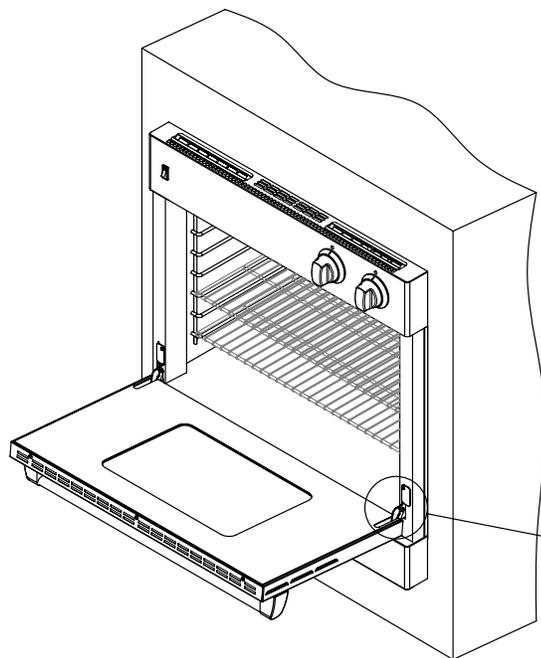


STEP 14

Open door completely.
Put hinge trim plates back on.
Secure with screw.

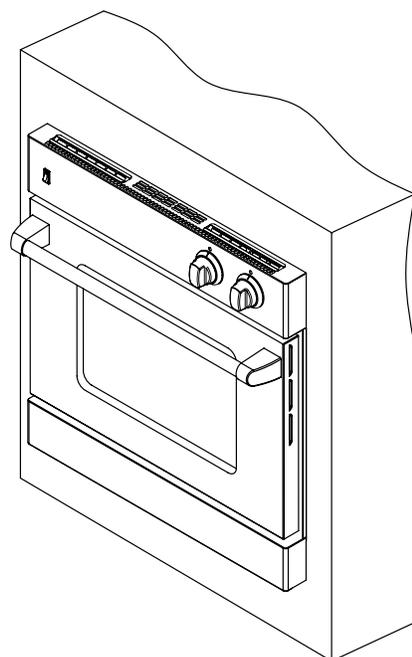
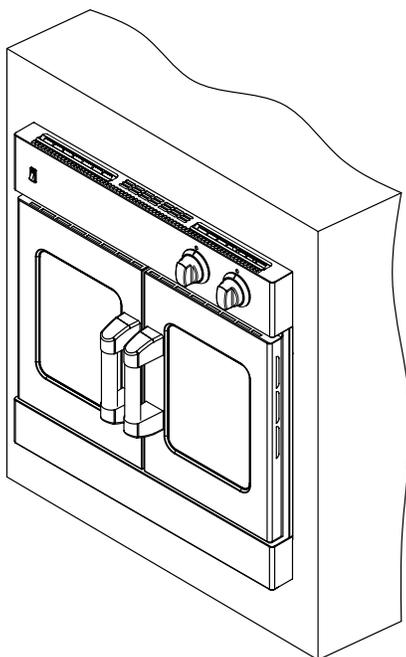


INSTALLATION INSTRUCTIONS



STEP 15

Take out pins and close door. Save pins for future use.



PERFORMANCE CHECKLIST

A qualified installer should carry out the following checks:

Refer to User Manual to perform the following check points.

- Check operation of Bake at 350°.
- Check operation of Convection Bake.
- Check operation of Broil function.
- Check operation of fan with open doors.
- Check operation of oven.
- Check operation of all indicator lights on control panel.
- Check operation of proof function if equipped.
- Check knob rotation function for free and smooth turning.

FINAL PREPARATION

1. Some Stainless Steel parts may have a plastic protective wrap, which must be peeled off. All Stainless Steel body parts should be wiped with hot soapy water and with liquid cleaner designed for this material. If build up occurs, do not use steel wool, abrasive cloths, cleaners or powders!!! If it is necessary to scrape Stainless Steel to remove encrusted materials, first soak with hot, wet cloths to loosen the material, then use a wood or nylon scraper. Do not use a metal knife, spatula, or any other metal tool to scrape Stainless Steel!!!! Scratches are almost impossible to remove.
2. The interior of the oven should be washed thoroughly with hot, soapy water to remove film residues and installation debris before being used for food preparation, then rinsed and wiped dry. Solutions stronger than soapy water are rarely needed.
3. Perform burn off procedure - Bake at 500° for 1 hour. Some smell will emanate from the oven. This is from residual materials in the assembly process.

WARRANTY REQUIREMENT

For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/licensed contractor.

Failure to comply will void any written or implied warranty.

Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to American Range for verification.

If installation was not performed by a certified/licensed contractor be prepared to submit a major credit card for payment for proper installation prior to service.



13592 Desmond Street, Pacoima, CA 91331
818.897.0808 888.753.9898 tel
818.897.1670 fax
www.americanrange.com