

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

Shown in stainless steel, to customize the color.



Customize with RAL® for the color that best suits your lifestyle.

DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

30" RESIDENTIAL WALL OVENS

OVEN FEATURES - ALL MODELS

- Multiple functions include: Standard Bake, Innovention® Convection Bake, Infrared Broil and Fan mode.
- Innovention® 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 6 cooking levels on heavy chrome side supports.
- 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 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 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 1,600°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 Innovention® convection oven technology utilizes a dual convection system to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the dual Innovention® convection fans ensures consistent heat distribution even when challenged with cooking the largest turkey, ham or roast.

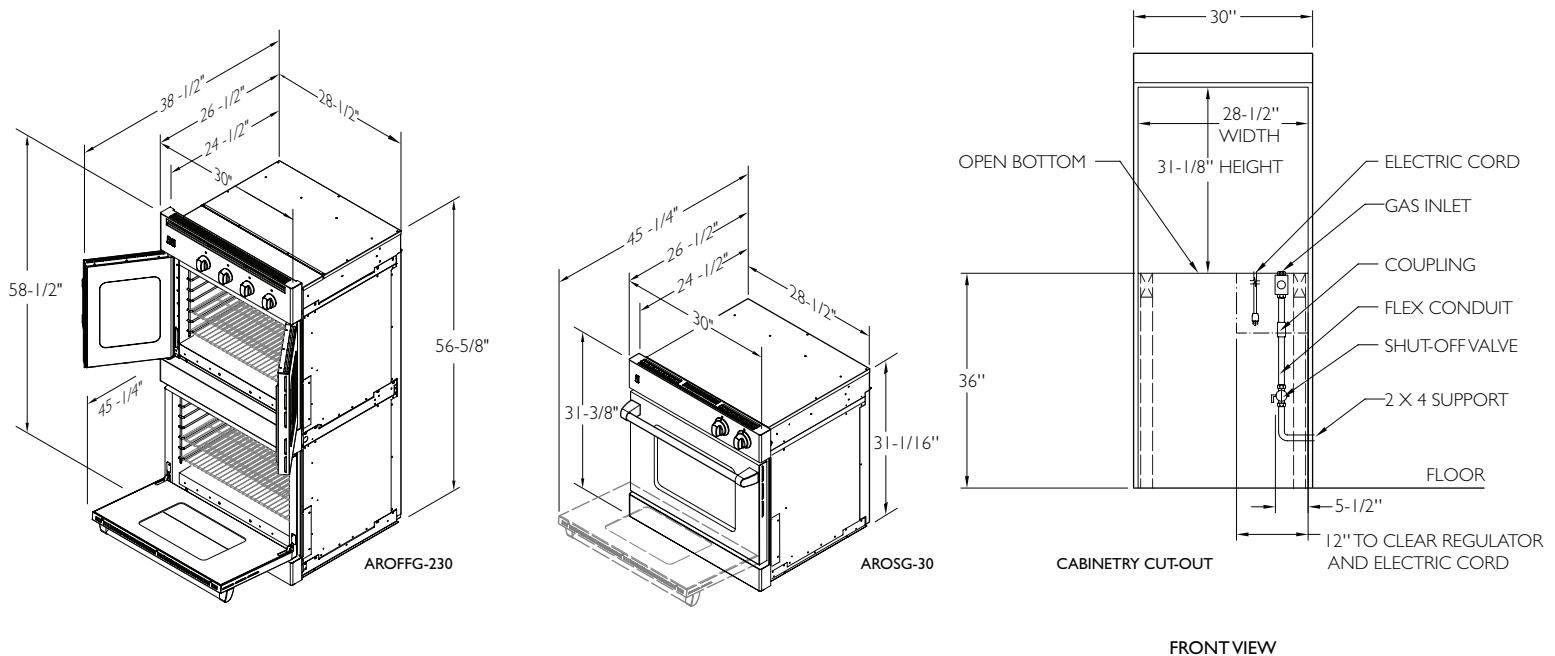
INNOVECTION® CONVECTION OVEN IS GREEN TECHNOLOGY

The highly efficient design of the Innovention® Convection Oven uses 19% less gas than a standard convection oven.

TECHNICAL SPECIFICATIONS

	DOUBLE	GAS	ELECTRIC
Overall Oven Capacity	4.7 CU. FT. each oven	4.7 CU. FT. each oven	4.7 CU. FT. each oven
Oven Cell Dimensions	25-1/4" W x 20-3/4" D x 15-1/2" H	25-1/4" W x 20-3/4" D x 15-1/2" H	25-1/4" W x 20-3/4" D x 15-1/2" H
Overall Dimensions	30" W x 26-1/2" D x 58-1/2" H	30" W x 26-1/2" D x 58-1/2" H	30" W x 26-1/2" D x 58-1/2" H
Cutout Dimensions	28-1/2" W x 24-9/16" D x 58-3/4" H	28-1/2" W x 24-9/16" D x 58-3/4" H	28-1/2" W x 24-9/16" D x 58-3/4" H
Infrared Broiler	18,000 BTU		3,500 WATTS
Oven Bake Burner	30,000 BTU		2,200 WATTS
Total Gas Connection Rating	60,000 BTU		N/A
Gas Supply	7" W.C. Natural, 11" W.C. Propane		N/A
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase		240 V 50 AMP 60 Hz
Shipping Weight	608 Lbs.		608 Lbs.
	SINGLE		
Overall Oven Capacity	4.7 CU. FT. each oven		4.7 CU. FT. each oven
Oven Cell Dimensions	25-1/4" W x 20-3/4" D x 15-1/2" H		25-1/4" W x 20-3/4" D x 15-1/2" H
Overall Dimensions	30" W x 26-1/2" D x 31-3/8" H		30" W x 26-1/2" D x 31-3/8" H
Cutout Dimensions	28-1/2" W x 24-9/16" D x 31-1/8" H		28-1/2" W x 24-9/16" D x 31-1/8" H
Infrared Broiler	18,000 BTU		3,500 WATTS
Oven Bake Burner	30,000 BTU		2,200 WATTS
Total Gas Connection Rating	30,000 BTU		N/A
Gas Supply	7" W.C. Natural, 11" W.C. Propane		N/A
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase		240 V 25 AMP 60 Hz
Shipping Weight	304 Lbs.		304 Lbs.

N = Natural gas. Must ship from factory with proper gas type. **L** = LP Gas. Must provide **N** or **L** after model number for type of gas needed. **Example: AROFG-30-DF-L** represents unit to be built for **LP** gas. **Note:** Must specify elevation if over 1000 ft. when ordering. A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit.



SCALE: NOT TO SCALE

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DESIGNED & BUILT IN USA

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