

# AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

LEGACY SERIES  
Hybrid Double Wall Ovens



AROFSHG-230



AROFFHG-230



AROSSHG-230

Shown in stainless steel, to customize the color.



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

DESIGN



CLASS



FUNCTION

# 30" RESIDENTIAL HYBRID WALL OVEN

## OVEN FEATURES

- Hybrid Wall Oven - best of both worlds - gas and electric combined.
- Multiple functions include: Standard Bake, Innovention® Convection Bake, Infrared Broil and Fan modes.
- 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.
- Two lights in each oven are controlled from front panel switch.
- Porcelainized oven interior simplifies cleaning.
- Commercial grade stainless steel construction with welded control panel
- Easy to use analog controls.
- Commercial-style French or Classic Chef Doors improve oven access.
- Blue lights indicate oven functions.
- Heavy die-cast metal black satin knobs with chrome bezels.

### UPPER OVEN - GAS

- Quick Preheat times and uniform cooking temperatures are created with a 30,000 BTU Bake Burner.
- Inconel® Banquet broiler provides rapid searing at 1,600°F using 18,000 BTUs.

### LOWER OVEN - ELECTRIC

- 3,500 Watt Instagrill™ broiler reaches searing temperature in 3 seconds.
- Concealed 2,200 Watt Bake Element 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 less gas than a standard convection oven.

## TECHNICAL SPECIFICATIONS

Overall Oven Capacity	4.7 CU. FT.
Oven Dimensions	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
Cut-Out Dimensions	28-1/2" W x 24-9/16" D x 56-3/4" H
<b>UPPER OVEN - GAS</b>	
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating	30,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
<b>LOWER OVEN - ELECTRIC</b>	
Electrical Supply	240 VAC 25 AMP 60 Hz Single Phase
Bake Element	2,200 WATTS
Broil Element	3,500 WATTS
Shipping Weight	608 Lbs.

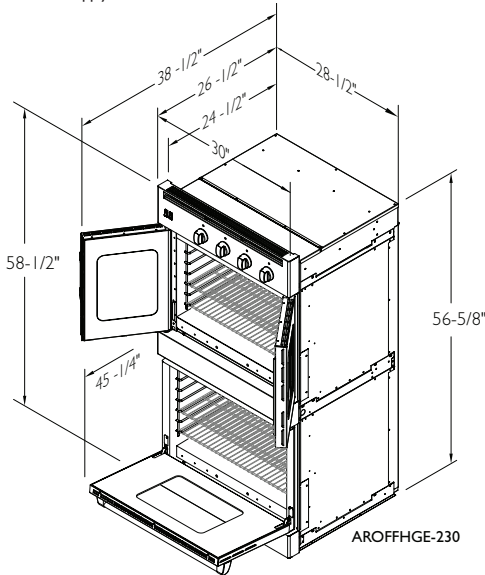
**CUSTOMIZE YOUR OVEN:** Now you can customize your American Range oven to match your kitchen setting. Pick from numerous colors to give your range a unique one-of-a-kind look. For more details regarding color and finish options, go to our website: [www.americanrange.com](http://www.americanrange.com).



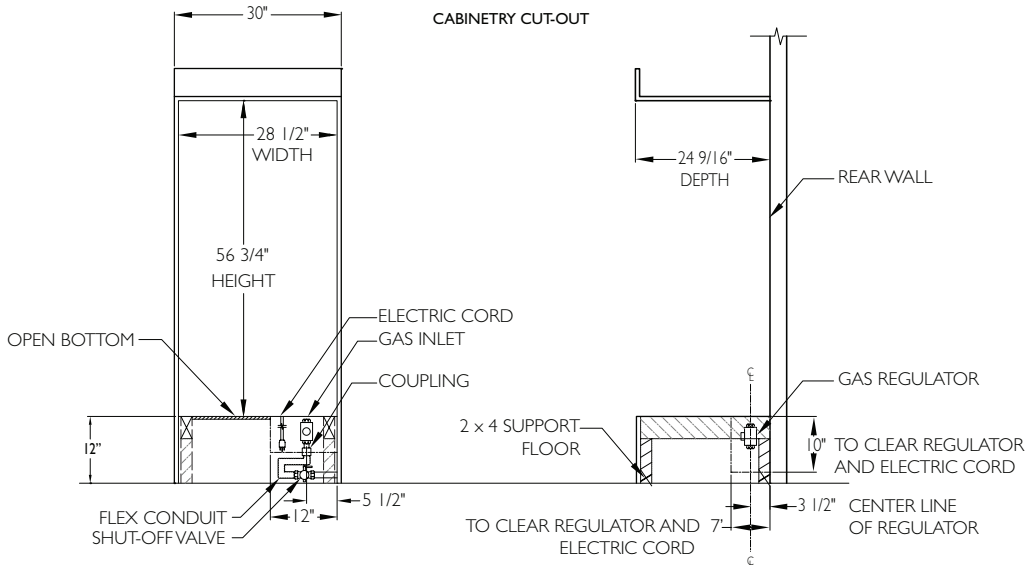
## DESIGNER COLORS



**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: AROFFHGE-230-L** represents unit to be build 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.



ISOMETRIC VIEW



FRONT VIEW

SIDE VIEW

SCALE: NOT TO SCALE

R70420 08032015

DESIGNED & BUILT IN USA

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