



# USE AND CARE MANUAL FOR LEGACY 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

RETAIN THIS MANUAL FOR FUTURE REFERENCE



**FOR YOUR SAFETY!**  
Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

**WARNING!**  
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death and will void warranty. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

**IMPORTANT SERVICE NOTICE!**  
Using any part other than genuine American Range factory supplied parts relieves the manufacturer of all liability.  
American Range reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for the previously purchased equipment.

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: \_\_\_\_\_



## PROFESSIONAL QUALITY COOKING EQUIPMENT

To Our Most Valued Customer:

Congratulations on your purchase of an American Range product. We hope you will enjoy the design, manufactured quality, innovative features and cooking performance of this product – it represents our continuing dedication to satisfying the most demanding needs of customers like you.

Please read this manual and become familiar with important safety information about how to install and set-up the unit, basic operating instructions, and how to maintain that just-like-brand-new appearance and performance - over years of day-to-day and special holiday use.

If you should encounter any sort of problem, turn to the section of the manual entitled, "Troubleshooting" – for a quick solution or guidance regarding the next step required to get back to tip-top condition.

Thank you for choosing an American Range product for your home. As you can expect, this appliance is designed for years of reliable service. If you have any questions or comments, please contact the dealer from whom you purchased the unit, or contact American Range Customer Service at [www.americanrange.com](http://www.americanrange.com) or 888.753.9898.

Sincerely,

*Shane Demirjian*

President, American Range Corporation



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## WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing damage, personal injury or death.

- INSTALLATION AND SERVICE MUST BE PERFORMED BY A CERTIFIED / LICENSED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

- WHAT TO DO IF YOU SMELL GAS
  - Do not try to light any appliance.
  - Do not touch any electrical switch, do not use any phone in your building.
  - Immediately call your gas company. Follow the gas supplier instructions.
  - If you cannot reach your gas supplier, call the Fire Department.

### 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.

- Please observe all local and national codes and ordinances.
- Do not remove any permanent warning labels or plates from this product.
- Please ensure that this product is electrically grounded.
- Consumers should retain these instructions for local inspectors and for future use.

## ABOUT THIS MANUAL

The Use and Care Manual is divided into several sections:

**The Safety Section** informs you about significant safety precautions when installing and operating your new appliance. This is a must read section of the manual.

**Quick Start and Installation Section** describes how to unpack the unit, what to save and what to discard, installation dimensions, gas and electrical connections and how to identify the primary parts of the product so you can better understand what's going on "under the hood".

**How to Use Your Product and How to Use the Oven Sections** show you how to light the burners, set the range for broil or bake and how to use convection to speed cooking times and improve the quality of your baked and roasted dishes.

**The Care and Maintenance and Troubleshooting and Service Sections** discuss how to keep your product in good operating condition, how to identify what might be going wrong with the unit, and how to communicate your observations with authorized field service technicians.

Before using your appliance, please read this manual paying special attention to the important safety instructions located in the next several pages.



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



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



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



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

## PRECAUTIONS

### SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is crafted and inspected carefully by skilled personnel before leaving the factory. The transportation company assumes full responsibility for the safe delivery upon acceptance of the equipment.

If you receive a damaged product, immediately contact your delivery company, your dealer, your builder or installer. Do not install or attempt to operate a damaged appliance.

1. Note on the freight bill or express delivery any visible loss or damage and have the note signed by the person making the delivery.
2. File claim for damages immediately regardless of the extent of damages.
3. For damage noticed after unpacking (concealed loss or damage), notify the transportation company immediately and file a "Concealed Damage" claim with them. This should be done within fifteen (15) days from the date that delivery is made to you. Retain the shipping container for inspection.

### CAUTION

Check your local building codes for proper installation methods. In the absence of local codes, this appliance should be installed in accordance with the National Fuel Gas Code No. Z223.1 current issue, and the National Electrical Code ANSI/NFPA No. 70 current issue, or the CAN – B149 Installation Codes for Gas Burning Appliances, and C22.1 Canadian Electrical Code Part I. Verify the type of gas supplied to the location, being sure that the appliance is connected to the type of gas for which it is certified. Models come from the factory certified for use with Natural Gas (NG) or Liquid Propane (LP) gas. Your product, shown on the rating label and the supplied gas type must be the same. Upon opening your product, the rating label can be located on the front panel if it is a range or oven. If it is a cook top it can be found on the side panel underneath the left burner.

If connecting this appliance to propane gas, make certain the propane gas tank is equipped with its own high-pressure regulator - in addition to the pressure regulator supplied with this product when applicable. The maximum propane gas pressure to this appliance must not exceed 14.0 inches of water column (34.9 millibar) from the propane gas tank to the pressure regulator.

Your appliance must be installed by a qualified gas installation technician. Have the technician show you the exact location of the gas shut-off valve on the incoming gas line so you know how to turn off the gas if necessary.

### 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)

 **DANGER**

To avoid the possibility of explosion or fire, do not store or use combustible, flammable or explosive liquids (such as gasoline) or vapors inside or in the vicinity of this or any other appliance. Keep items that could explode, such as aerosol cans, away from the product. Do not store explosive or flammable materials in nearby cabinets or areas. When operating the oven or broiler, do not touch the surfaces of the ceramic tile broiler, the rack or rack supports, the walls of the oven or the inside surfaces of the oven door - interior surfaces become hot enough to cause burns. The heat deflector, which deflects heat away from the control panel, and the oven door sides will also be hot during use.

 **DANGER**

Do not store items of interest to children above or near the appliance. Children, as well as adults, should never be allowed to sit, stand or climb on any part of the appliance. Serious personal injury may occur.

 **WARNING**

Always disconnect the electrical plug from the wall outlet before servicing the unit. It is recommended that a dedicated electrical circuit be used for this appliance.

Always turn gas shut-off valve to OFF position before servicing unit.

**WARNING**

If not installed, operated and maintained in accordance with the manufacturer's instructions, this product could expose you to fuel or fuel combustion substances, which can cause death or serious illness and which are known to the State of California to cause cancer, birth defects or other reproductive harm.

The State of California enacted the California Safe Drinking Water and Toxic Enforcement Act of 1986, (Prop. 65), which "prohibits any person in the course of doing business from knowingly and intentionally exposing any individual to a chemical known to the State of California to cause cancer or reproductive toxicity without first giving clear and reasonable warning to such individuals." The Governor's Scientific Advisory Panel added carbon monoxide to the list of hazardous chemicals known to cause reproductive harm.

In order to establish full compliance with Proposition 65, a yellow warning label has been attached to each gas-fired unit manufactured by The Company.

Carbon monoxide would not be present in concentrations that would pose a "significant risk" to the consumer when the equipment is installed, operated and maintained as follows:

1. Installed in accordance with all local codes, or in the absence of local codes, with the current National Fuel Gas Code ANSI Z223.1 Latest Addenda.
2. Installed under a properly designed and operating exhaust hood.
3. Connected to the type of gas for which the unit is equipped.
4. Proper appliance pressure regulator installed on the gas supply line and adjusted for the manifold pressure marked on the rating plate.
5. Adequate air supply to the unit.
6. The equipment is operated in the manner intended and using the proper utensil for that type of appliance.
7. Keep the equipment clean and have it checked periodically.
8. Burner air adjustments, mechanical maintenance and repairs must be performed by qualified service personnel.



 **WARNING**

If the equipment is not installed, operated and maintained in accordance with the above requirements, concentrations of carbon monoxide in excess of the established limits could be present in the kitchen environment.

**ALL PERSONNEL IN THE WORKPLACE WHO MAY BE SUBJECT TO ANY EXPOSURE OF CARBON MONOXIDE MUST BE WARNED OF SUCH POSSIBLE EXPOSURE. THIS WARNING SHOULD BE CONVEYED IN A MANNER SO THAT IT IS CLEARLY UNDERSTOOD BY THE EMPLOYEE. THE EMPLOYEE MUST BE ASKED IF IN FACT HE OR SHE UNDERSTANDS THE CORRECT METHOD OF OPERATION OF THE EQUIPMENT AND THAT A RISK OF EXPOSURE EXISTS IF THE EQUIPMENT IS OPERATED IMPROPERLY.**

 **CAUTION**

Purchase a kitchen fire extinguisher for your home and store it in close proximity to your appliance. Should an uncontrolled fire occur, never use water on grease fires. Never pick up a flaming pan. The oven door interior and exterior, especially the oven door glass can get hot during operation. Do not touch the glass – use the door handle to open or close the range door.

The push-to-turn gas valve knobs on the appliance are designed to be child-safe, however, they are not a guarantee of operation. Children should not be left alone or unattended in the kitchen while the appliance is in use. Never leave the appliance unattended during use.

Never wear loose fitting or long sleeved apparel while cooking. Never wear garments made of flammable materials. Clothing may ignite or catch utensil handles. **DO NOT** drape towels or other items on door handles. These items could ignite and cause burns.

**ALWAYS** place oven racks in the desired position before you start cooking and while the oven is cool. Always use dry and sturdy pot-holders to carefully slide the oven rack out to add or remove food.

**ALWAYS** turn the appliance off at the end of cooking.

When dehydrating food items, periodically check during the process to ensure that they do not catch on fire.

Turn the knobs to the OFF position prior to removing them from the valve stems for cleaning.

 **WARNING**

**NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance. Do not use the range top or oven as a food or kitchen item storage area.

Never block or cover any slots, holes or passages located anywhere inside or outside the appliance. These structures are important to safe operation of the appliance and doing so may block airflow through the oven or cook top possibly causing carbon monoxide poisoning or fire. Routinely keep all slots free of grease and other materials.

This appliance has been tested for safe performance using conventional cookware. **DO NOT USE** any device or accessory not specifically recommended in this guide. **DO NOT USE** pan or pan covers on surface units, grills or griddles. These devices can create serious safety hazards including personal injury, create performance problems and may damage the appliance. Do not store or use corrosive chemicals, vapors, flammables or non-food products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals while heating or cleaning could result in personal injury or damage to the appliance.

## INNOVECTION® - CONVECTION

- INNOVECTION® - CONVECTION is the unique convection system created by American Range.
- INNOVECTION® - CONVECTION uses two fans at the back of the oven to circulate hot air more evenly around the oven. Air is also vented into the oven through side vents to create a more uniform and fast cooking process. Circulating hot air reaches all areas of the oven and eliminates any hot or cold spots.

### OVEN FEATURES:

- Your new Professional Wall Oven is equipped with separate bake and broil burners/elements.
- The gas oven Bake burner is 30,000 BTU/hr and the broil-only burner is 15,500 BTU/hr.
- The electric oven Bake element is rated at 2,200 Watts, the Broil element is 3,500 Watts.
- Each oven has its own temperature control knob that cycles the burners/elements off and on to maintain the proper heat.
- All models have six rack positions and the large 30" oven includes two racks. They are numbered from the bottom up.
- When cooking with INNOVECTION® - CONVECTION, any rack is suitable.

### HOW TO COOK WITH INNOVECTION® - CONVECTION:

INNOVECTION® - CONVECTION fan-circulated hot air browns all food surfaces quickly.

1. The circulating hot air seals in the juices in meats and vegetables.
2. This cooking process eliminates the need to baste with additional fat or juices.
3. Meat and poultry should be roasted in an uncovered shallow pan that allows the circulating hot air to quickly brown all food surfaces.
4. This roasting process enhances flavors and keeps the inside of food moist and juicy.
5. For best results when cooking with INNOVECTION® - CONVECTION we recommend that low sided pans be used.
6. Circulating hot air needs to reach all sides of the food for the best cooking results.
7. It is suggested that the oven temperature be lowered 25° for all recipes and to reduce the cooking time by 10 to 15%.
8. Multiple racks of food can be successfully cooked at one time such as three racks of cookies or breads, but it's best to use every other rack, such as 1, 3, 5.
9. A meal of meat and vegetables, cooked on different racks, all at the same time saves time and conserves energy.
10. For best results always preheat the oven before cooking.
11. There is always a condensation that occurs during cooking and water could appear on the cooler panel outside of the oven.
12. Caution should be used when opening the oven door during the cooking. For best results, resist opening the oven door as it lets heat escape, requiring the oven to cycle on more than necessary.

### HOW AND WHEN TO COOK ON STANDARD BAKE MODE:

1. Bake - The Standard Bake mode is best used for roasting, or single rack applications. If you wish to cook on multiple racks, use convection for terrific results.

## OPERATING INSTRUCTIONS

### USING THE OVEN(S)

On gas ovens, the bake and broil burners have an infrared glow igniter and safety system that lights the gas. There is approximately a thirty second delay for the igniter to heat up after the knob is pushed in and set before the gas will flow. After the gas begins to flow it is normal for the burner to light within four seconds.

### BEFORE BAKING OR BROILING FOR THE FIRST TIME: (IF NOT PERFORMED DURING INSTALLATION)

- Turn the selector knob to **BAKE** and set the thermostat knob to 450°F. Run the oven for two hours.
- Allow the oven to cool for ten minutes.
- Upon completing the oven cycle, turn the selector knob to Broil. Turn the thermostat knob to broil and allow the broiler to run for twenty minutes.
- There may be an odor during these respective functions, which is normal. Residual oils may be present from the assembly process and should be burned off.

### SINGLE GAS WALL OVENS & THE UPPER OVEN OF A DOUBLE GAS WALL OVEN UNIT HAVE FOUR COOKING METHODS AVAILABLE:

- Convection
- Bake
- Broil
- Fan – Cool Down (utilized to cool your oven temperature rapidly)/Defrost

### THE LOWER OVEN OF A DOUBLE GAS WALL OVEN HAS THE FOLLOWING FOUR MODES AVAILABLE:

- Convection
- Bake
- Proof (used to "proof" bread dough)
- Fan – Cool Down (used to cool your oven temperature rapidly)

### WHAT IS THE CONVECTION COOKING PROCESS?

- Convection is the process of cooking with hot air that is circulated by a fan in a continuous pattern around the food.
- Cooking results can be faster than cooking charts suggest and food should be checked for doneness perhaps five to fifteen minutes early.
- Oven temperatures should be lowered 25°F in most cases.
- Multiple racks of food can be cooked at the same time with even browning.

### Other Features:

- This oven can be used at low temperatures to dehydrate food, warm plates or for very slow cooking at a low heat.
- Use only the fan to defrost frozen foods.

## MODEL AND PARTS IDENTIFICATION

LEGACY SERIES - WALL OVENS					
DESCRIPTION	SINGLE OVENS		DOUBLE OVENS		
Oven Racks	2	2	4	4	4
Control Knobs	2	2	4	4	4
Regis. Card	1	1	1	1	1
U&C Manual	1	1	1	1	1

**Oven Racks:** Each oven is supplied with two heavy chrome-plated adjustable oven racks.

**Rack Supports:** On each side of the oven, heavy chrome-plated rack supports allow six positions, numbered from the bottom up.

**Oven Control Knob:** The oven control knob is used to set the Baking temperature or to select the Broil function. During baking, the convection fan may be activated.

### **GAS OVENS**

**Bake:** The Bake element or burner is located on the bottom of the oven, below the floor and is activated by the Oven Control Knob.

**Ceramic Tile Infrared Broil Burner:** Positioned in the oven ceiling, burning gas heats the ceramic tile to a temperature of 1,550°F – creating searing heat similar to the glowing coals of a wood fire.

**Broil Burner Igniter:** The igniter glows a very hot, bright red-orange color; reaching proper ignition temperature to light the Ceramic Tile Infrared Broil Burner.

### **ELECTRIC OVENS**

**Broil:** Ribbon element located in the oven ceiling, becomes red hot in just a few seconds.

**Bake:** A ribbon element can be seen below the floor of the oven when the element cycles "ON".

**Selector Switch and Indicator Light:** Rotate this knob from the OFF position and select Convection Bake, Standard Bake, Fan-Only, or Broil modes. In any mode position, the Indicator Light glows indicating the Oven mode has been set.

**Oven Thermostat Knob:** Thermostat Temperature Selection - Select your desired temperature.

**On Indicator Light:** Whenever an oven heat source is activated (either Bake or Broil), the on indicator will glow. It is normal for the indicator light to cycle off and on during baking or broiling – showing that more heat is being applied.

**Door Gasket:** The door gasket is made from high temperature materials and creates a seal between the hot oven and the cool kitchen.

**Convection Fan:** Operated by the front panel control, the convection fan circulates oven air; removing the "thermal boundary layer" on items being baked – and in doing so – speeding up heat transfer and cook time by as much as 25%. Convection is active only during convection baking mode.

**Oven Light and Switch:** Two single lamps are provided in each oven cell to illuminate food items, as well as shed some light on the wall to help during clean-up – activated on the front panel switch.

## OVENS 101

The oven is a temperature controlled cooking cavity which is highly insulated to keep the kitchen cool and the food hot. The oven contains two heat sources - Bake, positioned below the oven floor and Broil, located in the ceiling of the oven. Bake and Broil are very different cooking operations and are designed to deliver energy in a way appropriate to the task.

There are two types of baking - called Standard Bake (or conventional) and Convection Bake. Standard baking makes the best use of Grandma's cookie, cake or pie recipes – such as Bake at 350°F for forty-five minutes – to get the job done. These recipes are tried and true. Conventional or standard bake will deliver wonderful performance for roasting.

When you convection cook (using a fan to circulate the high temperature air inside the oven) you can lower the thermostat about 25° and reduce the cook time by about 10-15% - and achieve fine cooking results just like Grandma's – taking less time and using less energy. Use the same recommended temperatures for meats and poultry dishes – but keep watch of the time.

In convection cooking, not only is the cook time faster, but also, the oven temperature is more even, top to bottom and side to side – so cookies on several racks will have the same brown color and texture. Food does not need to be rotated to get uniform color. However, to best take advantage of convection, use low, shallow bakeware so that moving air can get over the sides and up to the food surface. Foods in covered dishes (like casseroles or pot roasts) do not benefit from convection cooking.

## OVEN OPERATION

To start the oven, push in and turn the thermostat to the desired operating temperature from 200°F to 500°F. On a gas oven, you may be able to see a bright glow from the sides of the oven bottom – this is normal and indicates the hot surface igniter is activated. Once the igniter is hot enough for ignition, the gas valve will open, allowing the flow of gas into the bake burner. This may take up to one minute. On an electric oven, you will see the ribbon element below the glass on the oven floor glow.

During the first few minutes of operation, a mild **condensation** may appear on the interior glass pane of the door window. Water vapor is a normal by-product of combustion, and cooking and the condensation will disappear as the oven warms.

Allow the oven to preheat before use. The control panel light will turn off when preheat is complete. After preheat, the light will cycle on and off whenever the oven is heating.

Never place any pan or food item on the bottom of the oven, always use an oven rack.

To use the Broil feature of the oven, first consider what type of broiling you would like to perform. The closer you are to the broil burner, the faster you will evaporate moisture from the surface of food and the quicker the surface will brown. In a similar fashion, the further away you place the food (on the lowest rack, for example) the slower you will evaporate surface moisture and the longer it will take for the surface to brown. A good rule of thumb is to start about 6" away from the broiler and watch for how quickly the food is browning.

## BROILER OPERATION

To begin broiling, push in and turn the thermostat to the position labeled BROIL on the control knob. On a gas oven, in about twenty seconds, you will see a bright glow in the oven - this is the hot surface igniter. Once the igniter is hot enough for ignition, the gas valve will open, allowing the flow of gas into the broil burner. This may take up to one minute.

The broiler will have a blue flame that covers the ceramic tiles – after a few minutes, the tiles will glow bright red/orange and radiate infrared energy. Remember the red surface is over 1550°F in temperature and can be a source of serious burns or injury.

On an electric oven, you can see the ribbon element glow on the roof of the oven cell. This takes just a few seconds.

The Bake and Broil functions will not operate at the same time; the convection fan will not operate during Broiling.

**TO USE THE "PROOF" FEATURE:**

- The lower oven of a double oven unit is equipped with a "Proof" feature. When placed in the proof mode the oven maintains a warm, non-drafty environment useful for proofing yeast-leavened baking products. The oven is heated by a ceiling mounted electric heating element and specially designed reflector assembly.
- It is recommended that proofing be done on the lowest rack position, so place an oven rack in rack position one before turning the oven to "Proof."
- To set the lower oven for proofing, simply rotate the lower oven selector switch to the "Proof" setting. The indicator lights above the selector switch and the thermostat dial will turn on. Turn the lower oven thermostat dial to "Proof".
- The ideal temperature for proofing will be maintained until the selector switch is rotated to the OFF position.
- Set a minute timer for the minimum proof time and place the product to be proofed on the lower rack. Do not open the oven door unnecessarily as doing so will lower the oven temperature and increase proofing time.
- Do not use the "Proof" mode for warming food or keeping food hot. The proofing feature will not keep the oven hot enough to hold foods at safe temperatures (above 140°F).
- If the "Proof" temperatures are too high, the oven cavity lamps can be used to create even lower temperatures - ranging from room temperature to 80°F - 85°F. Simply turn on the lamp and close the door.

BAKING CHART				
FOOD	TRADITIONAL TEMPERATURE	TRADITIONAL TIME	INNOVECTION CONVECTION TEMPERATURE	INNOVECTION CONVECTION TIME
Yeast bread	375°F	30 - 35 minutes	350°F	25 - 35 minutes
Quick bread	375°F	30 - 35 minutes	350°F	20 - 25 minutes
Muffins	375°F	15 - 20 minutes	350°F	12 - 15 minutes
Angel food cake	375°F	35 - 45 minutes	350°F	30 - 35 minutes
Bundt cake	350°F	45 - 50 minutes	325°F	35 - 40 minutes
Sheet layer 9"x13"	350°F	40 - 50 minutes	325°F	30 - 35 minutes
Cake, layer round 8" or 9"	350°F	30 - 35 minutes	325°F	25 - 30 minutes
Cookies/choc chip	375°F	10 - 12 minutes	350°F	8 - 10 minutes
Pie shell	425°F	10 - 12 minutes	400°F	7 - 9 minutes
2 crusts fruit pie	375°F	55 - 60 minutes	350°F	50 - 55 minutes
Custard	350°F	35 - 40 minutes	Not recommended	--
Baked potato	375°F	60 - 75 minutes	350°F	50 - 55 minutes
Lasagna	375°F	55 - 60 minutes	350°F	45 - 50 minutes
Soufflé	350°F	45 - 50 minutes	325°F	35 - 45 minutes
Quiche	400°F	25 - 30 minutes	Not recommended	--

ROASTING CHART				
FOOD	TRADITIONAL SETTING	INNOVECTION CONVECTION SETTING	ROAST TIME MIN./LB.	INTERNAL TEMPERATURE
Beef rib roast	325°F	300°F	20 min. / lb. 25 min. / lb. 30 min. / lb.	Rare - 140°F Med. - 155°F Well - 170°F
Beef tri tip	325°F	300°F	30 min. / lb.	Med. - 155°F
Leg of lamb	325°F	300°F	30 min. / lb.	Med. - 145°F
Pork loin	325°F	300°F	35 min. / lb.	Med. - Well 170°F
Chicken - whole	375°F	350°F	25 min. / lb.	170°F breast 175°F thigh
Stuffing				165°F
Turkey - unstuffed	325°F	300°F	9-12 min. / lb.	165°F breast 175°F thigh

Whole, unstuffed poultry such as chicken and turkey should be placed on rack one or two with the legs and cavity opening, pointing towards the back of the oven.

### TO USE THE BROILER:

- When using broil, the rack position depends on the food, and the thickness of the meat. Rack position one is at the bottom of the oven, and the positions number up as a ladder with six being at the top.
- The oven door remains closed during broil.
- Most broiling uses rack positions three or four.
- Turn selector to broil.
- Push in oven knob and turn to the broil setting, the blue indicator light will come on.
- When the broiler is hot the light turns off.
- When inspecting the food, open the oven door no more than two inches. The burner turns off but will re-ignite in four seconds when the door is closed.
- For best results, broil small, flat cuts of meat such as steaks, hamburgers, chops or boneless chicken breasts.

BROILING CHART			
FOOD	WEIGHT & SIZE	RACK	TIME
Steak	12 oz. and 1"	4/5	Rare - 10 minutes Med. - 12 minutes Well - 15 minutes
Hamburger	4 oz. and 1/2"	4/5	10 minutes
Chicken pieces	1 lb.	4/5	15 to 20 minutes
Pork chops	1 lb. and 3/4"	4/5	14 minutes
Salmon steak	1 lb.	4/5	8 to 10 minutes



## DRYING AND DEHYDRATING

The United States Department of Agriculture advises: DO NOT hold foods at temperature between 40°F to 140°F more than two hours – and cooking raw foods below 275°F is not recommended, the low setting of the oven (ranging from 150°F to 225°F) may be used to keep food hot and in special recipes, used to dehydrate fruits and vegetables.

During dehydration, the convection fans circulate hot air over the food, causing moisture to escape from the food surface – generally drying it out. This removal of water inhibits growth of microorganisms and slows down the activity of enzymes. Starting with only the freshest, best quality food items, prepare as directed and:

- Place the food on drying racks spaced evenly in the oven cavity.
- Set the temperature control to 200°F and selected the Convection mode.
- Remember to periodically check the food items for dryness state.

## DEFROST

To speed the defrost process, place in oven and select FAN. This will defrost without cooking. Remember, it's best to defrost in the refrigerator, but sometimes it becomes an issue of speed.

## COOKING SUBSTITUTE CHARTS

Often, a recipe requires an ingredient which is either not readily available or calls for a unit of measure that you find is not easily recognized. The following charts have been provided as guides should these situations arise.

INGREDIENT SUBSTITUTION OPTIONS	
RECIPE CALLS FOR	SUBSTITUTE WITH
1 tbsp. cornstarch	2 tbsp. flour (thickening)
1 whole egg	2 egg yolks plus 1 tbsp. water
1 c. whole milk	1 c. skim milk plus 2 tbsp. margarine or 1/2 c. evaporated milk plus 1/2 c. water
1 oz. unsweetened chocolate	3 tbsp. cocoa powder plus 1 tbsp. margarine
1 tbsp. baking powder	1/2 tsp. cream of tartar plus 1/4 tsp. baking soda
1/2 c. butter	7 tbsp. margarine or shortening
1 c. dairy sour cream	1 tbsp. lemon juice plus 1 c. evaporated milk

MEASUREMENT EQUIVALENTS		
MEASUREMENT	EQUIVALENT	METRIC*
1 tbsp.	3 tsp	15 mL
2 tbsps.	1 oz	30 mL
1 jig.	1-1/2 oz	45 mL
1/4 c.	4 tbsps.	60 mL
1/3 c.	5 tbsps. plus 1 tsp.	80 mL
1/2 c.	8 tbsps.	125 mL
1 c.	16 tbsps.	250 mL
1 pt.	2 c.	30 g
1 lb.	16 oz	454 g

\*NOTE: Rounded for easier measurements

## CARE AND CLEANING

It is always easier to clean as you go – and while some evenings you'd rather sit down with a good book instead of a Scrubbie, keeping your appliance in a ready to go state for the next meal makes everything a little more tolerable.

When cleaning the oven:

- ✓ Use the mildest procedure that will do the job efficiently and effectively – and since some cleaners are harsher than others, it is best to try them on a small, inconspicuous area first.
- ✓ Use only clean, soft cloths, sponges, paper towels, plastic brushes, non-metal soap pads for cleaning and scouring.
- ✓ When cleaning the oven door, control panel, always pretend it is made of wood – and rub the finish in the direction of the grain. This is the most effective cleaning direction, to prevent marring the surface.
- ✓ Any part of this appliance can be cleaned with hot, sudsy water. When rinsing is required, rinse thoroughly.
- ✓ Always wipe dry immediately to reduce the appearance of water marks.

**IMPORTANT -** If commercially available stainless steel cleaners are used, be sure to check the ingredients for chlorine compounds. Chlorine is corrosive, so if present, be sure to rinse thoroughly and dry with a soft, clean cloth.

## TO CLEAN THE OVEN

The oven cavity is porcelainized with chrome rack guides and racks. The infrared broiler does not need to be cleaned. Any soil is burned off by the intense heat.

- ✓ Place a medium glass baking dish filled with one quart of water. Close the door and bake at 225° for an hour or two. Allow to cool until safe, wipe a damp cloth, then dry. This process softens the soil for easier removal.

### FOR MORE STUBBORN CLEANING:

- ✓ Wash the interior of the oven with soap and water. Make a paste with baking soda and water and using a sponge or nylon pad rub away stubborn stains.
- ✓ Use mild scrubbing compounds such as Bon Ami or Cameo if necessary.
- ✓ Do not use steel wool pads or abrasive sponges or scrubbers.
- ✓ If necessary, spray oven cleaner can be used. **DO NOT SPRAY OVEN CLEANER INTO THE CONVECTION FANS OR UP ONTO THE INFRARED BROILER, ALSO DO NOT LET IT CONTACT THE STAINLESS STEEL EXTERIOR.**
- ✓ When spray oven cleaners are used, follow using a 1/4 cup vinegar mixed with one quart of water to rinse the oven.
- ✓ Do not use scouring powders on the glass window; oven spray may be used on the window. Rinse with vinegar and water solution.

## TROUBLESHOOTING GUIDE

GAS WALL OVENS		
PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Oven will not heat	No electrical power to the range Gas service is turned off Gas supply has been interrupted Look for red glow of hot surface igniter	Check circuit breakers in house Try to light a surface burner Contact the gas company If no glow, call for service
Oven light does not work	Light switch is in the off position Light is burned out	Try switching the light on Locate and test a new replacement light, unscrew glass lens, remove bad light, replace
Broiler will not light	No electrical power to the range Gas service is turned off Look for red glow of hot surface igniter	Check circuit breakers in house Try to light a surface burner If no glow, call for service
Convection fan does not turn	In bake mode Thermostat in broil mode Bad fan	Adjust oven selector switch to Convection Turn thermostat to bake temperatures Call for service
Condensation on the oven window	Cold appliance	It is normal for some condensation to appear of the window, it will disappear in about ten minutes
Foods over-cook	Incorrect temperature cooking time or rack position Temperature differs from your previous oven  Oven not pre-heated	Reduce cooking time or temperature This modern appliance operates at the set temperature. You may want to reduce the set temperature until you become more familiar with your new oven Allow pre-heat cycle to complete
Foods under-cook	Incorrect temperature, cooking time or rack position	Adjust accordingly
Baked goods dark on bottom	Dark colored cookie sheets	Use light colored cookie sheets

## LIMITED EXPRESS WARRANTY

Effective June 1, 2013, American Range (hereafter AMR) hereby provides the following limited express warranty ("Warranty") to the original residential user ("Owner") for its new RESIDENTIAL Product(s) to be free from defects in material and workmanship in the normal household use for the Warranty period(s) set forth below, beginning from the date of purchase under the terms and conditions as follows:

**This Warranty is applicable only on new AMR residential Products and is non-transferrable.** This Warranty is not applicable to AMR commercial Products. This Warranty is strictly limited to Products sold to the original Owner in the United States or Canada, and said Owner shall not be entitled to transfer this Warranty to third parties. This Warranty is also not applicable on AMR residential Products that are used for commercial purposes, including without limitation, vacation rentals, clubs, government facilities, non-profit groups, bed and breakfast facilities, and board and care facilities.

**Warranty Period:** In the event that Owner fails to promptly register the Product(s) with AMR within ninety (90) days of the date of purchase, the Warranty period shall be strictly limited to a period of one-year for parts and labor, from the date of purchase. Proof of purchase is required for all claims under this Warranty.

**However, for all Products registered with AMR, with proof of purchase, and within ninety days from the date of purchase, the Warranty period shall be for a period of Three (3) Years from the date of purchase, subject to the terms and conditions herein.**

In addition, for all Products properly registered with AMR, as set forth within this Warranty, the following parts only shall have a limited lifetime warranty, subject to the terms and conditions herein, for the life of the Product(s).

Knobs, Chrome Racks, Cast Iron Grates, aeration drip pan for Performer Series only (ARROB), Grease Can for use with grill and griddles, Sealed and Open burner heads only, and Laser Etched Control Panel Graphics.

Owner shall be responsible to pay \$25.00 per each knob (\$35.00 USD per each knob for claims from Canada), and \$35.00 per each rack, grate, drip pan, grease can, burner head, and laser etched graphic (\$45.00 USD per each such item for claims from Canada) for shipping and handling of each such ordered part (per item) to be replaced under this Warranty.

After the limited Warranty period, Owner shall be responsible for all labor costs under the limited lifetime warranty.

**Exceptions to the Warranty:** Rubber seals, light bulbs, and gaskets are covered for a period of ninety (90) days only. Oven glass, porcelain, and Products that are not defective, but that require adjustments for normal wear and tear are expressly excluded from this Warranty.

### Warranty Claims:

In the event of a claim for repair of the Product(s), and to obtain warranty service, Owner must contact either (i) the dealer from whom the product was purchased; (ii) an authorized AMR service agent; or (iii) an AMR Residential service support at 1-888-753-9898. You will be asked to provide a model and serial number, and date of original purchase.

AMR shall provide all new replacement parts and all repair labor under the Warranty.

Under the terms of this Warranty, service must be performed by a factory authorized AMR service agent/representative, and approved in advance by AMR. AMR shall not be responsible for labor costs that have not been pre-approved, with written confirmation by AMR. All repair services shall be provided during normal business hours. AMR will not be responsible for premium time or overtime charges for labor covered under this warranty or for repairs made without AMR authorization. Such charges shall be the responsibility of the Owner.

**Limitation of Warranty:** AMR shall have no obligation under this Warranty as to any Product(s) which have been misapplied, mishandled, abused, misused, modified, altered, subject to improper cleaning methods, subject to harsh chemical action, modified by unauthorized service personnel, damaged by accidents, flood, fire, smoke, public unrest, earthquake, tornado, hurricane, other acts of God, Owner negligence, reasons beyond the control of AMR, failures due to improper installation, insufficient gas or electrical supply, problems due to improper ventilation, or removed/altered serial numbers. Any damage due to water, chemical, or direct contact to infrared burners will also not be covered under this Warranty. This Warranty shall be void if the Product(s) are not properly installed by a licensed plumber, and not properly calibrated for electrical and gas connectivity, gas line size, correct pressure, and properly leveled. Additionally, AMR factory recommended cleaning instructions must be followed by Owner at all times or this Warranty shall be voided by AMR.

Dealer display, model home display and products sold "as-is" have the following warranty:

- 1 year parts only warranty, if the manufacture date is less than 3 years old.
- Excludes items that are: missing, cracked, aesthetic, broken, dented, frayed.
- All delivery, installation, labor costs and other service costs are the responsibility of the purchaser.

THIS WARRANTY IS LIMITED AND MADE IN LIEU OF ANY AND ALL OTHER SUCH WARRANTIES EXPRESSED OR IMPLIED, INCLUDING WITHOUT LIMITATION, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE ENTIRE LIABILITY OF AMR IS SET FORTH HEREIN THIS WARRANTY. OWNER SPECIFICALLY UNDERSTANDS AND ACKNOWLEDGES THAT THERE ARE NO WARRANTIES, EITHER EXPRESSED OR IMPLIED HEREUNDER OTHER THAN THE WARRANTIES WHICH ARE SPECIFICALLY STATED HEREIN. SAID OWNER SHALL NOT RELY ON ANY OTHER ASSERTIONS, REPRESENTATIONS OR STATEMENTS BY AMR OR ITS AGENTS, OTHER THAN THOSE SPECIFICALLY EXPRESSED IN THIS WARRANTY.

Failure by AMR to enforce any of its rights under this Warranty shall not be construed as a waiver of those rights. AMR specifically reserves the right to investigate and verify all claims to determine the validity of the claim and the claimant's qualifications under this Warranty. AMR reserves the right to refuse Warranty service in the event that AMR determines that a claimant's right to the Warranty is inapplicable under the terms and conditions herein.

AMR is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, tort, or any other legal theory, including without limitation, property damage, bodily injury, loss of use, and/or lost profits.

This Warranty gives the Customer certain legal rights. The customer may also have other legal rights which vary from state to state. Some states do not allow limitations on how long an implied warranty lasts, or do not allow the exclusion or limitation of incidental or consequential damages. If such laws apply, the limitations or exclusions contained in the terms and conditions of this Warranty may not apply to all such Owners.

AMR expressly reserves the right to make changes to their Warranty policy before or after purchase by the Owner.



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