

PROFESSIONAL SERIES

RESIDENTIAL FRENCH-DOOR WALL OVEN



AROFG-30

STANDARD FEATURES

RANGE TOP

- Convection bake, dehydrate and defrost
- Standard bake and broil
- Dependant dual oven doors. The dual dependent doors open 130° with the pull of one door
- Oven Cavity measures 4.8 cu. ft.
- 30,000 BTU hidden bake oven burner
- 15,500 BTU Inconel® banquet broiler burner produces 1,800°F broiling temperatures
- Commercial-grade stainless steel construction and insulation
- Commercial-grade high temperature porcelain oven interior with stainless steel gaskets for a durable secure seal
- 2 oven lights
- 2 oven racks with 6 rack positions
- Easy to use analog controls

MODEL

Gas: AROFG-30

ELECTRICAL REQUIREMENTS

■ Model AROFG-30 120 VAC, 9 Amps, Single Phase, 60Hz

WARRANTY

■ One year limited warranty, parts and labor



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 and louvered side panels to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the dual Innovection® convection motors blended with the louvered side panel design ensures consistent heat distribution; even when challenged with cooking the largest turkey, ham or roast.



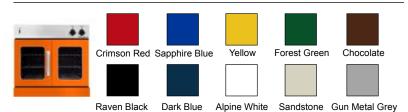
INNOVECTION® CONVECTION OVEN IS GREEN TECHNOLOGY

The highly efficient design of the **Innovection** Convection Oven utilizes 19% less gas versus a standard sealed convection oven.

CUSTOMIZE YOUR RANGE

Now you can customize your American Range to match your kitchen settings. 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 go to our website; www.americanrange.com.

DESIGNER COLORS



DESIGNER FINISHES



Top, Front and Side Views.

