

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

DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

30" RESIDENTIAL WALL OVENS

OVEN FEATURES - ALL MODELS

- Multiple functions include: Standard Bake, Innovection® Convection Bake, Infrared Broil and Fan mode
- Innovection® 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 (including base) 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 analog 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 LED 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 1,800°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

CUSTOMIZE YOUR RANGE: Now you can customize your American Range to match your kitchen setting. 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,

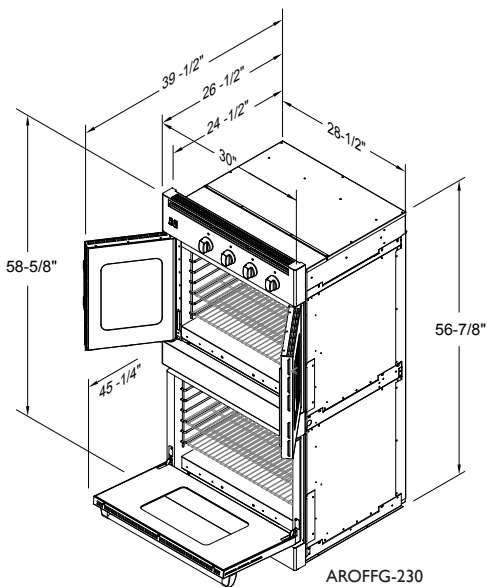
DESIGNER COLORS



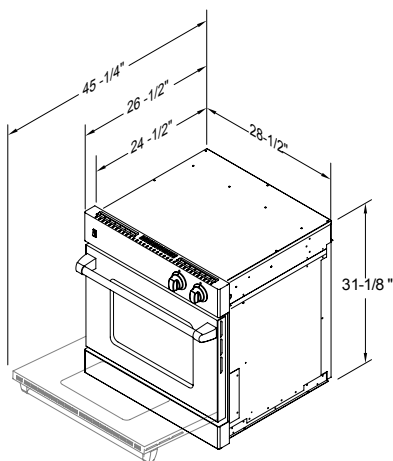
DESIGNER FINISHES



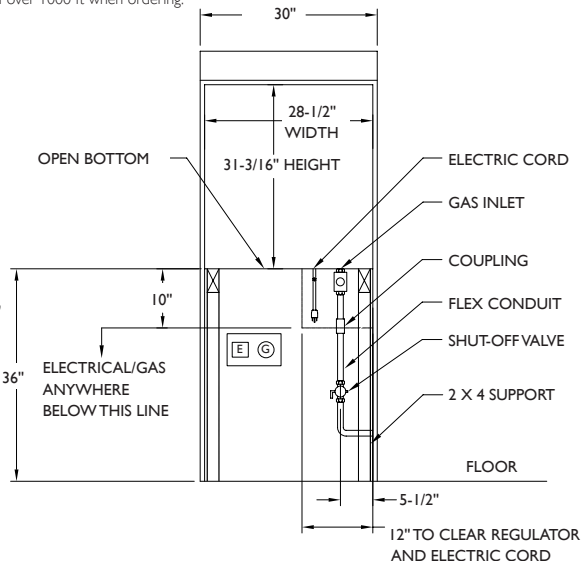
N = Natural gas
L = LP Gas
 Must ship from factory with proper gas type
 Must provide **N** or **L** after model number for type of gas needed.
Example: ARR-304-DF-L represents unit to be built for **LP** gas.
Note: Must specify elevation if over 1000 ft when ordering.



AROFFG-230



AROSG-30



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 to enhance uniform heat distribution throughout the large oven cavity. The strategic placement of the dual Innovection® convection motors 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 uses 19% less gas versus a standard convection oven.

TECHNICAL SPECIFICATIONS

Overall Double Oven Capacity	4.7 CU.FT. each oven
Oven Dimensions	25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating per model #	AROFFG-230 78,000 BTU AROSSG-230 78,000 BTU AROFSG-230
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply*	240 VAC 20 AMP 60 Hz Single Phase
Shipping Weight	608 Lbs

Overall Single Oven Capacity	4.7 CU.FT.
Oven Dimensions	25-1/4" W x 20-3/4" D x 15-1/2" H
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating per model #	AROFFG-30 48,000 BTU AEOSG-30 48,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply*	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	304 Lbs

*Electric Powered Oven Models Require 240VAC, 20AMP, 60 Hz, Single Phase