

AMERICAN RANGE

QUALITY COOKING EQUIPMENT

LEGACY 30" WALL OVEN

SINGLE GAS

LEGACY SINGLE GAS WALL OVEN FEATURES

- Precision controls over a dynamic range of temperatures from 200°F - 500°F
- Innovation Technology increases turbulent airflow around the oven helping promote more even baking patterns
- Independently controlled heat and fan modes
- Convection Roast perfect for proteins
- Standard Roast mode
- Inconel® Banquet broiler provides rapid searing at 1,650°F using 18,000 BTUs.
- Oven Indicator lights indicate when oven is in operation.
- Simplified control panel to ensure ease of use and quick access to oven features, modes, and operations.

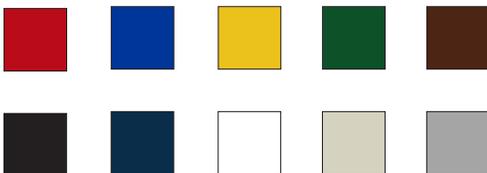


AROFG-30
SHOWN IN STAINLESS STEEL, AVAILABLE IN ANY RAL COLOR

The American Range Legacy Series Wall Oven has helped revolutionize the residential culinary luxury experience. Designed with the user in mind, this oven excels in all areas of the cuisine and culinary experience. It's simple, sophisticated design will look great in any kitchen and is available in hundreds of colors to ensure that it can be the accent or focal point of any well designed kitchen. It's simple control interface makes it fast and easy to operate and set to any mode you like and ensures that you maintain exact control for exactly what you need. Say, "Hello" to the American Range Legacy Series Wall Oven!

CUSTOMIZE YOUR WALL OVEN

Pick any RAL color for the color that best suits your lifestyle.



See ralcolorchart.com for color options for the front panel & toe kick and/or knobs.



www.AmericanRangeHome.com

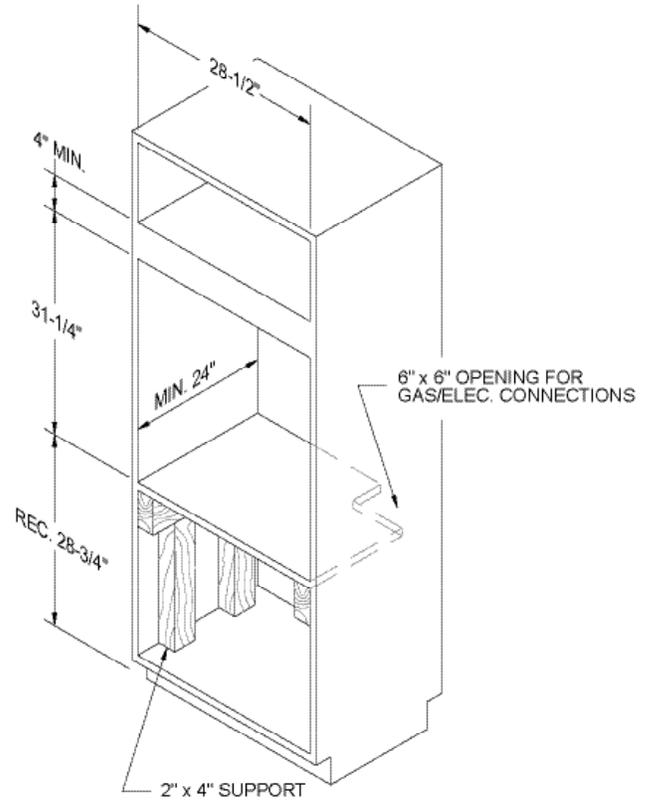
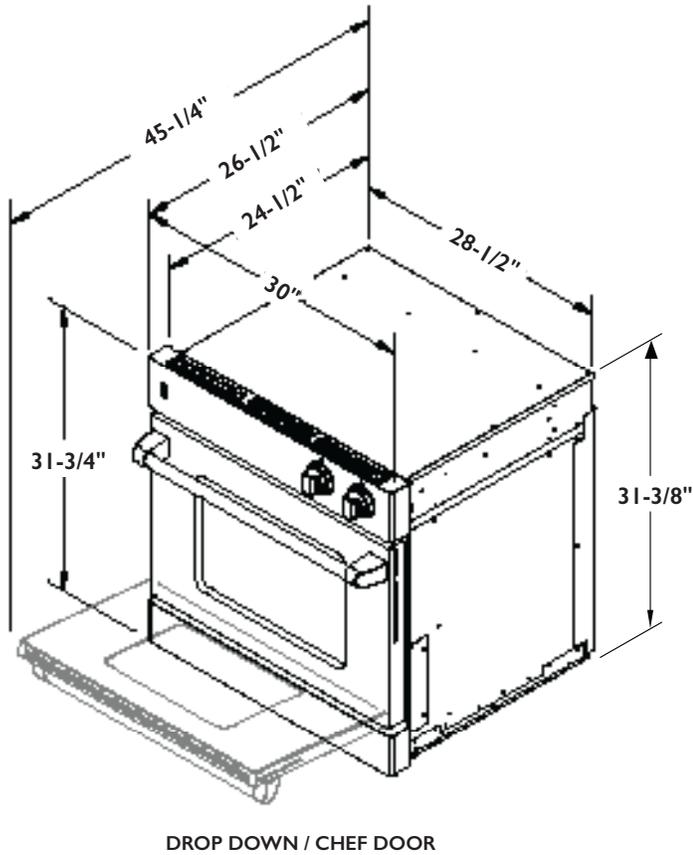
DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

LEGACY 30" WALL OVEN SINGLE GAS

LEGACY SINGLE GAS WALL OVEN FEATURES

- NEW Heavy Duty brushed stainless steel knobs
- Innovation[®] Convection Bake
- Infrared Broil and Fan mode
- Standard & Convection provide a range of 200°F - 500°F
- 6 cooking levels with heavy chrome side supports.
- Porcelainized oven interior simplifies cleaning.
- Extra-large viewing window in oven door.
- 2 lights in each oven are controlled from front panel switch
- Easy to use controls
- Commercial grade stainless steel construction
- Classic Chef Door or commercial-style French Doors improve oven access.
- French oven doors open 130° with the pull of one handle.
- Indicator Lights indicate oven function.
- 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.

| SINGLE WALL OVEN | |
|------------------------------|-----------------------------------|
| Fuel Type | Gas |
| Overall Width | 30" |
| Overall Height | 31-3/4" |
| Overall Depth: | |
| To the edge of control panel | 26-1/2" |
| With French Door open | 39-1/8" |
| With Chef Door open | 45-1/4" |
| Cutout Width | 28-1/2" minimum |
| Cutout Height | 31-3/8" minimum |
| Cutout Depth | 24-1/2" minimum |
| Gas Requirements | 7" W.C. Natural, 11" W.C. Propane |
| Electrical Requirements | 120 VAC 15 AMP 60 Hz Single Phase |
| Oven | 30,000 BTU |
| Broiler | 18,000 BTU |
| Total Connection | 30,000 BTU |
| Approximate Shipping Weight | 304 Lb. |



AMERICAN RANGE

QUALITY COOKING EQUIPMENT

LEGACY 30" WALL OVEN

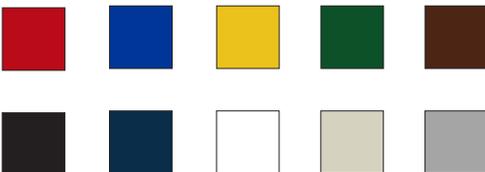
LEGACY DOUBLE GAS WALL OVEN FEATURES

- Precision controls over a dynamic range of temperatures from 200°F - 500°F
- Innovation Technology increases turbulent airflow around the oven helping promote more even baking patterns
- Independently controlled heat and fan modes
- Convection Roast perfect for proteins
- Standard Roast mode
- Inconel® Banquet broiler provides rapid searing at 1,650°F using 18,000 BTUs.
- Oven Indicator lights indicate when oven is in operation.
- Simplified control panel to ensure ease of use and quick access to oven features, modes, and operations.



CUSTOMIZE YOUR WALL OVEN

Pick any RAL color for the color that best suits your lifestyle.



See ralcolorchart.com for color options for the front panel & toe kick and/or knobs.



www.AmericanRangeHome.com

DOUBLE GAS



AROFSG-230
SHOWN IN STAINLESS STEEL, AVAILABLE IN ANY RAL COLOR

The American Range Legacy Series Wall Oven has helped revolutionize the residential culinary luxury experience. Designed with the user in mind, this oven excels in all areas of the cuisine and culinary experience.

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

LEGACY 30" WALL OVEN DOUBLE GAS

LEGACY DOUBLE GAS WALL OVEN FEATURES

- NEW Heavy Duty Stainless Steel Brushed Knobs
- Innovation® Convection Bake
- Infrared Broil and Fan mode
- Standard & Convection provide a range of 200°F - 500°F
- 6 cooking levels with heavy chrome side supports.
- Porcelainized oven interior simplifies cleaning.
- Extra-large viewing window in oven door.
- 2 lights in each oven are controlled from front panel switch
- Easy to use controls
- Commercial grade stainless steel construction
- Classic Chef Door or commercial-style French Doors improve oven access.
- French oven doors open 130° with the pull of one handle.
- Indicator Lights show oven function.
- Inconel® Banquet broiler provides rapid searing at 1,650°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.

| DOUBLE WALL OVEN | |
|------------------------------|-----------------------------------|
| Fuel Type | Gas |
| Overall Width | 30" |
| Overall Height | 58-1/2" |
| Overall Depth: | |
| To the edge of control panel | 26-1/2" |
| With French Door open | 39-1/2" |
| With Chef Door open | 45-1/4" |
| Cutout Width | 28-1/2" minimum |
| Cutout Height | 57-5/6" minimum |
| Cutout Depth | 24-1/2" minimum |
| Gas Requirements | 7" W.C. Natural, 11" W.C. Propane |
| Electrical Requirements | 120 VAC 15 AMP 60 Hz Single Phase |
| Oven | 30,000 BTU |
| Broiler | 18,000 BTU |
| Total Connection | 60,000 BTU |
| Approximate Shipping Weight | 614 Lb. |

