

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

Shown in stainless steel, to customize the color, go to www.americanrange.com



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 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 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

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 systems to enhance uniform heat distribution throughout the large oven cavity.

The strategic placement of the dual Innovection® 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 Innovection® Convection Oven uses 19% less gas than a standard convection oven.

TECHNICAL SPECIFICATIONS

	Double	GAS	ELECTRIC
Overall Oven Capacity	4.7 CU. FT. each oven	4.7 CU. FT. each oven	4.7 CU. FT. each oven
Oven Cell Dimensions	25-1/4" W x 20-3/4" D x 15-1/2" H	25-1/4" W x 20-3/4" D x 15-1/2" H	25-1/4" W x 20-3/4" D x 15-1/2" H
Overall Dimensions	30" W x 24-1/2" D x 58-5/8" H	30" W x 24-1/2" D x 58-5/8" H	30" W x 24-1/2" D x 58-5/8" H
Cutout Dimensions	28-1/2" W x 24-9/16" D x 57-1/2" H	28-1/2" W x 24-9/16" D x 57-1/2" H	28-1/2" W x 24-9/16" D x 57-1/2" H
Infrared Broiler	18,000 BTU	3,500 WATTS	3,500 WATTS
Oven Bake Burner	30,000 BTU	2,200 WATTS	2,200 WATTS
Total Gas Connection Rating	60,000 BTU	N/A	N/A
Gas Supply	7" W.C. Natural, 1 1/2" W.C. Propane	N/A	N/A
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase	240V 40 AMP 60 Hz	240V 40 AMP 60 Hz
Shipping Weight	608 Lbs.	608 Lbs.	608 Lbs.
	Single		
Overall Oven Capacity	4.7 CU. FT. each oven	4.7 CU. FT. each oven	4.7 CU. FT. each oven
Oven Cell Dimensions	25-1/4" W x 20-3/4" D x 15-1/2" H	25-1/4" W x 20-3/4" D x 15-1/2" H	25-1/4" W x 20-3/4" D x 15-1/2" H
Cutout Dimensions	28-1/2" W x 24-9/16" D x 31-1/4" H	28-1/2" W x 24-9/16" D x 31-1/4" H	28-1/2" W x 24-9/16" D x 31-1/4" H
Infrared Broiler	18,000 BTU	3,500 WATTS	3,500 WATTS
Oven Bake Burner	30,000 BTU	2,200 WATTS	2,200 WATTS
Total Gas Connection Rating	30,000 BTU	N/A	N/A
Gas Supply	7" W.C. Natural, 1 1/2" W.C. Propane	N/A	N/A
Electrical Supply	120 VAC 15 AMP 60 Hz Single Phase	240V 20 AMP 60 Hz	240V 20 AMP 60 Hz
Shipping Weight	304 Lbs.	304 Lbs.	304 Lbs.

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: AROFG-30-DF-L** represents unit to be built 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.

