

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

LEGACY HYBRID WALL OVEN (DUAL FUEL)

LEGACY HYBRID 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
- 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.



AROFHGE-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 was completely engineered from the ground up to excel in all areas of the cuisine and culinary experience.



DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

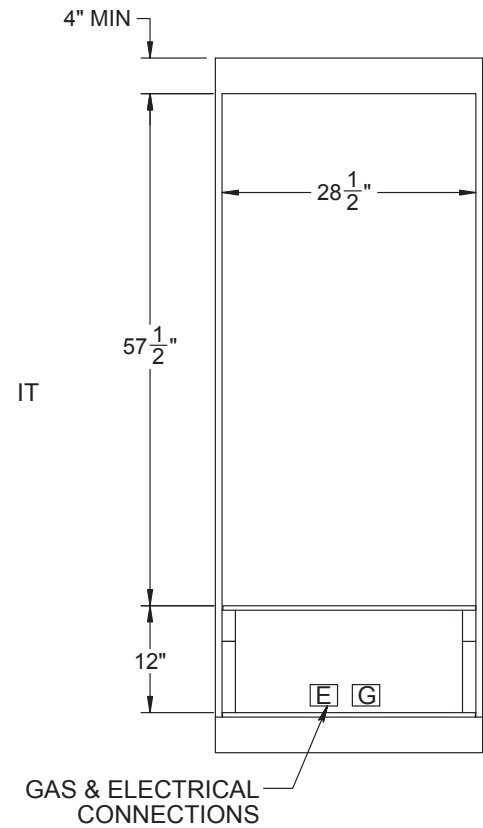
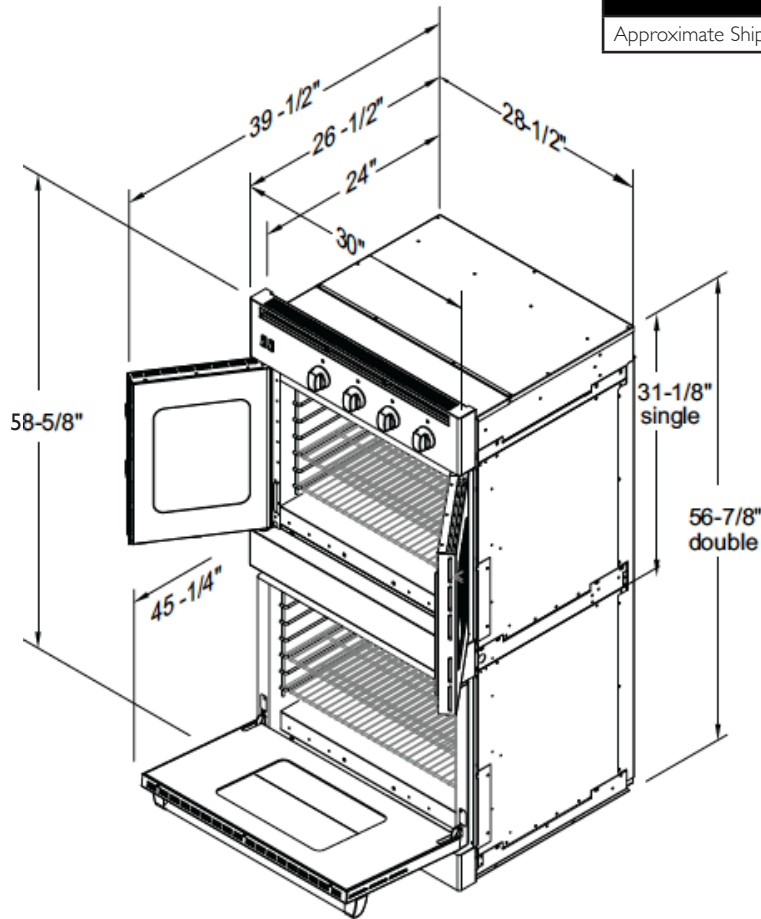
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LEGACY HYBRID WALL OVEN FEATURES

- NEW Heavy Duty Stainless Steel Brushed Knobs
- Innovection[®] 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.

HYBRID WALL OVEN	
Fuel Type	Gas / Electric
Overall Width	30"
Overall Height	58-5/8"
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	57-1/2" minimum
Cutout Depth	24-1/2" minimum
Gas Requirements	7" W.C. Natural, 11" W.C. Propane
Electrical Requirements	240 VAC 35 AMP 60 Hz Single Phase
Oven	30,000 BTU (Top) / 2,200 WATTS (Bottom)
Broiler	18,000 BTU (Top) / 3,500 WATTS (Bottom)
Approximate Shipping Weight	614 Lb.



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