

# 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 5 (including base) cooking levels on heavy chrome side supports
- Accommodates full size commercial sheet pan
- 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

### 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 <b>Double</b> 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	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	608 Lbs

Overall <b>Single</b> 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 #	AROFSG-30 48,000 BTU AEOSG-30 48,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120VAC 15 AMP 60 Hz Single Phase
Shipping Weight	304 Lbs

**CUSTOMIZE YOUR RANGE:** Now you can customize your American Range with 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

