AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

LEGACY SERIES
30" Single & Double Wall Ovens
Gas & Electric
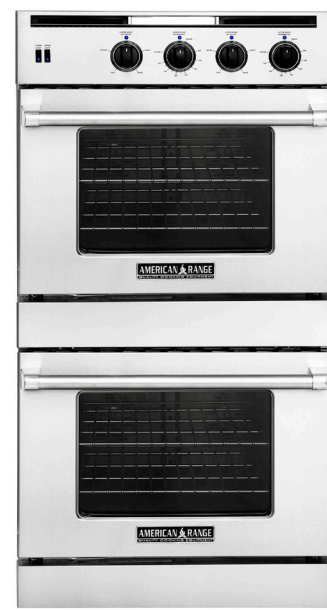
AROFG-30
AROFE-30

AROSG-30
AROSE-30

AROFSG-230
AROFSE-230

AROFFG-230
AROFFE-230

AROSSG-230
AROSSE-230

DESIGN ⬗ CLASS ⬗ FUNCTION

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

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.
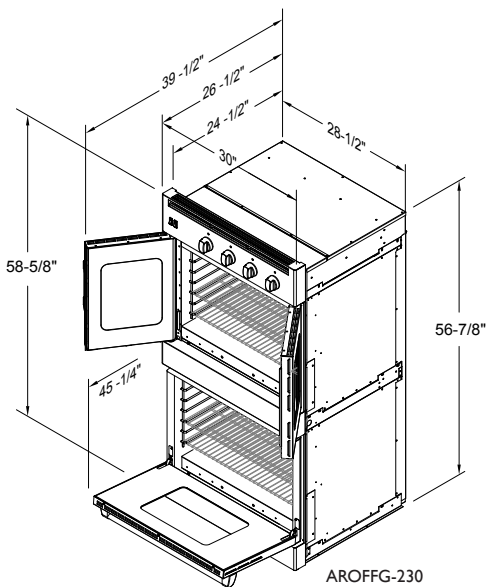
TECHNICAL SPECIFICATIONS

Overall **Double** Oven Capacity	4.7 CU. FT. each oven
Oven Dimensions	25-1/4" W × 20-3/4" D × 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	120 VAC 15 AMP 60 Hz Single Phase
Shipping Weight	608 Lbs

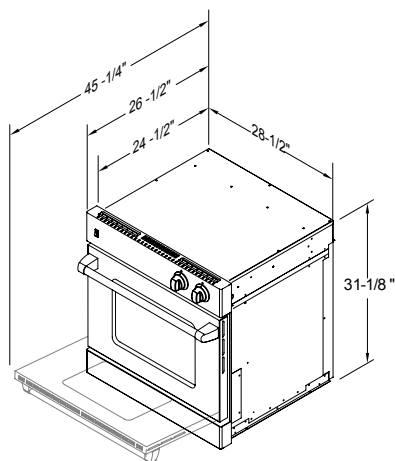| Overall **Single** Oven Capacity	4.7 CU. FT.
Oven Dimensions	25-1/4" W × 20-3/4" D × 15-1/2" H
Infrared Broiler	18,000 BTU
Oven Bake Burner	30,000 BTU
Total Gas Connection Rating per model #	AROFG-30 48,000 BTU AEOSG-30 48,000 BTU
Gas Supply	7" W.C. Natural, 11" W.C. Propane
Electrical Supply	120 VAC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

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

- Crimson Red
- Sapphire Blue
- Yellow
- Forest Green
- Chocolate
- Raven Black
- Dark Blue
- Alpine White
- Sandstone
- Gun Metal Grey

DESIGNER FINISHES

- Porcelain Finish
- Jitterbug S/S
- Hammered Brushed S/S
- Mirrored Polished S/S
- Blackened Steel
- Oil Rubbed Bronze
- Hammered Oil Rubbed Bronze
- Textured Flat Black
- Powder Coat Biscuit
- Custom Finishes Available

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: ARR-304-DF-L represents unit to be build for **LP** gas.
Note: Must specify elevation if over 1000 ft when ordering.

39 -1/2"
26 -1/2"
24 -1/2"
30"
28-1/2"
58-5/8"
56-7/8"
45 -1/4"

AROFFG-230

45 -1/4"
26 -1/2"
24 -1/2"
28-1/2"
31-1/8 "

AROSG-30

30"
28-1/2" WIDTH
31-3/16" HEIGHT
OPEN BOTTOM
ELECTRIC CORD
GAS INLET
COUPLING
10"
FLEX CONDUIT
SHUT-OFF VALVE
36"
ELECTRICAL/GAS ANYWHERE BELOW THIS LINE
E   G
2 X 4 SUPPORT
FLOOR
5-1/2"
12" TO CLEAR REGULATOR AND ELECTRIC CORD

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

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