

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





AROSSE-230

6 6













30" RESIDENTIAL WALL OVENS

OVEN FEATURES - ALL MODELS

- Multiple functions include: Standard Bake, Innovection® Convection Bake, Infrared Broil and Fan mode
- Innovection $\ensuremath{^{\scriptscriptstyle (B)}}$ 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

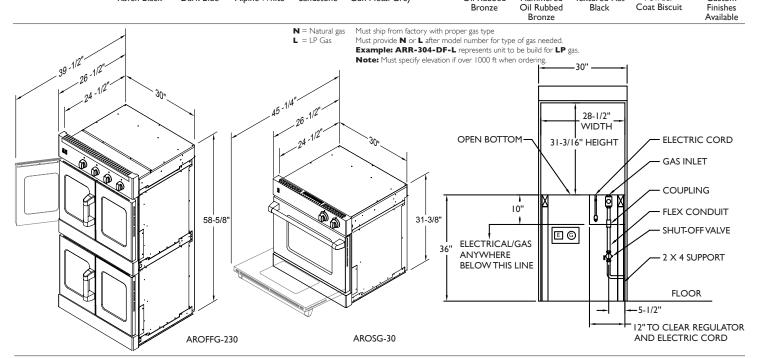
- 3,500 Watt Instagrill[™] broiler reaches searing temperature in 3 seconds
- Concealed 2,200 Watt Bake Element with the IR Advantage™ reduces preheat times and creates uniform cooking temperatures

ACCESSORIES & OPTIONS

Porcelainized Broiler Pan	R31005
Extra oven Rack	R31015

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,





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

4.7 CU. FT. each oven	
25-1/4" W × 20-3/4" D × 15-1/2" H	
18,000 BTU	
30,000 BTU	
AROFFG-230 78,000 BTU AROSSG-230 78,000 BTU AROFSG-230	
7" W.C. Natural, I I" W.C. Propane	
120 VAC 15 AMP 60 Hz Single Phase	
608 Lbs	
4.7 CU, FT.	
25-1/4" W × 20-3/4" D × 15-1/2" H	
18,000 BTU	
30,000 BTU	
AROFG-30 48,000 BTU AEOSG-30 48,000 BTU	
7" W.C. Natural, I I "W.C. Propane	
120 VAC 15 AMP 60 Hz Single Phase	
304 Lbs	



