

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

LEGACY SINGLE GAS WALL OVEN

LEGACY SINGLE GAS WALL OVEN FEATURES



- Precision controls over a dynamic range of temperatures from 200°F to 500°F (93°C to 260°C)
- Innovention technology increases airflow around the oven helping promote more even baking patterns
- Independently controlled heat and fan modes
- Convection Roast perfect for proteins
- Standard Roast mode
- Inconel[®] Banquet broiler provides rapid searing at 1,600°F (871°C) using 18,000 BTUs.
- 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.



AROFG-30
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 excels in all areas of the cuisine and culinary experience. It's simple, sophisticated design will look great in any kitchen and is available in hundreds of colors to ensure that it can be the accent or focal point of any well designed kitchen. It's simple control interface makes it fast and easy to operate and set to any mode you like and ensures that you maintain exact control for exactly what you need. Say, "Hello" to the American Range Legacy Series Wall Oven!

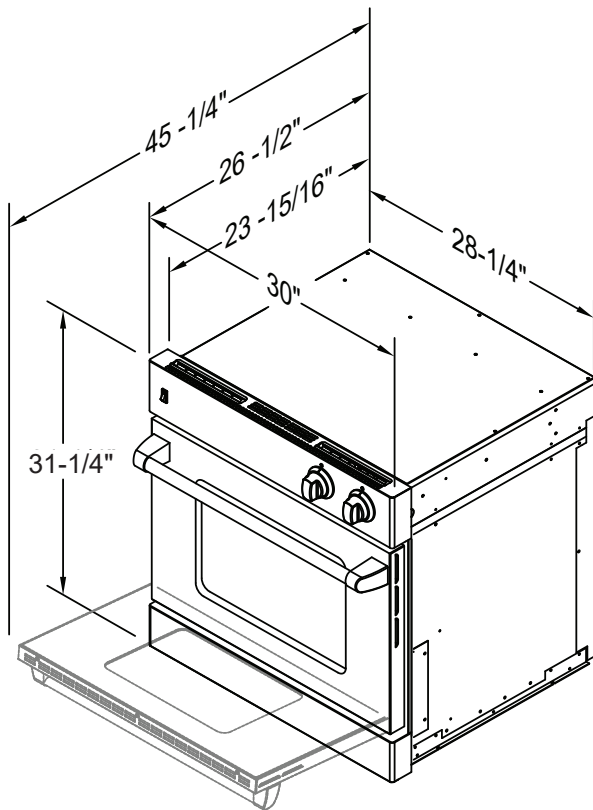


Model	Door Configurations	Description
AROFG-30		30" (1) single French door electric Innovection® Wall Oven with infrared broiler
AROSG-30		30" (1) single chef door electric Innovection® Wall Oven with infrared broiler

- Two racks glide at six cooking levels on heavy chrome side supports
- Easy Clean Porcelainized oven interior simplifies cleaning
- Extra-large viewing window in oven door
- Two lights in each oven easily controlled from front panel
- Commercial grade stainless steel construction
- Heavy Duty Stainless Steel Brushed Finish Knobs

SINGLE WALL OVEN	
Fuel Type	Gas
Overall Width	30" (762 mm)
Overall Height	31-3/4" (806 mm)
Overall Depth:	
To the edge of control panel	26-1/2" (673 mm)
Depth with French Door open	39-1/2" (1003 mm)
Depth with Chef Door open	45-1/4" (1149 mm)
Width with French Door open	47-1/4" (1200 mm)
Cutout Width	28-1/2" (724 mm) minimum
Cutout Height	31-1/4" (794 mm) minimum
Cutout Depth	24" (610 mm) minimum
Gas Requirements	7" W.C. Natural, 11" W.C. Propane
Electrical Requirements	120 VAC 15 amp 60 Hz Single Phase
Oven	30,000 BTU (8.79kW)
Broiler	18,000 BTU (5.27kW)
Approximate Shipping Weight	370 Lbs (168 kg)

NMFCODE: 25970-2 Class: 85



DROP DOWN / CHEF DOOR

