

AMERICAN RANGE

PROFESSIONAL QUALITY COOKING EQUIPMENT

LEGACY SERIES
Hybrid Double Wall Ovens



AROFSHGE-230



AROFFHGE-230



AROSSHGE-230

DESIGN



CLASS



FUNCTION

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

30" RESIDENTIAL HYBRID WALL OVEN

OVEN FEATURES

- Hybrid Wall Oven - best of both worlds - gas and electric combined
- 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
- Quick Preheat times and uniform cooking temperatures are created with a 30,000 BTU Bake Burner
- Inconel® Banquet broiler provides rapid searing at 1,800°F using 18,000 BTUs
- 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
- Lower oven of gas double models features Proofing Element Burner for bread making and low temperature dehydrating
- Two racks glide at 5 cooking (including base) levels on heavy chrome side supports
- Accommodates full size commercial sheet pan
- Two lights in each oven are controlled from front panel switch
- Porcelainized oven interior simplifies cleaning
- Commercial grade stainless steel construction with welded control panel
- Easy to use analog controls
- Commercial-style French or Classic Chef Doors improve oven access
- Blue LED lights indicate flame and oven functions
- Heavy die-cast metal black satin knobs with chrome bezels



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 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 #	AROFHGE-230 48,000 BTU AROFFHGE-230 48,000 BTU AROSSHGE-230 48,000 BTU
Gas Supply	7" W.C. Natural, 1 1/2" W.C. Propane
Electrical Supply	240 VAC 20 AMP 60 Hz Single Phase
Shipping Weight	304 Lbs

ACCESSORIES & OPTIONS

Porcelainized Broiler Pan	R31005
Extra oven Rack	R31015

COLOR KNOBS

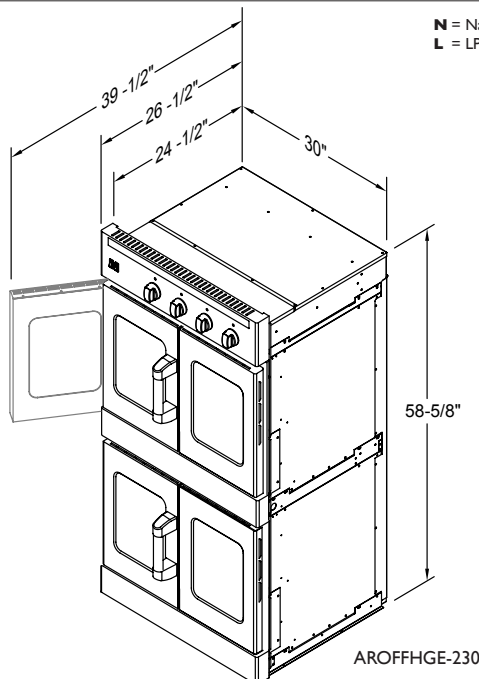
red knobs fits: all single ovens	KSR-WO30
red knobs fits: all double ovens	KSR-WO230
burgundy knobs fits: all single ovens	KSB-WO30
burgundy knobs fits: all double ovens	KSB-WO230

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, go to our website: www.americanrange.com.

DESIGNER COLORS



DESIGNER FINISHES



AROFFHGE-230

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.

