

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

LEGACY DOUBLE GAS WALL OVEN

LEGACY DOUBLE GAS WALL OVEN FEATURES




- NEW Heavy Duty Stainless Steel Brushed Knobs
- Innovection[®] Convection Bake
- Infrared Broil and Fan mode
- Standard and Convection provide a range of 200°F to 500°F (93°C to 260°C)
- Six cooking levels with 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 controls
- Commercial grade stainless steel construction
- Classic Chef Door or commercial-style French Doors improve oven access.
- French oven doors open 130° with the pull of one handle.
- Indicator Lights indicate oven function.
- Inconel[®] Banquet broiler provides rapid searing at 1,600°F (871°C) 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.



MODEL NO. AROSSG-230
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.



Model	Door Configurations	Description
AROFFG-230		30" (2) double French door gas Innovection® Wall Oven with infrared broiler in top oven and proofing element in bottom oven
AROSSG-230		30" (2) double chef door gas Innovection® Wall Oven with infrared broiler in top oven and proofing element in bottom oven
AROFSG-230		30" (2) combination French (top) and chef (bottom) door gas Innovection® Wall Oven with infrared broiler in top oven and proofing element in bottom oven

DOUBLE WALL OVEN	
Fuel Type	Gas
Overall Width	30" (762 mm)
Overall Height	58-5/8" (1489 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	57-1/2" (1460 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 (per oven)	30,000 BTU (8.79kW)
Broiler (top oven)	18,000 BTU (5.27kW)
Total Connection	78,000 BTU (22.85kW)
Approximate Shipping Weight	624 Lbs. (284 kg)

