

# AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

INSTALLATION USE & CARE MANUAL

LEGACY WALL OVEN



**BUILT-IN ELECTRIC, GAS SINGLE  
AND DOUBLE WALL OVENS**

**GAS MODELS: AROFG-30, AROSG-30, AROFFG-230, AROSSG-230, AROFSG-230  
ELECTRIC MODELS: AROFE0-30, AROSE-30, AROFFE-230, AROSSE-230, AROFSE-230  
HYBRID MODELS: AROFFHGE-230, AROSSHGE-230, AROFSHGE-230**

**RETAIN THIS MANUAL FOR FUTURE REFERENCE**

**DESIGNED & BUILT IN USA**  
PROFESSIONAL COOKING EQUIPMENT

# INSTALLATION & USE AND CARE MANUAL

## WARNING

If the equipment is not installed, operated, and maintained in accordance with the above requirements, concentrations of carbon monoxide in excess of the established limits could be present in the kitchen environment.

**ALL PERSONNEL IN THE WORKPLACE WHO MAY BE SUBJECT TO ANY EXPOSURE OR CARBON MONOXIDE MUST BE WARNED OF SUCH POSSIBLE EXPOSURE. THIS WARNING SHOULD BE CONVEYED IN A MANNER SO THAT IT IS CLEARLY UNDERSTOOD BY THE EMPLOYEE. THE EMPLOYEE MUST BE ASKED IF IN FACT HE OR SHE UNDERSTANDS THE CORRECT METHOD OF OPERATION OF THE EQUIPMENT AND THAT A RISK OF EXPOSURE EXISTS IF THE EQUIPMENT IS OPERATED IMPROPERLY.**

## CAUTION

Purchase a kitchen fire extinguisher for your home and store it in close proximity to your appliance. Should an uncontrolled fire occur; never use water on grease fires. Never pick up a flaming pan. The oven door interior and exterior, especially the oven door glass can get hot during operation. Do not touch the glass - use the door handle to open or close the range door.

The push-to-turn gas valve knobs on the appliance are designed to be child-safe, however, they are not a guarantee of operation. Children should not be left alone or unattended in the kitchen while the appliance is in use. Never leave the appliance unattended during use.

NEVER wear loose fitting or long sleeved apparel while cooking. Never wear garments made from flammable materials. Clothing may ignite or catch utensil handles. DO NOT drape towel or other items on door handles. These items could ignite and cause burns.

ALWAYS place oven racks in the desired position before you start cooking and while the oven is cool. Always use dry and sturdy pot-holders to carefully slide the oven rack out to add or remove food.

ALWAYS turn the appliance off at the end of cooking.

When dehydrating food items, periodically check during the process to ensure that they do not catch fire.

Turn the knobs to the OFF position prior to removing them from the valve stems for cleaning.

## WARNING

NEVER use this appliance as a space heater to heat or warm a room. Doing so may result in carbon monoxide poisoning and overheating of the appliance. Do not use the range top or oven as a food or kitchen item storage area.

NEVER block or cover any slots, holes, or passages located anywhere inside or outside the appliance. These structures are important to safe operation of the appliance and doing so may block airflow through the oven or cook top possibly causing carbon monoxide poisoning or fire. Routinely keep all slots free of grease and other materials.

This appliance has been tested for safe performance using conventional cookware. DO NOT USE any device or accessory not specifically recommended in this guide. DO NOT USE pan or pan covers on surface units, grills, or griddles. These units can create serious safety hazards including personal injury, create performance problems, and may damage the appliance.

Do not store or use corrosive chemicals, vapors, flammables, or non-food products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals while heating or cleaning could result in personal injury or damage to the appliance.

## PRECAUTIONS

### SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is crafted and inspected carefully by skilled personnel before leaving the factory. The transportation company assumes full responsibility for the safe delivery upon acceptance of the equipment.

If you receive a damaged product, immediately contact your delivery company, your dealer, your builder or installer. Do not install or attempt to operate a damaged appliance.

1. Note on the freight bill or express delivery any visible loss or damage and have the note signed by the person making the delivery.
2. File claim for damages immediately regardless of the extent of damages.
3. For damage noticed after unpacking (concealed loss or damage), notify the transportation company immediately and file a "Concealed Damage" claim with them. This should be done within fifteen (5) days from the date that delivery is made to you. Retain the shipping container for inspection.

# INSTALLATION & USE AND CARE MANUAL

FOR  
YOUR  
SAFETY

## FOR YOUR SAFETY!

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

FOR  
YOUR  
SAFETY

WARNING

IMPROPER  
INSTALLATION

## WARNING!

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Instruction to be followed in the event the user smells gas should be posted in a prominent location. This information should be obtained by consulting the local gas supplier.

WARNING

IMPROPER  
INSTALLATION

## WHAT TO DO IF YOU SMELL GAS

- DO NOT try to light the appliance.
- DO NOT touch any electrical switch, DO NOT use any phone in your building.
- IMMEDIATELY call your gas company. Follow the gas supplier instructions.
- If you cannot reach your gas supplier, call the Fire Department.

## IMPORTANT SERVICE NOTICE!

Using any part other than genuine American Range factory supplied parts relieves the manufacturer of all liability. American Range reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for the previously purchased equipment.

## GENERAL INSTRUCTIONS

- Do not remove protective packaging until you are ready to perform the installation.
- Do not remove the protective wrapping from the product control panel until the product is installed.
- Use proper equipment to move products.
- Any openings in the wall and in the floor behind or under the appliance must be sealed.



Do not use the handle or oven door to lift the oven. Remove pull down door before installation to ensure that it is not used to lift the unit. Make sure pins are inserted into hinges before removing door to prevent injury to hands and / or fingers.



Do not use an extension cord with this appliance. Such use may result in fire, electrical shock or other personal injury. Please observe all local and national codes and ordinances. Do not remove any permanent warning labels or places from this product.



The appliance is heavy. Use extreme care when handling. Please ensure that this product is electrically grounded. Consumers should retain these instructions for local inspector and for future use.

## INSTALLATION INSTRUCTIONS

- INSTALLATION AND SERVICE MUST BE PERFORMED BY A CERTIFIED / LICENCED INSTALLER, SERVICE AGENCY OR GAS SUPPLIER
- DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
- Products are anchored to the wooden shipping pallet using metal straps that are screwed to the bottom of the product and the pallet.
- To remove the packaging, first remove the staples located at the bottom perimeter of the corrugated cover.
- Remove the corrugated cover by lifting it off the product and remove the inner packing.
- Detach the product from the metal anchor strip by removing the attachment screw.
- Confirm available access to adequate power and gas. See Specifications & Electrical Requirements table.
- Fill out page 1 of this installation manual with requested data. Model number and serial number can be found on the plate located underneath the control panel on the front of the oven.
- The oven is zero-clearance safe against combustible surfaces.
- Provide 12" space between floor and bottom of the oven.
- Provide 4" space between top of the oven and bottom edge of cabinet doors.

## IMPORTANT - PLEASE READ AND FOLLOW!

- Before beginning, please read all the instructions carefully.
- **DO NOT** remove permanently affixed labels, warnings, or plates from product. This may void the warranty.
- All local and national codes and ordinances must be observed; installation must conform with local codes.
- The Installer must leave these instructions with the consumer who should retain for local inspector's use and for future reference.
- Installation and service must be performed by a qualified installer, service agency or gas supplier.
- Please ensure that the product is properly grounded.

Your safety and the safety of others is very important. We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the SAFETY ALERT SYMBOL. This symbol alerts you to hazards which will result in severe injury or death.



Hazards or unsafe practices which will result in severe personal injury or death.



Hazards or unsafe practices which may result in minor personal injury or property damage.

A ground fault interrupter (GFI) shall be used as required by NFPA-70 (National Electric Code), Federal / State / Local laws or local ordinances.

- The required use of a GFI is normally related to the location of a receptacle to any significant sources of water or moisture.
- American Range will not warranty any problems resulting from GFI outlets which are not installed properly or do not meet the requirements below.

### IF THE USE OF A GFI IS REQUIRED, it should be:

- The receptacle type (breaker type or portable type not recommended).
- Used with permanent wiring only (temporary or portable wiring not recommended).
- On a dedicated circuit (no other receptacles, switches or loads in the circuit).
- Connected to a standard breaker or appropriate size (GFI breaker of the same size not recommended).
- Rated for class (5mA ± 1mA trip current) as per UL 943 standard.
- In good condition and free from any loose-fitting gaskets (if applicable in outdoor situations).
- Protected from moisture (water, steam, high humidity) as much as reasonably possible



To prevent possible damage to cabinets and cabinet finishes, use only materials that will not discolor or delaminate and will withstand temperatures up to 194°F (90°C). Heat resistant adhesive must be used if the product is to be installed in laminated cabinetry. Check with your builder or cabinet supplier to make sure that the materials meet these requirements.



The use of cabinets for storage above the oven may result in potential fire or burn hazard.



To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC).ANSI/NFPA 70 latest edition.

**IMPORTANT - PLEASE READ AND FOLLOW!****WARNING**

Do not use the handle or oven door to lift the oven. Remove pull down door before installation to ensure that it is not used to lift the unit. Make sure pins are inserted into hinges before removing door to prevent injury to hands and / or fingers.

**WARNING**

The misuse of the oven door(s) (e.g.; stepping, sitting, or leaning on them) can result in hazard or injuries and damage to the product.

**WARNING**

This appliance should not be used for space heating. This information is based on safety considerations.

**WARNING****MOVING HAZARD**

To avoid risk of severe personal injury; this appliance requires 2 or more personnel while handling and moving. Use of a moving dolly is recommended.

**CAUTION**

For personal safety, this appliance must be connected to a properly grounded and polarized electrical power supply. If only a two-prong outlet is available, it is the customer's responsibility to have it replaced with a dedicated, grounded, three-prong electrical outlet by a licensed technician. The gas surface burner re-ignition system, when applicable, depends on a low resistance electrical ground connection for reliable operation.

- Do not cut or remove the third (ground) prong from the power cord
- Do not use an adapter plug
- Do not use an extension cord
- Do not use a power cord that is frayed or damaged
- Do not plug the appliance into an electrical outlet with a Ground Fault Circuit Interrupter (GFCI)

**WARRANTY REQUIREMENT**

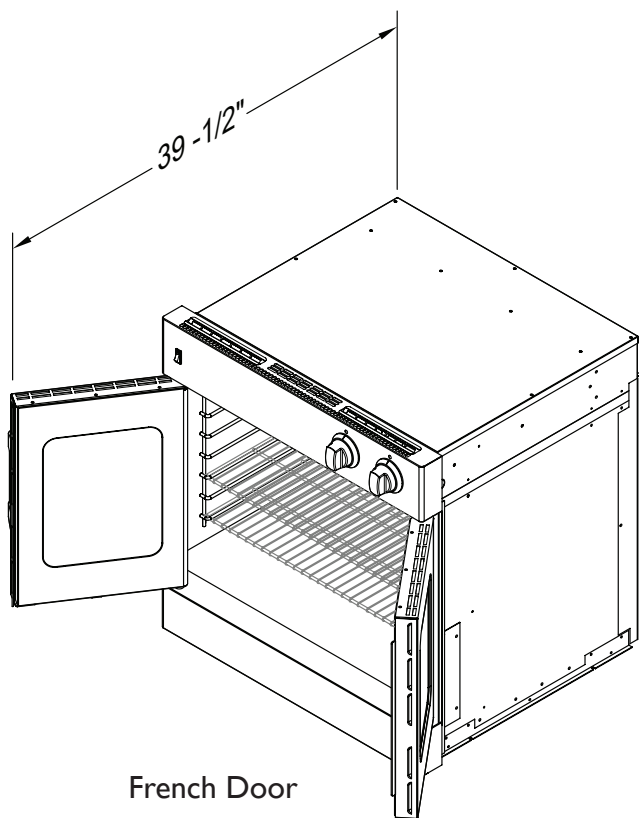
For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/licensed contractor.

Failure to comply will void any written or implied warranty.

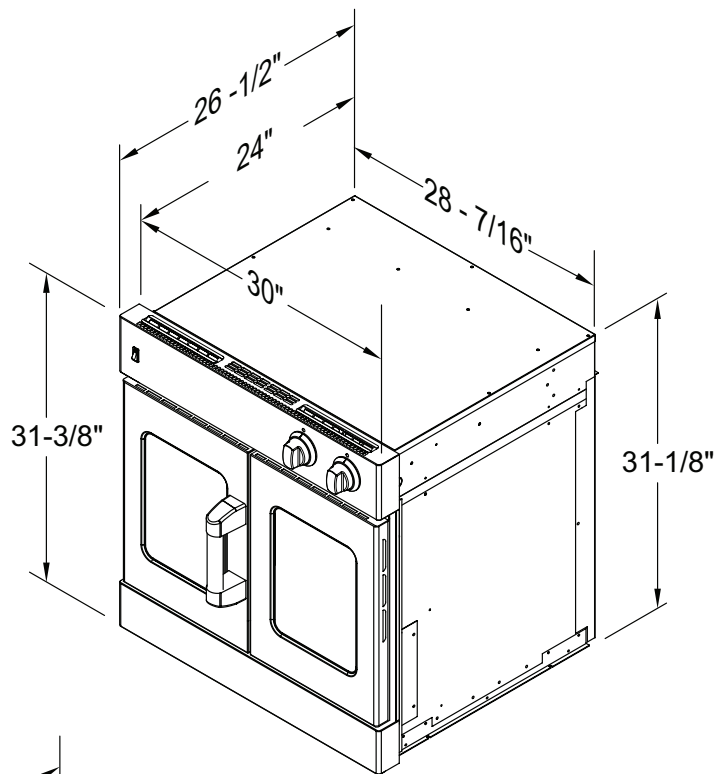
Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to American Range for verification.

If installation was not performed by a certified/licensed contractor, be prepared to submit a major credit card for payment for proper installation prior to service.

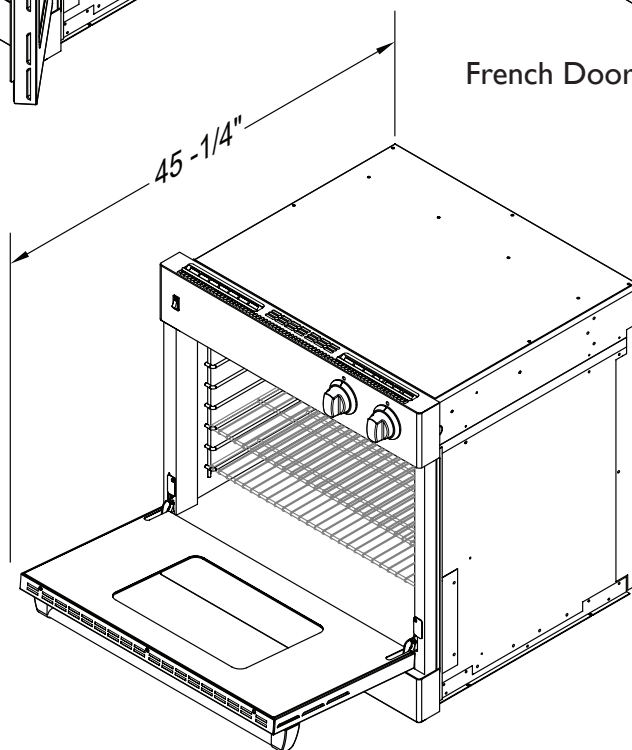
- Please observe all local and national codes and ordinances.
- Do not remove any permanent warning labels or plates from this product.
- Please ensure that this product is electrically grounded.
- Consumers should retain these instructions for local inspectors and for future use.



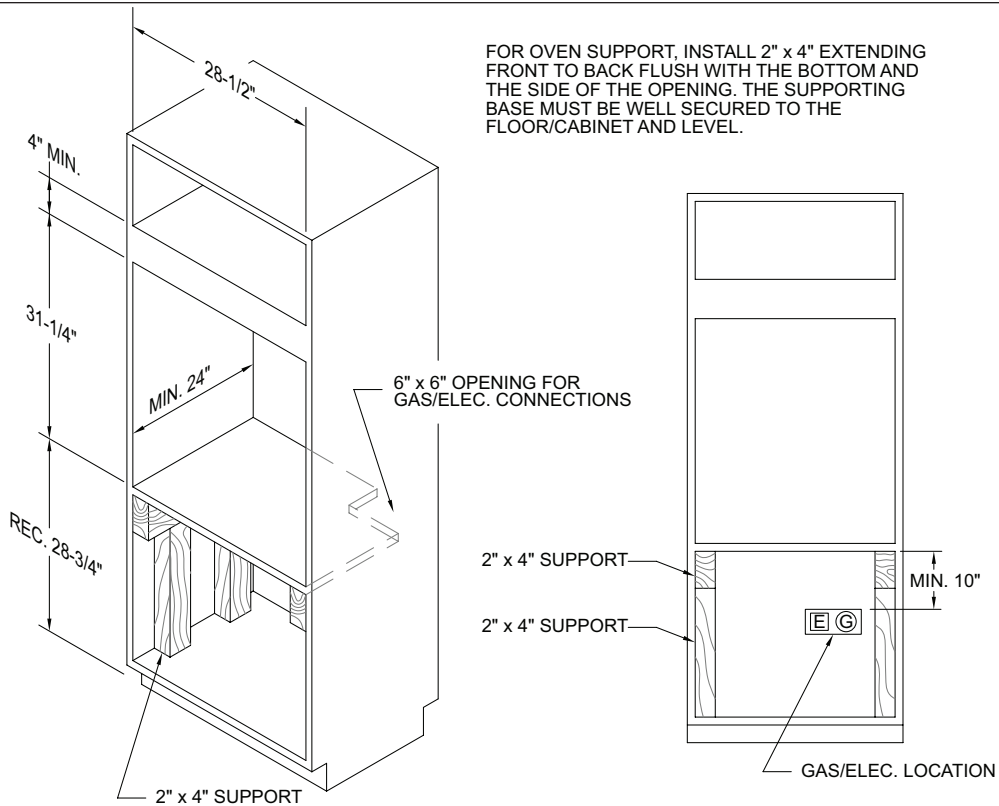
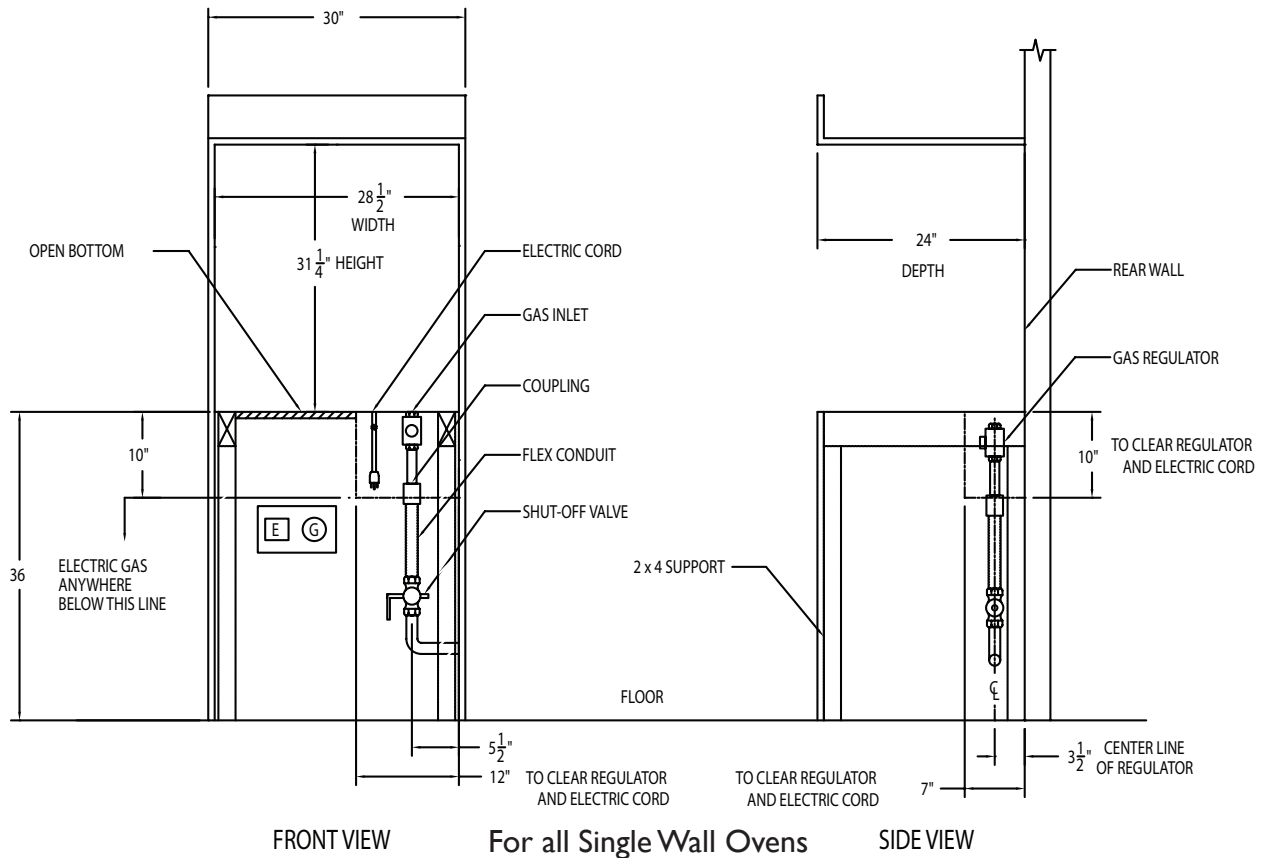
French Door



French Door



Pull Down Door / Chef Door



# INSTALLATION

# SPECIFICATIONS & ELECTRICAL REQUIREMENTS

## SINGLE WALL OVEN

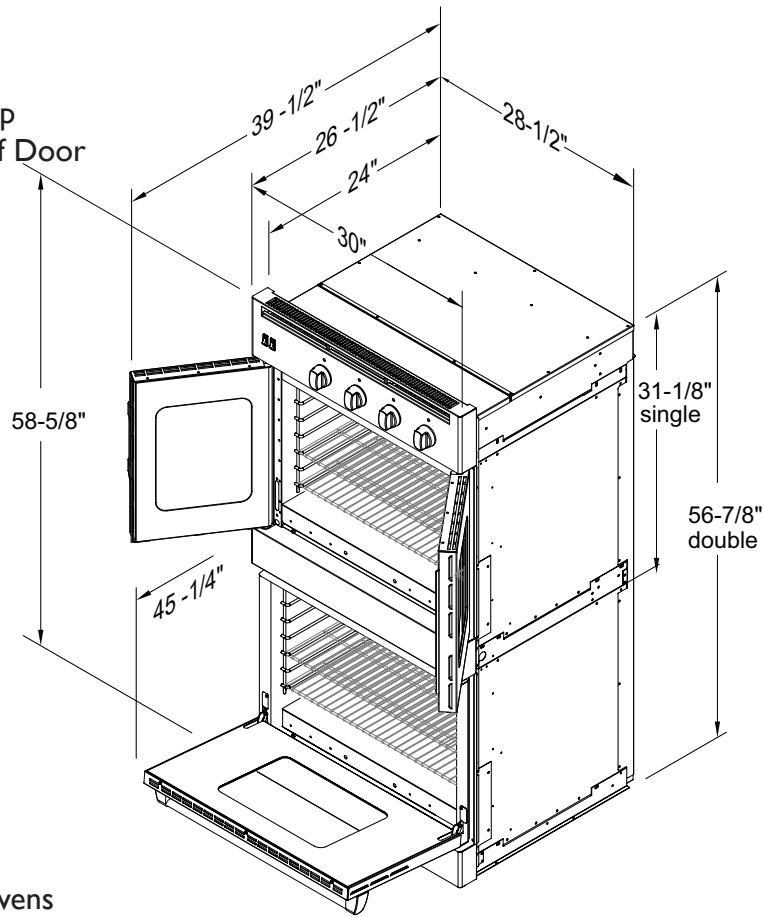
Description	Gas	Electric
Overall Width	30"	30"
Overall Height	31-3/8"	31-3/8"
Overall Depth: To the edge of control panel	26-1/2"	26-1/2"
With French Door open	39-1/2"	39-1/2"
With Chef Door open	45-1/4"	45-1/4"
Cutout Width	28-1/2"	28-1/2"
Cutout Height	31-1/4"	31-1/4"
Cutout Depth	24" min	24" min
Electrical Requirements	3-wire ground, 120VAC /60 Hz, 15 AMP Cord supplied. Fuse separately.	4-wire ground, 240VAC, 35 AMP electrical connection. Equipped with #10 ground wire in unit. Fuse separately.
Gas requirements	NATURAL: 7"W.C., MAX 14"W.C., OR PROPANE: 1 1/2"W.C., MAX 14"W.C.	N/A
Oven bake rating (gas / electric)	30,000 BTU	2200 WATTS
Broiler (gas / electric)	15,500 BTU infrared	3500 WATTS
Approximate Shipping Weight	304 Lb.	291 Lb.

## DOUBLE WALL OVEN

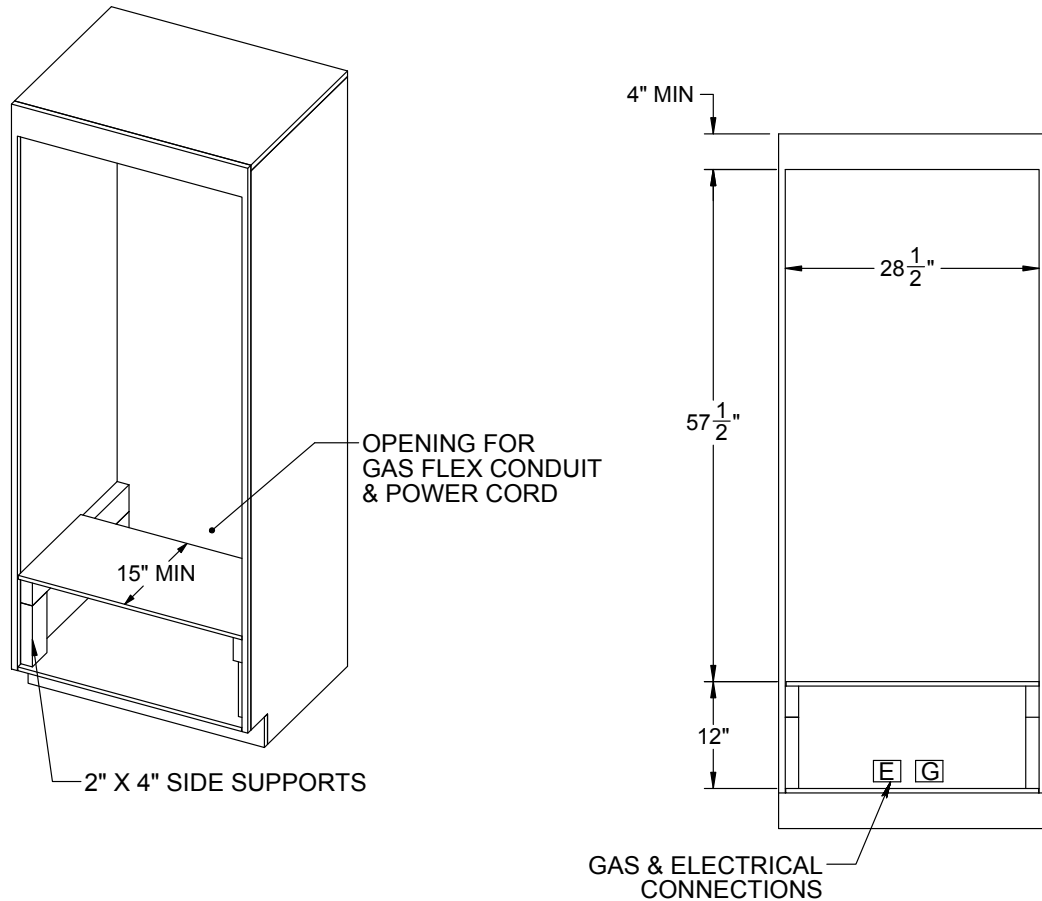
Description	Gas / Gas	Electric / Electric	Hybrid/Gas/Electric
Overall Width	30"	30"	30"
Overall Height	58-5/8"	58-5/8"	58-5/8"
Overall Depth: To the edge of control panel	26-1/2"	26-1/2"	26-1/2"
With French Door open	39-1/2"	39-1/2"	39-1/2"
With Chef Door open	45-1/4"	45-1/4"	45-1/4"
Cutout Width	28-1/2"	28-1/2"	28-1/2"
Cutout Height	57-1/2"	57-1/2"	57-1/2"
Cutout Depth	24" min	24" min	24" min
Electrical Requirements	120VAC, 15 AMP. Fuse separately. Cord supplied.	4-wire ground, 240VAC, 60 AMP electrical connection. Fuse separately.	240VAC, 40 AMP. Fuse separately.
Gas Requirements	NATURAL: 7"W.C., MAX 14"W.C., OR PROPANE: 1 1/2"W.C., MAX 14"W.C.		NATURAL: 7"W.C., MAX 14"W.C., OR PROPANE: 1 1/2"W.C., MAX 14"W.C.
Oven burner rating (gas / electric)	30,000 BTU (2)	2200 WATTS (2)	2,200 / 30,000 BTU
Infrared burner (gas / electric)	18,000 BTU (2) Infr.	3500 WATTS (2)	3,500 / 18,000 BTU Infr.
Approximate Shipping Weight	624 Lb.	597 Lb.	624 Lb.

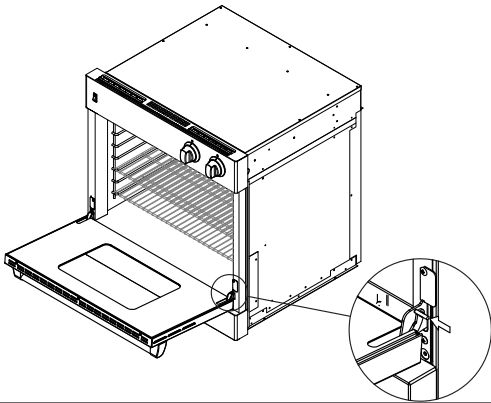


Double Wall Oven  
 French Door on the top  
 Pull Down Door / Chef Door  
 on the bottom



For all Double Wall Ovens



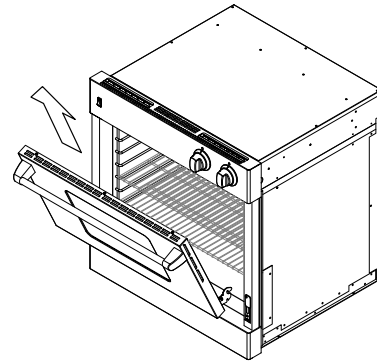


## STEP 1

For "chef door" models, remove door(s).

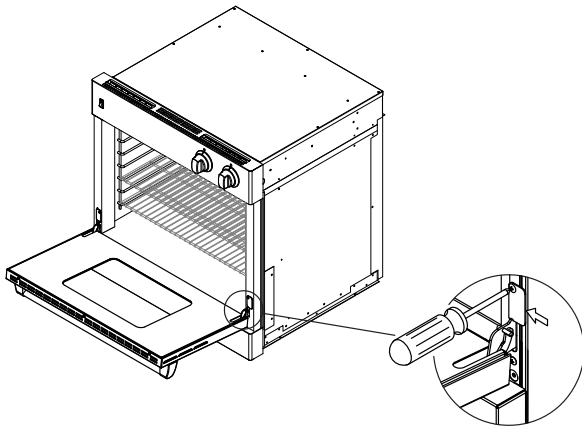
**NOTE: DO NOT REMOVE FRENCH DOORS.**

Open door completely. Place pins, supplied with unit in pin hole. For personal safety, only use the pins supplied with the unit.



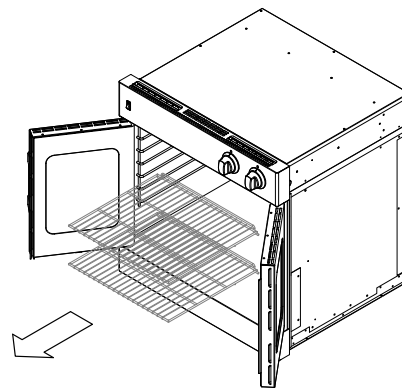
## STEP 4

Lift door up and out. **Do not use handle to lift door, grab by the sides of the door.**



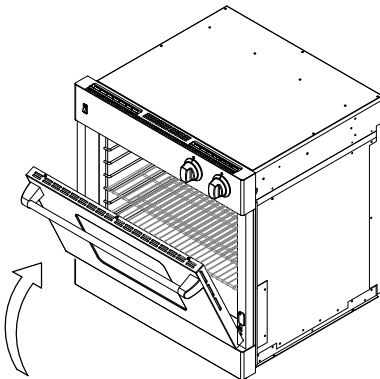
## STEP 2

Remove hinge trim screws, take off hinge trim, identify right and left hinge for future re-installation.



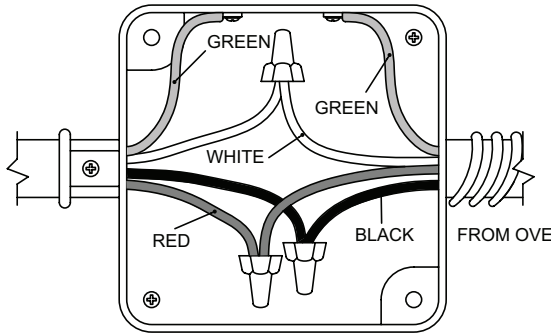
## STEP 5

Remove racks.



## STEP 3

Softly close until the pins stop door.



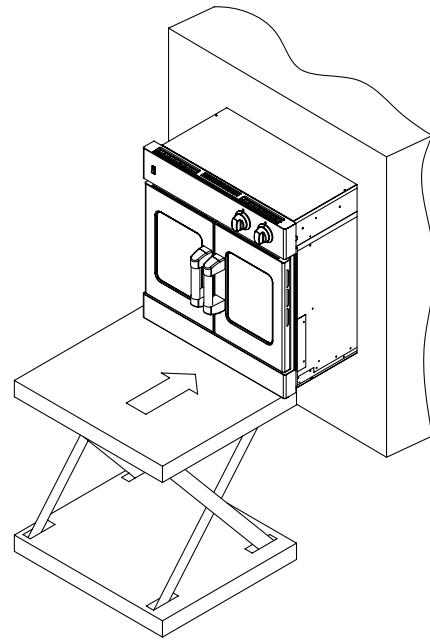
Connect the white to the incoming neutral.  
Attach green to the grounded junction box.

## STEP 6

Place Oven in front of cabinet opening for access to wiring.

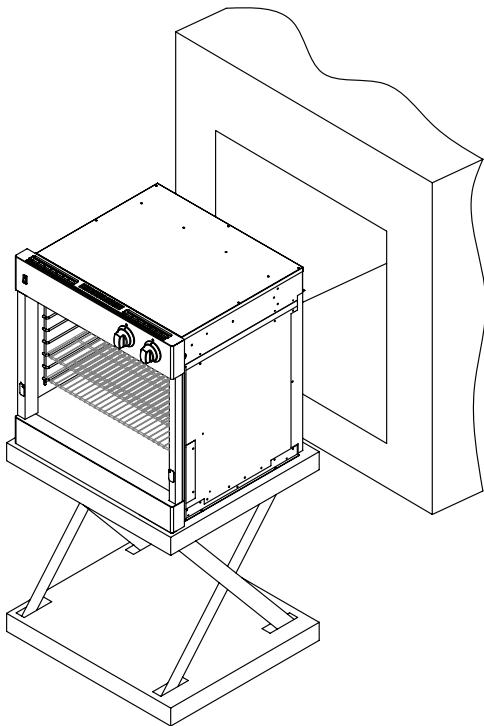
## STEP 7

Wiring option I. Recommended.



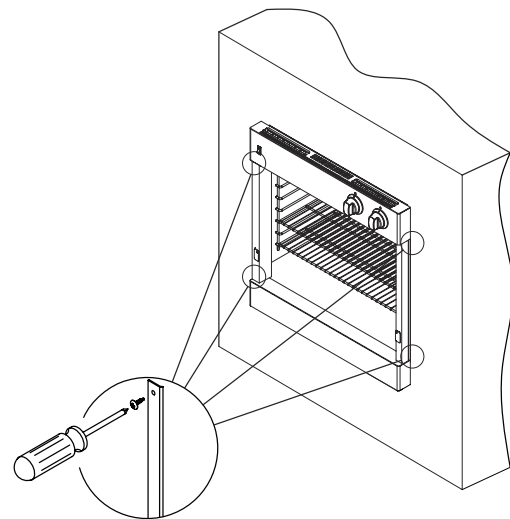
## STEP 9

Push oven straight in.



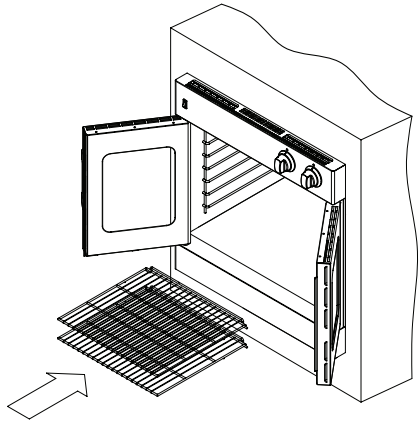
## STEP 8

Lift oven into position.



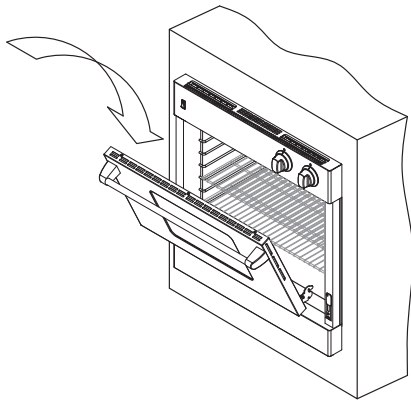
## STEP 11

Attach the screws to the side trims.  
NOTE: 4 screws are used for single wall oven,  
4 screws are used for double wall oven.



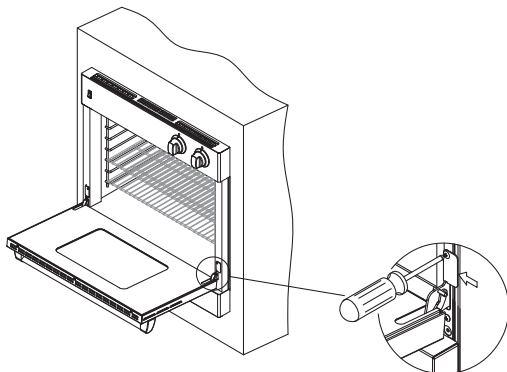
## STEP 12

Replace racks.



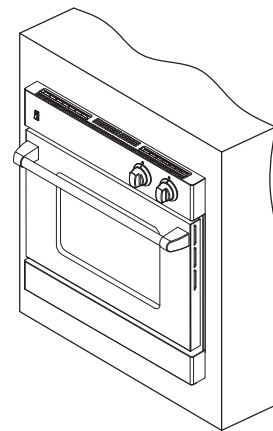
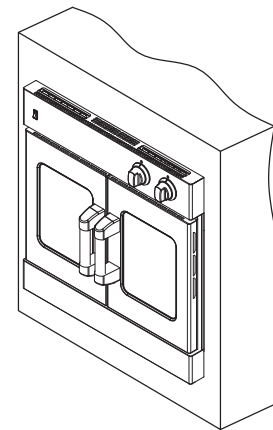
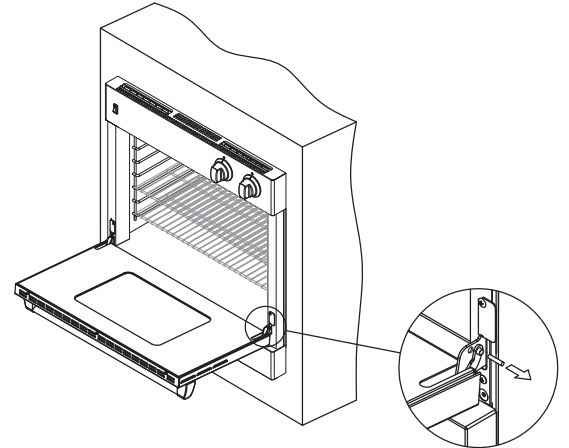
## STEP 13

Replace door.



## STEP 14

Open door completely.  
Put hinge trim plates back on.  
Secure with screw.



## STEP 15

Take out pins and close door. **Save pins for future use.**

**A qualified installer should carry out performance checklist the following checks:**

- Check operation of Bake at 350°.
- Check operation of Broil function.
- Check operation of oven.
- Check operation of proof function, if equipped.
- Check operation of Convection Bake.
- Check operation of fan with open doors.
  - Check operation of all indicator lights on control panel.
- Check knob rotation function for free and smooth turning.

## FINAL PREPARATION & PRECAUTIONS

- Some Stainless Steel parts may have a plastic protective wrap, which must be peeled off. All Stainless Steel body parts should be wiped with hot soapy water and with liquid cleaner designed for this material. If build up occurs, do not use steel wool, abrasive cloths, cleaners or powders!!! If it is necessary to scrape Stainless Steel to remove encrusted materials, first soak with hot, wet cloths to loosen the material, then use a wood or nylon scraper. Do not use a metal knife, spatula, or any other metal tool to scrape Stainless Steel!!!! Scratches are almost impossible to remove.
- The interior of the oven should be washed thoroughly with hot, soapy water to remove film residues and installation debris before being used for food preparation, then rinsed and wiped dry. Solutions stronger than soapy water are rarely needed.

### CAUTION

Check your local building codes for proper installation methods. In the absence of local codes, this appliance should be installed in accordance with the National Fuel Gas Code No. Z223.1 current issue, and the National Electrical Code ANSI/NFPA No. 70 current issue, or the CAN – B149 Installation Codes for Gas Burning Appliances, and C22.1 Canadian Electrical Code Part 1. Verify the type of gas supplied to the location, being sure that the appliance is connected to the type of gas for which it is certified. Models come from the factory certified for use with Natural Gas (NG) or Liquid Propane (LP) gas. Your product, shown on the rating label and the supplied gas type must be the same. Upon opening your product, the rating label can be located on the front panel if it is a range or oven. If it is a cook top it can be found on the side panel underneath the left burner.

If connecting this appliance to propane gas, make certain the propane gas tank is equipped with its own high-pressure regulator - in addition to the pressure regulator supplied with this product, when applicable. The maximum propane gas pressure to this appliance must not exceed 14.0 inches of water column (34.9 millibar) from the propane gas tank to the pressure regulator. Your appliance must be installed by a qualified gas installation technician. Have the technician show you the exact location of the gas shut-off valve on the incoming gas line so you know how to turn off the gas, if necessary.

### CAUTION

For personal safety, this appliance must be connected to a properly grounded and polarized electrical power supply. If only a two-prong outlet is available, it is the customer's responsibility to have it replaced with a dedicated, grounded, three-prong electrical outlet by a licensed technician. The gas surface burner re-ignition system, when applicable, depends on a low resistance electrical ground connection for reliable operation.

- Do not cut or remove the third (ground) prong from the power cord
- Do not use an adapter plug
- Do not use an extension cord
- Do not use a power cord that is frayed or damaged
- Do not plug the appliance into an electrical outlet with a Ground Fault Circuit Interrupter (GFCI)

### DANGER

To avoid the possibility of explosion or fire, do not store or use combustible, flammable or explosive liquids (such as gasoline) or vapors inside or in the vicinity of this or any other appliance. Keep items that could explode, such as aerosol cans, away from the product. Do not store explosive or flammable materials in nearby cabinets or areas.

When operating the oven or broiler, do not touch the surfaces of the ceramic tile broiler; the rack or rack supports, the walls of the oven or the inside surfaces of the oven door - interior surfaces become hot enough to cause burns. The heat deflector, which deflects heat away from the control panel, and the oven door sides will also be hot during use.

### DANGER

Do not store items of interest to children above or near the appliance. Children, as well as adults, should never be allowed to sit, stand or climb on any part of the appliance. Serious personal injury may occur.

### WARNING

Always disconnect the electrical plug from the wall outlet before servicing the unit. It is recommended that a dedicated electrical circuit be used for this appliance. Always turn gas shut-off valve to OFF position before servicing unit.

### WARNING

If not installed, operated and maintained in accordance with the manufacturer's instructions, this product could expose you to fuel or fuel combustion substances, which can cause death or serious illness, which are known to the State of California to cause cancer, birth defects or other reproductive harm.

The State of California enacted the California Safe Drinking Water and Toxic Enforcement Act of 1986, (Prop. 65), which "prohibits any person in the course of doing business from knowingly and intentionally exposing any individual to a chemical known to the State of California to cause cancer or reproductive toxicity without first giving clear and reasonable warning to such individuals." The Governor's Scientific Advisory Panel added carbon monoxide to the list of hazardous chemicals known to cause reproductive harm.

In order to establish full compliance with Proposition 65, a yellow warning label has been attached to each gas-fired unit manufactured by The Company. Carbon monoxide would not be present in concentrations that would pose a "significant risk" to the consumer when the equipment is installed, operated and maintained as follows:

- Installed in accordance with all local codes, or in the absence of local codes, with the current National Fuel Gas Code ANSI Z223.1 Latest Addenda.
- Installed under a properly designed and operating exhaust hood.
- Connected to the type of gas for which the unit is equipped.
- Proper appliance pressure regulator installed on the gas supply line and adjusted for the manifold pressure marked on the rating plate.
- Adequate air supply to the unit.
- The equipment is operated in a manner intended and using the proper utensil for that type of appliance.
- Keep the equipment clean and have it checked periodically.
- Burner air adjustments, mechanical maintenance and repairs must be performed by qualified service personnel.

**LIMITED EXPRESS WARRANTY**

Effective June 1, 2013, American Range (hereafter AMR) hereby provides the following limited express warranty ("Warranty") to the original residential user ("Owner") for its new RESIDENTIAL Product(s) to be free from defects in material and workmanship in the normal household use for the Warranty period(s) set forth below, beginning from the date of purchase under the terms and conditions as follows:

**This Warranty is applicable only on new AMR residential Products and is non-transferrable.** This Warranty is not applicable to AMR Commercial Products. This Warranty is strictly limited to Products sold to the original Owner in the United States or Canada, and said Owner shall not be entitled to transfer this Warranty to third parties. This Warranty is also not applicable on AMR Residential Products that are used for commercial purposes, including without limitation, vacation rentals, clubs, government facilities, non-profit groups, bed and breakfast facilities, and board and care facilities.

**Warranty Period:** In the event that Owner fails to promptly register the Product(s) with AMR within ninety (90) days of the date of purchase, the Warranty period shall be strictly limited to a period of one-year for parts and labor, from the date of purchase. Proof of purchase is required for all claims under this Warranty.

**However, for all Products registered with AMR, with proof of purchase, and within ninety days from the date of purchase, the Warranty period shall be for a period of Three (3) Years from the date of purchase, subject to the terms and conditions herein.**

In addition, for all Products properly registered with AMR, as set forth within this Warranty, the following parts only shall have a limited lifetime warranty subject to the terms and conditions herein, for the life of the Product(s).

Knobs, Chrome Racks, Cast Iron Grates, aeration drip pan for Performer Series only (ARROB), Grease Can for use with grill and griddles, Sealed and Open burner heads only, and Laser Etched Control Panel Graphics.

Owner shall be responsible to pay \$25.00 per each knob (\$35.00 USD per each knob for claims from Canada), and \$35.00 per each rack, grate, drip pan, grease can, burner head, and laser etched graphic (\$45.00 USD per each such item for claims from Canada) for shipping and handling of each such ordered part (per item) to be replaced under this Warranty.

After the limited Warranty period, Owner shall be responsible for all labor costs under the limited lifetime warranty.

**Exceptions to the Warranty:** Rubber seals, light bulbs, and gaskets are covered for a period of ninety (90) days only. Oven glass, porcelain, and Products that are not defective, but that require adjustments for normal wear and tear are expressly excluded from this Warranty.

**Warranty Claims:**

In the event of a claim for repair of the Product(s), and to obtain warranty service, Owner must contact either (i) the dealer from whom the product was purchased; (ii) an authorized AMR service agent; or (iii) an AMR Residential service support at 1-888-753-9898. You will be asked to provide a model, serial number, and date of original purchase.

AMR shall provide all new replacement parts and all repair labor under the Warranty.

Under the terms of this Warranty, service must be performed by a factory authorized AMR service agent/representative, and approved in advance by AMR. AMR shall not be responsible for labor costs that have not been pre-approved, with written confirmation by AMR. All repair services shall be provided during normal business hours. AMR will not be responsible for premium time or overtime charges for labor covered under this Warranty or for repairs made without AMR authorization. Such charges shall be the responsibility of the Owner.

**Limitation of Warranty:** AMR shall have no obligation under this Warranty as to any Product(s) which have been misapplied, mishandled, abused, misused, modified, altered, subject to improper cleaning methods, subject to harsh chemical action, modified by unauthorized service personnel, damaged by accidents, flood, fire, smoke, public unrest, earthquake, tornado, hurricane, other acts of God, Owner negligence, reasons beyond the control of AMR, failures due to improper installation, insufficient gas or electrical supply, problems due to improper ventilation, or removed/altered serial numbers. Any damage due to water, chemical, or direct contact to infrared burners will also not be covered under this Warranty. This Warranty shall be void if the Product(s) are not properly installed by a licensed plumber, and not properly calibrated for electrical and gas connectivity, gas line size, correct pressure, and properly leveled. Additionally, AMR factory recommended cleaning instructions must be followed by Owner at all times or this Warranty shall be voided by AMR.

Dealer display, model home display and products sold "as-is" have the following warranty:

- 1-year parts only warranty, if the manufacture date is less than 3 years old.
- Excludes items that are: missing, cracked, aesthetic, broken, dented, frayed.
- All delivery, installation, labor costs and other service costs are the responsibility of the purchaser.

THIS WARRANTY IS LIMITED AND MADE IN LIEU OF ANY AND ALL OTHER SUCH WARRANTIES EXPRESSED OR IMPLIED, INCLUDING WITHOUT LIMITATION, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE ENTIRE LIABILITY OF AMR IS SET FORTH HEREIN THIS WARRANTY. OWNER SPECIFICALLY UNDERSTANDS AND ACKNOWLEDGES THAT THERE ARE NO WARRANTIES, EITHER EXPRESSED OR IMPLIED HEREUNDER OTHER THAN THE WARRANTIES WHICH ARE SPECIFICALLY STATED HEREIN. SAID OWNER SHALL NOT RELY ON ANY OTHER ASSERTIONS, REPRESENTATIONS OR STATEMENTS BY AMR OR ITS AGENTS, OTHER THAN THOSE SPECIFICALLY EXPRESSED IN THIS WARRANTY.

Failure by AMR to enforce any of its rights under this Warranty shall not be construed as a waiver of those rights. AMR specifically reserves the right to investigate and verify all claims to determine the validity of the claim and the claimant's qualifications under this Warranty. AMR reserves the right to refuse Warranty service in the event that AMR determines that a claimant's right to the Warranty is inapplicable under the terms and conditions herein.

AMR is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, tort, or any other legal theory, including without limitation, property damage, bodily injury, loss of use, and/or lost profits.

DESCRIPTION	LEGACY SERIES - GAS WALL OVENS				
	AROFG-30	AROSG-30	AROFSG-230	AROFFG-230	AROSSG-230
Oven Racks	2	2	2	2	2
Control Knobs	2	2	4	4	4
Regis. Card	1	1	1	1	1
U&C Manual	1	1	1	1	1

## USE &amp; CARE MANUAL

## INNOVECTION® - CONVECTION

## INNOVECTION® - CONVECTION

- INNOVECTION® - CONVECTION is the unique convection system created by American Range engineers.
- INNOVECTION® - CONVECTION uses a fan at the back of the oven to circulate hot air more evenly around the oven. Air is also vented into the oven through side vents to create a more uniform and fast cooking process. Circulating hot air reaches all areas of the oven and eliminates any hot or cold spots.
- The 30" oven is 30,000 BTU/hr and the broil-only element is 15,500 BTU/hr.
- The 18" oven is 22,000 BTU/hr and the broil-only element is 13,000 BTU/hr.
- The Bake element is rated at 2,200 Watts, the Broil element is 3,500 Watts.

## OVEN FEATURES:

- Your new Professional Wall Oven is equipped with a separate bake and a separate broil burner.
- Each oven has its own temperature control knob that cycles the burners off and on to maintain the proper heat.
- All models have six rack positions and the large 30" oven includes two racks.
- When cooking with INNOVECTION® - CONVECTION, any rack is suitable.

## HOW TO COOK WITH INNOVECTION® - CONVECTION:

## INNOVECTION® - CONVECTION FAN-CIRCULATED HOT AIR BROWNS ALL FOOD SURFACES QUICKLY.

1. The circulating hot air seals in the juices in meats and vegetables.
2. This cooking process eliminates the need to baste with additional fat or juices.
3. Meat and poultry are roasted in an uncovered shallow pan that allows the circulating hot air to quickly brown all food surfaces.
4. This roasting process enhances flavors and keeps the inside of food moist and juicy.
5. For best results when cooking with INNOVECTION® - CONVECTION we recommend that low-sided pans be used.
6. Circulating hot air needs to reach all sides of the food for the best cooking results.
7. It is suggested that the oven temperature be lowered 25° for all recipes and to reduce the cooking time by 10 to 15%.
8. Multiple racks of food can be successfully cooked at one time such as three racks of cookies or breads.
9. A meal of meat and vegetables, cooked on different racks, all at the same time saves time and conserves energy.
10. For best results always preheat the oven before INNOVECTION® - CONVECTION baking.
11. There is always a condensation that occurs during cooking and water could appear on the cooler panel outside of the oven.
12. Caution should be used when opening the oven door during the cooking. For best results, resist opening the oven door as it lets heat escape, requiring the oven to cycle on more than necessary.

## HOW AND WHEN TO COOK ON STANDARD BAKE MODE

1. Bake - The standard Bake mode is best used for roasting, or single rack applications. If you wish to cook on multiple racks, use convection for terrific results.

## OPERATING INSTRUCTIONS

## USING THE GAS OVEN(S)

The oven bake and broil burners have an infrared glow igniter and safety system that lights the gas. There is approximately a thirty second delay for the igniter to heat up after the knob is pushed in and set before the gas will flow. After the gas begins to flow it is normal for the burner to light within four seconds.

## SINGLE GAS WALL OVENS &amp; THE UPPER OVEN OF A DOUBLE GAS WALL OVEN UNIT HAVE THREE COOKING METHODS AVAILABLE:

## INNOVECTION® - CONVECTION

- Traditional Bake
- Broil
- Fan – Cool Down (utilized to cool your oven temperature rapidly)

## THE LOWER OVEN OF A DOUBLE GAS WALL OVEN HAS THE FOLLOWING COOKING MODES AVAILABLE:

- CONVECTION
- Bake
- Proof (used to "proof" bread dough)
- Fan – Cool Down (used to cool your oven temperature rapidly)

## WHAT IS THE CONVECTION COOKING PROCESS?

- Convection is the process of cooking with hot air that is mechanically circulated by a fan in a continuous pattern around the food.
- Cooking results can be faster than cooking charts suggest and food should be checked for doneness perhaps five to fifteen minutes early.
- Oven temperatures should be lowered 25°F in most cases.
- Multiple racks of food can be cooked at the same time with even browning and even cooking times.

## Other Features:

- This oven can be used at low temperatures to dehydrate food, warm plates or for very slow cooking at a low heat.

**Oven Racks:** Each oven is supplied with two heavy chrome-plated adjustable oven racks.

**Rack Supports:** On each side of the oven, heavy chrome-plated rack supports allow five positions, numbered from the bottom up.

**Oven Control Knob:** The oven control knob is used to set the Baking temperature or to select the Broil function. During baking, the convection fan may be activated.

#### GAS OVENS

**Bake:** The Bake element or burner is located on the bottom of the oven, below the floor and is activated by the Oven Control Knob.

**Ceramic Tile Infrared Broil Burner:** Positioned in the oven ceiling, burning gas heats the ceramic tile to a temperature of 1,550°F – creating searing heat similar to the glowing coals of a wood fire.

**Broil Burner Igniter:** The igniter glows a very hot, bright red-orange color, reaching proper ignition temperature to light the Ceramic Tile Infrared Broil Burner.

#### ELECTRIC OVENS

**Broil:** Ribbon element located in the oven ceiling, becomes red hot in just a few seconds.

**Bake:** A ribbon element, below the floor of the oven when the element cycles "ON."

**Selector Switch and Indicator Light:** Rotate this knob from the OFF position and select Convection Bake, Standard Bake, Fan-Only, or Broil modes. In any mode position, the Indicator Light glows indicating the Oven is ready to operate. When you're done, always rotate the knob to the OFF position.

**Oven Thermostat Knob:** Thermostat Temperature Selection - Select your desired temperature.

**On Indicator Light:** Whenever an oven heat source is activated (either Bake or Broil), the "on" indicator will glow. It is normal for the indicator light to cycle off and on during baking or broiling – showing that more heat is being applied.

**Door Gasket:** The door gasket is made from high temperature materials and creates a seal between the hot oven and the cool kitchen.

**Convection Fan and Switch:** Operated by the front panel switch, the convection fan circulates oven air, removing the "thermal boundary layer" on items being baked – and in doing so – speeding up heat transfer and cook time by as much as 25%. Convection is active only during baking.

**Oven Light and Switch:** A single lamp is provided in the oven to illuminate baked and broiled food items, as well as shed some light on the wall to help during clean-up – activated by the front panel switch.

#### OVENS 101

The oven is a temperature controlled cooking cavity which is highly insulated to keep the kitchen cool and the food hot. The oven contains two heat sources: Bake, positioned below the oven floor; and Broil, located in the ceiling of the oven. Bake and Broil are very different cooking operations and the burners are designed to deliver energy in a way appropriate to the task.

There are two types of baking - called Standard Bake (or conventional) and Convection Bake. Standard baking make the best use of Grandma's cookie, cake or pie recipes – such as Bake at 350°F for forty-five minutes – to get the job done. These recipes are tried and true – conventional or standard bake will deliver wonderful performance for roasting.

In convection cooking, not only is the cook time faster; but also, the oven temperature is more even, top to bottom and side to side - so cookies on several racks will have the same brown color and texture. Food does not need to be rotated to get uniform color. However, to best take advantage of convection, use low, shallow bake ware so that moving air can get over the sides and up to the food surface.

#### GAS OVEN OPERATION

To start the oven, push in and turn the thermostat to the desired operating temperature. On a gas oven, you may be able to see a bright glow from the sides of the oven bottom - this is normal and indicates the hot surface igniter is activated. Once the igniter is hot enough for ignition, the gas valve will open, allowing the flow of gas into the bake burner. This may take up to one minute.

During the first few minutes of operation, a mild **condensation** may appear on the interior glass pane of the door window. Water vapor is a normal by-product of combustion, and the condensation will disappear as the oven warms. Allow the oven to preheat before use. The control panel light will turn off when preheat is complete. After preheat, the light will cycle on and off whenever the oven is heating. Never place any pan or food item on the bottom of the oven, always use an oven rack. To use the Broil feature of the range, first consider what type of broiling you would like to perform. The closer you are to the broil burner, the faster you will evaporate moisture from the surface of food and the quicker the surface will brown. In a similar fashion, the further away you place the food (on the lowest rack, for example) the slower you will evaporate surface moisture and the longer it will take for the surface to brown. A good rule of thumb is to start about 6" away from the broiler and watch for how quickly the food is browning.

#### BROILER OPERATION

To begin broiling, push in and turn the thermostat to the position labeled BROIL on the control knob. In about twenty seconds, you will see a bright glow in the oven - this is the hot surface igniter. Once the igniter is hot enough for ignition, the gas valve will open, allowing the flow of gas into the broil burner. This may take up to one minute. The broiler will have a blue flame that covers the ceramic tiles – after a few minutes, the tiles will glow bright red/orange and radiate infrared energy. Remember the red surface is over 1600°F in temperature and can be a source of serious burns or injury. On an electric oven, you can see the ribbon element glow on the roof of the oven cell. This takes just a few seconds. The Bake burner and Broil burner will not operate at the same time; the convection fan will not operate during Broiling.



## TO USE THE "PROOF" FEATURE:

- The lower oven of a double oven unit is equipped with a "Proof" feature. When placed in the proof mode the oven maintains a warm, non-drafty environment useful for proofing yeast-leavened baking products. The oven is heated by a ceiling mounted electric heating element and specially designed reflector assembly.
- It is recommended to proof on the lowest rack position, so place an oven rack on the bottom rack position before turning the oven to "Proof."
- To set the lower oven for proofing, simply rotate the lower oven selector switch to the "Proof" setting. The indicator lights above the selector switch and the thermostat dial will turn on. Turn the lower oven thermostat dial to "Proof".
- The ideal temperature for proofing will be maintained until the selector switch is rotated to the OFF position.
- Set a minute timer for the minimum proof time and place the product to be proofed on the lower rack. Do not open the oven door unnecessarily, as doing so will lower the oven temperature and increase proofing time.
- Do not use the "Proof" mode for warming food or keeping food hot. The proofing feature will not keep the oven hot enough to hold foods at safe temperatures (above 140°F).
- If the "Proof" temperatures are too high, the oven cavity lamps can be used to create even lower temperatures - ranging from room temperature to 80°F - 85°F. Simply turn on the lamp and close the door.

## BAKING CHART

FOOD	TRADITIONAL TEMPERATURE	TRADITIONAL TIME	INNOVECTION CONVECTION TEMPERATURE	INNOVECTION CONVECTION TIME
Yeast bread	375°F	30 - 35 minutes	350°F	25 - 35 minutes
Quick bread	375°F	30 - 35 minutes	350°F	20 - 25 minutes
Muffins	375°F	15 - 20 minutes	350°F	12 - 15 minutes
Angel food cake	375°F	35 - 45 minutes	350°F	30 - 35 minutes
Bundt cake	350°F	45 - 50 minutes	325°F	35 - 40 minutes
Sheet layer 9"x13"	350°F	40 - 50 minutes	325°F	30 - 35 minutes
Cake, layer round 8" or 9"	350°F	30 - 35 minutes	325°F	25 - 30 minutes
Cookies/choc chip	375°F	10 - 12 minutes	350°F	8 - 10 minutes
Pie shell	425°F	10 - 12 minutes	400°F	7 - 9 minutes
2 crusts fruit pie	375°F	55 - 60 minutes	350°F	50 - 55 minutes
Custard	350°F	35 - 40 minutes	Not recommended	--
Baked potato	375°F	60 - 75 minutes	350°F	50 - 55 minutes
Lasagna	375°F	55 - 60 minutes	350°F	45 - 50 minutes
Soufflé	350°F	45 - 50 minutes	325°F	35 - 45 minutes
Quiche	400°F	25 - 30 minutes	Not recommended	--

ROASTING CHART				
FOOD	TRADITIONAL SETTING	INNOVECTION CONVECTION SETTING	ROAST TIME MIN./LB.	INTERNAL TEMPERATURE
Beef rib roast	325°F	300°F	20 min. / lb. 25 min. / lb. 30 min. / lb.	Rare - 140°F Med. - 155°F Well - 170°F
Beef tri tip	325°F	300°F	30 min. / lb.	Med. - 155°F
Leg of lamb	325°F	300°F	30 min. / lb.	Med. - 145°F
Pork loin	325°F	300°F	35 min. / lb.	Med. - Well 170°F
Chicken - whole	350°F	325°F	25 min. / lb.	170°F breast 175°F thigh
Stuffing				165°F
Turkey - unstuffed	325°F	300°F	9-12 min. / lb.	165°F breast 175°F thigh

Whole, unstuffed poultry such as chicken and turkey should be placed on rack one or two with the legs and cavity opening, pointing towards the back of the oven.

**TO USE THE BROILER:**

- When using broil, the rack position depends on the food, and the thickness of the meat. Rack position one is at the bottom of the oven, and the positions number up as a ladder with six being at the top.
- The oven door remains closed during broil.
- Most broiling uses rack positions three or four counting from the bottom.
- Turn selector to broil.
- Push in oven knob and turn to the broil setting, the blue indicator light will come on.
- When the broiler is hot the light turns off.
- When inspecting the food, open the oven door no more than two inches. The burner turns off but will re-ignite in four seconds when the door is closed.
- For best results, broil small, flat cuts of meat such as steaks, hamburgers, chops or boneless chicken breasts.

BROILING CHART			
FOOD	WEIGHT & SIZE	RACK	TIME
Steak	12 oz. and 1"	3	Rare - 10 minutes Med. - 12 minutes Well - 15 minutes
Hamburger	4 oz. and 1/2"	4	10 minutes
Chicken pieces	1 lb.	3	15 to 20 minutes
Pork chops	1 lb. and 3/4"	3	14 minutes
Salmon steak	1 lb.	4	8 to 10 minutes

**DRYING AND DEHYDRATING**

The United States Department of Agriculture advises: DO NOT hold foods at temperature between 40°F to 140°F more than two hours – and cooking raw foods below 275°F is not recommended. The low setting of the oven (ranging from 150°F to 225°F) may be used to keep food hot and in special recipes, used to dehydrate fruits and vegetables.

During dehydration, the convection fans circulates hot air over the food, causes moisture to escape from the food surface – generally drying it out. This removal of water inhibits growth of microorganisms and slows down the activity of enzymes. Starting with only the freshest, best quality food items, prepare as directed and:

- Place the food on drying racks spaced evenly in the oven cavity.
- Set the temperature control to 200°F and switch on the convection fan.
- Remember to periodically check the food items for dryness state.

**DEFROST**

It is best to defrost in the refrigerator, but sometimes it becomes an issue of speed.

## TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Oven will not heat	No electrical power to the range Gas service is turned off Gas supply has been interrupted Look for red glow of hot surface igniter	Check circuit breakers in house Try to light a surface burner Contact the gas company If no glow, call for service
Oven light does not work	Light switch is in the off position Light is burned out	Try switching the light on Locate and test a new replacement light, unscrew glass lens, remove bad light, replace
Broiler will not light	No electrical power to the range Gas service is turned off Look for red glow of hot surface igniter	Check circuit breakers in house Try to light a surface burner If no glow, call for service
Convection fan does not turn	Switch the fan on Unit in broil mode Bad fan	Adjust oven selector switch to Convection. Turn thermostat to bake temperatures. Call for service
Condensation on the oven window	Cold appliance	It is normal for some condensation to appear on the window; it will disappear in about ten minutes.
Foods over-cook	Incorrect temperature cooking time, or rack position. Temperature differs from your previous oven.  Oven not pre-heated	Reduce cooking time, or temperature. This modern appliance operates at the set temperature. You may want to reduce the set temperature until you become more familiar with your new oven. Allow pre-heat cycle to complete.
Foods under-cook	Incorrect temperature, cooking time or rack position	Adjust accordingly
Baked goods dark on bottom	Dark colored cookie sheets	Use light-colored cookie sheets

## CARE AND CLEANING

It is always easier to clean as you go – and while some evenings you'd rather sit down with a good book instead of a Scrubie, keeping your appliance in a ready-to-go state for the next meal makes everything a little more tolerable.

When cleaning the extention:

- Use the mildest procedure that will do the job efficiently and effectively – and since some cleaners are harsher than others, it is best to try them on a small, inconspicuous area first.
- Use only clean, soft cloths, sponges, paper towels, plastic brushes, non-metal soap pads for cleaning and scouring.
- When cleaning the oven door, control panel, curved sections or the flat top area – always pretend it is made of wood – and rub the finish in the direction of the grain. This is the most effective cleaning direction, to prevent marring the surface.
- Any part of this appliance can be cleaned with hot, sudsy water. When rinsing is required, rinse thoroughly.
- Always wipe dry immediately to reduce the appearance of water marks.

## TO CLEAN THE OVEN INTERIOR

The oven cavity is porcelainized with Chrome rack guides and racks. The infrared broiler does not need to be cleaned. Any soil is burned off by the intense heat.

- Place a medium glass baking dish filled with one quart of water; in the oven. Close the door and bake at 225°F for an hour or two. Allow to cool until safe, wipe with a damp cloth, then dry. This process softens the soil for easier removal.
- Wash the interior of the oven with soap and water. Make a paste with baking soda and water; and using a sponge or nylon pad, rub away stubborn stains.
- Use mild scrubbing compounds such as Bon Ami or Cameo, if necessary.
- Do not use steel wool pads or abrasive sponges or scrubbers.
- If necessary, spray on oven cleaner can be used.  
DO NOT SPRAY OVEN CLEANER INTO THE CONVECTION FANS OR UP ONTO THE INFRARED BROILER.  
DO NOT LET SPRAY CONTACT THE STAINLESS STEEL EXTERIOR.
- When spray on oven cleaners are used, follow using a 1/4 cup vinegar mixed with one quart of water to rinse the oven.
- Do not use scouring powders on the glass window; oven spray may be used on the window. Rinse with vinegar and water solution.

**RETAIN THIS MANUAL FOR FUTURE REFERENCE.**  
This equipment is design engineered for residential use only.

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Purchase Date: \_\_\_\_\_

Installed By: \_\_\_\_\_ Install Date: \_\_\_\_\_

Gas Type: \_\_\_\_\_

Electrical Information: \_\_\_\_\_

**AMERICAN RANGE**  
QUALITY PROFESSIONAL COOKING EQUIPMENT

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