

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

LEGACY II - SINGLE ELECTRIC WALL OVEN

LEGACY II - ELECTRIC WALL OVEN FEATURES

- Warming mode to keep food warm without over cooking
- Dehydrate mode to blow convection fan without heat
- Smart Bake mode uses well tested cooking logarithms
- Convection Bake to help promote airflow and even heat
- Convection Roast perfect for proteins
- Smart Roast mode uses well tested cooking logarithms
- Broil at up to 3500 WATTS
- Proof to help improve rising bread
- Easy Clean mode for a fast and easy clean up.
- 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.



SEF-30
SHOWN IN STAINLESS STEEL, AVAILABLE IN ANY RAL COLOR

WELCOME TO A NEW AGE OF ELECTRIC OVENS

The American Range Legacy II - Electric Wall Oven is ushering in a new era of sophistication, precision, and expertise. Designed with the user in mind, this oven was completely engineered from the ground up to excel 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 of any good design. It's simple control interface makes it fast and easy to operate and set to any mode you like, but hides the true fully computerized brain behind the scenes. And it's Easy Clean mode will make it a breeze to manage! With LED lights, low energy consumption electronics, smart bake settings, and cooking logarithms that have been extensively researched, developed, and tested, will be sure that you get the most out of your new oven!



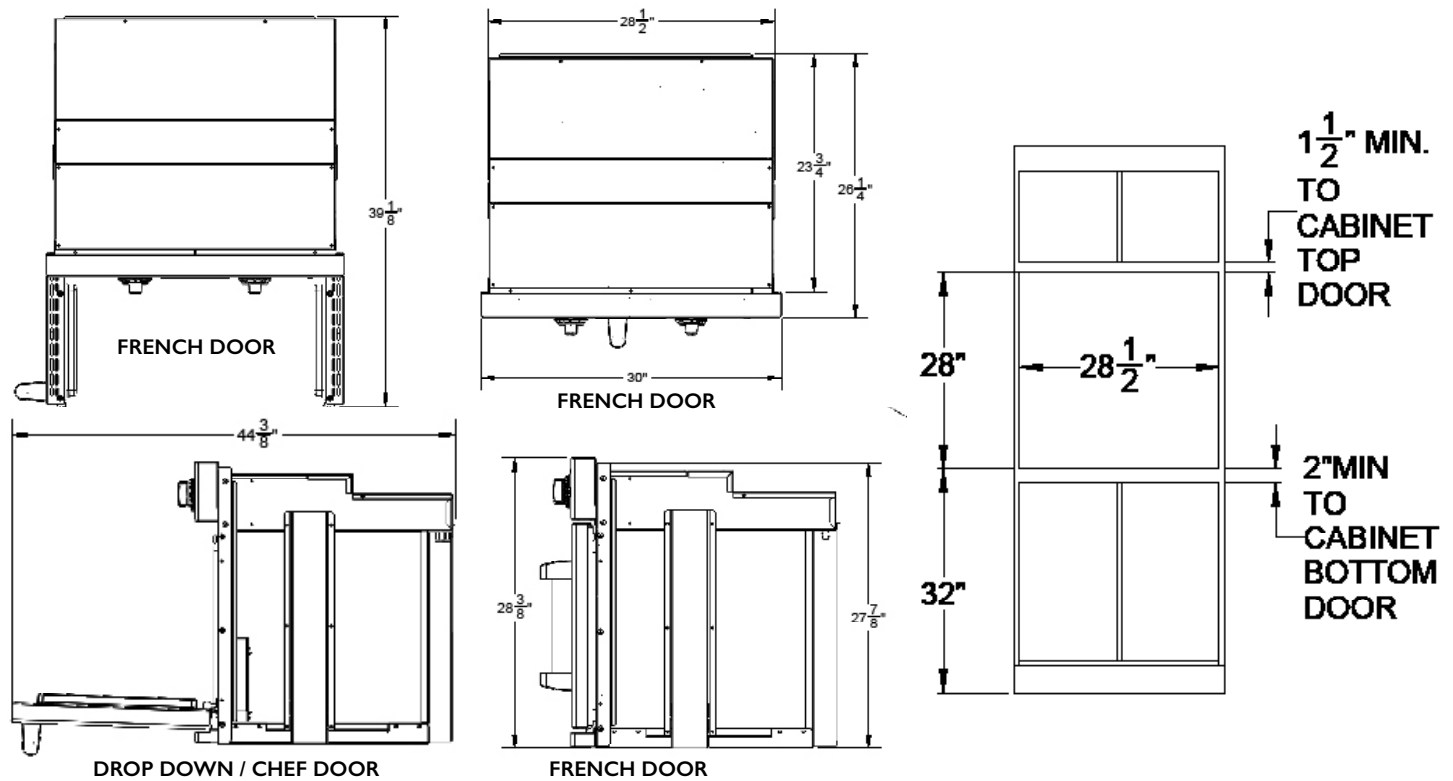
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LEGACY II - ELECTRIC WALL OVEN FEATURES

- Warming mode keeps food warm at 170°F
- Dehydrate mode blows convection fan & heats to 135°F
- Standard Bake mode
- Convection Bake to help promote airflow and even heat
- Convection Roast perfect for proteins
- Standard Roast mode
- Broil at up to 3500 WATTS
- Proof to help improve rising bread
- Easy Clean mode for easy clean up.
- 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.
- Oven heat range up to 500°F
- Two racks glide at 6 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
- NEW Heavy Duty Stainless Steel Brushed Finish Knobs

SINGLE WALL OVEN (SEF-30 & SEC-30)	
Fuel Type	Electric
Overall Width	30"
Overall Height	28-3/8"
Overall Depth:	
To the edge of control panel	26-1/2"
With French Door open (SEF-30)	39-1/2"
With Chef Door open (SEC-30)	45-1/4"
Cutout Width	28-1/2" minimum
Cutout Height	28" minimum
Cutout Depth	24" minimum
Electrical Requirements	4-wire ground, 240 VAC, 35 AMP electrical connection. Equipped with #10 ground wire in unit. Fuse separately. Solid copper.
Oven	3500 WATTS
Broiler	3500 WATTS
Convection	2500 WATTS
Approximate Shipping Weight	235 Lb.



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