



AMERICAN RANGE PROFESSIONAL RESIDENTIAL RANGES

USE AND CARE MANUAL
MODEL NO. ARR - SERIES RESIDENTIAL WALL OVEN

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RETAIN THIS MANUAL FOR FUTURE
REFERENCE

MADE IN THE U.S.A



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WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing damage, personal injury or death

- INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance
- WHAT TO DO IF YOU SMELL GAS
 - Do not try to light any 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.

- Before beginning, please read all instructions carefully.
- Not doing so may void the warranty.
- 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 properly grounded.
- Consumers should retain these instructions for local inspectors and for future use.

IMPORTANT FOR YOUR SAFETY

This manual has been prepared for qualified personnel only. Infield start-ups and adjustments must be done by those qualified to install gas equipment.

BEFORE YOU USE YOUR OVEN

- Remove all wrapping and packing materials
- Remove any tape or protective plastic
- Remove and save this manual for future reference
- Check and make sure you have all the necessary parts listed below

PARTS LIST

Parts to this oven include:

30 inch

Fixed rack guides

(2) oven racks (model AROFG-30)

(4) oven racks (model AROFG-230)

Gas Regulator with 1/2" nipple assembly

(4) Wood screws for securing Wall Oven to kitchen cabinet

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is crafted carefully and inspected by skilled personnel before leaving the factory.

The transportation company assumes full responsibility for safe delivery of this equipment after it leaves our factory.

What to do if shipment arrives damaged:

- **Visible loss or damage:** Make note on the freight bill or express delivery and have it signed by the delivery person. File a claim for damages **immediately** regardless of the extent of the damages.
- **Concealed loss or damage:** If damage is noticed after unpacking, notify the transportation company immediately and file a "Concealed Damage" claim with the transportation company. This should be done within fifteen (15) days of the delivery to you.
- Retain container for inspection.

INSTALLATION INSTRUCTIONS

Cooking appliances must be connected only to the type of gas identified on the rating plate

1. Make a written record of the information on the rating plate located underneath the control panel on the front of the oven.
2. Open the oven door to access and read the rating plate.
3. This plate contains the model and serial number of this unit.
4. Write the information on the front cover of this manual for easy reference should the need to communicate with this company ever occur.
5. The rating plate also contains BTU/hr output of the burners, operating gas pressure in inches W.C.P and identifies the orifice for natural or L.P. gas use.
6. Installation of this oven should be performed by qualified, certified and licensed persons.
7. Service should be performed by persons who are familiar with American Oven equipment.

CABINET PREPARATION:

- This oven is a built-in unit.
- The oven is zero-clearance safe against combustible surfaces.
- Any openings in the wall behind the oven must be sealed. Please review the cut-out drawing (see appendix) for the oven to ensure the bottom support inside the cabinet is properly constructed.
- The bottom edge of cabinet doors must be a minimum 4" from the top of the top edge to the oven.

GENERAL INSTRUCTIONS:

1. Always keep the oven area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. For proper operation of the oven do not obstruct the flow of air and ventilation needed for the proper combustion in the oven.
3. Proper clearance must be provided in front of the oven for ease of use and servicing.
4. The complete installation must comply with local codes or in the absence of local codes, with National Fuel Gas code ANSI Z223.1/NFPA54, or The National Propane Gas Installation Code CSA B149.1 as applicable.

SECURING OVEN WITH WOOD SCREWS

All ovens must SECURED utilizing the provided wood screws.

1. Install the wood screw through the vertical side trim holes
2. Upon installing the wood screw, ensure the wall oven is securely attached

ELECTRICAL CONNECTION

- The Oven must be electrically grounded in compliance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA70.
- This oven requires a 120 volt supply to operate the ignition system. The supply cord provided on the oven is equipped with a 3 prong (grounding) plug for protection against shock.
- The electrical service in the building must be equipped with properly grounded 3 prong receptacle.
- Do not cut or remove grounding prong from this plug.

POWER REQUIREMENTS FOR THIS OVEN

- 120 VAC, 60Hz, single phase
- AROFG-30:10 AMP. Max.
- Always disconnect electric supply cord from the wall outlet before servicing.

CAUTION: Do not attempt to operate the oven in the event of a power failure.

GAS CONNECTION

CAUTION: Regulator with 1/2" nipple assembly must be installed prior to installing wall oven into the cabinet. Not attempt to operate the oven without the regulator.

- Install regulator with 1/2" nipple assembly to the ovens 1/2" gas female inlet, located at the right-rear-bottom of the oven, utilizing Teflon sealing tape.
- Use at least a 1/2" commercial flex hose to connect oven to the gas supply (service line).
- The molded arrow on the regulator should point towards the oven.
- All valves must be in the "off" position before connecting to the gas supply line.

Manual shut-off valve: This installer supplied valve must be installed in the gas service line before the appliance in the gas stream and in a location where it can be reached quickly in the event of an emergency.

PRESSURE REGULATOR

1. The regulator provided with the oven is adjusted at the factory for 5" WC (natural gas) or 10" WC (L.P.) depending on the customer's request.
2. The regulator can withstand a maximum pressure of ½ PSI (14" WC). If the line pressure is beyond this limit, a step down regulator will be required. The inlet pressure shall be at least 7" WC for natural gas and 11" WC for L.P. gas.
3. Any adjustment to regulators must be made **ONLY BY QUALIFIED** service personnel with proper test equipment.

GAS REQUIREMENTS

- Verify the type of gas being supplied to the unit Natural gas or LP (propane) gas.
- This unit can be converted from Natural gas to Propane (check with American Range or authorized dealer for the correct conversion kit)
- Natural gas connection is 1/2" P.T. minimum 5/8" diameter flex line.
- Pressure to measure 7" to 10" W.C.
- Propane gas connection is 1/2" N.P.T. Minimum 5/8 diameter flex line
- Pressure to measure 11" to 14" W.C.
- A regulator is required at the LP (Propane) source to limit a maximum of 14" W.C. pressure to work with the regulator provided with the LP oven.

Be sure that all gas connections are properly sealed with a suitable joint compound

Test all joints with a soapy water solution before installing the oven

FLEXIBLE COUPLINGS AND CONNECTORS

- Ovens installed with flexible couplings and or quick-disconnect fittings must be heavy duty, CSA/UL design certified commercial flexible connector of at least ½ NPT 9 with suitable strain relief's.
- The flexible connector must comply with the standard for Connectors for Movable Gas Appliances, ANSIZ21.69-CSA 6.16 and any Quick-Disconnect Devices for use with Gas Fuel should comply with ANSIZ21.41 CSA 6.9.
- All connections must be sealed with joint compound suitable for natural and LP gases and all connections must be tested with a soapy water solution before use.
- When disconnection of the restraint is necessary, make sure to reconnect restraint after the oven has been returned to its originally installed position.

WARNING: The oven must be disconnected from the gas supply piping system during any pressure testing of the supply piping. The oven must be isolated from the gas supply.

Caution! If you smell gas

- Do not light any appliance
- Turn off manual shut-off valve, located behind lower panel, right corner
- Do not touch any electrical switch
- Do not use the telephone
- Immediately call your gas supplier from your neighbor's telephone
- Follow the gas supplier's instructions
- If you cannot reach your gas supplier; call the fire department

SAFETY INSTRUCTIONS

This oven has been designed to be safe and reliable for household use only and is not approved for outdoor use. Read the manual and instructions for use and follow basic safety precautions carefully.

1. Do not use aluminum foil or oven liners to line the oven bottom or sides of the oven. Excess heat accumulates under the foil and could cause damage to the finish.
2. Never cover any slots or holes inside the oven.
3. Covering the vents or openings inside the oven will result in poor baking performance.
4. The oven must have adequate ventilation and fresh air so that the by products of incomplete combustion such as formaldehyde and benzene can be eliminated if a gas leak should occur.
5. This oven must be installed by a qualified technician or licensed plumber who has read and is familiar with the instructions in this manual.
6. Do not store or use corrosive chemicals, vapors, flammables, or non-food products in or near this appliance.
7. This appliance was designed to heat and cook food. Other uses such as heating a corrosive chemical or material will damage the oven and could result in personal injury.
8. Never use the oven to heat a room because of possible carbon monoxide emissions and soot.
9. Overheating the oven for long periods of time could cause damage to the oven materials. Do not use the oven as storage. Store broil pan outside of the oven for safety.
10. Use a 2 piece broil pan when broiling to prevent grease fires in the oven.
11. If a fire occurs in the oven, turn off the oven and don't open the door.

Contact an authorized repair technician if this range is not working properly. Do not use the oven if it has been damaged.

Have a CLASS ABC fire extinguisher close by and know how to use it. Consult with your local fire department regarding the proper operating techniques and procedures of the fire extinguisher.

CAUTIONS

1. To prevent burns, always use a dry pot holder for moving a hot pan or skillet.
2. Do not touch a hot burner.
3. For top of the oven fires in a pan or skillet, smother flames with a tight fitting lid, cookie sheet or metal tray. Turn off and be careful to not burn yourself. If the flames do not go out immediately, evacuate the premises and call the fire department.
4. Never use water to put out a grease fire; never use a wet rag or towel to smother a fire.
5. Do not wear clothes with loose fitting sleeves around an open flame.
6. Cooking with high heat should always be attended; do not leave the oven unattended. Food can boil over and hot grease in a pan can ignite.
7. **Caution should be used when small children are around the oven while cooking. Treats and toys should not be stored around or in the oven. This could attract children to climb on or around the oven to reach the item. Children should not climb, stand or sit on open oven doors or on any part of the oven.**

In Massachusetts: A "T" handle type manual valve must be installed in the gas supply line to the appliance.

In Canada: CAN 1-6, 10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect devices for use with gas fuel

REMOVING OVEN(S) FROM CABINET FOR SERVICE UNIT

1. Shut off the main shut-off valve located on the gas supply line
2. Unplug the electrical cord
3. Remove the mounting screws located on the vertical trim on both sides of the oven
4. Pull the oven from the cabinet
 - a. Do not pull the oven use the oven door handle

USING THE OVEN(S)

The oven bake and broil burners have an infrared glow igniter and safety system that lights the gas. There is an approximately 30 second delay for the igniter to heat up after the knob is pushed in and set before gas will flow. After the gas begins to flow it is normal for the burner to light within 4 seconds.

Before baking or broiling:

Independently, turn the oven and broiler burners on for 20-minutes respectively. This will burn off the manufacturing oils used by the factory.

- Turn the selector knob to Bake and set the thermostat knob to 450°F. Run the oven for 2-hours.
- Allow the oven to cool for 10-minutes.
- Upon completing the oven cycle, turn the selector knob to Broil. Turn the thermostat knob to broil and allow the broiler to run for 20-minutes.
- There may be an odor during these respective functions

Single gas wall ovens and 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 unit has the following cooking modes available:

- INNOVECTION®-CONVECTION
- Traditional Bake
- Proof (used to “proof” bread dough)
- Fan – Cool Down (utilized to cool your oven temperature rapidly)

WHAT IS THE CONVECTION COOKING PROCESS?

- Convection is the process of cooking with heat being 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 5 - 15 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 also be used at low temperatures to dehydrate food, warm plates or for very slow cooking at a low heat.
- The fan only can be used to defrost frozen foods.

The thermostat on every oven is factory checked for accuracy.

AMERICAN OVEN PROFESSIONAL RESIDENTIAL INNOVECTION-CONVECTION

- INNOVECTION®-CONVECTION is the unique, proprietary convection system created by American Range engineers.
- INNOVECTION®-CONVECTION uses two fans 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.

OVEN FEATURES:

- Your new Professional Oven is equipped with a separate bake and a separate infrared broil burner.
- The ovens have two electric glow igniters that light the gas in each oven.
- Each oven has its own temperature control knob that cycles the burners off and on to maintain the proper heat.
- All models have 6 rack positions and the large 30" oven includes 3 racks.
- When cooking with INNOVECTION®-CONVECTION, any rack is suitable.

HOW TO COOK WITH INNOVECTION-CONVECTION:

1. INNOVECTION®-CONVECTION fan-circulated hot air browns all food surfaces quickly.
2. The circulating hot air seals in juices in meats and vegetables.
3. This cooking process eliminates the need to baste with additional fat or juices.
4. Meat and poultry are roasted in an uncovered shallow pan that allows the circulating hot air to quickly brown all food surfaces.
5. This roasting process enhances flavors and keeps the inside of food moist and juicy.
6. Some recipes or meats adapted to INNOVECTION®-CONVECTION will cook faster than the expected time in a recipe or chart and should be checked about 5 to 10 minutes early.
7. For best results when cooking with INNOVECTION®-CONVECTION we recommend that low sided pans be used.
8. Circulating hot air needs to reach all sides of the food for the best cooking results.

9. It is suggested that the oven temperature be lowered 25° for all recipes and to reduce the cooking time by 10 to 15%.
10. Multiple racks of food can be successfully cooked at one time such as three racks of cookies or breads.
11. A meal of meat and vegetables can be cooked on different racks concurrently while conserving energy.
12. For best results always preheat the oven before INNOVECTION®-CONVECTION baking.
13. Condensation occurs during cooking and water could appear on the cooler panel outside of the oven door.
14. Caution should be used when opening the oven door during the cooking

TO BEGIN COOKING

1. Adjust the racks for the best cooking position before turning on the oven.
2. Insert rack with the back safety rail in the up position towards the rear of the oven. Lift and slide the rack into the desired position.
3. Push in and turn the Oven Selector Knob to the bake, convection or broil position.
4. Turn the temperature setting knob clockwise to the correct oven temperature. This will activate the electrical ignition and the gas flow.
5. The blue indicator light on the oven panel glows indicating the burner is on and cycles off when the oven is at the correct temperature.
6. It is normal for some steam to collect on the oven windows during heat up. The steam will evaporate as the oven warms up.

Turn the oven temperature knob and the selector switch knobs to the off position when finished cooking; be sure the two knobs are completely in the off position

TO COOK WITH TRADITIONAL BAKE:

- Traditional Bake is the standard way to bake and is best when one rack of food is cooked at a time.
- Any food item can be baked in the traditional manner but some foods can only be baked in the traditional way for the best results.
- Traditional baking is best for foods that need to be covered and or cooked for a long time, such as casseroles, and slow cooked roasts in liquid.
- Traditional bake is best for custard pies such as pumpkin, quiches, or nut pies such as pecan.
- Traditional baking is also best for recipes that call for very high temperatures, such as meringue toppings.

For best results use a single rack for traditional baking.

- Before turning on the oven, position the oven racks to the desired baking position for the food being cooked.
- Most single rack baking of cakes, pies and cookies will be in the center of the oven. Numbering the rack positions, start from the bottom rack position which is one, to the top.
- Most roasting will be at rack position one or two depending on the size and quantity of food being roasted.
- A cake will usually be baked on rack three or in the center rack position of the oven.

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 degrees Fahrenheit).

Baking Chart

Food	Traditional temp	Traditional time	Innovection convection temp	Innovection Convection time
Yeast bread	375°F	30-35 min.	350°F	25-35 min.
Quick Bread	375°F	30-35 min.	350°F	20-25 min.
Muffins	375°F	15-20 min.	350°F	12-15 min.
Angel Food Cake	375°F	35-45 min.	350°F	30-35 min.
Bundt Cake	350°F	45-50 min.	325°F	35-40 min.
Sheet layer 9x13	350°F	40-50 min.	325°F	30-35 min.
Cake ,layer round 8"or 9"	350°F	30-35 min.	325°F	25-30 min.
Cookie/choc chip	375°F	10-12 min.	350°F	8-10 min.
Pie shell	425°F	10-12 min.	400°F	7-9 min.
2 crust fruit pie	375°F	55-60 min.	350°F	50-55 min.
Custard	350°F	35-40 min	Not recommended	
Baked potato	375°F	60-75 min.	350°F	50-55 min.
Lasagna	375°F	55-60 min.	350°F	45-50 min.
Soufflé	350°F	45-50 min.	325°F	35-45 min.
Quiche	400°F	25-30 min	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
Lamb-leg	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	375°F	350°F	25 min./lb.	170°F breast 175° 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 1 or 2 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 must remain closed during broil. **Opening the oven door turns the infra-red element off.** When the door is closed the element reignites in 4 seconds.
- Most broiling uses rack positions three or four counting from the bottom.
- With the broil pan in place on the oven rack, 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 2 inches. The burner turns off but will reignite in 4 seconds when the door is closed.
- For best results, broil small, flat cuts of meat such as steaks, hamburgers, chops or boneless chicken breasts.

BROIL CHART

Food	Weight and Size	Rack	Time
Steak	12 oz. and 1"	3	Rare: 10 min. Med: 12 min. Well: 15 min.
Hamburger	4 oz. and ½ "	4	10 min.
Chicken Pieces	1 lb.	3	15 to 20 min.
Pork Chop's	1 lb. and ¾"	3	14 min.
Salmon Steak	1 lb.	4	8 to 10 min.

KEEP YOUR OVEN CLEAN:

To keep your oven operating properly, clean after each use. This prevents build-up of soil and grease. Grease and soil will be more difficult to clean if it has been allowed to sit and cook onto the oven.

TO CLEAN THE EXTERIOR OF THE OVEN

The exterior is brushed stainless steel.

1. Wash all exterior surfaces with hot water and dish detergent such as Ivory Liquid, or Joy.
2. Rub stubborn spots with baking soda or liquid cleaner such as Windex All Surface Cleaner or 409.
3. Do not use abrasives on stainless steel. Use rough towels, sponges or soft plastic scrubbers. **RUB ONLY WITH THE "GRAIN"**.
4. Mild scouring cleaners can be used, such as Bon Ami or Cameo.
5. Do not use steel wool pads or green rough Scrubee's.

TO CLEAN THE OVEN

The oven cavity is porcelain with steel rack guides and racks. The infra-red broil element is steel and does not need to be cleaned. Any soil is burned off by the intense heat.

1. Fill a glass baking dish with ammonia and place it in a cool oven cavity. Close the door and allow it to sit overnight. This softens the soil for easier removal.
2. Wash the interior with soap and water. For stubborn stains make a paste with baking soda and water and rub with a sponge or nylon pad.
3. Use mild scrubbing compounds such as Bon Ami or Cameo if necessary.
4. Do not use steel wool pads or abrasive sponges or scrubbers.
5. If necessary, spray oven cleaner can be used. **DO NOT SPRAY OVEN CLEANER INTO THE CONVECTION FANS OR UP ONTO THE INFRA-RED BURNER.**
6. When using oven sprays, rinse the oven with 1/4 cup vinegar mixed with 1 quart of water.
7. Do not use scouring powders on the glass window; oven spray may be used on the window. Rinse with vinegar and water solution.