30" DUAL FUEL PROFESSIONAL RANGE

F4PDF304S1



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual Convection



Self Clean Oven



Multi-level cooking



Cool Touch Door



Digital Controls



COLOR KIT



GLOSSY RED

RAL 3003

OPTIONAL ACCESSORIES

ACDKIT30	Color kit
FMWOK	Wok ring
FMSIM	Simmer plate
F6BG30BCI	Island trim
F6BG30STD	Standard trim
F6BG30HBT	High back trim
FMGRID30	Griddle
FMTRP30	Telescopic rack

COOKING SURFACE

2 Heavy Duty, continuous cast iron grates One piece, matte finish porcelain burner bowl 2 Dual-Flame Crescendo Burners 2 X 18,000 BTU max (NG) 2 Rapid Burners 2 X 15,000 BTU max (NG) Natural Gas (LP convertible)

OVEN

Dual True Convection Self-cleaning oven with Multifunction baking Black Porcelain enamel interior Cool to the touch door Extra-large baking cavity and viewing area 3 Halogen lights for flawless visibility Gross capacity 4.4 cu. ft. 2 chromed racks Enameled Broiler Pan

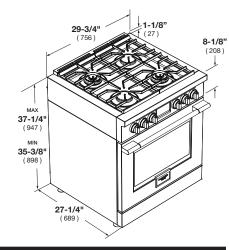
OVEN FUNCTIONS

Bake Broil Convection Roast Convection Broil Convection Bake Defrost Electronic cooking programmer Self-Clean Sabbath Mode

ACCENTO

30" DUAL FUEL RANGE





CODE ID	F4PDF304S1 - 30" DUAL FUEL PROFESSIONAL RANGE				
Series and Finish	400 Series - Professional Design - Stainless Steel				
CONTROL PANEL	100 COTTON 1 TOTOGOTOTICE DEGISTE CHARILLOSS CICCI				
Control Type	6 Heavy Duty Knobs				
Display: Clock - Temperature - Function	White LED				
СООКТОР					
Cooking Surface	Black Enameled				
Type	GAS (NG or LP)				
GAS COOKTOP FEATURES					
	Electric Flame Ignition and Re-ignition	L.P. Conv	version Kit	Top Mount Injectors	
	Flame-out sensing	Dual Crown Burner		Pressure Regulator	
Cooking Zones	4				
Burners Type	Rapid Burner				
Power Front-L, Rear-R (Max/Min) G20 - 5" (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W				
Power Rear-L, Front-R (Max/Min) G20 - 5" (NG)			/ / 950 (BTU/h) - 27		
Power Front-L, Rear-R (Max/Min) G31 - 10" (LP)	12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645W				
Power Rear-L, Front-R (Max/Min) G31 - 10" (LP)	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W				
OVEN	Electric Pyro				
Туре			ion 2 Fans		
Temperature Regulation		Elect	tronic		
OVEN FUNCTIONS					
	Pyrolytic Self-Clean with automatic door latch	Oven	Lights	Broil	
	True European Convection Bake (Multi level)		ake	Convection Broil	
	Convection Roast	Thaw (I	Defrost)		
ELECTRIC OVEN FEATURES					
	Hour Clock Formats AM / PM		Preheat Indicator (25%, 50%, 75%, 100%)		
	°C/°F Degree unit			Sabbath Mode	
OVEN DOOR(S)					
Oven Glass Window			ssed Window		
Door Cooling System	4 Pane Heat Resistant Glasses				
Door Hinges	Heavy Duty Steady Tilt				
Handle Style	Stainless Steel Tube d30mm with Metal terminals				
OVEN CAVITY					
Gross Capacity (cbft)	4.4				
Cavity Enamel Colour	Black				
Rack Positions	6				
Oven Lights	3x20W Halogen				
HEATING ELEMENTS (@240V)		040	0.14/		
Broil Upper Heating Element	3100 W 1032 W				
Upper Auxiliary Element Wattage Concealed Bake Lower Heating Element					
	1400 W + 600 W				
Convection Element OVEN ACCESSORIES	2 x 1300 W				
Chromed Racks	2 rack without frontal hand				
Enameled Grill set (basin + anti splash)	2 rack without frontal bend				
Telescopic Chromed Rack	Only as antional ACCESCORY				
	Only as optional ACCESSORY				
Meat Probe DIMENSIONS/WEIGHT (In or Lbs)	Only as optional ACCESSORY				
Overall dim - Width	29 - 3/	/ / /"	(758	mm)	
Overall dim - Height (min - max)	39"		(993 mm)		
Overall dim - Depth	29 - 3/4"		(756 mm)		
POWER / RATINGS (208/240 V, 60 HZ)	23 - 3/4 (/30)				
kW / Amps rating at 120-240V, 60Hz	3.83 kW - 16.5 A				
kW / Amps rating at 120-208V, 60Hz	3.68 kW - 18.2 A				
Power Cable	Nema 14-50P				
INSTRUCTIONS FOR USE	INGIIIA 14-JUF				
Use & Care Manual / Installation Manual	English / French / Spanish				
USE α Care Manual / Installation Manual	Liigiisii / Frencii / Spanisii				