30" DUAL FUEL PROFESSIONAL RANGE

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F6PDF304S1



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual Convection



Soft Closing Door



Self Clean Oven



Multi-level cooking



1 Telescopic Rack



Cool Touch Door



Digital Controls



Meat Probe



Fast Pre-Heat





OPTIONAL ACCESSORIES

PDRKIT30 ... Colour kit Wok ring **FMWOK 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
4 Dual-Flame Crescendo Burners
1 X 20,000 BTU max (NG)
3 X 18,000 BTU max (NG)
Natural Gas (LP convertible)

OVEN

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

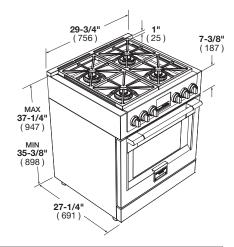
OVEN FUNCTIONS

Bake
Broil
Roast
Convection
True Convection
Warm / Proof / Dehydrate
Electronic cooking programmer
Fast Pre-Heat
Self-Clean
Sabbath Mode

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30" DUAL FUEL PROFESSIONAL RANGE





Series and Finish 600 Series - Professional Design - Stainless Steel CONTROL PANEL		
Control Type 6 Heavy Duty Knobs		
Oven Programming Electronic with 6 Touch Keys		
Display: Clock - Temperature - Function White LED		
Language English / French / Spanish		
СООКТОР		
Type GAS (NG or LP)		
Cooking Surface Matte Black Enamel		
GAS COOKTOP FEATURES		
	Dual Crown Brass Burner	
Flame-out sensing L.P. Conversion Kit		
Heavy Duty Cast Iron Grates 2		
Cooking Zones 4		
Burners types All Dual Flame/Simmer Burner		
Power Front-L, Front-R (Max/Min) NG		
Power Front-R (Max/Min) NG 20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W		
Power (Max/Min) NG 18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W		
Power (Max/Min) LP 15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W OVEN		
Type Electric Self-clean - Dual Convection (True Euro Conv.) Temperature Regulation Electronic Control (min/max 170/550°F - 75/290°C)		
OVEN FUNCTIONS		
Pyrolytic Self-Clean Pizza (Lower Convection)	Proof (Warm)	
	Keep warm (Warm Plus)	
Convection Broil Dehydrate	Oven Lights	
Convection Broil Denydrate Convection Roast Thaw (Defrost)	Broil	
ELECTRIC OVEN FEATURES	ВЮП	
Preset/Last Used Preheat Indicator		
Temperature Memory (25%, 50%, 75%, 100%)	Control Display Lock	
	10/04 Herm Cleak Fermate	
	12/24 Hour Clock Formats Temperature Display °C/°F	
OVEN DOOR(S)	remperature Display C/ F	
Oven Glass Window Deep Embossed Extra Wide Window		
	4 Heat Resistant Glasses	
	Heavy Duty Steady Tilt	
	Stainless Steel Tube with Metal End caps	
OVEN CAVITY		
Gross Capacity (cbft) 4.4		
Usable Capacity (cbft) 4.1		
Cavity Enamel Colour Black		
Rack Positions 6		
Oven Lights 3x20W Halogen		
HEATING ELEMENTS (@240V)		
Broil Upper Heating Element 3500 W		
Upper Auxiliary Element 1032 W		
Concealed Bake Lower Heating Element 3000 W		
Convection Element 2 x 1300 W		
OVEN ACCESSORIES		
Chromed Racks 2		
Enameled Broiler Pan (basin + anti splash) 1		
Telescopic Chromed Rack 1		
DIMENSIONS/WEIGHT CO. 0.441		
Overall dim - Width 29 - 3/4" (758 mm)		
Overall dim - Height (min - max) 36 3/8", 38 1/4" (923 mm) - (972 mm)		
Overall dim - Depth 29 - 3/4" (756 mm)		
Gross Weight 326 lbs (148 kg)		
POWER / RATINGS (208/240 V, 60 HZ)		
kW / Amps rating at 120-240V, 60Hz 3.84 kW - 16.9A		
kW / Amps rating at 120-208V, 60Hz 3.54 kW - 17.5A Power Cable Nema 14-50P	3.54 kW - 17.5A	
Nema 14-5DP		
INSTRUCTIONS FOR USE Use & Care Manual / Installation Manual English / French / Spanish		

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