

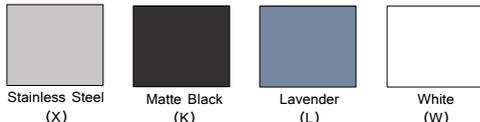
R—D60MMG800

DOLCEVITA DUAL FUEL 60" RANGE



GENERAL FEATURES	
Size	60"
Type	Dual Fuel
Clock and Timer	Digital & Programmable
Control Knobs	Metal
Liquid Propane (LP)	LP Conversion Kit Included
Power Requirements	120/240 Volt 60Hz 40 Amp dedicated circuit
Warranty	2 years parts & labor within policy
COOKTOP FEATURES	
Burners	8 Sealed Brass – 86,000 BTU
Rapid	12,000 BTU x 2
Semi-Rapid	8,000 BTU x 2
Double Crown	18,000 BTU x 2
Auxiliary	5,000 BTU x 2
Ignition Type	One-Touch, Instant with Safety Shut-off Thermocouple Feature
Grates	Continuous Cast Iron
Griddle	Optional
OVEN FEATURES	
Interior Oven Dimension	Main Oven: 26.5W x 15D x 13H Side Oven: 17"W x 15"D x 13"H
Power Rating	Main Oven: 3750W Side Oven: 3500W
Convection Fan	Yes – 1 per Oven
European Convection	Yes – Both Ovens
Broil Element	Yes – Full Width, Both Ovens
Functions	Bake, Bottom Bake, Upper Bake, Broil, Maxi Broil, Convection Bake, Convection Broil, Defrost, Pizza, Fan Assist
Oven Door(s)	3 Pane Removable Glass
Oven Lights	2 – Main Oven 1 – Side Oven
Included Accessories	2 – standard rack, position adjustable 1 – glide rack, position stationary (main oven) 2 – enamel drip broiler tray
DIMENSIONS	
Width (in)	59 7/8"
Height (in) w/o Backguard	35 1/2" – 37 1/4"
Height (in) of Backguard	4"
Adjustable Leg Height	5 5/8" – 7 3/8"
Depth (in) w/ Backguard	25 1/2"

COLOR OPTIONS:



TRIM OPTIONS:



MAIN FEATURES:



BRASS BURNERS



METAL KNOBS & HANDLES



INTERNAL GREASE FILTER



VENTILATED DOORS WITH COOLING SYSTEM

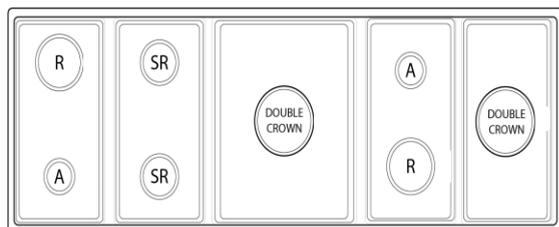


TELESCOPIC GLIDE SHELF SUPPORTS



TRIPLE PANE GLASS DOORS

COOKTOP CONFIGURATION:



BURNER TYPE	MAX BTU
A	5,000
SR	8,000
R	12,000
DOUBLE	18,000

OPTIONAL ACCESSORIES		
TEPPANYAKI GRIDDLE	Stainless Steel	LFTEPSS
STEAK GRIDDLE PAN	Cast Iron	LFSTKGRD
SIMMER PLATE	Cast Iron	LFSIM
WOK SUPPORT RING	Cast Iron	LFWOK
PLINTH KICKPLATE	Stainless Steel	LF60PLNSS



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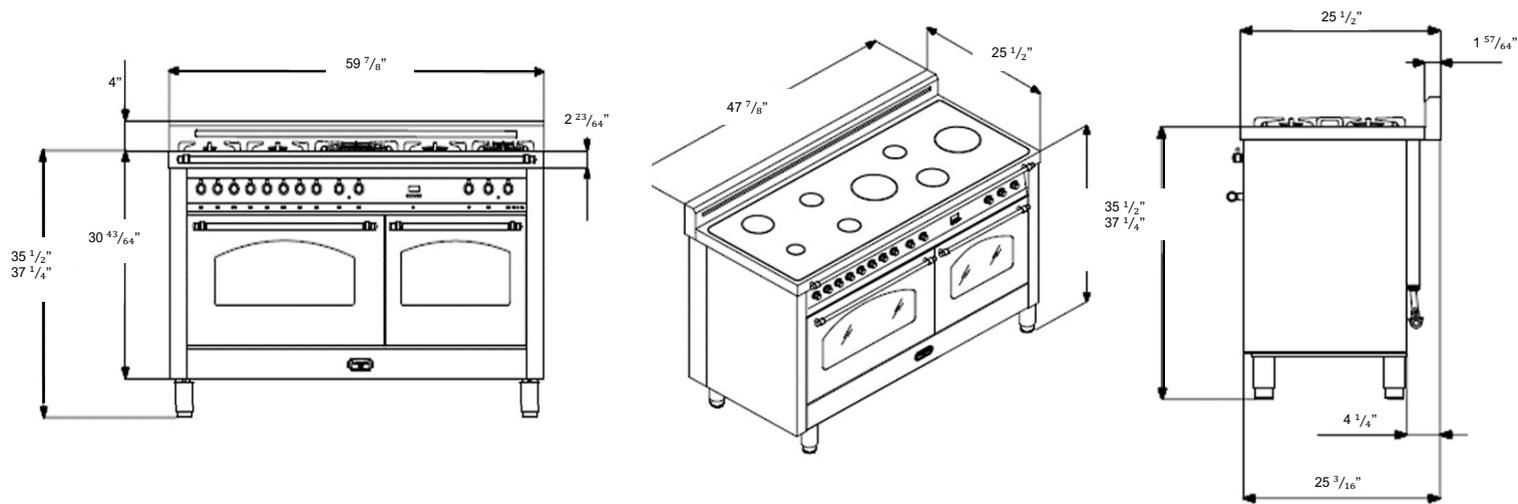
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DIMENSIONS:

FRONT VIEW

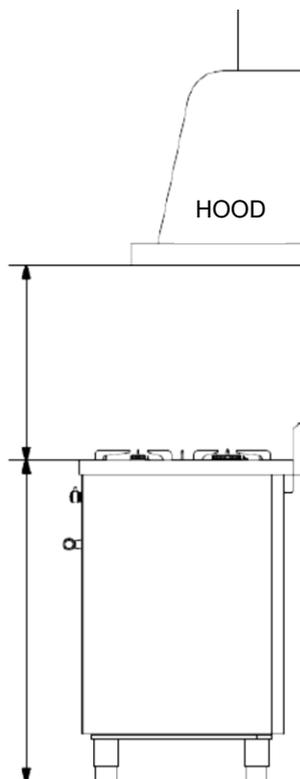
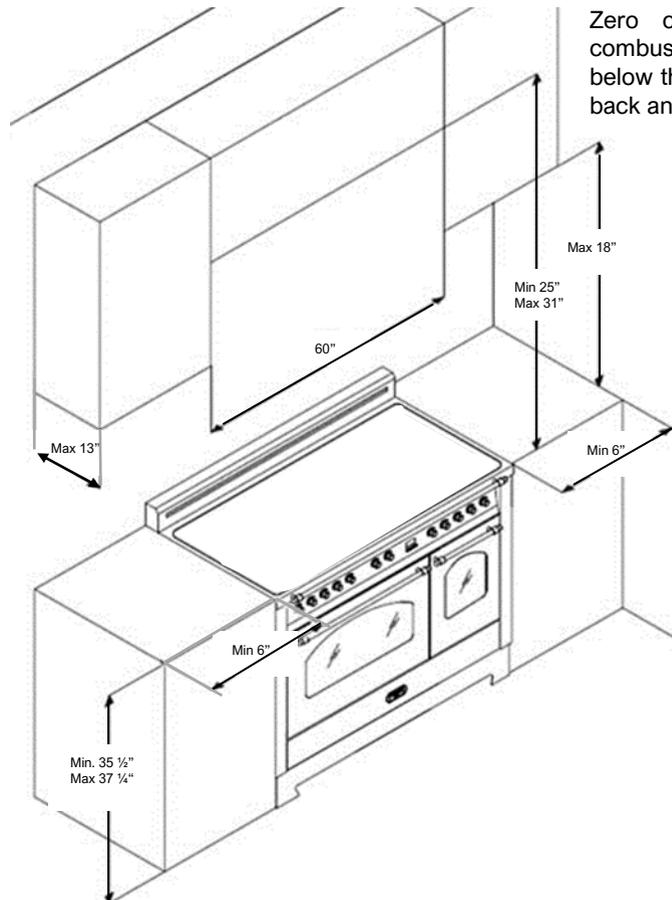
TOP VIEW

SIDE VIEW

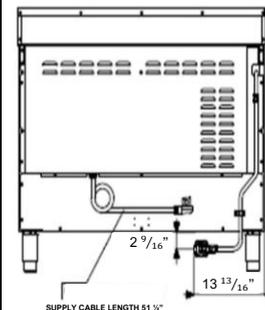


INSTALLATION CLEARANCES:

Zero clearance required between combustible construction that lies below the countertop surface and the back and sides of the appliance



ELECTRICAL & GAS CLEARANCES:

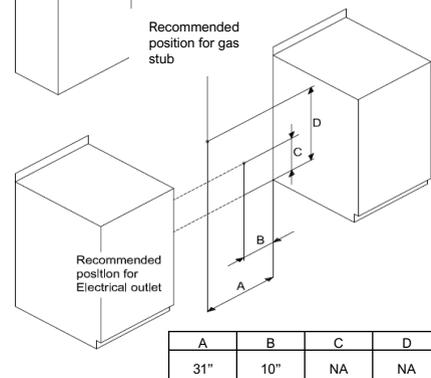


ELECTRICAL LINE
A properly-grounded horizontally-mounted electrical receptacle should be installed

GAS LINE
An agency-approved, properly-sized manual shut-off valve should be installed. To connect gas between shut-off valve and regulator, use agency-approved, properly sized flexible or rigid pipe.

Always check all local code requirements.

The below dimensions denote the location of the gas inlet and electrical junction box/receptacle. These are the recommended locations. For replacement purposes, the location of the existing utilities may be used provided they do not interfere with the side or rear of the range. Always check local building codes for permissible gas valve locations.



A	B	C	D
31"	10"	NA	NA