



FIorentina 60" INDUCTION (30" + 30" + JUNCTION KIT)

1M002ZV1005A + 1M002ZV5003A + 1M002ZV1005A SOLID DOOR
1M002ZV1006A + 1M002ZV5003A + 1M002ZV1006A GLASS DOOR

VER. 1.0 - 2024.05.30



Top-tier technology and functionality in this extremely versatile freestanding cooking range. The distinctive features of the induction version are the eight cooking zones with a glass ceramic surface, boosters on all the cooking zones, ON / OFF and residual heat (H) lights and heating and low temperature functions.

The kitchen has two professional multifunction electronic ovens with a capacity of 4.34 cubic feet (123 lt) each, which allows different dishes to be cooked at the same time. Equipped with Dual Convection Technology for the best distribution of the heat, for unsurpassed baking performance and even temperatures. Inside, telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done. The wide oven doors - available in two versions with and without window - are equipped with an assisted closing system that absorbs shocks and the internal lighting with 3 Halogen lights for flawless visibility. Black Porcelain enamel interior and the enamelled tray, supplied with the anti-splash grilled cover, facilitates the collection of liquids, while preventing them from dirtying the walls of the cooking compartment, thus facilitating cleaning. The ovens also have a self-cleaning function with pyrolysis. The construction of the door ensures an outdoor temperature of <122°F (50°C) even during the pyrolytic cycle (869°F - 465 °C). Finally, thanks to the intuitive control displays, all functions can be managed with a simple touch.

COOKING SURFACE

- 8 Single Induction cooking zones
- Elegant Ceramic glass surface
- Premium induction technology for unsurpassed performance
- Booster function for each cooking zone
- Residual heat and Power-on Indicators
- Melting and Simmering function
- Pot Detection System
- Child Lock Function
- Failure Codes Indication
- Automatic Heat-up Time

OVEN

- Dual True Convection
- Self-cleaning oven with Multifunction baking
- Black Porcelain enamel interior
- Cool to the touch soft closing door
- Extra-large baking cavity and viewing area
- 3 Halogen lights for flawless visibility
- Total capacity 123 lt each
- Total capacity 4.34 cu. ft. each

OVEN FUNCTIONS

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

INCLUDED ACCESSORIES

- 4 chrome racks
- 2 telescopic rack
- 2 enameled Broiler Pan

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Please note that Fiorentina 60" is made of two 30" ranges with a junction kit. The above specifications refers to one single 30" range.
This cooking range needs two different sets of electrical and gas connection, as per cutout requirements drawing, page 5.

CONTROL PANEL			
Control Type	6 knobs		
Oven Programming	Electronic with 6 Touch Keys		
Display: Clock - Temperature - Function	White LED		
INDUCTION COOKTOP FEATURES			
	Pot Detection System	Residual Heat Indication	Melting Function 113°F / 45°C
	Simmering Function 158°F / 70°C	Digital Display for Power Level	Booster/Fast Boil Function for Each Zone
	Failure Codes Indication	Power Levels: 1 to 9	Cooling Fan System
	Heat up time automatic	Child Lock Function	Knob for power setting
Type	Induction		
Cooking Zones	4		
Burners types (Front-L) - Power (Max/Booster)	Inductor 9" (230 mm) 2300W / 3700W		
Burners types (Rear-L) - Power (Max/Booster)	Inductor 6 - 1/2" (165 mm) 1400W / 2200W		
Burners types (Center dual circuit) - Power (Max/Booster)	-		
Burners types (Center single circuit) - Power (Max/Booster)	-		
Burners types (Front-R) - Power (Max/Booster)	Inductor 7 - 3/4" (200 mm) 1850W / 3000W		
Burners types (Rear-R) - Power (Max/Booster)	Inductor 7 - 3/4" (200 mm) 1850W / 3000W		
OVEN			
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	Dehydrate	True Convection
	Thaw (Defrost)	Convection Broil	Proof (Warm)
	Convection Roast	Keep warm (Warm Plus)	Pizza (Lower Convection)
	Oven Lights	Bake	Broil
	Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)	Child Door Lock
	Control Display Lock	Fast Preheat	12/24 Hour Clock Formats
	Sabbath Mode	Temperature Display °C/°F	Meat Probe
OVEN CAVITY			
Total Capacity	4,34 cu. ft.	123 lt	
Cavity Enamel Color	Black		
Rack Positions	6		
Oven Lights	2x20W Halogen		
HEATING ELEMENTS (@240V)			
Broil Upper Heating Element	3500 W		
Upper Auxiliary Element Wattage	1032 W		
Concealed Bake Lower Heating Element	3000 W		
Convection Element	2 x 1300 W		
OVEN ACCESSORIES			
Chrome Racks	2		
Enameled Broiler Pan (basin + anti splash)	1		
Telescopic Chrome Rack	1		
DIMENSIONS			
Overall dim - Width	29-7/8"	759 mm	
Overall dim - Height (min - max)	37 - 3/8", 31 - 5/8"	948 mm - 980 mm	
Overall dim - Depth	30 - 1/16"	764 mm	
Gross Weight	311 lbs	141 kg	
POWER / RATINGS (208/240 V, 60 HZ)			
kW / Amps rating at 120-240V, 60Hz	11kW - 45.8A		
kW / Amps rating at 120-208V, 60Hz	10kW - 48.5A		
Power Cable	Nema 14-50P		

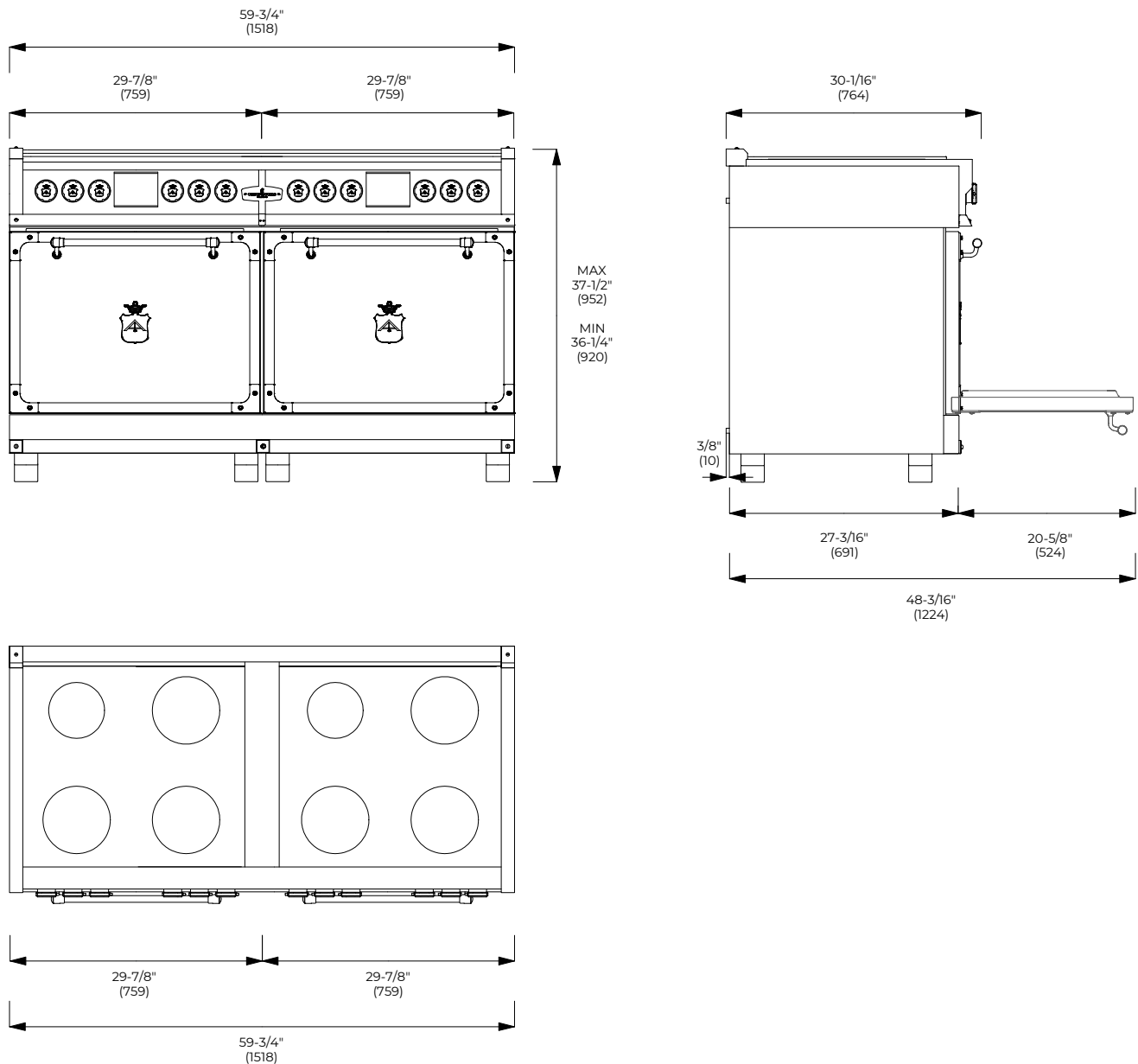


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MEASUREMENTS - 1M002ZV1005A + 1M002ZV5003A + 1M002ZV1005A - SOLID DOOR





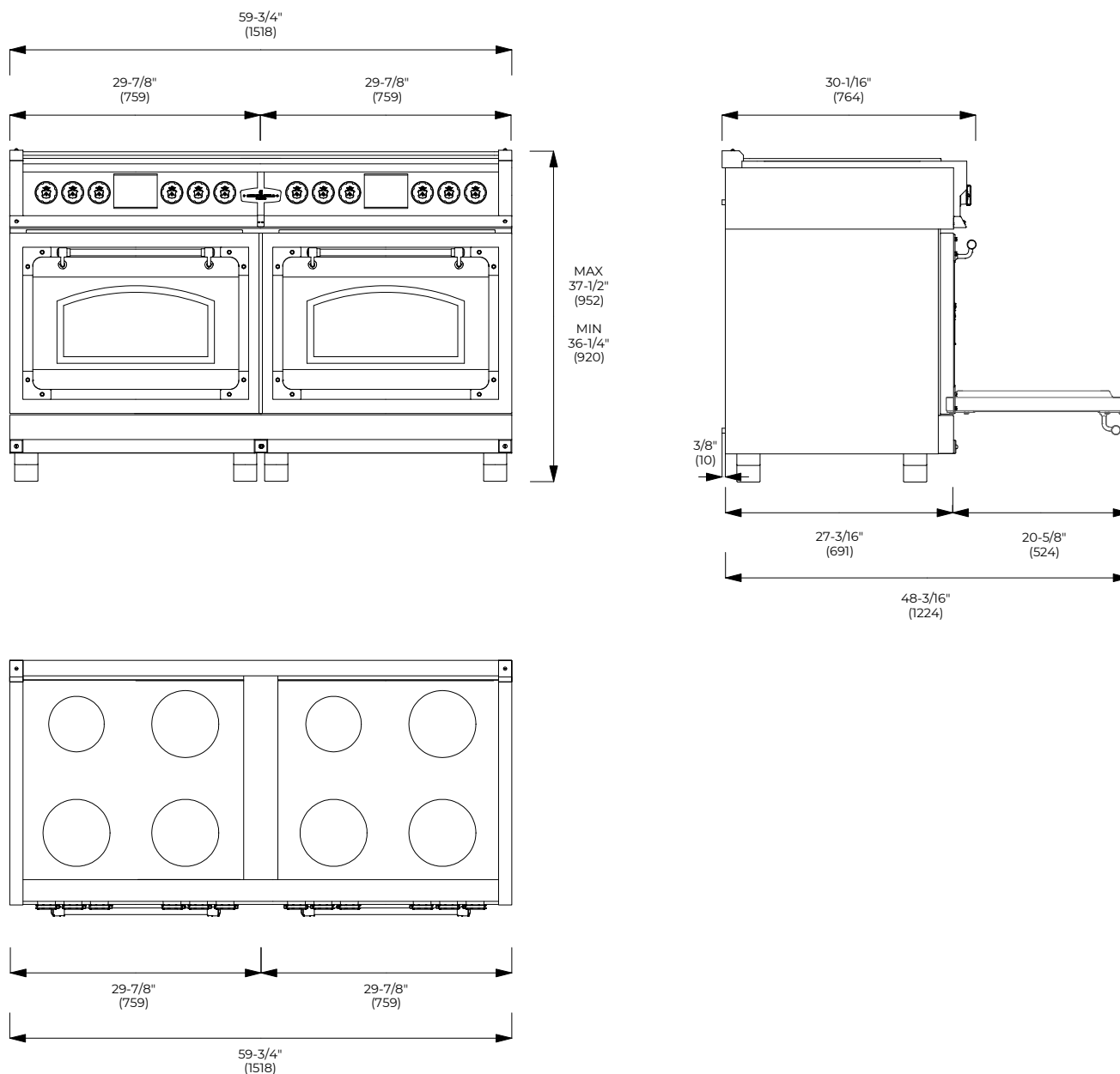
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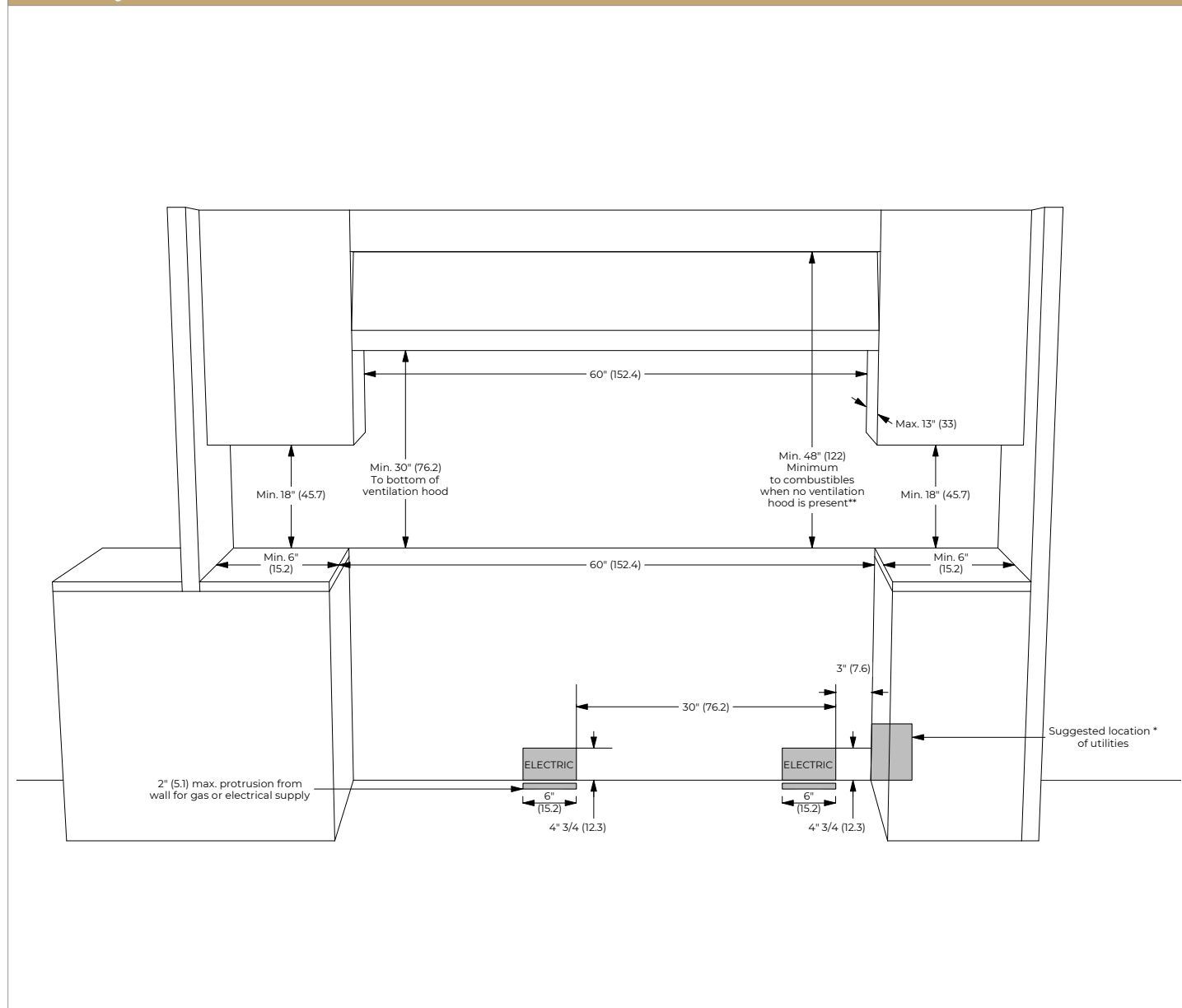
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CUTOUT REQUIREMENTS



**NOTE: Ensure your installation also complies with local and national building and fire codes. If the surface of the entire back wall above the range and below the hood is not composed of a non-combustible material then the 9" accessory back guard must be used.

*Consult local code for exact location requirements.