

ROBAM
Enjoy Cooking

30" Dual Fuel Range

COOK LIKE A CHEF LIVE LIKE AN ADVENTURER

High Performance Dual Fuel Range | 7MG10



18000BTU
Firepower



806°F
Self-cleaning



Air
Fry



5.0cu.ft
Capacity



Temperature
Probe

Super Strong Fire

Professional Stir-Frying Gives Better Taste

18000BTU super fire, enjoy free stir-frying.

Customized for Chinese cuisine, greater firepower and more delicious cooking.

**5 cooking zones, 4 level firepower,
Suitable for both Chinese and Western cooking.**

Multi-zone and multi-level fire selection, all-round control of frying, boiling, steaming, stewing and stir-frying meets various needs of the whole family.



Easy to Clean

Enjoy Relaxing After-Meal Time

No need to worry how to clean the kitchen after each meal,
no pressure after cooking.



Upper Convex Water Tray

Preventing spilled soup from
entering the cooker



Fully Seamless Panel

Food residues are easy to pick up



Detachable Burner

All-around cleaning



304 Stainless Steel

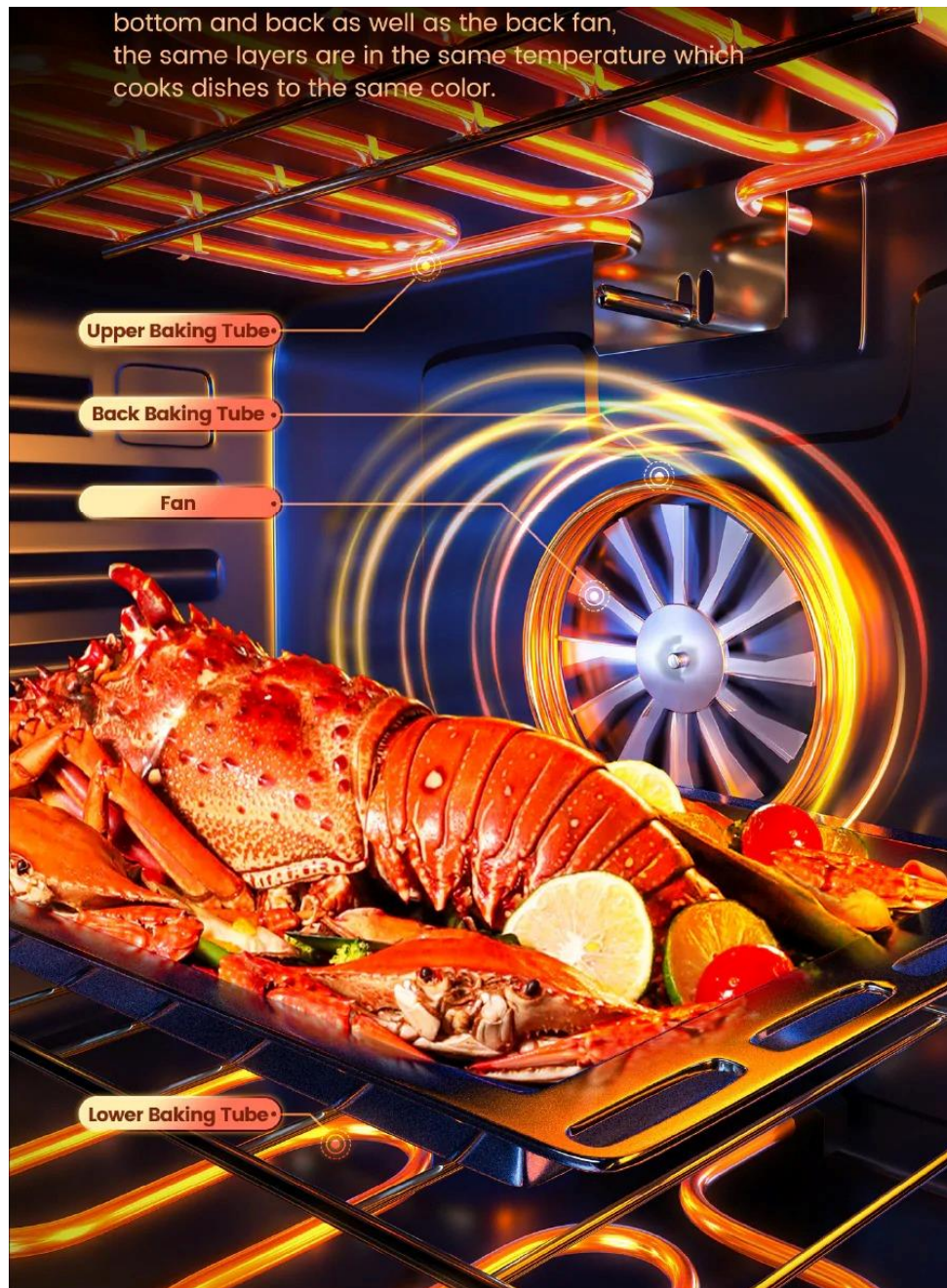
One wipe for easy clean

4D Multi-Dimensional Baking

Every Bite is Good Taste

With baking tubes at the oven top,

bottom and back as well as the back fan, the same layers are in the same temperature which cooks dishes to the same color.



A Food Temperature Probe Keeping You Noticed About the Inside and Outside Temperature

Allow you to separately set the oven temperature and the food center temperature to keep the original tastes of food materials and bake out the taste like in restaurant.



High-Temperature Self-Cleaning at 806°F

Clean the Enamel Inner Cavity More Easily

Heat the oven to 806°F, burn the grease in the chamber to ashes. you only need to wipe it clean with a cloth after the oven cools down.



Star Blue Enamel Liner

Seamless welding, smooth surface, acid resistant, alkali resistant and high-temperature resistant.

VS



Ordinary Stainless Steel Cavity

Long-term high temperature will oxidize it yellow, difficult to clean and affecting its appearance.

Precise Temperature Control Diversified Baking

Make You Enjoy the Joy of Cooking

Wide-Range Temperature Control

Medium fresh, medium done, self control of the cooking temperature, suitable for cooking different ingredients.

Adjusting the temperature from 80°F-550°F to set the best cooking temperature.





- 6 Baking Modes -
Easy to handle Chinese and Western foods



Bake
170°F-500°F

Broil
450°F-550°F

Warm
140°F-210°F

Froof
80°F-120°F

Air Fry
300°F-450°F

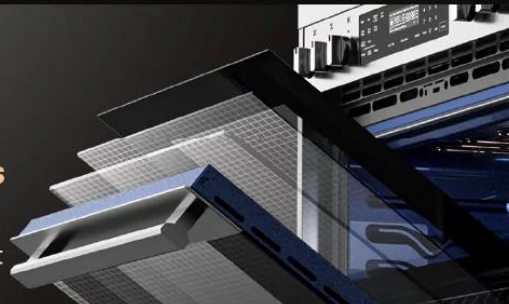
**Convection
Modes**
170°F-550°F

Layer-by-Layer Protection

Makes You Cook Assured

Four Layers of Insulating Glass

Inner heat reserved
and outer heat not hot





Smart Child Lock

Prevent children from opening the door during cooking to keep them from touching and scalding

Front Cooling System

Quickly dissipates extra heat from the oven to avoid damage to cabinet

Humanization Design Considerate and Less Worry

Sabbath Mode



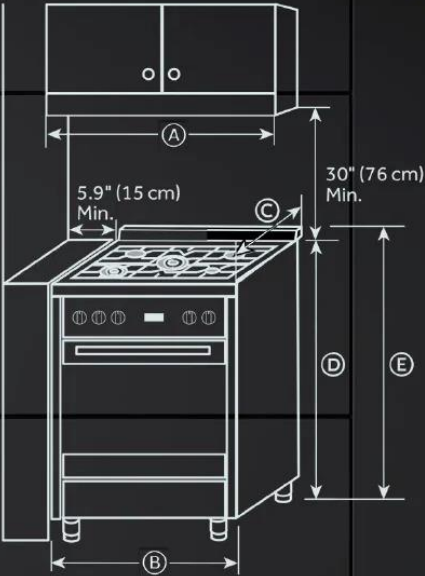
Intimate design of baking mode only



Technical Specification

Burner	Position	Orifice	Gas	Pressure	Rate
		Diam. (mm)	Type	[i.w.c.]	[BTU/h]
Auxiliary	Rear R	1.05	NG	4"	5000
		0.7	LP (Propane)	10"	5000
Semi-Rapid	Rear L and Center	1.29	NG	4"	7500
		0.81	LP (Propane)	10"	7500

Triple	Front L	2.1	NG	4"	18000
		1.22	LP (Propane)	10"	18000
Rapid	Front R	1.45	NG	4"	9500
		0.91	LP (Propane)	10"	9500



Installation Diagram

	Dimension
(A)	30" (76 cm)
(B)	29 7/8" (75.9 cm)
(C)	25" (63.5 cm)
(D)	36" (91.4 cm)
(E)	37 3/4" (96 cm)