

48" EVOQUE DUAL FUEL RANGE

EVOQUE 400 SERIES



MODEL CODE

F4EDF486GCS1--****



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual True Convection



Self Clean Oven



Multi-level cooking



Cool Touch Door



Digital Controls



F4EDF486GCS1-BK
GLOSSY BLACK RAL 9004



F4EDF486GCS1-IV
GLOSSY IVORY RAL 1013



F4EDF486GCS1-WH
GLOSSY WHITE RAL 9016



F4EDF486GCS1-SS
STAINLESS STEEL



F4EDF486GCS1-MB
MATTE BLACK RAL 9004



F4EDF486GCS1-MI
MATTE IVORY RAL 1013



F4EDF486GCS1-MW
MATTE WHITE RAL 9016



F4EDF486GCS1-RAL
RAL CODE

DESCRIPTION

The Evoque 48" dual fuel range draws inspiration from a time when ranges were crafted not only for function, but as expressions of Italian artistry and design heritage. Conceived as a distinctive statement piece, Evoque seamlessly blends the elegance and influence of the Italian Renaissance with the high-performance features North American consumers expect from a professional-style range. Each Evoque range is meticulously handcrafted in Italy's Veneto region, using only the finest materials to ensure a balance of timeless design, exceptional craftsmanship, and modern-day precision. Finished with a refined Chrome and Brushed Stainless metal finish, the Evoque range is offered in a selection of standard colors or can be custom ordered in any RAL color to suit your personal style.

SPECIFICATIONS

COOKING SURFACE

3 Heavy-duty, continuous cast iron grates
Cast iron griddle with tubular gas burner
11,500 BTU high / 2,000 BTU low
1 Matte finish porcelain burner bowl
3 Dual-Flame Crescendo burners
3 x 18,000 BTU max (NG)
3 Rapid burners
3 x 15,000 BTU max (NG)
Natural gas (LP convertible)

OVEN

Dual true convection (main oven)
True convection (accessory oven)
Self-cleaning + multi-baking (main oven)
Black porcelain enamel interior
Cool touch, soft-closing doors
Extra-large cavity and viewing area
3 Halogen lights (main oven)
2 Halogen lights (accessory oven)
2 Chrome racks per oven
1 Telescopic rack per oven
1 Meat probe
Total capacity 4.34 cu. ft. and 2.24 cu. ft.

OPTIONAL ACCESSORIES

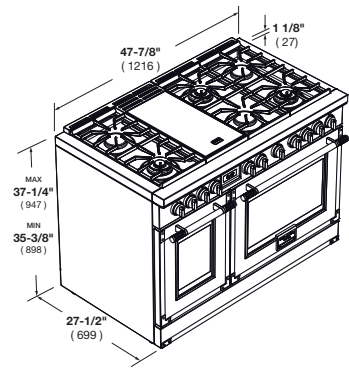
F6BG48STD	Standard trim
F6BG48HBT	High back trim
F6BG48BCI	Island trim
FMTRP30	Telescopic rack
FMTRP18	Telescopic rack

OVEN FUNCTIONS

Bake
Broil
Roast
True Convection
Warm / Proof / Dehydrate
Meat Probe
Self-Clean (main oven)
Sabbath Mode (main oven)
Convection Roast

EVOQUE 400 SERIES

48" DUAL FUEL RANGE



MODEL CODE		F4EDF486GCS1-**	
Series	48" Evoque - Dual Fuel		
COOKTOP			
Type Cooking Surface Gas Type	Gas Black Enameled NG or LP		
GAS COOKTOP FEATURES			
	Electric Flame Ignition and Re-ignition		Dual Crown Burners (Brass or Alluminum)
	Flame out sensing / Top Mount Injectors		Cast Iron Griddle (flat or with rack)
	LP Conversion Kit		Pressure Regulator
COOKING ZONES			
6 Burner + Griddle			
Dual Flame Burner			
Front Left			
Power (max/ min) G20 - 5"	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275 W		
Power (max/ min) G31 - 10"	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275 W		
Rear Left	Rapid Burner		
Power (max/ min) G20 - 5"	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645 W		
Power (max/ min) G31 - 10"	12000 (BTU/h) - 3800W / 2200 (BTU/h) - 645 W		
Middle "Left"	Griddle Burner (Thermostat Control)		
Griddle Burner			
Power (Max/Min) G20 - 5"/G31 - 10"	Thermostat Control Griddle Burner - 11500 (BTU/h) - 3370W / 2000 (BTU/h) - 590W		
Front Middle "Right"	Rapid Burner		
Power (max/ min) G20 - 5"	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645 W		
Power (max/ min) G31 - 10"	12000 (BTU/h) - 3800W / 2200 (BTU/h) - 645 W		
Rear Middle "Right"	Dual Flame Burner		
Power (max/ min) G20 - 5"	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275 W		
Power (max/ min) G31 - 10"	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275 W		
Front Right	Dual Flame Burner		
Power (Max/ Min) G20 - 5"	20000 (BTU/h) - 5850W / 950 (BTU/h) - 275 W		
Power (Max/ Min) G31 - 10"	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275 W		
Rear Right	Rapid Burner		
Power (max/ min) G20 - 5	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645 W		
Power (max/ min) G31 - 10"	12000 (BTU/h) - 3800W / 2200 (BTU/h) - 645 W		
OVEN			
Type	ELECTRONIC (18")		ELECTRONIC SELF-CLEANING (30")
Oven Type	Multifunction 1 Fan (True Euro Conv.)		Multifunction 2 Fans (True Euro Conv.)
Temperature Regulation	Mechanical thermostat		Electronic
Functions			
True European Convection Bake (Multi-level)	•		•
Convection Broil / Convection Roast	• / •		• / •
Bake / Broil	• / •		• / •
Pizza (Lower Convection) / Thaw (Defrost)	• / -		- / •
Control Panel			
Control type	Thermostat		OKIDA OC3100 - Electronic
Clock, Temperature, Function Display / Commands	No display / 2 Knobs		White LED / 2 Knobs
Electric Oven Features For Eletronic Piro Oven			
	Preheat bar (25%, 50%, 75%, 100%)		Sabbath mode
	Hours clock format AM / PM		°F-°C degree unit
Oven Door(s)			
Oven Glass Window	Deep Embossed Window		Deep Embossed Window
Door Cooling System / Soft closing system	4 Pane Heat Resistant Glass / •		4 Pane Heat Resistant Glass / •
Handle style (30mm Ø)	Removable metal end cap		Removable metal end cap
Oven Cavity			
Net Capacity cu. ft.	2.4		4.4
Internal Width	12" (305 mm)		24" (610 mm)
Internal Depth	15 3/4" (400 mm)		15 3/4" (400 mm)
Cavity Enameling Colour	Black		Black
Rack Positions	6		6
Oven Lights	2 x 20W Halogen		3 x 20W Halogen
Heating Element			
Broil Upper Heating Element	2100 W (240 V)		3100 W (240 V)
Upper Auxiliary Element Wattage	700 W (240 V)		1032 W (240 V)
Concealed Bake Lower Heating Element	1750 W (240 V)		1400 + 600 W (240 V)
Convection Element	1 x 2500 W (240 V)		2 x 1300 W (240 V)
Oven Accessories			
Chromed racks	•		•
Enameled Grill set (basin + anti splash)	-		•
Telescopic chromed rack / Meat probe	• / -		• / 1
DIMENSIONS WEIGHT (In or Lbs)			
Overall dim - Width Height Depth (Included Handle)	47 3/4" (1216 mm) 35 3/8" (898) - 37 1/4" (947) 29 3/4" (756 mm)		
Gross weight Net weight	229 kg - 505 lb 204 kg - 450 lb		
POWER / RATINGS (208/240 V, 60 Hz)			
KW/Amps rating at 120-240 V, 60Hz	7 kW - 31,3 A		
KW/Amps rating at 120-208 V, 60Hz	6 kW - 29,5 A		
Power Cable Cable length	Nema 14-50P 59 1/16" (1500mm)		
INSTRUCTIONS FOR USE			
Use & Care Manual - Installation Manual	EN, SP, FR		