



FIorentina 48" DUAL FUEL

1M002ZV1013A SOLID DOOR
1M002ZV1014A GLASS DOOR

VER. 1.0 - 2024.05.30



The Fiorentina 48" Dual Fuel hob is characterized by a thoughtfully designed surface cooking with six burner positions, each with a 5 in 1 Professional burner beneath continuous cast iron grates and a professional smooth and grooved cast iron griddle, providing unparalleled power and control to melt, simmer, saute and sear as you desire. The cast iron grates are built to withstand searing heat and rapid temperature changes without losing their strength, and allow pans to be easily repositioned at your convenience.

Below the cooking surface, two self-cleaning convection ovens with multiple baking functions allow for ultimate flexibility, performance and capacity. Telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done. The door, made of 4 layers of thermo-reflecting glass, ensure the safety of a cool touch door while the oven is on - even at its highest temperature during the pyrolytic cycle (869°F - 465 °C). Robust stainless oven doors with wide viewing windows get an assist from shock absorbing hinges, facilitating an effortless soft closing oven.

COOKING SURFACE

- 3 Heavy Duty, continuous cast-iron grates
- Trilaminare Stainless Steel Griddle with
- Tubular Gas Burner
- 11,500 BTU high / 2,000 BTU low
- Matte finish porcelain burner bowl
- 6 Dual-Flame Professional Burners
- 2 X 20,000 BTU max (NG)
- 4 X 18,000 BTU max (NG)
- Natural Gas (LP convertible)

OVENS

- Dual True Convection in main oven and
- True Convection in accessory oven
- Self-cleaning oven with Multifunction baking
- Black Porcelain enamel interior
- Cool to the touch soft closing doors
- Extra-large baking cavity and viewing area
- 3 Halogen lights on the main oven
- 2 Halogen light on the accessory oven
- Total capacity 147,2 lt and 63,4 lt
- Total capacity 5,20 cu. ft. and 2,24 cu. ft.

OVEN FUNCTIONS

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

INCLUDED ACCESSORIES

- 2 chrome racks per oven
- 1 telescopic rack per oven
- 1 enameled broiler pan



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CONTROL PANEL				
Control Type	11 knobs			
Oven Programming	Electronic with 6 Touch Keys			
Display: Clock - Temperature - Function	White LED			
GAS COOKTOP FEATURES				
	Electric Re-ignition system	Flame-out sensing	Top Mount Injectors	
	L.P. Conversion Kit	Dual Crown Brass Burner	2 Heavy Duty Cast Iron Grates	
Type	GAS (NG or LP)			
Cooking Zones	6 burner + griddle			
Burners types	All Dual Flame/Simmer Burners			
Front-L/Front-R - Power (Max/Min) G20 - 5"	20000 (BTU/h) - 5850W / 750 (BTU/h) - 220W			
Front-L/Front-R - Power (Max/Min) G31 - 10"	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W			
Rear-L/Front Center "Right"/Rear Center "Right"/Rear-R - Power (Max/Min) G20 - 5"	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W			
Rear-R/Front Center "Right"/Rear Center "Right"/Rear-R - Power (Max/Min) G31 - 10"	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W			
Griddle Burner (Center "Left") Power (Max/Min) G20 - 5"/G31 - 10"	Thermostat Control Griddle Burner - 11500 (BTU/h) - 3370W / 2000 (BTU/h) - 590W			
OVENS				
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				
	18" (ACCESSORY OVEN)		30" (MAIN OVEN)	
Total Capacity	2,24 cu. ft.	63,4 lt	5,20 cu. ft.	147,2 lt
Cavity Enamel Color	Black		Black	
Rack Positions	6		6	
Oven Lights	2x20W Halogen		3x20W Halogen	
HEATING ELEMENTS (@240V)				
	18" (ACCESSORY OVEN)		30" (MAIN OVEN)	
Broil Upper Heating Element	2100 W		3500 W	
Upper Auxiliary Element Wattage	700 W		1032 W	
Concealed Bake Lower Heating Element	1750 W		3000 W	
Convection Element	1 x 2500 W		2 x 1300 W	
OVEN ACCESSORIES				
	18" (ACCESSORY OVEN)		30" (MAIN OVEN)	
Chrome Racks	2		2	
Enameled Broiler Pan (basin + anti splash)	-		1	
Telescopic Chrome Rack	1		1	
DIMENSIONS				
Overall dim - Width	47-15/16"		122 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	529 lbs		240 kg	
POWER / RATINGS (208/240 V, 60 HZ)				
kW / Amps rating at 120-240V, 60Hz	7.00 kW - 31.3 A			
kW / Amps rating at 120-208V, 60Hz	6.00 kW - 29.5 A			
Power Cable	Nema 14-50P			

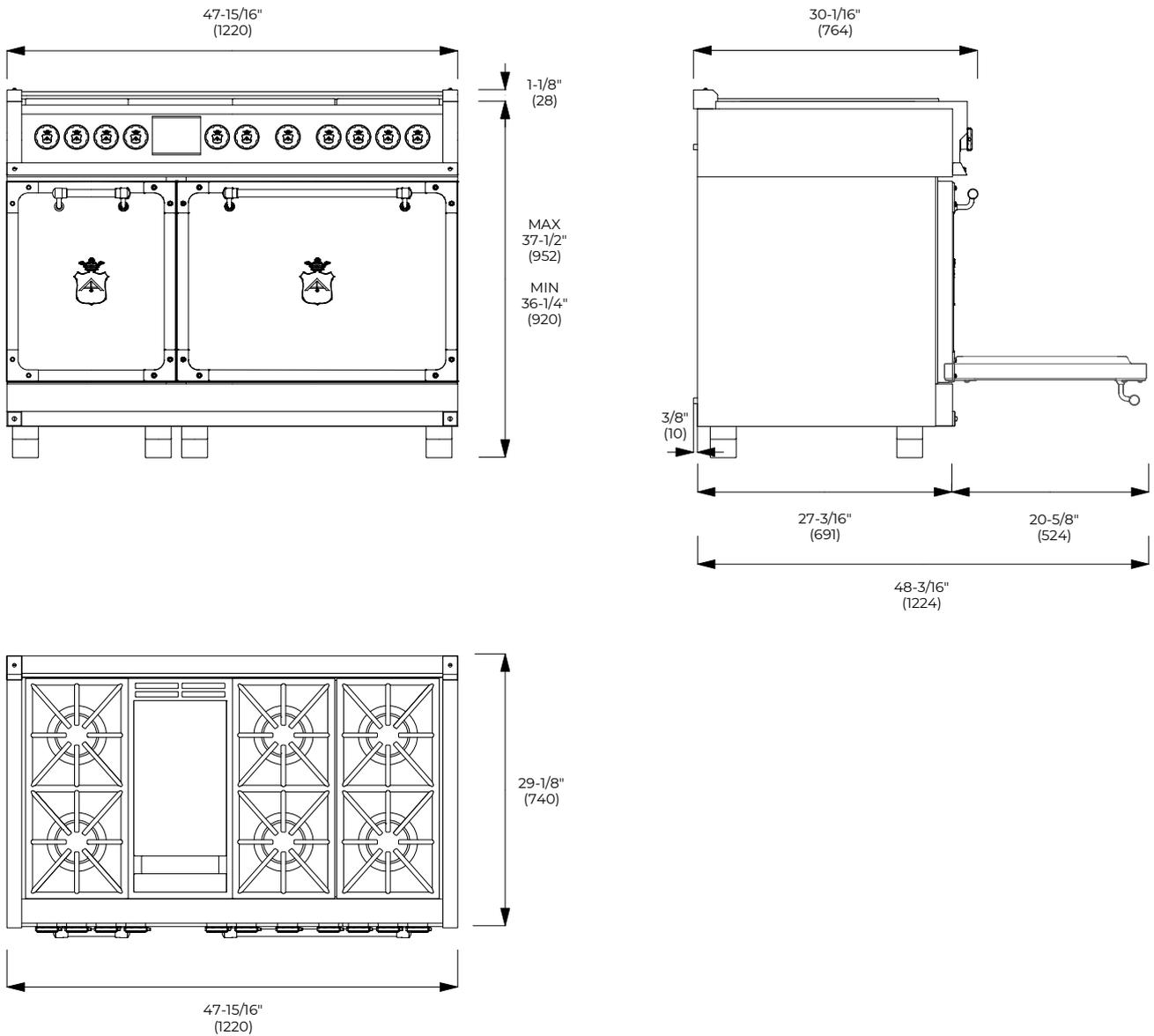


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MEASUREMENTS - 1M002ZV1013A - SOLID DOOR



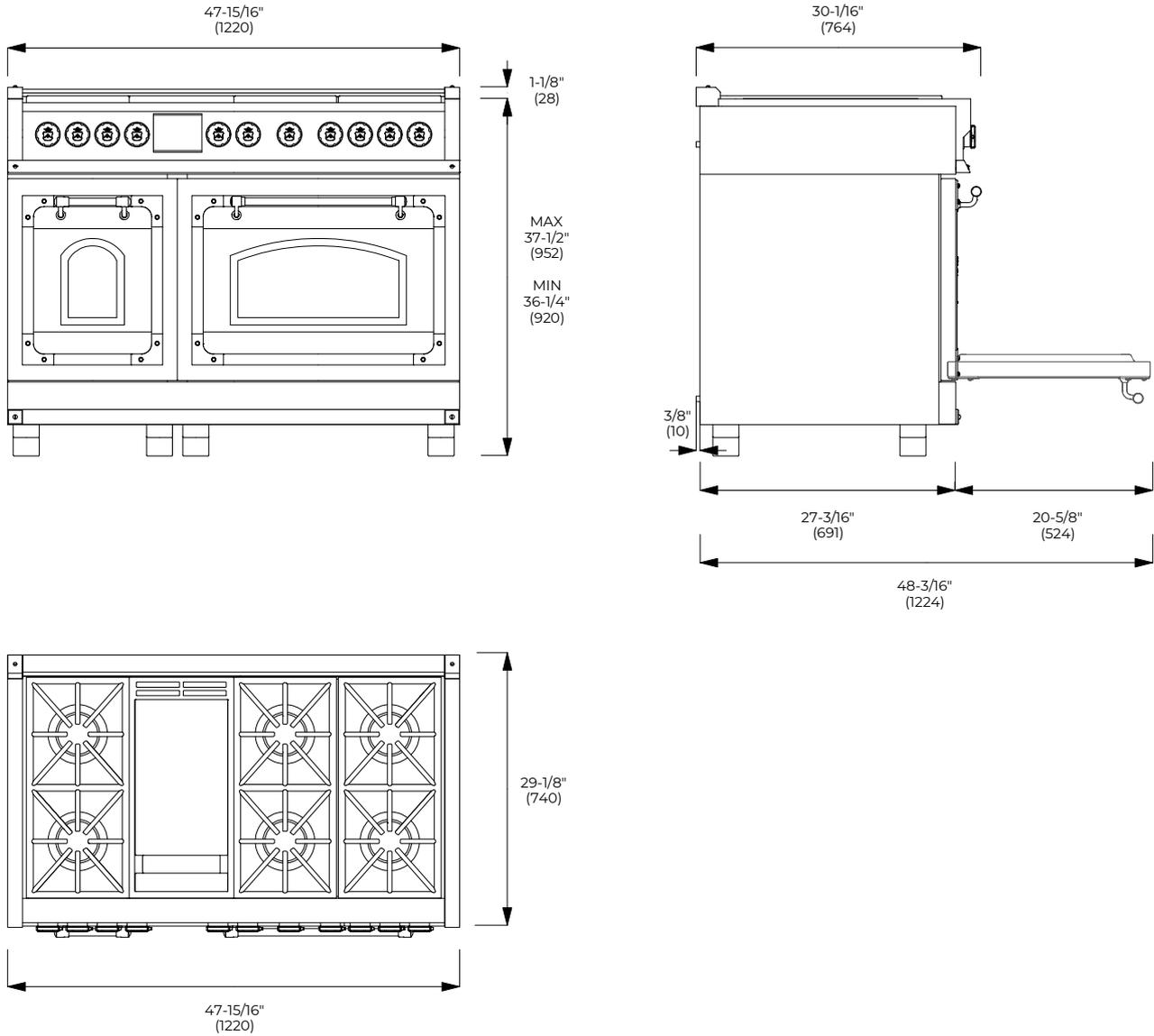


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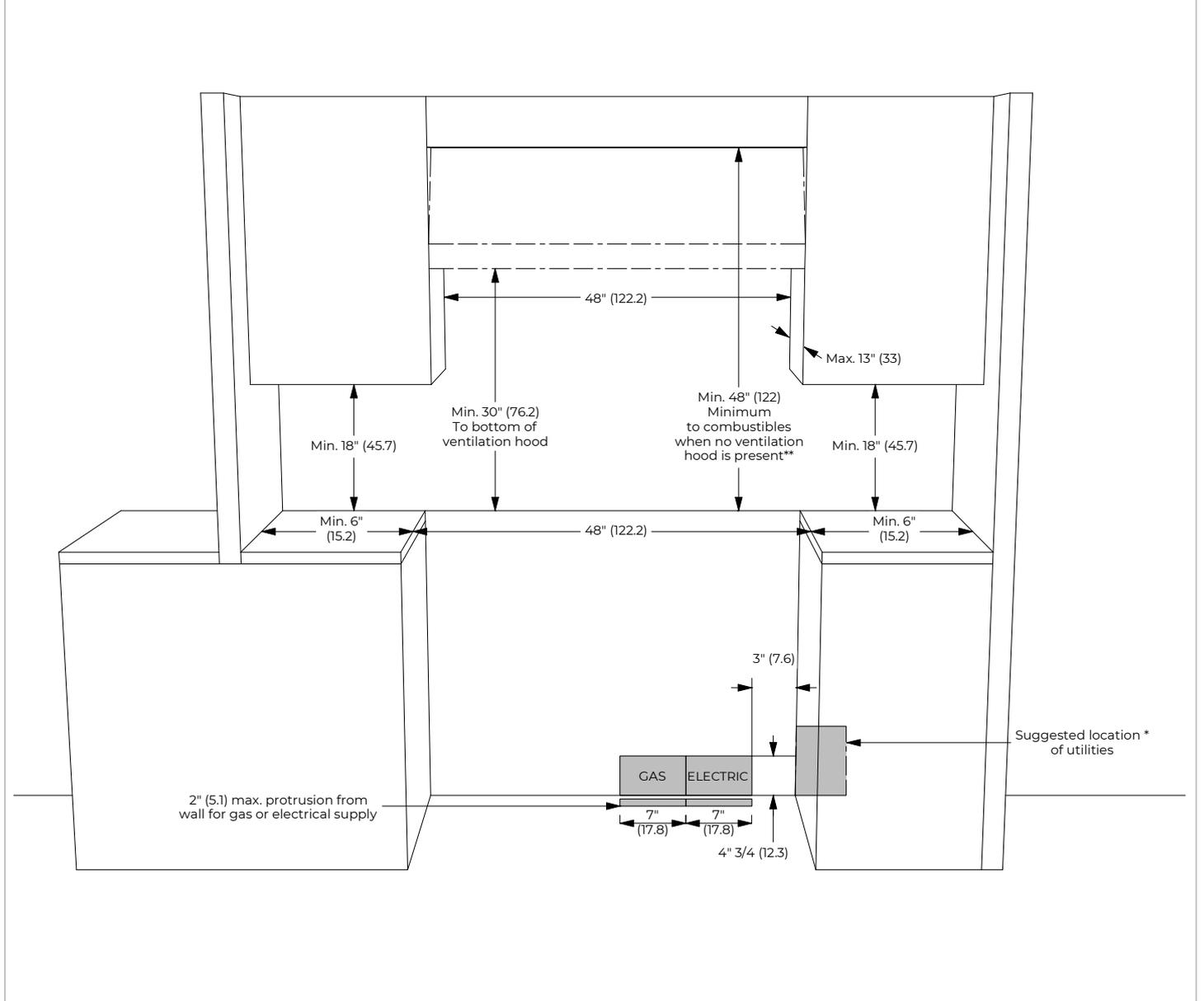
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MEASUREMENTS - 1M002ZV1014A - GLASS DOOR





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.