



COLOR OPTIONS:





Matte Black





(W)

MAIN FEATURES:



BRASS BURNERS



UNIQUE CURVED DOOR AND HANDLE DESIGN



METAL KNOBS & HANDLES



TELESCOPIC GLIDE SHELF SUPPORTS



INTERNAL GREASE FILTER



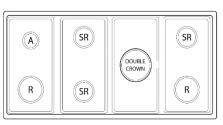
TRIPLE PANE GLASS DOORS

C-SD48MMG700

CURVA DUAL FUEL 48" RANGE

GENERAL FEATURES		
Size	48"	
Туре	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	7 Sealed Brass – 71,000BTU	
Rapid	12,000 BTU x 2	
Semi-Rapid	8,000 BTU x 3	
Double Crown	18,000 BTU x 1	
Auxiliary	5,000 BTU x 1	
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: 12 1/4"W x 15"D x 13"H	
Power Rating	Main Oven: 3750W Side Oven: 2500W	
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 I 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)	47 1/s	
Height (in) w/o Backguard	35 ½" – 37 ¼"	
Height (in) of Backguard	4"	
Adjustable Leg Height	5 ⁵ / ₈ " – 7 ³ / ₈ "	
Depth (in) w/ Backguard	25 ½"	

COOKTOP CONFIGURATION:



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

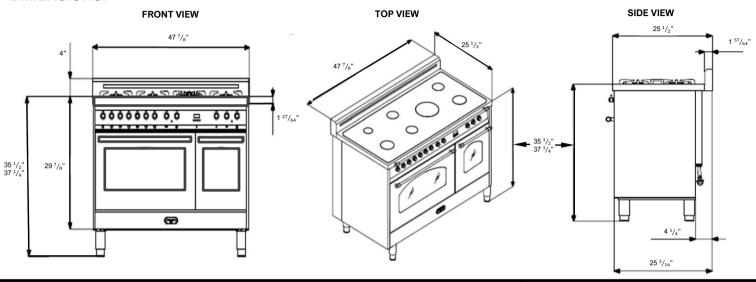
OPTIONAL ACCESSORIES				
TEPPANYAKI GRIDDLE	Stainless Steel	LFTEPSS		
STEAK GRIDDLE PAN	Cast Iron	LFSTKGRD		
SIMMER PLATE	Cast Iron	LFSIM		
WOK SUPPORT RING	Cast Iron	LFWOK		
PLINTH KICKPLATE	Stainless Steel	LF48KCKSS		



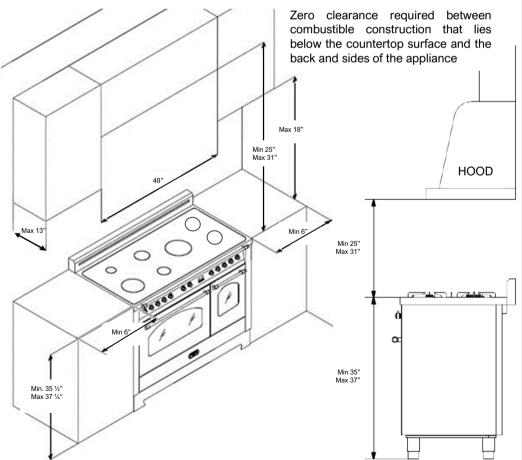
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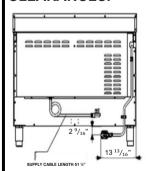
DIMENSIONS:



INSTALLATION CLEARANCES:



ELECTRICAL & GAS CLEARANCES:



ELECTRICAL LINE

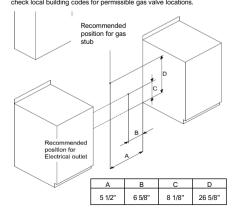
A properly-grounded horizontally- mounted electrical receptacle should be installed

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.



Disclaimer: while every effort has been made to ensure the accuracy of the information contained in this document, Eurochef USA & Lofra, Italy reserve the right to change any part of the information at any time without notice. For detailed installation specifications consult the installation manual.