



FIorentina 72" DUAL FUEL (36" + 36" + JUNCTION KIT)

1M002ZV1007A + 1M002ZV5004A + 1M002ZV1007A SOLID DOOR
1M002ZV1008A + 1M002ZV5004A + 1M002ZV1008A GLASS DOOR

VER. 1.0 - 2024.05.30



In the Fiorentina 72" Dual Fuel, twelve burners of different sizes with professional cast iron grills ensure quality and performance. The hob has been designed to guarantee maximum power for the best culinary performances. The two rings of the burners can be controller separately: internal, ideal for slow cooking, and external for large firings. The brass burners allow a use that goes from the light simmering to firings that require a maximum power of 17.000 BTU (5 kW). The cast-iron grates are built to withstand searing heat and rapid temperature changes without losing their strength.

The kitchen has two professional multifunction electronic ovens with a capacity of 5.69 cubic feet (161 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 internal lighting. 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

6 Heavy Duty, continuous cast iron grates
2 x One piece, matte finish porcelain burner bowl
12 Dual-Flame Professional Burners
4 X 20,000 BTU max (NG)
8 X 18,000 BTU max (NG)
Natural Gas (LP convertible)

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 147,2 lt each
Total capacity 5.2 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
Enameled Broiler Pan

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Please note that Fiorentina 72" is made of two 36" ranges with a junction kit. The above specifications refers to one single 36" range.
This cooking range needs two different sets of electrical and gas connection, as per cutout requirements drawing, page 5.

CONTROL PANEL			
Control Type	8 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		
Burners types	All Dual Flame/Simmer Burners		
Power Front-L,Front-R (Max/Min) NG	20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W		
Power Front-R (Max/Min) NG	-		
Power (Max/Min) NG	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W		
Power (Max/Min) LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W		
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	5,20 cu. ft.	147,2 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	35-15/16"	912 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	382 lbs	174 kg	
POWER / RATINGS (208/240 V, 60 HZ)			
kW / Amps rating at 120-240V, 60Hz	3.84 kW - 16.9 A		
kW / Amps rating at 120-208V, 60Hz	3.54 kW - 17.5 A		
Power Cable	Nema 14-50P		

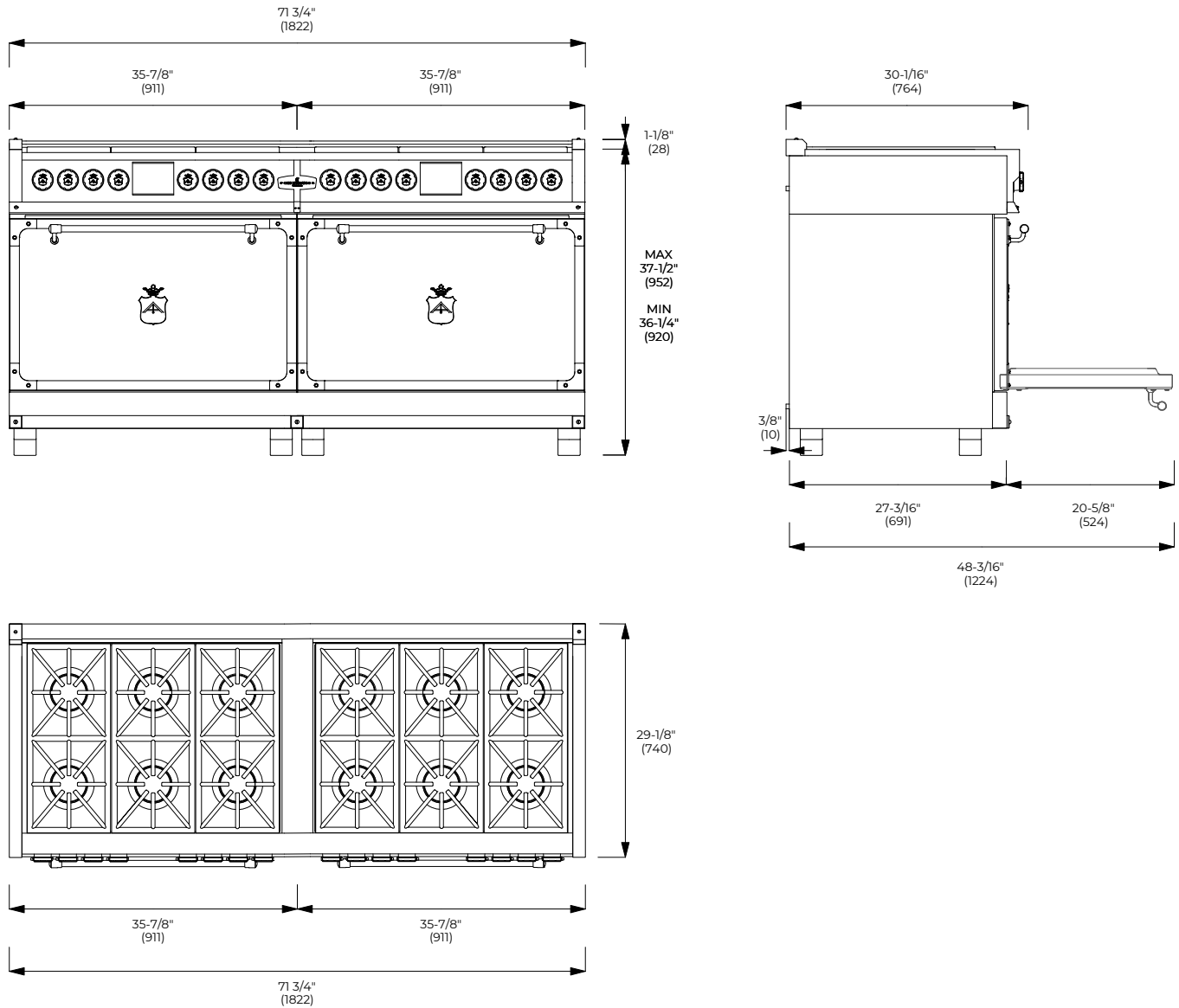


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MEASUREMENTS - 1M002ZV1007A + 1M002ZV5004A + 1M002ZV1007A - SOLID DOOR



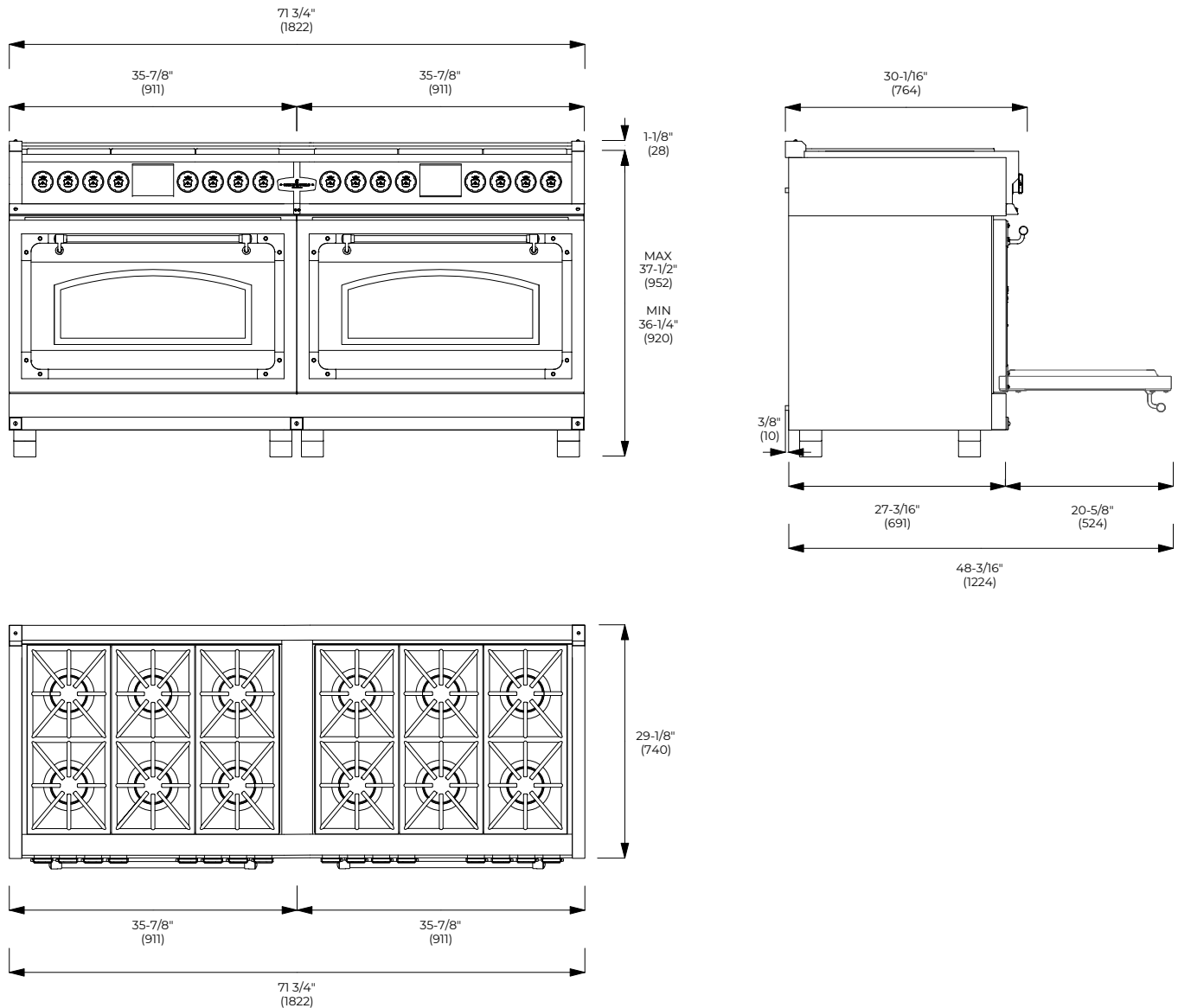


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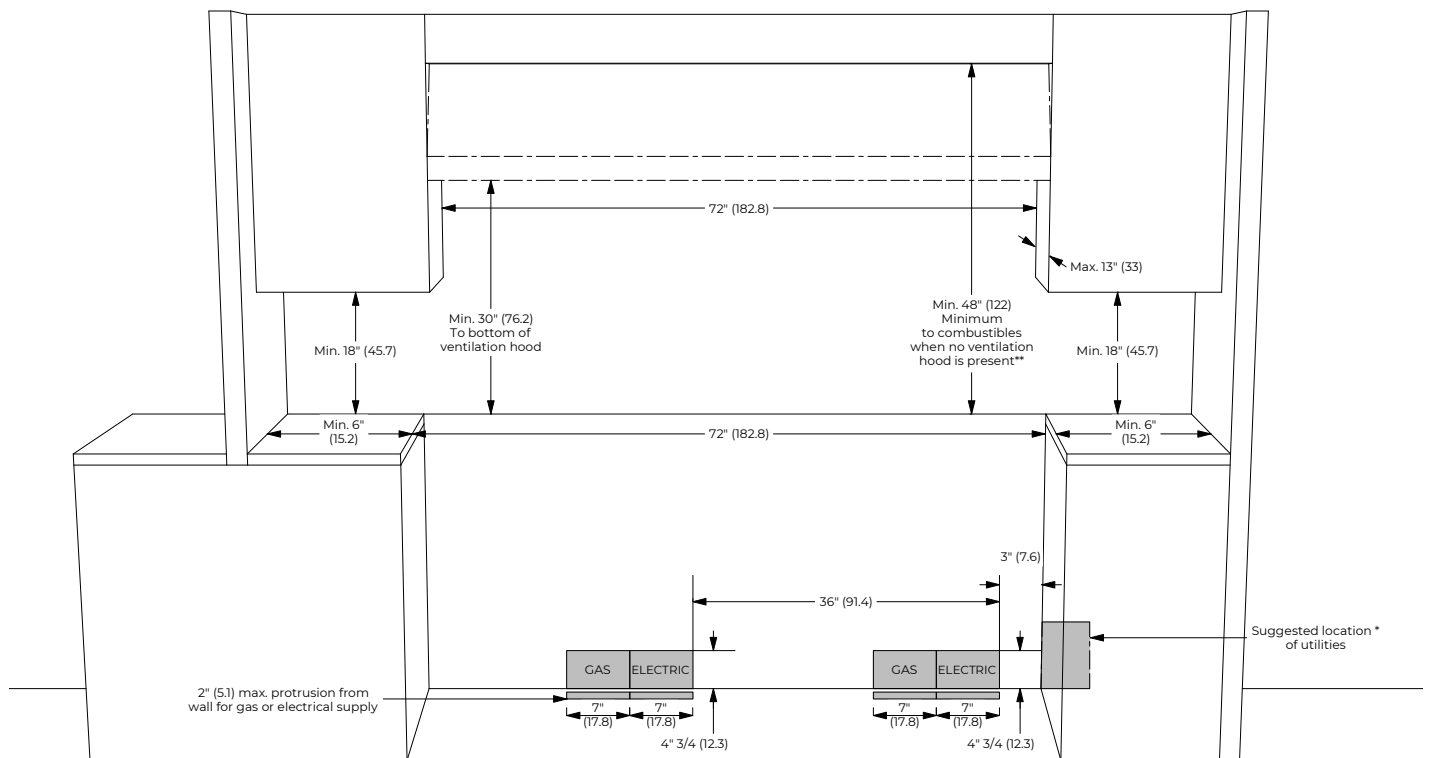


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CUTOUT REQUIREMENTS



****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.