FIORENTINA 36"

DUAL FUEL - SOLID OVEN DOOR

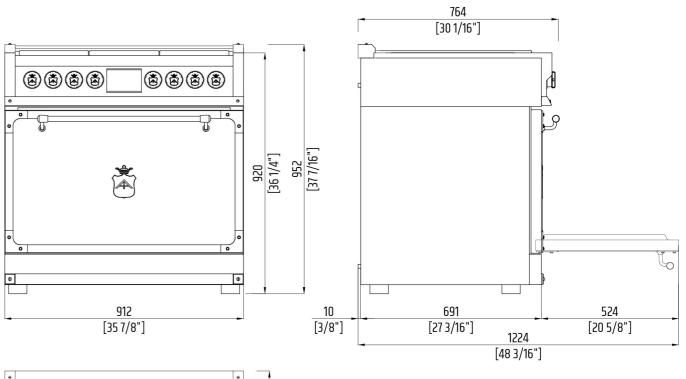


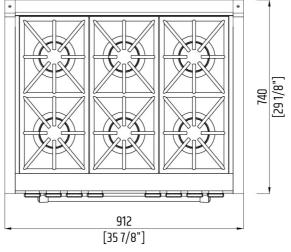
CONTROL PANEL		GA
Control Type	8 Heavy Duty Knobs	Ele
Oven Programming	Electronic with 6 touch keys	Fla
Display: clock/temperature/function	White led	To L.f
СООКТОР		Di
Type	GAS (NG or LP)	
Cooking Surface	Matte black enamel	He

GAS COOKTOP FEATURES	
Electric re-ignition system	
Flame-out sensing	
Top mount injectors	
L.P. conversion kit	
Dual crown brass burners	
Heavy duty cast iron grates	3
Cooking zones	6
Burners types	All dual flame/Simmer burner
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

OGS366FCU

TECHNICAL DRAWINGS





OVEN		
Type	Electric self-clean - dual convection (true euro conv.)	
Temperature regulation	Electronic control (min/max 170/550°F - 75/290°C)	
OVEN FEATURES		
Dual True convection	6 Digit touch control: digital timer and knobs	Cool touch (< 50°C) with soft closing door
Black porcelain enamel interior	2 chromed racks	1 enamel tray with anti-splash insert
1 Fully retractable telescopic rack	PYROLYSIS Self-cleaning	Internal lighting with 3 light sources
OVEN FUNCTIONS		
Proof	Bake	Convection bake
Defrost	Dehydrate	Broil
Convection Roast	Convection broil	Pizza
OVEN DOOR(S)		
Door hinges - soft-closing system	Heavy duty steady tilt	
Handle style	Brass tube, brass endcaps	

161 lt
black
6
3x20W halogen
3500 W
1032 W
3000 W
2 x 1300 W
35 7/8" / 912 mm
36 1/4" - 37 7/16" / 920 mm - 952 mm
30 1/16" / 764 mm
174 kg
3.84 Kw - 16.9A
3.54 Kw - 17.5A
Nema 14-50P
italian/english

FIORENTINA 36"

DUAL FUEL - GLASS OVEN DOOR

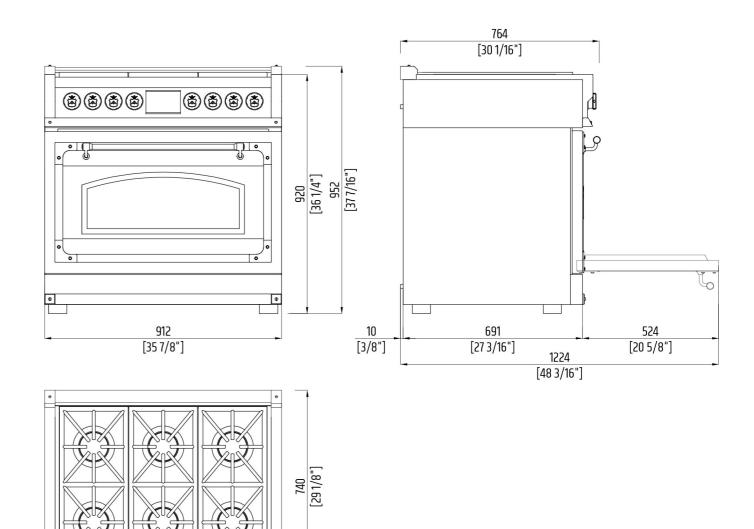


CONTROL PANEL	
Control Type	8 Heavy Duty Knobs
Oven Programming	Electronic with 6 touch keys
Display: clock/temperature/function	White led
СООКТОР	
Туре	GAS (NG or LP)
Cooking Surface	Matte black enamel

GAS COOKTOP FEATURES	
Electric re-ignition system	
Flame-out sensing	
Top mount injectors	
L.P. conversion kit	
Dual crown brass burners	
Heavy duty cast iron grates	3
Cooking zones	6
Burners types	All dual flame/Simmer burner
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

OGG366FCU

TECHNICAL DRAWINGS



OVEN		
0.12.1	Floring Is done that consider the constant	
Туре	Electric self-clean - dual convection (true euro conv.)	
Temperature regulation	Electronic control (min/max 170/550°F - 75/290°C)	
OVEN FEATURES		
Dual True convection	6 Digit touch control: digital timer and knobs	Cool touch (< 50°C) with soft closing door
Black porcelain enamel interior	2 chromed racks	1 enamel tray with anti-splash inser
1 Fully retractable telescopic rack	PYROLYSIS Self-cleaning	Internal lighting with 3 light source
OVEN FUNCTIONS		
Proof	Bake	Convection bake
Defrost	Dehydrate	Broil
Convection Roast	Convection broil	Pizza
OVEN DOOR(S)		
Oven glass window	Deep embossed extra wide window	
Door cooling system	4 heat resistant glasses	
Door hinges - soft-closing system	Heavy duty steady tilt	
Handle style	Brass tube, brass endcaps	

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912 [35 7/8"]

OVEN CAVITY	
Capacity	161 lt
Cavity enamel colour	black
Rack positions	6
Oven lights	3x20W halogen
HEATING ELEMENTS (@230V)	
Broil upper heating element	3500 W
Upper auxiliary element	1032 W
Concealed bake lower heating element	3000 W
Convection element	2 x 1300 W
DIMENSIONS/WEIGHT	
Overall dim - width	35 7/8" / 912 mm
Overall dim - height (min-max)	36 1/4" - 37 7/16" / 920 mm - 952 mm
Overall dim - depth	30 1/16" / 764 mm
Gross weight	174 kg
POWER/RATINGS (208/240 V, 60 HZ)	
kW / Amps rating at 120-240V, 60Hz	3.84 Kw - 16.9A
kW / Amps rating at 120-208V, 60Hz	3.54 Kw - 17.5A
Power cable	Nema 14-50P
INSTRUCTIONS FOR USE	
Use & Care manual / Installation manual	italian/english