

**ROBAM**  
Enjoy Cooking

30" Gas Range

# COOK LIKE A CHEF LIVE LIKE AN ADVENTURER

High Performance Gas Range | 7GG10



  
18000BTU  
Firepower

  
806°F  
Self-cleaning

  
5.0cu.ft  
Capacity

  
Temperature  
Probe

# Super Strong Fire

## Professional Stir-Frying Gives Better Taste

**18000BTU super fire, enjoy free stir-frying.**

Customized for Chinese cuisine, greater firepower and more delicious cooking.

**5 cooking zones, 4 level firepower,  
Suitable for both Chinese and Western cooking.**

Multi-zone and multi-level fire selection, all-round control of frying, boiling, steaming, stewing and stir-frying meets various needs of the whole family.



## Easy to Clean



## Enjoy Relaxing After-Meal Time

No need to worry how to clean the kitchen after each meal, no pressure after cooking.



## A Food Temperature Probe Keeping You Noticed About the Inside and Outside Temperature

Allow you to separately set the oven temperature and the food

Allow you to separately set the oven temperature and the food center temperature to keep the original tastes of food materials and bake out the taste like in restaurant.



## High-Temperature Self-Cleaning at 806°F

### Clean the Enamel Inner Cavity More Easily

Heat the oven to 806°F, burn the grease in the chamber to ashes. you only need to wipe it clean with a cloth after the oven cools down.





#### **Star Blue Enamel Liner**

Seamless welding, smooth surface,  
acid resistant, alkali resistant and  
high-temperature resistant.

**VS**



#### **Ordinary Stainless Steel Cavity**

Long-term high temperature will  
oxidize it yellow, difficult to clean and  
affecting its appearance.

## **Precise Temperature Control Diversified Baking**

### **Make You Enjoy the Joy of Cooking**

#### **Wide-Range Temperature Control**

Medium fresh, medium done, self control of the cooking temperature,  
suitable for cooking different ingredients.

Adjusting the temperature from 80°F-550°F to set the best cooking temperature.



**- 5 Baking Modes -**  
Easy to handle Chinese and Western foods



**Bake**  
170°F - 500°F



**Broil**  
450°F - 550°F



**Warm**  
140°F - 210°F

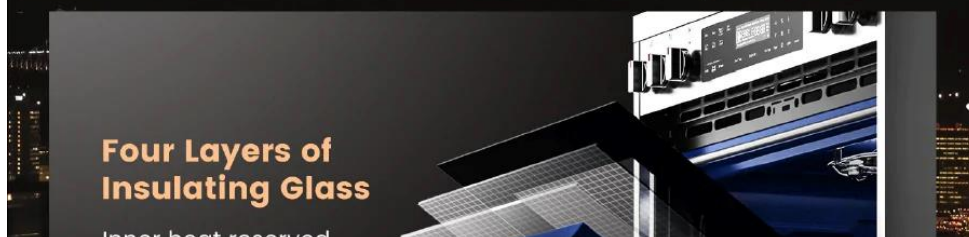


**Proof**  
80°F - 120°F



**Convection Modes**  
170°F - 550°F

**Layer-by-Layer Protection**  
**Makes You Cook Assured**



**Four Layers of  
Insulating Glass**

Inner heat reserved

inner heat reserved  
and outer heat not hot



### Smart Child Lock

Prevent children from opening the door during cooking to keep them from touching and scalding

### Front Cooling System

Quickly dissipates extra heat from the oven to avoid damage to cabinet



**Humanization Design**  
Considerate and Less Worry





**Timer Reservation**   
Automatic timing of delicious food

**5.0cu.ft Large Volume**   
All ingredients in one

# Technical Specification

Burner	Placement	Orifice Type	Orifice Size (mm)	Burner Rating
Triple Ring	Front Left	NG	2.10	18,000 BTU
		LP	1.22	17,000 BTU
Rapid	Front Right	NG	1.45	8,800 BTU



		LP	0.91	
Semi Rapid	Center	NG	1.29	6,900 BTU
		LP	0.80	
Semi Rapid	Rear Left	NG	1.29	6,900 BTU
		LP	0.80	
Auxiliary	Rear Right	NG	1.05	5,000 BTU
		LP	0.70	
Broil	Oven Top	NG	1.40	8,500 BTU
		LP	0.83	
Bake	Oven Bottom	NG	1.85	14,000 BTU
		LP	1.10	

Installation Diagram

