

1M0A2ZV0001A VER. 1.0 - 2024.05.30



The 36" Dual Fuel Range from Dolcevita is a testament to exceptional performance and value without compromising on build quality and attention to detail. Dolcevita 36" provides versatility and power, featuring three professional burners and three high-powered sealed burners. The oven boasts a generous 5.7 cubic ft. (161 I) capacity, dual convection, self-cleaning, and a meat probe for precision cooking.

The cool-touch door ensure safety in the kitchen while maintaining a modern and stylish aesthetic. Thanks to dual true convection technology, users can experience enhanced cooking efficiency while ensuring even heat distribution for perfect results.

The convenience of a self-cleaning oven simplifies maintenance and ensures a consistently clean cooking environment.

COOKING SURFACE

3 Heavy Duty, continuous cast iron grates

One piece, matte finish porcelain burner bowl

3 Dual-Flame Professional Burners

3 X 18,000 BTU max (NG)

3 Rapid Burners

3 X 15,000 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 door

Extra-large baking cavity and viewing area

3 Halogen lights for flawless visibility

Total capacity 147,2 lt - 5,20 cu. ft.

2 chrome racks

Enameled Broiler Pan

OVEN FUNCTIONS

Bake

Broil

Roast

Convection

True Convection

Dehydrate

Electronic cooking programmer

Self-Clean

Sabbath Mode

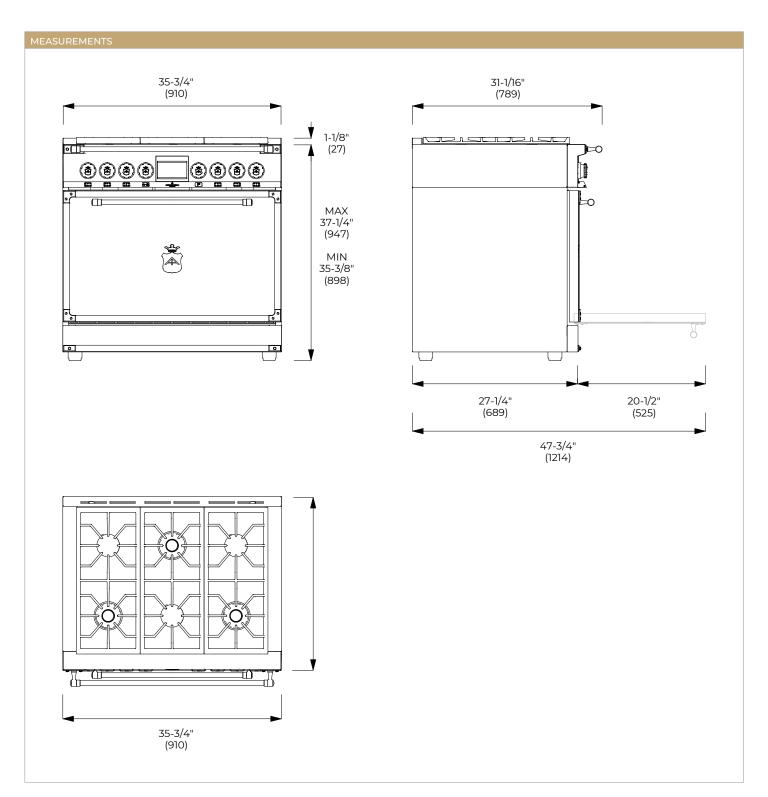


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CONTROL PANEL			
Control Type	8 knobs		
Display: Clock - Temperature - Function	White LED		
GAS COOKTOP FEATURES			
	Electric Flame Ignition and Re-ignition	L.P. Conversion Kit	Top Mount Injectors
	Flame-out sensing	Dual Crown Aluminum Burner	Pressure Regulator
Туре	GAS (NG or LP)		
Cooking Zones	6		
Burners types	Dual Flame/Rapid Burners		
Power Front L+R (Max/Min) G20 - 5" (NG)	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W		
Power Rear L+R (Max/Min) G20 - 5" (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W		
Power Front Middle (Max/Min) G20 - 5" (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W		
Power Rear Middle (Max/Min) G20 - 5" (NG)	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W		
Power Front L+R (Max/Min) G31 - 10" (LP)	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W		
Power Rear L+R (Max/Min) G31 - 10" (LP)	12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645W		
Power Front Middle (Max/Min) G31 - 10" (LP)	12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645W		
Power Rear Middle (Max/Min) G31 - 10" (LP)	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W		
OVEN			
Oven Type	Multifunction 2 Fans (True Euro Conv.)		
Temperature Regulation		Electronic	
OVEN FUNCTIONS			
	Pyrolytic Self-Clean with automatic door latch	Pizza (Lower Convection)	Proof (Warm)
	True European Convection Bake (Multi level)	Bake	Broil
	Dehydrate	Thaw (Defrost)	Convection Broil
	Convection Roast	Oven Lights	Keep warm (Warm Plus)
	Preset/Last Used Temperature Memory	Preheat bar (25%, 50%, 75%, 100%)	Automatic Fast Preheat
	°F Degree unit Fast Preheat	Sabbath Mode	Hour Clock Formats AM/PM
OVEN CAVITY			
Total Capacity	5,20 cu. ft.		147,2 lt
Cavity Enamel Color	S,20 cd. 1t. 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 Grill set (basin + anti splash)	1		
Telescopic Chrome Rack	Only as optional ACCESSORY		
Meat Probe	Only as optional ACCESSORY		
DIMENSIONS			
Overall dim - Width	35 - 3/4" 910 mm		
Overall dim - Height (min - max)	36 - 2/4", 38 - 3/8" 925 mm - 974 mm		
Overall dim - Depth	29 - 3/4" 756 mm		
POWER / RATINGS (208/240 V, 60 HZ)			
	3.84 kW - 16.9 A		
kW / Amps rating at 120-240V, 60Hz		3.84 KW - 16.9 A	
kW / Amps rating at 120-240V, 60Hz kW / Amps rating at 120-208V, 60Hz		3.84 kW - 16.9 A 3.54 kW - 17.5 A	

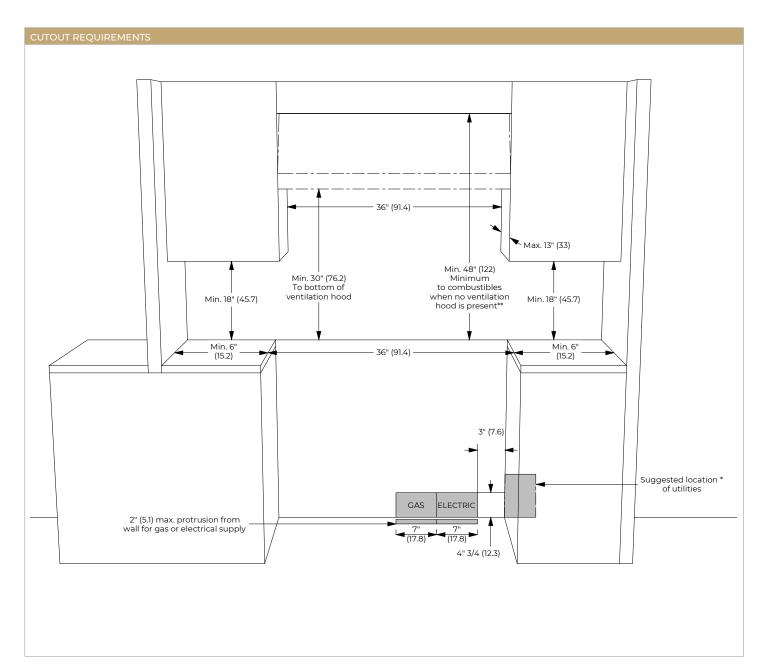


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^{**}NOTE: Ensure your installation also complies with local and national building and fire codes. If the surface of the entire back wall above the range and below the hood is not composed of a non-combustible material then the 9" accessory back guard must be used.

^{*}Consult local code for exact location requirements.