

A3XU6

Free-standing Dual Fuel Dual Cavity "Opera" Range
Approx. 48" Stainless Steel
Gas Rangetop With Electric Grill

EAN13: 8017709124670

Exclusive Professional Style

AISI 304 stainless steel

Digital analogue LED electronic clock

Full width continuous grates

Stainless steel storage drawer beneath the ovens

4" Stainless steel backsplash

Multifunction electric oven - Main

8 cooking modes

Timer - end of cooking programmable

Adjustable thermostat 120° - 500°F

Triple glazed removable door

Oven capacity: 3.2 Cu Ft.

"Ever-Clean" enamelled oven interior

Roof liner

Multifunction electric oven- secondary

4 cooking modes

Timer - end of cooking programmable

Adjustable thermostat 120° - 430°F

"Ever-Clean" enamelled oven interior

Triple glazed removable door

Oven capacity: 1.48 Cu.Ft

Gas Rangetop

5 gas burners

Right front 3,500 BTU

Right rear (fish burner) 6,650 BTU

Non stick Teflon coated electric grill 5,500 BTU

Centre front 6,500 BTU

Centre rear 13,650 BTU

Left Double inset super burner 3,000 (inner) + 12,000 (outer) BTU

Cast iron grates and matt black burner caps



Automatic electronic ignition

LP Gas conversion kit included

Easy access for nozzle replacement

Deep rangetop base to contain spillage

Safety

Gas safety valves

Ventilated door with cooling system to prevent overheating

Connected load nominal power 240/208V – 6.5kW/5kW

Amp supply required @240/208V: 27 Amp/24 Amp

Voltage rating: 240/208V 60Hz

Gas inlet location: back top right

Accessories included:

2 baking trays

1 wire rack

2 rotisserie kit

1 wok ring

Functions



Main Oven



Secondary Oven

Options

- **KIT1A3-6** - Backsplash
- **KIT2A3-2** - Kick plate
- **KIT3-6** - Height extension (to rise appliance 2")
- **GTA-6** - 3 Level telescopic shelf set
- **GO120** - Cast iron open griddle
- **DICAR** - Simmer plate
- **KIT4A3** - Toe kick to use with 2" height extension KIT3A3-6

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Main Oven



Top and bottom heat:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes. Best results are obtained by placing food in the centre of the oven.



Convection with top and bottom heat:

The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as European convection cooking but can be used to cook biscuits and pastry.



Intensive broil:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top rack for small items, the lower racks for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



European convection with top and bottom heat:

The use of the fan with both elements allows food to be cooked quickly and effectively on a number of oven racks. Ideal for roasts that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.



European convection:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This has benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods the same time, less energy is needed, and it cooks at 10% quicker than a normal oven.



Convection broil:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the broiler, providing an excellent method for broiling a range of foods; chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two racks being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time.



Convection with bottom heat:

This combination quickly completes the cooking of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.



Defrost:

The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.



Secondary Oven



Top and bottom heat:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes. Best results are obtained by placing food in the centre of the oven.



**Rotisserie with broil:**

The rotisserie (where installed) works in combination with the broil element to brown foods to perfection.

**Intensive broil:**

This allows rapid cooking and browning of foods. Best results can be obtained from using the top rack for small items, the lower racks for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.

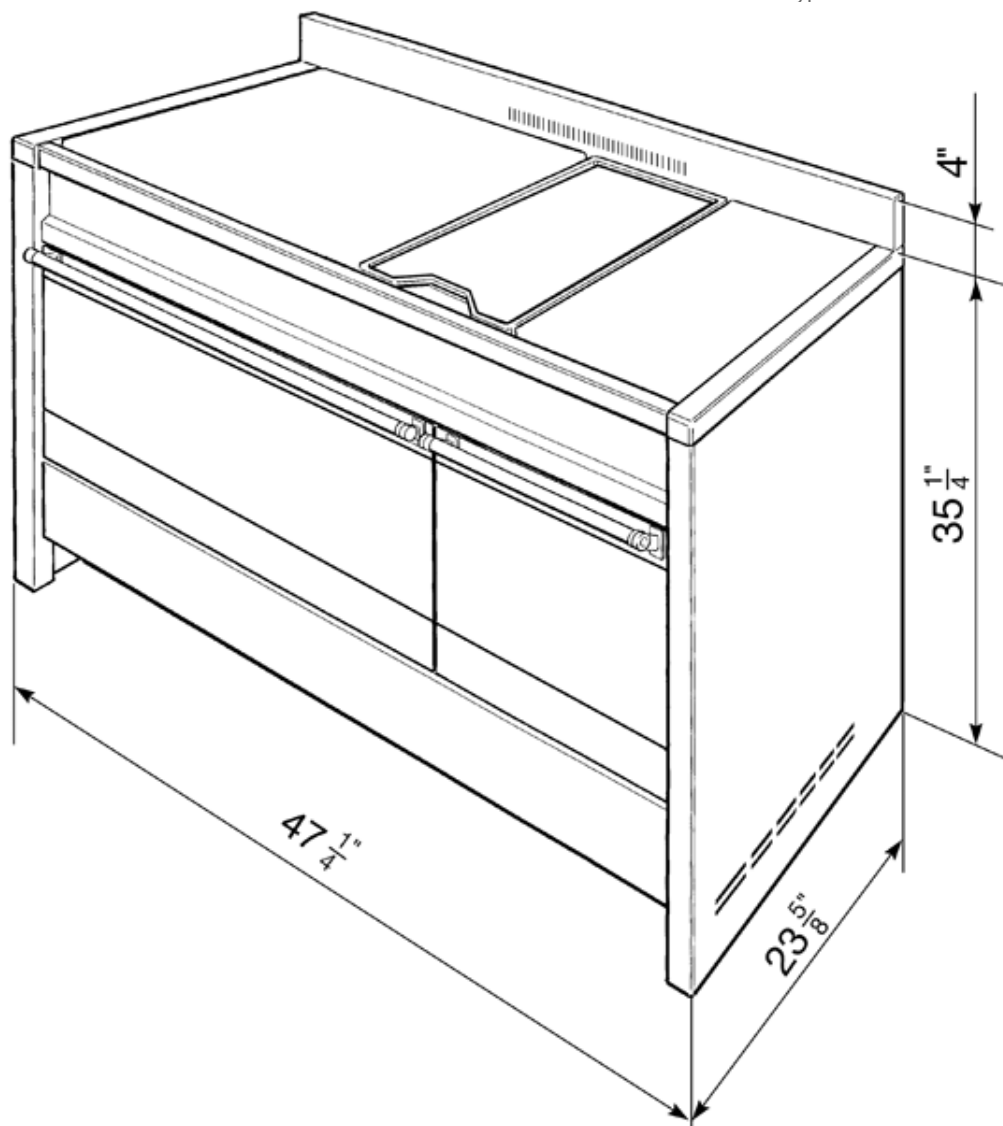
**Bottom heat:**

This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



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Opera range
48"
stainless steel
cooktops type: gas
oven type: electric multifunction



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