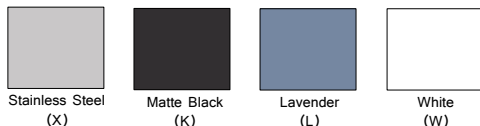
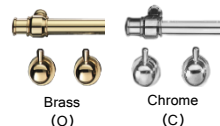




COLOR OPTIONS:



TRIM OPTIONS:



MAIN FEATURES:



BRASS BURNERS



METAL KNOBS & HANDLES



INTERNAL GREASE FILTER



VENTILATED DOORS WITH COOLING SYSTEM

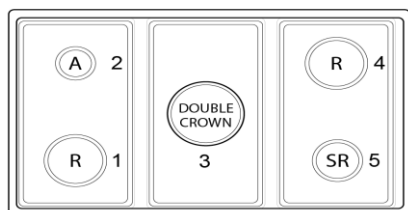


TELESCOPIC GLIDE SHELF SUPPORTS



TRIPLE PANE GLASS DOORS

COOKTOP CONFIGURATION:



BURNER TYPE	MAX BTU
A	5,000
SR	8,000
R	12,000
DOUBLE	18,000

R—S30M0G500

DOLCEVITA DUAL FUEL 30" RANGE

GENERAL FEATURES

Size	30"
Type	Dual Fuel
Clock and Timer	Digital & Programmable
Control Knobs	Metal
Liquid Propane (LP)	LP Conversion Kit Included
Power Requirements	120/240 Volt 60Hz – 3750W 30 Amp dedicated circuit
Warranty	2 years parts & labor within policy

COOKTOP FEATURES

Burners	5 Sealed Brass – 55,000BTU
Rapid	12,000 BTU x 2
Semi-Rapid	8,000 BTU x 1
Double Crown	18,000 BTU x 1
Auxiliary	5,000 BTU x 1
Ignition Type	One-Touch, Instant with Safety Shut-off Thermocouple Feature
Grates	Continuous Cast Iron
Griddle	Optional

OVEN FEATURES

Interior Oven Dimension (in.)	26 ½" W x 15D x 13H
Power Rating	3750W
Convection Fan	Yes
European Convection	Yes
Broil Element	Yes – Full Width
Functions	Bake, Bottom Bake, Upper Bake, Broil, Maxi Broil, Convection Bake, Convection Broil, Defrost, Pizza, Fan Assist
Oven Door	3 Pane Removable Glass
Oven Lights	2
Included Accessories	1 – standard rack, position adjustable 1 – glide rack, position stationary 1 – enamel drip broiler tray

DIMENSIONS

Width (in)	29 ⅞
Height (in) w/o Backguard	35 ½" – 37 ¼"
Height (in) of Backguard	4"
Adjustable Leg Height	5 ⅝" – 7 ⅜"
Depth (in) w/ Backguard	25 ½"

OPTIONAL ACCESSORIES

TEPPANYAKI GRIDDLE	Stainless Steel	LFTEPSS
STEAK GRIDDLE PAN	Cast Iron	LFSTKGRD
SIMMER PLATE	Cast Iron	LFSIM
WOK SUPPORT RING	Cast Iron	LFWOK
PLINTH KICKPLATE	Stainless Steel	LF36PLNSS

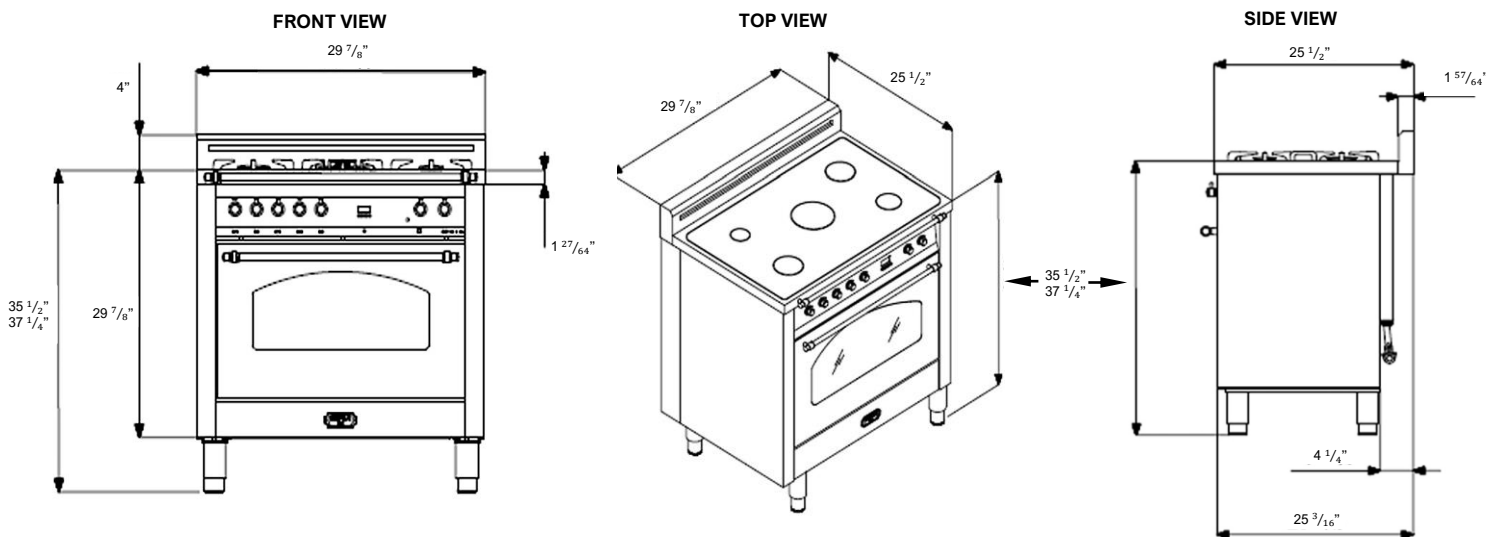


R—S30M0G500

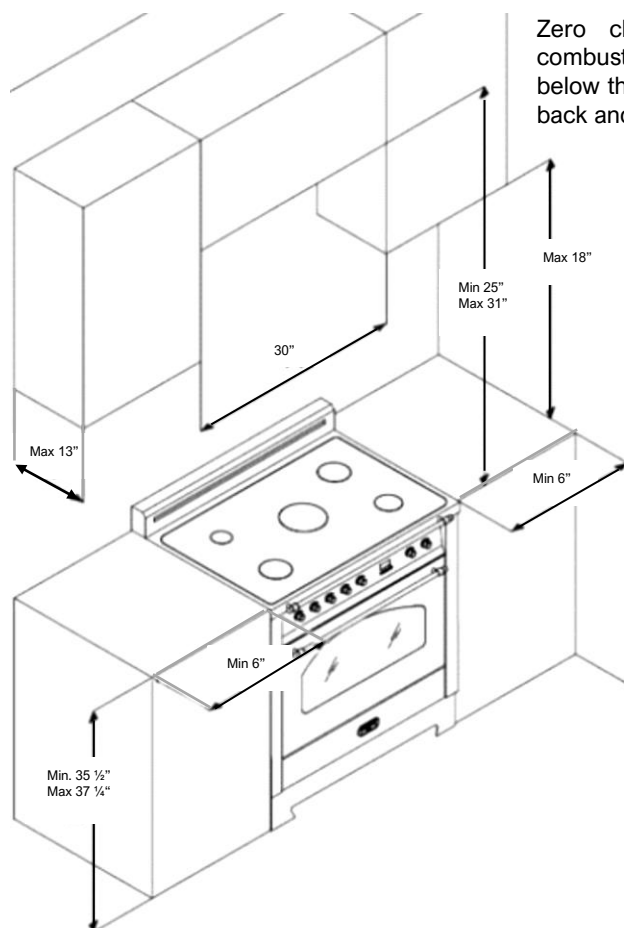
DOLCEVITA DUAL FUEL 30" RANGE

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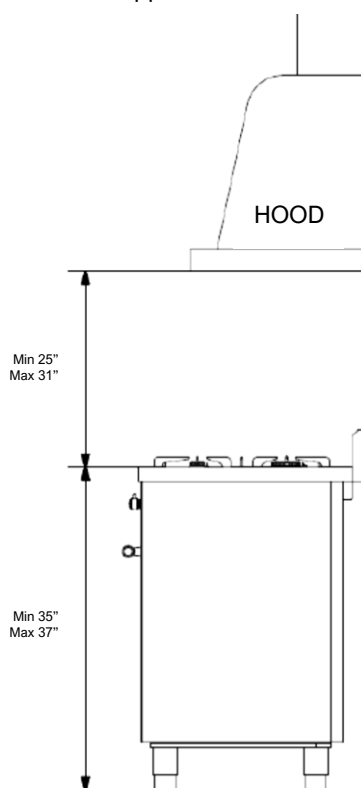
DIMENSIONS:



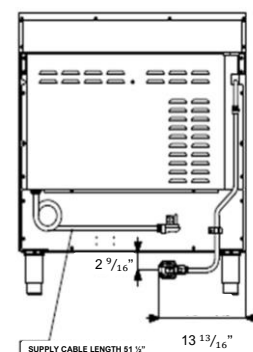
INSTALLATION CLEARANCES:



Zero clearance required between combustible construction that lies below the countertop surface and the back and sides of the appliance



ELECTRICAL & GAS CLEARANCES:



ELECTRICAL LINE
A properly-grounded horizontally-mounted electrical receptacle should be installed

GAS LINE
An agency-approved, properly-sized manual shut-off valve should be installed. To connect gas between shut-off valve and regulator, use agency-approved, properly sized flexible or rigid pipe.

Always check all local code requirements.

The below dimensions denote the location of the gas inlet and electrical junction box/receptacle. These are the recommended locations. For replacement purposes, the location of the existing utilities may be used provided they do not interfere with the side or rear of the range. Always check local building codes for permissible gas valve locations.

