

ACCENTO PROFESSIONAL 36"

36" DUAL FUEL PROFESSIONAL RANGE



CODE ID



F4PDF366S1



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual Convection



Self Clean Oven



Multi-level cooking



Cool Touch Door



Digital Controls



Fast Pre-Heat

COLOR KIT

| | | |
|--|-----------------|----------|
| | STAINLESS STEEL | |
| | MATTE BLACK | RAL 9004 |
| | MATTE WHITE | RAL 9016 |
| | GLOSSY RED | RAL 3003 |

OPTIONAL ACCESSORIES

| | |
|--------------|-----------------|
| ACDKIT36 ... | Colour kit |
| FMWOK | Wok ring |
| FMSIM | Simmer plate |
| F6BG30BCI | Island trim |
| F6BG30STD | Standard trim |
| F6BG30HBT | High back trim |
| FMGRID30 | Griddle |
| FMTRP30 | Telescopic rack |

COOKING SURFACE

3 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
3 Dual-Flame Crescendo Burners
3 X 18,000 BTU max (NG)
3 Rapid Burners
3 X 15,000 BTU max(NG)
Natural Gas (LP convertible)

OVEN

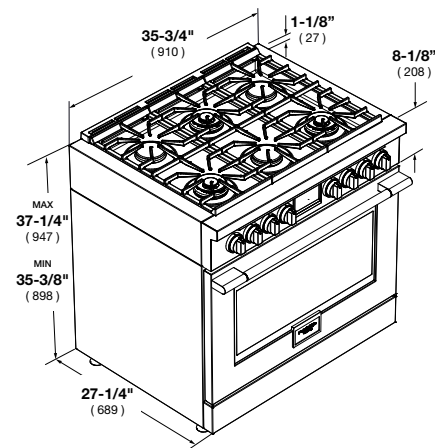
Dual True Convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 5.7 cu. ft.
2 chromed racks
Enameled Broiler Pan

OVEN FUNCTIONS

Bake
Broil
Roast
Convection
True Convection
Warm / Proof / Dehydrate
Electronic cooking programmer
Fast Pre-Heat
Self-Clean
Sabbath Mode

ACCENTO

36" DUAL FUEL PROFESSIONAL RANGE



| CODE ID | | F4PDF366S1 - 36" DUAL FUEL PROFESSIONAL RANGE | | | |
|--------------------------------------------|--------------------------|----------------------------------------------------|-----------------------------------|--------------------------|--|
| Series and Finish | | 400 Series - Professional Design - Stainless Steel | | | |
| CONTROL PANEL | | | | | |
| Control Type | | Electronic | | | |
| Display: Clock - Temperature - Function | | White LED | | | |
| COOKTOP | | | | | |
| Cooking Surface | | Black Enameled | | | |
| Type | | GAS (NG or LP) | | | |
| GAS COOKTOP FEATURES | | | | | |
| | | Electric Flame Ignition and Re-ignition | L.P. Conversion Kit | Top Mount Injectors | |
| | | Flame-out sensing | Dual Crown Brass Burner | Pressure Regulator | |
| 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) - 3800W / 2200(BTU/h) - 645W | | | |
| Power Rear Middle | (Max/Min) G31 - 10" (LP) | 15000 (BTU/h) - 4400W / 950(BTU/h) - 275W | | | |
| OVEN | | Electric Pyro | | | |
| 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) | |
| | | Fast Preheat | | | |
| ELECTRIC OVEN FEATURES | | | | | |
| | | Preset/Last Used Temperature Memory | Preheat bar (25%, 50%, 75%, 100%) | Automatic Fast Preheat | |
| | | Child Door Lock | Sabbath Mode | Hour Clock Formats AM/PM | |
| | | °F Degree unit | | | |
| OVEN DOOR(S) | | | | | |
| Oven Glass Window | | Deep Embossed Window | | | |
| Door Cooling System | | 4 Pane Heat Resistant Glasses | | | |
| Door Hinges | | Heavy Duty Steady Tilt | | | |
| Handle Style | | Stainless Steel Tube d30mm with Metal terminals | | | |
| OVEN CAVITY | | | | | |
| Net Capacity (cbft) | | 5.7 | | | |
| Cavity Enamel Colour | | Black | | | |
| Rack Positions | | 6 | | | |
| Oven Lights | | 3x20W 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 | | | | | |
| Chromed Racks | | 2 | | | |
| Enameled Grill set (basin + anti splash) | | 1 | | | |
| Telescopic Chromed Rack | | Only as optional ACCESSORY | | | |
| Meat Probe | | Only as optional ACCESSORY | | | |
| DIMENSIONS/WEIGHT | | | | | |
| Overall dim - Width | | 35 - 3/4" | | (910 mm) | |
| Overall dim - Height (min - max) | | 39" | | (993 mm) | |
| Overall dim - Depth | | 29 - 3/4" | | (756 mm) | |
| POWER / RATINGS (208/240 V, 60 HZ) | | | | | |
| kW / Amps rating at 120-240V, 60Hz | | 3.84 kW - 16.9 A | | | |
| kW / Amps rating at 120-208V, 60Hz | | 3.54 kW - 17.5 A | | | |
| Power Cable | | Nema 14-50P | | | |
| INSTRUCTIONS FOR USE | | | | | |
| Use & Care Manual / Installation Manual | | English / French / Spanish | | | |