30" ALL GAS PROFESSIONAL RANGE



F6PGR304S2





Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual Convection



Soft Closing Door



Cool Touch Door



Multi-level cooking



1 Telescopic Rack



Digital Controls



Nova Broiler System

COLOR KIT

STAINLESS STEEL MATTE BLACK RAL 9004 GLOSSY BLACK RAL 9004 GLOSSY RED RAL 3003 GLOSSY WHITE RAL 9016 MATTE WHITE RAL 9016 MATTE GREY RAL 9007

OPTIONAL ACCESSORIES

PDRKIT30 ... Color kit **FMWOK** Wok ring **FMSIM** Simmer plate F6BG30BCI Island trim F6BG30STD Standard trim F6BG30HBT High back trim 30" Griddle FMGRID30 FMTRP30 Telescopic rack

SPECIFICATIONS

COOKING SURFACE

2 Heavy Duty, continuous cast iron grates One piece, matte finish porcelain burner bowl

4 Dual-Flame Crescendo Burners

1 X 20,000 BTU max (NG)

3 X 18,000 BTU max (NG)

Natural Gas (LP convertible)

NOVA BROILER SYSTEM

Intense heat sears meats and fish locking in juices, with large broiling area. Ventilation in our All Gas Pro Ranges allows for closed door broiling, which ensures constant cooking.

OVEN

Dual Convection Oven temperature electronic control Nova Broiler System Black Porcelain enamel interior Cool to the touch soft closing door Extra-large baking cavity and viewing area 3 Halogen lights for flawless visibility Gross capacity 4.4 cu. ft.

2 chrome racks

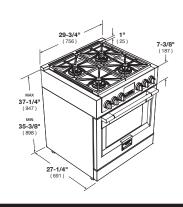
1 telescopic rack Enameled Broiler Pan

OVEN FUNCTIONS

Bake Broil Convection Pizza cooking mode 590 °F Defrost Timer Sabbath Mode

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CODE ID	30" ALL GAS PROFESSIONAL RANGE - F6PGR304S2
Series	600
Finish	Professional Design - Stainless Steel
CONTROL PANEL	
Control Type	6 Heavy Duty Knobs
Display: Temperature - Function	White LED
Ignition/Temperature control COOKTOP	Electronic Control (min/max 170/550°F)
Type	GAS (NG or LP)
Cooking Surface	Matte Black Enamel
GAS COOKTOP FEATURES	mate state Ename
Electric Re-ignition system	•
Flame-out sensing	•
Top Mount Injectors	•
L.P. Conversion Kit Dual Crown Brass Burner	•
Heavy Duty Cast Iron Grates	2
Cooking Zones	4
Burners types	All Dual Flame/Simmer Burner
Power Front-L,Front-R (Max/Min) NG	-
Power Front-R (Max/Min) NG	20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W
Power (Max/Min) NG	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W
Power (Max/Min) LP OVEN	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W
Type	Gas - Dual Convection
Temperature Regulation	Electronic thermostat control
OVEN FUNCTIONS	
	Bake
	Broil
GAS OVEN FEATURES	Pizza
GAS OVEN FEATURES	Electronic Flame Ignition
	Flame-out Sensing
	Flame-out Auto-off
	Sabbath Mode
	L.P. Conversion Kit
OVEN DOOR(S) Oven Glass Window	Deep Embossed Extra Wide Window
Door Cooling System	4 Heat Resistant Glasses
Door Hinges - Soft-closing System	Heavy Duty Steady Tilt
Handle Style	Stainless Steel Tube with Metal End caps
OVEN CAVITY	
Gross Capacity (cbft)	4.4
Usable Capacity (cbft)	3.6
Cavity Enamel Color Rack Positions	Black 6
Oven Lights	3x20W Halogen
NOVA BROILER SYSTEM BURNER	
Power (Max) NG	14000 (BTU/h) - 4102W
Power (Max) LP	13000 (BTU/h) - 3800W
BAKE BURNER	40000 (DTII/I) - F000M
Power (Max) NG Power (Max) LP	18000 (BTU/h) - 5300W 16000 (BTU/h) - 4700W
OVEN ACCESSORIES	10000 (610/11) - 470000
Chrome Racks	2
Enameled Broiler Pan (basin + anti splash)	1
Telescopic Chrome Rack	1
DIMENSIONS/WEIGHT	20.044
Overall dim - Width	29 - 3/4" 758 mm
Overall dim - Height (min - max) Overall dim - Depth	36 - 3/8", 38 - 1/4" 923 mm - 972 mm 29 - 3/4" 756 mm
Gross Weight	322 lbs 146 kg
POWER / RATINGS (120 V, 60 HZ)	522.550 110 mg
Watts / Amps	600W - 5A
Power Cable	Nema 5-15P
INSTRUCTIONS FOR USE	
Use & Care Manual / Installation Manual	English / French / Spanish

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