

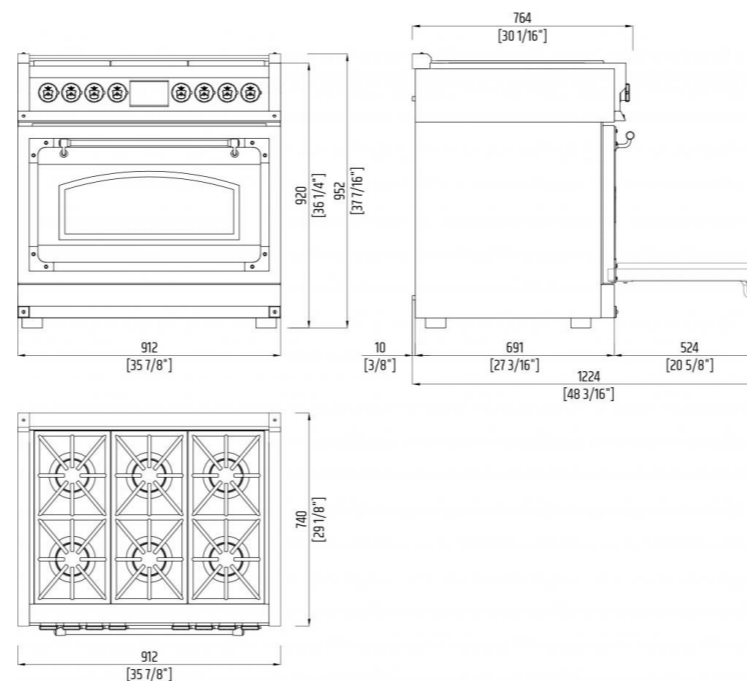
#### Fiorentina 36" ALL GAS PRO LINE RANGE - Window



#### DESCRIPTION

Fiorentina 36" ALL GAS PRO LINE RANGE - Window with 6 burners and gas oven. 6 burners: 6 cooking zones, each with special burners create 5 levels of cooking power. At each level, the perfect combination of power and even distribution of heat allows precise results from temper to sear at 20,000 BTU. A combination of burner rings at different levels controls the relation of the flame to the bottom of the cooking vessel, allowing whisper soft heat for melting or rendering to ultra high searing and deglazing. Oven: Self-cleaning convection oven with multiple baking functions allow for ultimate flexibility, performance and capacity. Telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done.

#### DETAILS



#### FEATURES

##### COOKTOP FEATURES

- ELECTRIC RE-IGNITION SYSTEM
- FLAME-OUT SENSING
- TOP MOUNT INJECTORS
- L.P. CONVERSION KIT
- DUAL CROWN BURNERS
- 3 HEAVY DUTY CAST IRON GRATES
- 6 COOKING ZONES

##### OVEN FEATURES

- GAS - DUAL CONVECTION
- ELECTRONIC THERMOSTAT CONTROL
- BAKE
- BROIL
- PIZZA
- ELECTRONIC FLAME IGNITION
- FLAME-OUT SENSING
- FLAME-OUT AUTO-OFF

#### TECHNICAL INFO

CONTROL TYPE	8 Heavy Duty Knobs
OVEN PROGRAMMING	Electronic Control (min/max 170/550°F)
COOK TOP GAS REQUIREMENTS	GAS (NG or LP)
COOKING ZONES	6 Burner
COOKTOP TYPE	All Dual Flame/Simmer Burner
COOKTOP POWER	(Front-L, Front-R - NG) 20000 BTU/h - 5900 W/750 BTU/h - 220 W (NG) 18000 BTU/h - 5300 W/750 BTU/h - 220 W (LP) 15000 BTU/h - 4400 W/750 BTU/h - 220 W
NOVA BROILER SYSTEM BURNER	Power (Max) NG 18000 (BTU/h) - 5300W Power (Max) LP 17000 (BTU/h) - 5000W
BAKE BURNER	Power (Max) NG 21500 (BTU/h) - 6300W Power (Max) LP 21500 (BTU/h) - 6300W
OVEN USABLE CAPACITY	4.4 cbft
ELECTRIC CONNECTION RATING (KW)	200 W
TENSIONE - VOLTAGE (V)	[120 V]
FREQUENZA (HZ) - FREQUENCY (HZ)	Hz: 60
TIPO DI SPIMA - PLUG TYPE	Nema 5 - 15P