

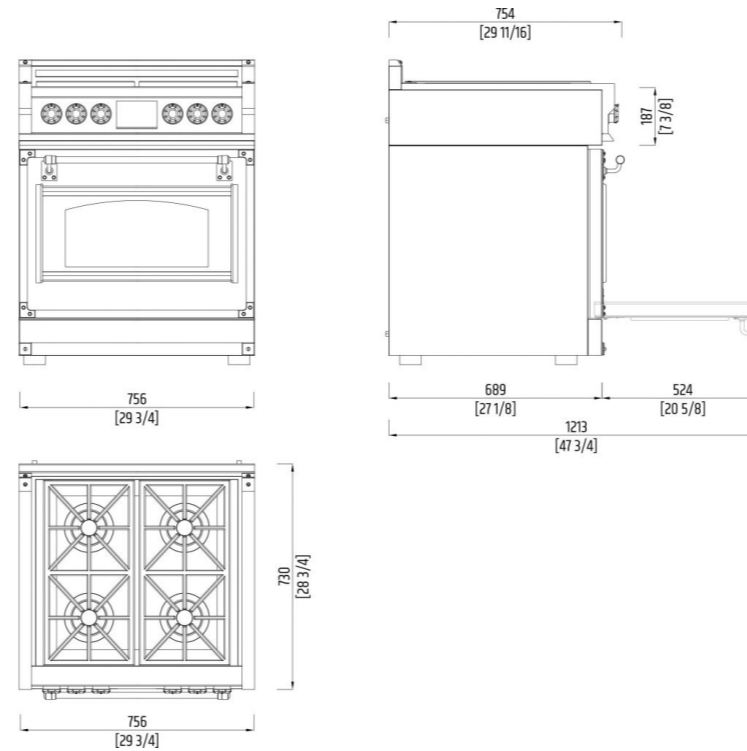
30" ALL GAS PROFESSIONAL RANGE



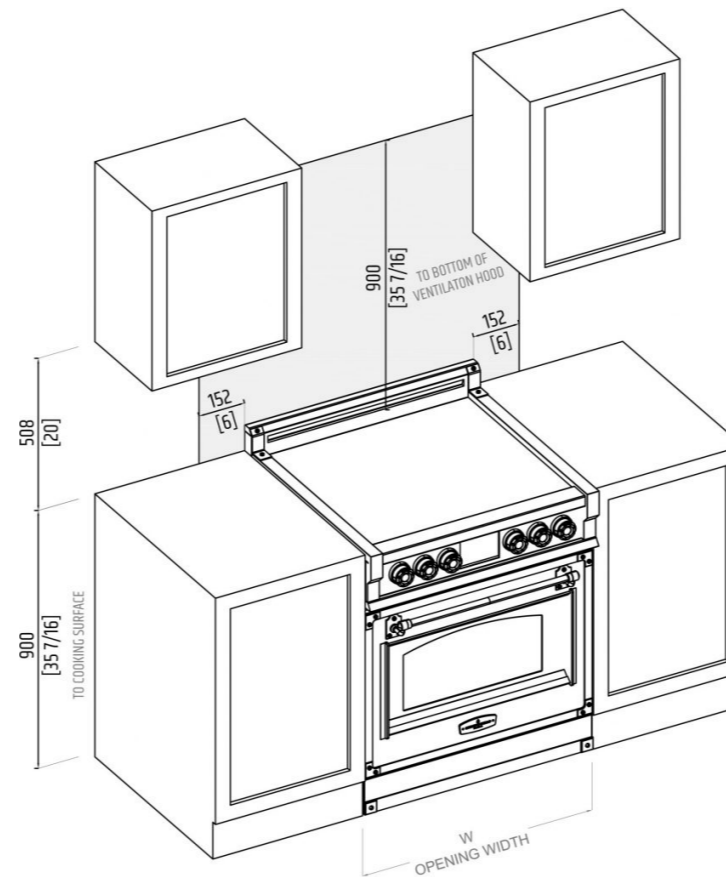
DESCRIPTION

Professional all gas cooking range 30" with 4 burners and oven. 4 burners: 4 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: Dual convection oven with 3 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



INSTALLATION



FEATURES

COOKTOP FEATURES	OVEN FEATURES
<ul style="list-style-type: none"> ELECTRIC RE-IGNITION SYSTEM FLAME-OUT SENSING TOP MOUNT INJECTORS L.P. CONVERSION KIT DUAL CROWN BURNERS 2 HEAVY DUTY CAST IRON GRATES 4 COOKING ZONES 	<ul style="list-style-type: none"> GAS - DUAL CONVECTION ELECTRONIC THERMOSTAT CONTROL BAKE BROIL PIZZA ELECTRONIC FLAME IGNITION FLAME-OUT SENSING FLAME-OUT AUTO-OFF

TECHNICAL INFO

CONTROL TYPE	6 Heavy Duty Knobs
OVEN PROGRAMMING	Electronic Control (min/max 170/550°F)
COOK TOP GAS REQUIREMENTS	GAS (NG or LP)
COOKING ZONES	4 Burner
COOKTOP TYPE	All Dual Flame/Simmer Burner
COOKTOP POWER	(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 14000 (BTU/h) - 4102W Power (Max) LP 13000 (BTU/h) - 3800W
BAKE BURNER	Power (Max) NG 18000 (BTU/h) - 5300W Power (Max) LP 16000 (BTU/h) - 4700W
OVEN USABLE CAPACITY	3.6 cbft
ELECTRIC CONNECTION RATING (KW)	200 W
TENSIONE - VOLTAGE (V)	[120 V]
FREQUENZA (HZ) - FREQUENCY (HZ)	Hz: 60
TIPO DI SPINA - PLUG TYPE	Nema 5 - 15P