

ACCENTO PROFESSIONAL 36"

36" DUAL FUEL PROFESSIONAL RANGE



CODE ID



F4PDF366S1



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual True Convection



Self Clean Oven



Multi-level cooking



Cool Touch Door



Digital Controls

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
F6BG36BCI	Island trim
F6BG36STD	Standard trim
F6BG36HBT	High back trim
FMGRID36	Griddle
FMTRP36	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

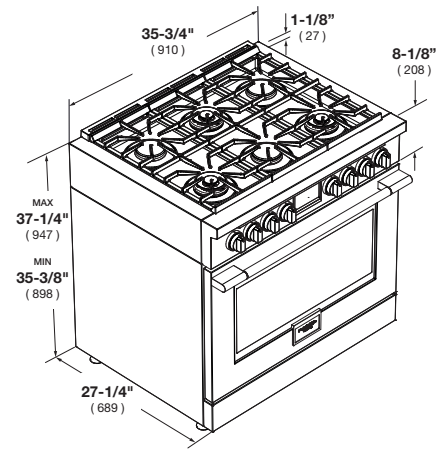
Dual True Convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 5.7 cu. ft.
2 chrome racks
Enameled Broiler Pan

OVEN FUNCTIONS

Bake
Broil
Roast
Convection
True Convection
Dehydrate
Electronic cooking programmer
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 Color	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			
Chrome Racks	2		
Enameled Grill set (basin + anti splash)	1		
Telescopic Chrome 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		