















FULGOR

MILANO

700 Series 30" Self Cleaning Double Wall Oven

F7DP30B1



| Series | | 700 | |
|----------------------------|----------------------|---|-------------|
| Type | | PYRO | |
| Size | | 30"x30" | |
| Colour | | BLACK | |
| Stainless Steel Aesthetics | | Embossed window profile with bended edges | |
| Oven Type | | Multifunction 2 Fans (True Euro Convection) | |
| Temperature Regulation | | Full Electronic | |
| Key | Functions | | |
| LIGHT | LIGHT | | Upper/Lower |
| DEHIDR | DEFROST |  | Upper/Lower |
| | DEHYDRATE |  | Upper/Lower |
| KEEP WARM | WARM |  | Upper/Lower |
| | WARM + |  | Upper/Lower |
| | BAKE |  | Upper/Lower |
| | ROAST |  | Upper/Lower |
| BAKE | TRUE CONVECTION BAKE |  | Upper/Lower |
| | CONVECTION ROAST |  | Upper/Lower |
| | CONVECTION BAKE |  | Upper/Lower |
| CONV. | CONVECTION GRILL |  | Upper/Lower |
| | CONVECTION BROIL |  | Upper/Lower |
| PIZZA | PIZZA |  | Upper/Lower |
| BROIL | BROIL LEVELS |  | Upper/Lower |
| SELF C. | SELF CLEAN |  | Upper/Lower |
| Control Panel | | MODULAR - Electronic | |
| Control type | | TFT 3,5" | |
| Display | | ● | |
| Menu Recipes | | | |

FULGOR

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|--|-----------------------------|
| Commands | Full Touch |
| Language | 11 |
| Special Features | |
| Demo Mode | • |
| Brightness setting (ON condition) | • |
| Brightness setting (OFF condition) | • |
| Beeper volume setting | • |
| Date format | • |
| Automatic Fast Preheat | • |
| Classic PIZZA function 310°C | • |
| Child Door Lock | • |
| Commands Lock | • |
| Sabbath mode | • |
| 12/24 hours clock format | • |
| °C/°F degree unit | • |
| Door micro switch | • |
| Event logs (for Service) | • |
| Oven Door(s) | |
| Oven Glass Window | Large See Through Glass |
| Door Cooling System | 4 Pane Heat Resistant Glass |
| Door Hinges | Heavy Duty Steady Tilt |
| Oven Cavity | |
| Gross Capacity (cbft) | 4.4 |
| Net Capacity (cbft) | 4.1 |
| Cavity Enameling Colour | Black |
| Rack Positions | 6 |
| Oven Lights | 3 or 2 x 20W Halogen |
| Broil Upper Heating Element | 3500 W (240V) |
| Upper Auxiliary Element Wattage | 1032W (240V) |
| Concealed Bake Lower Heating Element | 3000 W (240V) |
| Convection Element Wattage | 2x1300W (240V) |
| Oven Accessories | |
| Chromed racks | • |
| Enameled Grill set (basin + anti splash) | • |
| Telescopic chromed rack | • |
| Meat probe | • Upper Oven Only |
| Dimensions/Weight - (In or Lbs) | |
| Overall dim - width | 29 11/16" (754mm) |
| Overall dim - height | 50 13/16" (1290mm) |
| Overall dim - depth | 24" (610mm) |
| Cutout - width | 28 7/16" (722mm) |
| Cutout - height (min) | 50" (1270mm) |
| Cutout - depth (min) | 23 1/4" (590mm) |
| Power / Ratings (208/240 V, 60 Hz) | |
| KW/Amps rating at 240V, 60Hz | 7.50kW - 31.2A |
| KW/Amps rating at 208V, 60Hz | 6.30kW - 30.3A |
| Cable + Conduit | • |
| INSTRUCTIONS FOR USE | |
| Use & Care Manual | EN, SP, FR |
| Installation Manual | EN, SP, FR |