36" DUAL FUEL RANGE
X36 5/6 PIR X/COLOR

AVAILABILITY

SHIPPING AS OF EARLY SEPTEMBER

5 - 6 BURNER CONFIGURATION

STAINLESS STEEL FINISH

COLOR FINISH

- **Bottom storage** compartment eliminated to make space for extra capacity and insulation

- **Oven controls**

  - Temperature selector

  - MODE selector

- **Indicator lights**

  - Pre-heating

  - Heating

  - Clean

  - No more FAN FAILURE indicator!

TECHNICAL SPECIFICATIONS

Oven volume: total 4 cubic feet, usable 3.2 cubic feet

Heating elements: BROIL, CIRCULAR, BOTTOM

Fan: inside circular heating element, protected by fan shield

Electronic board: manages oven function and temperature

Lighting: turns on each time that oven door is opened or each time that oven is put in operation for cooking

Electric supply: cord set 4 wires type with ring terminals (L1-L2-N-Ground) suitable for ranges use UL/CSA listed type SRDT / DRT 2x6AWG (L1, L2) + 2x8AWG (N, G) rated 300V, 40 or 50A with fused plug type NEMA 14-50P, cable length 1,5 m., for connection to electrical supply mono-phase systems 120/208Va.c. or 120/240Va.c.

Door lock:lock + door position sensor system with gear motor for door latch operation

Temperature probe: type Pt1000 connected to main board

Buzzer: integrated in the main oven board for sound alert

CLEANING CYCLE

Smoke reduction: passive ceramic catalyst filter.

Cleaning cycle temperature: 850 F (which is considered the cleaning temperature)

Cleaning cycle duration: complete cycle (heat-up + cleaning + cool down) lasts from 3 to 3,5 hours depending on the installation and ambient conditions. Cleaning cyclce only is 1 hour.

Safety: when the cleaning cycle is started the door is locked and a cleaning indication on the control panel is switched on. When the cycle is finished the door is unlocked (even if the oven is still hot) and the cleaning light is switched off
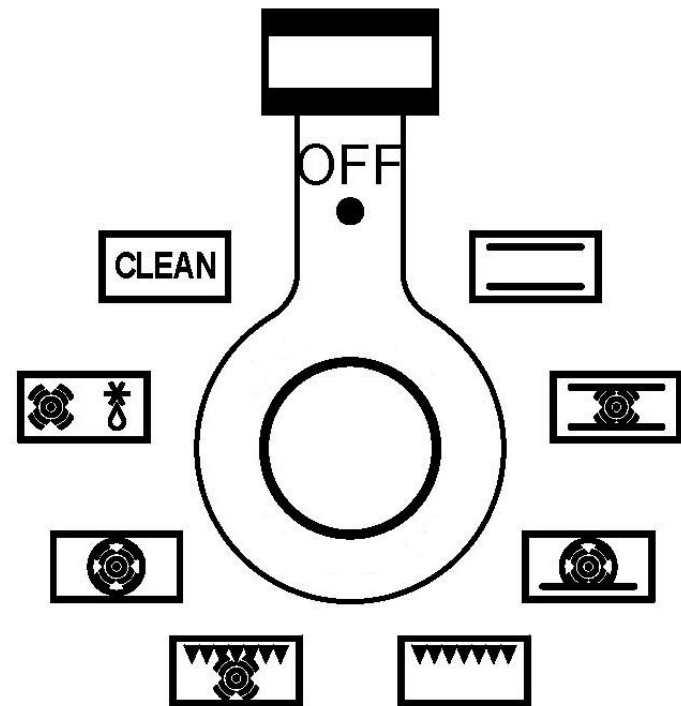
OVEN CONTROLS

TEMPERATURE

°F

OFF
100
CLEAN
150
T MAX
500
200
450
250
400
300
350

MODE

OFF
CLEAN
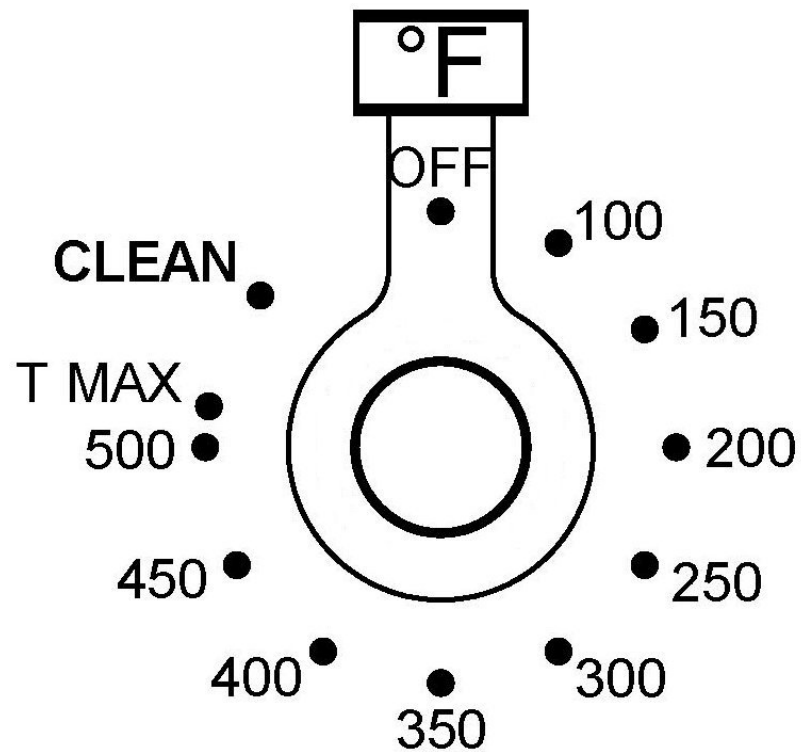
OVEN MODE SELECTOR

BAKE (Broiler + Bottom heating elements) to be used with oven temperature from 0 to 500°F/260°C

CONVECTION BAKE (Broiler + Bottom heating elements + fan) to be used with oven temperature from 0 to 500°F/260°C

TURBO (Circular + Bottom heating elements + fan) to be used with oven temperature from 0 to 500°F/260°C

BROILER (Broiler heating element) to be used with temperature selector at **500°F** for broiling

OVEN MODE SELECTOR

CONVECTION BROILER (Broiler heating element + fan) to be used with temperature selector at **500°F** for convection broiling

CONVECTION (Circular heating element + fan) to be used with oven temperature from 0 to 500°F/260°C

DEHYDRATE (Bottom heating element + fan) to be used with temperature selector at 100°F (corresponding to an internal oven setup fixed temperature of 100°F/38°C)

PROOFING (Bottom heating element) to be used with temperature selector set at 150°F (corresponding to an internal oven setup fixed temperature of 100°F/38°C)

OVEN MODE SELECTOR

WARMING-Level 1 (Bottom heating element) to be used with temperature selector set at 200°F (corresponding to an internal oven setup fixed temperature of 140°F/60°C)

WARMING-Level 2 (Bottom heating element) to be used with temperature selector set at 250°F (corresponding to an internal oven setup fixed temperature of 170°F/77°C)

WARMING-Level 3 (Bottom heating element) to be used with temperature selector set at 300°F (corresponding to an internal oven setup fixed temperature of 220°F/105°C)

CLEAN (Broiler + Bottom heating elements) to be used with temperature selector set at CLEAN for automatic self-cleaning cycle at a temperature of about 840°F/450°C.

QUICK REFERENCE GUIDE

MODE	VISUAL	TEMP	ELEMENTS	BEST FOR
BAKE		50°-500°F	BOTTOM ON BROILER ON CONVECTION FAN OFF	Traditional baking and roasting
CONVECTION BAKE		50°-500°F	BOTTOM ON BROILER ON CONVECTION FAN OFF	Multi-level baking and roasting - reduced cooking time – ideal for meat and poultry
CONVECTION		50°-500°F	CONVECTION ON CONVECTION FAN ON	Multi-level baking and roasting – reduced cooking time-ideal for cakes and pastry
TURBO		50°-500°F	BOTTOM ON CONVECTION ON CONVECTION FAN ON	Multi-level baking and roasting- reduced cooking time –ideal for pizza, focaccia, bread
BROILER		450°F–TMAX	BROILER ON CONVECTION FAN ON	Ideal for steak, sausages, bacon

QUICK REFERENCE GUIDE

MODE	VISUAL	TEMP	ELEMENTS	BEST FOR
CONVECTION BROILER		450°F–TMAX	BROLER ON CONVECTION FAN ON	Ideal for thick cut steaks and fish
DEHYDRATE		100° F	Preset Temperature 100°F CONVECTION FAN ON BOTTOM ON	Ideal for dehydrating fruit, herbs, vegetables
PROOFING		150° F	Preset Temperature 100°F CONVECTION FAN OFF BOTTOM ON	Ideal for dough proofing
WARMING		200° - level 1 250° - level 2 300° - level 3	Preset temperature: Level 1 = 140° F Level 2 = 170° F Level 3° = 220° F BOTTOM ON	Ideal for warming food or plates
CLEAN		CLEAN	BOTTOM ON BROILER ON	Cleaning cycle

INDICATOR LIGHTS

	ON	FLASHING
PREHEATING	Set temperature not yet reached	Error in the position of function or temperature selectors
HEATING	Set temperature reached	Temperature probe error – call service
CLEAN	Self clean cycle selected and oven door locked	Error during self cleaning cycle let appliance cool down and then reset selector to 0 position