

ACCENTO PROFESSIONAL 30"

30" DUAL FUEL PROFESSIONAL RANGE



CODE ID



F4PDF304S1



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual Convection



Self Clean Oven



Multi-level cooking



Cool Touch Door



Digital Controls



Fast Pre-Heat

COLOR KIT

	STAINLESS STEEL	
	MATTE BLACK	RAL 9004
	MATTE WHITE	RAL 9016
	GLOSSY RED	RAL 3003

OPTIONAL ACCESSORIES

ACDKIT30 ...	Color kit
FMWOK	Wok ring
FMSIM	Simmer plate
F6BG30BCI	Island trim
F6BG30STD	Standard trim
F6BG30HBT	High back trim
FMGRID30	Griddle
FMTRP30	Telescopic rack

COOKING SURFACE

2 Heavy Duty, continuous cast iron grates
One piece, matte finish porcelain burner bowl
2 Dual-Flame Crescendo Burners
2 X 18,000 BTU max (NG)
2 Rapid Burners
2 X 15,000 BTU max (NG)
Natural Gas (LP convertible)

OVEN

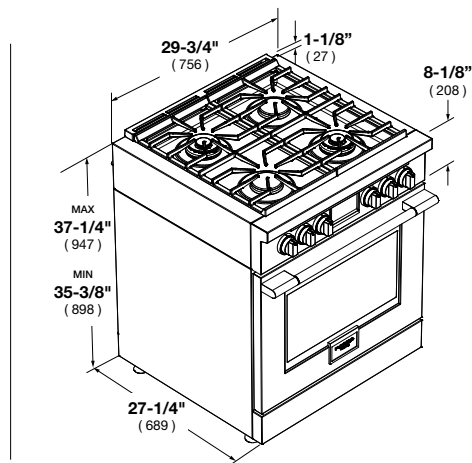
Dual True Convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch door
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Gross capacity 4.4 cu. ft.
2 chromed racks
Enameled Broiler Pan

OVEN FUNCTIONS

Bake
Broil
Roast
Convection
True Convection
Warm / Proof / Dehydrate
Electronic cooking programmer
Fast Pre-Heat
Self-Clean
Sabbath Mode

ACCENTO

30" DUAL FUEL RANGE



CODE ID		F4PDF304S1 - 30" DUAL FUEL PROFESSIONAL RANGE		
Series and Finish	400 Series - Professional Design - Stainless Steel			
CONTROL PANEL				
Control Type	6 Heavy Duty Knobs			
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	4			
Burners Type	Rapid Burner			
Power Front-L, Rear-R (Max/Min) G20 - 5" (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W			
Power Rear-L, Front-R (Max/Min) G20 - 5" (NG)	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275W			
Power Front-L, Rear-R (Max/Min) G31 - 10" (LP)	12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645W			
Power Rear-L, Front-R (Max/Min) G31 - 10" (LP)	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275W			
OVEN				
Type	Electric Pyro			
Temperature Regulation	Multifunction 2 Fans			
	Electronic			
OVEN FUNCTIONS				
	Power Rear-L, Front-R Pyrolytic Self-Clean with automatic door latch	Pizza (Lower Convection)	Proof (Warm)	
	True European Convection Bake (Multilevel)	Bake	Broil	
	Dehydrate	Thaw (Defrost)	Convection Broil	
	Convection Roast	Oven Lights	Keep warm (Warm Plus)	
ELECTRIC OVEN FEATURES				
	Preset/Last Used Temperature Memory	Preheat Indicator (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)	4.4			
Cavity Enamel Colour	Black			
Rack Positions	6			
Oven Lights	3x20W Halogen			
HEATING ELEMENTS (@240V)				
Broil Upper Heating Element	3500 W (240V)			
Upper Auxiliary Element Wattage	1032 W (240V)			
Concealed Bake Lower Heating Element	3000 W (240V)			
Convection Element	2 x 1300 W (240V)			
OVEN ACCESSORIES				
Chromed Racks	2 rack without frontal bend			
Enameled Grill set (basin + anti splash)	1			
Telescopic Chromed Rack	Only as optional ACCESSORY			
Meat Probe	Only as optional ACCESSORY			
DIMENSIONS/WEIGHT (In or Lbs)				
Overall dim - Width	29 - 3/4"	(758 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 - 16.9Amps			
kW / Amps rating at 120-208V, 60Hz	3.54 kW - 17.5Amps			
Power Cable	Nema 14-50P			
INSTRUCTIONS FOR USE				
Use & Care Manual / Installation Manual	English / French / Spanish			