



A3XU7 New product

Free-standing Dual Fuel Dual Cavity "Opera" Range
Approx. 48" Stainless Steel
Gas Rangetop With Electric Grill

EAN13: 8017709235109

Professional Style

AISI 304 stainless steel

Programmable timer with touch display

Full-width continuous grates

Stainless steel storage drawer beneath the ovens

Smart-Black glass

2" Stainless steel backsplash

Multifunction electric oven - Main

8 cooking modes

Programmable timer

Adjustable thermostat 120° - 450°F

Triple glazed removable door

Oven capacity: 3.2 Cu Ft.

"Ever-Clean" enamelled oven interior

Roof liner

Multifunction electric oven- secondary

4 cooking modes

Programmable timer

Adjustable thermostat 120° - 430°F

"Ever-Clean" enamelled oven interior

Triple glazed removable door

Oven capacity: 1.48 Cu.Ft

Gas Rangetop

5 gas burners

Right-rear 6650 BTU

Central-rear 13650 BTU

Right-rear 3500 BTU

Front Central 6650 BTU

Left double.inset super burner 15000 BTU

Cast iron grates and matte black burner caps

Automatic electronic ignition

LP Gas conversion kit included

Easy access for nozzle replacement

Deep rangetop base to contain spillage

Safety

Gas safety valves

Ventilated door with cooling system to prevent overheating

Connected load nominal power 120/240V – 6.5kW/5kW

Amp supply required @240/208V: 27/24Amps

Voltage rating: 240/208V 60Hz



Gas inlet location: back top right

Accessories included:

- 2 baking trays
- 1 wire rack
- 2 rotisserie kit
- 1 wok ring

Functions



Options

- **GTA-6** - 3 Level telescopic shelf set
- **GO120** - Cast iron open griddle
- **DICAR** - Simmer plate

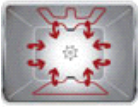


Main Oven



Bake:

Ideal for slow baked cakes and casseroles. This traditional static heat will ensure food remains moist when cooked for longer periods of time.



Convection Bake:

The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



Broiler:

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



Turbo:

Facilitates the cooking of large joints, due to heat coming from all three elements. Similar to rotisserie cooking the meat is sealed, and juices are held within the joint of meat. The results are both tender and juicy.



European convection:

Hot air fan cooking that provides quick, multi layered cooking with excellent browning results. Due to the effective circulation of hot air, there is no flavour transfer between foods. Delicate and strongly fragranced foods can be cooked at the same time.



Convection broil:

The fan reduces the fierce heat from the broiler, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast.



Convection:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. For Gas Oven: Convection with lower elements: The fan is added to the gas burner to distribute the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time.



Defrost:

The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.

Secondary Oven



Bake:

Ideal for slow baked cakes and casseroles. This traditional static heat will ensure food remains moist when cooked for longer periods of time.

**Rotisserie with broil:**

The rotisserie (where installed) works in combination with the broil element to brown foods to perfection.

**Broiler:**

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.

**Lower heating element only:**

Ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles. For Gas oven: Bake: traditional convection cooking.
