

# ACCENTO PROFESSIONAL 30"

30" ALL GAS PROFESSIONAL RANGE



CODE ID



**F4PGR304S2**



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual Convection



Cool Touch Door



Multi-level cooking



Digital minute minder

## 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
F6BG30ISL	1" Island trim

## 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

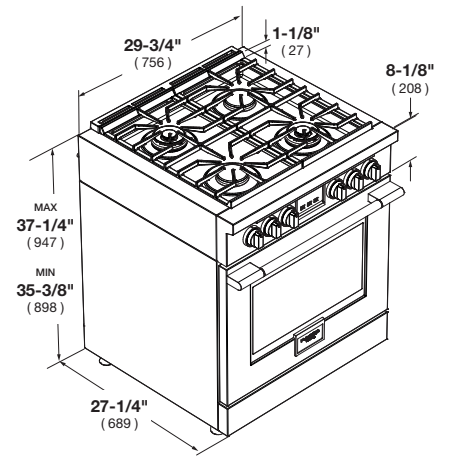
Dual Convection  
Black Porcelain enamel interior  
Cool to the touch door  
Extra-large baking cavity and viewing area  
3 Halogen lights for flawless visibility  
Gross capacity 4.4 cu. ft.  
2 chrome racks  
Enameled Grill set

## OVEN FUNCTIONS

Bake  
Broil  
Convection  
Pizza cooking  
Dehydrate  
Timer

# ACCENTO

30" ALL GAS PROFESSIONAL RANGE



CODE ID	F4PGR304S2 - 30" ALL GAS PROFESSIONAL RANGE		
Series and Finish	400 Series - Professional Design - Stainless Steel		
<b>CONTROL PANEL</b>			
Control Type	Valve		
Commands	2 Knobs		
<b>COOKTOP</b>			
Cooking Surface	Matte Black Enameled		
Type	GAS (NG or LP)		
<b>GAS COOKTOP FEATURES</b>			
	Electric Flame and Re-ignition	Top Mount Injectors	Dual Crown Aluminum Burner
	Flame-out sensing	L.P. Conversion Kit	Pressure Regulator
Heavy Duty Cast Iron Grates	2		
Cooking Zones	4		
Burners types	Dual Flame/Rapid Burners		
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		
<b>OVEN</b>			
Type	Multifunction 2 Fans (True Euro Conv.)		
Temperature Regulation	Thermostat		
Injection Oven	T-Zero		
<b>OVEN FUNCTIONS</b>			
	Pizza (Lower Convection )	Down Bake	Broil
<b>GAS OVEN FEATURES</b>			
	Electronic Flame Ignition	Gas safety devices	L.P. Conversion Kit
	Flame-out Sensing		
<b>OVEN DOOR(S)</b>			
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		
<b>OVEN CAVITY</b>			
Gross Capacity (cbft)	4.4		
Cavity Enamel Color	Black		
Rack Positions	6		
Oven Lights	3x20W Halogen		
<b>BOTTOM BURNER</b>			
Power (Max) G20 - 5"	18000 (BTU/h) - 5300W		
Power (Max) G31 - 10"	16000 (BTU/h) - 4700W		
<b>GRILL BURNER</b>			
Power (Max) NG	14000 (BTU/h) - 4102W		
Power (Max) LP	13000 (BTU/h) - 3800W		
<b>OVEN ACCESSORIES</b>			
Chrome Racks	2rack without frontal bend		
Enameled Grill set (basin + anti splash)	1		
Telescopic Chrome Rack	only as optional ACCESSORY		
Meat probe	only as optional ACCESSORY		
<b>DIMENSIONS/WEIGHT</b>			
Overall dim - Width	29 - 3/4"	758 mm	
Overall dim - Height (min - max)	39"	993 mm	
Overall dim - Depth	29 - 3/4"	756 mm	
<b>POWER / RATINGS (120 V, 60 HZ)</b>			
KW/Amps rating rating at 120V, 60Hz	200W - 1.7A		
Cable + Plug	Nema 5-15P		
<b>INSTRUCTIONS FOR USE</b>			
Use & Care Manual / Installation Manual	English / French / Spanish		