30" ALL GAS PROFESSIONAL RANGE



# F6PGR304S2





Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



**Dual Convection** 



Soft Closing Door



Cool Touch Door



Multi-level cooking



1 Telescopic Rack



Digital Controls



Nova Broiler System

### **COLOR KIT**

STAINLESS STEEL MATTE BLACK RAL 9004 GLOSSY BLACK RAL 9004 GLOSSY RED RAL 3003 GLOSSY WHITE RAL 9016 MATTE WHITE RAL 9016 MATTE GREY RAL 9007

## **OPTIONAL ACCESSORIES**

PDRKIT30 ... Color kit **FMWOK** Wok ring **FMSIM** Simmer plate F6BG30BCI Island trim F6BG30STD Standard trim F6BG30HBT High back trim 30" Griddle FMGRID30 FMTRP30 Telescopic rack

## **SPECIFICATIONS**

#### **COOKING SURFACE**

2 Heavy Duty, continuous cast iron grates One piece, matte finish porcelain burner bowl 4 Dual-Flame Crescendo Burners

1 X 20,000 BTU max (NG)

3 X 18,000 BTU max (NG)

Natural Gas (LP convertible)

### **NOVA BROILER SYSTEM**

Intense heat sears meats and fish locking in juices, with large broiling area. Ventilation in our All Gas Pro Ranges allows for closed door broiling, which ensures constant cooking.

#### **OVEN**

**Dual Convection** Oven temperature electronic control Nova Broiler System Black Porcelain enamel interior Cool to the touch soft closing door Extra-large baking cavity and viewing area 3 Halogen lights for flawless visibility Gross capacity 4.4 cu. ft.

2 chrome racks

Enameled Broiler Pan

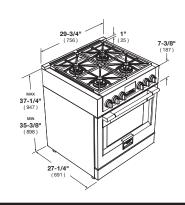
1 telescopic rack

#### **OVEN FUNCTIONS**

Bake Broil Convection Pizza cooking mode 590 °F Dehydrate Timer Sabbath Mode

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CODE ID	30" ALL GAS PROFESSIONAL RANGE - F6PGR304S2	
Series	600	
Finish	Professional Design - Stainless Steel	
CONTROL PANEL		
Control Type	6 Heavy Duty Knobs	
Display: Temperature - Function Ignition/Temperature control	White LED Electronic Control (min/max 170/550°F)	
COOKTOP	Electronic Control (min/max 170/350 F)	
Туре	GAS (NG or LP)	
Cooking Surface	Matte Black Enamel	
GAS COOKTOP FEATURES		
Electric Re-ignition system	•	
Flame-out sensing Top Mount Injectors	•	
L.P. Conversion Kit	•	
Dual Crown Brass Burner	•	
Heavy Duty Cast Iron Grates	2	
Cooking Zones	4	
Burners types Power Front-L,Front-R (Max/Min) NG	All Dual Flame/Simmer Burner	
Power Front-R (Max/Min) NG  Power Front-R (Max/Min) NG	- 20000 (BTU/h) - 5900W / 750 (BTU/h) - 220W	
Power (Max/Min) NG	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W	
Power (Max/Min) LP	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W	
OVEN		
Type	Gas - Dual Convection	
Temperature Regulation  OVEN FUNCTIONS	Electronic thermostat control	
OVEN FUNCTIONS	Bake	
	Broil	
	Pizza	
GAS OVEN FEATURES		
	Electronic Flame Ignition	
	Flame-out Sensing Flame-out Auto-off Sabbath Mode L.P. Conversion Kit	
OVEN DOOR(S)		
Oven Glass Window	Deep Embossed Extra Wide Window	
Door Cooling System Door Hinges - Soft-closing System	4 Heat Resistant Glasses Heavy Duty Steady Tilt	
Handle Style	Stainless Steel Tube with Metal End caps	
OVEN CAVITY	Starrious Stock raps with Motal End Sups	
Gross Capacity (cbft)	4.4	
Usable Capacity (cbft)	3.6	
Cavity Enamel Color	Black 6	
Rack Positions Oven Lights	6 3x20W Halogen	
NOVA BROILER SYSTEM BURNER	OXZUW Halogett	
Power (Max) NG	14000 (BTU/h) - 4102W	
Power (Max) LP	13000 (BTU/h) - 3800W	
BAKE BURNER	40000 /DTII// \ _F000\//	
Power (Max) NG	18000 (BTU/h) - 5300W 16000 (BTU/h) - 4700W	
Power (Max) LP OVEN ACCESSORIES	10000 (010/11) - 4/0000	
Chrome Racks	2	
Enameled Broiler Pan (basin + anti splash)	1	
Telescopic Chrome Rack	1	1
DIMENSIONS/WEIGHT		
Overall dim - Width	29 - 3/4"	758 mm
Overall dim - Height (min - max) Overall dim - Depth	36 - 3/8", 38 - 1/4" 29 - 3/4"	923 mm - 972 mm 756 mm
Gross Weight	322 lbs	146 kg
POWER / RATINGS (120 V, 60 HZ)	322 100	<del> </del>
Watts / Amps	200W - 1.7A	
Power Cable	Nema 5-15P	
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	

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