



#### COLOR OPTIONS:



### MAIN FEATURES:



BRASS BURNERS



UNIQUE CURVED DOOR AND HANDLE DESIGN





INTERNAL GREASE FILTER



TELESCOPIC GLIDE SHELF SUPPORTS



TRIPLE PANE GLASS DOORS

# C-SS36M0G500 CURVA DUAL FUEL 36" RANGE

Size36"TypeDual FuelClock and TimerDigital & ProgrammableControl KnobsMetalLiquid Propane (LP)LP Conversion Kit IncludedPower Requirements120/240 Volt 60Hz – 3750W 30 Amp dedicated circuitWarranty2 years parts & labor within policyCOOKTOP FEATURESSealed Brass – 55,000BTUBurners5 Sealed Brass – 55,000BTURapid12,000 BTU x 2Semi-Rapid8,000 BTU x 1Double Crown18,000 BTU x 1Ignition TypeOne-Touch, Instant with Safety Shut-off Thermocouple FeatureGratesContinuous Cast IronGriddleOptional
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Semi-Rapid   8,000 BTU x 1     Double Crown   18,000 BTU x 1     Auxiliary   5,000 BTU x 1     Ignition Type   One-Touch, Instant with Safety Shut-off Thermocouple Feature     Grates   Continuous Cast Iron     Griddle   Optional
Double Crown18,000 BTU x 1Auxiliary5,000 BTU x 1Ignition TypeOne-Touch, Instant with Safety Shut-off Thermocouple FeatureGratesContinuous Cast IronGriddleOptional
Auxiliary 5,000 BTU x 1   Ignition Type One-Touch, Instant with Safety Shut-off Thermocouple Feature   Grates Continuous Cast Iron   Griddle Optional
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OVEN FEATURES
Interior Oven Dimension (in.) 26.5W x 15D x 13H
Power Rating 3750W
Convection Fan Yes
European Convection Yes
Broil Element Yes – Full Width
Functions     Bake, Bottom Bake , Upper Bake, Broil,       Maxi Broil, Convection Bake, Convection     Broil, Defrost, Pizza, Fan Assist
Oven Door     3 Pane Removable Glass
Oven Lights 2
Included Accessories   1 – standard rack, position adjustable     1 – glide rack, position stationary     1 – enamel drip broiler tray
DIMENSIONS
Width (in)     35 ½
Height (in) w/o Backguard 35 ½" – 37 ¼"
Height (in) w/o Backguard35 ½" - 37 ¼"Height (in) of Backguard4"

OPTIONAL ACCESSORIES		
TEPPANYAKI GRIDDLE	Stainless Steel	LFTEPSS
STEAK GRIDDLE PAN	Cast Iron	LFSTKGRD
SIMMER PLATE	Cast Iron	LFSIM
WOK SUPPORT RING	Cast Iron	LFWOK
PLINTH KICKPLATE	Stainless Steel	LF36KCKSS

### COOKTOP CONFIGURATION:







## C-SS36M0G500 CURVA DUAL FUEL 36" RANGE



#### EuroChef USA I www.lofra.us







A properly-grounded horizontally- mounted electrical receptacle should be installed

#### GAS LINE

An agency-approved, properly-sized manual shut-off valve should be installed. To connect gas between shut-off valve and regulator, use agency-approved, properly sized flexible or rigid pipe.

Always check all local code requirements.

The below dimensions denote the location of the gas inlet and electrical junction box/receptacle. These are the recommended locations. For replacement purposes, the location of the existing utilities may be used provided they do not interfere with the side or rear of the range. Always check local building codes for permissible gas valve locations.



Disclaimer: while every effort has been made to ensure the accuracy of the information contained in this document, EuroChef USA & Lofra, Italy reserve the right to change any part of the information at any time without notice. For detailed installations specifications consult the installation manual. EuroChef USA I www.lofra.us