

# EVOQUE PROFESSIONAL 48"

48" DUAL FUEL PROFESSIONAL RANGE



-  Heavy Duty Grates
-  Continuous Grate Surface
-  Dual Crescendo Burner
-  Cast Iron Griddle
-  Dual True Convection (main oven)
-  Single True Convection (accessory oven)
-  Soft Closing Doors
-  Self Clean Ovens
-  Multi-level cooking
-  1 Telescopic Rack per Oven
-  Cool Touch Doors
-  Digital Controls
-  Meat Probe (main oven)
-  Fast Pre-Heat

## COOKING SURFACE

3 Heavy Duty, continuous cast iron grates with Tubular Gas Burner  
11,500 BTU high / 2,000 BTU low  
Matte finish porcelain burner bowl  
6 Dual-Flame Crescendo Burners  
2 X 20,000 BTU max (NG)  
4 X 18,000 BTU max (NG)  
Natural Gas (LP convertible)

## OVEN

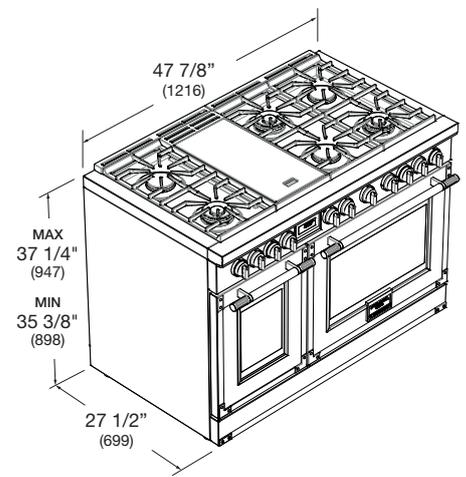
30" True Convection  
Self-cleaning oven with Multifunction baking  
Black Porcelain enamel interior  
Cool to the touch door  
Extra-large baking cavity and viewing area  
3 Halogen lights for flawless visibility  
Total capacity 147,2 lt  
Total capacity 5,20 cu. ft.  
2 chrome racks  
Enameled Broiler Pan

## OVEN FUNCTIONS MAIN OVEN

Bake  
Broil  
Roast  
Convection  
True Convection  
Warm / Proof / Dehydrate  
Electronic cooking programmer  
Meat Probe on main oven only  
Self-Clean  
Sabbath Mode

# EVOQUE

48" DUAL FUEL PROFESSIONAL RANGE



<b>Series</b>	400			
<b>Finish</b>	Evoque Professional Design - Matte Black			
<b>CONTROL PANEL</b>				
<b>Control Type</b>	11 Heavy Duty Knobs			
<b>Oven Programming</b>	Electronic and Mechanical thermostat			
<b>Display: Clock - Temperature - Function</b>	White LED			
<b>Language</b>	English			
<b>COOKTOP</b>				
<b>Type</b>	GAS (NG or LP)			
<b>Cooking Surface</b>	Matte Black Enamel			
<b>GAS COOKTOP FEATURES</b>				
	Electric Re-ignition system	Dual Crown Burners (Brass or Alluminum)		
	Flame-out sensing	Griddle (flat or with rack)		
	Top Mount Injectors	Pressure Regulator		
	L.P. Conversion Kit			
<b>Heavy Duty Cast Iron Grates</b>	3			
<b>Cooking Zones</b>	6 Burner + Griddle			
<b>Burners types</b>	Dual Flame/Simmer Burners/Rapid Burners			
<b>Front-L/Rear Center/Front-R - Power (Max/Min) G20 - 5"</b>	18000 (BTU/h) - 5300W / 750 (BTU/h) - 220W			
<b>Front-L/Rear Center/Front-R - Power (Max/Min) G31 - 10"</b>	15000 (BTU/h) - 4400W / 750 (BTU/h) - 220W			
<b>Rear-L/Front Center /Rear-R - Power (Max/Min) G20 - 5"</b>	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645W			
<b>Rear-L/Front Center /Rear-R - Power (Max/Min) G31 - 10"</b>	12000 (BTU/h) - 3800W / 2200 (BTU/h) - 645W			
<b>Griddle Burner (Center "Left")</b>	Thermostat Control Griddle Burner - 11500 (BTU/h) - 3370W / 2000 (BTU/h) - 590W			
<b>Power (Max/Min) G20 - 5"/G31 - 10"</b>				
<b>OVEN</b>	18" (Accessory Oven)		30" (Main Oven)	
<b>Type</b>	Multifunction 1 Fan (True Euro Conv.)		Electric Self-clean - Dual Convection (True Euro Conv.)	
<b>Temperature Regulation</b>	Electronic Control (min/max 170/550°F - 75/290°C)		Electronic Control (min/max 170/550°F - 75/290°C)	
<b>OVEN FUNCTIONS</b>				
	Bake	Convection Broil	Pyrolytic Self-Clean	Bake
	Pizza (Lower Convection)	Broil	Convection Broil	Broil
	Oven Lights		Pizza (Lower Convection)	Oven Lights
<b>ELECTRIC OVEN FEATURES</b>				
	True European Conv.	Convection Broil	Preset/Last Used Temperature Memory	Preheat Indicator (25%, 50%, 75%, 100%)
	Bake (Multi level)	Bake	Child Door Lock	Control Display Lock
	Convection Roast	Pizza (Lower Convection)	Automatic Fast Preheat	12/24 Hour Clock Formats
	Broil		Sabbath Mode	Temperature Display °C/°F
			Meat Probe	
<b>OVEN DOOR(S)</b>				
<b>Oven Glass Window</b>	Deep Embossed Window		Deep Embossed Window	
<b>Door Cooling System</b>	4 Heat Resistant Glasses		4 Heat Resistant Glasses	
<b>Door Hinges - Soft-closing System</b>	Heavy Duty Steady Tilt		Heavy Duty Steady Tilt	
<b>Handle Style</b>	Stainless Steel Tube Ø30mm, Metal End caps		Stainless Steel Tube Ø30mm, Metal End caps	
<b>OVEN CAVITY</b>				
<b>Total Capacity (lt)</b>	63,4		123	
<b>Total Capacity (cu. ft.)</b>	2,24		4,34	
<b>Cavity Enamel Color</b>	Black		Black	
<b>Rack Positions</b>	6		6	
<b>Oven Lights</b>	2x20W Halogen		3x20W Halogen	
<b>HEATING ELEMENTS (@240V)</b>				
<b>Broil Upper Heating Element</b>	2100 W		3500 W	
<b>Upper Auxiliary Element</b>	700 W		1032 W	
<b>Concealed Bake Lower Heating Element</b>	1750 W		3000 W	
<b>Convection Element</b>	1 x 2500 W		2 x 1300 W	
<b>OVEN ACCESSORIES</b>				
<b>Chrome Racks</b>	2		2	
<b>Enameled Broiler Pan (basin + anti splash)</b>	-		1	
<b>Telescopic Chrome Rack</b>	1		1	
<b>DIMENSIONS/WEIGHT</b>				
<b>Overall dim - Width</b>	47 - 3/4"		1216 mm	
<b>Overall dim - Height (min - max)</b>	36 - 3/8", 38 - 1/4"		923 mm - 972 mm	
<b>Overall dim - Depth</b>	29 - 3/4"		756 mm	
<b>Gross Weight</b>	529 lbs		240 kg	
<b>POWER / RATINGS (208/240 V, 60 HZ)</b>				
<b>kW / Amps rating at 120-240V, 60Hz</b>	6.00 kW - 29.5A			
<b>kW / Amps rating at 120-208V, 60Hz</b>	5.75 kW - 29A			
<b>Power Cable</b>	Nema 14-50P			
<b>INSTRUCTIONS FOR USE</b>				
<b>Use &amp; Care Manual / Installation Manual</b>	English / French / Spanish			