**DUAL FUEL FREESTANDING RANGE 48"** 



# FSRC 4807 2P MK 2F X



Pizza Cooking Mode 350°C



Creactive



Heavy Duty Grates



Continuos Grate Surface



Dual crescendo Burner



Dual Convection (Main Oven)



True Convection (Accessory oven)



Soft Closing



Self Clean Oven



Multi-Level Cooking



1 Telescopic Rack per Oven



Cool Touch Doors



Digital Controls



Meat Probe



Fast Pre-Heat

## **PROFESSIONAL COOKER 48"**

Creactive system with knobs

### **COOKING HOBS**

Natural gas powered

with the possibility of conversion to LPG 4 Gas Crescendo burners dual controls adjustable from 375 to 4000W (NG)

2 Gas Crescendo burners dual controls adjustable from 375 to 4500W (NG)

1 tubular gas burner for Teppanyaki from 0.5 to 3.5 kW

Top surface with matt black porcelain enamel Continuous professional cast iron grills Steel knobs

#### **OVENS**

Electronic multifunction Creactive system with knobs Double internal ventilation (main oven) Thermo-ventilated (Support oven) Self-cleaning with PYROLYSIS Quick achievement booster of the chosen temperature Cold door with assisted closing (both) Interior with Ultra-Black enamel

### **INCLUDED ACCESSORIES**

Main Oven:

Meat probe

1 telescopic rack with total extraction

2 flat metal grids

1 round grill

1 refractory stone

1 pizza shovel

1 enameled tray with anti-splash

Internal capacity 124 liters

Support oven:

1 telescopic grate with total extraction

2 flat metal grids

Internal capacity 76 liters



STAINLESS STEEL FSRC 4807 2P MK 2F X

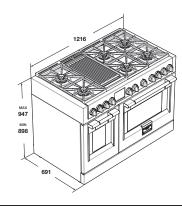


MATTE BLACK STEEL FSRC 4807 2P MK 2F MBK

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## DUAL FUEL FREESTANDING RANGE





	FSRC 4807 2 P MK 2F
Туре	Free standing range 48"
Finishing	X Stainless steel MBK Matte Black
Interiors	Ultra Black Piro
COOKING HOB	
Supply	Gas
Crescendo / Tubular Burner	6 / 1 x 500 - 3500 W
Gas Power (min-Max)	2 x 375 - 4500 W / 4 x 375 - 4000 W
Gas safety	•
Grids / Cast iron plate n.	3/1
Cooking surface	Enameled matte black
OVENS	Enumerous marte placit
Typology	Electronic multifunction
Double ventilation / Thermo-ventilated	Main / Accessory
Energy efficiency class	A
Capacity (liters)	124 +76 L
Forced cooling	124 770 L
Functions n.	
PERFORMANCE	II
Max cooking temperature / Classic pizza	290° C / 350° C
Pyrolysis temperature	460° C
Self-cleaning	•
COMMANDS	·
	Creactive with knobs
Control system  Recipes	• •
Automatic shutdown	•
Booster	•
Meat probe	Main oven
SAFETY	Walli Overi
Door lock (during pyrolysis)	•
Cold door / Glass n.	•/4
Door with soft closing	•
ACCESSORIES	
Lighting (Halogen 20 W) n.	3
Flat grids n.	2+2
Telescopic grid n.	1+1
Trays n. / Type	1 / enameled tray
Round grid n.	1
Baking stone n.	1
Pizza shovel	•
POWER RATING / GAS	
Max electrical power (W)	3700 W
Voltage / Frequency (V - Hz)	230 - 50
Types of gas	NG - LPG
Cord	•
Plug	Schuko
DIMENSIONS	22.0000
Width mm	1216
Height ( min - Max ) mm	898 - 947
Depht ( mm )	691
Dopint (IIIIII)	031

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