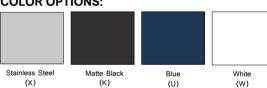




COLOR OPTIONS:



MAIN FEATURES:



BRASS BURNERS



UNIQUE CURVED DOOR AND HANDLE DESIGN



METAL KNOBS & HANDLES



TELESCOPIC GLIDE SHELF SUPPORTS

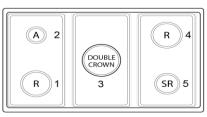


INTERNAL GREASE FILTER



TRIPLE PANE GLASS DOORS

COOKTOP CONFIGURATION:



BURNER TYPE	MAX BTU
Α	5,000
SR	8,000
R	12,000
DOUBLE	18,000

M-SS36M0G500

MAESTRO DUAL FUEL 36" RANGE

GENERAL FEATURES		
Size	36"	
Туре	Dual Fuel	
Clock and Timer	Digital & Programmable	
Control Knobs	Metal	
Liquid Propane (LP)	LP Conversion Kit Included	
Power Requirements	120/240 Volt 60Hz – 3750W 30 Amp dedicated circuit	
Warranty	2 years parts & labor within policy	
COOKTOP FEATURES		
Burners	5 Sealed Brass – 55,000BTU	
Rapid	12,000 BTU x 2	
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	
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	standard rack, position adjustable glide rack, position stationary enamel drip broiler tray	
DIMENSIONS		
Width (in)	35 ⅓	
Height (in) w/o Backguard	35 ½" – 37 ¼"	
Height (in) of Backguard	4"	
Adjustable Leg Height	5 ⁵ / ₈ " – 7 ³ / ₈ "	
Depth (in) w/ Backguard	25 ½"	

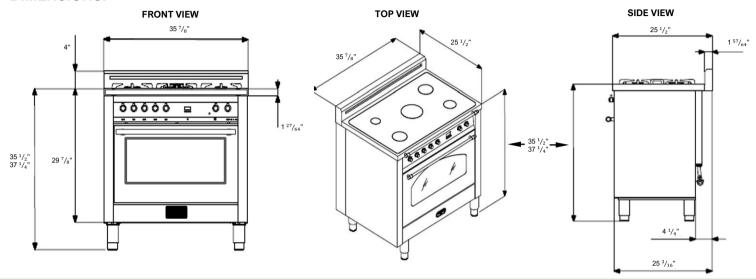
OPTIONAL ACCESSORIES		
TEPPANYAKI GRIDDLE	Stainless Steel	LFTEPSS
STEAK GRIDDLE PAN	Cast Iron	LFSTKGRD
SIMMER PLATE	Cast Iron	LFSIM
WOK SUPPORT RING	Cast Iron	LFWOK
PLINTH KICKPLATE	Stainless Steel	LF36KCKSS



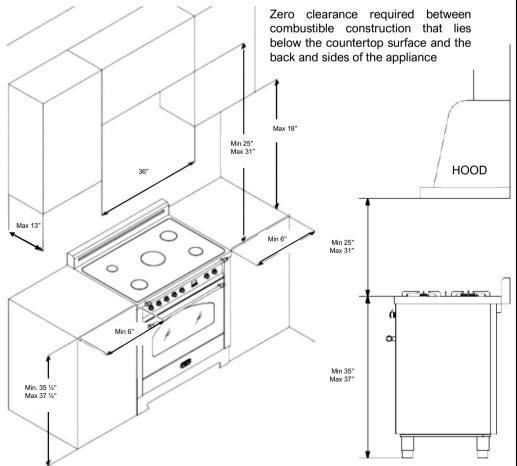
M-SS36M0G500 MAESTRO DUAL FUEL 36" RANGE

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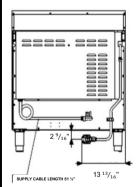
DIMENSIONS:



INSTALLATION CLEARANCES:



ELECTRICAL & GAS CLEARANCES:



ELECTRICAL LINE

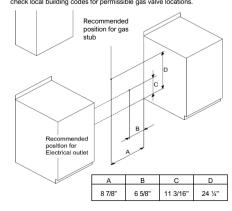
A properly-grounded horizontally- mounted electrical receptacle should be installed

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 installation specifications consult the installation manual.