

FR366GN

FAMILY LINE: 36" PRO-STYLE RANGE

36" Pro Model / 6 Full Brass Burners / 685 BTU Simmer MassimoBlu[™] Double Broiler / Infinito[™] Grate System



Cook-top 6 burners cook-top 6 full brass burners Sx 20,000 / 855 BTU Sx 20,000 / 855 BTU Sx ETFY & IGNTION Sx 12,000 BTU SAFETY & IGNTION Sx 12,000 BTU Cooktop gafety valves Yes - Thermocouple system Cooktop ignition One hand ignition & safety system Cooktop ignition cavity burners Hot surface ignition & safety system Reignition cavity burners Yes Dual control Sift dual flame burners Signering power Ges To Cooktop gate Initia" Grate System with integrated bull nose Superior Bake 0 Dual control Sift Grate System with integrated bull nose Convection Bake 0 Broil 0 Convection Bake 0 Convection Bake 0 Finishing FORZAPorcelani grey easy to clean Rispitions/levels 6 Cottop Cottop Sift Approcelani grey easy to clean			
Color St Stel Oven type Convection gas oven with double fan & MassimoBlu' Double Broiler system Cook-top Burners cook-top St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU St 20.000 / 685 BTU Cooktop safety valves Yes - Thermocouple system Cooktop safety valves Yes - Thermocouple system Cooktop safety valves Yes - Thermocouple system Stafety system on cavity burners Hot surface ignition & safety system Bignition cavity burners Yes - Thermocouple system Dual control Stafet System with integrated bull nose Dual control Stafet System with integrated bull nose Stafet System subports Infinito" Grate System with integrated bull nose Due to trol Stafet System	MAIN FEATURES		
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Simmering power685 BTUcooking zonerCast iron pan supportsInfinito" Grate System with integrated bull noseoven FunctionsInfinito" Grate System with integrated bull noseBakeImage: Image:	Reignition cavity burners		Yes
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Cast iron pan supports Infinito" Grate System with integrated bull nose OVEN FUNCTIONS Bake 	Simmering power		685 BTU
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Broil Image: Convection Bake Image: Convection	OVEN FUNCTIONS		
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Rack positions/levels 6 OVEN DOOR 6	OVEN CAVITY		
OVEN DOOR	Finishing		FORZA Porcelain grey easy to clean
	Rack positions/levels		6
	OVEN DOOR		
Full Inner glass door Yes	Full inner glass door		Yes
Triple glass Yes	Triple glass		Yes

Removable inner glass	Yes
Hinge closing system	Soft closing
Oven light	2 lateral halogen lamps
Wireshelf	2
Enamelled tray	1 - MassimoBlu [™] broiler pan - full cavity width
Trivet (rack for broiling on tray)	Yes
Splash back/backgaurd	4" backguard
Other accessories	1 set telescopic glides movable on different levels
TECHNICAL FEATURES	
Oven overall capacity	6.00 ft ³
Bake burner	19,000 BTU
Infinito [™] Broiler	18,000 BTU
Voltage/frequency	120V / 60Hz
CABLE SPECS	
Power W/Amps	600W / 5A
Plug type	120V 3 prong (Nema 5-15P)
Cable	59 ¹ /16"
DIMENSIONS	
H x W x D	37 1/4 - 38 1/4 x 35 3/4 x 27 1/2
H x W x D including packaging	46 1/16 x 40 5/32 x 33 15/32
GAS TYPE	
Gas setting	NG (4")
Conversion kit	LP (11")
Languages	EN - ES - FR
MARKS & CERTIFICATION	
Product compliance	UL (US&CAN)