

SUPERIORE

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SUPERIORE, made for North America,
inspired by Italian design.





Like father, like son.

Welcome to Gualtieri, the heartbeat of Emilia Romagna, a lively Italian Region of excellence and tradition, with its celebrated cuisine and extraordinary heritage of art everywhere you look, and its advanced engineering. A generous land, able to impart the genes of diligence and creativity that animate the Motor Valley, cradle of two and four-wheeler legends. Despite its industrial disposition, it is a Region that keeps a vital connection with the countryside, where small farms and large corporations dominate the food business.

Emilia Romagna strikes the perfect balance between productivity and joyfulness. Here everybody works hard, but still has the energy for a lively nightlife of dining and socializing, until late, at any age. This blend of elements creates the perfect alchemy, also expressed by the fact that the distance between passion for cooking and the art of cooking appliances is a short one.

Like any story worth telling, let's start from the beginning...





A stroke of inspiration that became a love affair.

In 1952, the brilliant and inventive Contini brothers had a little workshop on the banks of the Po River, in Gualtieri. Barely twenty years old, they had a passionate vision: the Mobilfornello, an unconventional device that brought together a cooktop and a propane tank compartment into one body.

At a time when local competition was limited to small cooktops, the Mobilfornello set a new standard and launched the rise of Tecnogas. It was a simple and brilliant idea, a functional product with a decorative, iconic shape, the perfect example of form and function harmoniously expressed in one distinctive appliance.

Following in the footsteps of our founders, we continue to build enduring, handcrafted systems with care, perfect for cooking and always sporting an innovative aesthetic twist. This is the business card that we like to put forward, based on a true story, a coming together of burning passion and cutting edge technology.





Gianni and Giorgio Contini



The Mobilfornello

Spontaneously born strong.

Tecnogas is a strong company, with its roots in the countryside. It has a history made of ideas, and today, like 65 years ago, it draws its lifeblood from the beauty of its places of art. Its technological passion is driven by the talent of master engineers and the artistic care of the hands of experts.

A perfect chemistry of reason and emotion, of respect and pride for the land that we live in. A modus operandi and vision inspired by the age-old ingredients of love for well-made objects, the art of handcrafting and first quality materials. This is traditional manufacturing at its best.

Our work and our appliances are made from the same mold as the environment, creating products that are good for cooking and good for the Planet. An extremely limited use of plastic makes 99% of our materials recyclable. We employ highly efficient gas burners or, in the case of electric, the best induction elements. Our products and our manufacturing processes represent Tecnogas' pledge to Mother Nature. We live in the countryside, and therefore know why this commitment is important.

Our cooking expertise comes from the intense connection we have with the local rural community. We take pleasure in quality food, together with our families and friends. Whenever possible, we eat local products, which we cook ourselves.

Our aim is for our appliances to serve our customers in this same spirit.





First man, then machine.

The work of the men who today are the invisible protagonists of SUPERIORE is the legacy of our founders. The environment inspires our workforce to feel their roots in our land and its values, like many of our R&D specialists who, besides being great engineers, are also great cooks. Our key staff are examples of instinct, passion and science. Animated by this human and visionary spirit, SUPERIORE encourages freedom of creative expression in its designers, to freely express themselves rather than limit them with marketing constraints.

This is why every product has that human touch, from the first draft to the last weld, and always delivers the same character. We call it "strong design", a concentration of engineering design, sound shape and unmistakable appeal.

This is SUPERIORE, a core of creative men who love what they do, where they do it, and how they do it. With their hands, their hearts and the help of the best technology, so that even the most ambitious dreams become reality, building together, sharing knowledge.



When you choose a range, keep your head cool.

A collection of first class products, distinctive for both performance and style, SUPERIORE is our very best in technology and cooking know-how, the result of the experience of Tecnogas.

Every SUPERIORE appliance delivers serious cooking features with an Italian flair. Even the most discerning customers can experience in their own homes the emotions of a professional chef and the pride of an inspiring and unique masterpiece.

An image that reflects bold design and puts the focus back on the quality of the materials with Italian-style handcrafted finishes.





A solid identity.

The value of SUPERIORE is expressed in three sets of ranges and decorative hoods: NEXT, embodying the modernistic style of our engineering spirit, inspired by the technological excellence of our Region; DECO, an audacious, postmodern interpretation belonging to the last century Italian art and our latest collection, LA CUCINA for those entering the premium appliances category, perfect to meet their dreams with its clean lines, robust materials and diverse palette of refined colors.



SUPERIOR

SUPERIOR

LA CUCINA Line

Clean lines, robust materials and a refined colors palette: this is LA CUCINA's essence, the SUPERIORE line for those entering the premium grade appliance category, to fulfil their aspiration for iconic style and first-class performances.





Hood: HP30ISSS
Range: RL30IGPS_S
Dishwasher: DL24I2SS

Ranges LA CUCINA 36" - 30"

5 gas, gas convection oven

Ranges with transitional design and a great level of gas flexibility thanks to their 5 burner configuration, that is the ideal worktop for their extra-large gas convection oven with broiler.

GENERAL

MODEL	Panorama door	RL36IGPS_S_	RL30IGPS_S_
	Classic door	RL36IGCS_S_	RL30IGCS_S_
COLOR		Stainless steel	Stainless steel
WIDTH	in	36	30
DEPTH	in	24	24

WORKTOP

GAS BURNERS	n	5	5
POWER BURNER WITH SIMMER	n - Btu/h	1 - 750 / 18,000	1 - 750 / 18,000
LARGE BURNER	n - Btu/h	1 - 2,700 / 11,000	1 - 2,700 / 11,000
MEDIUM BURNERS	n - Btu/h	2 - 2,050 / 6,500	2 - 2,050 / 6,500
SMALL BURNER	n - Btu/h	1 - 1,100 / 3,600	1 - 1,100 / 3,600

OVEN

TYPE		1 Extra-Large	1 Large
COOKING TECHNOLOGY		Gas convection	Gas Convection
CONVECTION FANS	n	1	1
INFRARED BROILER	n	1	1
OVERALL CAVITY VOLUME	cu.ft.	6.7	5.7



Worktops layout

RL36IGCS_S_



RL36IGPS_S_



RL30IGPS_S_



RL30IGCS_S_





A cutting edge color palette for those who dare.

Look beyond the ordinary. Eight color hues, inspired by the Motor Valley vibe for racing, paired with four unique finishes. These colors' alchemies are composed and applied by the same body shops and with the same techniques used to paint the sport cars and motor bikes manufactured in the Valley, that will make the range the star of the kitchen.

STELLAR finishing

VELVET finishing



PEARL finishing



HIGH GLOSSY finishing



Ranges LA CUCINA 36"

5 gas, gas convection oven

Ranges with transitional design in Terra Brown and Sage green color that, paired with their VELVET finishing, create a sophisticated combination for those who desire to just set themselves apart.

GENERAL

MODEL	Classic door	RL36IGCT_S_	RL36IGCG_S_
COLOR		Terra Brown	Sage Green
WIDTH	in	36	36
DEPTH	in	24	24

WORKTOP

GAS BURNERS	n	5	5
POWER BURNER WITH SIMMER	n - Btu/h	1 - 750 / 18,000	1 - 750 / 18,000
LARGE BURNER	n - Btu/h	1 - 2,700 / 11,000	1 - 2,700 / 11,000
MEDIUM BURNERS	n - Btu/h	2 - 2,050 / 6,500	2 - 2,050 / 6,500
SMALL BURNER	n - Btu/h	1 - 1,100 / 3,600	1 - 1,100 / 3,600

OVEN

TYPE		1 Extra-Large	1 Extra-Large
COOKING TECHNOLOGY		Gas convection	Gas convection
CONVECTION FANS	n	1	1
INFRARED BROILER	n	1	1
OVERALL CAVITY VOLUME	cu.ft.	6.7	6.7



Worktop layout

RL36IGCT_S_



RL36IGCG_S_



Ranges LA CUCINA 36"

5 gas, gas convection oven

Ranges with transitional design in PEARL colors are bold and seductive like the personality of those who choose them. The unique matt-luster silky finishing in white or grey is the ideal tone for the contemporary kitchens of North America.

GENERAL

MODEL	Classic door	RL36IGCL_S_	RL36IGCW_S_
COLOR		Pearl London Grey	Pearl White
WIDTH	in	36	36
DEPTH	in	24	24

WORKTOP

GAS BURNERS	n	5	5
POWER BURNER WITH SIMMER	n - Btu/h	1 - 750 / 18,000	1 - 750 / 18,000
LARGE BURNER	n - Btu/h	1 - 2,700 / 11,000	1 - 2,700 / 11,000
MEDIUM BURNERS	n - Btu/h	2 - 2,050 / 6,500	2 - 2,050 / 6,500
SMALL BURNER	n - Btu/h	1 - 1,100 / 3,600	1 - 1,100 / 3,600

OVEN

TYPE		1 Extra-Large	1 Extra-Large
COOKING TECHNOLOGY		Gas convection	Gas convection
CONVECTION FANS	n	1	1
INFRARED BROILER	n	1	1
OVERALL CAVITY VOLUME	cu.ft.	6.7	6.7



Worktop layout

RL36IGCL_S_



RL36IGCW_S_



Ranges LA CUCINA 36"

5 gas, gas convection oven

Ranges with transitional design in STELLAR colors with their metallized particles and polished surface are brave and conceived for those who desire to have the range as the center piece of their kitchen.

GENERAL

MODEL	Classic door	RL361GCV_S_	RL361GCO_S_
COLOR		Aubegine Violet	Olive Green
WIDTH	in	36	36
DEPTH	in	24	24

WORKTOP

GAS BURNERS	n	5	5
POWER BURNER WITH SIMMER	n - Btu/h	1 - 750 / 18,000	1 - 750 / 18,000
LARGE BURNER	n - Btu/h	1 - 2,700 / 11,000	1 - 2,700 / 11,000
MEDIUM BURNERS	n - Btu/h	2 - 2,050 / 6,500	2 - 2,050 / 6,500
SMALL BURNER	n - Btu/h	1 - 1,100 / 3,600	1 - 1,100 / 3,600

OVEN

TYPE		1 Extra-Large	1 Extra-Large
COOKING TECHNOLOGY		Gas convection	Gas convection
CONVECTION FANS	n	1	1
INFRARED BROILER	n	1	1
OVERALL CAVITY VOLUME	cu.ft.	6.7	6.7



Worktop layout

RL36IGCV_S_



RL36IGCO_S_



Ranges LA CUCINA 36"

5 gas, gas convection oven

Ranges with transitional design in HIGH GLOSS black and red, are inspired by the racing vibe that is the life blood of the Motor Valley, where SUPERIORE was born. Their cutting edge attitude belongs to those who wants to make of these ranges an audacious statement.

GENERAL

MODEL	Classic door	RL361GCN_S_	RL361GCR_S_
COLOR		High Glossy Black	High Glossy Red
WIDTH	in	36	36
DEPTH	in	24	24

WORKTOP

GAS BURNERS	n	5	5
POWER BURNER WITH SIMMER	n - Btu/h	1 - 750 / 18,000	1 - 750 / 18,000
LARGE BURNER	n - Btu/h	1 - 2,700 / 11,000	1 - 2,700 / 11,000
MEDIUM BURNERS	n - Btu/h	2 - 2,050 / 6,500	2 - 2,050 / 6,500
SMALL BURNER	n - Btu/h	1 - 1,100 / 3,600	1 - 1,100 / 3,600

OVEN

TYPE		1 Extra-Large	1 Extra-Large
COOKING TECHNOLOGY		Gas convection	Gas convection
CONVECTION FANS	n	1	1
INFRARED BROILER	n	1	1
OVERALL CAVITY VOLUME	cu.ft.	6.7	6.7



Worktop layout

RL36IGCN_S_



RL36IGCR_S_



A suite to fulfill aspirations.

LA CUCINA embodies the best of SUPERIORE's design with its refined details. The materials are robust and give solid performances, all packaged in a suite of appliances capable to deliver serious results with distinctive SUPERIORE's flair.





Hood HP36IBSS
Range RL36IGCS_S_
Refrigerator: F_36FFS with
matching LA CUCINA
handles kit 099059500
Dishwasher: DL24I2SS

Refrigerator LA CUCINA 36"

French door, total no-frost, touch-control, ice maker

Cabinet depth refrigerator with extra-large storage capacity. Its dual flow cooling system allows independent temperature control. Freezer has two drawers and icemaker; the refrigerator features adjustable glass shelves and crisper drawers with dedicated temperature and humidity controls.

GENERAL		F_36FFS_
COLOR		Stainless steel
WIDTH	in	36
DEPTH	in	Counter depth
HANDLES KIT		LA CUCINA style, 099059500

FEATURES		
TOTAL CAPACITY	cu.ft	21
REFRIGERATOR CAPACITY	cu.ft	15
FREEZER CAPACITY	cu.ft	6
USER INTERFACE		Touch control LED display
DEFROSTING		Automatic
COOLING SYSTEM		Dual flow

EQUIPMENT - REFRIGERATOR COMPARTMENT

DOORS	n	2
ILLUMINATION		3D LED
GLASS SHELVES	n	5 , 4 height adjustable of which 1 foldable
DRAWERS	n	3 , 2 large + 1 small
CRISPER COMPARTMENTS		1 large with temperature control + 2 drawers
DOOR COMPARTMENTS	n	4 , gallon size height adjustable + 2

EQUIPMENT - FREEZER COMPARTMENT

DRAWERS	n	2
ICE MAKER		Automatic , on top drawer
SUPERFREEZER		Yes

F_36FFS_



Dishwasher LA CUCINA 24"

Fully integrated, 14 place settings. 3 spray arms

Dishwasher with big capacity thanks to its 14 place settings. Internal space is flexible due to adjustable upper rack and foldable tins. Its premium washing performances are granted by 3 sprayer arms, 5 wash cycles and 4 wash options.

GENERAL

DL24I2SS

COLOR		Stainless steel
PRODUCT TYPE		Built-in fully integrated
WIDTH	in	24
HANDLES		LA CUCINA style

FEATURES

USER INTERFACE		Touch control LED display
PLACE SETTINGS	n	14
NOISE LEVEL	dB	48
ENERGY STAR CERTIFICATION	kWh/yr	249
WASHING PROGRAMS	n	6 - Pots&Pans, Normal, Crystal, Quick, ECO, Rinse
WASHING OPTIONS	n	4 - Hi temperature, Extra dry, Sanitize, Delay start
DELAY START		1-24 h
WATER SENSOR		Anti flood

EQUIPMENT

FILTER TYPE		Triple plastic+stainless steel , removable
SPRAY ARMS	n	3 - Top, middle ,lower
INTERIORS COLOR		Grey
RACKS	n	2
HEIGHT ADJUSTABLE UPPER RACK		Yes

DL24I2SS



Solutions for cuisine aficionados with professional aspirations.

Strong, robust, reliable. The high performance PRO-style line also has the option of a two-blower model with 1,200 cfm of extraction capacity available in 36", as well as a single blower version in 36" and 30" with 600 cfm of extraction capacity, both with halogen lights and dishwasher-safe baffle filters.





SUPERIORE

Hoods PRO 36"

2 blowers, stainless steel, electronic buttons control, baffle filters

Hood with classic design expressed by its full stainless steel body, the electronic buttons control and 2 single-duct heavy duty blowers.

GENERAL		HP362BSS
COLOR		Stainless steel
WIDTH	in	36
DEPTH	in	24
INSTALLATION TYPE		Wallmount Undermount

FEATURES		
BLOWERS	n	2
ASPIRATION CAPACITY	cfm	1,200
NOISE LEVEL	dB min / max	30 / 59
FILTERS TYPE	n	3, baffle dishwasher safe
CONTROL		Electronic buttons
STANDARD FUNCTIONS		Timer

HP362BSS



Hoods PRO 36" - 30"

I blower, stainless steel, electronic buttons control, baffle filters

Hood with classic design expressed by its full stainless steel body and the electronic buttons control.

GENERAL		HP36IBSS	HP30IBSS
COLOR		Stainless steel	Stainless steel
WIDTH	in	36	30
DEPTH	in	24	24
INSTALLATION TYPE		Wallmount Undermount	Wallmount Undermount

FEATURES

BLOWER	n	I	I
ASPIRATION CAPACITY	cfm	600	600
NOISE LEVEL	dB min / max	30 / 58	30 / 58
FILTERS TYPE	n	3, baffle, dishwasher safe	2, baffle, dishwasher safe
CONTROL		Electronic buttons	Electronic buttons
STANDARD FUNCTIONS		Timer	Timer

HP36IBSS



HP30IBSS



Hoods PRO 36" - 30" - 24'

I blower, stainless steel, slider control, aluminum mesh filters

Hood with classic design expressed by its full stainless steel body and the slider control.

GENERAL		HP36ISSS	HP30ISSS	HP24ISSS
COLOR		Stainless steel	Stainless steel	Stainless steel
WIDTH	in	36	30	24
DEPTH	in	19	19	19
INSTALLATION TYPE		Wallmount Undermount	Wallmount Undermount	Wallmount Undermount
FEATURES				
BLOWER	n	I	I	I
ASPIRATION CAPACITY	cfm	400	400	400
NOISE LEVEL	dB min / max	30 / 56	30 / 56	30 / 56
FILTERS TYPE	n	3, aluminum mesh	2, aluminum mesh	2, aluminum mesh
CONTROL		Slider	Slider	Slider

HP36ISSS



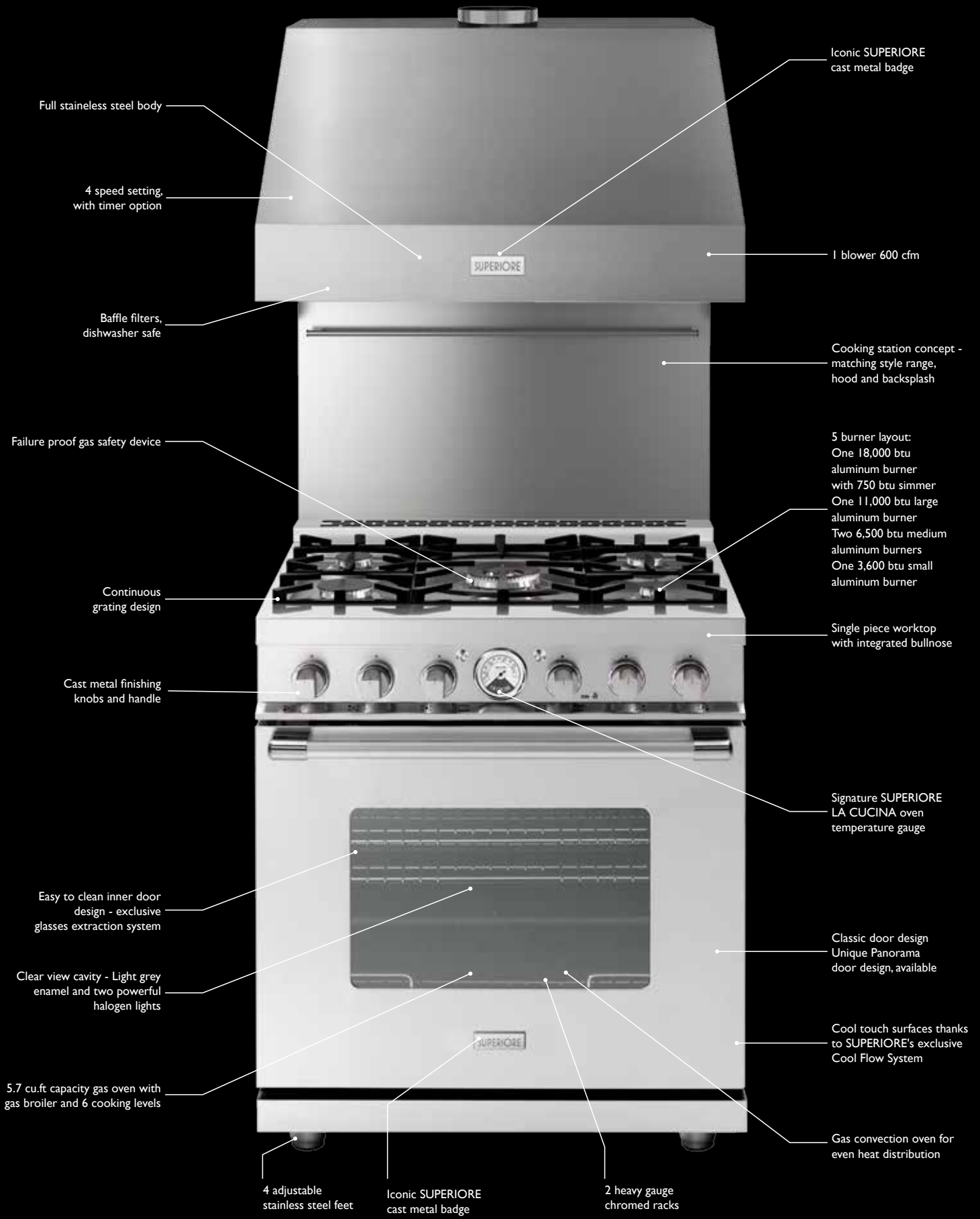
HP30ISSS



HP24ISSS



SUPERIORE Key Features



Full stainless steel body

4 speed setting, with timer option

Baffle filters, dishwasher safe

Failure proof gas safety device

Continuous grating design

Cast metal finishing knobs and handle

Easy to clean inner door design - exclusive glasses extraction system

Clear view cavity - Light grey enamel and two powerful halogen lights

5.7 cu.ft capacity gas oven with gas broiler and 6 cooking levels

4 adjustable stainless steel feet

Iconic SUPERIORE cast metal badge

2 heavy gauge chromed racks

Iconic SUPERIORE cast metal badge

SUPERIORE

1 blower 600 cfm

Cooking station concept - matching style range, hood and backsplash

5 burner layout:
 One 18,000 btu aluminum burner with 750 btu simmer
 One 11,000 btu large aluminum burner
 Two 6,500 btu medium aluminum burners
 One 3,600 btu small aluminum burner

Single piece worktop with integrated bullnose

Signature SUPERIORE LA CUCINA oven temperature gauge

Classic door design Unique Panorama door design, available

Cool touch surfaces thanks to SUPERIORE's exclusive Cool Flow System

Gas convection oven for even heat distribution





Overview, Ranges and Hoods

Ranges LA CUCINA 36"

RL36IGPS_S_ 



RL36IGCL_S_ 



RL36IGCN_S_ 



RL36IGCS_S_ 



RL36IGPW_S_ 



RL36IGCR_S_ 



RL36IGCT_S_ 



RL36IGCV_S_ 



RL36IGCG_S_ 



RL36IGCO_S_ 



Ranges LA CUCINA 30"

RL30IGPS_S_ 



RL30IGCS_S_ 



Hoods PRO 36"

HP362BSS 



HP361BSS



HP361SSS



Hoods PRO 30"

HP301BSS 

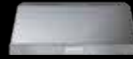


HP301SSS



Hoods PRO 24"

HP241SSS



Overview, Complements

Refrigerator

F_36FFS_



Dishwasher

DL24I2SS



Complements - Options

Backsplashes

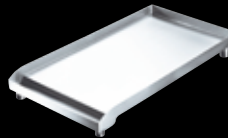


BSB36



BSB30

Portable griddle



099051400

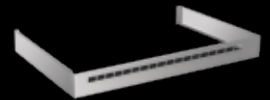
Telescopic glide shelves



Telescopic glide shelf for 30" ranges
099051600

Telescopic glide shelf for 36" ranges
099051700

Toekicks



Toekick 36"
099050900



Toekick 30"
099051000

Backguards



4" height backguard kit 36"
099056100



4" height backguard kit 30"
099056200

Metal handles kits



LA CUCINA line handles kit
for F_36FFS_
099059500

Duct covers



Full width duct cover 36"
099050300



Full width duct cover 30"
099050400



High ceiling duct cover
099050100



Standard duct cover
099054300

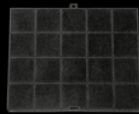
Baffle and mesh filters kits



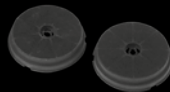
Baffle filters kits
099054000, 099057400,
099049100, 099049200, 099049300

Mesh filters kits
099049400, 099049500

Carbon filters kits

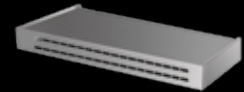


Carbon filters kits
099054100, 099059100

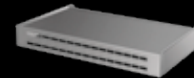


Carbon filters kits
099049700, 099049600

Undermount recirculation cover



Undermount recirculation cover 36"
099049800



Undermount recirculation cover 30"
099049900

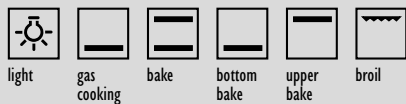
Specifications, Ranges

Product icons:

Main oven functions



Auxiliary oven functions



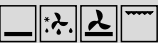
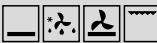
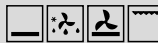
Product coding legend

CATEGORY		STYLE		DIMENSION		COOKING TECHNOLOGY		OVEN		DOOR DESIGN		COLOUR		ACCENT		GAS ADJUSTMENT	
R	RANGE COOKER	L	LA CUCINA	48	48 INCHES	1	GAS BURNERS	G	GAS	P	PANORAMA	S_	STEEL	S	STEEL	_	NATURAL GAS
				36	36 INCHES	2	GAS BURNERS + ELECTRIC GRIDDLE	S	ELECTRIC SELF CLEAN	C	CLASSIC	N_	BLACK	B	BRASS	L	LPG GAS
				30	30 INCHES	3	GAS BURNERS + ELECTRIC GRIDDLE + INDUCTION ZONES	E	ELECTRIC			C_	CREAM	C	CHROME		
				24	24 INCHES	4	GAS ALUMINUM BURNERS					R_	RED	G	GOLD		
												M_	BROWN				
												NC	BLACK CUSTOM				
												MC	BROWN CUSTOM				
												T_	TERRA BROWN				
												G_	SAGE GREEN				
												L_	LONDON PEARLGRAY				
												W_	PEARL WHITE				
												V_	AUBERGINE VIOLET				
												O_	OLIVE GREEN				

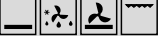
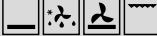
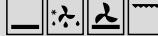
Symbols:

- : standard equipment
- : not available

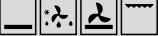
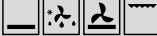
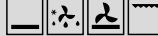
GAS RANGES

GENERAL		RL361GPS_S_	RL361GCS_S_	RL361GCT_S_
Color		S	S	T
Accent		S	S	S
Door design		Panorama	Classic	Classic
WORKTOP				
Gas brass burners	n	5	5	5
Power burner with simmer	n - Btu/h min/max	1 -- 750 /18,000	1 -- 750 /18,000	1 -- 750 /18,000
Power burner	n - Btu/h min/max	-	-	-
Large burner	n - Btu/h min/max	1 -- 4,750 / 11,000	1 -- 4,750 / 11,000	1 -- 4,750 / 11,000
Medium burner	n - Btu/h min/max	2 -- 2,050 / 6,500	2 -- 2,050 / 6,500	2 -- 2,050 / 6,500
Small burner	n - Btu/h min/max	1 -- 1,100 / 3,600	1 -- 1,100 / 3,600	1 -- 1,100 / 3,600
Total gas power	Btu/h	45,600	45,600	45,600
Grates		Continuous grating, cast iron	Continuous grating, cast iron	Continuous grating, cast iron
Ignition		One hand	One hand	One hand
Gas safety		Thermocouples	Thermocouples	Thermocouples
Standard accessories		-	-	-
Induction zones	n - W min/max	-	-	-
Total induction power	W	-	-	-
Power levels	n	-	-	-
Standard induction features		-	-	-
Special induction features		-	-	-
Induction safety features		-	-	-
Stainless steel electric griddle	n - W max	-	-	-
Removable drip tray		-	-	-
Island trim		•	•	•
OVEN				
Type		1 extra-large	1 extra-large	1 extra-large
Cooking technology		Gas convection	Gas convection	Gas convection
Cooking settings		Manual	Manual	Manual
Cooking modes				
Self-clean		2,700 / 11,000	2,700 / 11,000	2,700 / 11,000
Shabbath mode		-	-	-
Convection fans	n	1	1	1
Infrared broiler	n	1	1	1
Overall cavities volume	cu.ft	6.7	6.7	6.7
Interior dimension (WxDxH)	in	28 ^{M3/4} x 19 ^{M57/64} x 20 ^{M31/64}	28 ^{M3/4} x 19 ^{M57/64} x 20 ^{M31/64}	28 ^{M3/4} x 19 ^{M57/64} x 20 ^{M31/64}
Enamel	type/color	Easy-to-clean / Light grey	Easy-to-clean / Light grey	Easy-to-clean / Light grey
Thermometer		Analog	Analog	Analog
Maximum oven power	W	16,000	16,000	16,000
Infrared broiler power	W	10,000	10,000	10,000
Max Amp Usage (oven+worktop)	A	2	2	2
Maximum cooking temperature	°F	500	500	500
Cool flow system		•	•	•
Door glasses	n	3	3	3
Oven lights	n	2	2	2
EQUIPMENT				
Telescopic glide shelves	n	opt. 099051700	opt. 099051700	opt. 099051700
Wire shelves	n	2	2	2
Enamelled baking trays	n	-	-	-
Trivet	n	-	-	-
BELOW				
Feet		Stainless steel adjustable	Stainless steel adjustable	Stainless steel adjustable
Stainless steel toekick		Accessory	Accessory	Accessory
LP Model Reference		RL361GPS_SL	RL361GCS_SL	RL361GCT_SL

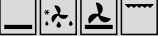
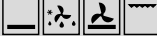
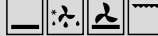
GAS RANGES

GENERAL		RL361GCC_S_	RL361GCL_S_	RL361GCW_S_
Color		G	L	W
Accent		S	S	S
Door design		Classic	Classic	Classic
WORKTOP				
Gas burners	n	5	5	5
Power burner with simmer	n - Btu/h min/max	1 -- 750 /18,000	1 -- 750 /18,000	1 -- 750 /18,000
Power burner	n - Btu/h min/max	-	-	-
Large burner	n - Btu/h min/max	1 -- 4,750 / 11,000	1 -- 4,750 / 11,000	1 -- 4,750 / 11,000
Medium burner	n - Btu/h min/max	2 -- 2,050 / 6,500	2 -- 2,050 / 6,500	2 -- 2,050 / 6,500
Small burner	n - Btu/h min/max	1 -- 1,100 / 3,600	1 -- 1,100 / 3,600	1 -- 1,100 / 3,600
Total gas power	Btu/h	45,600	45,600	45,600
Grates		Continuous grating, cast iron	Continuous grating, cast iron	Continuous grating, cast iron
Ignition		One hand	One hand	One hand
Gas safety		Thermocouples	Thermocouples	Thermocouples
Standard accessories		-	-	-
Induction zones	n - W min/max	-	-	-
Total induction power	W	-	-	-
Power levels	n	-	-	-
Standard induction features		-	-	-
Special induction features		-	-	-
Induction safety features		-	-	-
Stainless steel electric griddle	n - W max	-	-	-
Removable drip tray		-	-	-
Island trim		•	•	•
OVEN				
Type		1 extra-large	1 extra-large	1 extra-large
Cooking technology		Gas convection	Gas convection	Gas convection
Cooking settings		Manual	Manual	Manual
Cooking modes				
Self-clean		2,700 / 11,000	2,700 / 11,000	2,700 / 11,000
Shabbath mode		-	-	-
Convection fans	n	1	1	1
Infrared broiler	n	1	1	1
Overall cavities volume	cu.ft	6.7	6.7	6.7
Interior dimension (WxDxH)	in	28 ^{m3/4} x 19 ^{m57/64} x 20 ^{m31/64}	28 ^{m3/4} x 19 ^{m57/64} x 20 ^{m31/64}	28 ^{m3/4} x 19 ^{m57/64} x 20 ^{m31/64}
Enamel	type/color	Easy-to-clean / Light grey	Easy-to-clean / Light grey	Easy-to-clean / Light grey
Thermometer		Analog	Analog	Analog
Maximum oven power	Btu/h	16,000	16,000	16,000
Infrared broiler power	Btu/h	10,000	10,000	10,000
Max Amp Usage (oven+worktop)	A	2	2	2
Maximum cooking temperature	°F	500	500	500
Cool flow system		•	•	•
Door glasses	n	3	3	3
Oven lights	n	2	2	2
EQUIPMENT				
Telescopic glide shelves	n	opt. 099051700	opt. 099051700	opt. 099051700
Wire shelves	n	2	2	2
Enamelled baking trays	n	-	-	-
Trivet	n	-	-	-
BELOW				
Feet		Stainless steel adjustable	Stainless steel adjustable	Stainless steel adjustable
Stainless steel toekick		Accessory	Accessory	Accessory
LP Model Reference		RL361GCR_SL	RL361GCN_SL	RL361GCR_SL

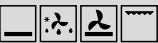
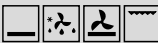
GAS RANGES

GENERAL		RL361GCV_S_	RL361GCO_S_	RL361GCN_S_
Color		V	0	N
Accent		S	S	S
Door design		Classic	Classic	Classic
WORKTOP				
Gas burners	n	5	5	5
Power burner with simmer	n - Btu/h min/max	1 -- 750 /18,000	1 -- 750 /18,000	1 -- 750 /18,000
Power burner	n - Btu/h min/max	-	-	-
Large burner	n - Btu/h min/max	1 -- 4,750 / 11,000	1 -- 4,750 / 11,000	1 -- 4,750 / 11,000
Medium burner	n - Btu/h min/max	2 -- 2,050 / 6,500	2 -- 2,050 / 6,500	2 -- 2,050 / 6,500
Small burner	n - Btu/h min/max	1 -- 1,100 / 3,600	1 -- 1,100 / 3,600	1 -- 1,100 / 3,600
Total gas power	Btu/h	45,600	45,600	45,600
Grates		Continuous grating, cast iron	Continuous grating, cast iron	Continuous grating, cast iron
Ignition		One hand	One hand	One hand
Gas safety		Thermocouples	Thermocouples	Thermocouples
Standard accessories		-	-	-
Induction zones	n - W min/max	-	-	-
Total induction power	W	-	-	-
Power levels	n	-	-	-
Standard induction features		-	-	-
Special induction features		-	-	-
Induction safety features		-	-	-
Stainless steel electric griddle	n - W max	-	-	-
Removable drip tray		-	-	-
Island trim		•	•	•
OVEN				
Type		1 extra-large	1 extra-large	1 extra-large
Cooking technology		Gas convection	Gas convection	Gas convection
Cooking settings		Manual	Manual	Manual
Cooking modes				
Self-clean		2,700 / 11,000	2,700 / 11,000	2,700 / 11,000
Shabbath mode		-	-	-
Convection fans	n	1	1	1
Infrared broiler	n	1	1	1
Overall cavities volume	cu.ft	6.7	6.7	6.7
Interior dimension (WxDxH)	in	28 ^{m3/4} x 19 ^{m57/64} x 20 ^{m31/64}	28 ^{m3/4} x 19 ^{m57/64} x 20 ^{m31/64}	28 ^{m3/4} x 19 ^{m57/64} x 20 ^{m31/64}
Enamel	type/color	Easy-to-clean / Light grey	Easy-to-clean / Light grey	Easy-to-clean / Light grey
Thermometer		Analog	Analog	Analog
Maximum oven power	Btu/h	16,000	16,000	16,000
Infrared broiler power	Btu/h	10,000	10,000	10,000
Max Amp Usage (oven+worktop)	A	2	2	2
Maximum cooking temperature	°F	500	500	500
Cool flow system		•	•	•
Door glasses	n	3	3	3
Oven lights	n	2	2	2
EQUIPMENT				
Telescopic glide shelves	n	opt. 099051700	opt. 099051700	opt. 099051700
Wire shelves	n	2	2	2
Enamelled baking trays	n	-	-	-
Trivet	n	-	-	-
BELOW				
Feet		Stainless steel adjustable	Stainless steel adjustable	Stainless steel adjustable
Stainless steel toekick		Accessory	Accessory	Accessory
LP Model Reference		RL361GCR_SL	RL361GCN_SL	RL361GCN_SL

GAS RANGES

GENERAL		RL361GCR_S_	RL361GCV_S_	RL361GCB_S_
Color		R	V	B
Accent		S	S	S
Door design		Classic	Classic	Classic
WORKTOP				
Gas burners	n	5	5	5
Power burner with simmer	n - Btu/h min/max	1 -- 750 /18,000	1 -- 750 /18,000	1 -- 750 /18,000
Power burner	n - Btu/h min/max	-	-	-
Large burner	n - Btu/h min/max	1 -- 4,750 / 11,000	1 -- 4,750 / 11,000	1 -- 4,750 / 11,000
Medium burner	n - Btu/h min/max	2 -- 2,050 / 6,500	2 -- 2,050 / 6,500	2 -- 2,050 / 6,500
Small burner	n - Btu/h min/max	1 -- 1,100 / 3,600	1 -- 1,100 / 3,600	1 -- 1,100 / 3,600
Total gas power	Btu/h	45,600	45,600	45,600
Grates		Continuous grating, cast iron	Continuous grating, cast iron	Continuous grating, cast iron
Ignition		One hand	One hand	One hand
Gas safety		Thermocouples	Thermocouples	Thermocouples
Standard accessories		-	-	-
Induction zones	n - W min/max	-	-	-
Total induction power	W	-	-	-
Power levels	n	-	-	-
Standard induction features		-	-	-
Special induction features		-	-	-
Induction safety features		-	-	-
Stainless steel electric griddle	n - W max	-	-	-
Removable drip tray		-	-	-
Island trim		•	•	•
OVEN				
Type		1 extra-large	1 extra-large	1 extra-large
Cooking technology		Gas convection	Gas convection	Gas convection
Cooking settings		Manual	Manual	Manual
Cooking modes				
Self-clean		2,700 / 11,000	2,700 / 11,000	2,700 / 11,000
Shabbath mode		-	-	-
Convection fans	n	1	1	1
Infrared broiler	n	1	1	1
Overall cavities volume	cu.ft	6.7	6.7	6.7
Interior dimension (WxDxH)	in	28 ^{m3/4} x 19 ^{m57/64} x 20 ^{m31/64}	28 ^{m3/4} x 19 ^{m57/64} x 20 ^{m31/64}	28 ^{m3/4} x 19 ^{m57/64} x 20 ^{m31/64}
Enamel	type/color	Easy-to-clean / Light grey	Easy-to-clean / Light grey	Easy-to-clean / Light grey
Thermometer		Analog	Analog	Analog
Maximum oven power	Btu/h	16,000	16,000	16,000
Infrared broiler power	Btu/h	10,000	10,000	10,000
Max Amp Usage (oven+worktop)	A	2	2	2
Maximum cooking temperature	°F	500	500	500
Cool flow system		•	•	•
Door glasses	n	3	3	3
Oven lights	n	2	2	2
EQUIPMENT				
Telescopic glide shelves	n	opt. 099051700	opt. 099051700	opt. 099051700
Wire shelves	n	2	2	2
Enamelled baking trays	n	-	-	-
Trivet	n	-	-	-
BELOW				
Feet		Stainless steel adjustable	Stainless steel adjustable	Stainless steel adjustable
Stainless steel toekick		Accessory	Accessory	Accessory
LP Model Reference		RL361GCR_SL	RL361GCV_SL	RL361GCB_SL

GAS RANGES

GENERAL		RL301GPS_S_	RL301GCS_S_
Color		S	S
Accent		S	S
Door design		Panorama	Classic
WORKTOP			
Gas burners	n	5	5
Power burner with simmer	n - Btu/h min/max	1 -- 750 / 18,000	1 -- 750 / 18,000
Power burner	n - Btu/h min/max	-	-
Large burner	n - Btu/h min/max	1 -- 4,750 / 11,000	1 -- 4,750 / 11,000
Medium burner	n - Btu/h min/max	2 -- 2,050 / 6,500	2 -- 2,050 / 6,500
Small burner	n - Btu/h min/max	1 -- 1,100 / 3,600	1 -- 1,100 / 3,600
Total gas power	Btu/h	45,600	45,600
Grates		Continuous grating, cast iron	Continuous grating, cast iron
Ignition		One hand	One hand
Gas safety		Thermocouples	Thermocouples
Standard accessories		-	-
Induction zones	n - W min/max	-	-
Total induction power	W	-	-
Power levels	n	-	-
Standard induction features		-	-
Special induction features		-	-
Induction safety features		-	-
Stainless steel electric griddle	n - W max	-	-
Removable drip tray		-	-
Island trim		•	•
OVEN			
Type		1 large	1 large
Cooking technology		Gas convection	Gas convection
Cooking settings		Manual	Manual
Cooking modes			
Self-clean		2,700 / 11,000	2,700 / 11,000
Shabbath mode		-	-
Convection fans	n	1	1
Infrared broiler	n	1	1
Overall cavities volume	cu.ft	5.7	5.7
Interior dimension (WxDxH)	in	24 ^{M13/64} x 19 ^{M57/64} x 20 ^{M31/64}	24 ^{M13/64} x 19 ^{M57/64} x 20 ^{M31/64}
Enamel	type/color	Easy-to-clean / Light grey	Easy-to-clean / Light grey
Thermometer		Analog	Analog
Maximum oven power	W	14,000	14,000
Infrared broiler power	W	8,000	8,000
Max Amp Usage (oven+worktop)	A	2	2
Maximum cooking temperature	°F	500	500
Cool flow system		•	•
Door glasses	n	3	3
Oven lights	n	2	2
EQUIPMENT			
Telescopic glide shelves	n	opt, 099051600	opt, 099051600
Wire shelves	n	2	2
Enamelled baking trays	n	-	-
Trivet	n	-	-
BELOW			
Feet		Stainless steel adjustable	Stainless steel adjustable
Stainless steel toekick		Accessory	Accessory
LP Model Reference		RL301GPS_SL	RL301GCS_SL

Specifications, Hoods

Product coding legend

CATEGORY	STYLE	DIMENSION	BLOWERS	CONTROLS	COLOUR	ACCENT	DECO CANOPY HOOD	COLOUR	ACCENT	
H	HOOD	N NEXT	48 48 INCHES	P POWER BLOWER 900CFM	A ANALOG KNOB	S STEEL (JUST FOR NEXT AND PRO)	S STEEL (JUST FOR NEXT AND PRO)	C+ DECO CHIMNEY 48"	S STEEL	B BRASS
		D DECO	36 36 INCHES	I ONE BLOWER	B PUSH BUTTONS	N BLACK (JUST FOR NEXT)	C_ DECO CHIMNEY 36"	N BLACK	C CHROME	
	PRO	30 30 INCHES	2 TWO BLOWERS	S SLIDER			T+ DECO TRUNK 48"	C CREAM	G GOLD	
		24 24 INCHES					T_ DECO TRUNK 36"	R RED		
							M BROWN			

Symbols:

- : standard equipment
- : not available

HOODS

GENERAL		HP362BSS	HP361BSS	HP301BSS	HP361SSS
Color		S	S	S	S
Accent		S	S	S	S
Installation type		Wallmount/Undermount	Wallmount/Undermount	Wallmount/Undermount	Wallmount/Undermount
Version		Duct-out	Duct-out	Duct-out	Duct-out
FEATURES					
Blowers	n	2	1	1	1
Aspiration capacity	cfm	1	600	600	400
Speed settings	n	4	4	4	3
Noise level	dB min/max	30 / 59	30 / 58	30 / 58	30 / 56
Acoustic pressure	(Pa)	540	540	540	540
Filters	n - type	3 - Stainless steel baffle	3 - Stainless steel baffle	2 - Stainless steel baffle	3 - aluminum mesh
Controls		Electronic buttons	Electronic buttons	Electronic buttons	Slider
Special functions		-	-	-	-
Standard functions		Timer	Timer	Timer	-
Halogen lights	n - W	4 x 20 W	2 x 20 W	2 x 20 W	2 x 20 W
Duct cover type		Full width, opt - standard, opt	Full width, opt - standard, opt	Full width, opt - standard, opt	Standard, opt
Recirculation kit		-	-	-	opt
CONNECTIONS					
Voltage - Frequency	V - Hz	120 V - 60 Hz	120 V - 60 Hz	120 V - 60 Hz	120 V - 60 Hz
Max Amp Usage, Power rating	A - W	6,5 - 800	3,3 - 390	3,3 - 390	2,3 - 270

HOODS

GENERAL		HP301SSS	HP241SSS
Color		S	S
Accent		S	S
Installation type		Wallmount/Undermount	Wallmount/Undermount
Version		Duct-out	Duct-out
FEATURES			
Blowers	n	1	1
Aspiration capacity	cfm	400	400
Speed settings	n	3	3
Noise level	dB min/max	30 / 56	30 / 56
Acoustic pressure	(Pa)	540	540
Filters	n - type	2 - aluminum mesh	2 - aluminum mesh
Controls		Slider	Slider
Special functions		-	-
Standard functions		-	-
Halogen lights	n - W	2 x 20 W	2 x 20 W
Duct cover type		Standard, opt	Standard, opt
Recirculation kit		opt	opt
CONNECTIONS			
Voltage - Frequency	V - Hz	120 V - 60 Hz	120 V - 60 Hz
Max Amp Usage, Power rating	A - W	2,3 - 270	2,3 - 270

Specifications, Complements

FS REFRIGERATORS

GENERAL		F_36FFS_
Color		S
Accent		S
Product type		French Door side by side
Width	in	36
Depth		Cabinet depth
FEATURES		
Total capacity	cu.ft	21
Refrigerator capacity	cu.ft	15
Freezer capacity	cu.ft	6
Finishing		No fingerprint stainless steel
Cooling system		Total no frost
Temperature control		Electronic
User interface		Touch control LED display
Defrosting		Automatic
Dual flow cooling system		•
Open door alarm		•
Energy saving mode		•
EQUIPMENT - REFRIGERATOR COMPARTMENT		
Doors	n	2
Illumination		3D LED
Glass shelves	n	5 , 4 height adjustable
Foldable shelf	n	1
Drawers	n	3 , 2 large + 1 small
Crisper compartments		1 large with temp. control + 2 twin size
Door compartments	n	4 , gallon size height adjustable + 2
Egg tray	n	2 x 8 eggs
EQUIPMENT - FREEZER COMPARTMENT		
Drawers	n	2
Star rating		****
Ice maker		Automatic , on top drawer
Superfreezer		•
TECHNICAL FEATURES		
Noise Level	dB	45
Voltage / Frequency	V / Hz	115 / 60
Max Amp usage	A	2,7
Power rating	W	300
Certification		UL
ACCESSORIES		
Handles kit		LA CUCINA style

INTEGRATED DISHWASHER

GENERAL		DL24I2SS
Color		S
Accent		S
Handle		LA CUCINA style
Product type		Built-in fully integrated
Width	in	24
Door panel		Factory installed
FEATURES		
User interface		Touch control LED display
Finishing		No fingerprint stainless steel
Place settings	n	14
Washing programs	n	6 - Pots&Pans, Normal, Crystal, Quick, ECO, Rinse
Washing options	n	4 - Hi temperature, Extra dry, Sanitize, Delay start
Delay start		1-24 h
Water sensor		•
Food disposer		•
Anti flood device		*, pressure switch
Drying type		Heated drying
Tub material		Stainless steel
EQUIPMENT		
Filter type		Triple plastic+stainless steel , removable
Spray arms	n	3 - Top, middle ,lower
Interiors color		Grey
Racks	n	2
Height adjustable upper rack		•
Foldable tines	n	2 in upper basket / 4 in lower basket
Cup shelf	n	1 in upper basket
Dispenser system		Detergent + rinse aid
TECHNICAL FEATURES		
Noise Level	dB	48
Energy star certification	kWh/yr	249
Washing performance		85
Water consumption	gal	3.0
Drying index		75
Voltage / Frequency	V / Hz	115 / 60
Max Amp usage	A	8.4
Power rating	W	840
Certification		CSA

Specifications, Complements

ACCESSORIES - OPTIONS

GENERAL	099054000	099057400	099049100	099049200	099049300	099049400	099049500	099059100	099054100	099049700	099049600	099054200	099049800
Item	Baffle filters kit	Baffle filters kit	Baffle filters kit	Baffle filters kit	Baffle filters kit	Mesh filters kit	Mesh filters kit	Carbon filters kit	Carbon filters kit	Carbon filters kit	Carbon filters kit	Undermount recirculation cover 48"	Undermount recirculation cover 36"
Finishing	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Aluminum	Aluminum	-	-	-	-	Stainless steel	Stainless steel
Towel bar	-	-	-	-	-	-	-	-	-	-	-	-	-
Suitable for	HN481ANS, HN361ANS	HN301ANS	HN481BSS, HN361BSS, HD481A, HD481B, HD361A, HD361B	HP482BSS, HP481BSS, HP362BSS, HP361BSS	HP301BSS	HP361SSS	HP301SSS	HD48PA...,HD48PB..., HD36PA...,HD36PB...	HN481ANS, HN481AWS, HN361ANS, HN481BSS, HN361BSS, HN301ANS, HN241ANS, HD481A, HD361A, HD481B, HD361B	HP482BSS, HP362BSS, HP481BSS, HP361BSS, HP301BSS	HP361SSS, HP241SSS	HP482BSS, HP481BSS	HP362BSS, HP361BSS, HP361SSS

ACCESSORIES - OPTIONS

GENERAL	099049900	099057500	099050200	099050300	099050400	099050100	099054300	099059000	099056300	099056100	099056200	099058000	099050800
Item	Undermount recirculation cover 30"	Undermount recirculation cover 24"	Full width duct cover 48"	Full width duct cover 36"	Full width duct cover 30"	High ceiling duct cover	Standard duct cover	Conveyor for 2 blower hoods	Backguard kit 48"	Backguard kit 36"	Backguard kit 30"	Backguard kit 24"	Toekick 48"
Dimension	-	-	47 ^{17/8} x 36 ^{11/4} min-72 ^{11/2} max x 11 ^{13/16}	35 ^{17/8} x 36 ^{11/4} min-72 ^{11/2} max x 11 ^{13/16}	29 ^{17/8} x 36 ^{11/4} min-72 ^{11/2} max x 11 ^{13/16}	9 ^{17/16} x 36 ^{11/4} min-72 ^{11/2} max x 6 ^{11/16}	9 ^{17/16} x 22 ^{17/8} min - 44 ^{17/8} max x 6 ^{11/16}	Ø 10"	-	-	-	-	-
Finishing	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Towel bar	-	-	-	-	-	-	-	-	-	-	-	-	-
Suitable for	HP301BSS, HP301SSS	HP241SSS	HP482BSS, HP481BSS	HP362BSS, HP361BSS	HP301BSS	HP482BSS, HP362BSS, HP481BSS, HP361BSS, HP301BSS, HP361SSS, HP301SSS, HP241SSS	HP482BSS, HP362BSS, HP481BSS, HP361BSS, HP301BSS, HP361SSS, HP301SSS, HP241SSS	HP482BSS, HP362BSS	All 48" ranges	All 36" ranges	All 30" ranges	All 24" ranges	All 48" ranges

ACCESSORIES - OPTIONS

GENERAL	099050900	099051000	099057800	BSB48	BSB36	BSB30	BSB24	099051400	GDC	099055600	099055300	099055500	099055400
Item	Toekick 36"	Toekick 30"	Toekick 24"	Backsplash 48"	Backsplash 36"	Backsplash 30"	Backsplash 24"	Portable griddle	Cover for integrated griddle	Metal handles kit	Metal handles kit	Metal handles kit	Metal handles kit
Dimension	-	-	-	-	-	-	-	-	-	33 ^{11/16} handle + terminals 28 ^{11/8} handle + terminals	33 ^{11/16} handle + terminals 28 ^{11/8} handle + terminals	33 ^{11/16} handle + terminals 28 ^{11/8} handle + terminals	33 ^{11/16} handle + terminals 28 ^{11/8} handle + terminals
Finishing	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Bronze	Gold	Chrome
Towel bar	-	-	-	Included	Included	Included	Included	-	-	-	-	-	-
Suitable for	All 36" ranges	All 30" ranges	All 24" ranges	All 48" ranges	All 36" ranges	All 30" ranges	All 24" ranges	All ranges	RN483..., RN482..., RN632...	-	-	-	-

ACCESSORIES - OPTIONS

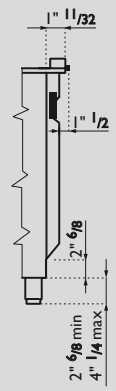
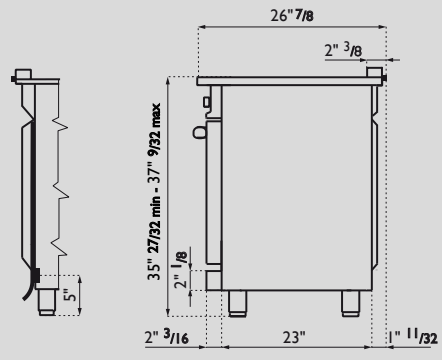
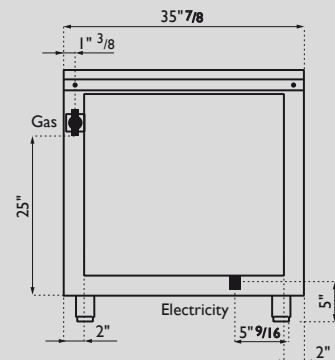
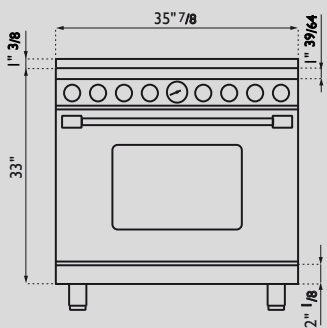
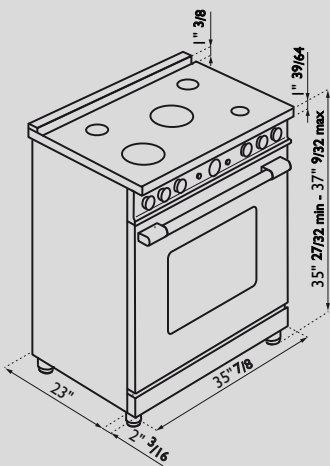
GENERAL	DWPSS	DWPNB	DWPNC	DWPMG	DWPMB	DWPRC	DWPCB	DWPCG
Item	dishwasher panel with stainless steel handle	dishwasher panel with bronze handle	dishwasher panel with chrome handle	dishwasher panel with gold handle	dishwasher panel with bronze handle	dishwasher panel with chrome handle	dishwasher panel with bronze handle	dishwasher panel with gold handle
Dimension	23 ^{15/8} x 30 ^{11/8} x 3/4"	23 ^{15/8} x 30 ^{11/8} x 3/4"	23 ^{15/8} x 30 ^{11/8} x 3/4"	23 ^{15/8} x 30 ^{11/8} x 3/4"	23 ^{15/8} x 30 ^{11/8} x 3/4"	23 ^{15/8} x 30 ^{11/8} x 3/4"	23 ^{15/8} x 30 ^{11/8} x 3/4"	23 ^{15/8} x 30 ^{11/8} x 3/4"
Finishing	Stainless steel	Black	Black	Brown	Brown	Red	Cream	Cream

ACCESSORIES - OPTIONS

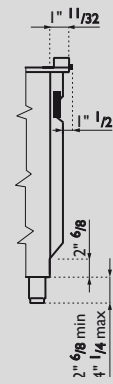
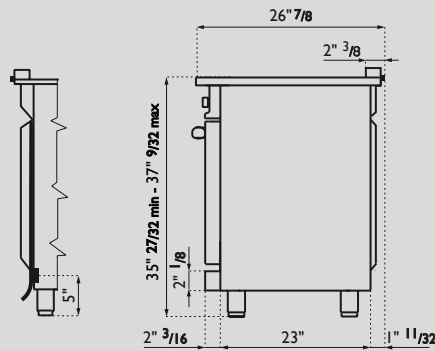
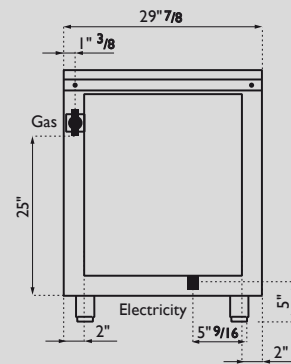
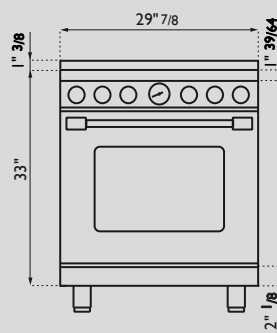
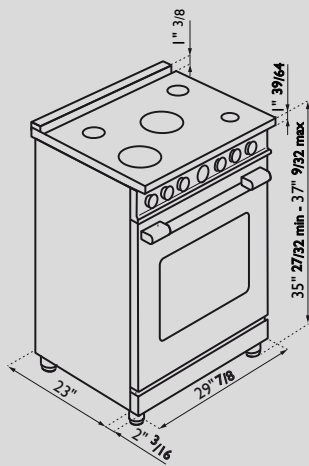
GENERAL	099051600	099051700	099057900	099051900	099038500
Item	Telescopic glide shelf kit 48"-30"	Telescopic glide shelf kit 36"	Telescopic glide shelf kit 24"	Wok ring	Espresso trivet
Dimension	-	-	-	-	Ø 4" 23/32
Finishing	Chrome	Chrome	Chrome	Cast iron	Cast iron
Suitable for	All 48"- main oven and 30" ranges	All 36" ranges	All 24" ranges	All ranges	All ranges

Drawings, Ranges

36" Ranges - All models

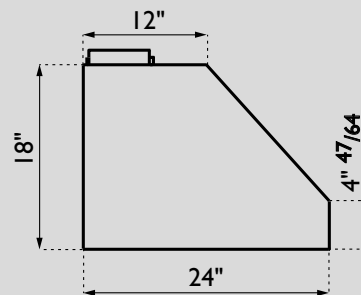
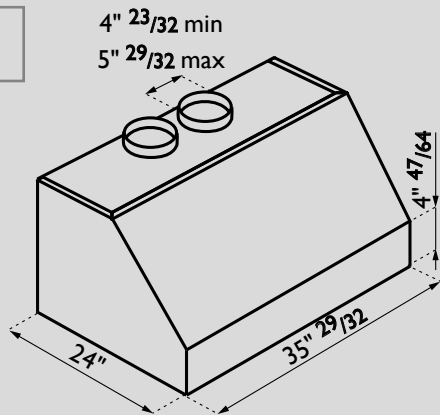


30" Ranges - All models

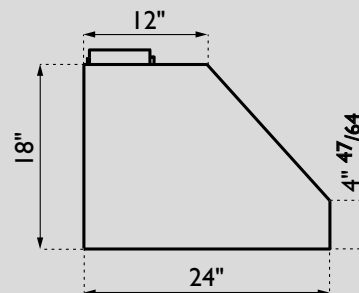
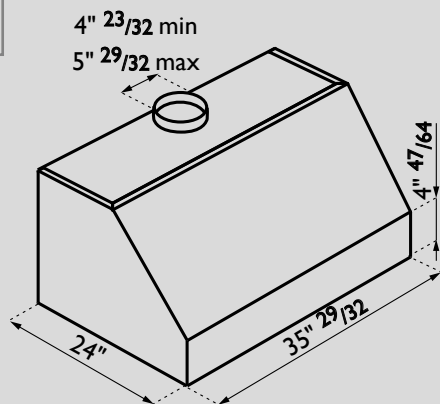


Drawings, Hoods

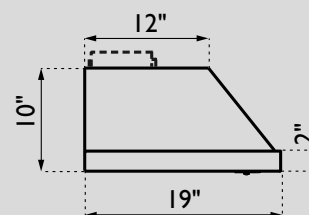
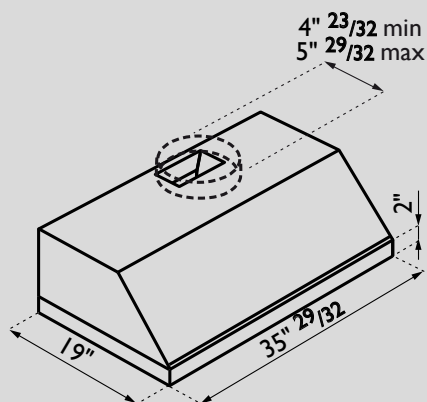
36" Hood - HP362BSS



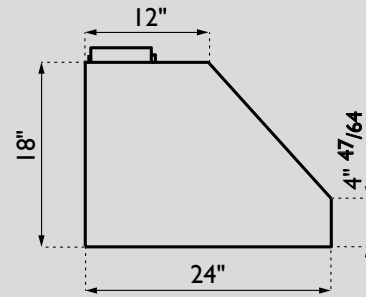
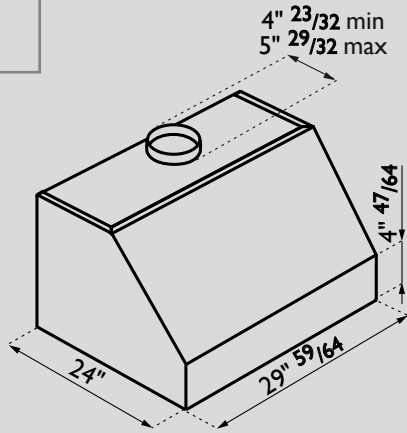
36" Hood - HP361BSS



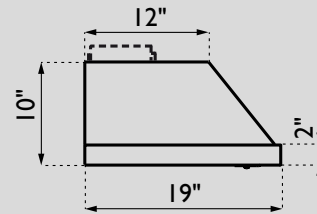
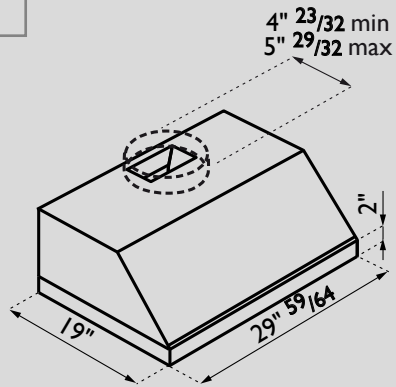
36" Hood - HP361SSS



30" Hood - HP30IBSS

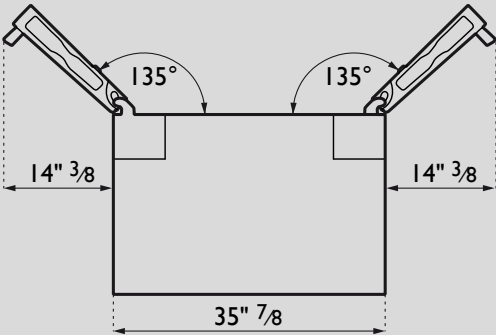
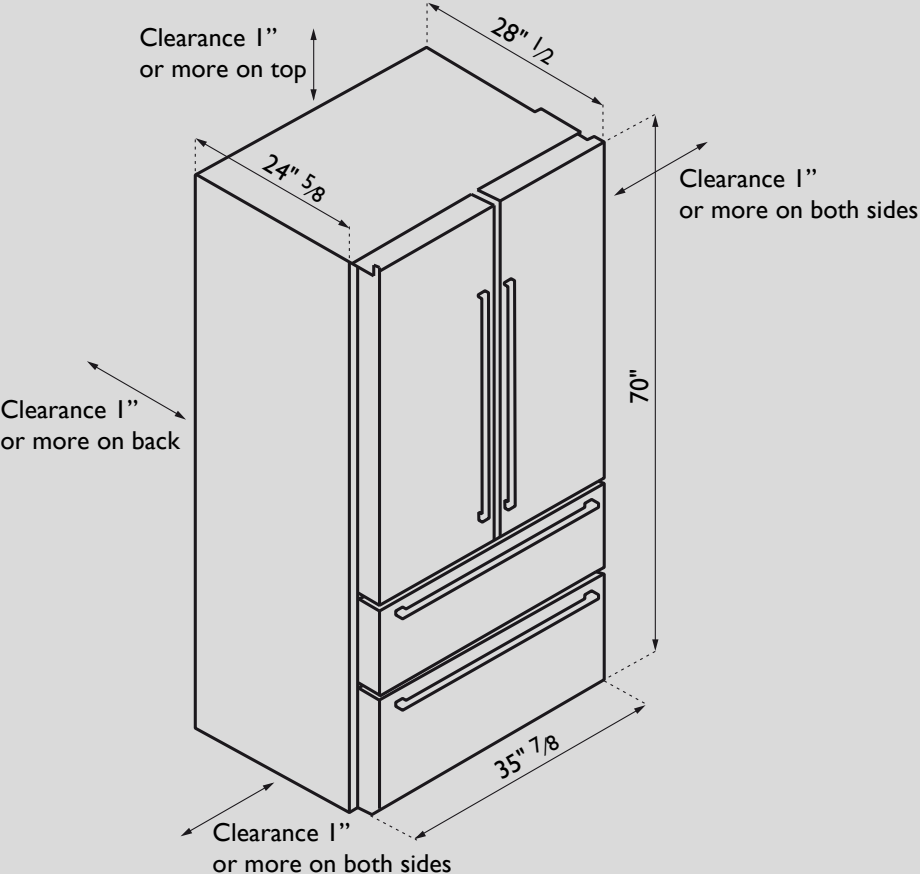


30" Hood - HP30ISSS

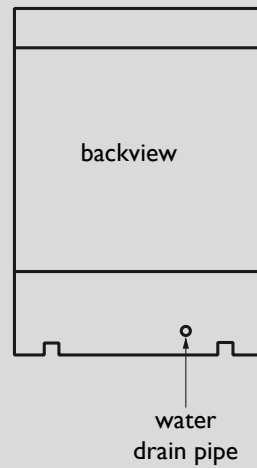
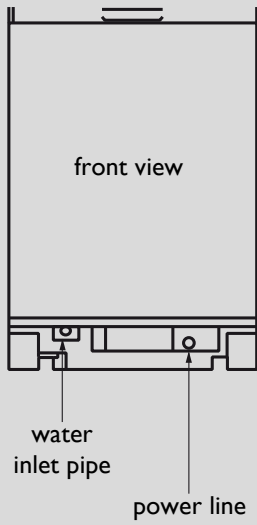
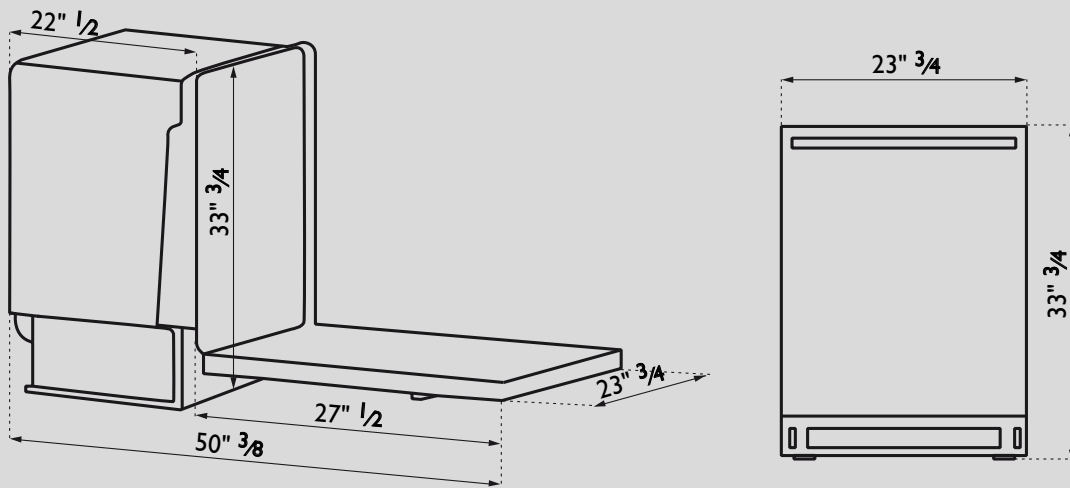


Drawings, Complements

Refrigerator F_36FFS_

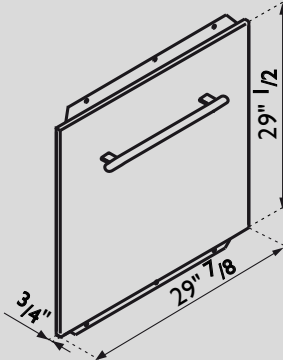
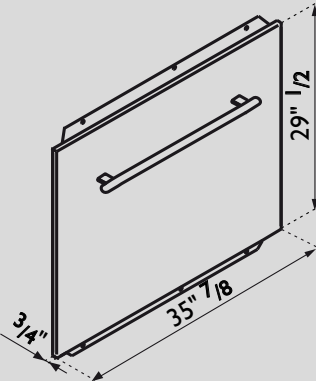


Dishwasher DL24I2SS

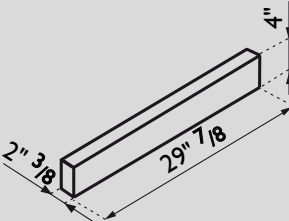
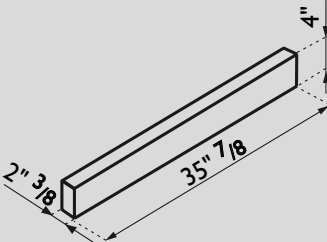


Drawings, Complements

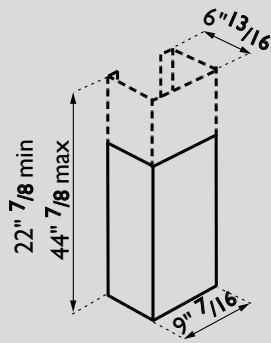
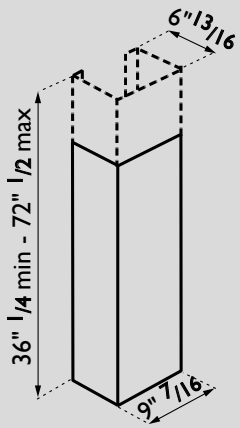
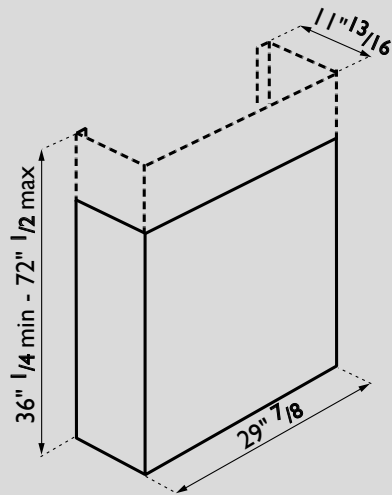
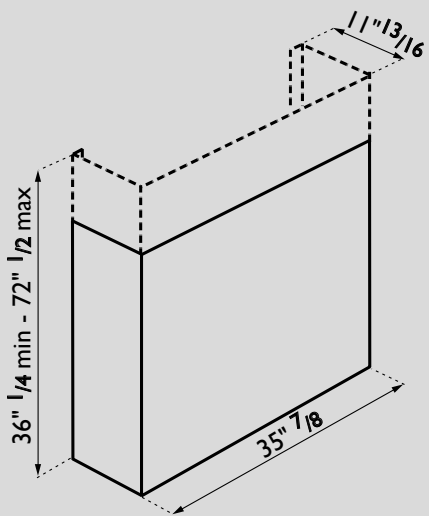
Backsplashes



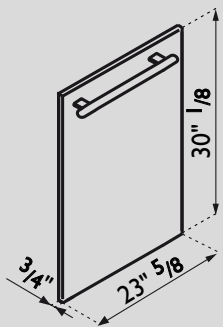
Backguards



Duct covers PRO Hoods



Dishwasher panels



Disclaimer

Please check with your dealer before making a final purchase decision based on these specifications and drawings. While every care is taken to insure that the information in these pages is correct it may be subject to technical inaccuracies or typographical errors. The specifications may vary from territory to territory and are subject to change without notice.

Warranty, Service Network and Approvals

All SUPERIORE appliances are covered by a two-year warranty.

Our Service network is spread nationwide, with partners specifically trained to service our appliances.

All products are CSA approved and certified. All ranges are Star-K approved.

SUPERIORE appliances are proudly designed and handcrafted in Gualtieri, Italy

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