30" PROFESSIONAL DOUBLE OVEN

## **F6PDP30S1**



**Dual True Convection** 



Soft Closing Doors



Self Clean Ovens



Multi-level cooking



1 Telescopic Rack per oven



Cool Touch Doors



Digital Controls



Meat Probe (Upper Oven Only)



Fast Pre-Heat



Interior Lighting

# COLOR KIT

	STAINLESS STEEL	
	MATTE BLACK	RAL 9004
	GLOSSY BLACK	RAL 9004
	GLOSSY RED	RAL 3003
	GLOSSY WHITE	RAL 9016
	MATTE WHITE	RAL 9016
	MATTE GREY	RAL 9007

# **SPECIFICATIONS**

### **OVENS**

Knob and electronic controls
Dual True Convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch soft closing door
Extra-large baking cavity and viewing area
3 Halogen lights per oven for flawless visibility
Gross capacity 4.4 cu. ft. per oven
2 chrome racks per oven

1 telescopic rack per oven

Enameled Broiler Pan

## **OVEN FUNCTIONS**

Bake
Broil
Roast
Convection
True Convection
Warm / Proof / Dehydrate
Electronic cooking programmer
Meat Probe (Upper Oven Only)
Self-Clean
Sabbath Mode

# OPTIONAL ACCESSORIES

PODKIT30 ... Color kit upper door PDRKIT30 ... Color kit lower door

## NOTE:

For color kit purchase order, remember to order both color kits for the upper and lower door.

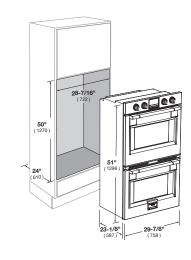
FMTRP30

Telescopic rack

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30" PROFESSIONAL DOUBLE OVEN





CODE ID	30" PROFESSION. F6PD		
Covice	66	200	
Series			
Finish	Professional Desig	n - Stainless Steel	
CONTROL PANEL			
Control Type	2 Heavy Duty Knobs		
Oven Programming	Electronic with 6 Touch Keys		
Display: Clock - Temperature - Timer	White LED		
Language OVEN	English		
Type	Dual True Convection		
Temperature Regulation	Electronic Control (min/max 170/550°F - 75/290°C)		
OVEN FUNCTIONS	Electronic Control (militimax 170/350 F - 73/250 C)		
SVENT CHOTISMS	Pyrolytic Self-Clean	Broil	
	True Convection	Dehydrate	
	Convection Bake	Thaw (Defrost)	
	Convection Broil	Proof (Warm)	
	Convection Roast	Keep warm (Warm Plus)	
	Pizza (Lower Convection)	Oven Lights	
	Bake	Oven Lights	
ELECTRIC OVEN FEATURES	Banc		
	Preset/Last Used	Preheat Indicator	
	Temperature Memory	(25%, 50%, 75%, 100%)	
	Control Display Lock	Sabbath Mode	
	Child Door Lock	Temperature Display °C/°F	
	Meat Probe (Upper Oven Only)	Tomporatare Biopiay 6, 1	
OVEN DOOR(S)	mout ross (opps: evan evan)		
Oven Glass Window	Large See Th	prough Glass	
Door Cooling System	4 Heat Resistant Glasses		
Door Hinges - Soft-closing System	Heavy Duty Steady Tilt		
Handle Style	Tubular Steel		
OVEN CAVITY			
Gross Capacity (cbft)	4.4		
Usable Capacity (cbft)	4.1		
Cavity Enamel Color	Bla	ack	
Rack Positions	6		
Oven Lights	3x20W Halogen		
HEATING ELEMENTS (@240V)			
Broil Upper Heating Element	35	500 W	
Upper Auxiliary Element	1032 W		
Concealed Bake Lower Heating Element	3000 W		
Convection Element	2 x 1300 W		
OVEN ACCESSORIES			
Chrome Racks	2 on both ovens		
Enameled Broiler Pan (basin + anti splash)	1 on both ovens		
Telescopic Chrome Rack	1 on both ovens		
DIMENSIONS/WEIGHT			
Overall dim - Width	29 - 11/16"	754 mm	
Overall dim - Height	51"	1295 mm	
Overall dim - Depth	24"	610 mm	
Cut-out - Width	28 - 7/16"	722 mm	
Cut-out - Height (min)	50"	1270 mm	
Cut-out - Depth (min)	23 - 1/4"	590 mm	
Gross Weight	340 lbs	154 kg	
POWER / RATINGS (208/240 V, 60 HZ)			
kW / Amps rating at 240V, 60Hz	7.68 kW - 33.8A		
kW / Amps rating at 208V, 60Hz	6.48 kW - 32.4A		
Power Cable	Con	duit	
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual	English / French / Spanish		

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