36” EVOQUE DUAL FUEL RANGE

EVOQUE 400 SERIES

MODEL CODE

F4EDF366BR1-**

- Heavy-duty grates
- Continuous grate surface
- Dual Crescendo Burner
- Dual true convection
- Self clean oven
- Multi-level cooking
- Cool touch door
- Digital controls

F4EDF366BR1-WH
GLOSSY WHITE RAL 9016

F4EDF366BR1-IV
GLOSSY IVORY RAL 1013

F4EDF366BR1-BK
GLOSSY BLACK RAL 9004

F4EDF366BR1-SS
STAINLESS STEEL

F4EDF366BR1-MW
MATTE WHITE RAL 9016

F4EDF366BR1-MI
MATTE IVORY RAL 1013

F4EDF366BR1-MB
MATTE BLACK RAL 9004

F4EDF366BR1-RAL
RAL CODE

DESCRIPTION

The Evoque 36” dual fuel range draws inspiration from a time when ranges were crafted not only for function, but as expressions of Italian artistry and design heritage. Conceived as a distinctive statement piece, Evoque seamlessly blends the elegance and influence of the Italian Renaissance with the high-performance features North American consumers expect from a professional-style range. Each Evoque range is meticulously handcrafted in Italy’s Veneto region, using only the finest materials to ensure a balance of timeless design, exceptional craftsmanship, and modern-day precision. Finished with refined metal accents in brushed brass, the Evoque range is offered in a selection of standard colors or can be custom ordered in an RAL color to suit your personal style.

OPTIONAL ACCESSORIES

FMWOK	Wok ring
FMSIM	Simmer plate
F6BG36STD	Standard trim
F6BG36HBT	High back trim
FMGRID36	Griddle
FMTRP36	Telescopic rack
F6BG36ISL	1" Island trim

COOKING SURFACE

3 Heavy-duty, continuous cast iron grates
1Matte finish porcelain burner bowl
3 Dual-Flame Crescendo burners
3 x 18,000 BTU max (NG)
3 Rapid burners
3 x 15,000 BTU max(NG)
Natural gas (LP convertible)

OVEN

Dual true convection
Self-cleaning + multi-baking
Black porcelain enamel interior
Cool touch door with soft-close
Extra-large cavity and viewing area
3 Halogen lights for flawless visibility
Total capacity 5.20 cu. ft.
2 chrome racks
Enameled broiler pan
1 telescopic rack

OVEN FUNCTIONS

Bake
Broil
Roast
Convection
True convection
Dehydrate
Electronic cooking programmer
Self-clean
Sabbath mode

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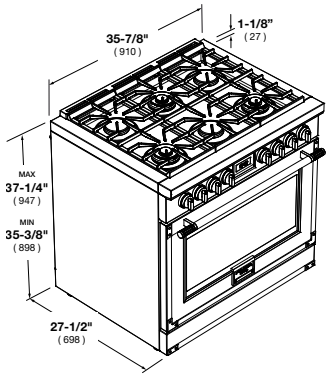

MODEL CODE	F4EDF366BR1-**		
Series	36” Evoque - Dual Fuel		
CONTROL PANEL			
Control Type	Electronic		
Display: Clock - Temperature - Function	White LED		
COOKTOP			
Cooking Surface	Black Enameled		
Type	GAS (NG or LP)		
GAS COOKTOP FEATURES			
	Electric Flame Ignition and Re-ignition	LP Conversion Kit	Top Mount Injectors
	Flame-out sensing	Dual Crown Brass Burner	Pressure Regulator
Cooking Zones	6		
Burners types	Dual Flame/Rapid Burners		
Power Front L+R (max. / min.) G20 - 5” (NG)	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275 W		
Power Rear L+R (max. / min.) G20 - 5” (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645 W		
Power Front Middle (max. / min.) G20 - 5” (NG)	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645 W		
Power Rear Middle (max. / min.) G20 - 5” (NG)	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275 W		
Power Front L+R (max. / min.) G31 - 10” (LP)	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275 W		
Power Rear L+R (max. / min.) G31 - 10” (LP)	12000 (BTU/h) - 3500W / 2200 (BTU/h) - 645 W		
Power Front Middle (max. / min.) G31 - 10” (LP)	12000 (BTU/h) - 3800W / 2200 (BTU/h) - 645 W		
Power Rear Middle (max. / min.) G31 - 10” (LP)	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275 W		
OVEN	Electric Pyro		
Oven Type	Multifunction 2 Fans (True Euro Conv.)		
Temperature Regulation	Electronic		
OVEN FUNCTIONS			
	Pyrolytic Self-Clean with automatic door latch	Pizza (Lower Convection)	Proof (Warm)
	True European Convection Bake (Multi-level)	Bake	Broil
	Dehydrate	Thaw (Defrost)	Convection Broil
	Convection Roast	Oven Lights	Keep warm (Warm Plus)
	Fast Preheat		
ELECTRIC OVEN FEATURES			
	Preset/Last Used Temperature Memory	Preheat bar (25%, 50%, 75%, 100%)	Automatic Fast Preheat
	°F Degree unit	Sabbath Mode	Hour Clock Formats AM/PM
OVEN DOOR(S)			
Oven Glass Window	Deep Embossed Window		
Door Cooling System	4 Pane Heat Resistant Glasses		
Soft Closing System	•		
Handle Style (30mm Ø)	Removable metal end cap		
OVEN CAVITY			
Total Capacity cu. ft.	5.20		
Internal Width	28” 7/8 (734 mm)		
Internal Depth	15” 3/4 (400 mm)		
Cavity Enamel Color	Black		
Rack Positions	6		
Oven Lights	3 x 20 W Halogen		
HEATING ELEMENTS (240V, 60Hz)			
Broil Upper Heating Element	3500 W		
Upper Auxiliary Element Wattage	1032 W		
Concealed Bake Lower Heating Element	3000 W		
Convection Element	2 x 1300 W		
OVEN ACCESSORIES			
Chrome Racks / Meat Probe	2 / 1		
Enameled Grill set (basin + anti splash)	1		
Telescopic Chrome Rack	1		
DIMENSIONS/WEIGHT			
Overall Width	35 - 3/4”	910 mm	
Overall Height (min.-max.)	35 - 3/8”, 37 - 1/4”	898 mm - 947 mm	
Overall Depth	29 - 3/4”	756 mm	
POWER / RATINGS (208/240 V, 60 Hz)			
kW / Amps rating at 120-240 V, 60 Hz	3.83 kW - 16.5 A		
kW / Amps rating at 120-208 V, 60 Hz	3.7 kW - 18.2 A		
Power Cable	Nema 14-50P		
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual	English / French / Spanish		