48” EVOQUE DUAL FUEL RANGE

EVOQUE 400 SERIES

MODEL CODE

F4EDF486GBR1-**

- Heavy Duty Grates
- Continuous Grate Surface
- Dual Crescendo Burner
- Dual True Convection
- Self Clean Oven
- Multi-level cooking
- Cool Touch Door
- Digital Controls

F4EDF486GBR1-WH
GLOSSY WHITE RAL 9016

F4EDF486GBR1-IV
GLOSSY IVORY RAL 1013

F4EDF486GBR1-BK
GLOSSY BLACK RAL 9004

F4EDF486GBR1-SS
STAINLESS STEEL

F4EDF486GBR1-MW
MATTE WHITE RAL 9016

F4EDF486GBR1-MI
MATTE IVORY RAL 1013

F4EDF486GBR1-MB
MATTE BLACK RAL 9004

F4EDF486GBR1-RAL
RAL CODE

DESCRIPTION

The Evoque 48” 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

F6BG48STD	Standard trim
F6BG48HBT	High back trim
F6BG48BCI	Island trim
FMTRP30	Telescopic rack
FMTRP18	Telescopic rack

SPECIFICATIONS

COOKING SURFACE

3 Heavy-duty, continuous cast iron grates
Cast iron griddle with tubular gas burner
11,500 BTU high / 2,000 BTU low
1 Matte 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 (main oven)
True convection (accessory oven)
Self-cleaning + multi-baking (main oven)
Black porcelain enamel interior
Cool touch, soft-closing doors
Extra-large cavity and viewing area
3 Halogen lights (main oven)
2 Halogen lights (accessory oven)
2 Chrome racks per oven
1 Telescopic rack per oven
1 Meat probe
Total capacity 4.34 cu. ft. and 2.24 cu. ft.

OVEN FUNCTIONS

Bake
Broil
Roast
True Convection
Warm / Proof / Dehydrate
Meat Probe
Self-Clean (main oven)
Sabbath Mode (main oven)
Convection Roast

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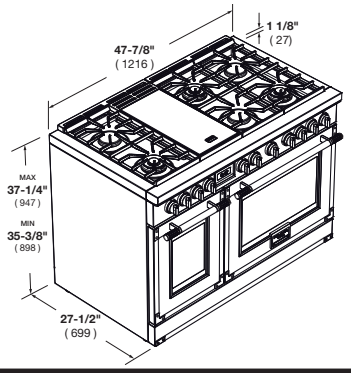

MODEL CODE	F4EDF486GBR1-**	
Series	48” Evoque - Dual Fuel	
COOKTOP		
Type / Cooking Surface / Gas Type	Gas / Black Enameled / NG or LP	
GAS COOKTOP FEATURES		
	Electric Flame Ignition and Re-ignition	Dual Crown Burners (Brass or Alluminum)
	Flame out sensing / Top Mount Injectors	Cast Iron Griddle (flat or with rack)
	LP Conversion Kit	Pressure Regulator
COOKING ZONES	6 Burner + Griddle	
Front Left	**Dual Flame Burner**	
Power (max/ min) G20 - 5”	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275 W	
Power (max/ min) G31 - 10”	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275 W	
Rear Left	**Rapid Burner**	
Power (max/ min) G20 - 5”	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645 W	
Power (max/ min) G31 - 10”	12000 (BTU/h) - 3800W / 2200 (BTU/h) - 645 W	
Middle “Left”	**Griddle Burner (Thermostat Control)**	
Griddle Burner Power (Max/Min) G20 - 5”/G31 - 10”	Thermostat Control Griddle Burner - 11500 (BTU/h) - 3370W / 2000 (BTU/h) - 590W	
Front Middle “Right”	**Rapid Burner**	
Power (max/ min) G20 - 5”	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645 W	
Power (max/ min) G31 - 10”	12000 (BTU/h) - 3800W / 2200 (BTU/h) - 645 W	
Rear Middle “Right”	**Dual Flame Burner**	
Power (max/ min) G20 - 5”	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275 W	
Power (max/ min) G31 - 10”	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275 W	
Front Right	**Dual Flame Burner**	
Power (Max/ Min) G20 - 5”	20000 (BTU/h) - 5850W / 950 (BTU/h) - 275 W	
Power (Max/ Min) G31 - 10”	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275 W	
Rear Right	**Rapid Burner**	
Power (max/ min) G20 - 5	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645 W	
Power (max/ min) G31 - 10”	12000 (BTU/h) - 3800W / 2200 (BTU/h) - 645 W	
OVEN		
Type	**ELECTRONIC (18”)**	**ELECTRONIC SELF-CLEANING (30”)**
Oven Type	Multifunction 1 Fan (True Euro Conv.)	Multifunction 2 Fans (True Euro Conv.)
Temperature Regulation	Mechanical thermostat	Electronic
Functions		
True European Convection Bake (Multi-level)	•	•
Convection Broil / Convection Roast	• / •	• / •
Bake / Broil	• / •	• / •
Pizza (Lower Convection) / Thaw (Defrost)	• / -	- / •
Control Panel		
Control type	Thermostat	OKIDA OC3100 - Electronic
Clock, Temperature, Function Display / Commands	No display / 2 Knobs	White LED / 2 Knobs
Electric Oven Features For Eletronic Piro Oven		
	Preheat bar (25%, 50%, 75%, 100%)	Sabbath mode
	Hours clock format AM / PM	°F-°C degree unit
Oven Door(s)		
Oven Glass Window	Deep Embossed Window	Deep Embossed Window
Door Cooling System / Soft closing system	4 Pane Heat Resistant Glass / •	4 Pane Heat Resistant Glass / •
Handle style (30mm Ø)	Removable metal end cap	Removable metal end cap
Oven Cavity		
Net Capacity cu. ft.	2.4	4.4
Internal Width	12” (305 mm)	24” (610 mm)
Internal Depth	15 3/4” (400 mm)	15 3/4” (400 mm)
Cavity Enameling Colour	Black	Black
Rack Positions	6	6
Oven Lights	2 x 20W Halogen	3 x 20W Halogen
Heating Element		
Broil Upper Heating Element	2100 W (240 V)	3100 W (240 V)
Upper Auxiliary Element Wattage	700 W (240 V)	1032 W (240 V)
Concealed Bake Lower Heating Element	1750 W (240 V)	1400 + 600 W (240 V)
Convection Element	1 x 2500 W (240 V)	2 x 1300 W (240 V)
Oven Accessories		
Chromed racks	•	•
Enameled Grill set (basin + anti splash)	-	•
Telescopic chromed rack / Meat probe	• / -	• / 1
DIMENSIONS | WEIGHT (In or Lbs)		
Overall dim - Width | Height | Depth (Included Handle)	47 3/4” (1216 mm) | 35 3/8” (898) - 37 1/4” (947) | 29 3/4” (756 mm)	
POWER / RATINGS (208/240 V, 60 Hz)		
KW/Amps rating at 120-240 V, 60Hz	7 kW - 31,3 A	
KW/Amps rating at 120-208 V, 60Hz	6 kW - 29,5 A	
Cable + Plug	Nema 14-50P	
INSTRUCTIONS FOR USE		
Use & Care Manual - Installation Manual	EN, SP, FR	