60” EVOQUE DUAL FUEL HYBRID RANGE

EVOQUE 400 SERIES

CODE ID

F4EDF606GBR1-**



- Heavy Duty Grates
- Continuous Grate Surface
- Easy Clean Ceramic Glass
- Bridge Zone
- Power Boost Burner
- Residual Heat Sensor
- Trilaminate Griddle
- Dual Crescendo Burner

- Dual True Convection
- Self Clean Oven
- Multi-level cooking
- Cool Touch Doors
- Digital Controls



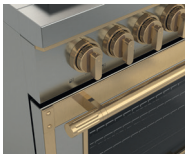
F4EDF606GBR1-WH
GLOSSY WHITE RAL 9016



F4EDF606GBR1-IV
GLOSSY IVORY RAL 1013



F4EDF606GBR1-BK
GLOSSY BLACK RAL 9004



F4EDF606GBRS1-SS
STAINLESS STEEL



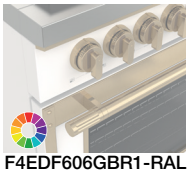
F4EDF606GBR1-MW
MATTE WHITE RAL 9016



F4EDF606GBR1-MI
MATTE IVORY RAL 1013



F4EDF606GBR1-MB
MATTE BLACK RAL 9004



F4EDF606GBR1-RAL
RAL CODE

DESCRIPTION

The Evoque 60” dual fuel hybrid range derives its name from a purposeful intention: to evoke memories of an era when ranges were designed to capture the essence and legacy of Italian artistry. This collection was conceived to provide customers with a unique appliance that beautifully unites the spirit of the Italian Renaissance with the performance North American consumers demand from a professional-style range. Every Evoque range is meticulously handcrafted in the Veneto Region of Italy with only the highest quality materials are selected, ensuring that each range reflects both the timeless traditions of Italian design and the rigorous standards expected in today’s kitchens. Finished with a refined Brushed Brass metal finish, 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

F6BG60STD	Standard trim
F6BG60HBT	High back trim
FMTRP30	Telescopic rack

SPECIFICATIONS

COOKING SURFACE

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

INDUCTION
4 Zones 7”Ø(1850W)
2 Bridge zone mode
Integrated trilaminate Griddle

OVEN

Dual true convection
Self-cleaning (right oven)
Black porcelain enamel interior
Cool-touch, soft-closing doors
3 Halogen lights
2 Chrome racks
1 Telescopic rack
Meat probe
Total capacity 4.34 cu. ft. (each oven)

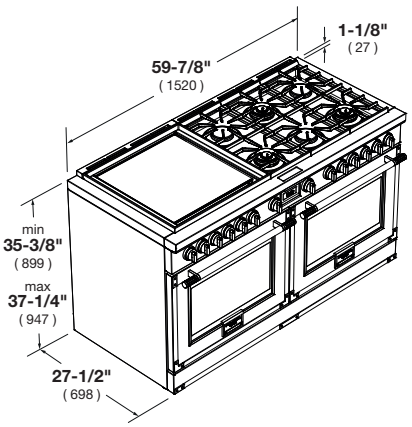
OVEN FUNCTIONS

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

EVOQUE 400 SERIES

60” DUAL FUEL HYBRID RANGE





MODEL CODE		F4EDF606GBR1-**	
Series		60” Evoque - Hybrid	
GAS COOKTOP FEATURES			
		Gas burners | Black Enameled | NG or LP Gas type	
		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
Gas Cooking Zones		6 Burners	
		Power (max / min) NG (G20 - 5”)	**Power (max/ min) LPG (G31 - 10”)**
Front Left	Dual Flame Burner	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275 W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275 W
Rear Left	Rapid Burner	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645 W	12000 (BTU/h) - 3800W / 2200 (BTU/h) - 645 W
Front Middle “Right”	Rapid Burner	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645 W	12000 (BTU/h) - 3800W / 2200 (BTU/h) - 645 W
Rear Middle “Right”	Dual Flame Burner	18000 (BTU/h) - 5300W / 950 (BTU/h) - 275 W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275 W
Front Right	Dual Flame Burner	20000 (BTU/h) - 5850W / 950 (BTU/h) - 275 W	15000 (BTU/h) - 4400W / 950 (BTU/h) - 275 W
Rear Right	Rapid Burner	15000 (BTU/h) - 4400W / 2200 (BTU/h) - 645 W	12000 (BTU/h) - 3800W / 2200 (BTU/h) - 645 W
INDUCTION COOKTOP FEATURES			
		Induction with Control Knobs	Resistant Ceramic Glass
		Pot Detection System / Cooling fan system	Child lock function / Failure Codes indication
		Digital power level display (1–9)	Booster/Fast boil function for each zone
		Heat up time automatic	Minute minder
		Residual heat indication	Dehydrate
Induction Cooking Zones		4	
Bridge Front + Rear Left		Power L9 | Booster - 2 x Inductor 7” (180mm)	2 x 1850W | 3000W
Bridge Front + Rear Right		Power L9 | Booster - 2 x Inductor 7” (180mm)	2 x 1850W | 3000W
OVEN		Left	Right
Type		**30” ELECTRONIC**	**30” ELECTRONIC SELF-CLEANING**
Oven Type		Multifunction 2 Fans (True Euro Conv.)	Multifunction 2 Fans (True Euro Conv.)
Temperature Regulation		Electronic thermostat	Electronic
Functions			
True European Convection Bake (Multi-Level)		•	•
Convection Broil / C. Roast | Bake / Broil		• / • / • / •	• / • / • / •
Pizza (Lower Convection) / Thaw (Defrost)		• / -	- / •
Control Panel			
Control Type		Electronic thermostat	OKIDA OC3100 - Electronic
Clock, Temperature, Function Display / Commands		No display / 2 Knobs	White LED / 2 Knobs
		-	Hours clock format AM / PM
		-	Preheat bar (25%, 50%, 75%, 100%)
		-	Sabbath mode
		-	°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.		4,4	4,4
Internal Width / Internal Depth		24” (610 mm) / 15 3/4” (400 mm)	24” (610 mm) / 15 3/4” (400 mm)
Rack Positions / Oven Lights		6 | 3 x 20W Halogen	6 | 3 x 20W Halogen
Heating Element			
Broil Upper Heating Element		3100 W (240 V)	3100 W (240 V)
Upper Auxiliary Element Wattage		1032 W (240 V)	1032 W (240 V)
Concealed Bake Lower Heating Element		1400 + 600 W (240 V)	1400 + 600 W (240 V)
Convection Element		2 x 1300 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	• / 1
DIMENSIONS | WEIGHT (IN OR LBS)			
Overall dim - Width | Height | Depth (Included Handle)		59 7/8” (1520 mm) | 35 - 3/8”, 37 - 1/4” (898 - 947 mm) | 29 3/4” (756 mm)	
Gross weight | Net weight		267 kg - 588,6 lb | 246 kg - 542,3 lb	
POWER / RATINGS (208/240 V, 60 HZ)			
KW/Amps rating at 120-240 V, 60Hz		14,9 kW - 63 A	
KW/Amps rating at 120-208 V, 60Hz		13,1 kW - 60 A	
Cable + Plug | Cable length		Nema 14-50P | 59 1/16” (1500mm)	
INSTRUCTIONS FOR USE			
Use & Care Manual - Installation Manual		EN, SP, FR	