

# 48" EVOQUE DUAL FUEL RANGE

EVOQUE 400 SERIES



MODEL CODE

**F4EDF486GCS1-\*\***



Heavy Duty Grates



Continuous Grate Surface



Dual Crescendo Burner



Dual True Convection



Self Clean Oven



Multi-level cooking



Cool Touch Door



Digital Controls



**F4EDF486GCS1-BK**  
GLOSSY BLACK RAL 9004



**F4EDF486GCS1-IV**  
GLOSSY IVORY RAL 1015



**F4EDF486GCS1-WH**  
GLOSS WHITE RAL 9016



**F4EDF486GCS1-SS**  
STAINLESS STEEL



**F4EDF486GCS1-MB**  
MATTE BLACK RAL 9004



**F4EDF486GCS1-MI**  
MATTE IVORY RAL 1015



**F4EDF486GCS1-MW**  
MATTE WHITE RAL 9016



**F4EDF486GCS1-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 chrome, 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.

## SPECIFICATIONS

### COOKING SURFACE

3 Heavy-duty, continuous cast iron grates  
Tri-lam cast iron griddle with tubular gas burner  
11,500 BTU high / 2,000 BTU low  
One piece, 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.

## OPTIONAL ACCESSORIES

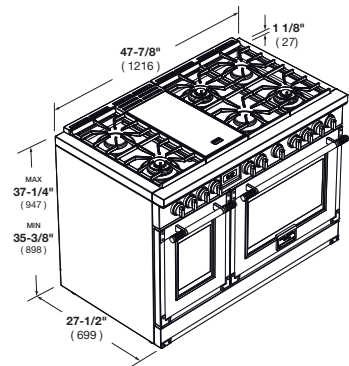
F6BG48STD	Standard trim
F6BG48HBT	High back trim
F6BG48BCI	Island trim
FMTRP30	Telescopic rack
FMTRP18	Telescopic rack

### OVEN FUNCTIONS

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

# EVOQUE 400 SERIES

48" DUAL FUEL RANGE



MODEL CODE		F4EDF486GCS1-**	
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	Thermostat Control Griddle Burner - 11500 (BTU/h) - 3370W / 2000 (BTU/h) - 590W		
Power (Max/Min) G20 - 5”/G31 - 10”			
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)   39" (993 mm)   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		