

# 30" Slide-In Gas Range Spec Sheet

RLS30506

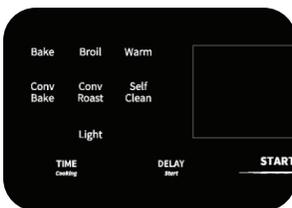
FOTILE

The FOTILE 30" Slide-In Gas Range is a professional grade range with many unique and advanced features. With 5 sealed burners producing a total of 58,000 BTUs for the cooktop surface, cooking multiple items at the same time is easy, due to the large cooktop area and oversized cast iron cooking grates. The 4.8 CU.FT. oven has 4 main cooking modes (Bake, Convection Bake, Convection Roast, and Broil) so you can bake a cake, roast a chicken, or broil a steak. FOTILE Gas Oven Range - We are Professional Grade for Your Kitchen!



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## Key Features:



### Multiple Cooking Functions

Featuring Bake, Convection Roast, Convection Bake and Broil to cook many types of healthy dishes from different cuisines.



### Professional Grade High Power Oven Range

**Cooktop:** Total 58,000 BTU  
**Oven:** Top Broiler Burner: 10,000 BTU  
Bottom Oven Burner: 18,000 BTU



### Large Oven Capacity

A 4.8 Cu. ft. oven with 6 rack layers gives you the flexibility to cook large casseroles or roasts along with several side dishes all at one time.



### Easy to Keep Clean

**Cooktop:** Sealed burners, simply lift the cast iron grates and wipe the cooktop surface clean.

**Oven:** Features a built-in Self Clean Mode that heats the oven's interior to ultra-high temperature to burn off any food residues.

## Other Features:

- Large Oven Window
- Bottom Storage Drawer
- Non-Stick Oven Interior
- Child Safety Lock

### FOTILE Contact Information:

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<b>Oven</b>	<b>Certification</b>	CSA	<b>Assist Functions</b>
	<b>Product Dimensions</b> <small>(WxDxH)(inch)</small>	30 x 27 1/2 x 37	
	<b>Power Supply (V.Hz)</b>	120/60	
	<b>Wattage (W)</b>	400-440	
	<b>Standby Waltage (W)</b>	<2	
	<b>Capacity (cu.ft.)</b>	4.8	
	<b>Top Burner (BTU)</b>	10,000	
	<b>Bottom Burner (BTU)</b>	18,000	
	<b>Layers</b>	6	
	<b>Bake</b>	Convection Roast(150-550°F) Convection Bake(150-550°F) Bake(150-550°F) Broil (High level 550°F,Low level 350°F)	<ul style="list-style-type: none"> <li>• Keep Warm (122-225°F - 3hr)</li> <li>• Self Cleaning (2hr-5hr)</li> <li>• Delay Start</li> <li>• Child Safety Lock</li> <li>• Kitchen Timer</li> <li>• Sabbath Mode</li> </ul>
<b>Cooktop</b>	<b>Gas</b>	NG (LPG convertible with optional kit)	
	<b>Number of Burners</b>	5	
	<b>Panel Material</b>	Stainless Steel	
	<b>Grate Material</b>	Cast Iron	

## Heating Load (BTU)

Left Front /Right Front: 18,000 BTU  
 Right Rear: 4,000 BTU  
 Left Rear /Middle: 9,000 BTU

**Total: 58,000 BTU**

