



FX710BGS

5.8 cu ft Freestanding Gas Range with True Convection

Features

- Large Oven Capacity – 5.8 cu. ft.
- 5 Porcelain Enamel (Black) burners
- Continues Matte Grates
- Dual 18,000 BTU power burner
- Large oval burner
- True Convection Cooking
- True Convection Bake
- True Convection Roast
- Warming Drawer

Convenience

- Auto Oven Light
- Auto Shut Off Option
- Proofing
- Sabbath Mode
- Kitchen Timer
- Delay Start
- Child Safety Lock
- Self-Clean (2 / 3 / 4 hrs.)
- 4 Easy Cook Pre-Sets
- Custom Cook
- 3 Chrome Oven Racks, including one Split Rack
- Griddle
- Large Control Display



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5 burners



Even cooking with true convection cooking

Signature Features

Available Colors

- Stainless Steel (shown)

Versatile Cooktop

Five Burners including a large oval center and a dual 18K BTU power burner gives you ultimate control of your foods for serious and even cooking.

True Convection Cooking

True Convection has a heated fan system that's great for baking and boiling, heat is distributed thoroughly and food cooks more evenly.

Large Capacity

Extra-large 5.8 cu. ft. oven accommodates everyday to extra large baking needs. The Split Oven Rack allows multiple oven configurations, while the warming drawer helps keep food warm.

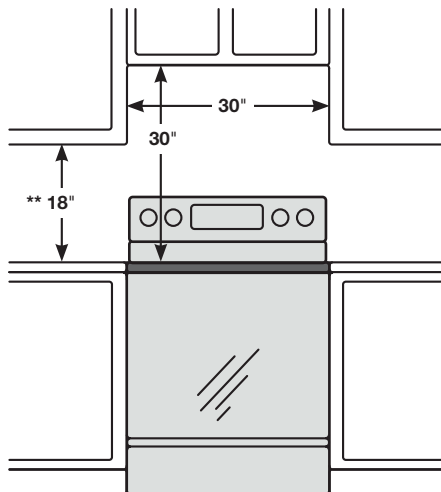
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Installing your Range

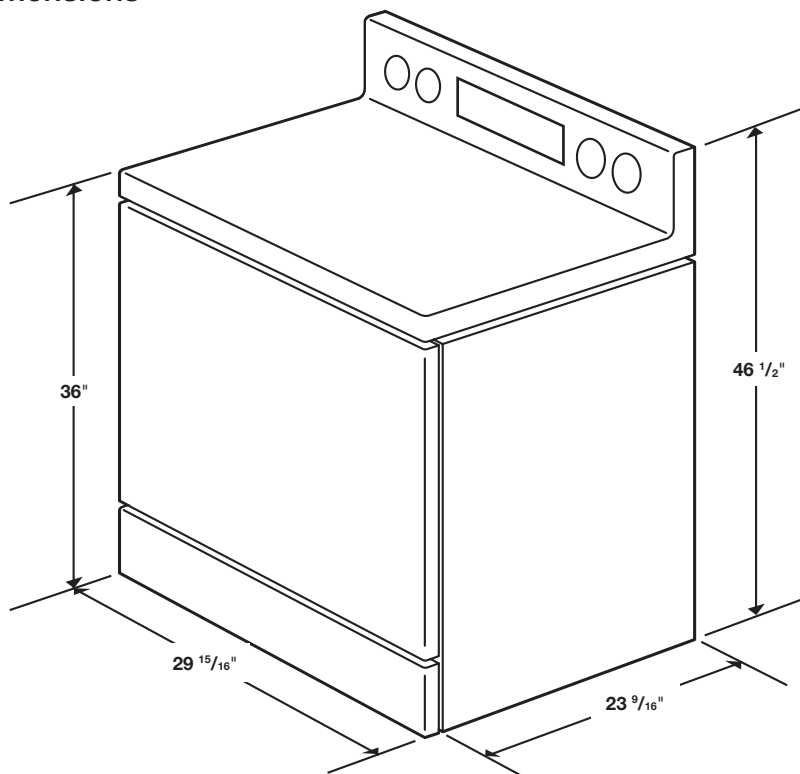
* 30" minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet; or 24" minimum when the bottom of the wood or metal cabinet is protected by not less than 1/4" flame retardant millboard covered with not less than no.28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper.

** 18" minimum between the countertop and the adjacent cabinet bottom.



IMPORTANT: To eliminate the risk of burns or fire caused by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.

Dimensions



Power Consumption

57,000 BTU

Power Source

120 V / 60 Hz

Induction/Radiant Ceramic Cooktop

- Right Front: 18000 BTU – Dual
- Left Front: 15000 BTU
- Right Rear: 5000 BTU
- Left Rear: 9500 BTU
- Center Rear: 9500 BTU – Oval

Oven

- Bake: 150°F - 550°F
- Convection Bake: 175°F - 550°F
- Bake Burner: 18000 BTU
- Broil Burner: 13500 BTU
- Variable Broil: 375°F - 480°F
- Convection Roast: 175°F - 550°F
- Proofing
- Sabbath Mode

Warming Drawer

- Capacity – 0.7 cu. ft.
- Heating Performance: 600 W (4 pass)
- Temperature Settings: High, Medium, Low

Warranty

One (1) Year All Parts and Labor
Five (5) Years Gas Cooktop

Product Dimensions + Weight

Actual Oven Dimensions

(WxHxD) 25" x 21 1/8" x 19"

Outside Net Dimensions:

(WxHxD) 29 15/16" x 46 1/2" x 23 9/16"

Weight 196.2 lbs / 89 kg

Shipping Dimensions + Weight

Dimensions: (WxHxD) 32 7/8" x 50 15/32" x 30 1/8"

Weight: 229.3 lbs / 104 kg

Color	Model #	UPC Code
Stainless Steel	FX710BGS	036725560482