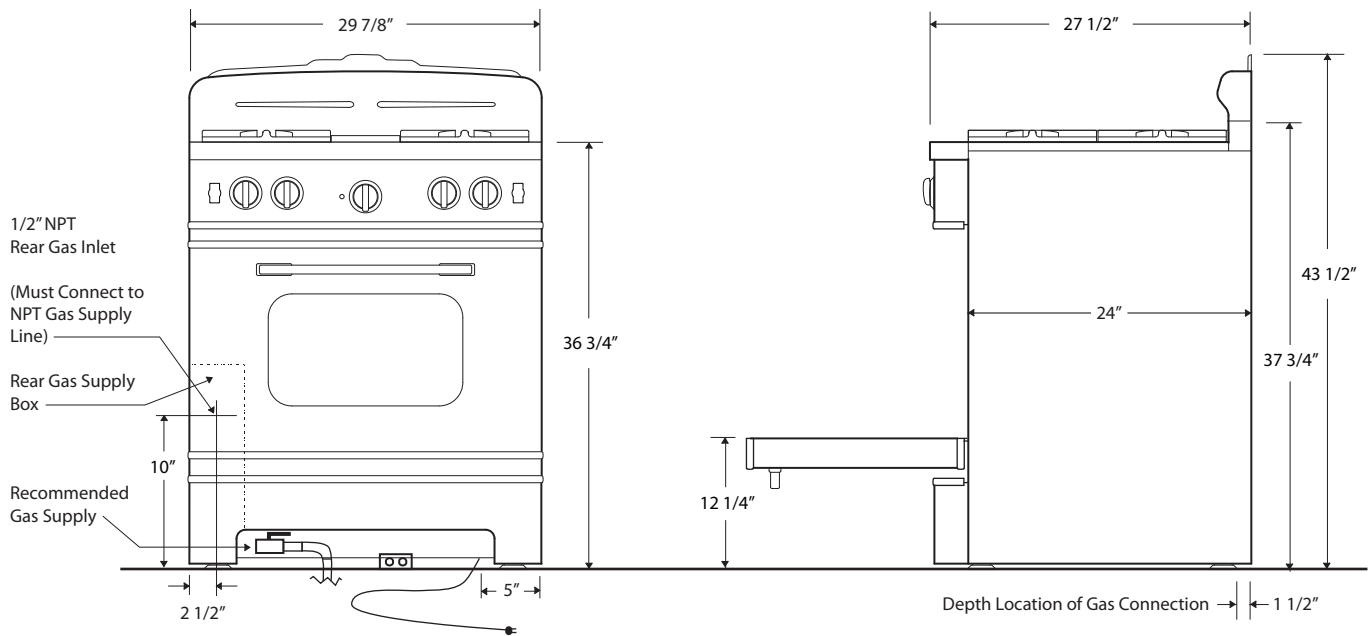
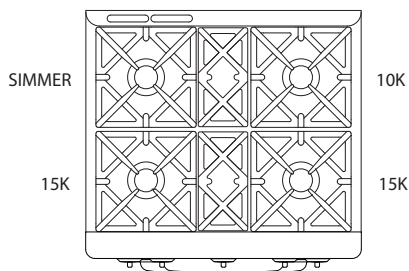


RANGE FEATURES AND SPECIFICATIONS



| | | |
|--|--|--|
| Front Burners | 15,000 BTU | *Easy to clean Sealed Burner Top |
| Back Left Burner (Simmer) | 6,000 BTU | *Automatic electronic ignition and re-ignition system |
| Back Right Burner | 10,000 BTU | *24" depth for compatibility with standard kitchen cabinetry |
| Infrared Broiler Rating | 15,000 BTU | *Convection fan |
| Oven Burner Rating | 30,000 BTU | *Full Extension oven rack |
| Electrical Requirements | 120 VAC, 15 Amps, | *Heavy-duty, commercial stainless steel construction |
| *(Unit must be on a non-GFI, dedicated outlet) | Single Phase | *1 year parts and labor warranty |
| Operating Gas Pressure | NAT: 5.0" WC LP: 10.0" WC | OVEN CAPACITY: |
| Install Clearance: | 0" Side Cabinet 0" Back Wall 3" Top Cabinet Per Side | The cavity design of the oven provides the most precise temperature control, which delivers even heat distribution resulting in versatile performance. It has the largest oven capacity available on a 30" range and will accommodate a full-size commercial 18" x 26" baking sheet. |



INFRARED BROILER:

Because of its popularity in the commercial market, the direct-fired ceramic infrared broiler is standard on all residential ranges. The large burner produces 1850 F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away. The broiler is fully recessed into the oven's top to create maximum cooking space.

FULL MOTION GRATES:

Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you saute up front! Our full motion grates allow you to easily reposition pots and pans from front to rear burners without lifting. The grates are also oversized to accommodate the largest stock pots and saute pans.

