



INNOVATION

- Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- QuickClean Base® designed for easy surface cleaning
- Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

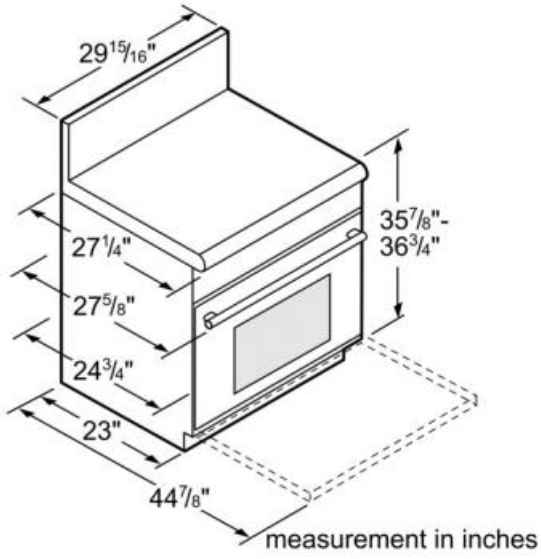
PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface
- Every burner 18,000 BTU (NG)
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring/scorching with exclusive ExtraLow®
- Powerful, 23,500 BTU bake and 20,000 BTU broil burners
- Convection Bake offers precise multi-level baking results
- Massive oven capacity of 4.4 cu.ft.
- Six rack levels for multiple item cooking
- One Full Access® telescopic rack and two standard racks, all with integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Sabbath mode

DESIGN

- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with QuickClean Base™

- Restaurant style metal knobs
- Signature blue indicator lighting
- 30" units ship standard with island trim included



Amps (A)	15
Frequency (Hz)	60
Gas type	Natural gas 15 mbar (USA)
Approval certificates	CSA
Plug type	120V-3 prong
Net weight (lbs)	335
Gross weight (lbs)	372
Type of grate	Cast iron
Number of double grates	3
Knob material	Full metal
Location of 1st heating element	front left
Power of 1st burner (BTU)	18000
Included accessories	1 x low back guard, 1 x Broiler pan
Location of 2nd heating element	back left
Power of 2nd burner (BTU)	18000
Location of 4th heating element	back right
Power of 4th burner (BTU)	18000
Location of 5th heating element	front right
Power of 5th burner (BTU)	18000