



INNOVATION

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

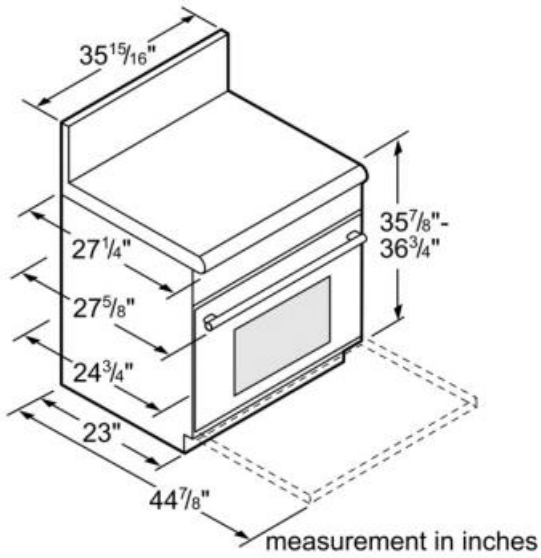
PERFORMANCE

- 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, 27,000 BTU bake and 20,000 BTU broil burners
- Convection Bake offers precise multi-level baking results
- Massive oven capacity of 5 cu.ft.
- Six rack levels for multiple item cooking
- Full Access® telescopic racks, 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
- 36" 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)	406
Gross weight (lbs)	419
Temperature control	electronic
Time control	No
Location of 1st heating element	front left
Type of grate	Cast iron
Number of double grates	3
Knob material	Full metal
Included accessories	1 x island trim, 1 x Broiler pan
Power of 1st heating element (W)	5.27
Location of 2nd heating element	center left
Location of 3rd heating element	back left
Power of 3rd burner (BTU)	18000
Location of 4th heating element	middle back
Location of 5th heating element	back right
Power of 5th burner (BTU)	18000
Location of 6th heating element	center right