



## 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 15,000 BTU (LP)
- 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®
- Superior griddle results-6 pass, 1630 watt electric griddle
- Titanium surface non-stick, rust-proof cast-aluminum griddle
- Grill accessory-thermostatically controlled for even heating
- Titanium surface non-stick, rust-proof cast-aluminum grill accessory
- Removable griddle and grill accessory for easy clean-up
- Powerful, 22,000 BTU bake and 19,000 BTU broil burners
- Convection Bake offers precise multi-level baking results
- Massive oven capacity of 4.4 cu.ft. plus 2.2 cu.ft. in small oven
- Six rack levels for multiple item cooking
- Full Access® telescopic racks, integrated easy-grip

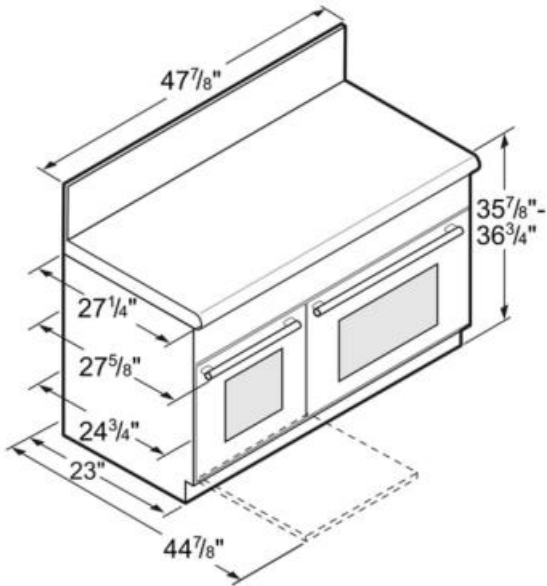
handle

- 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
- 48" units ship standard with island trim included





measurement in inches