



INNOVATION

- Patented Pedestal Star® Burner with QuickClean Base™ designed for easy surface cleaning and superior heat spread for any size pan
- Powerful 22,000 BTU (NG) burner (front right)
- Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- SoftClose® hinges for ultra smooth closing of the oven door
- Superfast 2-hour self-clean mode - fastest in the industry

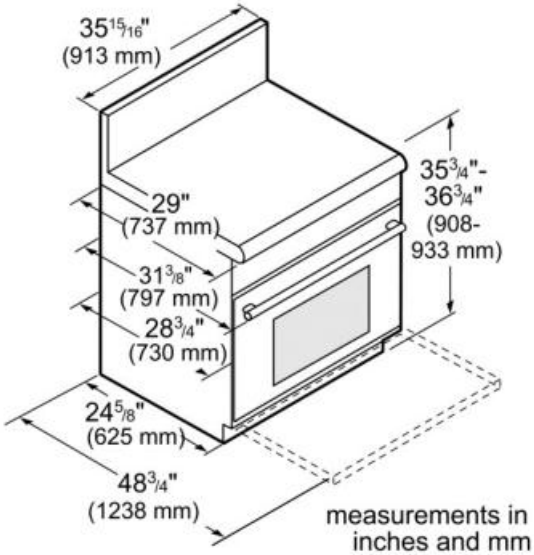
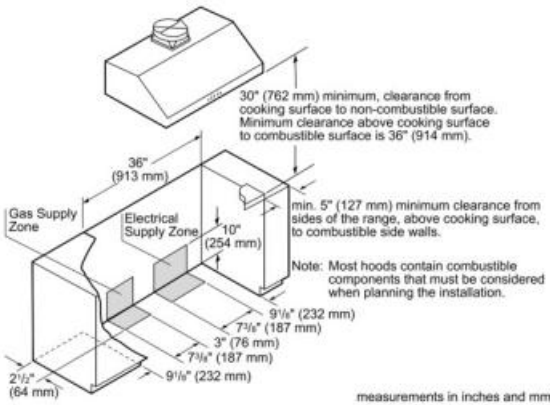
PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- Electronic oven display interfaces to cook timer, meat probe and preheat status with audible alert
- Powerful, 30,000 BTU bake and 17,000 BTU broil burners
- Convection Bake offers precise multi-level baking results
- Large oven 5.5 cu.ft.-accommodates commercial sheet pan
- Full Access® telescopic racks, integrated easy-grip handle
- Six rack levels for multiple item cooking
- Star-K Kosher certified

DESIGN

- Bold Professional design
- Pinhole and panel lighting concepts provide functional and stylish aesthetics
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity

- Signature blue indicator lighting



Amps (A)	15
Frequency (Hz)	60; 50-60
Gas type	Natural gas 15 mbar (USA)
Approval certificates	CSA
Net weight (lbs)	393
Gross weight (lbs)	436
Number of double grates	3
Knob material	Full metal
Sealed burners	Yes
Included accessories	3 x Telescopic rack, 1 x temperature sensor, 1 x island trim, 1 x Broiler pan
Display	blue, LCD
Location of 1st heating element	front left
Power of 1st burner (BTU)	18000
Location of 2nd heating element	back left
Power of 2nd burner (BTU)	18000
Location of 3rd heating element	middle back
Power of 3rd 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)	22000
Power of 6th burner (BTU)	18000