



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 grilling results, 1630 watt electric grill
- Fusion coating surface non-stick, non-PTFE, rustproof cast-aluminum griddle removable griddle for easy clean-up
- Grill accessory-thermostatically controlled for even heating
- Fusion coating surface non-stick, non-PTFE, rustproof 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



Amps (A)	20
Frequency (Hz)	60
Gas type	Liquid gas 27,5 mbar (USA)
Approval certificates	CSA
Type of grate	Cast iron
Location of 1st heating element	front left
Power of 1st heating element (W)	4.98
Included accessories	1 x island trim, 1 x Broiler pan small, 1 x Broiler pan
Location of 2nd heating element	back left
Power of 2nd heating element (W)	4.98
Location of 3rd heating element	middle back
Power of 3rd heating element (W)	4.98
Location of 6th heating element	rear first right
Power of 6th heating element (W)	4.98