5 Series SAMSUNG

NSG6DG8500SRAA

6.0 cu. ft. Gas Slide-in Range with Air Fry and Air Sous Vide



Signature Features

18K BTU Brass Burner

Cook fast and evenly using the powerful heat of the 18K BTU Brass Burner. Ideal for sautéing and searing meat, stir frying or boiling water rapidly.

Aluminum Non-Stick Griddle

Cook grilled, seared and sautéed food without oil, quickly and evenly using the lightweight Aluminum Griddle.

Air Sous Vide

Lock in flavour and moisture and avoid overcooking using Air Sous Vide.

Air Fry

Enjoy healthier fried foods with Air Fry built right into your oven. Air Fry tray included.

Available Colours



Stainless Steel (Shown)



Matte Black



Air Frv



True Convection

Features

- Intelligent User Experience
- True Convection
- Bespoke Design
- Bread Proof 95°F (35°C)
- 18K BTU Brass Burner
- Convection Vegetable
- Self and Steam Clean

- SmartThings Connectivity
- Download Cooking Modes
- Wi-Fi Connectivity
- Air Sous Vide
- Voice Control
- Fingerprint Resistant Finish
- Storage Drawer

- Air Fry with Included Air Fry Tray
- Precision Knobs
- Download Cooking Mode
- 2.25" Mono LCD
- Smart Dial
- Aluminum Non-Stick Griddle
- Edge-to-Edge Grates

Convenience

- Easy Preset Cook Options
- Smart Control
- Smart Install
- Sabbath Mode

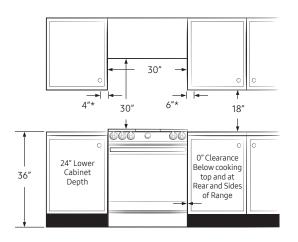
NSG6DG8500SRAA

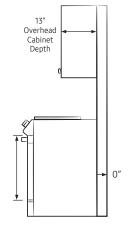
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Installation Specifications

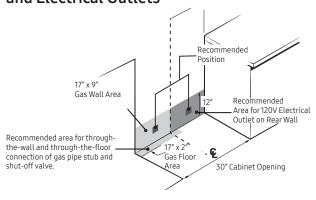
IMPORTANT: To eliminate the risk of burns or fire caused by reaching over heated surface units, avoid having cabinet storage space located above the surface units. If you have cabinet storage space over the heating elements, you can reduce the risk by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

- * A minimum of 30" is required between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet; a minimum of 24" is required if the bottom of the wood or metal cabinet is protected by not less than $\frac{1}{4}$ " of flame retardant millboard covered with not less than no.28 MSG of sheet steel, 0.015" of stainless steel, 0.024" of aluminum, or 0.020" of copper.
- ** A minimum of 15" is required between the countertop and the adjacent cabinet bottom.





Recommended Locations for Gas Piping and Electrical Outlets



Power Source

120V/60Hz/20A

Radiant Ceramic Cooktop

Right Front: 18K, Dual (Single Valve - Brass)

Left Front: 16K, Single Valve Right Rear: 5K, Single Valve Left Rear: 9.5K, Single Valve

Center Rear: 10K, Oval (Single Valve)

Oven: 6.0 cu. ft. Capacity

Bake Element: 18K BTU Broil Element: 16.5K BTU Bake: 175°F - 550°F

Convection Bake: 175°F - 550°F Convection Roast: 175°F - 550°F Convection Vegetable: 350°F - 450°F

Air Fry: 350°F - 500°F
Air Sous Vide: 100°F - 205°F
Download Cooking Mode
- Turkey: 300°F - 500°F
- Spicy Rib: 300°F - 500°F
- Pizza & Naan: 350°F - 500°F
- Seafood: 250°F - 450°F
- Brownie: 300°F - 450°F

Convection Element/Heater: 800W

Storage Drawer

Capacity: 0.9 cu. ft.

Warranty

One (1) Year Parts and Labour

Product Dimensions & Weight (WxHxD)

Outside Net Dimensions: $29^{15}/_{16}$ " x $36^{1}/_{4}$ " ~ 37" x $27^{7}/_{8}$ "

Net Weight: 188.94 lb (85.7 kg)

Shipping Dimensions & Weight (WxHxD)

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Dimensions: $33^{1}/_{16}$ " x $41^{1}/_{8}$ " x $30^{5}/_{16}$ " Shipping Weight: 210.98 lb (95.7 kg)

Colour	моаеι #	UPC
Stainless Steel	NSG6DG8750SRAA	887276817415
Matte Black	NSG6DG8500MTAA	887276817408