



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
- Superior grilling results, 1630 watt electric grill
- Electronic oven display interfaces to cook timer, CookControl™ 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)	20
Frequency (Hz)	60
Gas type	Natural gas 15 mbar (USA)
Approval certificates	CSA
Type of grate	Cast iron
Location of 1st heating element	front left
Power of 1st heating element (W)	5.27
Included accessories	1 x Telescopic rack, 1 x temperature sensor, 1 x island trim, 1 x Grill Plate, 1 x Broiler pan
Location of 2nd heating element	back left
Power of 2nd heating element (W)	5.27
Location of 4th heating element	back right
Power of 4th heating element (W)	5.27
Location of 5th heating element	front right
Power of 5th heating element (W)	6.45