# SIGNATURE



# **CHROMIUM GRIDDLE**

The chromium griddle delivers consistent, even heating across the entire surface for professional results and the durable, polished finish resists scratches.

#### **POWER-UP OR SIMMER DOWN**

Three Ultra-High<sup>™</sup> Burners deliver 23K BTUs of pure cooking power for better searing and quick stir frying. Three Ultra-Low<sup>™</sup> Burners simmer down to maintain temperatures as low as 100° to prepare delicate sauces and sugary confections.

# SPEED-CLEAN™

Makes fast work of cleaning a lightly-soiled oven with just a ten minute cycle, using only water.

### **BUILT-IN WOK GRATE**

The three front burner grates are convertible for roundbottom wok cooking. Stir fry at home with professionalstyle results.

#### Innovation

Wi-Fi-Enabled for SmartThinQ®	Yes
Control with iPhone / Android App	

#### **Cooktop Features**

Number of Burners / Elements	6 + Griddle
Continuous Grates	3
Wok Convertible Grate (On Front Burners)	Yes
Chromium Griddle Plate	1
Heating Element "ON" Indicator Light	Yes
LED Power Level Display	Yes

# **Cooktop Performance**

Simmer – Max. BTU/h (NG)	
Left Rear	310 - 15,000
Center Rear	310 - 15,000
Right Rear	310 - 15,000
Left Front	650 - 23,000
Center Front	650 - 23,000
Right Front	650 - 23,000
Griddle BTU/h (NG)	18,000



© 2019 Signature Kitchen Suite. All rights reserved. Design, features and specifications are subject to change without notice. Specifications are for planning purposes only. Consult the product's installation instructions for final dimensional data and other details prior to making cutouts or custom panels. Consult with a heating and ventilation engineer for your specific ventilation requirements. Non-metric weights and measurements are approximate. Smart features require Internet access. 1-855-790-6655 | www.signaturekitchensuite.com

# SIGNATURE

# Oven Features & Performance (18-inch Oven / 30-inch Oven)

/ 5.2

1	ren Capacity (cu. ft.) 2	7
		/

18-inch Oven – Special Cooking Modes

Bake, Convection Bake, Convection Roast, Broil, Warm, Proof, My Recipe

30-inch Oven - Special Cooking Modes

ProHeat<sup>™</sup> Bake, ProHeat<sup>™</sup> Convection Bake, ProHeat<sup>™</sup> Convection Roast, Broil, Warm, Proof, Pizza (Frozen Regular, Frozen Rising, Fresh), My Recipe

Convection System	Single Fan / ProHeat™
Convection Element BTU/h (NG / LP)	23,000 / 19,000
Convection Conversion	Yes / Yes
Broil Element BTU/h (NG / LP)	
18-inch Oven – 6,500 / 6,500 (Infrared Heater) 30-inch Oven – 18,000 / 16,000 (Infrared Heater)	
18-inch Oven – Bake Element BTU/h (NG / LP)	14,500 / 13,000

Oven Racks

2 Heavy Duty / 2 Gliding & 1 Heavy Duty

Oven Meat Probe	Yes / Yes
Self Cleaning	Yes / Yes
Variable Time Self Cleaning (2-3-4 hrs.)	Yes / Yes
Speed Cleaning	No / Yes
Automatic Shut-Off	No / After 12 Hours
Interior Oven Light	No / Yes (Auto/Manual)

# Controls

Touch Oven Controls with LCD Display	Yes
Knob Cooktop Controls w/LED Display	Yes
Electronic Clock & Timer	Yes
Control Lock (Oven Functions Only)	Yes
Delay Start Time	Yes
Mood Light	Yes
Preheat Alarm Light	On / Off

# **Controls (Continued)**

Cooking Complete Reminder	Yes
Temperature Display (F or C)	Yes
Language Options	English, Spanish, French

### **Cooktop / General Features**

Sealed Gas Burners (Brass)	Yes
Surface Material	Black Porcelain
Stainless Steel Side Panels	Yes
Door Lock	Yes

# **Technical Specs**

Energy Source	Gas
Alternative Energy Source	LP Gas
LP Conversion Kit Included	Yes
Amp Rating at 120V	28A
Required Power Supply	120VAC, 60Hz

#### **Dimensions and Weight**

Overall Width (inches)	47 7/8
Overall Height Including Grates (inches)	36 11/16 to 38 1/8
Overall Depth Including Door (inches)	26 3/4
Overall Depth Including Handle (inches)	29 5/16
Net Weight (approx.)	529 lbs.
Shipping Weight (approx.)	699 lbs.

#### Accessories

Included Accessories

Broiler Pan, 2 Gliding Racks, 3 Heavy Duty Racks, Meat Probe, Cleaning Pad, Spray Bottle, Rear Filler

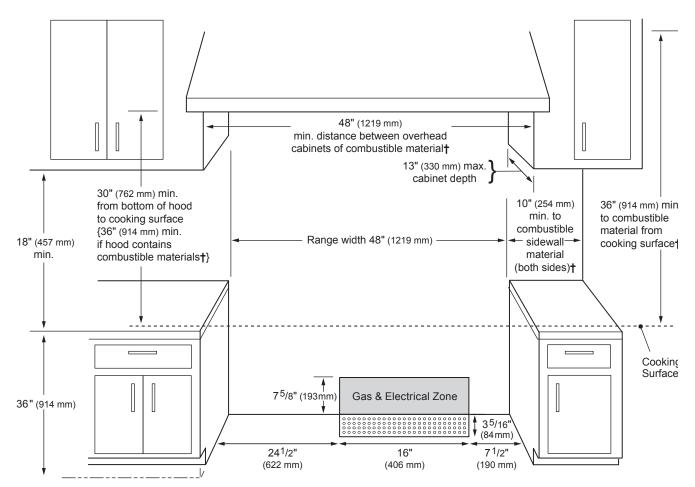
#### Warranty Summary\*

Limited Warranty, Parts & Labor	2 Years
Additional 1 Year When Product Registration is Completed Online with Owner Opt-in for Wi-Fi Monitoring	Yes

\*These warranties give you specific legal rights and you may have other rights that vary from state to state. For complete warranty details, refer to your Use & Care manual.



### **CUTOUT DIMENSIONS**



tas defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

# **Natural Gas or LP**

Gas Ranges are shipped by the factory to operate on natural gas. If the location / job site requires conversion from natural gas to propane (LP), utilize the included LP kit. Conversion must be done by a qualified installer or service technician.



### **OVERALL PRODUCT DIMENSIONS**

