# 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**

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

## SPEEDCLEAN°

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

## **BUILT-IN WOK GRATE**

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

#### Innovation

Wi-Fi Enabled for ThinQ® Control with iPhone / Android App	Yes
Remote Operations	Yes

#### **Cooktop Features**

Number of Burners / Elements	4 + Griddle
Continuous Grates	2
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
Right Rear	310 - 15,000
Left Front	650 - 23,000
Right Front	650 - 23,000
Griddle BTU/h (NG)	18,000



<sup>© 2024</sup> 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

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#### **Oven Features & Performance**

Oven Type	Convection Oven
Oven Capacity (cu. ft.)	6.3

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	ProHeat™
Convection Element BTU/h (NG)	23,000
Convection Conversion	Yes
Broil Element BTU/h (NG)	18,000 (Infrared Heater)
Oven Racks	2 Gliding & 1 Heavy Duty
Oven Meat Probe	Yes
Self Cleaning	Yes
Variable Time Self Cleaning (2-3-4 hrs.)	Yes
Speed Cleaning	Yes
Automatic Shut-Off (After 12 hrs.)	Yes
Star-K Certified Sabbath Mode	Yes
Interior Oven Light (Auto & Manual)	Yes

#### 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
Audible Preheat Signal	Yes
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 Course	Natural Caa
Energy Source	Natural Gas
Alternative Energy Source	LP Gas
LP Conversion Kit Included	Yes
Amp Rating at 120V	8 Amp
Required Power Supply	120VAC, 60 Hz, 15 Amp

#### **Dimensions and Weight**

Overall Width (inches)	35 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.)	397 lbs.
Shipping Weight (approx.)	564 lbs.

# Accessories

Included Accessories

2 Wok Grates, Griddle Grease Tray, 2 Gliding Racks, Heavy Duty Rack, Broiler Pan, Grid, Meat Probe

#### **Optional Accessories**

6" High Backguard	SKSBG3606S
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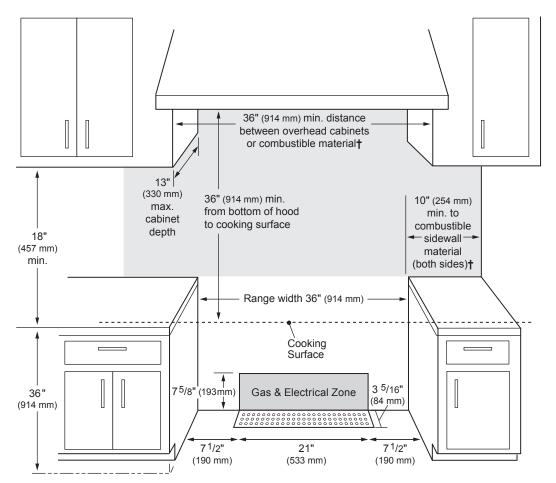
## Warranty Summary\*

Limited Warranty, Parts & Labor	3 Years
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\*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**



† as 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**

