

SKSGR480GS

48-INCH GAS PRO RANGE WITH 6 BURNERS AND GRIDDLE

SIGNATURE
KITCHEN SUITE



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™ Burners deliver 23K BTUs of pure cooking power for better searing and quick stir frying. Three Ultra-Low™ 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 three front burner grates are convertible for round-bottom wok cooking. Stir fry at home with professional-style results.

Innovation

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

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



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1-855-790-6655 | www.signaturekitchensuite.com

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

Oven Type	
18-inch Convection Oven + 30-inch Convection Oven	
Oven Capacity (cu. ft.)	2.7 / 5.2
18-inch Oven – Special Cooking Modes	
Bake, Convection Bake, Convection Roast, Broil, Warm, Proof, Pizza (Frozen Regular, Frozen Rising, Fresh), My Recipe	
30-inch Oven – Special Cooking Modes	
ProHeat™ Bake, ProHeat™ Convection Bake, ProHeat™ Convection Roast, Broil, Warm, Proof, Pizza (Frozen Regular, Frozen Rising, Fresh), My Recipe	
Convection System	Single Fan / ProHeat™
30-inch Oven – Convection Element BTU/h (NG)	23,000
Convection Conversion	Yes / Yes
Broil Element BTU/h (NG / LP)	
18-inch Oven – 6,500 / 6,500 (Infrared Heater)	
30-inch Oven – 18,000 / 16,500 (Infrared Heater)	
18-inch Oven – Bake Element BTU/h (NG / LP)	14,000 / 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	Yes / Yes
Automatic Shut-Off (After 12 hrs.)	Yes / Yes
Star-K Certified Sabbath Mode	Yes / Yes
Interior Oven Light (Auto & Manual)	Yes / 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

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	Natural Gas
Alternative Energy Source	LP Gas
LP Conversion Kit Included	Yes
Amp Rating at 120V	12 Amp
Required Power Supply	120VAC, 60 Hz, 15 Amp

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

3 Wok Grates, Griddle Grease Tray, 2 Gliding Racks, 3 Heavy Duty Racks, Broiler Pan, Grid, Meat Probe

Optional Accessories

6" High Backguard	SKSBG4806S
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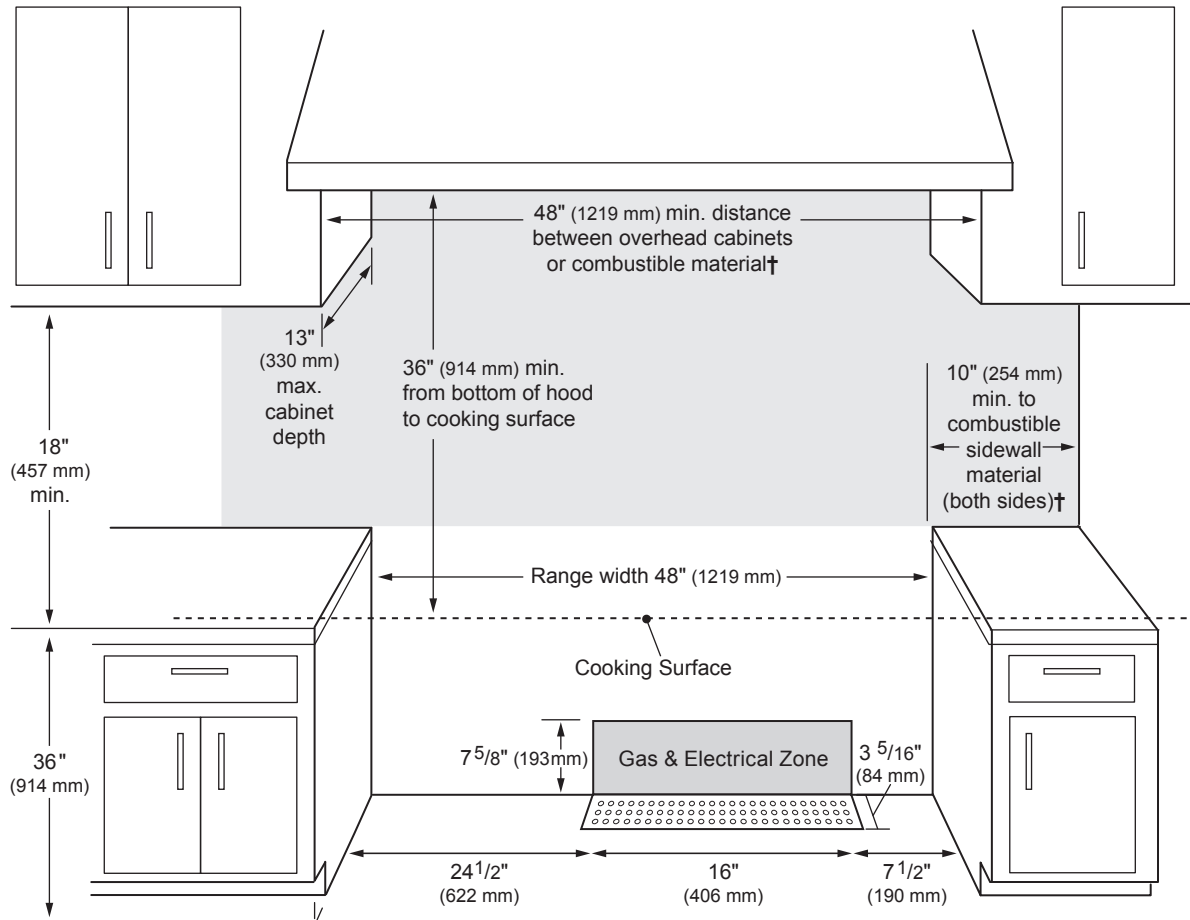
Warranty Summary*

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.

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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.

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OVERALL PRODUCT DIMENSIONS

