SKSRT360SIS

36-INCH DUAL-FUEL PRO RANGETOP WITH SOUS VIDE AND INDUCTION







BUILT-IN SOUS VIDE

The industry's first built-in sous vide delivering the ultimate in precision cooking, right on the cooktop. Get professional-style results every time and capture the full, true flavor of foods.

POWER-UP OR SIMMER DOWN

The Ultra-High™ Burner delivers 18K BTUs of pure cooking power for better searing and quick stir frying. The Ultra-Low™ Burner simmers down to maintain temperatures as low as 100° to prepare delicate sauces and sugary confections.

TWO-ZONE INDUCTION

When the recipe calls for instant temperatures and precision control, two induction zones meet the culinary need. The zones can be combined for use with a griddle, teppanyaki plate or large cookware.

BUILT-IN WOK GRATE

The front burner grate is 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
Sous Vide Cooking	Yes

Cooktop Features

Number of Burners / Elements		
Sous Vide + 2 Burners + 2 Zone Induction		
Continuous Grates	1	
Wok Convertible Grate (On Front Burner)	Yes	
Heating Element "ON" Indicator Light	Yes	
LED Power Level Display	Yes	

Cooktop Performance

Simmer – Max. BTU/h (NG)	
Center Rear	310 – 15,000
Center Front	650 – 18,000
Induction Cooktop (W)	
Front (Level 9 / Boost)	2,000 / 3,650
Rear (Level 9 / Boost)	2,000 / 3,650
Flex (Boost)	3,650
Sous Vide Module	800W

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

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Controls

Knob Cooktop Controls w/LED Display Yes

Warranty Summary*

Limited Warranty, Parts & Labor 3 Years

Cooktop / General Features

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

Natural Gas or LP

Gas Rangetops 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.

Technical Specs

Energy Source	Natural Gas and Electric
Alternative Energy Source	LP Gas and Electric
LP Conversion Kit Included	Yes
KW & Amp Rating at 240V	4.7 kW
Required Power Supply	240 / 208V, 60 Hz, 30 Amp

Dimensions and Weight

Overall Width (inches)	35 7/8"
Overall Height Including Grates (inches)	8 15/16"
Overall Depth Including Knobs (inches)	28 15/16"
Overall Depth without Knobs (inches)	26 3/4"
Net Weight (approx.)	150 lbs.
Shipping Weight (approx.)	217 lbs.

Accessories

Included Accessories

Wok Grate, Sous Vide Bath, Sous Vide Rack

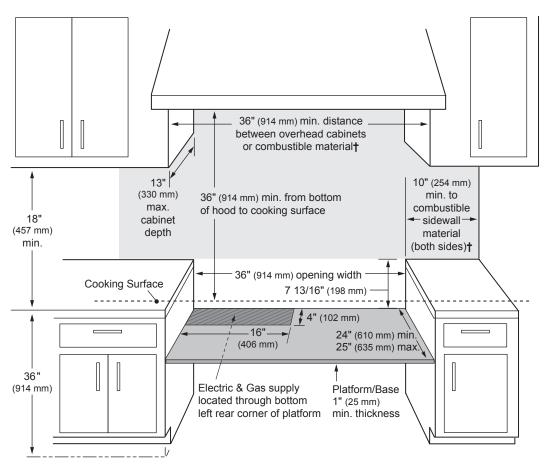
^{*}These warranties give you specific legal rights and you may have other rights that vary from state to state. For complete warranty details, refer to your Use & Care manual.

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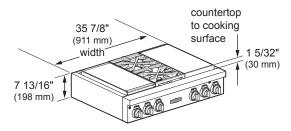
CUTOUT DIMENSIONS



[†]As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustiblematerials 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.

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. For island installation, 12" (305 mm) minimum clearance from back of rangetop.

OVERALL PRODUCT DIMENSIONS



Important Installation Information: Rangetops use a single phase, four-wire cable, 120/240 volt, 60 hertz, AC-only electrical supply with ground.

