## SKSRT480SIS 48-INCH DUAL-FUEL PRO RANGETOP WITH SOUS-VIDE AND INDUCTION

## SIGNATURE

KITCHEN SUIT



#### **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**

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.

#### **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 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
Sous Vide Cooking	Yes

#### **Cooktop Features**

Number of Burners / Elements		
Sous Vide + 4 Burners + 2 Zone Induction		
Continuous Grates	2	
Wok Convertible Grate (On Front Burners)	Yes	
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
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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Controls

Knob Cooktop Controls w/LED Display Yes

#### **Rangetop / General Features**

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

#### **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)	47 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.)	193 lbs.
Shipping Weight (approx.)	261 lbs.

#### Accessories

Included Accessories:

2 Wok Grates, Sous Vide Bath, Sous Vide Rack

#### Warranty Summary\*

Limited Warranty, Parts & Labor

3 Years

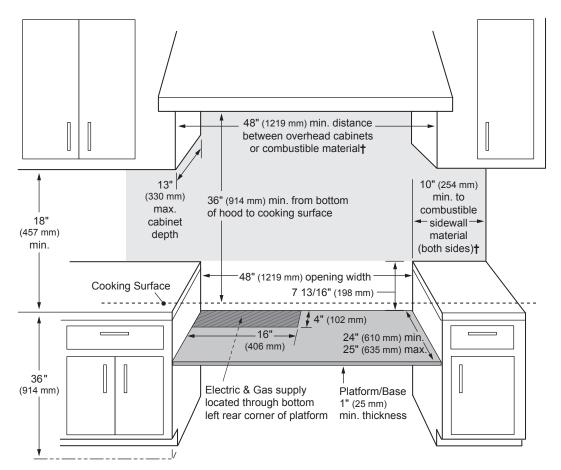
#### **Natural Gas or LP**

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.

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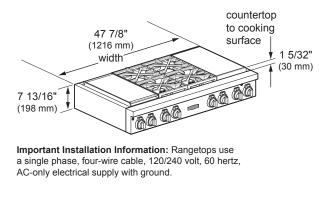
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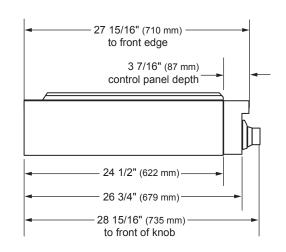
#### **CUTOUT DIMENSIONS**



<sup>†</sup>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**