

UPSG3014ST
30-INCH GAS SLIDE-IN RANGE



PROHEAT™ CONVECTION

Takes the heating element from the bottom of the appliance and puts it in the back wall. Then, to ensure you have even cooking even with a completely full oven, we added a professional circulating fan to distribute the heat evenly.

RAPIDHEAT™ BURNERS

Our burners deliver up to 18,500 BTUs of power, allowing you to rapidly reach and maintain high temperatures, saving time and effort when mealtime approaches.

EASY SWIVEL HANDLE™

An inventive handle design makes your oven door more convenient to use. The hinge rotates the handle as you pull making it easier to lift and safer to operate, reducing the risk of burns.

WIFI-ENABLED

With ThinQ® technology, you can preheat your oven while you're still at the store. Smart Diagnosis and Clean Alert will make sure everything is working smoothly.

Innovation

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

Cooktop Features

Number of Burners / Elements	5
Continuous Grates	3
Dishwasher Safe Grates	Yes

Cooktop Performance

Simmer – Max. BTU/h (NG)	
Left Rear	1,100 – 9,100
Right Rear (Simmer)	650 – 5,000
Center Rear (Single Oval)	2,300 – 10,000
Left Front	1,200 – 12,000
Right Front (UltraHeat)	1,330 – 18,500

© 2024 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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SIGNATURE
KITCHEN SUITE

Oven Features & Performance

Oven Type	Convection Oven
Oven Capacity (cu. ft.)	6.3
Special Cooking Modes	Bake, Convection Bake, Roast, Convection Roast, Broil, Warm, Proof, Pizza
Convection System	ProHeat™
Convection Element BTU/h	19,000
Convection Conversion	Yes
Broil Element BTU/h	15,000
Oven Racks	3 Gliding, 1 Heavy Duty
Oven Meat Probe	Yes
Self Cleaning	Yes
Variable Time Self Cleaning (2-3-4 hrs.)	Yes
Speed Cleaning (10 min.)	Yes
Automatic Shut-Off (After 12 hrs.)	Yes
Interior Oven Light (Auto & Manual)	Yes
Easy Swivel Handle™	Yes
GlideShut™ Door	Yes

Controls

Touch Oven Controls w/VFD Display	Yes
Knob Cooktop Controls	Yes
Touch Drawer Controls w/VFD Display	Yes
Electronic Clock & Timer	Yes
Control Lock (Oven Functions Only)	Yes
Delay Start Time	Yes
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	Stainless Steel
Stainless Steel Side Panels	Yes
Door Lock	Yes

Drawer Features

Type	Warming
GlideShut™ Drawer	Yes
Heating Element	500 W
Capacity	0.8 cu. ft.

Technical Specs

Energy Source	Natural Gas
Alternative Energy Source	LP Gas
LP Conversion Kit Included	Yes
Amp Rating at 120V	8.3A
Required Power Supply	120VAC, 60Hz

Dimensions and Weight

Overall Width (inches)	29 7/8
Overall Height Including Grates (inches)	37 7/8
Overall Depth Including Door (inches)	26 9/16
Overall Depth Including Handle (inches)	28 3/4
Net Weight (approx.)	189 lbs.
Shipping Weight (approx.)	210 lbs.

Accessories

Included Accessories
3 Gliding Racks, Heavy Duty Rack, Meat Probe, Griddle, Rear Filler Kit

Optional Accessories

Broiler Pan	MJS61850003
Grid	MJS61849903

Warranty Summary*

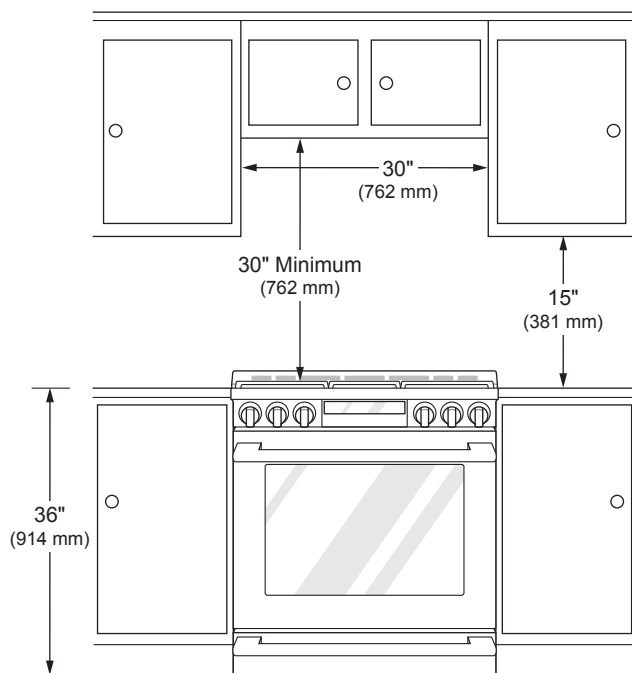
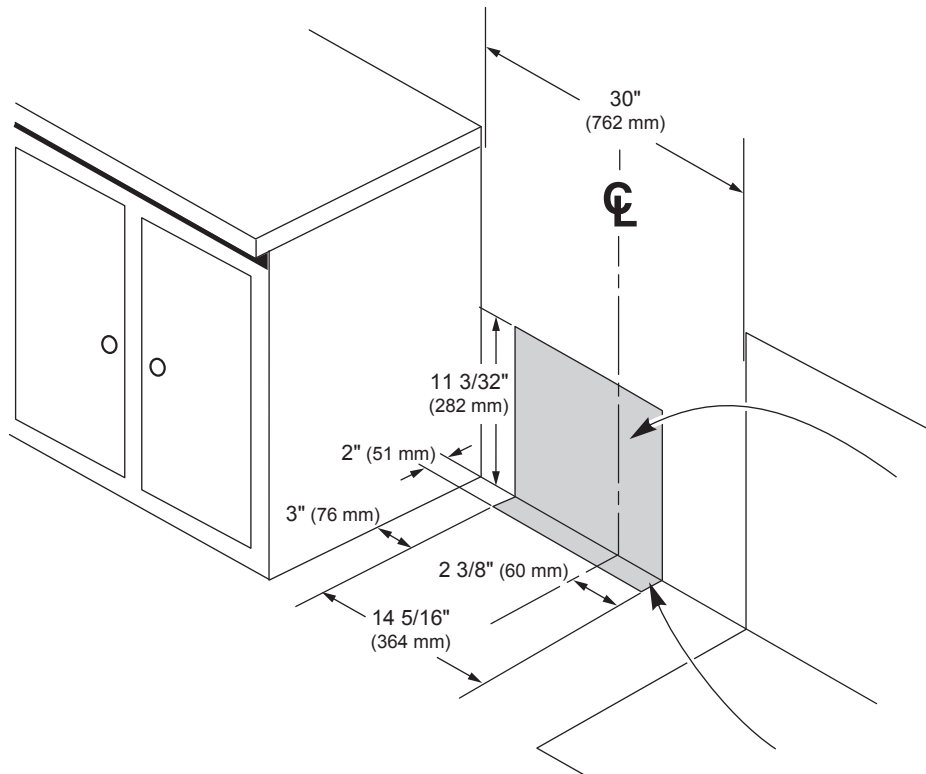
Limited Warranty, Parts & Labor	3 Years
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*These warranties give you specific legal rights and you may have other rights that vary from state to state. For complete warranty details, refer to your Use & Care manual.

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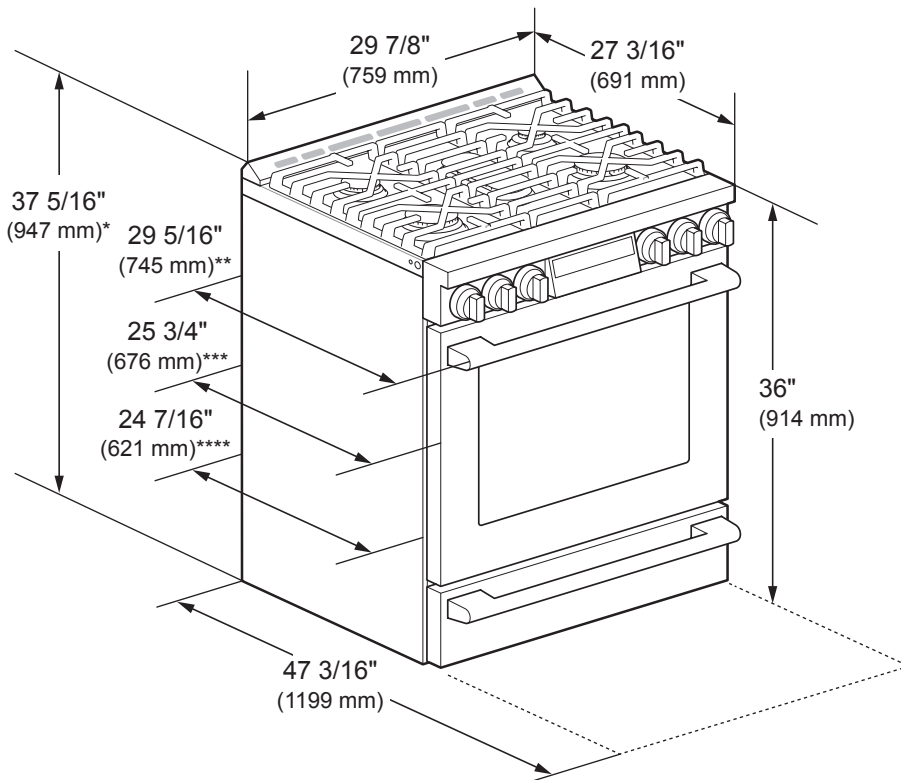
DIMENSIONS AND CLEARANCES

GAS PIPE AND ELECTRICAL OUTLET LOCATIONS



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OVERALL PRODUCT DIMENSIONS



*Including Grates (Unit can be raised an additional 1" (25 mm))

**Including Handle

***Including Door

****Max. Cabinet Depth (Does Not Include Door)