SKSDR480SIS
48-INCH DUAL-FUEL PRO RANGE WITH SOUS VIDE AND INDUCTION

Innovation

<table>
<thead>
<tr>
<th>Feature</th>
<th>Yes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wi-Fi-Enabled for SmartThinQ™ Control with iPhone / Android App</td>
<td></td>
</tr>
<tr>
<td>Sous Vide Cooking</td>
<td></td>
</tr>
</tbody>
</table>

Cooktop Features

<table>
<thead>
<tr>
<th>Feature</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of Burners / Elements</td>
<td></td>
</tr>
<tr>
<td>Sous Vide + 4 Burners + 2 Zone Induction</td>
<td></td>
</tr>
<tr>
<td>Continuous Grates</td>
<td>2</td>
</tr>
<tr>
<td>Wok Convertible Grate (On Front Burners)</td>
<td>Yes</td>
</tr>
<tr>
<td>Heating Element “ON” Indicator Light</td>
<td>Yes</td>
</tr>
<tr>
<td>LED Power Level Display</td>
<td>Yes</td>
</tr>
</tbody>
</table>

Cooktop Performance

<table>
<thead>
<tr>
<th>Feature</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Simmer – Max. BTU/h (NG)</td>
<td></td>
</tr>
<tr>
<td>Left Rear</td>
<td>310 – 15,000</td>
</tr>
<tr>
<td>Right Rear</td>
<td>310 – 15,000</td>
</tr>
<tr>
<td>Left Front</td>
<td>650 – 23,000</td>
</tr>
<tr>
<td>Right Front</td>
<td>650 – 23,000</td>
</tr>
<tr>
<td>Induction Cooktop (W)</td>
<td></td>
</tr>
<tr>
<td>Front (Level 9 / Boost)</td>
<td>2,000 / 3,650</td>
</tr>
<tr>
<td>Rear (Level 9 / Boost)</td>
<td>2,000 / 3,650</td>
</tr>
<tr>
<td>Flex (Boost)</td>
<td>3,650</td>
</tr>
<tr>
<td>Sous Vide Module</td>
<td>800W</td>
</tr>
</tbody>
</table>

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™ Burners deliver 23K BTUs of pure cooking power for better searing and quick stir frying. Two Ultra-Low™ 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.

TRUE-COMBI-STEAM™ OVEN
The 18-inch oven combines steam and convection cooking for gourmet results. The convection system cooks food quickly and evenly while steam helps to preserve texture, appearance and taste. The 30-inch oven features ProHeat™ convection technology with a rear-wall element and fan to evenly distribute heat to every rack.

SPEED-CLEAN™
Makes fast work of cleaning a lightly-soiled oven with just a ten minute cycle, using only water.
### SKSDR480SIS
#### 48-INCH DUAL-FUEL PRO RANGE WITH SOUS VIDE AND INDUCTION

### Oven Features & Performance (18-inch Oven / 30-inch Oven)
- **Oven Type:** 18-inch Steam / Convection Oven + 30-inch Convection Oven
- **Oven Capacity (cu. ft.):** 2.7 / 5.2
- **18-inch Oven** – Special Cooking & Steam Maintenance Modes
  - Bake, Convection Bake, Convection Roast, Broil, RapidHeat Roast+, Steam Cook, Steam Assist, Gourmet Steam, Gourmet Chef, Warm, My Recipe, Steam Evaporation, Steam Descaling, Steam Drying
- **30-inch Oven** – Special Cooking Modes
  - ProHeat™ Bake, ProHeat™ Convection Bake, ProHeat™ Convection Roast, Broil, RapidHeat Roast, Gourmet Chef, Warm, Proof, My Recipe
- **Convection System:** Single Fan / ProHeat™
- **Convection Element:** 700 W / 2,500 W
- **Convection Conversion:** Yes / Yes
- **Broil Element:** 2,100 W / 4,200 W
- **Bake Element:** 2,100 W / 2,500 W
- **Oven Racks:** 2 Heavy Duty / 2 Gliding & 1 Heavy Duty
- **Oven Meat Probe:** Yes / Yes
- **Self Cleaning:** No / Yes
- **Variable Time Self Cleaning (3-4-5 hrs.):** No / Yes
- **Speed Cleaning:** Yes / Yes
- **Automatic Shut-Off:** 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
- **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 and Electric
- **Alternative Energy Source:** LP Gas and Electric
- **LP Conversion Kit Included:** Yes
- **KW & Amp Rating at 240V:** 13.5 kW, 46A
- **Required Power Supply:** 240 / 208V, 60 Hz, 50 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
- **Size of Water Tank:** 1,000cc
- **Net Weight (approx.):** 529 lbs.
- **Shipping Weight (approx.):** 699 lbs.

### Accessories
- **Included Accessories:** Broiler Pan, 3 Steam Pans, 2 Gliding Racks, 3 Heavy Duty Racks, Meat Probe, Sous Vide Bath, Sous Vide Rack, Cleaning Pad, Spray Bottle

### Warranty Summary*
- **Limited Warranty, Parts & Labor:** 2 Years
- **Additional 1 Year When Product Registration is Completed Online with Owner Opt-in for WiFi Monitoring:** Yes

*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.
**Electrical and Gas Specifications**

Dual-Fuel Ranges are designed to be connected to a 240 / 208V, 60Hz., 4-wire, single-phase power supply. An individual properly grounded 50 Amp circuit breaker is required. Electrical and gas hookups must be located on the rear wall/floor as shown.

**Natural Gas or LP**

Dual-Fuel 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

A – Including handle
B – Including door
C – Including grates

47 7/8" (1216 mm)

27 15/16" (710 mm)
24 1/2" (623 mm)
29 5/16" (745 mm)
26 3/4" (679 mm)
50 9/16" (1285 mm)

A

B

C

36 11/16" (932 mm) min.
38 1/8" (968 mm) max.

35 1/4" (896 mm) min.
36 11/16" (932 mm) max.