# SIGNATURE

KITCHEN SUIT



#### **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.

#### STEAM-COMBI CONVECTION OVEN

Spacious 6.3 cu. ft. capacity 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.

#### **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 roundbottom wok cooking. Stir fry at home with professionalstyle results.

#### SMART KNOBS<sup>™</sup>

Each burner has a dedicated Smart Knob<sup>™</sup> featuring a large, illuminated display that makes it easy to read from across the room. Smart Knobs<sup>™</sup> include a Wi-Fi function that let you see if the burner is on or off using the ThinQ<sup>®</sup> app.

#### Innovation

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

#### **Cooktop Features**

Number of Burners	6
Continuous Grates	3
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
Center Rear	1,300 – 15,000
Right Rear	310 - 10,000
Left Front	650 - 23,000
Center Front	1,300 – 18,000
Right Front	650 - 23,000



© 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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#### **Oven Features & Performance**

Oven Type	Steam-Combi Convection Oven
Oven Capacity (cu. ft.)	6.3

Special Cooking Modes

ProHeat<sup>™</sup> Bake, ProHeat<sup>™</sup> Convection Bake, ProHeat<sup>™</sup> Convection Roast, Broil, Rapid Heat Roast+, Gourmet Chef, Steam-Combi, Gourmet Steam, Warm, Proof, My Recipe

ProHeat <sup>™</sup> 2,500 W Yes
Yes
4,200 W
2,500 W
720 W
2 Gliding & 1 Heavy Duty
Yes
Yes
) Yes
Yes
Yes
Yes
100
)

#### 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
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 Rating at 240V	6.0 kW
Required Power Supply	240 / 208V, 60 Hz, 50 Amp

### **Dimensions and Weight**

35 7/8
36 11/16 to 38 1/8
26 3/4
29 5/16
386 lbs.
582 lbs.

#### Accessories

Included Accessories

1 Large Steam Tray, 2 Gliding Racks, 1 Heavy Duty Rack, Meat Probe, Cleaning Pad, Spray Bottle

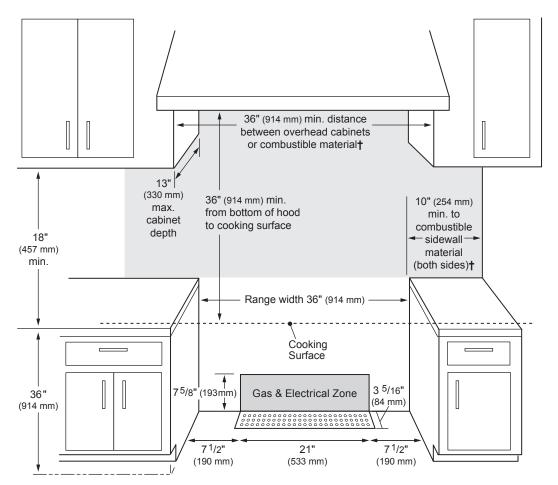
6" High Backguard	SKSBG3606S
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#### Warranty Summary\*

\*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.

#### **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.



#### **OVERALL PRODUCT DIMENSIONS**

