



## **INNOVATION**

- Patented Pedestal Star® Burner with QuickClean Base<sup>™</sup> designed for easy surface cleaning and superior heat spread for any size pan
- Powerful 18,000 BTU (LP) burner (front right)
- Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- SoftClose® hinges for ultra smooth closing of the oven door
- Superfast 2-hour self-clean mode fastest in the industry

## **PERFORMANCE**

- 15,000 BTU (LP) Star" "®" "Burners
- Titanium surface non-stick, rust-proof castaluminum griddle and grill, removable for easy clean-up
- Electronic oven display interfaces to cook timer, meat probe and preheat status with audible alert
- Powerful, 25,000 BTU bake and 17,000 BTU broil burners
- Convection Bake offers precise multi-level baking results
- Large oven 5.5 cu.ft.-accommodates commercial sheet pan
- Full Access® telescopic racks, integrated easy-grip handle
- Six rack levels for multiple item cooking
- Star-K Kosher certified

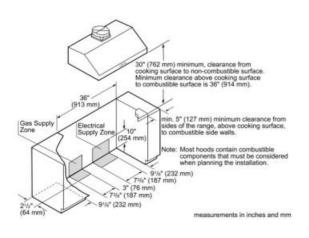
## **DESIGN**

- Bold Professional design
- Pinhole and panel lighting concepts provide functional and stylish aesthetics
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface



- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Signature blue indicator lighting





20
60
Liquid gas 27,5 mbar (USA)
CSA
374
415
2
Full metal
Yes
3 x Telescopic rack, 1 x temperature sensor, 1 x island trim, 1 x Grill Plate, 1 x Broiler pan
blue, LCD
1630
front left
15000
back left
15000
back right
15000
front right
18000