



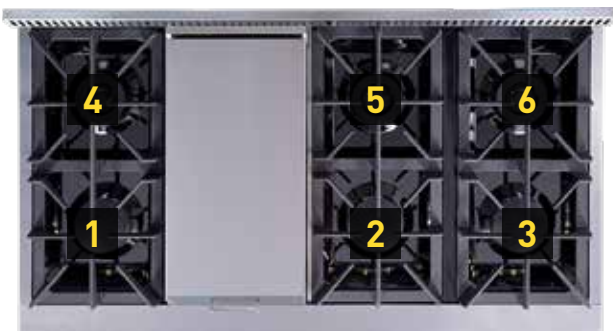
Product: 48 Inch Professional 6 Burner Gas Range in Stainless Steel
Model Number: HRG4808U

TECHNICAL DETAILS

Fuel Type	Natural Gas / LP Convertible
Electrical Requirements	120V
Circuit Breaker (A)	15 or 20 A
Frequency (Hz)	60 Hz

BURNER PERFORMANCE

Total Burners	6
[1] Front Left Burner	18,000 BTU
[2] Front Middle Burner	18,000 BTU
[3] Front Right Burner	18,000 BTU
[4] Rear Left Dual Burner	15,000 BTU (650 BTU Simmer)
[5] Rear Middle Dual Burner	15,000 BTU (650 BTU Simmer)
[6] Rear Right Dual Burner	15,000 BTU (650 BTU Simmer)
Griddle Burner	15,000 BTU
Gas Flame Broiler	16,500 BTU
U-Shape Bake Burner	22,000 BTU
Tube Bake Burner 18 Inch Oven	14,000 BTU



FEATURES & BENEFITS

- High-Powered BTU Burners** - From a high-powered 18,000 BTU burner to a burner with a steady 650 BTU simmer function, this range gives you the power you need for large family meals and the consistent low heat desired for cooking delicate sauces or melting chocolate.
- LuxGlide™ Telescopic Racks** - Telescopic racks use ball bearing rack guides for an effortless glide in and out of the oven. This luxury feature allows the rack to extend fully without tipping over for smooth, easy handling of even the heaviest dishes, and adjusts to fit different rack support levels.
- Gas Flame Broiler** - Reflective gas flame broiler radiates heat evenly to sear your food and seal in the juices.
- Brass Burners** - The dual burners feature high-end, durable brass burners that have the ability to withstand intense heat and provide a sophisticated aesthetic to the range.
- Commercial Convection Fan** - Convection fan provides controlled heat distribution for fast and efficient cooking.
- LED Control Panel Lights** - The brilliant blue LED control panel lights and blue porcelain interior add a bold, stylish touch to your professional range.
- Dual Ovens** - Dual ovens at 4.2 cu. ft. and 2.5 cu. ft. capacity allow you to cook multiple dishes at a time.
- Continuous Cast-Iron Cooking Grate** - Heavy-duty continuous cast-iron cooking grates that can handle any size cookware.
- 15,000 BTU Griddle** - The 15,000 BTU griddle offers additional cooking space and flexibility.
- Heavy Duty Control Knobs** - Heavy duty, die-cast metal burner control knobs add style and durability.
- Black Porcelain Drip Pan** - Black porcelain drip pan on cooktop catches the mess and makes cleanup easy.

ACCESSORIES (NOT INCLUDED)

Liquid Propane Gas Conversion Kit	LPKHRG4808U
30 Inch Telescopic Rack	TR30SS
48 Inch Island Trim	ITHRG4808U
Cast Iron Reversible Griddle	RG1022
Cast Iron Range Griddle	RG1032

WARRANTY: TWO YEAR PARTS AND LABOR



PRODUCT DIMENSIONS

Product Width	47.9"
Product height (from bottom to top of back splash)	38.48"-39.48"
Product height (from bottom to top of side panel)	38.48"-39.48"
Product depth (from back panel to bullnose)	27.94"
Product depth (from back panel to control board)	26.52"
Product depth (from back panel to side panel front)	24.82"
Depth of control panel (minimum)	1.7"
Depth of control panel (bullnose)	3.12"
Cast iron cooking grate (W x L)	10 3/4" * 23"
Adjustable Legs	Not to Exceed 1"

REQUIRED CUTOUT SIZE

48 1/8" x 24.82" x 35.67(+1)"	
30" Oven Cavity Dimension	24"W x 15 1/4"H x 18"D
30" Oven Rack Dimension	22 3/4" x 15 1/2"
Distance Between Oven Rack	2 1/8"

INPUT/OUTPUT PRESSURE

Natural Gas	Input Pressure: 7" Output Pressure: 5"
Liquide Propane	Input Pressure: 11" Output Pressure: 10"
Size of Regulator	3/4 Inch

