





#### 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 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

WiFi-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
Wok Convertible Grate (On Front Burners)	Yes

#### **Cooktop Performance**

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Simmer – Max. BTU/h (NG)	
Left Rear	1,100 – 9,000
Right Rear (Simmer)	650 – 5,000
Center Rear (Single Oval)	2,100 – 10,000
Left Front	1,200 – 12,000
Right Front (UltraHeat)	1,400 – 18,500

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#### **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
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/LCD Display	Yes
Knob Cooktop Controls	Yes
Touch Drawer Controls w/LCD 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**

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

# **Technical Specs**

Energy Source	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 5/16
Overall Depth Including Door (inches)	25 3/4
Overall Depth Including Handle (inches)	29 5/16
Net Weight (approx.)	176.3 lbs.
Shipping Weight (approx.)	209.4 lbs.

## Accessories

Included Accessories

3 Gliding Racks, Meat Probe, 1 Griddle, Rear Filler Kit, Cleaning Pad, Spray Bottle

Optional Accessories	
Broiler Pan	MJS61850003
Grid	MJS61849903

## **Warranty Summary\***

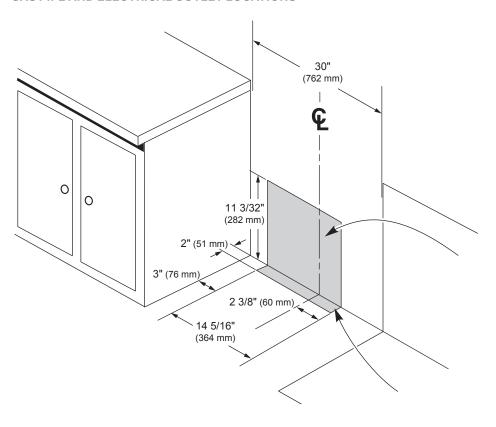
Limited Warranty,	Parts & Labor	3 Years

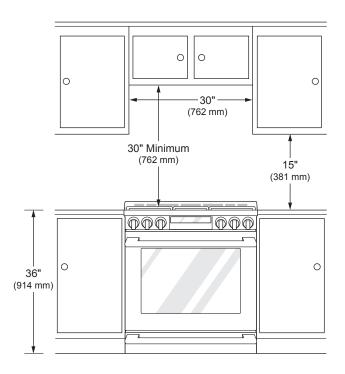
<sup>\*</sup>These warranties give you specific legal rights and you may have other rights that vary from state to state. For complete warranty details, refer to your Use & Care manual.



### **DIMENSIONS AND CLEARANCES**

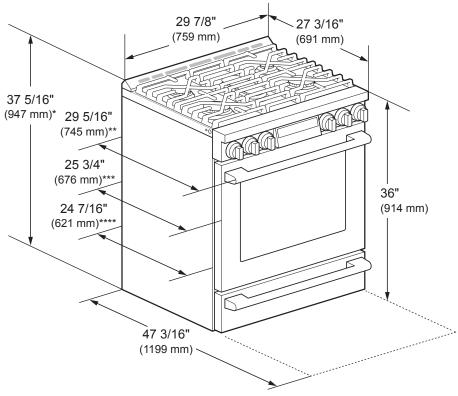
## GAS PIPE AND ELECTRICAL OUTLET LOCATIONS







#### **OVERALL PRODUCT DIMENSIONS**



<sup>\*</sup>Including Grates (Unit can be raised an additional 1" (25 mm))

<sup>\*\*</sup>Including Handle

<sup>\*\*\*</sup>Including Door

<sup>\*\*\*\*</sup> Max. Cabinet Depth (Does Not Include Door)