

GR304



FEATURES

- Convection oven for faster, more consistent cooking
- Dual-stacked, sealed burners for higher highs, lower lows
- Continuous cast-iron grates for easy movement of pots and pans
- Infrared broiler inside oven sears quickly and evenly
- Heavy-gauge stainless steel
- Rigorously tested in our U.S. manufacturing facilities for decades of use
- Exceptional 24/7 support from our Customer Care team in Madison
- Signature red infinite control knobs
- Individual spark ignition system
- Adjustable legs for stability, plus rear casters

ACCESSORIES

- Bake stone kit (stone, rack and peel)
- Stainless steel, brass or chrome bezels
- High altitude conversion kit
- Full-extension easy glide oven rack
- Cast iron S-grates and wok grate
- Stainless steel kickplate
- Signature red, black or stainless steel control knobs
- Front leg covers
- 5" and 10" stainless steel risers, and 20" riser with shelf

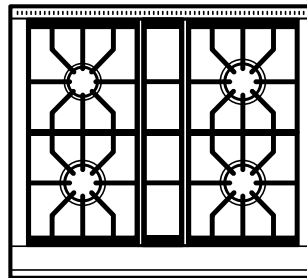
Accessories available through an authorized Sub-Zero dealer.
For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



TOP CONFIGURATION



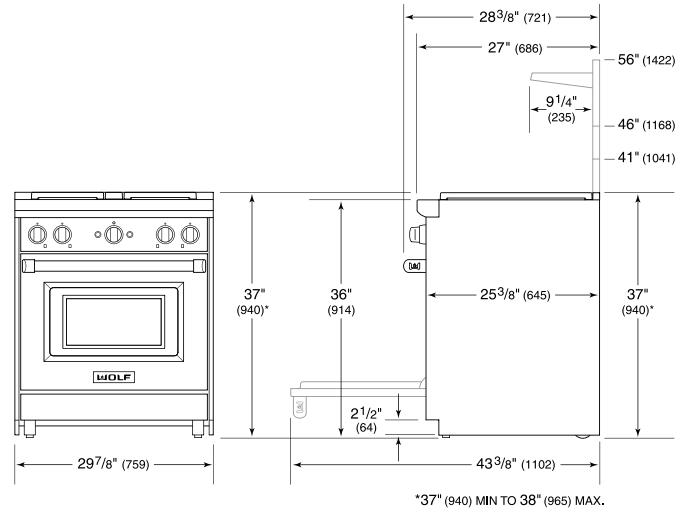
RANGETOP SPECIFICATIONS

- 1 - 9,200 Btu Burner
- 3 - 15,000 Btu Burners

PRODUCT SPECIFICATIONS

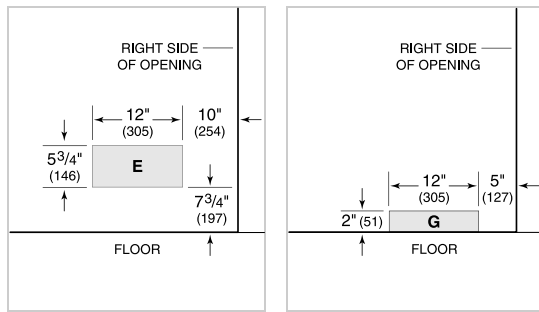
Model	GR304
Dimensions	29 7/8"W x 37"H x 28 3/8"D
Oven 1 Interior Dimensions	24"W x 18 5/8"H x 17"D
Oven 1 Usable Capacity	2.9 cu ft
Oven 1 Overall Capacity	4.4 cu ft
Door Clearance	19 1/2"
Weight	325 lb
Electrical Supply	110/120 VAC, 50/60 Hz
Electrical Service	15 amp dedicated circuit
Gas Supply	3/4" rigid pipe
Gas Inlet	1/2" NPT female

DIMENSIONS

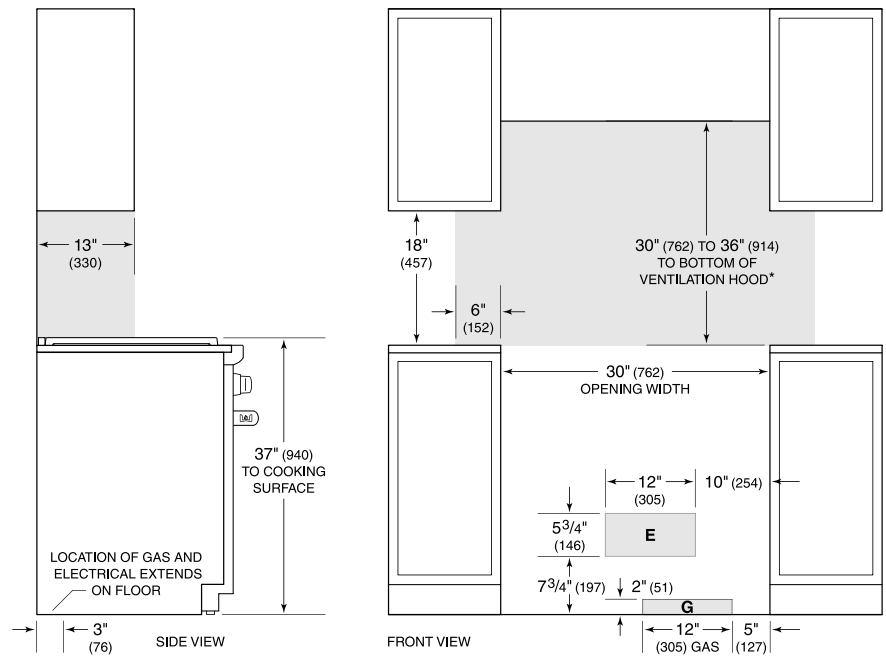


ELECTRICAL

GAS



STANDARD INSTALLATION



*Without ventilation hood, 42" (1067) minimum clearance countertop to combustible materials.

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

For island installation, 12" (305) minimum clearance back of range to combustible rear wall above countertop.