

KitchenAid®

COMMERCIAL COOKING & VENTILATION



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SERIOUS DESIGN FOR SERIOUS COOKS

The straightforward design of KitchenAid® commercial-style appliances is inspired by the working kitchens of top restaurants. An attractive choice for those who want to make a bold statement while emulating the look and craftsmanship of a professional kitchen, this suite of appliances features robust die-cast knobs, large diamond-etched handles and heavy-gauge cast iron burner grates and grills.





COMMERCIAL LEVEL POWER

For cooks who demand the best from their appliances, KitchenAid® commercial-style ranges, rangetops and ventilation hoods deliver incredible power and precise control, giving cooks the freedom to perform a vast array of cooking tasks.

Ranging from 20,000 BTUs all the way down to a gentle 500, the burners on KitchenAid® commercial-style ranges and rangetops offer superb control over all cooking temperatures. Both the Even-Heat™ True Convection system and Dual-Fan Convection system with Steam Assist Technology create exceptionally even heating inside the large-capacity ovens of KitchenAid® commercial style ranges.

Every feature of these KitchenAid® appliances is designed specifically to give serious cooks the performance they desire to unleash their creativity.



COMMERCIAL-STYLE RANGETOPS



PROFESSIONAL- GRADE BURNERS

With a full range from 500 BTUs all the way up to 20,000 BTUs, professional-grade burners put power squarely in the hands of experienced cooks.



EVEN-HEAT™ GRIDDLE

Common sights in restaurant kitchens, chrome griddles are a versatile companion to gas cooking surfaces, adding room to sear, toast, sauté and stir-fry while easily wiping clean.



EVEN-HEAT™ GRILL

Delivering the same searing heat as outdoor grills, the Even-Heat™ Gas Grill brings bold grilling flavors indoors by offering consistent, uniform heating of the entire grill.





Professional-Grade Burners

Even-Heat™ Griddle

Even-Heat™ Grill

Premium Features

Model Lineup

**COMMERCIAL-STYLE
RANGETOPS**



HIGH

51 Upper-Level Simmer Flame Ports

56 Lower-Level Primary Flame Ports

MEDIUM

Start Food Cooking or Bring Liquids to Boil

Preheat Skillets, Pans, Woks

Brown or Sear Meats

Stir-Fry or Sauté Foods

Hold Liquids at Boiling



FIERCE POWER WITH A GENTLE SIDE

20,000 BTU ULTRA POWER™ DUAL-FLAME BURNER

Using two levels of flame – one stacked on top of the other – the KitchenAid® Ultra Power™ Dual-Flame Burner puts out a maximum of 20,000 BTUs. To boil water, preheat skillets or sear meat, the higher the heat, the faster the cooking. That's why professional chefs always prefer ranges and rangetops that have high-BTU burners.

Still, there is a softer side to this Dual-Flame Burner. The upper-level flame can be used independently to gently simmer sauces, soups and stews.

Because the ports of the simmering flame are located beneath the burner's cap, they heat the burner's cap which then heats the cookware, instead of the flame directly touching the cookware. This allows the heat to rise and spread gently, creating a larger sweet spot for simmering and helping to prevent delicate sauces from being scorched or burned.

LOW

SIMMER HIGH

SIMMER LOW

Cook Soups, Sauces and Gravies

Start Simmering Foods

Hold a Gentle Simmer



20 K

19 K

18 K

17 K

16 K

15 K

14 K

13 K

12 K

11 K

15,000 BTU PROFESSIONAL BURNER

Turning down from its full output of 15,000 BTUs all the way to 1,700 BTUs, Professional Burners cover a full range of cooking tasks, making them ideal companions to the other burners on KitchenAid® commercial-style rangetops.

Because most cooking takes place well below a burner's maximum output, these burners are well-suited to the majority of cooking tasks. Sautéing, searing, steaming and reducing sauces can all be performed on a single burner, and they are ideal for simmering thicker soups as well as preparing stocks and gravies.



SIMMER/MELT BURNER

Experienced cooks know that, as important as ultra-high power is to specialty cooking methods, it's the low power that's especially crucial when it comes to melting chocolate and butter, as well as simmering delicate foods without scorching or burning.

The patented design of the Simmer/Melt Burner pairs a 2½-inch wide burner cap with a very narrow burner head to deflect the upward path of the flames, diffusing heat into the burner cap and surrounding air. This creates widely distributed heat that gently warms the pan above it without the flame actually touching the bottom of the pan.

At its lowest setting, the burner has an output of 500 BTUs, gently melting chocolate or butter without scorching or scalding, and, because it can turn up to 5,000 BTUs when needed, this burner is also ideal for simmering stocks and cooking soups.



20,000 BTU Ultra Power™ Dual-Flame Burner Range

15,000 BTU Professional Burner Range

Simmer/Melt Burner Range

9 K
8 K
7 K
6 K
5 K
4 K
3 K
2 K
1 K



PERFORMANCE THAT **SHINES**



Chrome-Infused
Steel Surface

1 3/4-Inch Recessed Surface
to Contain Spatters

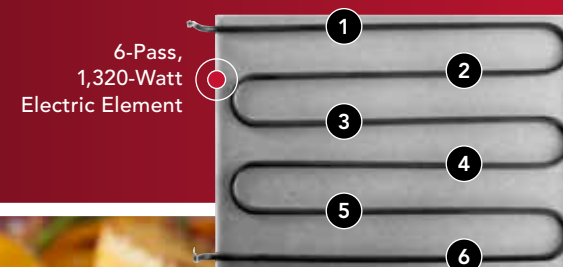
Removable Stainless
Steel Drip Tray

EVEN-HEAT™ CHROME ELECTRIC GRIDDLE

Professional chefs value chrome griddles in their restaurants because they are versatile, easy to clean and generate less residual heat than other cooking methods. Chefs use chrome griddles to sear, sauté, toast or stir-fry, then easily clean with a plastic spatula or gentle scrub pad.

KitchenAid® commercial-style rangetops bring this versatile tool into the home kitchen.

Using a 6-pass, 1,320-watt element to heat, the eye-catching Even-Heat™ Chrome Electric Griddle uses a temperature sensor to take the guesswork out of setting the griddle. The 3/8-inch thick chrome-infused griddle plate heats up quickly while maintaining uniform heat coverage, ensuring pancakes are cooked to an even golden brown.





TEMPERATURE SENSOR

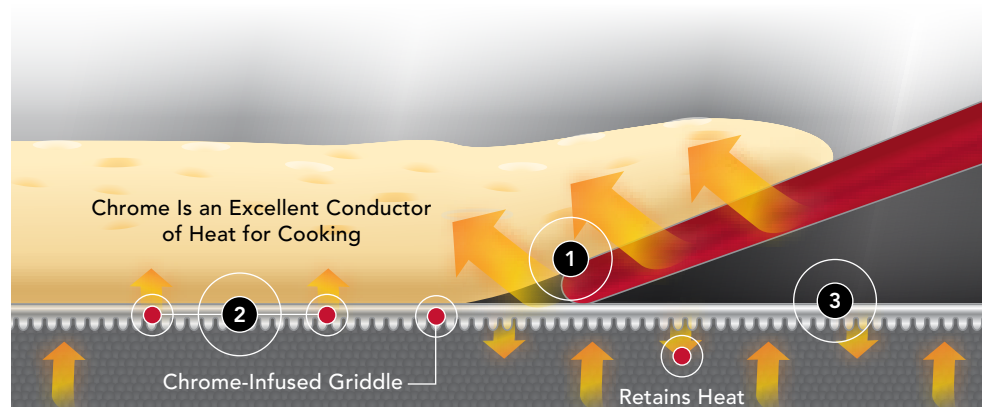
To take the guesswork out of cooking with this griddle, a blue light indicates when the griddle has reached a set temperature, measured by a temperature sensor integrated into the griddle plate.



CHROME, THE NON-STICK METAL

Very different from the chrome used as plating on vintage automobiles, the chrome-infused griddle is thicker and tougher than decorative chrome. Some unique properties help make chrome an ideal cooking material for griddles:

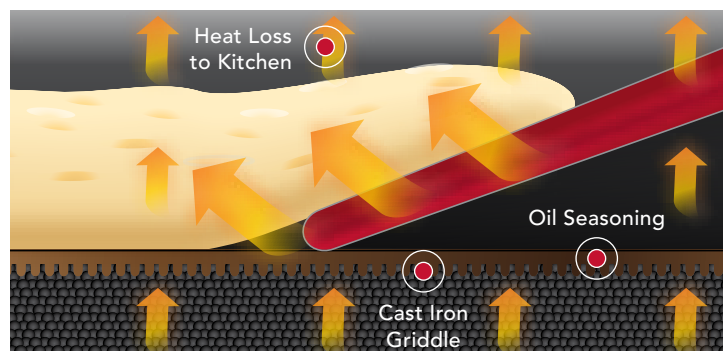
- 1 Chrome reduces the friction that causes food to stick, making it easy to clean.
- 2 Chrome is an excellent conductor of heat, making it exceptionally good at cooking any foods placed on it, and because it doesn't radiate heat well, a chrome griddle won't heat the kitchen while it's cooking.
- 3 The chrome-infused surface doesn't require seasoning because the chrome offers a smooth surface and produces a thin oxide layer that protects the metal below from oxidation.



WHAT IS SEASONING?

Many popular materials for griddles – cast iron, stainless steel and aluminum – are porous, requiring seasoning with oil before use in order to be non-stick and resist oxidation.

While they do heat evenly, cast iron griddles radiate heat into the kitchen, making them less efficient. Cast iron also takes significantly longer to heat up.



The Even-Heat™ Chrome Electric Griddle cleans easily. Once the surface is cooled, it can be wiped down with a plastic scrub pad or spatula and soapy water, then dried with a soft cloth.





THE YEAR-ROUND GRILLING SOLUTION

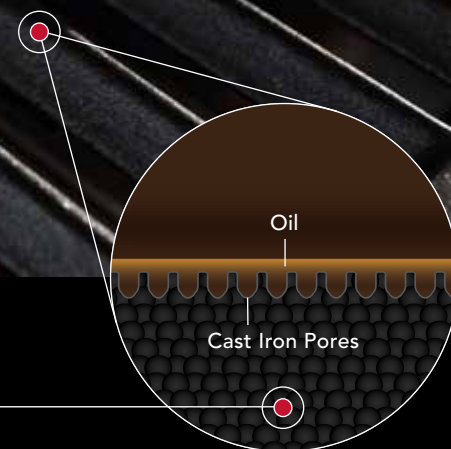
18,000 BTU EVEN-HEAT™ GAS GRILL

Flame-grilled food is delicious year-round, but most cooks would rather not brave the elements when cooking in fall or winter. Those fortunate enough to have well-ventilated four-season patios can avoid problems like wind, snow and rain when grilling in the colder months, but for the city-, condo-, or apartment-bound grilling enthusiast, the 18,000 BTU Even-Heat™ Gas Grill offers a solution to their weather woes.

Generating searing heat and also providing a wide range of burner settings, this gas grill is integrated into select KitchenAid® rangetops and offers the versatility to grill a variety of foods at their ideal grilling temperatures.

A Flame Spreader, Flame Deflector, Wave Plate and Cast Iron Grate work together to evenly distribute consistent heat, reduce flare ups and bring the flavors and experience of outdoor grilling into the kitchen.

To assure maximum heat transfer and create perfect grill marks, apply a light coating of cooking oil onto the grate before cooking. **The oil will fill the pores in the cast iron, transferring more heat to the food and preventing food from sticking.**



A WORD ABOUT INFRARED...

While infrared burners offer high searing temperatures that may be attractive to many cooks, they can't provide the lower temperature range of a gas burner.

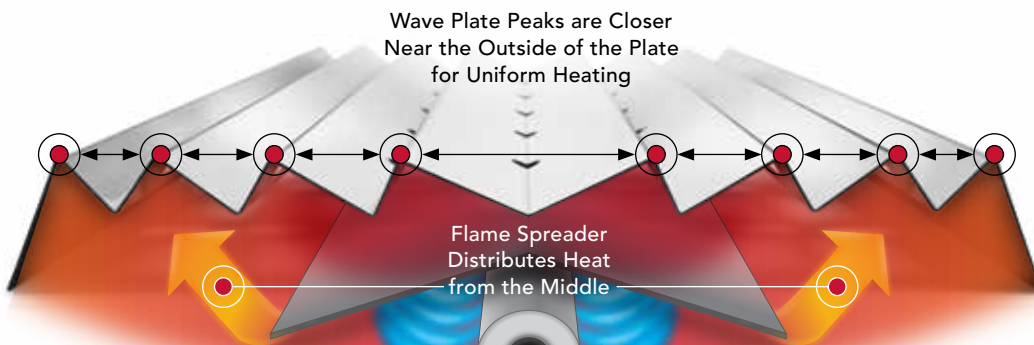
Gas burners are more versatile, allowing cooks to grill at lower temperatures so foods like chicken and fish cook completely without drying out.

1 STAINLESS STEEL BURNER

Providing up to 18,000 BTUs of heat, the ports on each side of this burner create two rows of flame that radiate from the center of the grill.

3 FLAME SPREADER

Designed to work together with the Wave Plate to distribute the heat away from the middle of the grill and toward the outside edges, the tent-like shape of the Flame Spreader directs the flame and also deflects any drippings away from the flame.



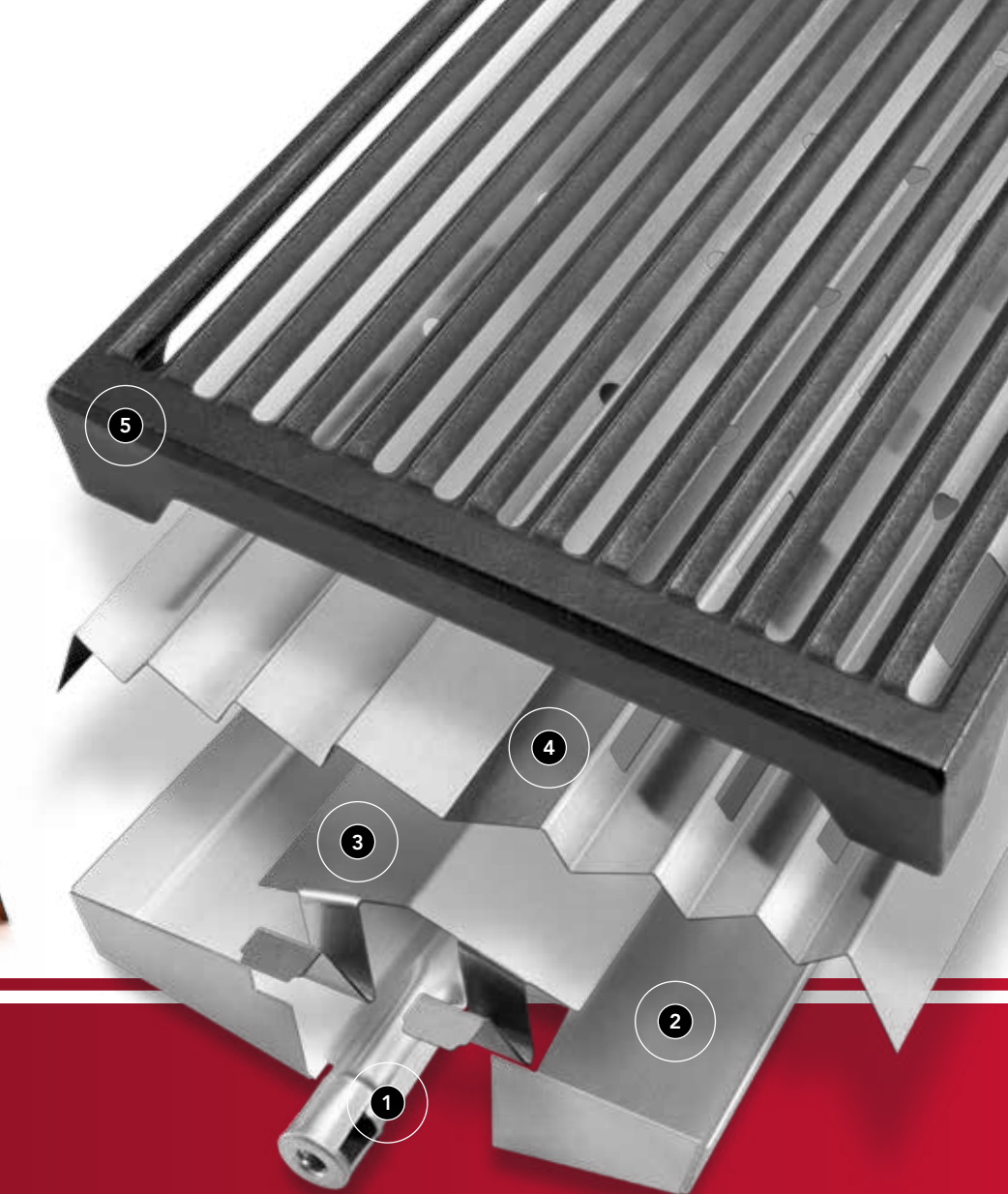
4 WAVE PLATE

Serving two functions, the Wave Plate channels drippings from the food away from the flame and into the drip pan while its unique shape helps promote uniform heat distribution under the grill grate.

At the center of the Wave Plate, where the flames are most intense, the peaks of the plate are farther apart. Near the outside of the plate the peaks are closer together to help redistribute the heat from the burner. This arrangement helps spread the heat and provides more uniform grilling power over the entire grill surface.

2 FLAME DEFLECTOR

Located underneath the grill burner, the Flame Deflector directs heat out toward the edges of the grill and up toward the grill surface while also channelling drippings toward the drip trays.



5 CAST IRON GRILL GRATE

Matching the burner grates, the Cast Iron Grill Grate is an integral part of the heat distribution system because of cast iron's ability to retain heat and distribute it evenly.



PREMIUM FEATURES

❶ ELECTRONIC IGNITION AND AUTOMATIC REIGNITION

Quickly lighting burners with a spark, electronic ignition reliably ignites both natural gas and propane.

Particularly useful when melting and simmering at a burner's lowest setting, automatic reignition detects when a burner has inadvertently gone out and sparks the electric ignitors till the burner is lit again.

❷ HEAVY-DUTY CAST IRON GRATES

Easily-removable, full-width cast iron grates add to the professionally-inspired look of these gas cooktops, securely holding cookware above the cooktop's burners and are also dishwasher-safe, making them easy to maintain.

❸ PORCELAIN-ON-STEEL SURFACE

This durable porcelain-coated surface makes it easy to clean the rangetop with the wipe of a cloth, and strategically placed ridges keep spills where they can be easily cleaned.

❹ SEALED BURNERS

Sealed into the cooktop, these burners prevent spills from entering the burner box, keeping any liquids where they can be easily wiped up.



5 ROBUST, CAST METAL KNOBS

Long appreciated by professional cooks, the blade-shaped design of these die-cast metal knobs is easy to grip, even when using an oven mitt, and their robust construction adds to the well-crafted feel of these rangetops.

LP CONVERSION KIT

Included with every KitchenAid® commercial-style rangetop, the LP conversion kit allows these rangetops to be used with propane instead of natural gas. The conversion kit should be installed by a licensed plumber.

HIGH-ALTITUDE KIT

Available for both natural gas and LP use, this kit should be used when the rangetop is installed at altitudes over 6,560 feet.






COMMERCIAL-STYLE GAS RANGETOPS



KGCU407V - 30"

COLORS

 Stainless Steel (SS)

BURNERS

- 20K BTU Ultra Power™ Dual-Flame Burner (Left Front)
- 15K BTU Professional Burner (Left Rear)
- 15K BTU Professional Burner (Right Front)
- 5K BTU Simmer/Melt Burner (Right Rear)



KGCU467V - 36"

COLORS

 Stainless Steel (SS)

BURNERS

- 20K BTU Ultra Power™ Dual-Flame Burner (Left Front)
- 20K BTU Ultra Power™ Dual-Flame Burner (Right Front)
- 15K BTU Professional Burner (Left Rear)
- 15K BTU Professional Burner (Right Rear)
- 15K BTU Professional Burner (Center Front)
- 5K Simmer/Melt Burner (Center Rear)



KGCU462V - 36"

COLORS

 Stainless Steel (SS)

BURNERS

- 20K BTU Ultra Power™ Dual-Flame Burner (Left Front)
- 15K BTU Professional Burner (Left Rear)
- 15K BTU Professional Burner (Right Front)
- 5K BTU Simmer/Melt Burner (Right Rear)
- 18K BTU Even-Heat™ Gas Grill (Center)



KGCU463V - 36"

COLORS

 Stainless Steel (SS)

BURNERS

- 20K BTU Ultra Power™ Dual-Flame Burner (Left Front)
- 15K BTU Professional Burner (Left Rear)
- 15K BTU Professional Burner (Right Front)
- 5K BTU Simmer/Melt Burner (Right Rear)
- 1,320-Watt Even-Heat™ Chrome Electric Griddle (Center)



KGCU482V - 48"

COLORS

 Stainless Steel (SS)


BURNERS

- 20K BTU Ultra Power™ Dual-Flame Burner (Left Front)
- 20K BTU Ultra Power™ Dual-Flame Burner (Right Front)
- 15K BTU Professional Burner (Left Rear)
- 15K BTU Professional Burner (Right Rear)
- 15K BTU Professional Burner (Center Right Front)
- 5K BTU Simmer/Melt Burner (Center Right Rear)
- 18K BTU Even-Heat™ Gas Grill (Center Left)



KGCU483V - 48"

COLORS

 Stainless Steel (SS)


BURNERS

- 20K BTU Ultra Power™ Dual-Flame Burner (Left Front)
- 20K BTU Ultra Power™ Dual-Flame Burner (Center Right Front)
- 15K BTU Professional Burner (Left Rear)
- 15K BTU Professional Burner (Center Left Front)
- 15K BTU Professional Burner (Center Right Rear)
- 5K BTU Simmer/Melt Burner (Center Left Rear)
- 1,320-Watt Even-Heat™ Chrome Electric Griddle (Right)



KGCU484V - 48"

COLORS

 Stainless Steel (SS)

BURNERS

- 20K BTU Ultra Power™ Dual-Flame Burner (Left Front)
- 20K BTU Ultra Power™ Dual-Flame Burner (Center Right Front)
- 15K BTU Professional Burner (Left Rear)
- 15K BTU Professional Burner (Center Right Rear)
- 18K BTU Even-Heat™ Gas Grill (Center Left)
- 1,320-Watt Even-Heat™ Chrome Electric Griddle (Right)

Red text = step-up feature

CONTROL FEATURES

- Die-Cast Metal Knobs
- Infinite Burner Settings
- Electronic Ignition with Automatic Reignition

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- Infinite Burner Settings
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- Electronic Ignition with Automatic Reignition

DESIGN FEATURES

- Porcelain-on-Steel Surface
- Continuous Surface with Heavy-Duty Grates
- Island Trim
- Sealed Burners

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ACCESSORIES

- LP Conversion Kit (Included)
- High Altitude Kits (Natural Gas, LP)
- Stainless Steel Knob Kit (Available)

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ELECTRICAL

- 120 Volts
- 15 Amps

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COMMERCIAL-STYLE RANGES



STEAM-ASSIST TECHNOLOGY

Not commonly found in residential ranges or ovens, this oven technology combines the exceptional power of convection baking with the benefits of steam, helping foods retain their nutrients and moisture.



EVEN-HEAT™ TRUE CONVECTION

The result of years of relentless research, Even-Heat™ Technology creates reliably consistent heating coupled with precise control – whether baking or broiling – a combination that will satisfy even the most demanding cooks.



PROFESSIONAL- GRADE BURNERS

Offering precise control over a full range of cooking heat, the professional-grade burners on KitchenAid® ranges can deliver heat to both gently simmer and melt as well as sear and boil.





Oven Technology

▲ Easyconvect™ Conversion
▼ Capacity

Professional-Grade Burners

Even-Heat™ Griddle

Premium Features

Model Lineup

**COMMERCIAL-STYLE
RANGES**



EVEN-HEAT™ TRUE CONVECTION

While many systems use a convection fan to help make heat more consistent in the oven, true convection uses a fan surrounded by a heating element, so air is heated as it is circulated in the oven cavity.

In addition to a true convection system, Even-Heat™ True Convection uses a unique, asymmetrical bow-tie baffle to break up airflow patterns in the oven cavity, ensuring the whole oven is heated evenly and preventing the kind of heat stratification that can take place during multiple-rack baking.



T.H.E.™ TRUE CONVECTION

Used in the 18-inch auxiliary ovens that are part of all KitchenAid® commercial-style 48-inch ranges, this single-fan system with round baffle shape is ideal for distributing heat, and the 1,600-watt element offers ample power for convection cooking.

- 1 The powerful 1,600-watt convection element ensures consistent heating of air being circulated.
- 2 The asymmetric port placement on the bow-tie baffle is designed to optimize airflow.
- 3 Heated air is directed between racks and around food, uniformly heating the oven and cookware.
- 4 Randomized by the asymmetric bow-tie baffle, the airflow helps prevent cold spots from forming.



DUAL-FAN CONVECTION WITH STEAM-ASSIST TECHNOLOGY



This high-powered dual-fan convection system provides uniform temperatures for convection cooking and also assures uniform heat and steam distribution for steam-assisted cooking.

The 2,800-watt convection heating element offers the high temperatures required to produce browning results that happen in the initial phases of steam-assisted convection cooking.

- 1 Two convection fans draw air into the baffle.
- 2 The high-powered 2,800-watt convection element ensures consistent heating of air circulated.
- 3 The oval baffle directs heated air between racks and around food, uniformly heating the oven and cookware.

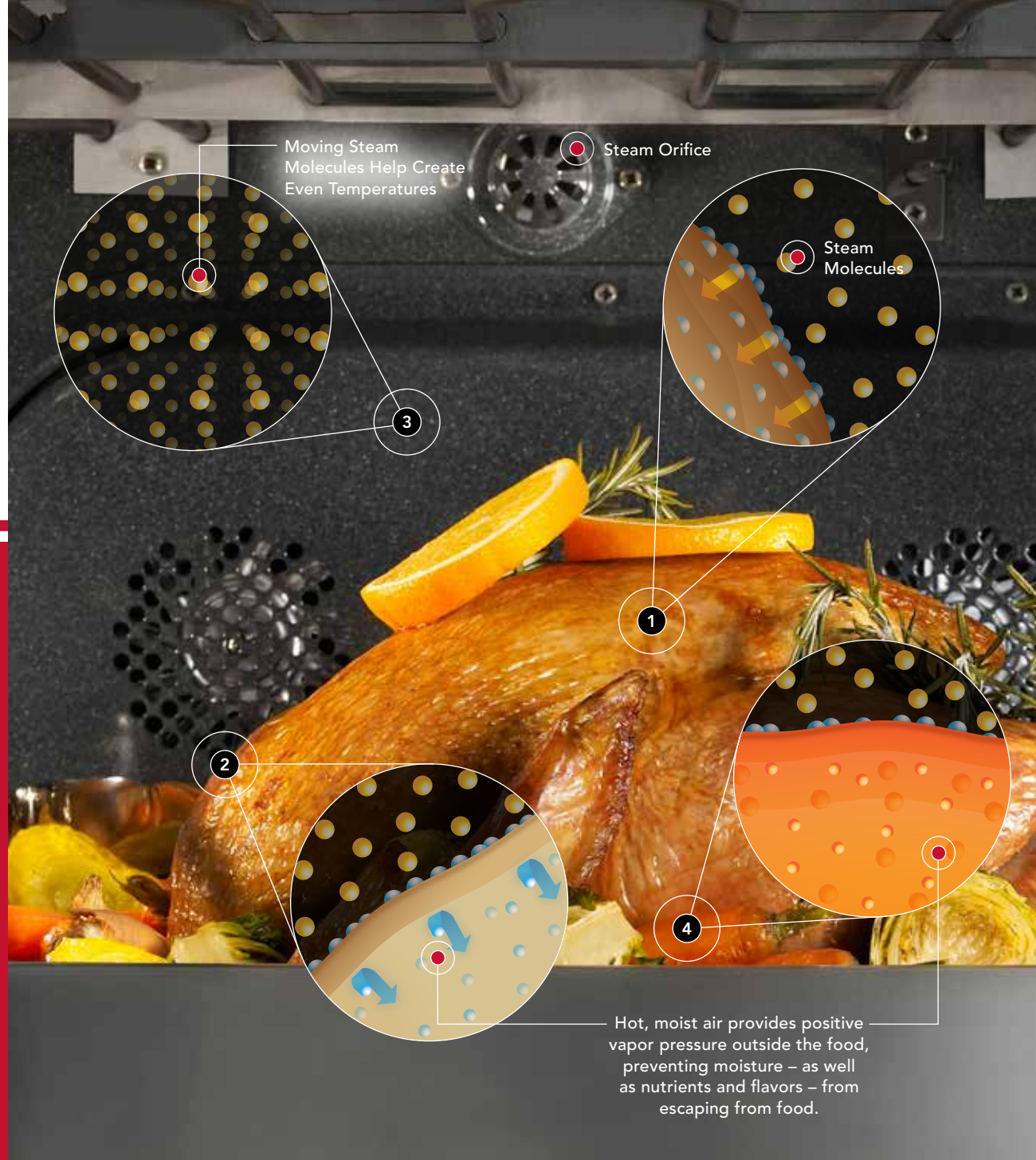


DUAL-FAN CONVECTION WITH STEAM-ASSIST TECHNOLOGY

For years, steam-assisted ovens have been popular with professional chefs and in commercial kitchens, but only recently has this technology been brought into the home kitchen. So, it is understandable that many cooks could be unaware of the power and benefits of steam cooking, or might be skeptical of how it works.

KEY BENEFITS TO COOKING WITH STEAM:

- 1 Steam transfers heat more efficiently than air alone, so food cooks quickly. When hot steam contacts the cooler food, it condenses into water, falling from a high energy state as a gas to a lower energy state as a liquid, transferring energy to the food being cooked.
- 2 Steam seals in moisture so foods don't dry out while cooking.
- 3 Steam combined with convection creates even temperatures throughout the oven cavity.
- 4 Steam cooking helps foods retain their nutrients and flavors, and it also helps prevent flavor transfer between foods cooked simultaneously in the same oven.



THE SCIENCE BEHIND STEAM-ASSISTED COOKING

Steam transfers heat energy to food six times more efficiently than air heated to the same temperature alone. This transfer occurs when steam condenses on a cooler object, falling from a gas into a liquid state and in the process transferring energy to the cooler object.

To illustrate this difference, imagine how hot a 400°F oven feels and how hot 212°F steam feels. The 400°F oven would be tolerable for a few seconds, but the steam would only be tolerable for an instant.

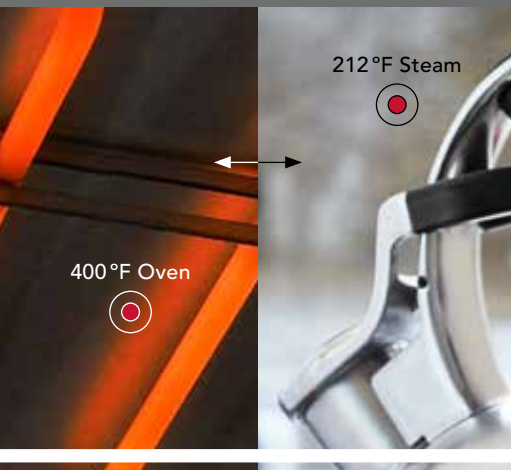


HOW STEAM-ASSISTED COOKING WORKS

Because steam is very efficient at transferring heat, it can cook foods rapidly. However, it lacks the extremely high heat necessary to brown and crisp. That's why steam is only part of the steam-assisted cooking process.

The high-powered 2,800-watt convection element circulates hot air around food to caramelize, brown and crisp.

Steam cooks the food quickly with moist heat, sealing in the juices to keep meats and vegetables juicy and help breads bake airy and light.



AUTO STEAM

To take the guesswork out of steam-assisted convection cooking, Auto Steam settings were developed in collaboration with expert cooks, bakers and engineers. Each setting is customized to the unique properties and cooking requirements of the particular food grouping, making steam-assist technology easy to use, even for the first time.





MYSTERY SOLVED

While certainly not new, true convection ovens can be daunting to use. Because cooking times are radically different than traditional thermal ovens, many cooks are nervous about trying their favorite recipes in a true convection oven, fearing the results won't be the same.

- 1 Select one of the three EasyConvect™ Settings: Baked Goods, Meats or Other Foods.
- 2 Choose to either convert an existing recipe or enter custom settings.
- 3 Enter the recipe's temperature.
- 4 Enter the recipe's time.
- 5 Press START to begin the cycle.
- 6 The oven will automatically adjust the time or temperature when converting an existing recipe.
- 7 Preheat cycle begins and the oven signals when oven is preheated for use.



EASYCONVECT™ CONVERSION

EasyConvect™ Conversion simplifies convection cooking and puts those concerns to rest. Using three simple-to-use settings, EasyConvect™ Conversion allows cooks to simply input the temperature and time they would normally use when cooking with a standard, thermal oven. The oven then automatically adjusts the temperature and time of the recipe for use with true convection.





ROOM TO COOK

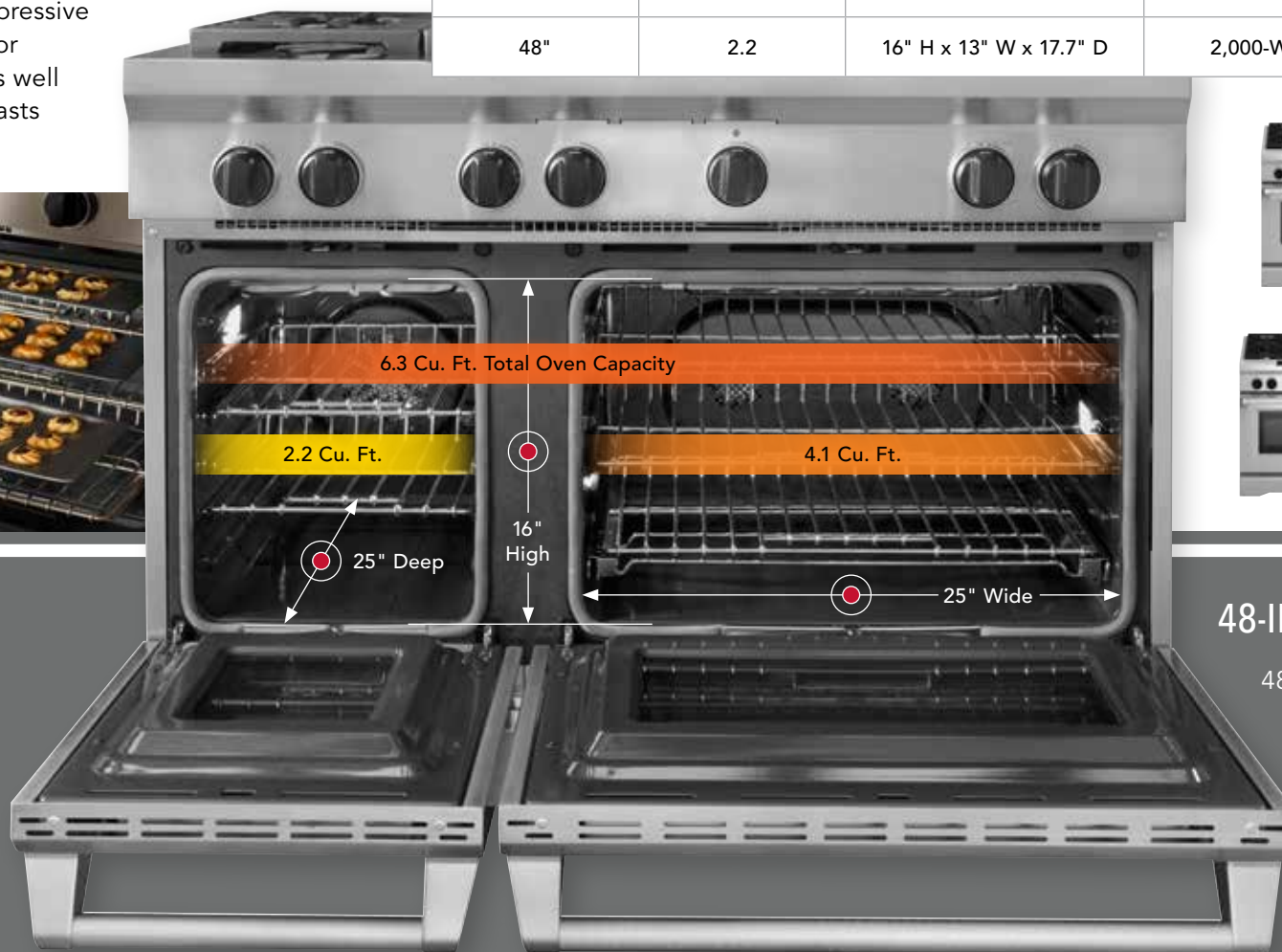
KitchenAid® commercial-style ranges boast an impressive capacity, allowing for multi-rack baking as well as cooking large roasts and whole poultry.



AUXILIARY OVEN

Even though this oven is considered an auxiliary oven, it offers all the benefits of a main oven: true convection baking, temperature probe, CleanBake™ hidden bake element, even two halogen lights.

OVEN CAPACITY AND COOKING POWER				
Oven Size	Interior Capacity (Cu. Ft.)	Interior Dimensions	CleanBake™ Hidden Element	Broil Element
30"	4.1	16" H x 25" W x 17.7" D	3,000-Watt	8-Pass, 5,500-Watt (Inner & Outer)
36"	5.1	16" H x 31" W x 17.7" D	3,000-Watt	8-Pass, 6,500-Watt (Inner & Outer)
48"	2.2	16" H x 13" W x 17.7" D	2,000-Watt	4-Pass, 2,650-Watt (Single)



The 30-inch commercial-style range has a 4.1 cubic-foot capacity.



All 36-inch commercial-style ranges offer 5.1 cubic feet of capacity.

48-INCH RANGES

48-inch commercial-style ranges feature both a 30-inch, 4.1 cubic-foot main oven and a 18-inch, 2.2 cubic-foot auxiliary oven, bringing the combined capacity of both ovens to 6.3 cubic feet.



HIGH

51 Upper-Level Simmer Flame Ports

56 Lower-Level Primary Flame Ports

MEDIUM

Start Food Cooking or Bring Liquids to Boil

Preheat Skillets, Pans, Woks

Brown or Sear Meats

Stir-Fry or Sauté Foods

Hold Liquids at Boiling



FIERCE POWER WITH A GENTLE SIDE

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Still, there is a softer side to this Dual-Flame Burner. The upper-level flame can be used independently to gently simmer sauces, soups and stews.

Because the ports of the simmering flame are located beneath the burner's cap, they heat the burner's cap which then heats the cookware, instead of the flame directly touching the cookware. This allows the heat to rise and spread gently, creating a larger sweet spot for simmering and helping to prevent delicate sauces from being scorched or burned.

LOW

SIMMER
HIGH

SIMMER
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Cook Soups, Sauces and Gravies

Start Simmering Foods

Hold a Gentle Simmer



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Experienced cooks know that, as important as ultra-high power is to specialty cooking methods, it's the low power that's especially crucial when it comes to melting chocolate and butter, as well as simmering delicate foods without scorching or burning.

The patented design of the Simmer/Melt Burner pairs a 2½-inch wide burner cap with a very narrow burner head to deflect the upward path of the flames, diffusing heat into the burner cap and surrounding air. This creates widely distributed heat that gently warms the pan above it without the flame actually touching the bottom of the pan.

At its lowest setting, the burner has an output of 500 BTUs, gently melting chocolate or butter without scorching or scalding, and, because it can turn up to 5,000 BTUs when needed, this burner is also ideal for simmering stocks and cooking soups.



20,000 BTU Ultra Power™ Dual-Flame Burner Range

15,000 BTU Professional Burner Range

Simmer/Melt Burner Range

9 K
8 K
7 K
6 K
5 K
4 K
3 K
2 K
1 K



PERFORMANCE THAT **SHINES**



Chrome-Infused
Steel Surface

1 3/4-Inch Recessed Surface
to Contain Spatters

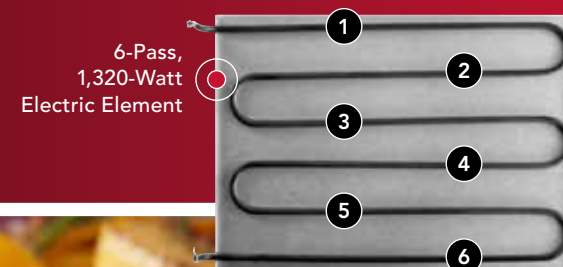
Removable Stainless
Steel Drip Tray

EVEN-HEAT™ CHROME ELECTRIC GRIDDLE

Professional chefs value chrome griddles in their restaurants because they are versatile, easy to clean and generate less residual heat than other cooking methods. Chefs use chrome griddles to sear, sauté, toast or stir-fry, then easily clean with a plastic spatula or gentle scrub pad.

KitchenAid® commercial-style ranges bring this versatile tool into the home kitchen.

Using a 6-pass, 1,320-watt element to heat, the eye-catching Even-Heat™ Chrome Electric Griddle uses a temperature sensor to take the guesswork out of setting the griddle. The 3/8-inch thick chrome-infused griddle plate heats up quickly while maintaining uniform heat coverage, ensuring pancakes are cooked to an even golden brown.





TEMPERATURE SENSOR

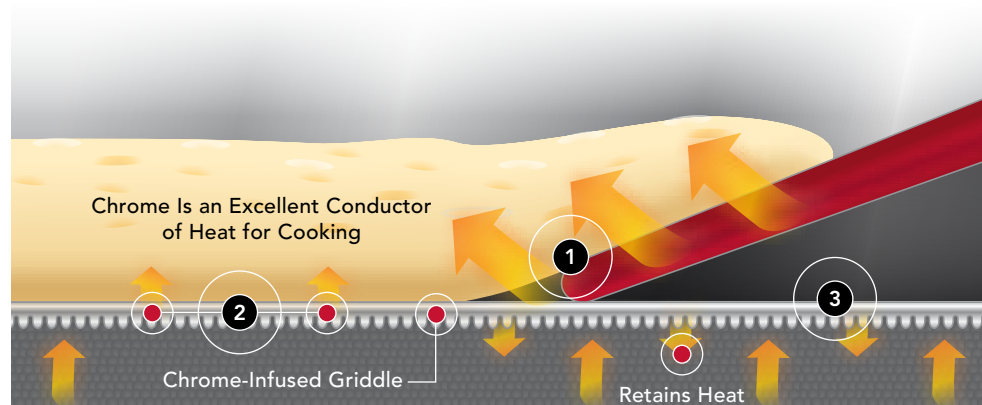
To take the guesswork out of cooking with this griddle, a blue light indicates when the griddle has reached a set temperature, measured by a temperature sensor integrated into the griddle plate.



CHROME, THE NON-STICK METAL

Very different from the chrome used as plating on vintage automobiles, the chrome-infused griddle is thicker and tougher than decorative chrome. Some unique properties help make chrome an ideal cooking material for griddles:

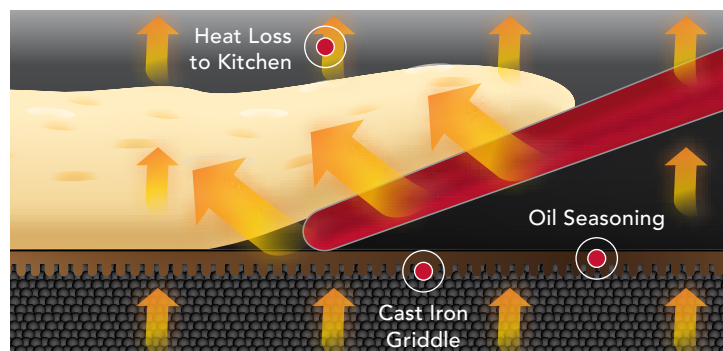
- 1 Chrome reduces the friction that causes food to stick, making it easy to clean.
- 2 Chrome is an excellent conductor of heat, making it exceptionally good at cooking any foods placed on it, and because it doesn't radiate heat well, a chrome griddle won't heat the kitchen while it's cooking.
- 3 The chrome-infused surface doesn't require seasoning because the chrome offers a smooth surface and produces a thin oxide layer that protects the metal below from oxidation.



WHAT IS SEASONING?

Many popular materials for griddles – cast iron, stainless steel and aluminum – are porous, requiring seasoning with oil before use in order to be non-stick and resist oxidation.

While they do heat evenly, cast iron griddles radiate heat into the kitchen, making them less efficient. Cast iron also takes significantly longer to heat up.



The Even-Heat™ Chrome Electric Griddle cleans easily. Once the surface is cooled, it can be wiped down with a plastic scrub pad or spatula and soapy water, then dried with a soft cloth.





PREMIUM FEATURES

❶ ELECTRONIC IGNITION AND AUTOMATIC REIGNITION

Quickly lighting burners with a spark, electronic ignition reliably ignites both natural gas and propane.

Particularly useful when melting and simmering at a burner's lowest setting, automatic reignition detects when a burner has inadvertently gone out and sparks the electric ignitors till the burner is lit again.

❷ HEAVY-DUTY CAST IRON GRATES

Easily-removable, full-width cast iron grates add to the professionally-inspired look of these gas cooktops, securely holding cookware above the cooktop's burners and are also dishwasher-safe, making them easy to maintain.

❸ PORCELAIN-ON-STEEL SURFACE

This durable porcelain-coated surface makes it easy to clean the range with the wipe of a cloth, and strategically placed ridges keep spills where they can be easily cleaned.

❹ SEALED BURNERS

Sealed into the cooktop, these burners prevent spills from entering the burner box, keeping any liquids where they can be easily wiped up.



5 ROBUST, CAST METAL KNOBS

Long appreciated by professional cooks, the blade-shaped design of these die-cast metal knobs is easy to grip, even when using an oven mitt, and their robust construction adds to the well-crafted feel of these ranges.

LP CONVERSION KIT

Included with every KitchenAid® commercial-style range, the LP conversion kit allows these ranges to be used with propane instead of natural gas. The conversion kit should be installed by a licensed plumber.

HIGH-ALTITUDE KIT

Available for both natural gas and LP use, this kit should be used when the range is installed at altitudes over 6,560 feet.





PREMIUM FEATURES

1 TEMPERATURE PROBE

Integrated with the oven's display, this temperature probe accurately measures the internal temperature of meats, poultry and casseroles without requiring the oven door to be opened, keeping heat in the oven and ensuring that food is cooked to perfection.

2 SATINGLIDE™ ROLL-OUT EXTENSION RACK

This roll-out extension rack features an easily-gripped handle and ball-bearing rollers for easy loading and unloading of large or heavy dishes.

3 BREAD PROOFING

Providing a very still, warm place to activate yeast, this function sets the internal temperature of the oven to 100°F, helping the dough to rise in a draft-free environment.

4 GLASS-TOUCH DISPLAY

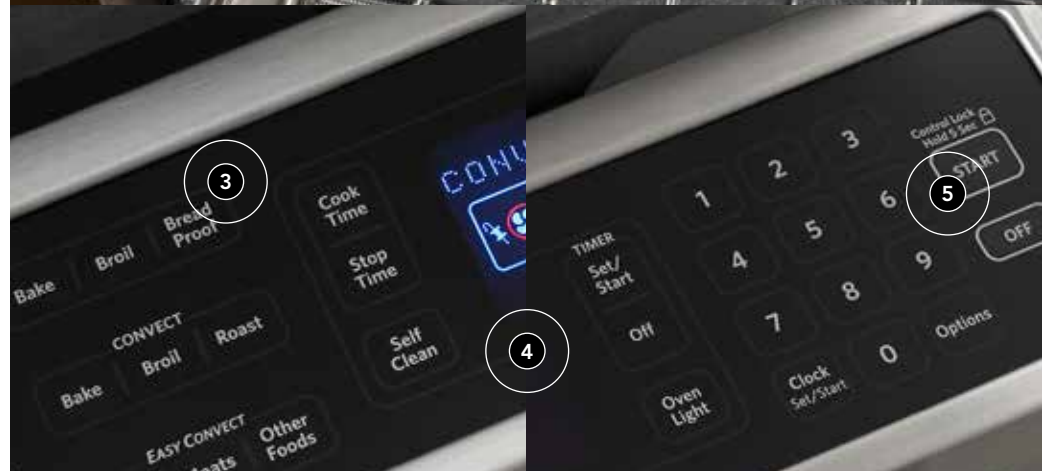
With their smooth design and glass overlay, these intuitive controls rapidly respond to a simple touch and easily wipe clean.

5 CONTROL LOCK FUNCTION

Preventing unwanted operation of the range, this function locks out the glass-touch display so it can be easily wiped down with a cloth.

SABBATH MODE

This setting bypasses the oven's automatic function so that the oven may be used on the Sabbath or Jewish holidays and is STAR-K KOSHER certified.



Convection Model Controls

6 MANUAL CONVECTION SETTINGS

Giving experienced cooks added creative flexibility, these manual convection settings add versatility to the oven's operation.

Convection Bake: Excelling at multi-rack baking of cookies, cakes and pastries, this setting uses the convection fan with the convection element for consistent heating.

Convection Roast: Using a combination of the convection fan, CleanBake™ hidden bake element, upper broil element and convection elements, this setting superbly roasts meats and poultry as well as airy breads with a crispy crust.

Convection Broil: An effective setting for cooking thick pieces of meat, fish and poultry, convection broil uses the convection fan and both broil elements, and will shut off if the oven door is opened during broiling.

7 MANUAL STEAM SETTINGS

For cooks looking to explore the possibilities of cooking with steam, manual steam settings give them the freedom to experiment with new techniques and different combinations of steam and heat settings.

The manual steam settings allow cooks to adjust and set:

- Temperature
- Cooking Time
- Preheat Cycle
- Browning Level
- Quantity of Steam Used





DUAL-FUEL RANGES WITH CONVECTION



KDRS407V - 30"

COLORS

- ☐ Stainless Steel (SS)

BURNERS

- 4 Burners
- 20K BTU Ultra Power™ Dual-Flame Burner (Left Front)
- 15K BTU Professional Burner (Left Rear)
- 15K BTU Professional Burner (Right Front)
- 5K BTU Simmer/Melt Burner (Right Rear)

COOKTOP CONTROL FEATURES

- Die-Cast Metal Knobs
- Infinite Burner Settings
- Electronic Ignition with Automatic Reignition



KDRS467V - 36"

COLORS

- ☐ Stainless Steel (SS)

BURNERS

- 6 Burners
- 20K BTU Ultra Power™ Dual-Flame Burner (Left Front)
- 20K BTU Ultra Power™ Dual-Flame Burner (Right Front)
- 15K BTU Professional Burner (Left Rear)
- 15K BTU Professional Burner (Right Rear)
- 15K BTU Professional Burner (Center Front)
- 5K Simmer/Melt Burner (Center Rear)

COOKTOP CONTROL FEATURES

- Die-Cast Metal Knobs
- Infinite Burner Settings
- Electronic Ignition with Automatic Reignition



KDRS463V - 36"

COLORS

- ☐ Stainless Steel (SS)

BURNERS

- 4 Burners with Griddle
- 20K BTU Ultra Power™ Dual-Flame Burner (Left Front)
- 15K BTU Professional Burner (Left Rear)
- 15K BTU Professional Burner (Right Front)
- 5K BTU Simmer/Melt Burner (Right Rear)
- 1,320-Watt Even-Heat™ Chrome Electric Griddle (Center)

COOKTOP CONTROL FEATURES

- Die-Cast Metal Knobs
- Infinite Burner Settings
- Electronic Ignition with Automatic Reignition



KDRS483V - 48"

COLORS

- ☐ Stainless Steel (SS)

BURNERS

- 6 Burners with Griddle
- 20K BTU Ultra Power™ Dual-Flame Burner (Left Front)
- 20K BTU Ultra Power™ Dual-Flame Burner (Center Right Front)
- 15K BTU Professional Burner (Left Rear)
- 15K BTU Professional Burner (Center Left Front)
- 15K BTU Professional Burner (Center Right Rear)
- 5K BTU Simmer/Melt Burner (Center Left Rear)
- 1,320-Watt Even-Heat™ Chrome Electric Griddle (Right)

COOKTOP CONTROL FEATURES

- Die-Cast Metal Knobs
- Infinite Burner Settings
- Electronic Ignition with Automatic Reignition

Red text = step-up feature

OVEN PERFORMANCE FEATURES

- Even-Heat™ True Convection
- 4.1 Cu. Ft. Capacity
- 3,000-Watt CleanBake™ Hidden Element
- 5,500-Watt 8-Pass Broil Element
- 2,800-Watt Convection Element
- SatinGlide™ Roll-Out Extension Rack
- 2 Heavy-Duty Racks with Integrated Handle
- Temperature Probe

OVEN CONTROL FEATURES

- Glass-Touch Display w/ Control Lock Function
- EasyConvect™ Conversion
- Bread Proofing
- Self-Cleaning Cycle
- Star-K Certified Sabbath Mode

DESIGN FEATURES

- Porcelain-on-Steel Surface w/ Island Trim
- Continuous Surface with Heavy-Duty Grates
- Sealed Burners
- Halogen Oven Lights

ACCESSORIES

- LP Conversion Kit (Included)
- High Altitude Kits (Natural Gas, LP)
- Stainless Steel Knob Kit (Available)

ELECTRICAL

- 240 Volts /40 Amps

OVEN PERFORMANCE FEATURES

- Even-Heat™ True Convection
- 5.1 Cu. Ft. Capacity
- 3,000-Watt CleanBake™ Hidden Element
- 6,500-Watt 8-Pass Broil Element
- 2,800-Watt Convection Element
- SatinGlide™ Roll-Out Extension Rack
- 2 Heavy-Duty Racks with Integrated Handle
- Temperature Probe

OVEN CONTROL FEATURES

- Glass-Touch Display w/ Control Lock Function
- EasyConvect™ Conversion
- Bread Proofing
- Self-Cleaning Cycle
- Star-K Certified Sabbath Mode

DESIGN FEATURES

- Porcelain-on-Steel Surface w/ Island Trim
- Continuous Surface with Heavy-Duty Grates
- Sealed Burners
- Halogen Oven Lights

ACCESSORIES

- LP Conversion Kit (Included)
- High Altitude Kits (Natural Gas, LP)
- Stainless Steel Knob Kit (Available)

ELECTRICAL

- 240 Volts /40 Amps

OVEN PERFORMANCE FEATURES

- Even-Heat™ True Convection
- 5.1 Cu. Ft. Capacity
- 3,000-Watt CleanBake™ Hidden Element
- 6,500-Watt 8-Pass Broil Element
- 2,800-Watt Convection Element
- SatinGlide™ Roll-Out Extension Rack
- 2 Heavy-Duty Racks with Integrated Handle
- Temperature Probe

OVEN CONTROL FEATURES

- Glass-Touch Display w/ Control Lock Function
- EasyConvect™ Conversion
- Bread Proofing
- Self-Cleaning Cycle
- Star-K Certified Sabbath Mode

DESIGN FEATURES

- Porcelain-on-Steel Surface w/ Island Trim
- Continuous Surface with Heavy-Duty Grates
- Sealed Burners
- Halogen Oven Lights

ACCESSORIES

- LP Conversion Kit (Included)
- High Altitude Kits (Natural Gas, LP)
- Stainless Steel Knob Kit (Available)

ELECTRICAL

- 240 Volts /40 Amps

OVEN PERFORMANCE FEATURES

- Even-Heat™ True Convection (Main Oven)
T.H.E.™ True Convection (Aux. Oven)
- 4.1 Cu. Ft. Capacity (Main Oven)
2.2 Cu. Ft. Capacity (Aux. Oven)
- 3,000-Watt CleanBake™ Hidden Element (Main)
2,000-Watt CleanBake™ Hidden Element (Aux.)
- 5,500-Watt 8-Pass Broil Element (Main Oven)
2,650-Watt 4-Pass Broil Element (Aux. Oven)
- 2,800-Watt Convection Element (Main Oven)
1,600-Watt Convection Element (Aux. Oven)
- SatinGlide™ Roll-Out Extension Rack (Main Oven)
- 4 Heavy-Duty Racks with Integrated Handle
- 2 Temperature Probes

OVEN CONTROL FEATURES

- Glass-Touch Display w/ Control Lock Function
- EasyConvect™ Conversion
- Bread Proofing
- Self-Cleaning Cycle
- Star-K Certified Sabbath Mode

DESIGN FEATURES

- Porcelain-on-Steel Surface w/ Island Trim
- Continuous Surface with Heavy-Duty Grates
- Sealed Burners
- Halogen Oven Lights

ACCESSORIES

- LP Conversion Kit (Included)
- High Altitude Kits (Natural Gas, LP)
- Stainless Steel Knob Kit (Available)

ELECTRICAL

- 240 Volts /40 Amps

MORE RANGES ON FOLLOWING PAGE





DUAL-FUEL RANGES WITH STEAM ASSIST

MORE RANGES ON PREVIOUS PAGE



KDRU767V - 36"

COLORS

- ☐ Stainless Steel (SS)

BURNERS

- 6 Burners
- 20K BTU Ultra Power™ Dual-Flame Burner (Left Front)
- 20K BTU Ultra Power™ Dual-Flame Burner (Right Front)
- 15K BTU Professional Burner (Left Rear)
- 15K BTU Professional Burner (Right Rear)
- 15K BTU Professional Burner (Center Front)
- 5K Simmer/Melt Burner (Center Rear)

COOKTOP CONTROL FEATURES

- Die-Cast Metal Knobs
- Infinite Burner Settings
- Electronic Ignition with Automatic Reignition

OVEN PERFORMANCE FEATURES

- Dual-Fan Convection with Steam-Assist Technology
- 5.1 Cu. Ft. Capacity



KDRU763V - 36"

COLORS

- ☐ Stainless Steel (SS)

BURNERS

- 4 Burners with Griddle
- 20K BTU Ultra Power™ Dual-Flame Burner (Left Front)
- 15K BTU Professional Burner (Left Rear)
- 15K BTU Professional Burner (Right Front)
- 5K BTU Simmer/Melt Burner (Right Rear)
- 1,320-Watt Even-Heat™ Chrome Electric Griddle (Center)

COOKTOP CONTROL FEATURES

- Die-Cast Metal Knobs
- Infinite Burner Settings
- Electronic Ignition with Automatic Reignition

OVEN PERFORMANCE FEATURES

- Dual-Fan Convection with Steam-Assist Technology
- 5.1 Cu. Ft. Capacity



KDRU783V - 48"

COLORS

- ☐ Stainless Steel (SS)

BURNERS

- 5 Burners with Griddle
- 20K BTU Ultra Power™ Dual-Flame Burner (Left Front)
- 20K BTU Ultra Power™ Dual-Flame Burner (Center Right Front)
- 15K BTU Professional Burner (Left Rear)
- 15K BTU Professional Burner (Center Left Front)
- 15K BTU Professional Burner (Center Right Rear)
- 5K BTU Simmer/Melt Burner (Center Left Rear)
- 1,320-Watt Even-Heat™ Chrome Electric Griddle (Right)

COOKTOP CONTROL FEATURES

- Die-Cast Metal Knobs
- Infinite Burner Settings
- Electronic Ignition with Automatic Reignition

OVEN PERFORMANCE FEATURES

- Dual-Fan Convection with Steam-Assist Technology (Main Oven)
T.H.E.™ True Convection (Aux. Oven)
- 4.1 Cu. Ft. Capacity (Main Oven)
2.2 Cu. Ft. Capacity (Aux. Oven)

Red text = step-up feature

OVEN PERFORMANCE FEATURES (CONTINUED)

- 3,000-Watt CleanBake™ Hidden Element
- 6,500-Watt 8-Pass Broil Element
- 2,800-Watt Convection Element
- SatinGlide™ Roll-Out Extension Rack
- 2 Heavy-Duty Racks with Integrated Handle
- Temperature Probe

OVEN CONTROL FEATURES

- Glass-Touch Display with Control Lock Function
- EasyConvect™ Conversion
- Bread Proofing
- Self-Cleaning Cycle
- Star-K Certified Sabbath Mode

DESIGN FEATURES

- Porcelain-on-Steel Surface w/ Island Trim
- Continuous Surface with Heavy-Duty Grates
- Sealed Burners
- Halogen Oven Lights

ACCESSORIES

- LP Conversion Kit (Included)
- High Altitude Kits (Natural Gas, LP)
- Stainless Steel Knob Kit (Available)

ELECTRICAL

- 240 Volts /40 Amps

OVEN PERFORMANCE FEATURES (CONTINUED)

- 3,000-Watt CleanBake™ Hidden Element
- 6,500-Watt 8-Pass Broil Element
- 2,800-Watt Convection Element
- SatinGlide™ Roll-Out Extension Rack
- 2 Heavy-Duty Racks with Integrated Handle
- Temperature Probe

OVEN CONTROL FEATURES

- Glass-Touch Display with Control Lock Function
- EasyConvect™ Conversion
- Bread Proofing
- Self-Cleaning Cycle
- Star-K Certified Sabbath Mode

DESIGN FEATURES

- Porcelain-on-Steel Surface w/ Island Trim
- Continuous Surface with Heavy-Duty Grates
- Sealed Burners
- Halogen Oven Lights

ACCESSORIES

- LP Conversion Kit (Included)
- High Altitude Kits (Natural Gas, LP)
- Stainless Steel Knob Kit (Available)

ELECTRICAL

- 240 Volts /40 Amps

OVEN PERFORMANCE FEATURES (CONTINUED)

- 3,000-Watt CleanBake™ Hidden Element (Main Oven)
2,000-Watt CleanBake™ Hidden Element (Aux. Oven)
- 5,500-Watt 8-Pass Broil Element (Main Oven)
2,650-Watt 4-Pass Broil Element (Aux. Oven)
- 2,800-Watt Convection Element (Main Oven)
1,600-Watt Convection Element (Aux. Oven)
- SatinGlide™ Roll-Out Extension Rack (Main Oven)
- 4 Heavy-Duty Racks with Integrated Handle
- 2 Temperature Probes

OVEN CONTROL FEATURES

- Glass-Touch Display with Control Lock Function
- EasyConvect™ Conversion
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DESIGN FEATURES

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ELECTRICAL

- 240 Volts /40 Amps

COMMERCIAL-STYLE VENTILATION



HANDLING HIGH PERFORMANCE

To easily handle the BTU output of high-powered ranges and rangetops, KitchenAid® commercial-style ventilation hoods are rated up to 108,000 BTUs using either 600- or 1,200-CFM blower motors.



CONFIGURATION OPTIONS

Accommodating a variety of kitchen designs, KitchenAid® commercial-style ventilation systems are available in wall-mount and under-cabinet configurations, with either internal or in-line blower motor options available.



ADDED VERSATILITY

Backguards and shelves help to seamlessly transition from the cooking surface to the ventilation system, and also offer locations for finished dishes underneath the food warming lamps.





▲ Why Ventilate?
▼ Configuration Options

▲ Blower Motor
▼ Blower Options

▲ Baffle Filters
▼ Premium Features

Model Lineup

**COMMERCIAL-STYLE
VENTILATION**



WHY VENTILATE?

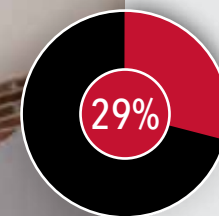
Often seen as an add-on or unnecessary, ventilation is critical to kitchen performance. Cooking without ventilation is like spraying a coating of grease over walls, countertops, cabinetry and furniture. Steam and smoke also accumulate and can damage wood cabinetry and fabrics.

Ventilation hoods should be as wide or wider than the cooking surface that they are paired with.

No matter what fuel type, cooking surfaces should **always** be paired with a properly-sized ventilation system.



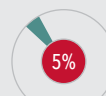
KITCHEN REMODEL COST BREAK DOWN*



Cabinets



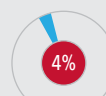
Countertops



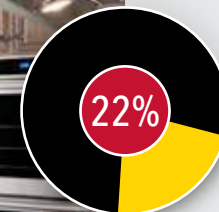
Lighting



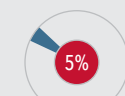
Flooring



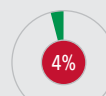
Doors & Windows



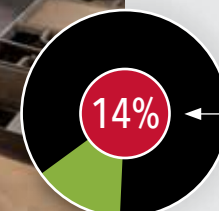
Design, Installation, Misc.



Walls & Ceilings



Faucets & Plumbing



Appliances

A relatively inexpensive part of an appliance suite, ventilation is a valuable investment in protecting a kitchen renovation or home.

THE QUIET PROTECTOR

Not investing in – and using – a properly-sized ventilation hood puts the entire interior of the home at risk. During cooking, grease is vaporized, coating any surface it can reach and sticking to fibers of window treatments, carpeting and upholstery.

Also crucial to consider, cabinetry is often the single largest expense that a kitchen remodel involves. Steam rising from the cooking surface can accumulate in the kitchen, damaging wood cabinetry if not properly ventilated.

* Information courtesy of the National Kitchen and Bath Association (NKBA).





CONFIGURATION OPTIONS

1 WALL-MOUNT

A wall-mount canopy hood is particularly well-suited to kitchens with a more traditional layout.

2 UNDER-CABINET

This space-efficient design easily installs underneath a kitchen cabinet, keeping ventilation unobtrusive and understated.

BLOWER INSTALLATION OPTIONS

Internal: All KitchenAid® commercial-style wall mount and under-cabinet hoods have the option to install the blower motor inside the ventilation hood, perfect for locations where the run of ductwork is short.

In-Line: By using the in-line installation option, the blower motor is moved further down the run of ductwork, reducing the overall amount of ventilation sound in the kitchen.

BLOWER CAPACITY OPTIONS

1,200 CFM Capacity: This high-capacity blower motor is ideal for use with KitchenAid® ranges and rangetops with exceptionally high outputs, such as the 48" 6-burner rangetop with grill, which has a maximum total output of up to 108,000 BTUs.

600 CFM Capacity: Creating less noise than its 1,200 CFM counterpart, the 600 CFM capacity blower motor still ably ventilates, keeping the kitchen air fresh and helping to protect the home from damage-causing cooking vapors.

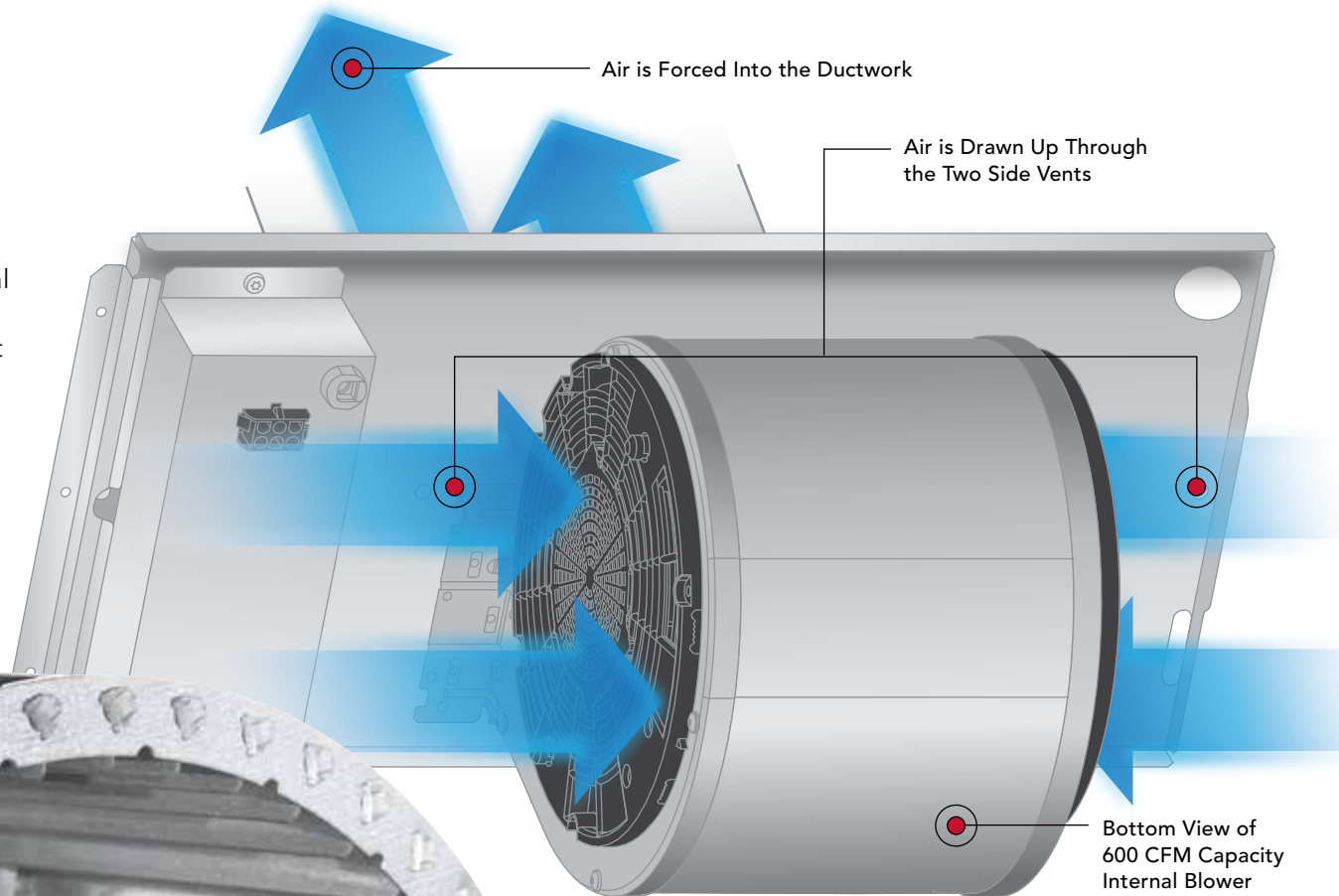




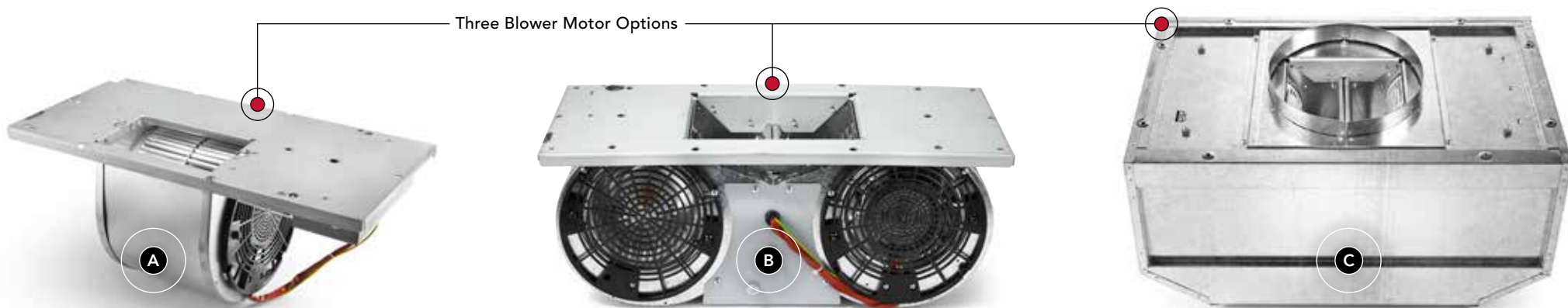
THE HEART OF HIGH-PERFORMANCE VENTILATION

The driving force behind all KitchenAid® Commercial-Style Ventilation systems is an all-metal blower motor. This design uses an impeller that rotates around the motor, creating a more compact and efficient blower that can be positioned for either vertical or rear venting.

Its metal components are designed for durability in high-heat conditions, making these blower motors excellent counterparts for KitchenAid® Commercial-Style ranges and rangetops.



The **impeller** draws air up through the ventilation hood and through the two vents, one on each side. Then the impeller forces the air into the ductwork and out of the kitchen.



600 CFM CAPACITY INTERNAL BLOWER

Ideal for installations that require a short run of ductwork, the 600 CFM capacity internal blower motor ably rids the kitchen of cooking vapors to keep the air fresh and clean.

1,200 CFM CAPACITY INTERNAL BLOWER

The 1,200 CFM capacity internal blower motor is an excellent option for cooks who regularly use high temperature cooking techniques like wok cooking or searing. It's also effective at handling the high volume of heat and cooking vapors generated by KitchenAid® 48" Commercial-Style ranges and rangetops.

1,200 CFM CAPACITY IN-LINE BLOWER

Offering the same capacity and power of the 1,200 CFM capacity internal blower motor, this in-line blower relocates the main source of ventilation noise from the kitchen to a location further down the run of ductwork, making ventilation quieter while still providing the desired ventilation performance.



A

Blowers Installed in
Under-Cabinet Hoods



A B C

Blowers Available for Wall-Mount Hoods

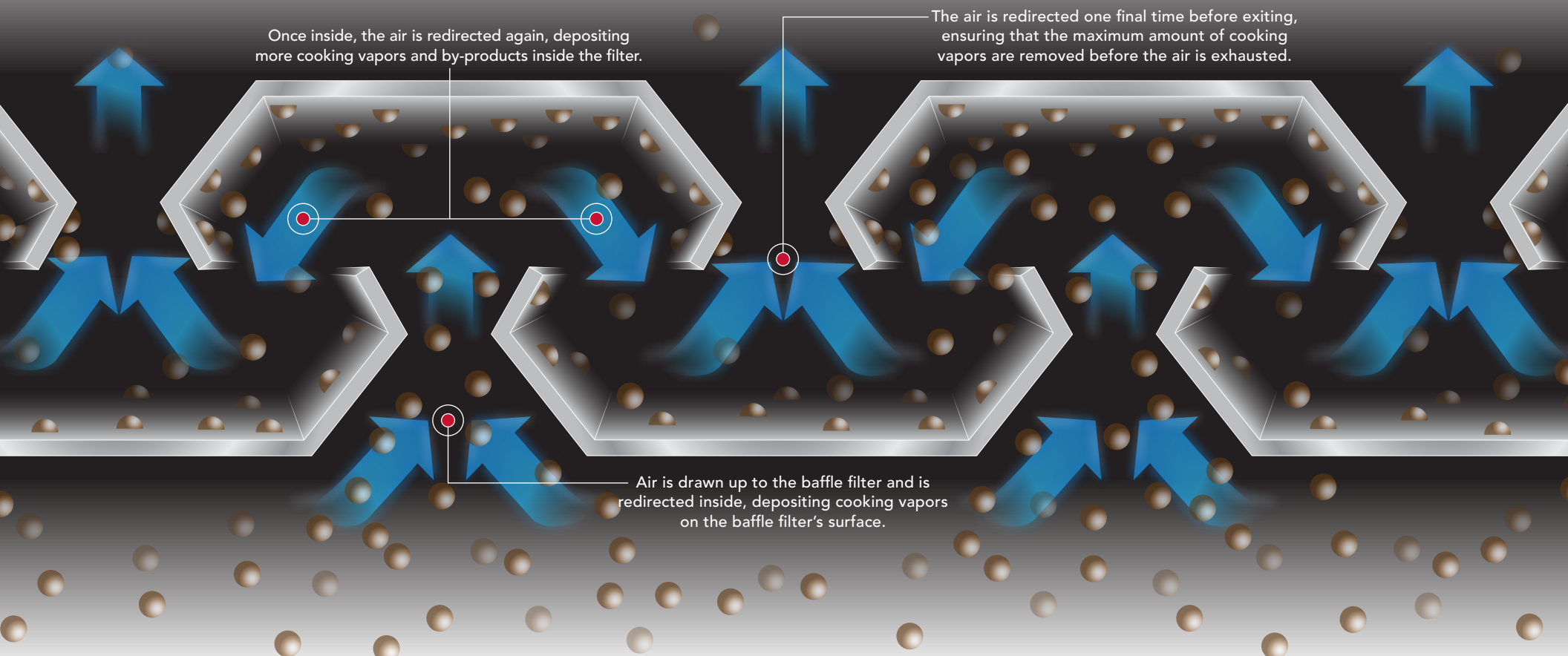


A B C

Because all wall-mount KitchenAid® Commercial-Style Ventilation hoods come without a blower motor, cooks can choose the performance level and configuration that best suits their cooking style and installation requirements.

STAINLESS STEEL BAFFLE FILTERS

More durable than mesh filters, stainless steel baffle filters collect cooking by-products like steam, smoke and vaporized grease by redirecting air multiple times as it flows through the filter. Because they are dishwasher-safe, the removable filters clean easily.





PREMIUM FEATURES

1 HALOGEN LIGHTS

Providing superb visibility of the cooking surface, these halogen lights have both regular and night light settings.

2 FOOD WARMING LAMPS*

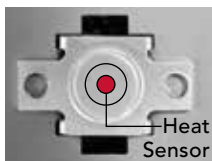
Keeping prepared food warm, infrared heat lamps offer the busy cook more control over serving times. The lamp panel includes two 175-watt max infrared lamps that can be independently controlled.

* Available on KXW9736Y and KXW9748Y.
Bulbs Sold Separately

3 SLIDE CONTROLS

Located on the front right side of the canopy, the three-speed fan control allows the cook to adjust ventilation strength without reaching over the hot cooktop. For the most efficient and effective use of ventilation, the vent should be run at low speed starting before cooking begins and after cooking stops.

AUTOMATIC TURN ON



With multiple dishes cooking at once, turning on a ventilation system might slip a busy cook's mind. To ensure kitchen air is cleaned, a heat sensor detects if cooking is taking place and automatically turns the ventilation hood on to clear the air before smoke and steam can build up.





COMMERCIAL-STYLE VENTILATION



KXU8030Y - 30"
KXU8036Y - 36"

COLORS

- ☐ Stainless Steel (SS)

CONFIGURATION

- Under-Cabinet

VENTILATION TYPE

- Updraft

PERFORMANCE FEATURES

- Centrifugal Blower (Included)
- 600 CFM Capacity Internal Blower (Included)
- 108K BTU Rating
- 54.1 dBA at Low
- Dishwasher-Safe Baffle Filters



KXW8736Y - 36"
KXW8748Y - 48"

COLORS

- ☐ Stainless Steel (SS)

CONFIGURATION

- Wall-Mount

VENTILATION TYPE

- Updraft

PERFORMANCE FEATURES

- Centrifugal Blower (Ordered Separately)
- 1,200 CFM Capacity In-Line Blower (Option)
- 1,200 CFM Capacity Internal Blower (Option)
- 600 CFM Capacity Internal Blower (Option)
- 108K BTU Rating
- 59.7 dBA at Low (600 CFM Capacity Internal Blower)
- Dishwasher-Safe Baffle Filters



KXW9736Y - 36"
KXW9748Y - 48"

COLORS

- ☐ Stainless Steel (SS)

CONFIGURATION

- Wall-Mount

VENTILATION TYPE

- Updraft

PERFORMANCE FEATURES

- Centrifugal Blower (Ordered Separately)
- 1,200 CFM Capacity In-Line Blower (Option)
- 1,200 CFM Capacity Internal Blower (Option)
- 600 CFM Capacity Internal Blower (Option)
- 108K BTU Rating
- 59.7 dBA at Low (600 CFM Capacity Internal Blower)
- Dishwasher-Safe Baffle Filters

DESIGN FEATURES

- Slide Control
- 2 Halogen Lights

- Standard and Night Light Settings

SETTINGS

- 3 Speed Settings
- Automatic Turn On

ACCESSORIES

- Backguard with Dual-Position Shelf
- Full-Width Chimney Cover
- Make-Up Air Kit

ELECTRICAL

- 120 Volts
- 15 Amps

DESIGN FEATURES

- Slide Control
- 4 Halogen Lights (KXW8748Y)
2 Halogen Lights (KXW8736Y)
- Standard and Night Light Settings
- Removable Grease Tray

SETTINGS

- 3 Speed Settings
- Automatic Turn On

ACCESSORIES

- Backguard
- Backguard with Two Shelves
- Backguard with Dual-Position Shelf
- Full-Width Chimney Cover
- Make-Up Air Kit

ELECTRICAL

- 120 Volts
- 15 Amps

DESIGN FEATURES

- Slide Control
- 3 Halogen Lights (KXW9748Y)
2 Halogen Lights (KXW9736Y)
- Standard and Night Light Settings

- 2 Food Warming Lamps (Bulbs Sold Separately)

SETTINGS

- 3 Speed Settings
- Automatic Turn On

ACCESSORIES

- Backguard
- Backguard with Two Shelves
- Backguard with Dual-Position Shelf

- Make-Up Air Kit

ELECTRICAL

- 120 Volts
- 15 Amps

Red text = step-up feature

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