

SKSDR480SIS
48-INCH DUAL-FUEL PRO RANGE WITH
SOUS VIDE AND INDUCTION



BUILT-IN SOUS VIDE

The industry's first built-in sous vide delivering the ultimate in precision cooking, right on the cooktop. Get professional-style results every time and capture the full, true flavor of foods.

POWER-UP OR SIMMER DOWN

Two Ultra-High Burners deliver 23K BTUs of pure cooking power for better searing and quick stir frying. Two Ultra-Low Burners simmer down to maintain temperatures as low as 100° to prepare delicate sauces and sugary confections.

TWO-ZONE INDUCTION

When the recipe calls for instant temperatures and precision control, two induction zones meet the culinary need. The zones can be combined for use with a griddle, Teppanyaki plate or large cookware.

STEAM-COMBI AND CONVECTION OVEN

The 18-inch oven combines steam and convection cooking for gourmet results. The convection system cooks food quickly and evenly while steam helps to preserve texture, appearance and taste. The 30-inch oven features ProHeat® convection technology with a rear-wall element and fan to evenly distribute heat to every rack.

SPEEDCLEAN®

Makes fast work of cleaning a lightly-soiled oven with just a ten minute cycle, using only water.

Innovation

| | |
|--|-----|
| Wi-Fi Enabled for ThinQ® Control with iPhone / Android App | Yes |
| Remote Operations | Yes |
| Sous Vide Cooking | Yes |

Cooktop Features

| | |
|--|-----|
| Number of Burners / Elements | |
| Sous Vide + 4 Burners + 2 Zone Induction | |
| Continuous Grates | 2 |
| Wok Convertible Grate (On Front Burners) | Yes |
| Heating Element "ON" Indicator Light | Yes |
| LED Power Level Display | Yes |

Cooktop Performance

| | |
|--------------------------|---------------|
| Simmer – Max. BTU/h (NG) | |
| Left Rear | 310 – 15,000 |
| Right Rear | 310 – 15,000 |
| Left Front | 650 – 23,000 |
| Right Front | 650 – 23,000 |
| Induction Cooktop (W) | |
| Front (Level 9 / Boost) | 2,000 / 3,650 |
| Rear (Level 9 / Boost) | 2,000 / 3,650 |
| Flex (Boost) | 3,650 |
| Sous Vide Module | 800W |



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1-855-790-6655 | www.signaturekitchensuite.com

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SKS | SIGNATURE KITCHEN SUITE

Oven Features & Performance (18-inch Oven / 30-inch Oven)

| | |
|--|-----------------------|
| Oven Type | |
| 18-inch Steam-Combi Convection Oven + 30-inch Convection Oven | |
| Oven Capacity (cu. ft.) | 2.7 / 5.2 |
| 18-inch Oven – Special Cooking & Steam Modes | |
| Bake, Convection Bake, Convection Roast, Broil, RapidHeat Roast+, Steam Cook, Steam-Combi, Gourmet Steam, Auto Cook, Warm, My Recipe, Steam Evaporation, Steam Descaling, Steam Drying | |
| 30-inch Oven – Special Cooking Modes | |
| ProHeat® Bake, ProHeat® Convection Bake, ProHeat® Convection Roast, Broil, RapidHeat Roast, Auto Cook, Warm, Proof, My Recipe | |
| Convection System | Single Fan / ProHeat® |
| Convection Element | 700 / 2,500 W |
| Convection Conversion | Yes / Yes |
| Broil Element | 2,100 / 4,200 W |
| Bake Element | 2,100 / 2,500 W |
| Steam Element | 1,960 / — |
| Oven Racks | |
| 2 Heavy Duty / 2 Gliding & 1 Heavy Duty | |
| Oven Meat Probe | Yes / Yes |
| Self Cleaning | No / Yes |
| Variable Time Self Cleaning (3-4-5 hrs.) | No / Yes |
| Speed Cleaning | Yes / Yes |
| Automatic Shut-Off (After 12 hrs.) | Yes / Yes |
| Star-K Certified Sabbath Mode | Yes / Yes |
| Interior Oven Light (Auto & Manual) | Yes / Yes |

Controls

| | |
|--------------------------------------|----------|
| Touch Oven Controls with LCD Display | Yes |
| Knob Cooktop Controls w/LED Display | Yes |
| Electronic Clock & Timer | Yes |
| Control Lock (Oven Functions Only) | Yes |
| Delay Start Time | Yes |
| Mood Light | Yes |
| Preheat Alarm Light | On / Off |
| Audible Preheat Signal | Yes |
| Cooking Complete Reminder | Yes |

Controls (Continued)

| | |
|------------------------------|--------------------------|
| Temperature Display (F or C) | Yes |
| Language Options | English, Spanish, French |

Cooktop / General Features

| | |
|-----------------------------|-----------------|
| Sealed Gas Burners (Brass) | Yes |
| Surface Material | Black Porcelain |
| Stainless Steel Side Panels | Yes |
| Door Lock | Yes |

Technical Specs

| | |
|----------------------------|---------------------------|
| Energy Source | Natural Gas and Electric |
| Alternative Energy Source | LP Gas and Electric |
| LP Conversion Kit Included | Yes |
| KW Rating at 240V | 13.5 kW |
| Required Power Supply | 240 / 208V, 60 Hz, 50 Amp |

Dimensions and Weight

| | |
|--|--------------------|
| Overall Width (inches) | 47 7/8 |
| Overall Height Including Grates (inches) | 36 11/16 to 38 1/8 |
| Overall Depth Including Door (inches) | 26 3/4 |
| Overall Depth Including Handle (inches) | 29 5/16 |
| Size of Water Tank | 1 Liter |
| Net Weight (approx.) | 529 lbs. |
| Shipping Weight (approx.) | 699 lbs. |

Accessories

| |
|---|
| Included Accessories |
| 2 Wok Grates, Sous Vide Bath, Sous Vide Rack, 2 Gliding Racks, 3 Heavy Duty Racks, 2 Steam Trays, Broiler Pan, Grid, Meat Probe |

Warranty Summary*

| | |
|---------------------------------|---------|
| Limited Warranty, Parts & Labor | 3 Years |
|---------------------------------|---------|

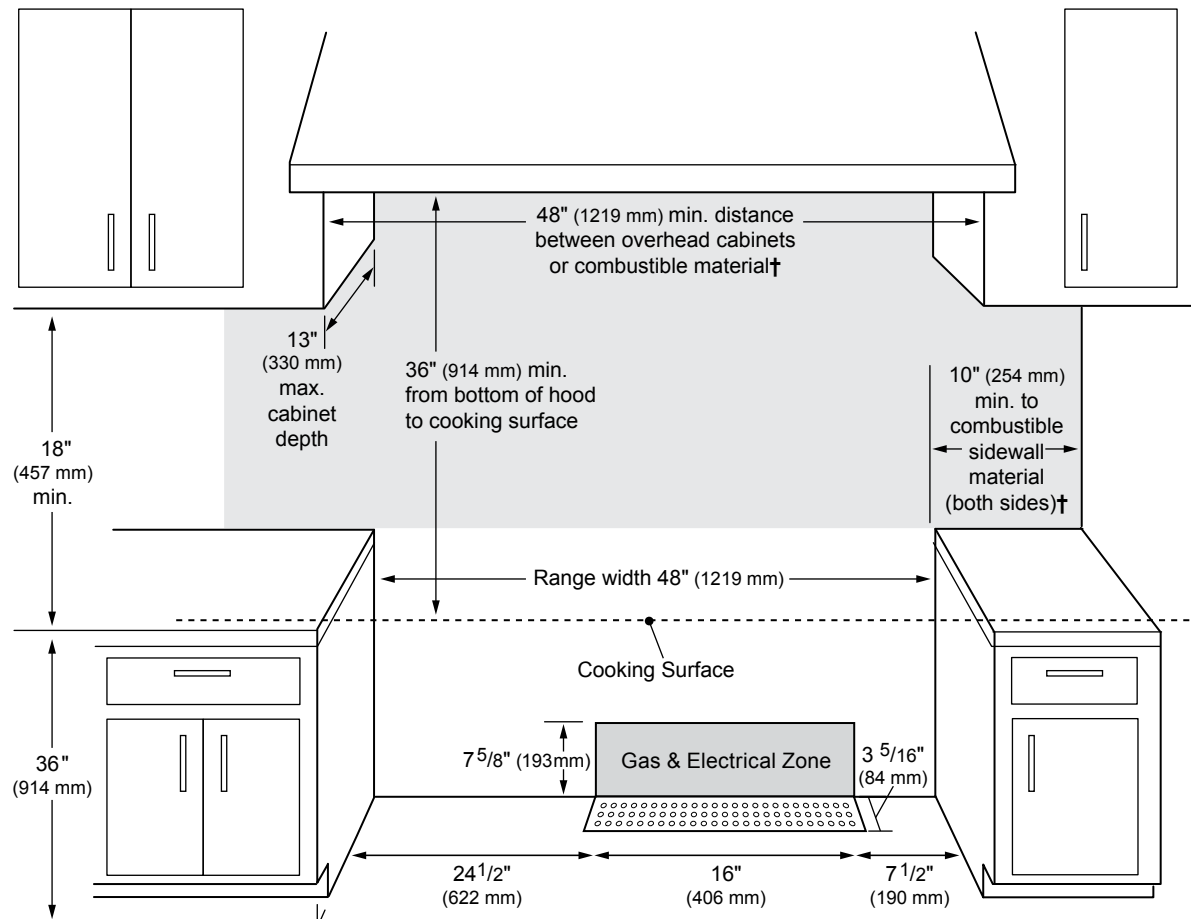
*These warranties give you specific legal rights and you may have other rights that vary from state to state. For complete warranty details, refer to your Use & Care manual.

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CUTOUT DIMENSIONS



†as defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

Electrical and Gas Specifications

Dual-Fuel Ranges are designed to be connected to a 240 / 208V, 60Hz., 4-wire, single-phase power supply. An individual properly grounded 50 Amp circuit breaker is required. Electrical and gas hookups must be located on the rear wall/floor as shown.

Natural Gas or LP

Dual-Fuel Ranges are shipped by the factory to operate on natural gas. If the location / job site requires conversion from natural gas to propane (LP), utilize the included LP kit. Conversion must be done by a qualified installer or service technician.

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OVERALL PRODUCT DIMENSIONS

