

48" Gas Rangetop Commercial-Style

KGCU483V



Stainless Steel KGCU483VSS

| General Features & Properties | | |
|---|-----|--|
| 5K BTU Simmer/Melt Burner | | |
| Even-Heat™ Chrome Electric Griddle | | |
| Continuous Surface with Heavy-Duty Grates | | |
| LP Conversion Kit Included | | |
| Electrical Details | | |
| Amps | 15 | |
| Volts | 120 | |
| Certifications | | |
| ADA Compliant | Yes | |

| Technical Details | |
|-----------------------------------|--|
| Fuel Type | Gas |
| Number of Burners/ Elements | 6 |
| Burner/Element Power | (3) 15000 BTU (1) 5000 BTU (2) 20,000 BTU |
| Burner/Element Type/Size | Professional, Simmer, Ultra Power™ Dual-Flame Burner |
| Dimensions | |
| Product Dimensions (H x W x D) | 7-1/2" x 47-15/16" x 27-13/16" |
| Cutout Dimensions (W x D) | 47-1/4" x 22-1/4" |
| | |

Reference Material

Dimension Guide

Install Guide

Use & Care Guide

Warranty

Key Features & Benefits

Commercial-Style Design with Bold, Heavy-Duty Look and Robust, Die-Cast Black Control Knobs

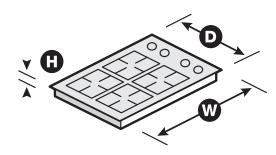
Provides you with the look and performance that comes from professional, restaurant-quality appliances.

Two 20K BTU Ultra Power™ Dual-Flame Burners

Our most powerful and versatile burners give you two levels of gas flame. At full power, each burner can generate up to 20,000 BTUs for searing and stir-frying.

Three 15K BTU Professional Burners

Give you the power to quickly boil water, perform high-heat cooking techniques, and get restaurant-quality results at both high and low temperatures.



NOTE: Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.