- Heavy-duty cast-iron grates provide a continuous uninterrupted and maximized cooking surface for best in class coverage. In combination with brass sealed burner and burner bowl, designed to optimize combustion efficiency to produce top cooking performance, including the fastest time-to-boil.
- High performance dual-flow burner system allows for significant turndown capability from high Btu
 performance (23,000 Btu/hour Front Burners) to low continuous simmer (500 Btu/hour All Burners). NG/LP
- Exclusive raised pattern burner cap design that is easy to remove and clean.





MarquiseDisplayTM



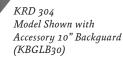
Back-lit knobs



- Robust electronic ignition/re-ignition capability to provide safety and proper gas ignition. Igniter will continue to spark until the burner flame is established and re-ignite in the case of flame blow out.
- Exclusive PureVection[™] technology electronically controls multiple heating elements and convection systems to optimize baking, broiling, roasting, convection baking, and self cleaning processes. Achieved by alternating and adjusting the levels of heat and air circulation needed to produce the best result.
- MarquiseDisplay[™] patent pending touch control oven display is discreetly and conveniently located in Marquise Accented[™] oven door handle. Time, modes and temperature are elegantly displayed.
- 4.9 Cu. Ft heavy duty, porcelain enameled oven cavity interior for even heat distribution. Concealed bake, broil, and convection elements designed for ease of cleaning and more usable capacity.
- Gentle-close door feature is counterbalanced.
- Distinctly angled oven door, commercial grade end caps, and Marquise
 Accented™ and control panel which hides fingerprints, are ergonomically
 designed for ease of opening and closing of oven door.
- Extra-wide glass oven window provides improved viewing area while keeping temperatures outside cool to touch.
- Two full-extension, telescopic professional oven racks with (6) position rack supports, glide easily for convenient access. Plus 1 standard rack.
- · Soft-on & off oven interior lighting.
- Standard meat probe for accurate temperature measurement.



- Zamak die-cast range and oven control knobs.
- · Comes standard with Island Trim.

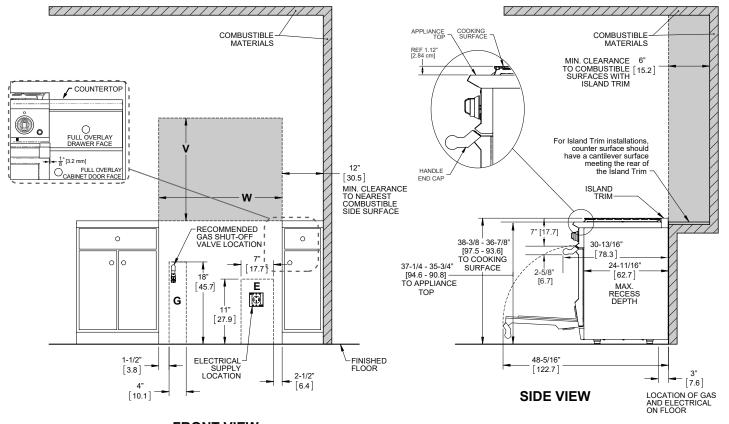


OPTIONS & ACCESSORIES

- Available in Twelve (12) Hestan signature color finishes
- Backguards: Low Back 10" and High Shelf 20"
- Natural Gas (NG) or Liquid Propane (LP)
- Gas conversion kits (NG/LP)
- High altitude kit
- Wok Ring



INSTALLATION CLEARANCES WITH ISLAND TRIM



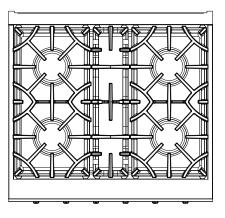
FRONT VIEW

NOTES:

- * SHADED AREAS INDICATE WHERE COMBUSTIBLE MATERIALS ARE NOT ALLOWED.
- * APPLIANCE TOP MUST BE LEVEL OR HIGHER THAN THE ADJACENT COUNTERTOP SURFACES.
- * "G" IS GAS CONNECTION ZONE ON REAR WALL. MOUNT SHUT-OFF VALVE AS HIGH AS POSSIBLE IN THIS ZONE FOR EASY ACCESS WHEN RANGE IS INSTALLED.
- * "E" IS ELECTRICAL SUPPLY ZONE.
- * "W" IS APPLIANCE OPENING. NOTE: HANDLE END CAPS PROTRUDE 1/8" BEYOND EACH SIDE OF THE RANGE, ALLOWANCE MAY BE NEEDED FOR ADJACENT DRAWERS OR CABINETRY.
- * "V" IS MIN. CLEARANCE TO REQUIRED VENTILATION HOOD.

DIMENSIONS IN BRACKETS [] ARE IN CM

RANGE MODEL	W	$V_{(min)}$	
KRD304	30" [76.2]	30" [76.2]	



KRD304

ELECTRICAL REQUIREMENTS:

208/240V, 60Hz, 40 amps

GAS REQUIREMENTS: 3/4" MNPT gas connection. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply. (included)

Hestan Indoor products are approved for indoor use only. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Please reference our Installation Instructions for more elaborate detail and as the main source in your dimensional planning.

Specify type of gas when ordering.

ALL	Description	Cutout Dir	Cutout Dimensions		Circuit	Approx
Models		W (in.)	D (in.)	Total Btu's	Breaker Req	SHP WT (lbs)
KRD304-NG/-LP	30" Range 4 Burner	30″	24-1/2"	77,000	40 Amp	410
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