

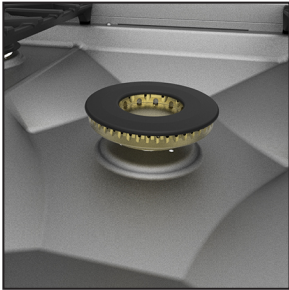
STANDARD FEATURES



48" ALL GAS RANGES

- 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.
- Award winning CircuFlame™ brass sealed center power burner provides 30,000 Btu/hour of high-performance cooking power, featured in Michelin starred restaurants and used by the top chefs around the country. - 5 burner (485) configuration only.
- 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

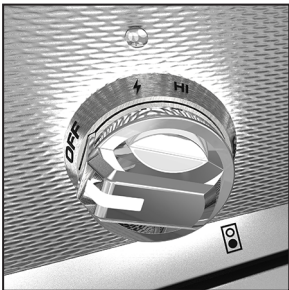
CircuFlame™ Burner (365 only)



Simmer Flame at 500 Btu



Back-lit knobs



- Patent pending, diamond stainless steel burner bowl, emphasizes the CircuFlame™ power burner. Allows for ease of cleaning with a water tight seal. - 5 burner (485) configuration only.
- Exclusive raised pattern burner cap design that is easy to remove and clean.
- 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 convection systems, to optimize baking, broiling, roasting and convection baking. Achieved by alternating and adjusting the levels of heat and air circulation needed to produce the best result.
- 4.9 Cu. Ft heavy duty (*large right oven*), porcelain enameled oven cavity interior for even heat distribution. Concealed bake and convection fan designed for ease of cleaning and more usable capacity.
- 20,000 Btu/hour infra-red broiler (*large right oven*) for intense searing and finishing.
- Gentle-close door feature is counterbalanced.
- Distinctly angled oven door, commercial grade end caps and Marquise Accented™ handle 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.
- Three professional oven racks with (6) position rack supports, glide easily for convenient access.
- Soft-on & off oven interior lighting.
- Elegantly backlit control knobs add functionality and brilliant illumination.
- Zamak die-cast range and oven control knobs.
- Comes standard with Island Trim.



KRG 485 Model Shown
with Accessory 10" Backguard KBGLB48

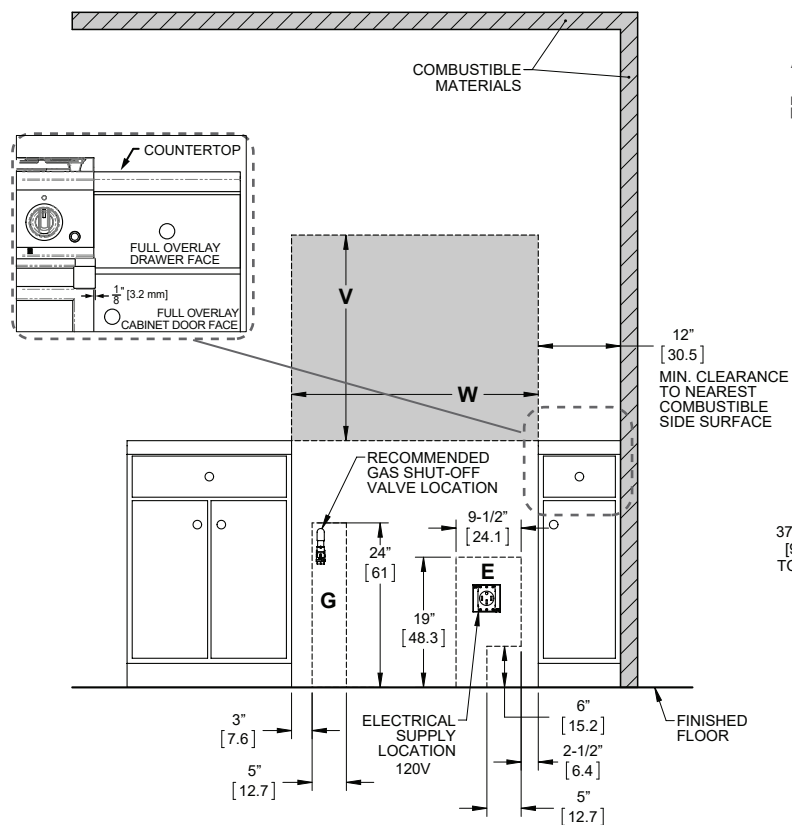
GD configurations only

- 1/4" thick stainless steel robotically welded griddle plate.
- High performance infra - red gas burner system.
- Thermostatically controlled.
- Teflon coated front grease tray for ease of cleaning.

OPTIONS & ACCESSORIES

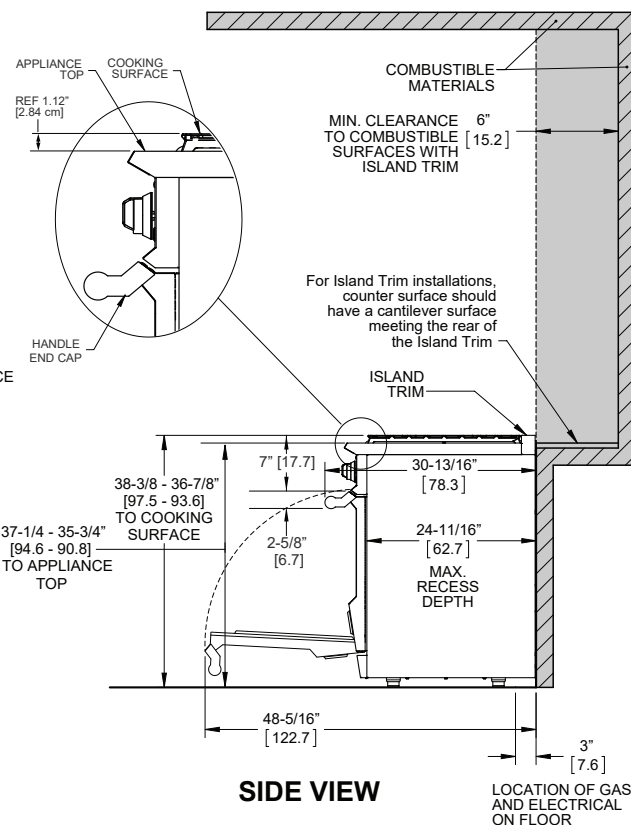
- Available in Twelve (12) Hestan signature color finishes
- Backguards : Low Back 10" and High Shelf 20" • Gas conversion kits (NG/LP)
- Natural Gas (NG) or Liquid Propane (LP) • High altitude kit
- Wok Ring

INSTALLATION CLEARANCES WITH ISLAND TRIM



FRONT VIEW

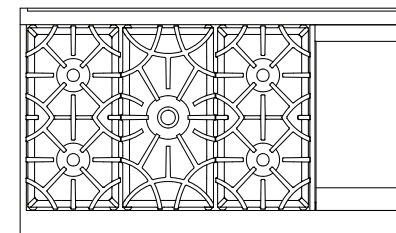
- NOTES:**
- * SHADED AREAS INDICATE WHERE COMBUSTIBLE MATERIALS ARE NOT ALLOWED.
 - * APPLIANCE TOP MUST BE LEVEL OR HIGHER THAN THE ADJACENT COUNTERTOP SURFACES.
 - * "G" IS GAS CONNECTION ZONE ON REAR WALL. MOUNT SHUT-OFF VALVE AS HIGH AS POSSIBLE IN THIS ZONE FOR EASY ACCESS WHEN RANGE IS INSTALLED.
 - * "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.



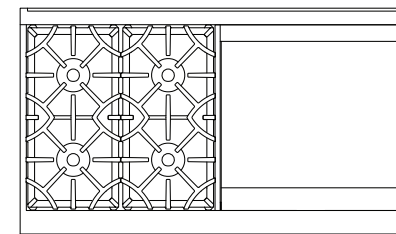
SIDE VIEW

DIMENSIONS IN BRACKETS [] ARE IN CM.

RANGE MODEL	W	V (min)
KRG485GD	48" [121.9]	30" [76.2]
KRG384GD	48" [121.9]	30" [76.2]



KRG485GD



KRG484GD

ELECTRICAL REQUIREMENTS :

110/120V, 60Hz, 15 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 Models	Description	Cutout Dimensions		Total BTU's (NG)	Circuit Breaker Req	Griddle BTU	Approx SHP WT (lbs)
		W (in.)	D (in.)				
KRG485-NG/-LP	48" Range 5 Burner with 12" Griddle	48"	24-1/2"	190,000	15 Amp	15,000	650
KRG484GD-NG/-LP	48" Range 4 Burner with 24" Griddle	48"	24-1/2"	175,000	15 Amp	15,000 (left) 15,000 (right)	650

