COMMERCIAL-TYPE COOKING POWER

- **EXCLUSIVE** – VSH (VariSimmer-to-high) Pro sealed burner system
  - TruPowerPlus 18,500 BTU front right burner
  - All other burners are 15,000 BTUs
- **EXCLUSIVE** – *VariSimmer™ Setting* for all burners
- **EXCLUSIVE** – all burners equipped with *SureSpark™ Ignition System* for consistent and reliable ignition every time
  - Automatic re-ignition; surface burners light at any position on the knob and re-light if extinguished, even on lowest setting
- Heavy-duty BlackChrome™ knobs and square bezels shipped standard
- One of the largest oven cavities in the industry
- **EXCLUSIVE** – patented *Vari-Speed Dual Flow™ Convection System* has the largest convection fan in the industry; the 8 1/2" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10-pass dual bake element provides precise temperature control (4-pass bake element in left oven of 48" wide model)
- Large 10-pass broiler with heat reflector
- *Rapid Ready™ Preheat* provides one of the fastest preheat times, so your oven is ready to begin cooking when you are
- Oven(s) have six porcelain-coated rack positions and come standard with three racks
- **EXCLUSIVE** – Gentle Close™ Door allows door to close slowly
- Three strategically located oven lights provide maximum visibility; one light in left oven of 48" wide model
- High-performance cooking modes include bake, convection bake, *TruConvec™ Convection Cooking*, convection roast, broil, convection broil, convection dehydrate, and convection defrost; left oven in 48" wide model includes proofing mode

EASY OPERATION AND CLEANUP

- **EXCLUSIVE** – one-piece tooled and porcelainized cooking surface for easy cleanup
- Burner caps are easily removable for quick cleaning
- Heavy-duty, porcelainized, cast-iron removable surface grates provide continuous front-to-rear, left-to-right surface for easy movement of large pots
- Self-cleaning porcelain ovens
- Concealed bake element(s) make for easy cleanup of oven cavity

MODEL NUMBERS

- VDR5488B – 48"W. Dual Fuel Range; eight burners
- VDR5486G – 48"W. Dual Fuel Range; six burners with griddle
- VDR5606GQ – 60"W. Dual Fuel Range; six burners with griddle and grill

ACCESSORIES

- BG8548SS – 8"H. backguard for 48" range
- BG8560SS – 8"H. backguard for 60" range
- HS24548SS – high shelf for 48" range
- HS24560SS – high shelf for 60" range
- P24CSTSS – countertop side trim (2 pieces)
- P48CRTSS – countertop rear trim for 48" range
- P60CRTSS – countertop rear trim for 60" range
- P48CBF4SS – curb base and custom curb base front for 48" range
- LPKPDR – LP/Propane Conversion Kit

COLOR FINISHES

- Stainless Steel (SS)

- Volume 1 Color Finishes include Antique Bronze (AN), Blush (BH), Cast Black (CS), Damascus Gray (DG), Eucalyptus (EU), Ivy (IV), Martini (MA), November Sky (NS), Slate Blue (SB), Spiced Cider (SC), Splash (SP)

- Volume 2 Color Finishes include Daffodil (DA), Golden Hour (GH), Nantucket (NA), Onyx (ON), Pure White (PW), Squall (SQ), Valentine (VA)

WARRANTY

- 2-year full – complete product
- 90-day full – cosmetic parts such as glass, painted items and decorative items
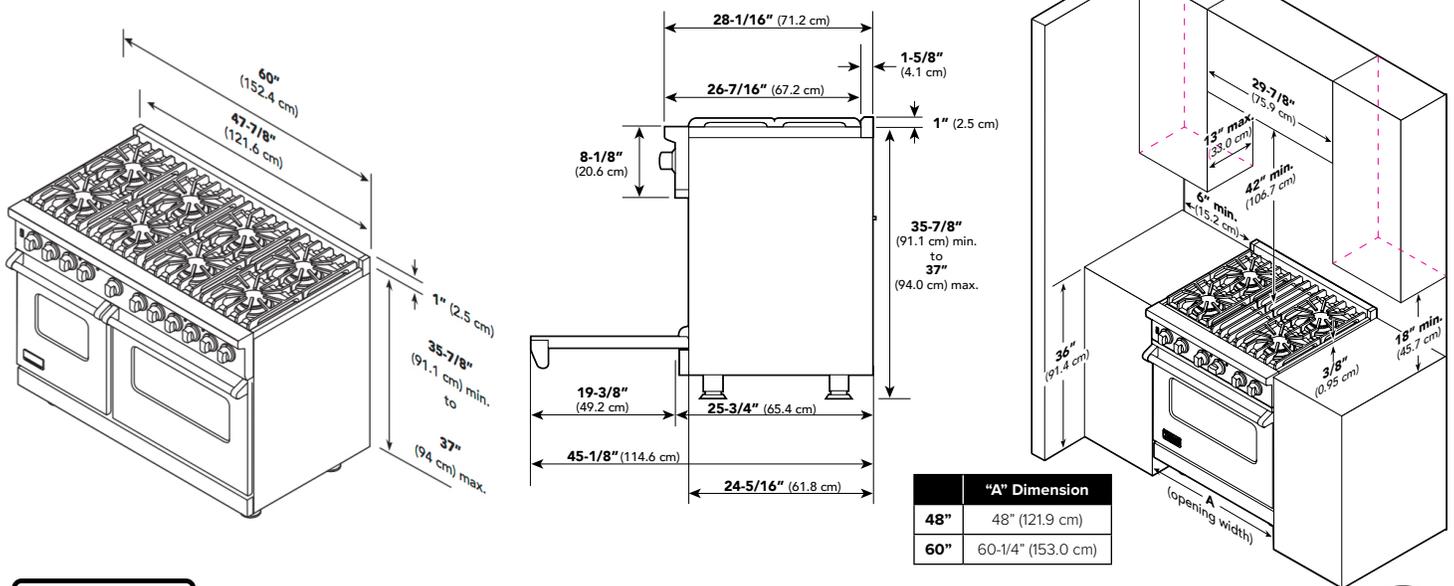- 5-year limited – gas burners and electric oven elements

DUAL FUEL 48" AND 60" W. RANGES

DESCRIPTION	VDR548	VDR560
Overall Width	47-7/8" (121.6 cm)	60" (152.4 cm)
Overall Height from Bottom	Base Height To top of side trim – min. 35-7/8" (91.1 cm) to max. 37" (94 cm); legs adjust 1-1/8" (2.9 cm) Additions to Base Height To top of island trim – add 1" (2.5 cm), to top of backguard – add 8" (20.3 cm) To top of high shelf – add 23-1/2" (59.7 cm)	
Overall Depth from Rear	To end of side panel – 24-5/16" (61.8 cm); to front of door – 25-3/4" (65.4 cm) To end of door handle – 28-11/16" (72.9 cm) Add 3/4" (1.9 cm) to overall depth for 48" and 60" VDR installed against a combustible wall	
Gas Requirements	Shipped natural or LP/Propane gas; field convertible from natural to LP with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line	
Electrical Requirements	240-208VAC, 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or "pigtail" rated 50 amp 125-250VAC minimum. Cord must be agency approved for use with household electric ranges.	
Maximum Amp Usage	240V – 49 amps; 208V – 42.5 amps	240V – 40.0 amps; 208V – 34.7 amps
Surface Burner Rating	Power Burner 18,500 BTU (5.4 kW); 16,600 BTU (4.9 kW); Other Burners 15,000 BTU (4.4 kW); 12,500 BTU (3.7 kW)	
Griddle Burner Rating	12" wide – 15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	
Grill Burner Rating	NA	18,000 BTU (5.3kW) / 16,000 BTU (4.7 kW)
Oven Interior Dimensions	Right Oven – Convection Bake/Broil Overall Width – 25-5/16" (64.4 cm) Height – 16-1/2" (41.9 cm) Depth – 19-1.2" (49.5 cm); Overall Size – 4.7 cu. ft. AHAM Standard* – 4.1 cu. ft. 3 racks, 6 rack positions Left Oven – Bake/Broil/Proof Overall Width – 13-3/4" (34.9 cm) Height – 16-1/2" (41.9 cm) Depth – 19-1/2" (49.5 cm); Overall Size – 2.6 cu. ft. AHAM Standard* – 2.5 cu. ft. 2 racks, 6 rack positions	Convection Bake/Broil (both ovens) Overall Width – 25-5/16" (64.6 cm) Height – 16-1/2" (41.9 cm) Depth – 19-1/2" (49.5 cm) Overall Size – 4.7 cu. ft. AHAM Standard* – 4.1 cu. ft. 3 racks, 6 rack positions
Approximate Shipping Weight	575 lb. (258.8 kg)	750 lb. (337.5 kg)

Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.
**The AHAM Standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.

	"A" Dimension
48"	48" (121.9 cm)
60"	60-1/4" (153.0 cm)