

GR304



FEATURES

- Convection oven for faster, more consistent cooking
- Dual-stacked, sealed burners for higher highs, lower lows
- Continuous cast-iron grates for easy movement of pots and pans
- Infrared broiler inside oven sears quickly and evenly
- Heavy-gauge stainless steel
- Rigorously tested in our U.S. manufacturing facilities for decades of use
- Exceptional 24/7 support from our Customer Care team in Madison
- Signature red infinite control knobs
- Spark ignition system re-ignites if flame goes out
- Adjustable legs for stability, plus rear casters

ACCESSORIES

- Bake stone kit (stone, rack and peel)
- Stainless steel, brass or chrome bezels
- High altitude conversion kit
- Full-extension easy glide oven rack
- Cast iron S-grates and wok grate
- Stainless steel kickplate
- Signature red, black or stainless steel control knobs
- Front leg covers
- 5" and 10" stainless steel risers, and 20" riser with shelf

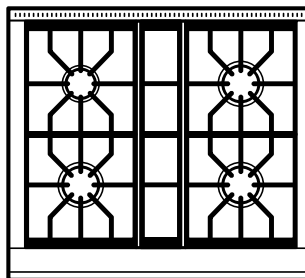
Accessories available through an authorized Sub-Zero dealer.
For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



TOP CONFIGURATION



RANGETOP SPECIFICATIONS

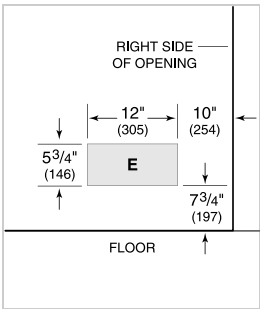
- 1 - 9,200 Btu Burner
- 3 - 15,000 Btu Burners



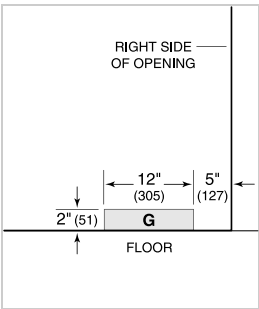
PRODUCT SPECIFICATIONS

Model	GR304
Dimensions	29 7/8"W x 37"H x 28 3/8"D
Oven 1 Interior Dimensions	24"W x 18 5/8"H x 17"D
Oven 1 Usable Capacity	2.5 cu. ft.
Oven 1 Overall Capacity	4.4 cu. ft.
Door Clearance	19 1/2"
Weight	325 lbs
Electrical Supply	110/120 VAC, 50/60 Hz
Electrical Service	15 amp dedicated circuit
Gas Supply	3/4" rigid pipe
Gas Inlet	1/2" NPT female
Receptacle	3-prong grounding-type

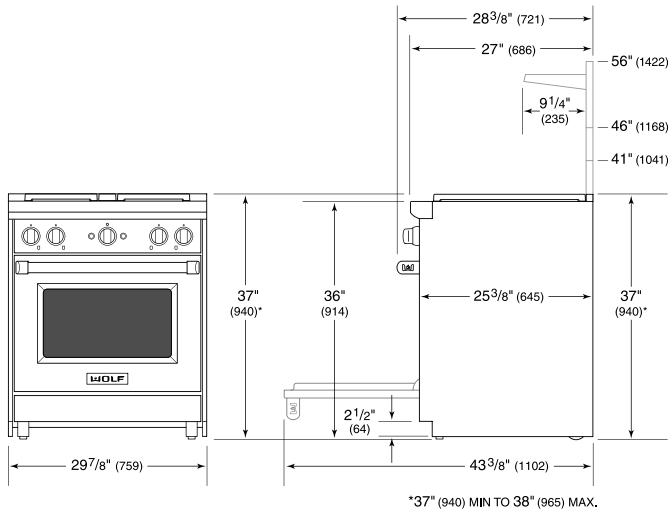
ELECTRICAL



GAS



DIMENSIONS



STANDARD INSTALLATION

