30" Gas Downdraft Cooktop



Stainless Steel KCGD500GSS

General Features & Properties	
300 CFM Exhaust Rating	
3-Speed Fan Control	
15K BTU Professional Burner	
Convertible to Duct-Free Ventilation	
Melt Cap	
Electronic Ignition and Automatic Re-Ignition	
Stainless Steel Knobs	
Full-Width Cast-Iron Grates	
LP Conversion Kit Included	
Electrical Details	
Amps	15
Volts	120

Technical Details	
Fuel Type	Gas
Number of Burners/ Elements	4
Burner/Element Power	(1) 17,000 BTU (1) 5000 BTU (1) 10,000 BTU (1) 15,000 BTU
Burner/Element Type/Size	Sealed Burner Even-Heat™
Dimensions	
Product Dimensions (H x W x D)	18-7/16" x 30" x 21 1/2"
Cutout Dimensions (W x D)	28-5/8" x 19-15/16"
Reference Material	

Dimension Guide

Install Guide

Use & Care Guide

Warranty

Key Features & Benefits

Downdraft Ventilation

Integrates the ventilation system into the cooking surface so that a separate hood is not needed. Smoke and odors can be removed and taken outside or filtered and recirculated inside. A duct-free kit is available for purchase separately.

17K BTU Professional Burner

Provides the ability to use high-temperature cooking methods such as searing, stir-frying, and wok cooking as well as low temperatures suitable for simmering.

5K BTU Even-Heat™ Simmer Burner

A diffuser plate allows more control of the flame at the lowest setting, for more precise simmering and melting.

