## SKSRT360SIS 36-INCH DUAL-FUEL PRO RANGETOP WITH SOUS VIDE AND INDUCTION



#### **BUILT-IN SOUS VIDE**

The industry's first built-in sous vide delivering the ultimate in precision cooking, right on the cooktop. Get professional-style results every time and capture the full, true flavor of foods.

#### **POWER-UP OR SIMMER DOWN**

The Ultra-High<sup>™</sup> Burner delivers 18K BTUs of pure cooking power for better searing and quick stir frying. The Ultra-Low<sup>™</sup> Burner simmers down to maintain temperatures as low as 100° to prepare delicate sauces and sugary confections.

#### **TWO-ZONE INDUCTION**

When the recipe calls for instant temperatures and precision control, two induction zones meet the culinary need. The zones can be combined for use with a griddle, teppanyaki plate or large cookware.

#### **BUILT-IN WOK GRATE**

The front burner grate is convertible for round-bottom wok cooking. Stir fry at home with professional-style results.

#### Innovation

| Wi-Fi-Enabled for ThinQ®<br>Control with iPhone / Android App | Yes |
|---|-----|
| Remote Operations   | Yes |
| Sous Vide Cooking   | Yes |

#### **Cooktop Features**

| Number of Burners / Elements               |     |  |
|--|-----|--|
| Sous Vide + 2 Burners + 2 Zone Induction   |     |  |
| Continuous Grates                          | 1   |  |
| Wok Convertible Grate<br>(On Front Burner) | Yes |  |
| Heating Element "ON" Indicator Light       | Yes |  |
| LED Power Level Display                    | Yes |  |

#### **Cooktop Performance**

| 310 – 15,000 |
|--------------|
| 650 – 18,000 |
|              |
| 2,000/3,650  |
| 2,000/3,650  |
| 3,650        |
| 800W         |
|              |

SIGNATURE

KITCHEN SUITI

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#### Controls

Knob Cooktop Controls w/LED Display Yes

#### **Cooktop / General Features**

| Sealed Gas Burners (Brass)  | Yes             |
|-----------------------------|-----------------|
| Surface Material            | Black Porcelain |
| Stainless Steel Side Panels | Yes             |

#### **Technical Specs**

| Energy Source              | Natural Gas and Electric     |
|----------------------------|------------------------------|
| Alternative Energy Source  | LP Gas and<br>Electric       |
| LP Conversion Kit Included | Yes                          |
| KW & Amp Rating at 240V    | 4.7 kW                       |
| Required Power Supply      | 240 / 208V,<br>60 Hz, 30 Amp |

#### Warranty Summary\*

Limited Warranty, Parts & Labor

3 Years

#### **Natural Gas or LP**

Gas Rangetops are shipped by the factory to operate on natural gas. If the location / job site requires conversion from natural gas to propane (LP), utilize the included LP kit. Conversion must be done by a qualified installer or service technician.

#### **Dimensions and Weight**

| Overall Width (inches)                   | 35 7/8"   |
|--|-----------|
| Overall Height Including Grates (inches) | 8 15/16"  |
| Overall Depth Including Knobs (inches)   | 28 15/16" |
| Overall Depth without Knobs (inches)     | 26 3/4"   |
| Net Weight (approx.)                     | 150 lbs.  |
| Shipping Weight (approx.)                | 217 lbs.  |
|  |           |

#### Accessories

| Included Accessories           |
|--------------------------------|
| Sous Vide Bath, Sous Vide Rack |

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# **SIGNATURE**

#### **CUTOUT DIMENSIONS**



<sup>†</sup>As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustiblematerials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. For island installation, 12" (305 mm) minimum clearance from back of rangetop.



#### **OVERALL PRODUCT DIMENSIONS**