

# SKSDR480SIS

## 48-INCH DUAL-FUEL PRO RANGE 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

Two Ultra-High Burners deliver 23K BTUs of pure cooking power for better searing and quick stir frying. Two Ultra-Low Burners simmer 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.

### STEAM-COMBI AND CONVECTION OVEN

The 18-inch oven combines steam and convection cooking for gourmet results. The convection system cooks food quickly and evenly while steam helps to preserve texture, appearance and taste. The 30-inch oven features ProHeat™ convection technology with a rear-wall element and fan to evenly distribute heat to every rack.

### SPEEDCLEAN®

Makes fast work of cleaning a lightly-soiled oven with just a ten minute cycle, using only water.

### Innovation

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

### Cooktop Features

Number of Burners / Elements	
Sous Vide + 4 Burners + 2 Zone Induction	
Continuous Grates	2
Wok Convertible Grate (On Front Burners)	Yes
Heating Element "ON" Indicator Light	Yes
LED Power Level Display	Yes

### Cooktop Performance

Simmer – Max. BTU/h (NG)	
Left Rear	310 – 15,000
Right Rear	310 – 15,000
Left Front	650 – 23,000
Right Front	650 – 23,000
Induction Cooktop (W)	
Front (Level 9 / Boost)	2,000 / 3,650
Rear (Level 9 / Boost)	2,000 / 3,650
Flex (Boost)	3,650
Sous Vide Module	800W



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**SIGNATURE**  
KITCHEN SUITE

### Oven Features & Performance (18-inch Oven / 30-inch Oven)

Oven Type	
18-inch Steam-Combi Convection Oven + 30-inch Convection Oven	
Oven Capacity (cu. ft.)	2.7 / 5.2
18-inch Oven – Special Cooking & Steam Modes	
Bake, Convection Bake, Convection Roast, Broil, RapidHeat Roast+, Steam Cook, Steam-Combi, Gourmet Steam, Auto Cook, Warm, My Recipe, Steam Evaporation, Steam Descaling, Steam Drying	
30-inch Oven – Special Cooking Modes	
ProHeat™ Bake, ProHeat™ Convection Bake, ProHeat™ Convection Roast, Broil, RapidHeat Roast, Auto Cook, Warm, Proof, My Recipe	
Convection System	Single Fan / ProHeat™
Convection Element	700 / 2,500 W
Convection Conversion	Yes / Yes
Broil Element	2,100 / 4,200 W
Bake Element	2,100 / 2,500 W
Steam Element	1,960 / —
Oven Racks	
2 Heavy Duty / 2 Gliding & 1 Heavy Duty	
Oven Meat Probe	Yes / Yes
Self Cleaning	No / Yes
Variable Time Self Cleaning (3-4-5 hrs.)	No / Yes
Speed Cleaning	Yes / Yes
Automatic Shut-Off (After 12 hrs.)	Yes / Yes
Star-K Certified Sabbath Mode	Yes / Yes
Interior Oven Light (Auto & Manual)	Yes / Yes

### Controls

Touch Oven Controls with LCD Display	Yes
Knob Cooktop Controls w/LED Display	Yes
Electronic Clock & Timer	Yes
Control Lock (Oven Functions Only)	Yes
Delay Start Time	Yes
Mood Light	Yes
Preheat Alarm Light	On / Off
Audible Preheat Signal	Yes
Cooking Complete Reminder	Yes

### Controls (Continued)

Temperature Display (F or C)	Yes
Language Options	English, Spanish, French

### Cooktop / General Features

Sealed Gas Burners (Brass)	Yes
Surface Material	Black Porcelain
Stainless Steel Side Panels	Yes
Door Lock	Yes

### Technical Specs

Energy Source	Natural Gas and Electric
Alternative Energy Source	LP Gas and Electric
LP Conversion Kit Included	Yes
KW Rating at 240V	13.5 kW
Required Power Supply	240 / 208V, 60 Hz, 50 Amp

### Dimensions and Weight

Overall Width (inches)	47 7/8
Overall Height Including Grates (inches)	36 11/16 to 38 1/8
Overall Depth Including Door (inches)	26 3/4
Overall Depth Including Handle (inches)	29 5/16
Size of Water Tank	1 Liter
Net Weight (approx.)	529 lbs.
Shipping Weight (approx.)	699 lbs.

### Accessories

Included Accessories	
Broiler Pan, 3 Steam Pans, 2 Gliding Racks, 3 Heavy Duty Racks, Meat Probe, Sous Vide Bath, Sous Vide Rack, Cleaning Pad, Spray Bottle	

### Warranty Summary\*

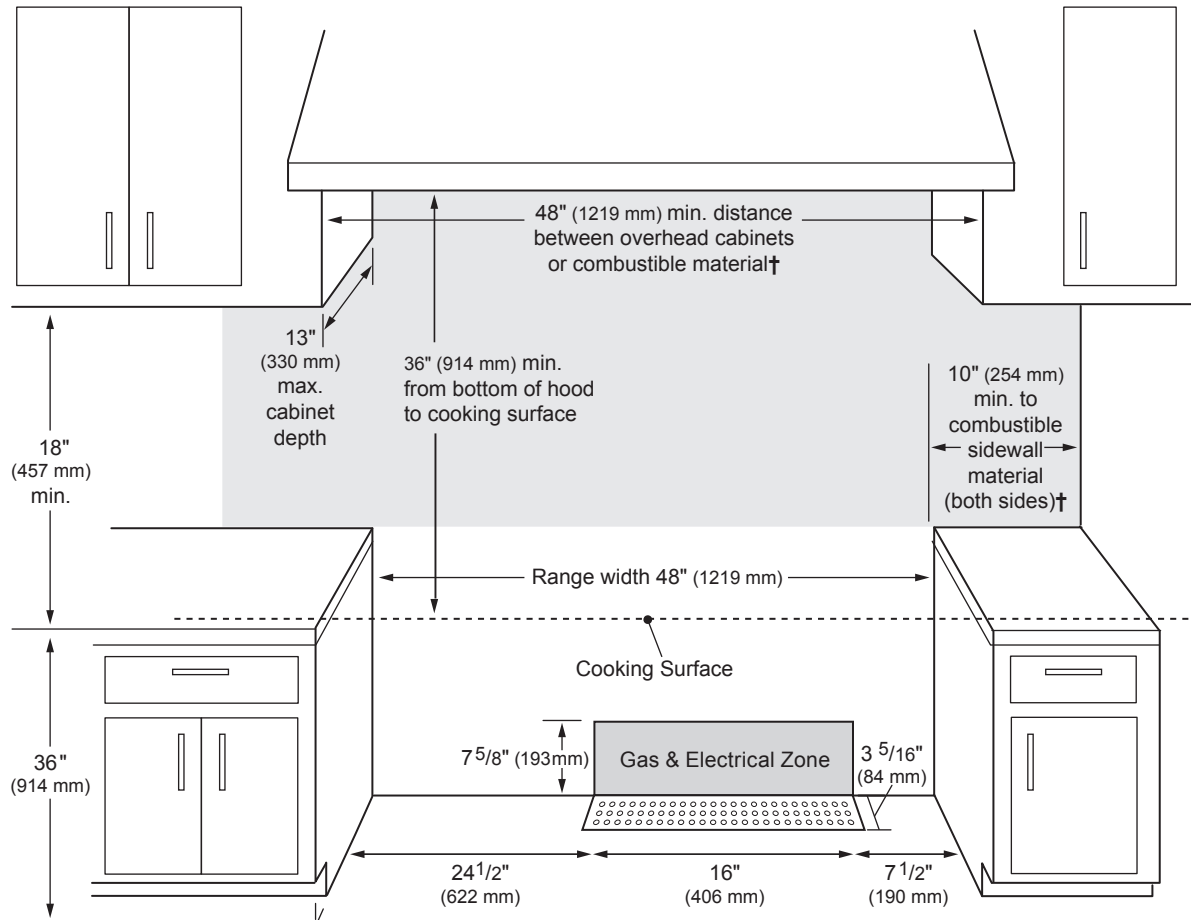
Limited Warranty, Parts & Labor	3 Years
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\*These warranties give you specific legal rights and you may have other rights that vary from state to state. For complete warranty details, refer to your Use & Care manual.

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### CUTOUT DIMENSIONS



†As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials 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.

### Electrical and Gas Specifications

Dual-Fuel Ranges are designed to be connected to a 240 / 208V, 60Hz., 4-wire, single-phase power supply. An individual properly grounded 50 Amp circuit breaker is required. Electrical and gas hookups must be located on the rear wall/floor as shown.

### Natural Gas or LP

Dual-Fuel Ranges 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.

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**SIGNATURE**  
KITCHEN SUITE

**OVERALL PRODUCT DIMENSIONS**

