

PLATINUM SERIES 36 Inch DUAL FUEL Range FEATURES: Revolutionary X8 Burners. Unparalleled versatility & control on every burner. From searing highs (25,000 BTUs) to gentle lows (2,600 BTUs) to a constant warm (600 BTUs) Extra large True European convection oven Fits commercial size 26" x 18" sheet pan plus Cleaning & precision 8 Cooking modes plus Sabbath. Full color touchscreen tilt up display. Available in 1,000+ finishes in 1,000+ colors plus 10 metal trim finishes Overall Dimensions: 35 7/8"W 1/2 D x 36"H Large Oven Interior: 29"W x 20" 2500W 1000W Outer) Bake Element Rating: 3500W (2500W Inner/ 1000W Outer) Burner Rating (Front): Nat: 25,000 BTUs | LP: BTUs LP: 24,000 BTUS Top Top Rating (Rear): 18,000 BTUs Simmer Burner Rating: 600 BTUs:

Model (BSDF366B)

Base Model (BSDF366B)

Gas Stainless Steel Natural Gas |

Trim | Standard Trim

FEATURES: • Revolutionary X8™ Burners • Unparalleled versatility & control on every burner • From searing highs (25,000 BTUs) to gentle lows (2,600 BTUs) to a constant warm (600 BTUs) • Steel griddle with temperature control • Extra-large True European convection oven • Fits commercial-size 26" x 18" sheet pan • 8 Cooking modes plus Sabbath, Cleaning & precision temperature probe • Full-color 7" touchscreen with ergonomic, tilt-up display • Quick Start™ cooking in 3 easy touches • Available in 1,000+ colors plus 10 metal trim finishes • Handcrafted in Pennsylvania since 1880 • Electrical Requirements: 240VAC, 60Hz, 50 AMPs, 1 PH (Unit must be on a Non-GFI, dedicated outlet) • Operating Gas Pressure: Nat: 5" WC | LP: 10" WC • Gas Line Size: 3/4" • Installation Clearance (Below Counter): 0" side cabinet | 0" back wall • Installation Clearance (Above Counter): 6" side cabinet • Door Clearance: 20" from front of door