

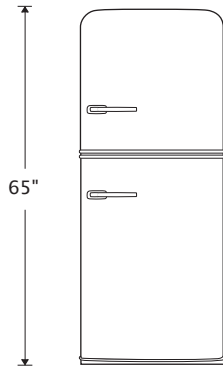
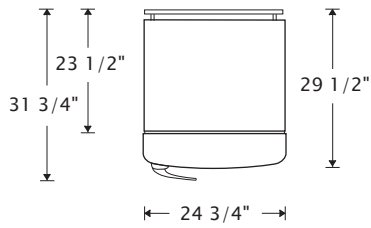
REFRIGERATOR FEATURES AND SPECIFICATIONS

ORIGINAL SIZE	MODEL: (21TF)	RETROPOLITAN	MODEL: (19BF)
Total Capacity	20.5 cu. ft.	Total Capacity	18.5 cu. ft.
Refrigerator Capacity	14.4 cu. ft.	Refrigerator Capacity	12.9 cu. ft.
Freezer Capacity	6.2 cu. ft.	Freezer Capacity	5.6 cu. ft.
Clearance: Back	1/2"	Clearance: Back	1/2"
Clearance: Side	1/4"	Clearance: Side	1/4"
Side Clearance for door to open 90°	4 1/2"	Side Clearance for door to open 90°	3 1/2"
Adjustable Rollers	Standard	Adjustable Rollers	Standard
Energy Guide (kWh/year)	436	Energy Guide (kWh/year)	521
Electrical	115V, 60Hz, AC only, 15 or 20 amp fused	Electrical	115V, 60Hz, AC only, 15 or 20 amp fused
<p>FEATURES:</p> <p>Stamped Metal Body, Chrome Trim, 2 Half-Width Clear Crisper Drawers, Gallon Door Storage, Temperature Management System, 1 Fixed Full-Width Freezer Shelf, 3 Easy-Clean Spill-Proof Glass Shelves, LED Interior Lighting, Optional Ice Maker, Available Left Hand Hinge, 2 Years Parts and Labor Warranty</p>		<p>FEATURES:</p> <p>Stamped Metal Body, Chrome Trim, Gallon Door Storage, 2 Half-Width Clear Crisper Drawers, Four Half-Width Adjustable Glass Shelves, Temperature Management System, Slide-Out Upper Freezer Basket, Glide-Out Freezer Basket with Organizer, Optional Ice Maker, Available Left Hand Hinge, 2 Years Parts and Labor Warranty</p>	

REFRIGERATOR FEATURES AND SPECIFICATIONS

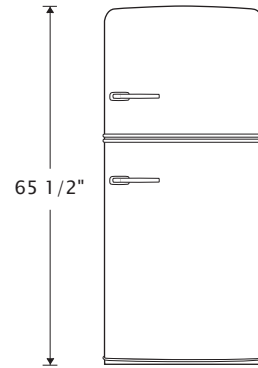
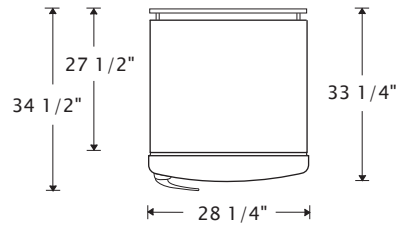
SLIM SIZE

MODEL:
(11TF)



STUDIO SERIES

MODEL:
(14TF)



Total Capacity	10.7 cu. ft.
Refrigerator Capacity	7.74 cu. ft.
Freezer Capacity	2.94 cu. ft.
Clearance: Back	1/2"
Clearance: Side	1/4"
Side Clearance for door to open 90°	5"
Adjustable Rollers	Standard
Energy Guide (kWh/year)	338
Electrical	115V, 60Hz, AC only, 15 or 20 amp fused

FEATURES:

Stamped Metal Body, Chrome Trim, Full-Width Fixed Refrigerator Door Storage, Temperature Management System, Optional Ice Maker, Available Left Hand Hinge, 2 Years Parts and Labor Warranty

Total Capacity	14.4 cu. ft.
Refrigerator Capacity	10.6 cu. ft.
Freezer Capacity	3.8 cu. ft.
Clearance: Back	1/2"
Clearance: Side	1/4"
Side Clearance for door to open 90°	4 1/2"
Adjustable Rollers	Standard
Energy Guide (kWh/year)	373
Electrical	115V, 60Hz, AC only, 15 or 20 amp fused

FEATURES:

Stamped Metal Body, Chrome Trim, 2 Half-Width Crisper Drawers, Adjustable Shelving, Available Left Hand Hinge, Temperature Management System, Optional Ice Maker, 2 Years Parts and Labor Warranty



TEL: 1-877-842-3269

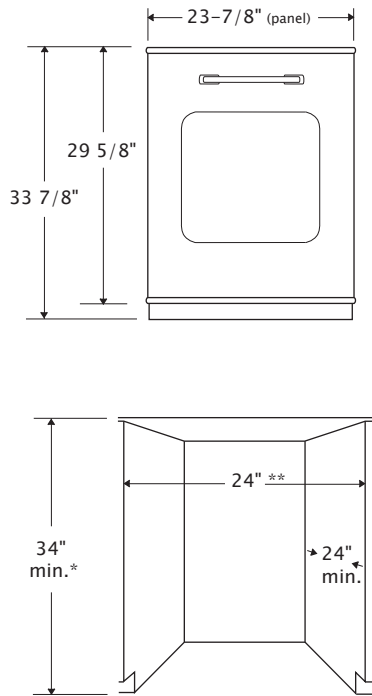
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WEB: www.bigchill.com

FEATURES AND SPECIFICATIONS

DISHWASHER

MODEL:
(DW24)



Capacity	14 Place Settings
Cycles	6
Cycles	Tough, Normal, Light, Express Wash, Rinse Only
Cycle Options	6
Energy Guide	270 (kWh/year) – Energy Star Qualified
Warranty	2 Years Parts and Labor Warranty
Electrical	15 or 20 Amp, 120 V, 60 Hz, AC only.

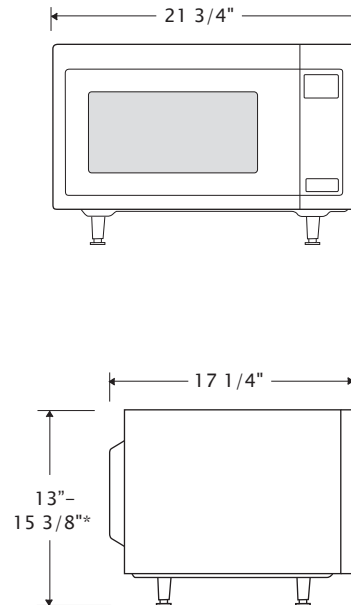
FEATURES:

- Stamped Metal Body
- Authentic chrome trim
- Whisper Quiet® Plus (46 dBA) Sound Reduction
- Stainless Steel Interior
- Hard food disposer
- 3 Racks
- Energy Star Qualified

* Measured from the lowest point on the underside of countertop.
 ** Minimum, measured from narrowest point of opening.

COUNTERTOP MICROWAVE

MODEL:
(MICRO16)



Capacity	1.6 cubic feet
Output Power	1200 Watts
Cooking Uniformity	13 1/2" Diameter Turntable
Warranty	2 Years Parts and Labor Warranty
Weight	38 lbs
Electrical	15 Amp, 120 V, 60 Hz, AC only.

FEATURES:

With up to 1,200 watts of cooking power, you'll have the power you need to prepare all types of food. Sensor cooking tracks the progress of your food and automatically adjusts cooking time as needed to deliver optimal results. A recessed glass turntable also makes cooking with larger items, like cooking bowls, easy so you can prepare caramel corn, party mix and soups in the microwave.

*Microwave can be ordered with or without legs. Height will vary between 13"–15 3/8" depending on selection.



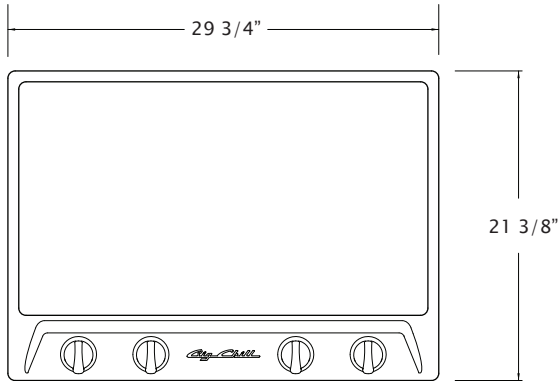
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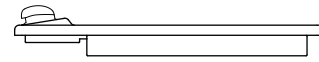
WEB: www.bigchill.com

INDUCTION COOKTOP FEATURES AND SPECIFICATIONS

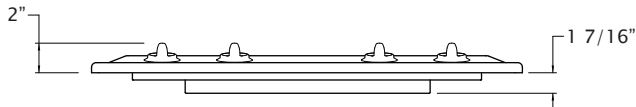
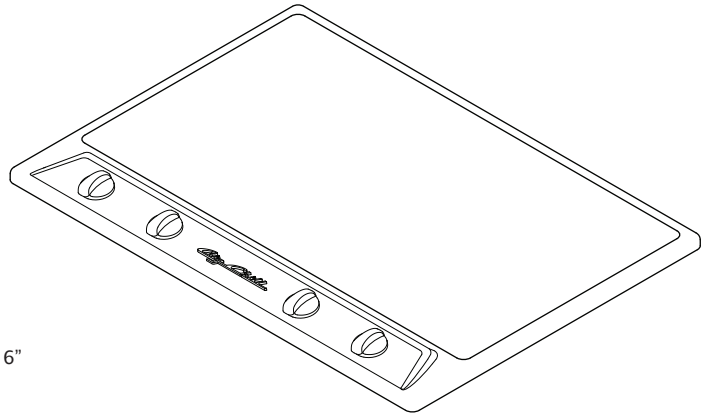
30" Retro Induction Cooktop



TOP VIEW



SIDE VIEW



FRONT VIEW

Dimensions	2"H x 29 3/4"W x 21 3/8"D
Electrical	240/ 208 VAC, 40 Amps
	Max Power: 7400 W

FEATURES:

9 Heat Levels, Power Booster, Boils a gallon of water in under 5 minutes, Large 9" induction elements provide up to 3,700 watts of cooking power per zone, Available in 8 standard colors and 200 custom colors

INSTALL NOTES:

Allow 30"-36" between stove top and bottom of range hood (or per your local city codes).

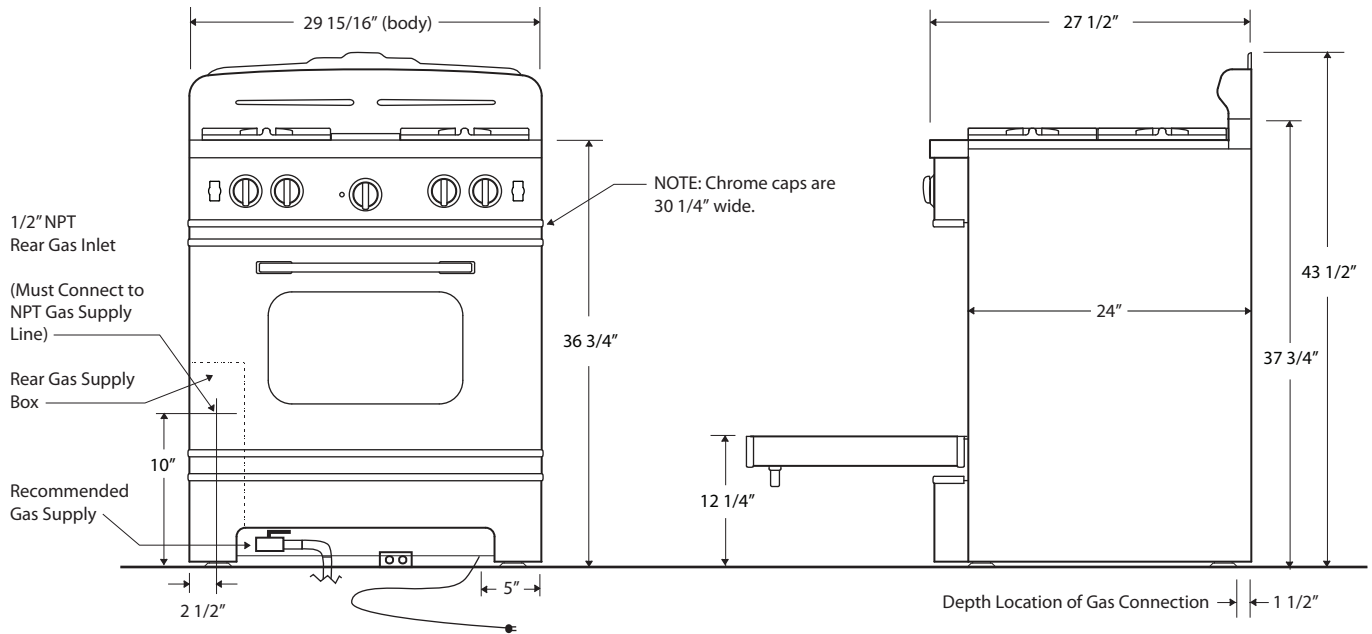


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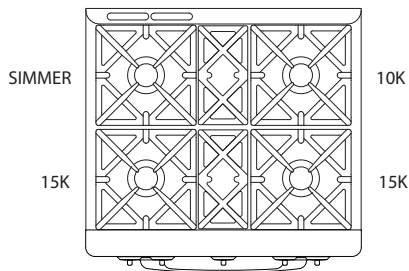
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30" GAS RANGE FEATURES AND SPECIFICATIONS



Front Burners	15,000 BTU	*Easy to clean Sealed Burner Top
Back Left Burner (Simmer)	6,000 BTU	*Automatic electronic ignition and re-ignition system
Back Right Burner	10,000 BTU	*24" depth for compatibility with standard kitchen cabinetry
Infrared Broiler Rating	15,000 BTU	*Convection fan
Oven Burner Rating	30,000 BTU	*Full Extension oven rack
Electrical Requirements	120 VAC, 15 Amps,	*Heavy-duty, commercial stainless steel construction
*(Unit must be on a non-GFI, dedicated outlet)	Single Phase	*2 Years Parts and Labor Warranty
Operating Gas Pressure	NAT: 5.0" WC LP: 10.0" WC	OVEN CAPACITY:
Install Clearance:	0" Side Cabinet 0" Back Wall 6" Side Wall	The cavity design of the oven provides the most precise temperature control, which delivers even heat distribution resulting in versatile performance. It has the largest oven capacity available on a 30" range and will accommodate a full-size commercial 18" x 26" baking sheet.



INFRARED BROILER:

Because of its popularity in the commercial market, the direct-fired ceramic infrared broiler is standard on all residential ranges. The large burner produces 1850 F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away. The broiler is fully recessed into the oven's top to create maximum cooking space.

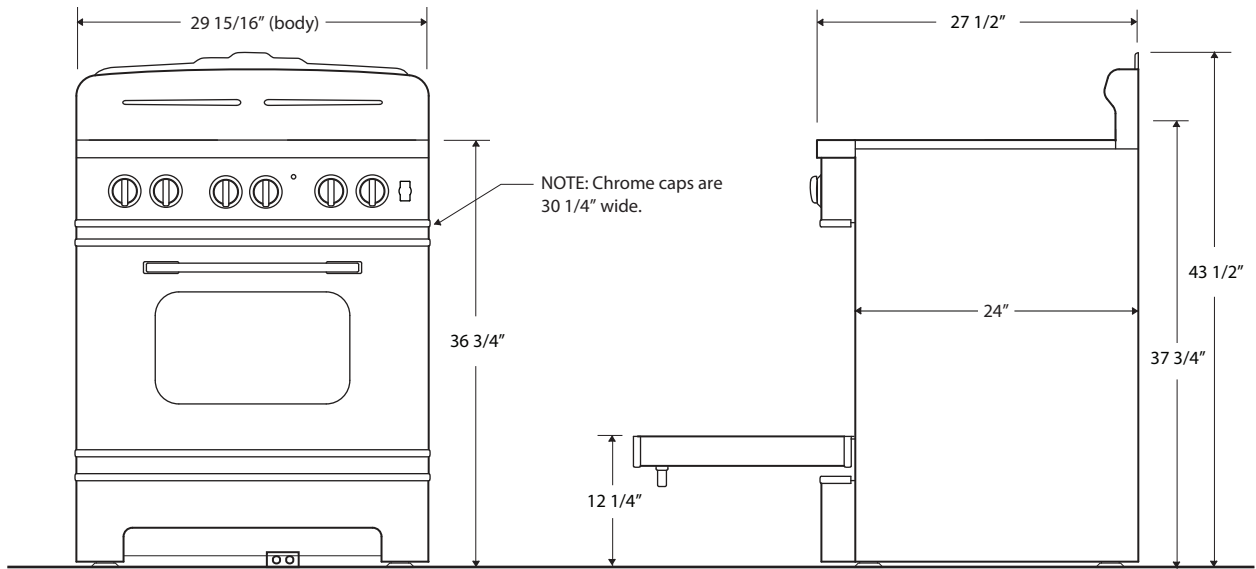
FULL MOTION GRATES:

Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you saute up front! Our full motion grates allow you to easily reposition pots and pans from front to rear burners without lifting. The grates are also oversized to accommodate the largest stock pots and saute pans.

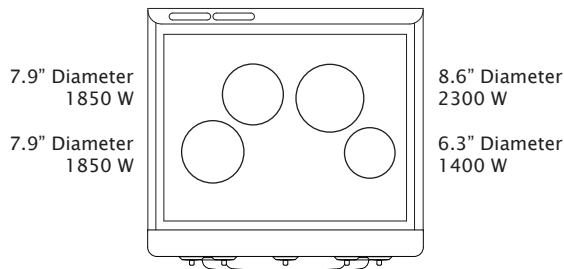


30" ELECTRIC RANGE FEATURES AND SPECIFICATIONS

MODEL:
BCR130



Front Left Burner	1850 Watts	*5 selectable cooking modes, including preheat
Front Right Burner	1400 Watts	*Powerful 2500 watt top and bottom heating elements
Back Left Burner	1850 Watts	*True convection mode with 1800 watt convection element
Back Right Burner	2300 Watts	*Full Extension oven rack
Broiler Element	5000 Watts	*Heavy-duty, commercial stainless steel construction
Oven Bake Element	2500 Watts	*Easy to clean cavity
Oven Capacity	4 cu.ft.	*2 Years Parts and Labor Warranty
Electrical Requirements	240 Volt, 60 Hertz,	
*(Unit must be on a non-GFI, dedicated outlet)	50 Amp, Single Phase	OVEN CAPACITY:
		The cavity design of the oven provides the most precise temperature control, which delivers even heat distribution resulting in versatile performance. It has the largest oven capacity available on a 30" range and will accommodate a full-size commercial 18" x 26" baking sheet.
Install Clearance:	0" Side Cabinet	
	0" Back Wall	
	6" Side Wall	



INDUCTION COOKTOP:

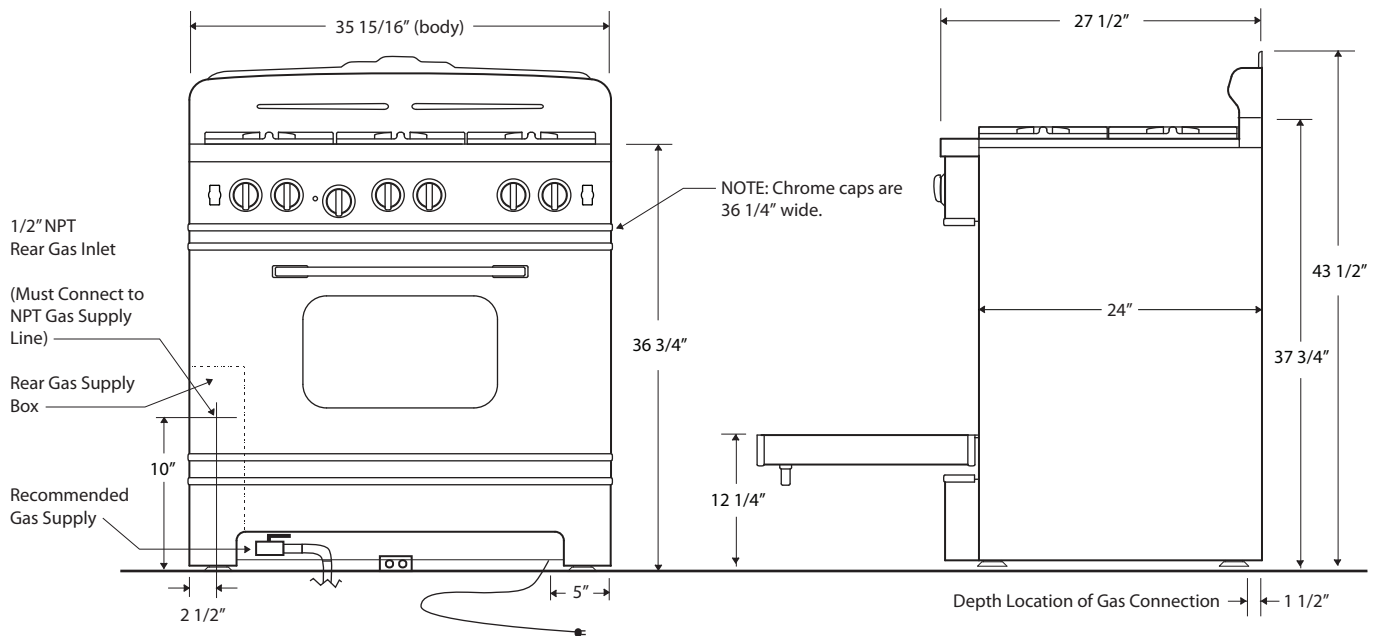
- *4 cooktop induction zones that automatically adjust to the size of the pan
- *9 heat settings on each cooktop burner
- **"Power Booster" function that boils a gallon of water in less than 5 minutes!
- **"Heat Accelerator" function to kickstart the cooking process on all cooking zones
- **"Keep Warm" function allows two levels of even, low temperatures

ROBUST SAFETY FEATURES:

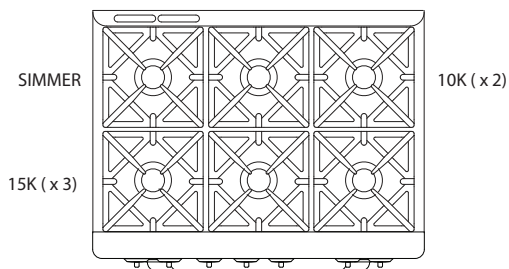
- **"Knob Lock" function (knob can be electronically locked)
- *Pan detection technology: Unit won't start unless a pan is on unit
- *Hot surface indicator light to indicate when it's safe to touch



36" GAS RANGE FEATURES AND SPECIFICATIONS



Front Burners	15,000 BTU	*Easy to clean Sealed Burner Top
Back Left Burner (Simmer)	6,000 BTU	*Automatic electronic ignition and re-ignition system
Back Right Burners	10,000 BTU	*24" depth for compatibility with standard kitchen cabinetry
Infrared Broiler Rating	15,000 BTU	*Convection fan
Oven Burner Rating	30,000 BTU	*Full Extension oven rack
Electrical Requirements	120 VAC, 15 Amps,	*Heavy-duty, commercial stainless steel construction
*(Unit must be on a non-GFI, dedicated outlet)	Single Phase	*2 Years Parts and Labor Warranty
Operating Gas Pressure	NAT: 5.0" WC LP: 10.0" WC	OVEN CAPACITY:
Install Clearance:	0" Side Cabinet 0" Back Wall 6" Side Wall	The cavity design of the oven provides the most precise temperature control, which delivers even heat distribution resulting in versatile performance. It has the largest oven capacity available on a 36" range and will accommodate a full-size commercial 18" x 26" baking sheet.



INFRARED BROILER:

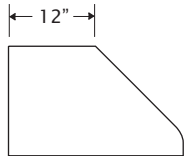
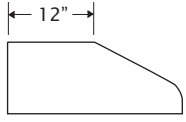
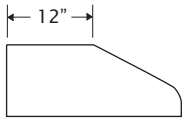
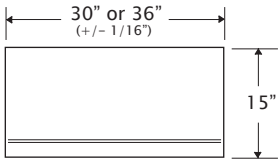
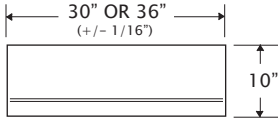
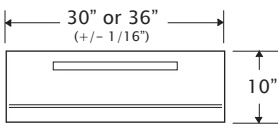
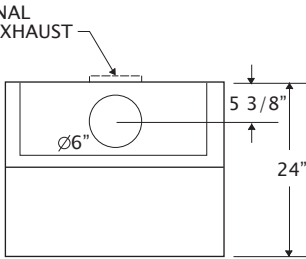
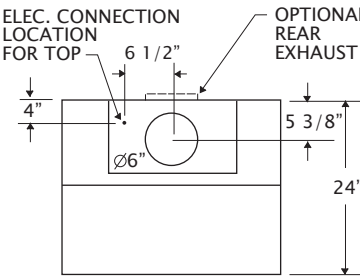
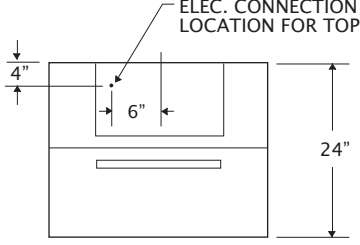
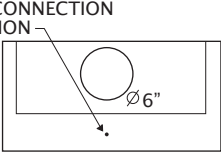
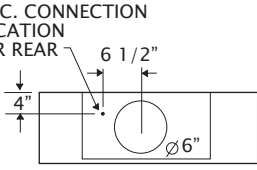
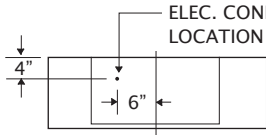
Because of its popularity in the commercial market, the direct-fired ceramic infrared broiler is standard on all residential ranges. The large burner produces 1850 F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away. The broiler is fully recessed into the oven's top to create maximum cooking space.

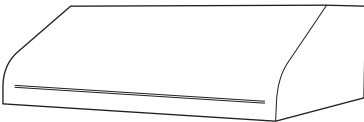
FULL MOTION GRATES:

Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you saute up front! Our full motion grates allow you to easily reposition pots and pans from front to rear burners without lifting. The grates are also oversized to accommodate the largest stock pots and saute pans.



RANGE HOOD FEATURES AND SPECIFICATIONS

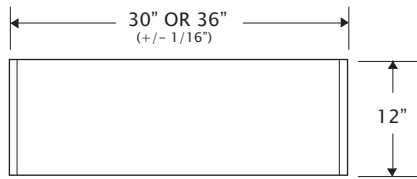
15" Hood MODELS: (BCH3015) (BCH3615)	10" Hood MODELS: (BCH3010) (BCH3610)	10" Hood—RECIRCULATING MODELS: (BCH3010R) (BCH3610R)
 <p>SIDE VIEW</p>	 <p>SIDE VIEW</p>	 <p>SIDE VIEW</p>
 <p>FRONT VIEW</p>	 <p>FRONT VIEW</p>	 <p>FRONT VIEW</p>
 <p>TOP VIEW</p>	 <p>TOP VIEW</p>	 <p>TOP VIEW</p>
 <p>BACK VIEW</p>	 <p>BACK VIEW</p>	 <p>BACK VIEW</p>



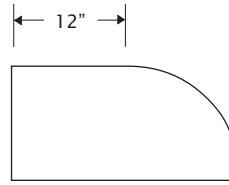
RANGE HOOD FEATURES AND SPECIFICATIONS

12" Tall Bungalow Hood

MODELS:
(BCH3012)
(BCH3612)

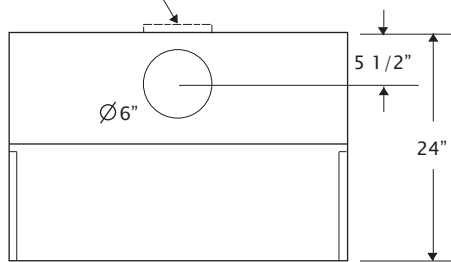


FRONT VIEW

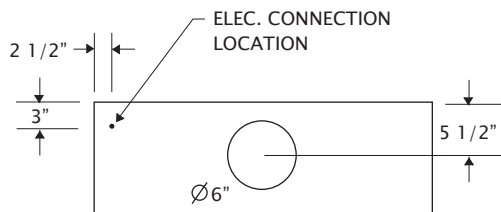


SIDE VIEW

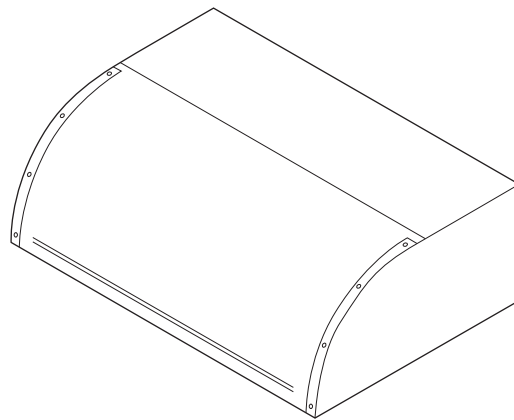
OPTIONAL
REAR EXHAUST



TOP VIEW



BACK VIEW



Dimensions	12"H x 30"W (OR 36") x 24"D
Vent	External, Reversible top or rear exhaust.
Blower	600 CFM / 3-Speed
Electrical	120 VAC, 15 Amps

FEATURES:

Commercial grade 18 gauge 300 stainless steel construction, Welded seamless corners, Dishwasher safe stainless steel baffle filters, 3-Speed blower control, Halogen lamps with dimmer control, Largest filtered capture in the industry

INSTALL NOTES:

Allow 30"-36" between stove top and bottom of range hood (or per your local city codes).

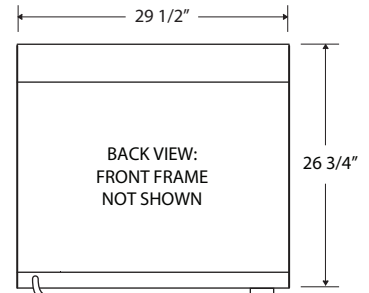
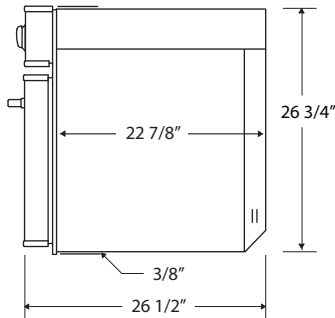
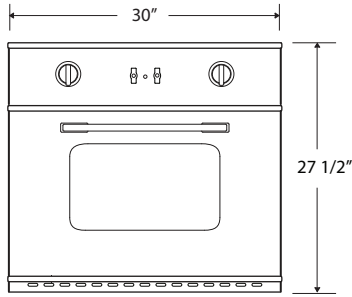


TOLL FREE: 1-877-842-3269

EMAIL: info@bigchill.com

WEB: www.bigchill.com

WALL OVEN FEATURES AND SPECIFICATIONS



LOCATION OF ELECTRICAL CONNECTION. ATTACHED TO 20" FLEXIBLE CONDUIT.

FEATURES

- *4 cu.ft. Large Oven Capacity
- *2500 watt bake element
- *5000 watt broil element
- *Selectable convection mode
- *Coved corner interior with removable bottom for easy cleaning
- *Heavy duty, full extension oven racks
- *2 Years Parts and Labor Warranty
- *Traditional black/white stippled interior
- *Heavy-duty, stainless steel construction
- *Can be installed in wall or island
- *800 watt rear element
- *Simple controls
- *Can be stacked to double capacity

Oven Capacity

The cavity design of the oven provides the most precise temperature control, which delivers even heat distribution resulting in versatile performance. It has the largest oven capacity available on a 30" range and will accommodate a full-size commercial 18" x 26" baking sheet.

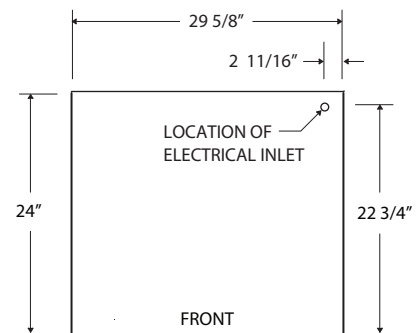
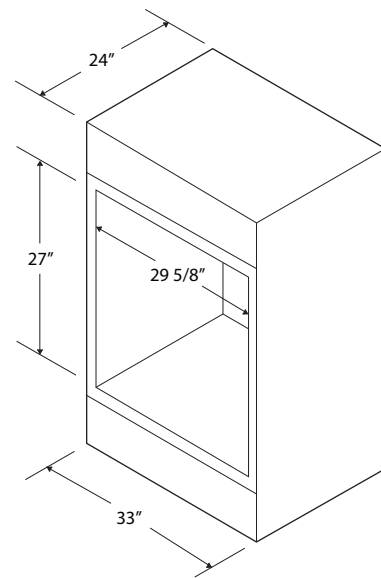
Electrical Requirements

240 Volt, 60 Hertz, 35AMPS, Single Phase
 *(Unit must be on a non-GFI, dedicated outlet)



CABINET CLEARANCES

*RECOMMENDED CABINET WIDTH IS 33"



TOP VIEW CABINET

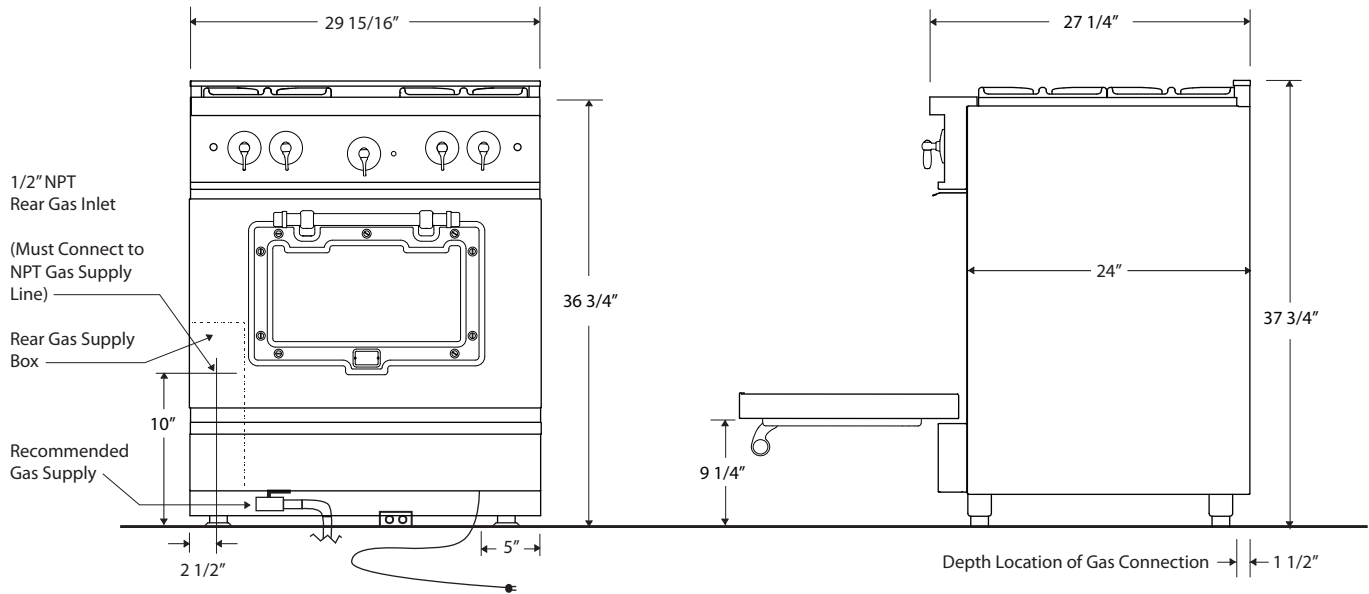


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30" CLASSIC RANGE FEATURES AND SPECIFICATIONS

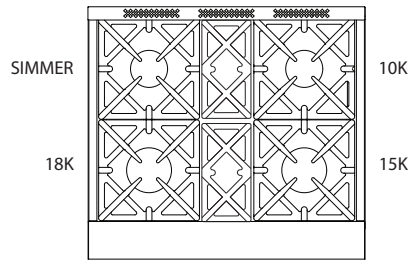


Front Burners	15-18,000 BTU
Back Left Burner (Simmer)	6,000 BTU
Back Right Burner	10,000 BTU
Infrared Broiler Rating	15,000 BTU
Oven Burner Rating	30,000 BTU
Electrical Requirements	120 VAC, 15 Amps,
*(Unit must be on a non-GFI, dedicated outlet)	Single Phase

*Easy to clean Sealed Burner Top
*Automatic electronic ignition and re-ignition system
*24" depth for compatibility with standard kitchen cabinetry
*Convection fan
*Full Extension oven rack
*Heavy-duty, commercial stainless steel construction
*2 Years Parts and Labor Warranty

Operating Gas Pressure	NAT: 5.0" WC LP: 10.0" WC
Install Clearance:	0" Side Cabinet 0" Back Wall 6" Side Wall

OVEN CAPACITY:
The cavity design of the oven provides the most precise temperature control, which delivers even heat distribution resulting in versatile performance. It has the largest oven capacity available on a 30" range and will accommodate a full-size commercial 18" x 26" baking sheet.

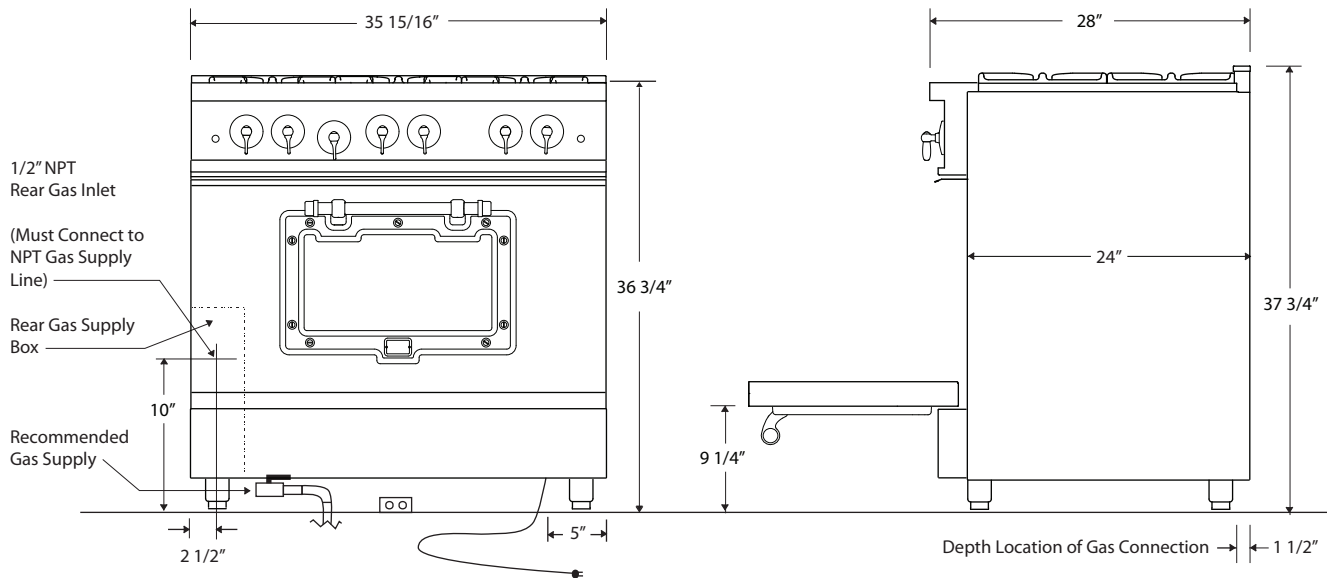


INFRARED BROILER:
Because of its popularity in the commercial market, the direct-fired ceramic infrared broiler is standard on all residential ranges. The large burner produces 1850 F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away. The broiler is fully recessed into the oven's top to create maximum cooking space.

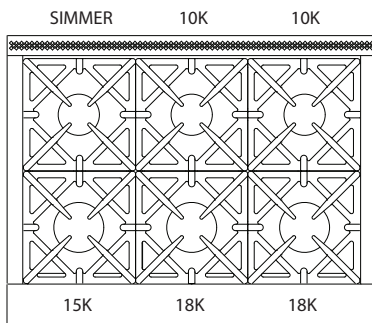
FULL MOTION GRATES:
Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you saute up front! Our full motion grates allow you to easily reposition pots and pans from front to rear burners without lifting. The grates are also oversized to accommodate the largest stock pots and saute pans.



36" CLASSIC RANGE FEATURES AND SPECIFICATIONS



Front Burners	15,000-18,000 BTU	*Easy to clean Sealed Burner Top
Back Left Burner (Simmer)	6,000 BTU	*Automatic electronic ignition and re-ignition system
Back Center / Right Burner	10,000 BTU	*24" depth for compatibility with standard kitchen cabinetry
Infrared Broiler Rating	15,000 BTU	*Convection fan
Oven Burner Rating	30,000 BTU	*Full Extension oven rack
Electrical Requirements	120 VAC, 15 Amps,	*Heavy-duty, commercial stainless steel construction
*(Unit must be on a non-GFI, dedicated outlet)	Single Phase	*2 Years Parts and Labor Warranty
Operating Gas Pressure	NAT: 5.0" WC LP: 10.0" WC	OVEN CAPACITY:
Install Clearance:	0" Side Cabinet 0" Back Wall 6" Side Wall	The cavity design of the oven provides the most precise temperature control, which delivers even heat distribution resulting in versatile performance. It has the largest oven capacity available on a 30" range and will accommodate a full-size commercial 18" x 26" baking sheet.



INFRARED BROILER:

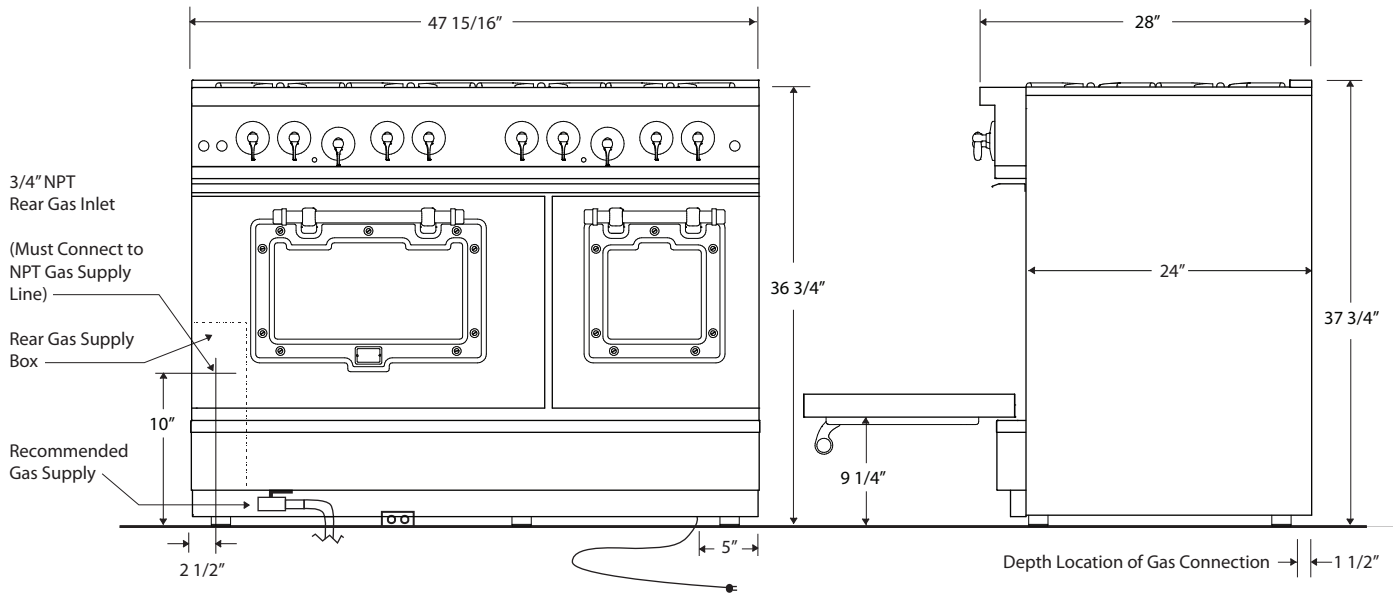
Because of its popularity in the commercial market, the direct-fired ceramic infrared broiler is standard on all residential ranges. The large burner produces 1850 F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away. The broiler is fully recessed into the oven's top to create maximum cooking space.

FULL MOTION GRATES:

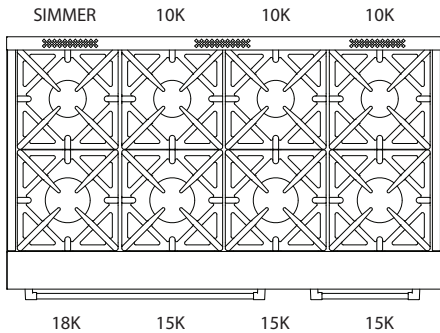
Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you saute up front! Our full motion grates allow you to easily reposition pots and pans from front to rear burners without lifting. The grates are also oversized to accommodate the largest stock pots and saute pans.

48" CLASSIC RANGE FEATURES AND SPECIFICATIONS

MODEL:
BCCS48



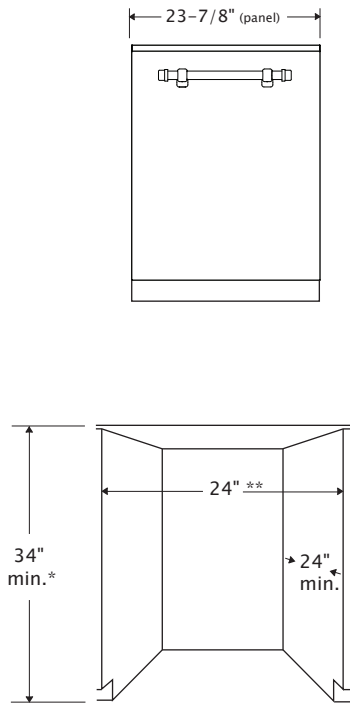
Front Burners	15,000–18,000 BTU	*Easy to clean Sealed Burner Top
Back Left Burner (Simmer)	6,000 BTU	*Automatic electronic ignition and re-ignition system
Back Burners	6,000–10,000 BTU	*24" depth for compatibility with standard kitchen cabinetry
Infrared Broiler Rating	15,000 BTU	*Convection fan
Oven Burner Rating	30,000 BTU	*Full Extension oven rack
Electrical Requirements	120 VAC, 15 Amps,	*Heavy-duty, commercial stainless steel construction
*(Unit must be on a non-GFI, dedicated outlet)	Single Phase	*2 Years Parts and Labor Warranty
Operating Gas Pressure	NAT: 5.0" WC LP: 10.0" WC	OVEN CAPACITY:
Install Clearance:	0" Side Cabinet 0" Back Wall 6" Side Wall	The cavity design of the oven provides the most precise temperature control, which delivers even heat distribution resulting in versatile performance. It has the largest oven capacity available on a 48" range and will accommodate a full-size commercial 18" x 26" baking sheet.
		INFRARED BROILER:
		Because of its popularity in the commercial market, the direct-fired ceramic infrared broiler is standard on all residential ranges. The large burner produces 1850 F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away. The broiler is fully recessed into the oven's top to create maximum cooking space.
		FULL MOTION GRATES:
		Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you saute up front! Our full motion grates allow you to easily reposition pots and pans from front to rear burners without lifting. The grates are also oversized to accommodate the largest stock pots and saute pans.



CLASSIC FEATURES AND SPECIFICATIONS

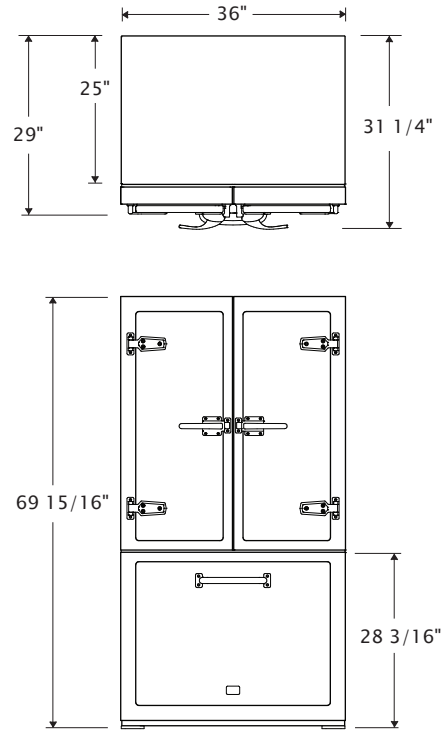
24" CLASSIC DISHWASHER

MODEL:
DW24-CLA



36" CLASSIC REFRIGERATOR

MODEL:
22BF-CLA



Capacity	14 Place Settings
Cycles	6
Cycles	Tough, Normal, Light, Express Wash, Rinse Only
Cycle Options	6
Energy Guide	270 (kWh/year) (E Star)
Warranty	2 Years Parts and Labor Warranty
Electrical	15 or 20 Amp, 120 V, 60 Hz, AC only.

FEATURES:

Stamped Metal Body, Authentic chrome, brass or satin nickel trim,
Whisper Quiet® Plus (46 dBA) Sound Reduction, Stainless Steel Interior,
Hard food disposer, 3 Racks, Energy Star Qualified



* Measured from the lowest point on the underside of countertop.

** Minimum, measured from narrowest point of opening.

Big Chill

Total Capacity	19.86 cu. ft.
Refrigerator Capacity	13.3cu. ft.
Freezer Capacity	6.56 cu. ft.
Clearance: Back	1/2"
Clearance: Side	1/4"
Side Clearance for door to open 90°	4 1/2"
Adjustable Rollers	Standard
Energy Guide (kWh/year)	566 (E Star)
Warranty	2 Years Parts and Labor Warranty
Electrical	120V, 60Hz, AC only, 15 or 20 amp fused

FEATURES:

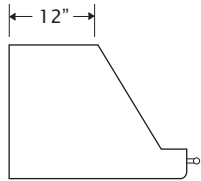
Stamped Metal Body, Authentic chrome, brass or satin nickel trim, Duo
cycle cooling, Gallon Door Storage, 2 Half-Width Clear Crisper Drawers,
Four Half-Width Adjustable Glass Shelves, Internal water dispenser,
Ice maker, Interior LED lighting, Digital temperature management System,
Slide-Out Upper Freezer Basket, Glide-Out Freezer Basket with Organizer,
Energy Star Qualified



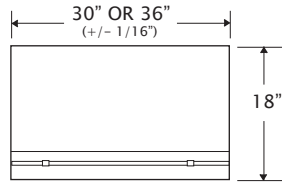
CLASSIC RANGE HOOD FEATURES AND SPECIFICATIONS

1900 Series Hood

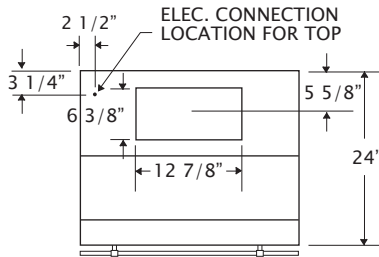
MODELS:
(BCH3018)
(BCH3618)



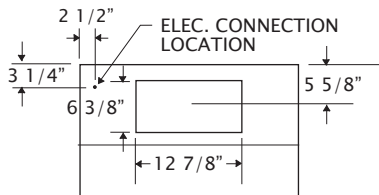
SIDE VIEW



FRONT VIEW



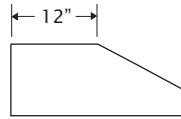
TOP VIEW



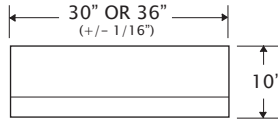
BACK VIEW

10" Hood

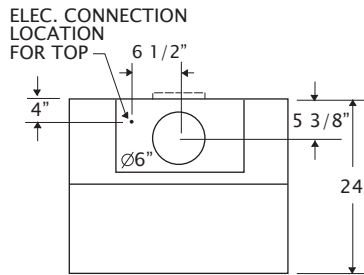
MODELS:
(BCH3010)
(BCH3610)



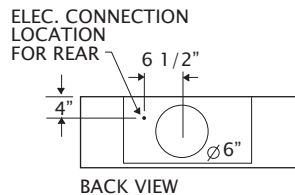
SIDE VIEW



FRONT VIEW



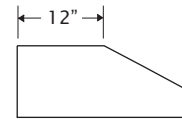
TOP VIEW



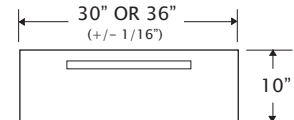
BACK VIEW

10" Hood—RECIRCULATING

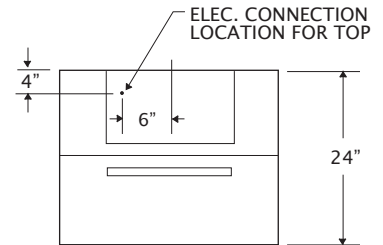
MODELS:
(BCH3010R)
(BCH3010R)



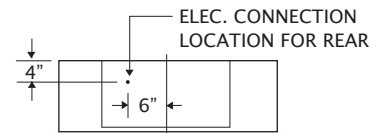
SIDE VIEW



FRONT VIEW

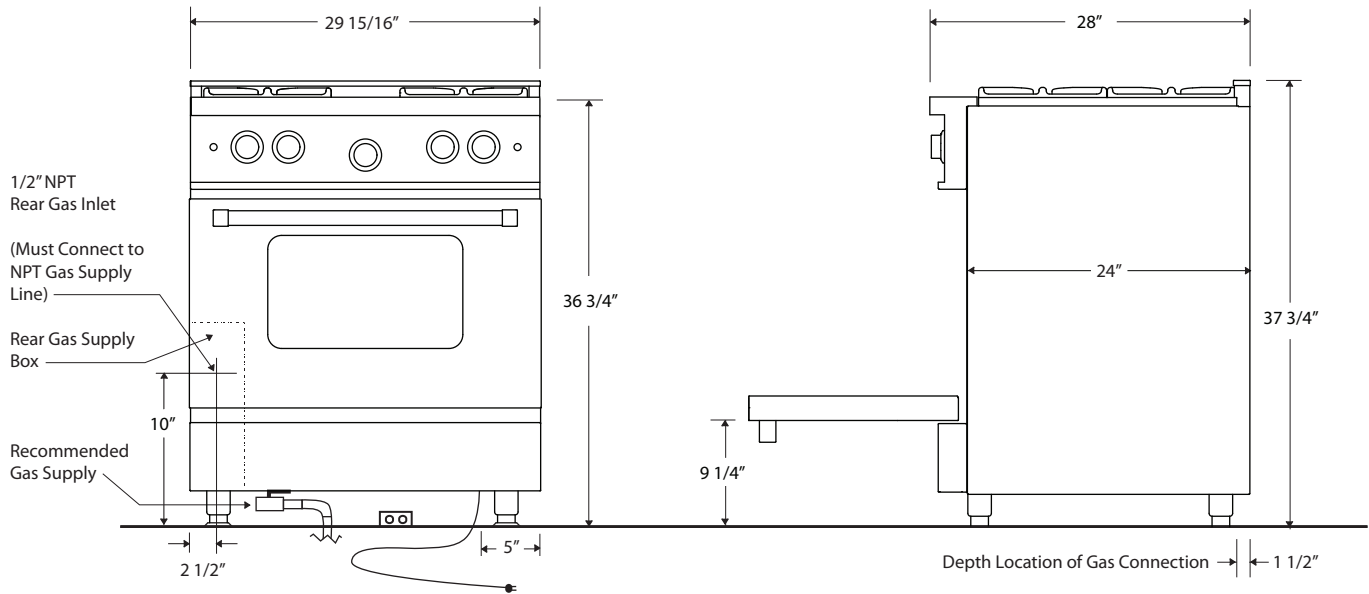


TOP VIEW

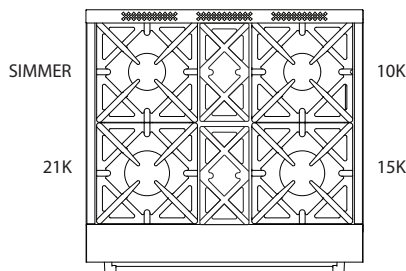


BACK VIEW

30" PRO RANGE FEATURES AND SPECIFICATIONS



Front Burners	15–21,000 BTU	*Easy to clean Sealed Burner Top
Back Left Burner (Simmer)	6,000 BTU	*Automatic electronic ignition and re-ignition system
Back Right Burner	10,000 BTU	*24" depth for compatibility with standard kitchen cabinetry
Infrared Broiler Rating	15,000 BTU	*Convection fan
Oven Burner Rating	30,000 BTU	*Full Extension oven rack
Electrical Requirements	120 VAC, 15 Amps,	*Heavy-duty, commercial stainless steel construction
*(Unit must be on a non-GFI, dedicated outlet)	Single Phase	*2 Years Parts and Labor Warranty
Operating Gas Pressure	NAT: 5.0" WC LP: 10.0" WC	OVEN CAPACITY:
Install Clearance:	0" Side Cabinet 0" Back Wall 6" Side Wall	The cavity design of the oven provides the most precise temperature control, which delivers even heat distribution resulting in versatile performance. It has the largest oven capacity available on a 30" range and will accommodate a full-size commercial 18" x 26" baking sheet.



INFRARED BROILER:

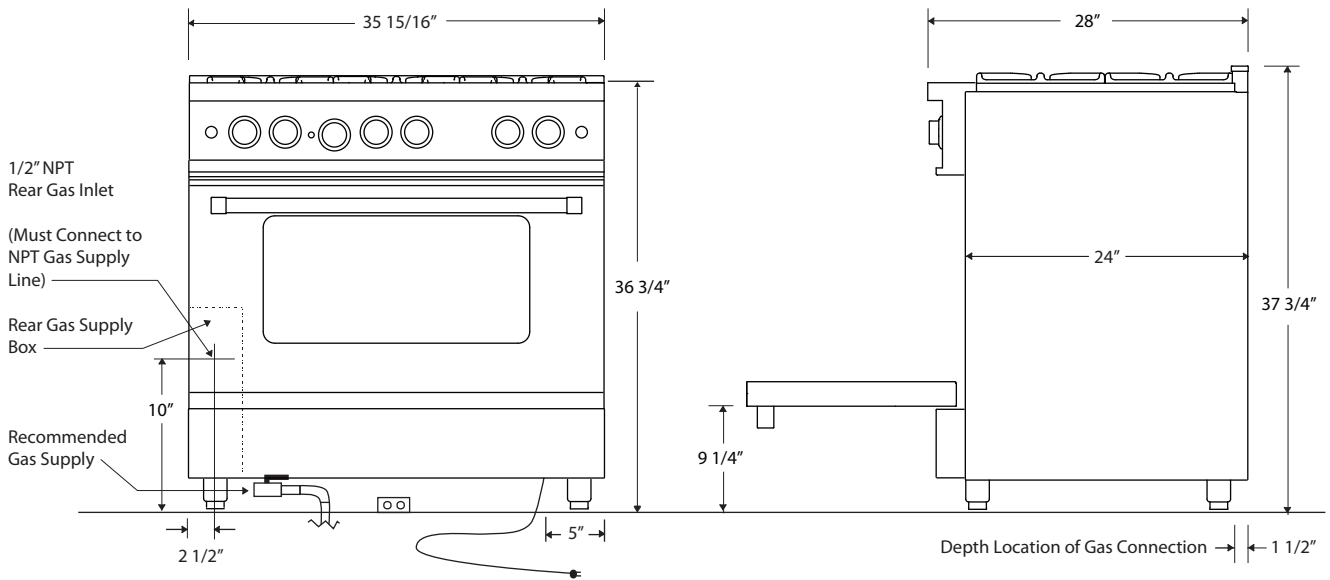
Because of its popularity in the commercial market, the direct-fired ceramic infrared broiler is standard on all residential ranges. The large burner produces 1850 F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away. The broiler is fully recessed into the oven's top to create maximum cooking space.

FULL MOTION GRATES:

Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you saute up front! Our full motion grates allow you to easily reposition pots and pans from front to rear burners without lifting. The grates are also oversized to accommodate the largest stock pots and saute pans.



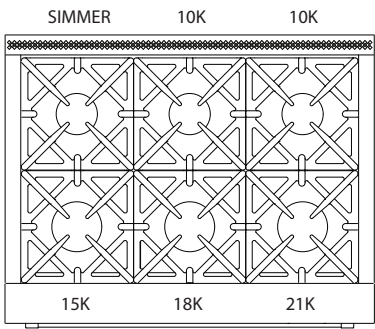
36" PRO RANGE FEATURES AND SPECIFICATIONS



Front Burners	15,000–21,000 BTU	*Easy to clean Sealed Burner Top
Back Left Burner (Simmer)	6,000 BTU	*Automatic electronic ignition and re-ignition system
Back Center / Right Burner	10,000 BTU	*24" depth for compatibility with standard kitchen cabinetry
Infrared Broiler Rating	15,000 BTU	*Convection fan
Oven Burner Rating	30,000 BTU	*Full Extension oven rack
Electrical Requirements	120 VAC, 15 Amps,	*Heavy-duty, commercial stainless steel construction
*(Unit must be on a non-GFI, dedicated outlet)	Single Phase	*2 Years Parts and Labor Warranty
Operating Gas Pressure	NAT: 5.0" WC LP: 10.0" WC	OVEN CAPACITY:
Install Clearance:	0" Side Cabinet 0" Back Wall 6" Side Wall	The cavity design of the oven provides the most precise temperature control, which delivers even heat distribution resulting in versatile performance. It has the largest oven capacity available on a 30" range and will accommodate a full-size commercial 18" x 26" baking sheet.

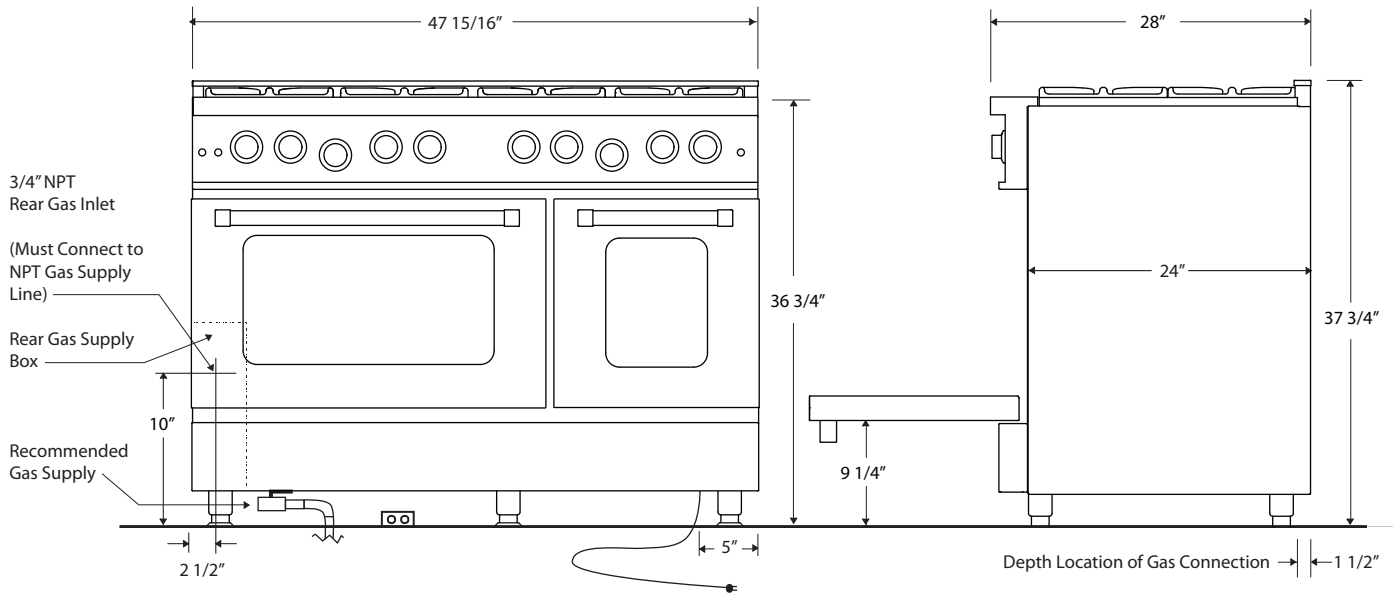
INFRARED BROILER:
Because of its popularity in the commercial market, the direct-fired ceramic infrared broiler is standard on all residential ranges. The large burner produces 1850 F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away. The broiler is fully recessed into the oven's top to create maximum cooking space.

FULL MOTION GRATES:
Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you saute up front! Our full motion grates allow you to easily reposition pots and pans from front to rear burners without lifting. The grates are also oversized to accommodate the largest stock pots and saute pans.



48" PRO RANGE FEATURES AND SPECIFICATIONS

MODEL:
BCPRO48



Front Burners	15,000–21,000 BTU
Back Left Burner (Simmer)	6,000 BTU
Back Burners	6,000–10,000 BTU
Infrared Broiler Rating	15,000 BTU
Oven Burner Rating	30,000 BTU
Electrical Requirements	120 VAC, 15 Amps,
*(Unit must be on a non-GFI, dedicated outlet)	Single Phase

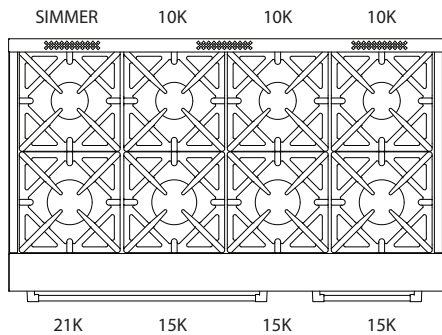
*Easy to clean Sealed Burner Top
*Automatic electronic ignition and re-ignition system
*24" depth for compatibility with standard kitchen cabinetry
*Convection fan
*Full Extension oven rack
*Heavy-duty, commercial stainless steel construction
*2 Years Parts and Labor Warranty

Operating Gas Pressure	NAT: 5.0" WC
	LP: 10.0" WC
Install Clearance:	0" Side Cabinet
	0" Back Wall
	6" Side Wall

OVEN CAPACITY:
The cavity design of the oven provides the most precise temperature control, which delivers even heat distribution resulting in versatile performance. It has the largest oven capacity available on a 48" range and will accommodate a full-size commercial 18" x 26" baking sheet.

INFRARED BROILER:
Because of its popularity in the commercial market, the direct-fired ceramic infrared broiler is standard on all residential ranges. The large burner produces 1850 F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away. The broiler is fully recessed into the oven's top to create maximum cooking space.

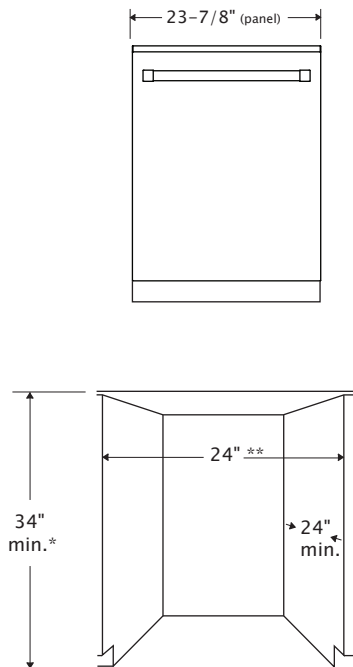
FULL MOTION GRATES:
Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you saute up front! Our full motion grates allow you to easily reposition pots and pans from front to rear burners without lifting. The grates are also oversized to accommodate the largest stock pots and saute pans.



PRO FEATURES AND SPECIFICATIONS

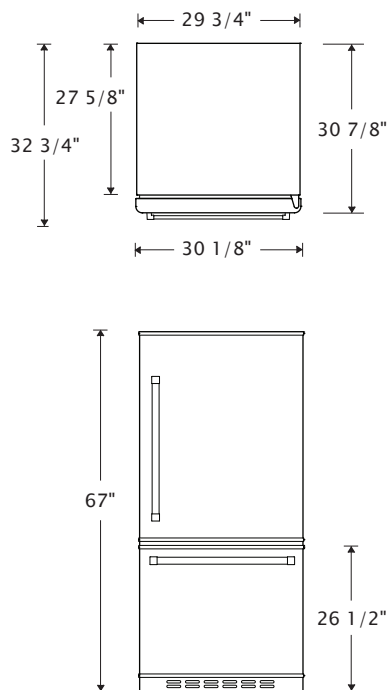
24" PRO DISHWASHER

MODEL:
DW24-PRO



30" PRO Refrigerator

MODEL:
19BF-PRO



Capacity	14 Place Settings
Cycles	6
Cycles	Tough, Normal, Light, Express Wash, Rinse Only
Cycle Options	6
Energy Guide	270 (kWh/year) (E Star)
Warranty	2 Years Parts and Labor Warranty
Electrical	15 or 20 Amp, 120 V, 60 Hz, AC only.

FEATURES:

Stamped Metal Body, Authentic chrome or stainless trim, Whisper Quiet® Plus (46 dBA) Sound Reduction, Stainless Steel Interior, Hard food disposer, 3 Racks, Energy Star Qualified

* Measured from the lowest point on the underside of countertop.

** Minimum, measured from narrowest point of opening.



Total Capacity	18.5 cu. ft.
Refrigerator Capacity	12.9 cu. ft.
Freezer Capacity	5.6 cu. ft.
Clearance: Back	1/2"
Clearance: Side	1/4"
Side Clearance for door to open 90°	3 1/2"
Adjustable Rollers	Standard
Energy Guide (kWh/year)	521
Electrical	115V, 60Hz, AC only, 15 or 20 amp fused

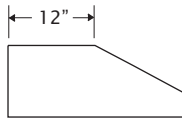
FEATURES:

Stamped Metal Body, Chrome Trim, Gallon Door Storage, 2 Half-Width Clear Crisper Drawers, Four Half-Width Adjustable Glass Shelves, Temperature Management System, Slide-Out Upper Freezer Basket, Glide-Out Freezer Basket with Organizer, Optional Ice Maker, Available Left Hand Hinge, 2 Years Parts and Labor Warranty

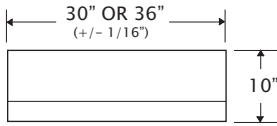
PRO HOOD FEATURES AND SPECIFICATIONS

10" PRO Hood

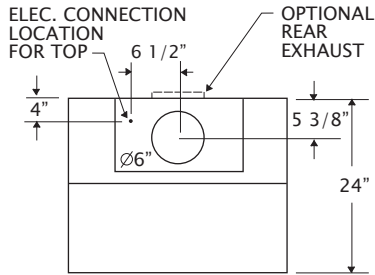
MODEL:
BCH3010-PRO (30")
BCH3610-PRO (36")



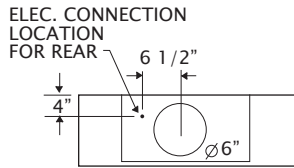
SIDE VIEW



FRONT VIEW



TOP VIEW



BACK VIEW

Dimensions 10"H x 30" or 36"W x 24"D

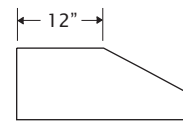
Vent External, Reversible top or rear exhaust.

Blower 600 CFM

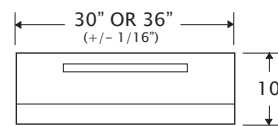
Electrical 120 VAC, 15 Amps

10" PRO Hood RECIRCULATING

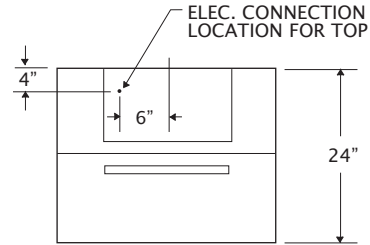
MODEL:
BCH3010R-PRO (30")
BCH3610R-PRO (36")



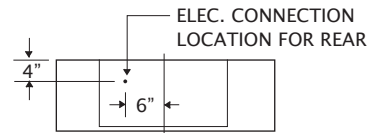
SIDE VIEW



FRONT VIEW



TOP VIEW



BACK VIEW

Dimensions 10"H x 30" or 36"W x 24"D

Vent Recirculating

Blower 520 CFM

Electrical 120 V, 15 Amps

FEATURES:

Commercial grade 18 gauge 300 stainless steel construction, Welded seamless corners, Dishwasher safe stainless steel baffle filters, Variable blower control, Halogen lamps with dimmer control, Largest filtered capture in the industry

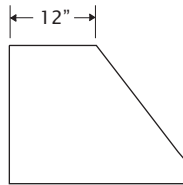
INSTALL NOTES: Allow 30"-36" between stove top and bottom of range hood (or per your local city codes).



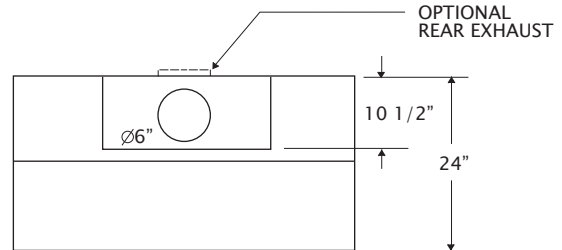
PRO FEATURES AND SPECIFICATIONS

18" x 48" PRO Hood

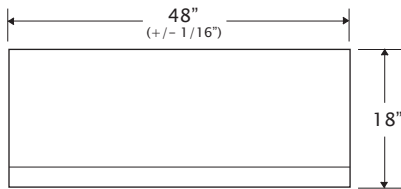
MODEL:
BC-PRO48HOOD



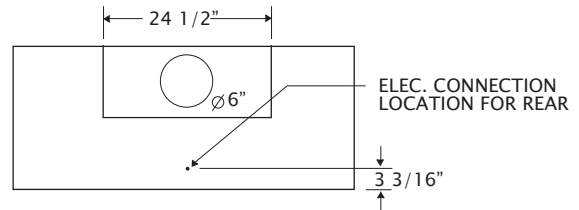
SIDE VIEW



TOP VIEW



FRONT VIEW



BACK VIEW

Dimensions	18"H x 48"W x 24"D
Vent	External, top or rear exhaust (must be specified at time of order)
Blower	600 CFM
Electrical	120 VAC, 15 Amps

FEATURES:

Commercial grade 16 gauge 300 stainless steel construction, Welded seamless corners, Dishwasher safe stainless steel baffle filters, Variable blower control, Halogen lamps with dimmer control, Largest filtered capture in the industry

INSTALL NOTES: Allow 30"-36" between stove top and bottom of range hood (or per your local city codes).

