

# SKSDR360SS

## 36-INCH DUAL-FUEL PRO RANGE WITH STEAM-COMBI OVEN AND SOUS VIDE



### 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.

### LARGEST CAPACITY STEAM-COMBI CONVECTION OVEN

Spacious 6.3 cu. ft. capacity 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.

### SPEEDCLEAN®

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

### BUILT-IN WOK GRATE

The two front burner grates are convertible for round-bottom wok cooking. Stir fry at home with professional-style results.

### 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             | 4 + Sous Vide |
| 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 |
| Sous Vide Module         | 800W         |



© 2021 Signature Kitchen Suite. All rights reserved. Design, features and specifications are subject to change without notice. Specifications are for planning purposes only. Consult the product's installation instructions for final dimensional data and other details prior to making cutouts or custom panels. Consult with a heating and ventilation engineer for your specific ventilation requirements. Non-metric weights and measurements are approximate. Smart features require Internet access.

1-855-790-6655 | [www.signaturekitchensuite.com](http://www.signaturekitchensuite.com)

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**SIGNATURE**  
KITCHEN SUITE

### Oven Features & Performance

|  |  |
|--|--|
| Oven Type                                | Steam-Combi Convection Oven  |
| Oven Capacity (cu. ft.)                  | 6.3  |
| Special Cooking & Steam Modes            | ProHeat™ Bake, ProHeat™ Convection Bake, ProHeat™ Convection Roast, Broil, RapidHeat Roast+, Auto Cook, Steam-Combi, Gourmet Steam, Warm, Proof, My Recipe |
| Convection System                        | ProHeat™   |
| Convection Element                       | 2,500 W  |
| Convection Conversion                    | Yes  |
| Broil Element                            | 4,200 W  |
| Bake Element                             | 2,500 W  |
| Steam Element                            | 720 W  |
| Oven Racks                               | 2 Gliding, 1 Heavy Duty  |
| Oven Meat Probe                          | Yes  |
| Self Cleaning                            | Yes  |
| Variable Time Self Cleaning (3-4-5 hrs.) | Yes  |
| Speed Cleaning                           | Yes  |
| Automatic Shut-Off (After 12 hrs.)       | Yes  |
| Star-K Certified Sabbath Mode            | Yes  |
| Interior Oven Light (Auto & Manual)      | 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                      |
| 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          | 6.5 kW                    |
| Required Power Supply      | 240 / 208V, 60 Hz, 50 Amp |

### Dimensions and Weight

|  |                    |
|--|--------------------|
| Overall Width (inches)                   | 35 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.)                     | 379 lbs.           |
| Shipping Weight (approx.)                | 547 lbs.           |

### Accessories

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

### Warranty Summary\*

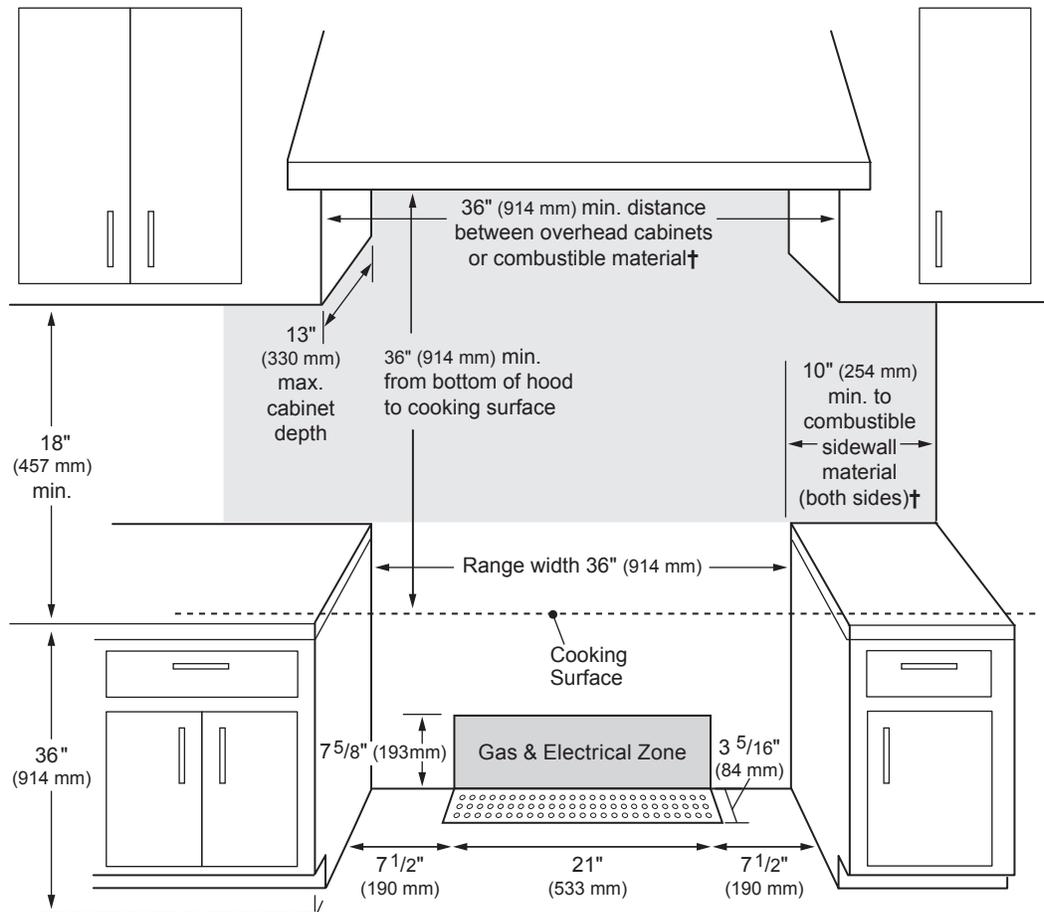
|                                 |         |
|---------------------------------|---------|
| Limited Warranty, Parts & Labor | 3 Years |
|---------------------------------|---------|

\*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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### OVERALL PRODUCT DIMENSIONS

