

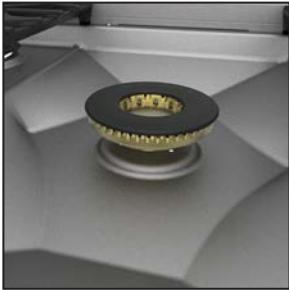
## STANDARD FEATURES



## 48" DUAL FUEL RANGES

- Heavy-duty cast-iron grates provide a continuous uninterrupted and maximized cooking surface for best in class coverage. In combination with brass sealed burner and burner bowl, designed to optimize combustion efficiency to produce top cooking performance, including the fastest time-to-boil.
- Award winning CircuFlame™ brass sealed center power burner provides 30,000 Btu/hour of high-performance cooking power, featured in Michelin starred restaurants and used by the top chefs around the country. - 5 burner (485) configuration only.
- High performance dual-flow burner system allows for significant turndown capability from high Btu performance (23,000 Btu/hour *Front Burners*) to low continuous simmer (500 Btu/hour *All Burners*). - NG

CircuFlame™ Burner (485 only)



Marquise™ Display



Back-lit knobs



- Patent pending, diamond stainless steel burner bowl, emphasizes the CircuFlame™ power burner. Allows for ease of cleaning with a water tight seal. - 5 burner (485) configuration only.
- Exclusive raised pattern burner cap design that is easy to remove and clean.
- Robust electronic ignition/re-ignition capability to provide safety and proper gas ignition. Igniter will continue to spark until the burner flame is established, and re-ignite in the case of flame blow out.
- Exclusive PureVection™ technology, electronically controls multiple heating elements and convection systems, to optimize baking, broiling, roasting, and convection baking processes. Achieved by alternating and adjusting the levels of heat and air circulation needed to produce the best result.
- MarquiseDisplay™ patent pending touch control oven display is discreetly and conveniently located in Marquise accented™ oven door handle. Time, modes and temperature are elegantly displayed.
- 4.9 Cu. Ft heavy duty (*large right oven*), porcelain enameled oven cavity interior for even heat distribution. Concealed bake, broil, and convection elements designed for ease of cleaning and more usable capacity.
- Gentle-close door feature is counterbalanced and equipped with a shock absorption system for stable, assisted closing of the door and smooth, effortless access.
- Distinctly angled oven door, commercial grade end caps and Marquise Accented™ handle are ergonomically designed for ease of opening and closing of oven door.
- Extra-wide glass oven window provides improved viewing area while keeping temperatures outside cool to touch
- Three full-extension, telescopic professional oven racks with (6) position rack supports, glide easily for convenient access. *(main oven only)*
- Soft-on & off oven interior lighting.
- Standard meat probe for accurate temperature measurement. *(large oven)*



KRD485GD Model Shown with Accessory 10" Backguard (KBGLB)

- Elegantly backlit control knobs add functionality and brilliant illumination.
- Zamak die-cast range and oven control knobs.
- Comes standard with Island Trim

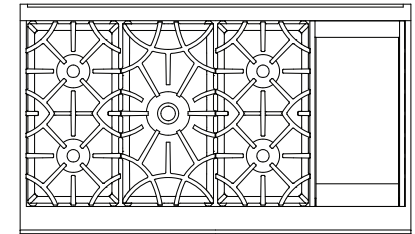
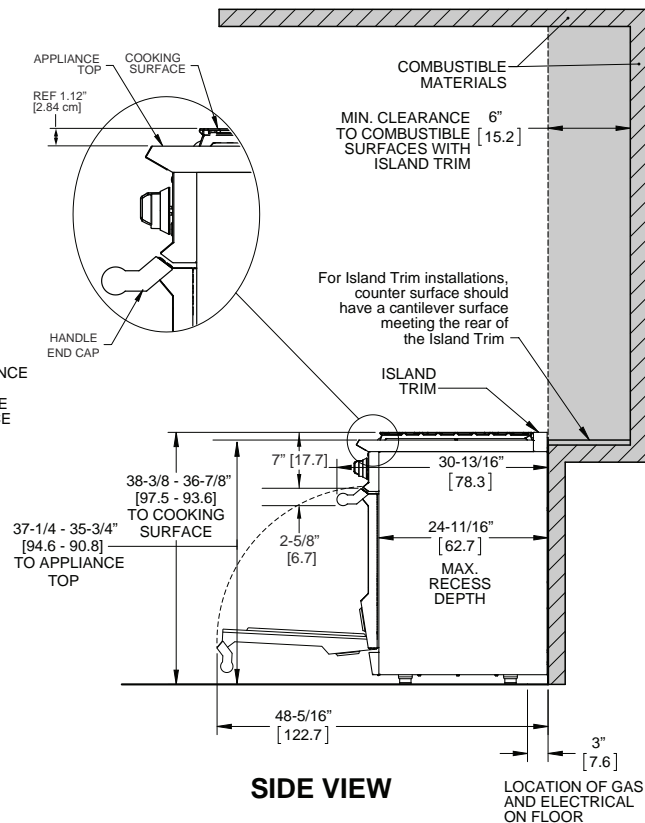
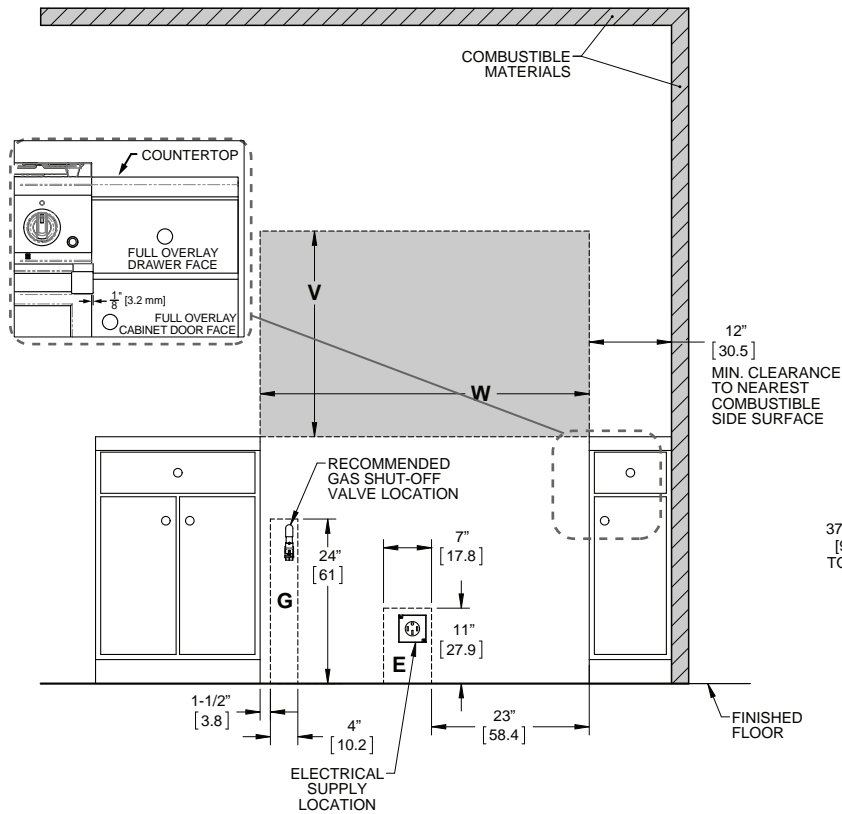
### GD configurations only

- 1/4" thick stainless steel robotically welded griddle plate. (12" and 24")
- High Performance infra-red burner system.
- Thermostatically controlled.
- Teflon coated front grease tray for ease of cleaning.

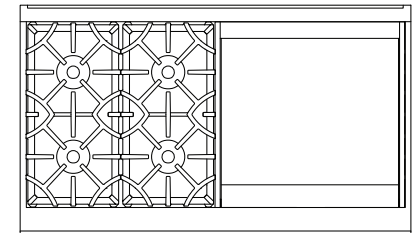
### OPTIONS & ACCESSORIES

- Available in Twelve (12) Hestan signature color finishes
- Backguards : Low Back 10" and High Shelf 20"
- Natural Gas (NG) or Liquid Propane (LP)
- Gas conversion kits (NG/LP)
- High altitude kit
- Wok Ring

## INSTALLATION CLEARANCES WITH ISLAND TRIM



KRD485GD



KRD484GD

**ELECTRICAL REQUIREMENTS :**  
208/240V, 60Hz, 50 amps

**GAS REQUIREMENTS :** 1/2" NPT gas connection. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply. (included)

Hestan Indoor products are approved for indoor use only. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering.

- NOTES:**
- \* SHADED AREAS INDICATE WHERE COMBUSTIBLE MATERIALS ARE NOT ALLOWED.
  - \* APPLIANCE TOP MUST BE LEVEL OR HIGHER THAN THE ADJACENT COUNTERTOP SURFACES.
  - \* "G" IS GAS CONNECTION ZONE ON REAR WALL. MOUNT SHUT-OFF VALVE AS HIGH AS POSSIBLE IN THIS ZONE FOR EASY ACCESS WHEN RANGE IS INSTALLED.
  - \* "E" IS ELECTRICAL SUPPLY ZONE.
  - \* "W" IS APPLIANCE OPENING. NOTE: HANDLE END CAPS PROTRUDE 1/8" BEYOND EACH SIDE OF THE RANGE. ALLOWANCE MAY BE NEEDED FOR ADJACENT DRAWERS OR CABINERY.
  - \* "V" IS MIN. CLEARANCE TO REQUIRED VENTILATION HOOD.

DIMENSIONS IN BRACKETS [ ] ARE IN CM.

RANGE MODEL	W	V(min)
KRD485GD	48" [121.9]	30" [76.2]
KRD484GD	48" [121.9]	30" [76.2]

ALL Models	Description	Cutout Dimensions		Total Btu's	Circuit Breaker Req	Griddle BTU	Approx SHP WT (lbs)
		W (in.)	D (in.)				
KRD485GD-NG/-LP	48" Range 5 Burner with 12" Griddle	48"	24-1/2"	122,000	50 Amp	15,000	650
KRD484GD-NG/-LP	48" Range 4 Burner with 24" Griddle	48"	24-1/2"	107,000	50 Amp	15,000 (left) 15,000 (right)	650

