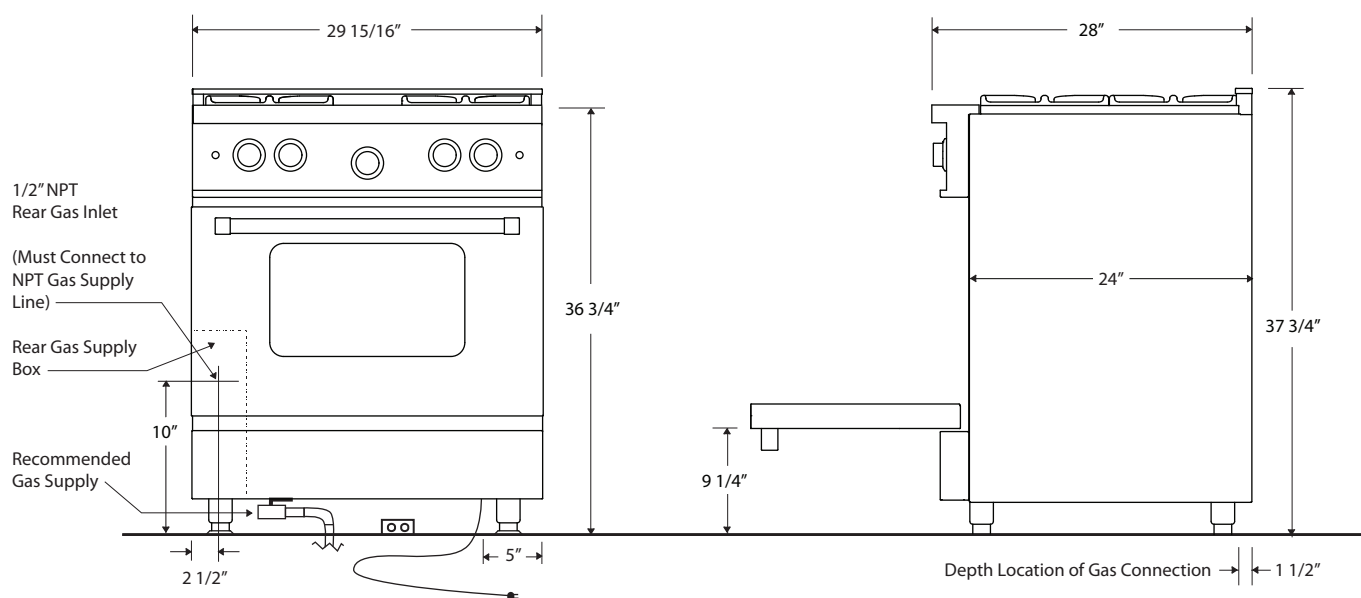
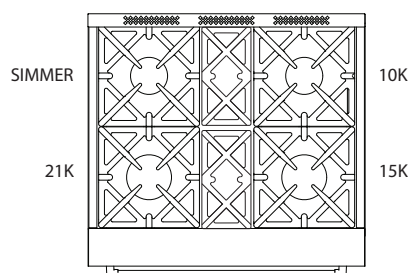


## 30" PRO RANGE FEATURES AND SPECIFICATIONS



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.



**BIG CHILL PRO**



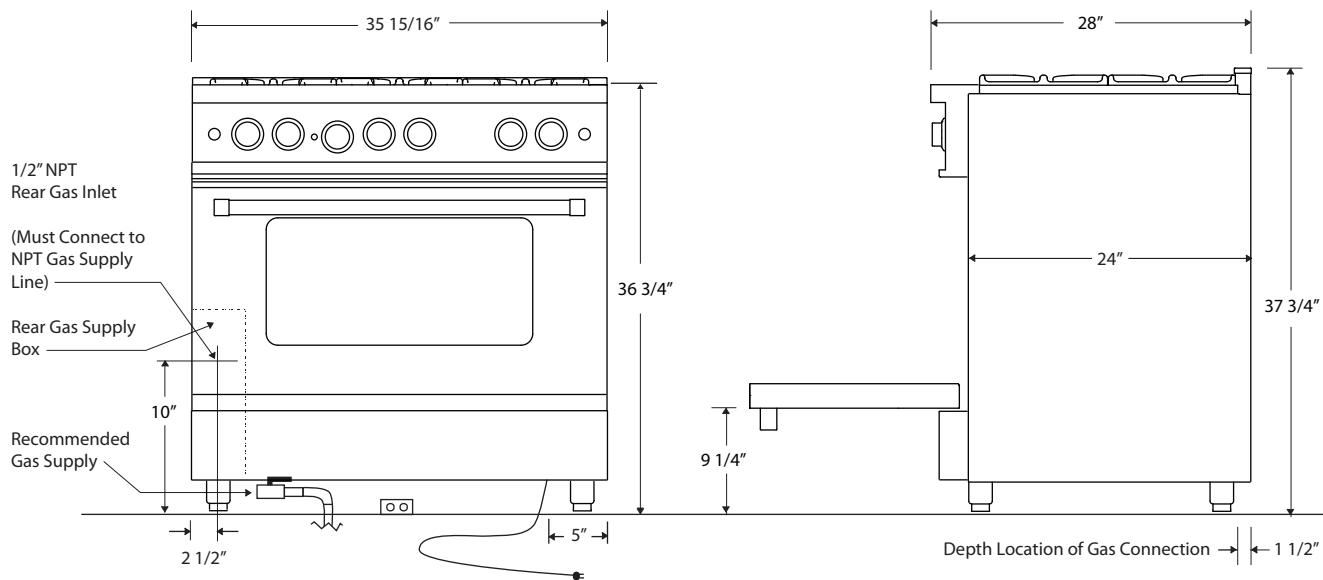
### INFRARED BROILER:

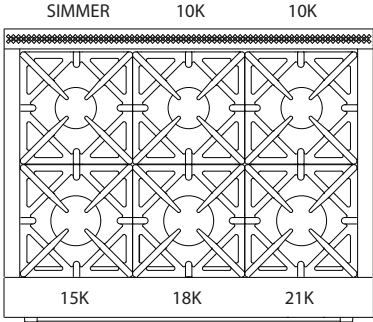


Because of its popularity in the commercial market, the direct-fired ceramic infrared broiler is standard on all residential ranges. The large burner produces 1850 F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away. The broiler is fully recessed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

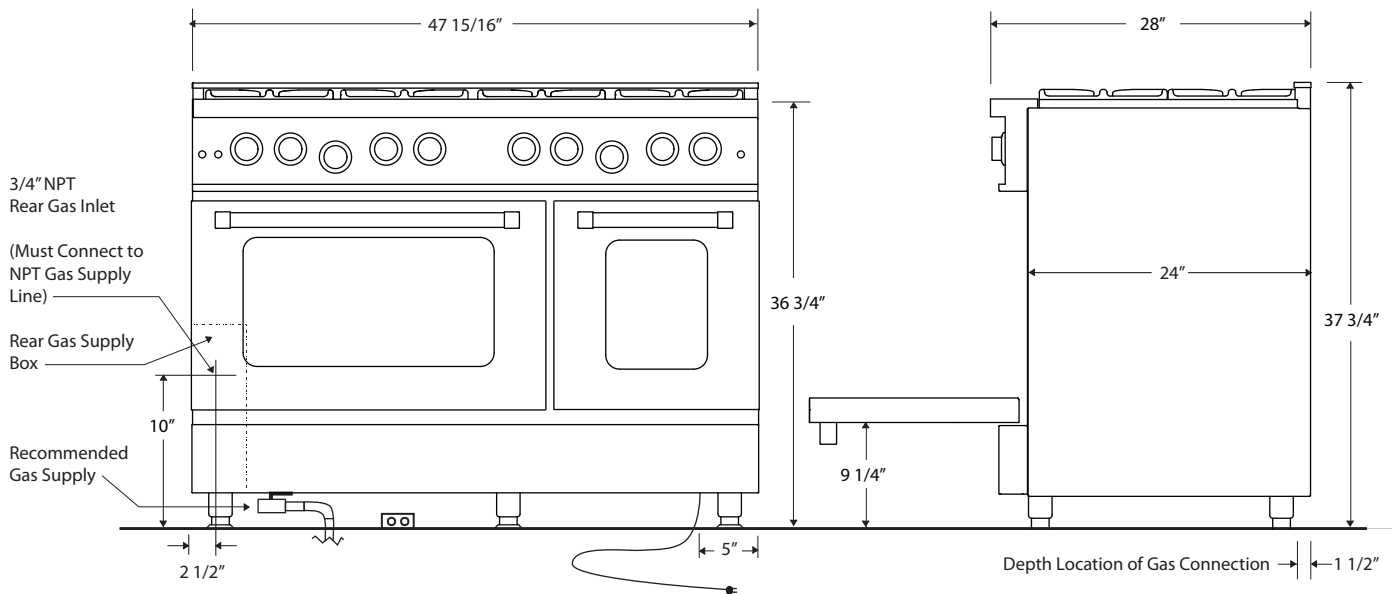
# 36" PRO RANGE FEATURES AND SPECIFICATIONS



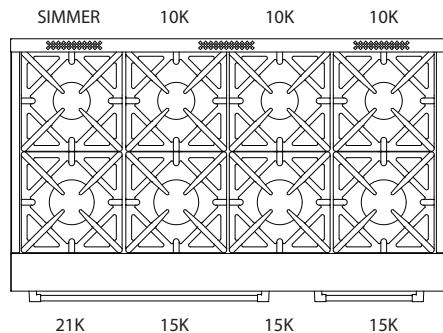
Front Burners	15,000–21,000 BTU	*Easy to clean Sealed Burner Top
Back Left Burner (Simmer)	6,000 BTU	*Automatic electronic ignition and re-ignition system
Back Center / Right Burner	10,000 BTU	*24" depth for compatibility with standard kitchen cabinetry
Infrared Broiler Rating	15,000 BTU	*Convection 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	*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.



**BIG CHILL PRO**



## 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.

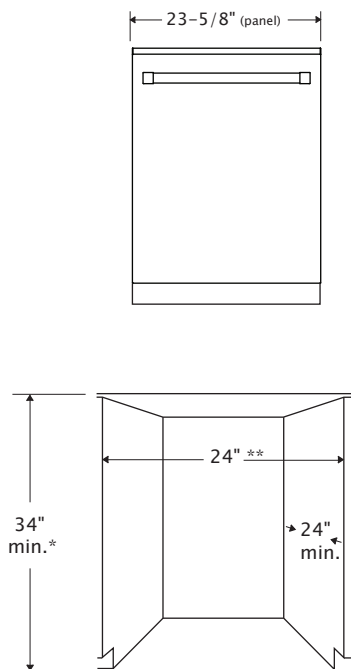
## FULL MOTION GRATES:

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

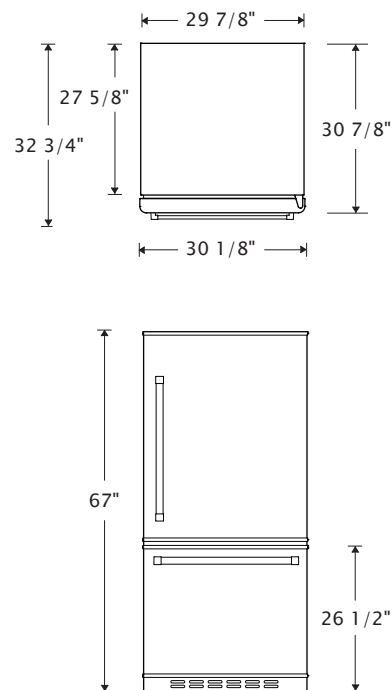
24" PRO DISHWASHER

MODEL:  
DW24-PRO



30" PRO Refrigerator

MODEL:  
19BF-PRO



Capacity	16 Place Settings
Cycles	Auto, MixWash+, Pots and Pans+, Regular, GlassCare, Express Dry, Quick Wash
Cycle Options	Power Wash, Rapid Clean, Super Gloss, Sanitize, 1/2 Load, Time Delay
Energy Guide	225 (kWh/year) – Energy Star Rated
Warranty	2 Years Parts and Labor
Electrical	120 V, 60 Hz, AC only

FEATURES:

Stamped Metal Body, Authentic Chrome Trim, Stainless Steel Interior, 45dBA Ultraquiet Operation, 8 Wash Cycles and 6 Options, Full Size Third Rack, Energy Star Rated, Designed in Boulder, Colorado, Assembled and Shipped from Cedar Rapids, Iowa

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

\*\* Minimum, measured from narrowest point of opening.



Total Capacity	18.7 cu. ft.
Refrigerator Capacity	13 cu. ft.
Freezer Capacity	5.7 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)	553
Electrical	115V, 60Hz, AC only, 15 or 20 amp fused

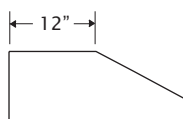
FEATURES:

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, Ice Maker, Available Left Hand Hinge, 2 Years Parts and Labor Warranty

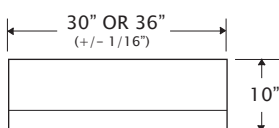
## PRO HOOD FEATURES AND SPECIFICATIONS

### 10" PRO Hood

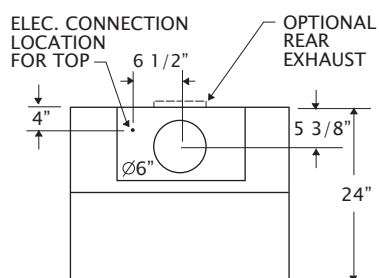
MODEL:  
BCH3010-PRO (30")  
BCH3610-PRO (36")



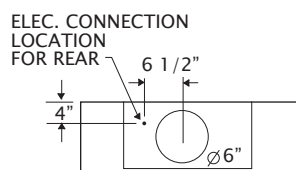
SIDE VIEW



FRONT VIEW



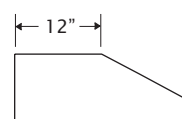
TOP VIEW



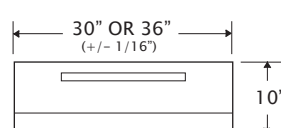
BACK VIEW

### 10" PRO Hood RECIRCULATING

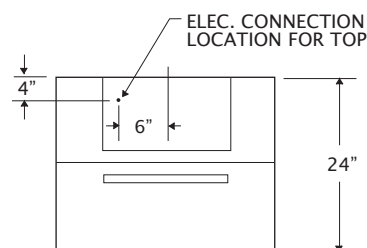
MODEL:  
BCH3010R-PRO (30")  
BCH3610R-PRO (36")



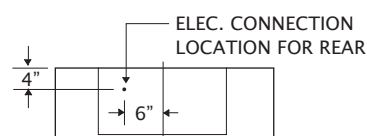
SIDE VIEW



FRONT VIEW



TOP VIEW



BACK VIEW

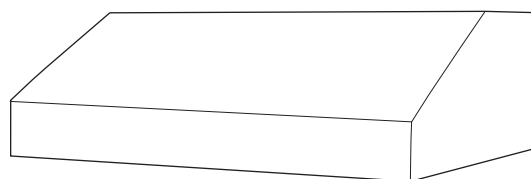
Dimensions	10"H x 30" or 36"W x 24"D
Vent	External, Reversible top or rear exhaust.
Blower	600 CFM
Electrical	120 VAC, 15 Amps

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

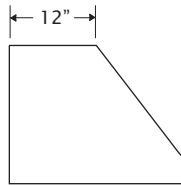
INSTALL NOTES: Allow 30"-36" between stove top and bottom of range hood (or per your local city codes).



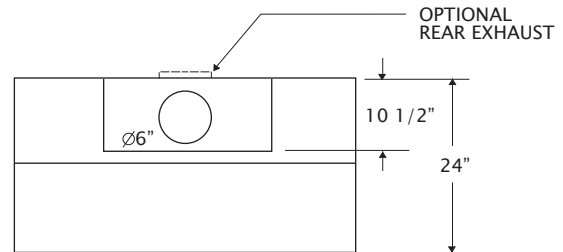
## PRO FEATURES AND SPECIFICATIONS

### 18" x 48" PRO Hood

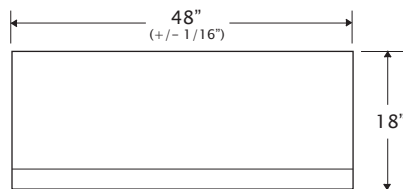
MODEL:  
BC-PRO48HOOD



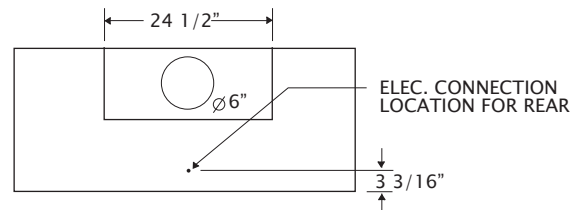
SIDE VIEW



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).

