

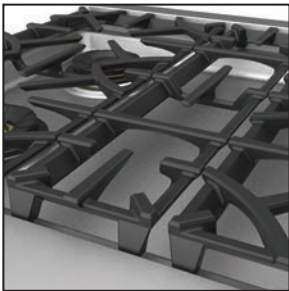
STANDARD FEATURES



30" ALL GAS RANGE

- 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.
- 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

Center Trivet Grate



Simmer Flame at 500 Btu



Back-lit knobs



- 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 convection systems, to optimize baking, broiling, roasting and convection baking. Achieved by alternating and adjusting the levels of heat and air circulation needed to produce the best result.
- 4.9 Cu. Ft heavy duty, porcelain enameled oven cavity interior for even heat distribution. Concealed bake and convection fan designed for ease of cleaning and more usable capacity.
- 20,000 Btu/hour infra-red broiler for intense searing and finishing.
- Gentle-close door feature is counterbalanced.
- Distinctly angled oven door, commercial grade end caps and Marquise Accented™ handle and control panel which hides fingerprints, 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 professional oven racks with (6) position rack supports, glide easily for convenient access.
- Soft-on & off oven interior lighting.
- Elegantly backlit control knobs add functionality and brilliant illumination.
- Zamak die-cast range and oven control knobs.
- Comes standard with Island Trim.

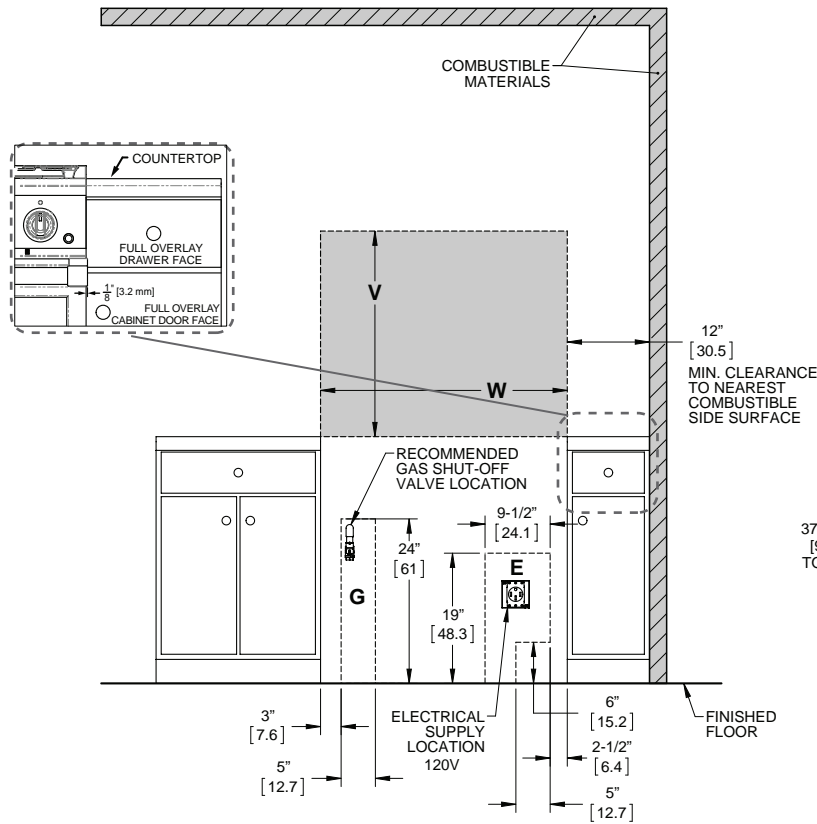


*KRG 304 Model Shown
with Accessory 10" Backguard KBGLB30*

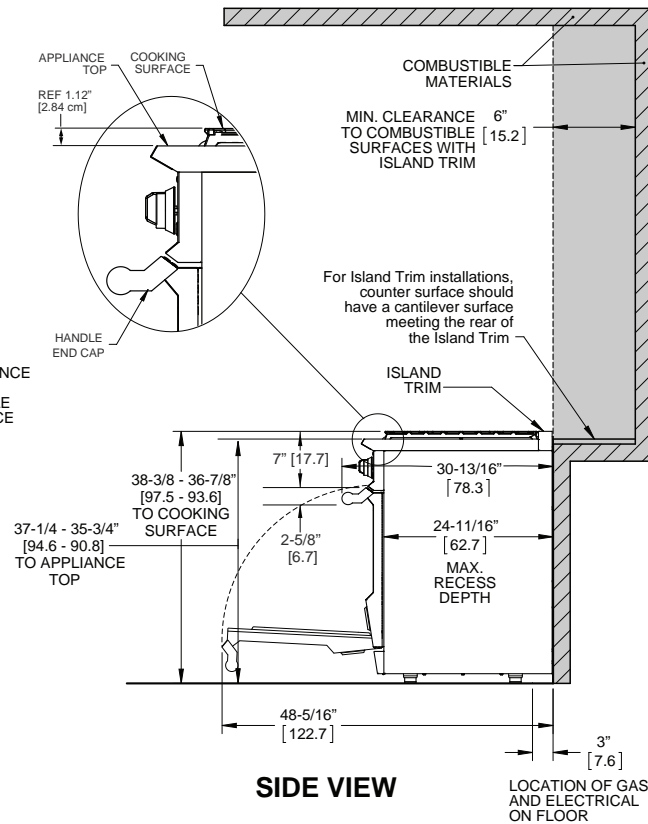
OPTIONS & ACCESSORIES

- 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

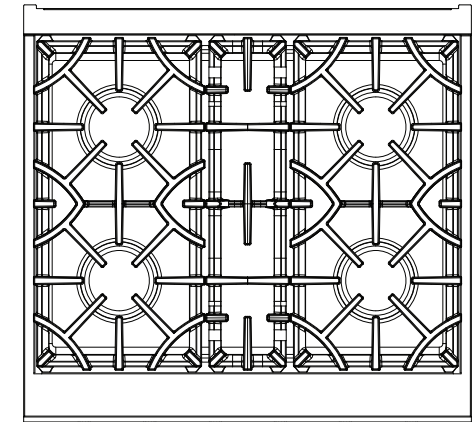


- NOTES:**
- * SHADED AREAS INDICATE WHERE COMBUSTIBLE MATERIALS ARE NOT ALLOWED.
 - * APPLIANCE TOP MUST BE LEVEL OR HIGHER THAN THE ADJACENT COUNTERTOP SURFACES.
 - * "G" IS GAS CONNECTION ZONE ON REAR WALL. MOUNT SHUT-OFF VALVE AS HIGH AS POSSIBLE IN THIS ZONE FOR EASY ACCESS WHEN RANGE IS INSTALLED.
 - * "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 CABINETRY.
 - * "V" IS MIN. CLEARANCE TO REQUIRED VENTILATION HOOD.



DIMENSIONS IN BRACKETS [] ARE IN CM.

RANGE MODEL	W	V(min)
KRG304	30" [76.2]	30" [76.2]



KRG304

ELECTRICAL REQUIREMENTS:
110/120V, 60Hz, 15 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.

ALL Models	Description	Cutout Dimensions		Total BTU's (NG)	Circuit Breaker Req	Approx SHP WT (lbs)
		W (in.)	D (in.)			
KRG304-NG/-LP	30" Range 4 Burner	30"	24-1/2"	127,000	15 Amp	410

