

C2Y486SDLSS

GE Café™ Series 48" Dual-Fuel Professional Range with 6 Burners and Griddle (Natural Gas)

DIMENSIONS AND INSTALLATION INFORMATION (IN INCHES)

NOTE: Professional ranges offer a number of choices in size and cooktop configurations. All Professional Ranges are factory set for natural gas.

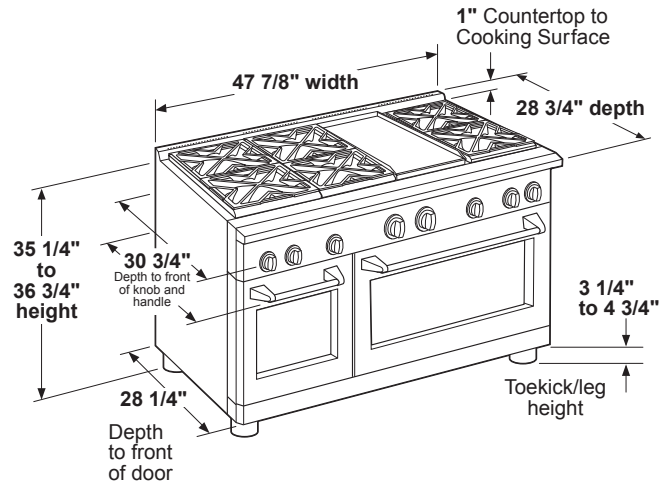
NOTE: Conversion kits are included with the range. High Altitude kit, WB28K10553 for operation above 3,000 feet (for Natural and LP gas models), is also available. The kits must be installed by a qualified service technician at additional cost.

INSTALLATION INFORMATION: Before installing, consult installation instructions packed with product or online at geappliances.com for current dimensional data.

A suitable 48" or wider vent hood is required for installation over ranges with a grill and recommended for all other ranges.

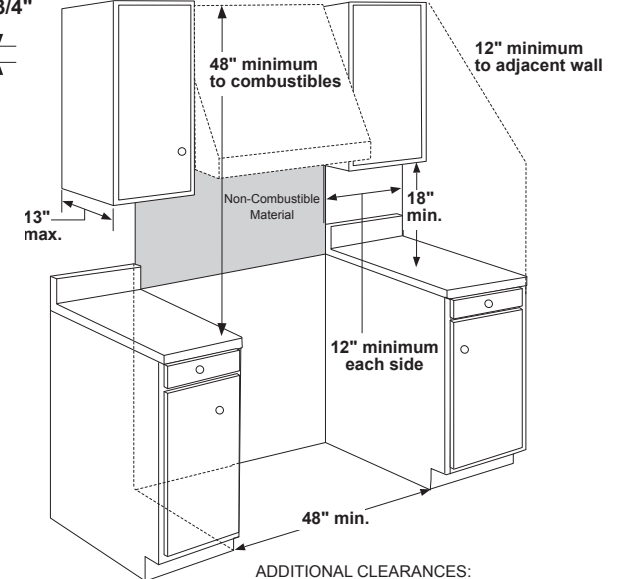
ADVANCE PLANNING: Refer to dimensional drawings for appropriate placement and necessary clearances when planning the installation.

- Working areas adjacent to the range should have 18" minimum clearance between countertop and cabinet bottom.
- Clearance between range and side wall or combustible material must be at least 12" on each side.
- Installation must conform with local codes. In the absence of local codes, the range must comply with the National Fuel Gas Code, ANSI Z223.1-1990.



WARNING: Installations without a hood require 48" minimum to combustibles. A custom hood installation with exposed horizontal combustible surfaces must have an Auto-On feature. Refer to hood installation instructions for specific hood clearances.

The surface of the entire back wall above the range and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick, marble or other stone.



ADDITIONAL CLEARANCES:

Allow 12" minimum clearance to an adjacent wall on each side.

Working areas adjacent to the rangetop should have 18" minimum clearance between countertop and the bottom of the wall cabinet.



For answers to your GE Appliances product questions, visit our website at geappliances.com or call GE Answer Center® Service, 800.626.2000.



All GE Appliances ranges are equipped with an Anti-Tip device. The installation of this device is an important, required step in the installation of the range.



Listed by Underwriters Laboratories



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ELECTRICAL REQUIREMENTS: Ranges must be hooked up to a 208/240V, 60Hz properly grounded dedicated circuit protected by a 50-amp circuit breaker or time-delay fuse.

GAS SUPPLY: The natural gas models are designed to operate at 5" water column pressure. For proper operation, the pressure of the natural gas supplied to the regulator must be between 7" and 13" water column.

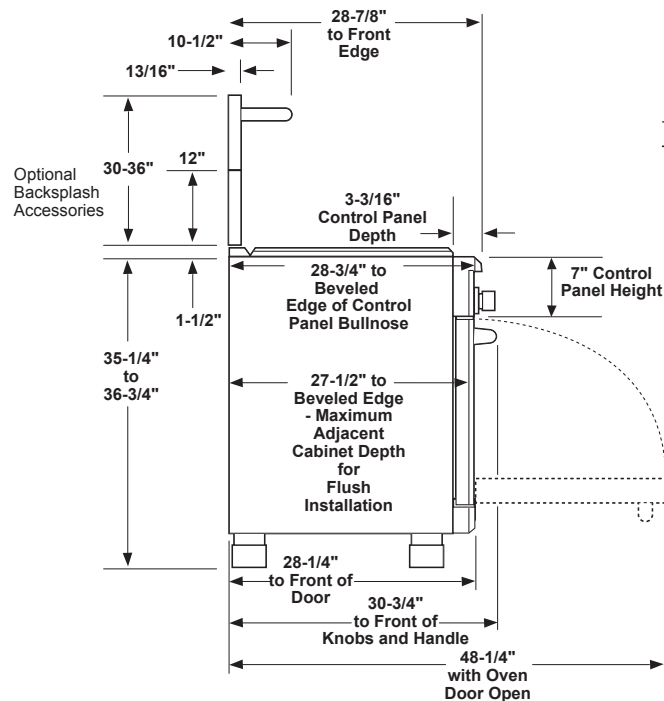
The LP models are designed to operate at 10" water column pressure. For proper operation, the pressure of the LP gas supplied to the regulator must be between 11" and 13" water column.

OPTIONAL BACKSPLASH ACCESSORIES:

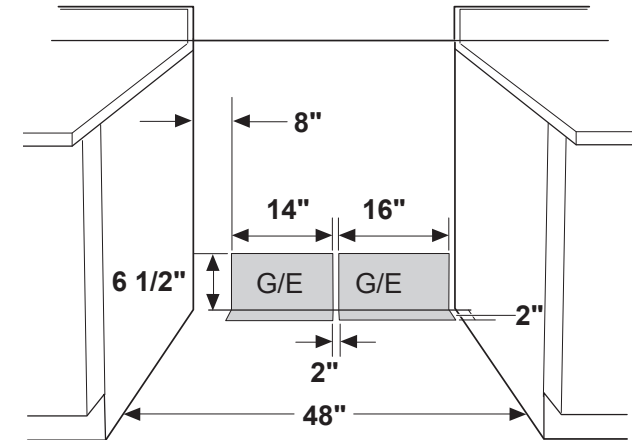
The range requires a 12" minimum clearance to a vertical combustible surface at the rear. A backsplash is required for installations with less than 12" clearance. The following backsplash accessories are available, or a custom, non-combustible backsplash can be used.

Order one with a 48"-wide range backsplash UXADJB48PSS – 30"-36" adjustable-height backsplash with warming shelf

SIDE VIEW WITH BACKSPLASH



UNIVERSAL UTILITY LOCATIONS



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FEATURES AND BENEFITS

Six sealed 18,000 BTU dual stack burners – Delivers a full spectrum of heating settings, from an ultra-low 140° F simmer to an intense 18,000 BTU flame

Professional oven system – Combines reverse-air convection technology with an infrared broil and gas burner to provide superb baking results, with fast preheating

Full-extension, heavy-duty roller racks – Glide smoothly in and out on stainless steel ball bearings for easy access, and are designed to remain in the oven during the self-clean cycle

Stainless steel and aluminum-clad griddle – Offers 18,000 BTUs* of cooking power, allowing fast and consistent heating across the entire cooking surface

Reversible burner grates – Flat on one side and uniquely contoured on the other to accommodate round-bottom woks

8.25 cu. ft. oven capacity – Caterer's oven uniquely sized to accommodate three full-sized sheet trays; everyday oven is just the right size for 9" x 13" sheet trays

Star-K certification – Allows range to operate in Sabbath mode

Model C2Y486SDLSS – Stainless steel

