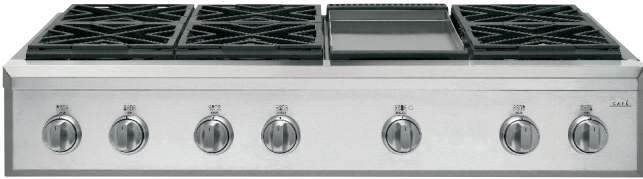


Café™ 48" Professional Gas Rangetop with 6 Burners and Griddle (Natural Gas)

CGU486P2MS1

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FEATURES & BENEFITS

Quickly and evenly cook pancakes from the cooktop with a **Stainless steel aluminum-clad griddle**.

Keep your kitchen sparkling, even when there's a spill with **sealed cooktop burners** that contain messes for easy cleanup

Enjoy a full range of heat settings from ultra-low simmers to intense boils, with **six sealed 18K BTU dual stack burners**.

Experiment with every cuisine with **reversible burner grates** that are flat on one side and contoured on the other to accommodate round-bottom cookware like woks.

Easily move heavy cookware across the surface without worry, thanks to **continuous, cast-iron burners**.

Confidently cook over a steady flame with the **electronic ignition's automatic reignition** feature that instantly revives any accidentally extinguished flames.

APPEARANCE

Color Appearance	Stainless Steel
Control Knobs	Dishwasher Safe Professional-Style Stainless Steel Appearance
Design Style	Professional Stainless Steel
Installation	Flush Installation Capable

FEATURES

Cooktop Burner Type	6 Sealed, Dual Flame Stacked
Cooktop Surface	Porcelain-Enamel Gray
Ignition System	Electronic
Burner - Left Front	18,000 BTU
Burner - Left Rear	18,000 BTU
Burner - Right Front	18,000 BTU
Burner - Right Rear	18,000 BTU
Burner - Center	18,000 BTU Left Front / 18,000 BTU Left Rear / 18,000 BTU Griddle Right
Control Type	Manual Simmer (1-9) Hi
Control Location	Upfront
Cooktop Burner Grate Material	Heavy Cast
Fuel Type	Natural Gas (factory set)
Automatic Re-Ignition	Yes
140 Deg. Simmer Burner	All Burners - Adjustable
Configuration	6 Burners
Dishwasher Safe Knobs	Yes
Griddle Indicator	Yes

POWER/RATINGS

Burner BTU Ratings (000's/BTU) - LP Gas	(6) 15.0
Burner BTU Ratings (000's/BTU) - Natural Gas	(6) 18.0
Volts/Hertz/Amps	120v 60Hz 15A

WEIGHTS & DIMENSIONS

Approximate Shipping Weight	227 lb
Cabinet Width	48 in
Net Weight	171 lb
Overall Depth	27 1/2 in
Overall Height	8 1/2 in
Overall Width	47 7/8 in

ACCESSORIES

Griddle	18,000-BTU Stainless Steel and Aluminum Clad
Conversion Kit	Included - Nat. Gas to LP
Factory-installed island backguard	Yes
High Altitude Kit	WB28K10553

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WARRANTY

Parts warranty	Limited 1-year entire appliance
Labor warranty	Limited 1-year entire appliance
Warranty notes	See written warranty for full details

DIMENSIONS AND INSTALLATION

Professional rangetops offer a number of choices in size and rangetop configurations.

Backsplash Accessories: The rangetop 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.

UX12B36PSS, 12" backsplash

UXADJB36PSS, 36" backsplash with shelf

Backsplash with Warming Shelf: All Professional Hoods feature infrared warming lights. The 30"-36" adjustable backsplash with warming shelf is a perfect complement when installed with the tapered or straight-sided hoods.

- Restaurant-Style Professional Hoods are shipped with a 22" stainless steel backsplash and warming shelf.

Advance Planning for Professional Rangetops: Professional rangetops offer a number of choices in size and rangetop configurations.

- All Professional rangetops are factory set for natural or liquid propane gas. The correct model should be ordered for the installation situation.

Note: Conversion kits are included with the rangetop if the wrong gas type was ordered. High Altitude kit, WB28K10553, is also available. The kits must be installed by a qualified service technician at additional cost.

Electrical Requirements: Rangetops must be supplied with 120V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a 15 amp circuit breaker or time-delay fuse.

Gas Supply:

- 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 liquid propane models are designed to operate at 10" water column pressure. For proper operation, the pressure of the LP source to the regulator must be between 11" and 13" water column.

Product Dimensions and Clearance:

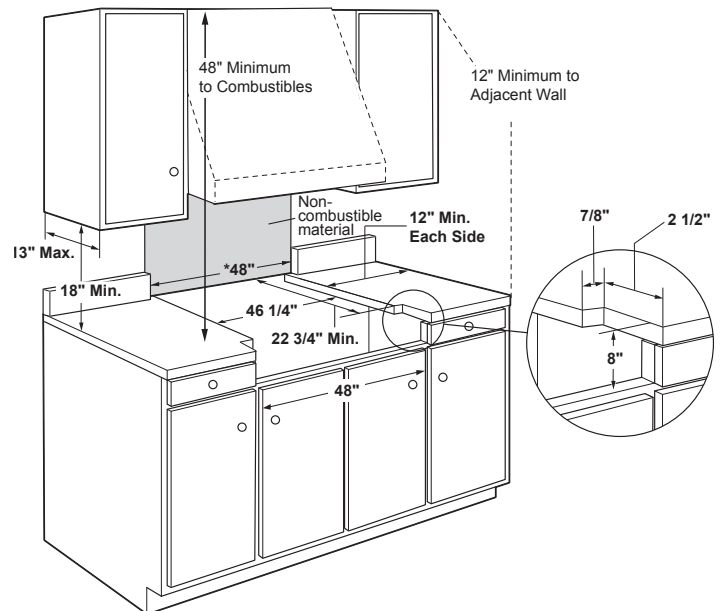
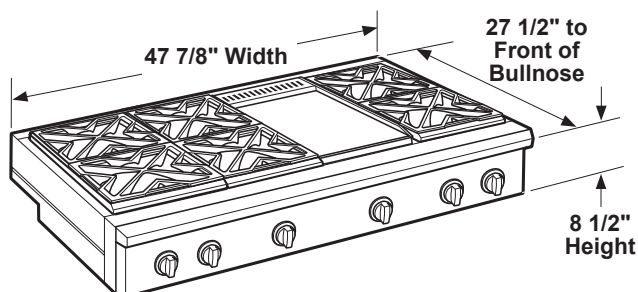
A suitable overhead vent hood is required for models with a grill and is recommended for all other models. Due to the high heat capacity of this unit, particular attention should be paid to the hood and ductwork installation to assure it meets local building codes.

Clearances between rangetop and side wall or combustible material must be at least 12" on each side.

Allow 8" free space below the top surface of countertop. Allow additional clearances below the burner box to install the regulator and make house gas supply connections. Use a 90° elbow to route the gas connections and limit interference with drawers or other cabinetry.

* The opening between a 4" high backsplash must be 36" to allow the rangetop to slide back against the wall.

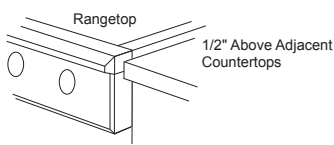
WARNING: Installations without a hood require 48" minimum to combustibles above the rangetop. A custom hood installation with exposed horizontal combustible surfaces must have an "auto-on" feature. Refer to hood installation instructions for specific hood clearances. The surface of the entire back wall above the countertop and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick, marble or other stone.



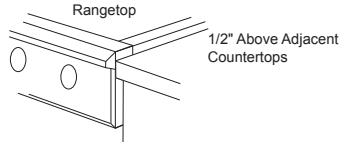
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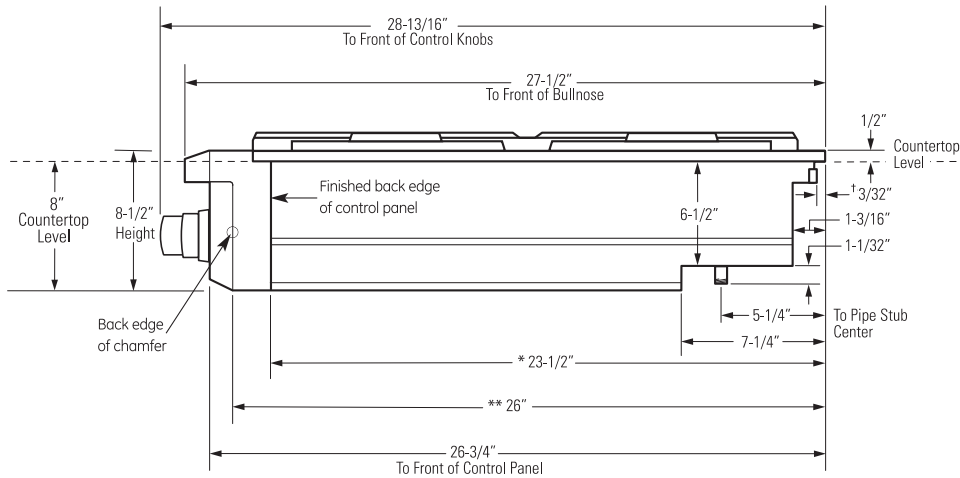
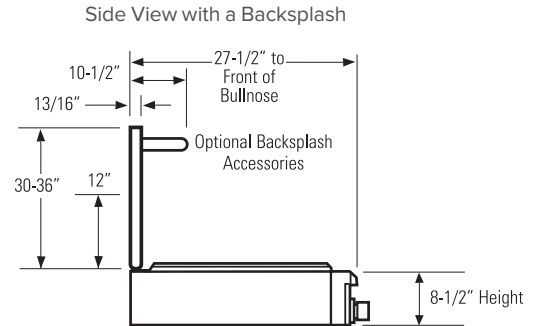
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Control panel projects forwards from standard depth cabinets.



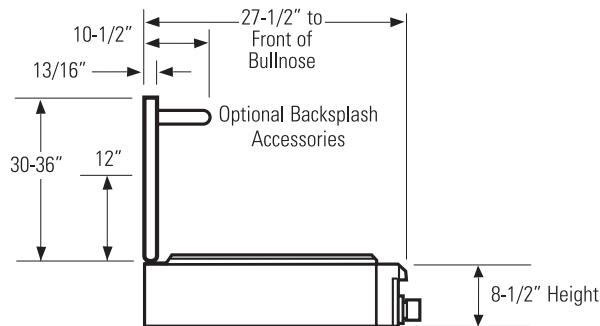
Front of deep cabinets can align with control panel beveled edge.



† Include the overhang of the rear trim when countertop continues behind the product. The overhang is decorative only. The weight of the rangetop is fully supported by the side trims.

* Minimum cabinet cutout depth from the back of the rear trim to the back finished edge of the control panel - typically, the minimum cabinet depth (front to back). Maximum cabinet cutout depth is 26" minus the countertop overhang.

** Maximum countertop cutout depth from the back of the rear trim to the back edge of chamfer at the sides of the control panel - typically, the maximum countertop cutout depth (front to back). Minimum countertop cutout depth is 25-1/4".



Universal Utility Locations

