

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

C2Y486P2MS1

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DISTINCT BY DESIGN™



FEATURES & BENEFITS

Whip up an unforgettable meal with a **professional oven system** that combines True European convection technology with six heating elements to provide superb baking results and fast preheating.

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

Whip up evenly cooked French toast with a **stainless steel aluminum-clad griddle** that provides a quick and consistent heat across the entire surface.

Headcount is never a hurdle thanks to 8.25 cu. ft. total capacity, with a caterer's oven that can fit up to three full-size sheet trays and an everyday oven for weeknight dinners.

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.

Smoothly slide heavy roasts in and out of the oven with **full-extension, heavy-duty roller racks** that can also stay in the oven during self-cleaning cycles.

Observe sacred days with **Star-K certification**.

APPEARANCE

Color Appearance	Stainless Steel
Cooktop Burner Grate Color	Matte Black
Frameless Oven Door(s)	Stainless Steel
Oven Door Features	Big Clear View Oven Window
Handle Color	Stainless Steel
Handle Design	GE Café
Control Knobs	Dishwasher Safe; Professional-Style; Stainless Steel

FEATURES

Configuration	Double Oven Range
Cooking Technology	Convection
Oven Cleaning Type	Self-Clean (Both Ovens)
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
Cooktop Burner Type	Sealed
Cooktop Surface	Porcelain-Enamel; Gray
Dishwasher Safe Knobs	Yes
Control Location	Front controls
Control Type	Digital Temperature Display with Timer Display (Both Ovens)
Valves (Degree of Turn)	270
Oven Control Features	Audible Preheat Signal; Auto Oven Shut-Off; Auto Self Clean; Certified Sabbath Mode; Electronic Timer; Front Controls; In-Oven Broiling; Temperature Probe; Proof Mode (Both Ovens); Self-Clean Cool Down Time Display
Oven Cooking Modes	Convection Bake (Both Ovens); Convection Broil (Both Ovens); Convection Roast (Both Ovens)
Temperature Management System	True Temp System
Oven Features	6-Pass Broil Element; 8-Pass Broil Element
Cooktop Burner Grate Features	Heavy-Cast Edge-to-Edge Grates
Cooktop Burner Grate Material	Heavy Cast
Cleaning Time	Variable with Delay Clean Option
Self-Clean Oven Door Lock	Automatic
Oven Rack Features	1 Self-Clean Roller Rack (Caterer Oven); 2 Self-Clean Flat Oven Racks (Caterer Oven); 5 Rack Positions (Caterer Oven); 2 Self-Clean Roller Racks (Everyday Oven); 4 Rack Positions (Everyday Oven)
Fuel Type	240V Electric and Natural Gas
Ignition System	Electronic w/Auto Reignition
Leveling System	4 Leveling Legs
Style	Commercial
Oven Interior	6 Halogen (Caterer Oven); 3 Halogen (Everyday Oven); Blue
Lower Oven Features	Dual element bake
Cooking System	True European Convection; Reverse Air Convection

CAPACITY

Total Capacity (cubic feet)	8.25 cu ft
Capacity (Cu. Ft.)	5.75 Caterer Oven / 2.5 Everyday Oven

ACCESSORIES

LP Conversion Kit	Included
Griddle	18,000-BTU; Stainless Steel and Aluminum Clad; Included

WEIGHTS & DIMENSIONS

Cabinet Opening	30 in
Depth with Door Open	43-7/8 in
Approximate Shipping Weight	672 lb
Net Weight	576 lb
Overall Height	35-1/4 in
Height to Cooking Surface (in.)	35-1/4 to 36-3/4
Overall Width	47-7/8 in
Cabinet Width	48 in
Overall Depth	30-3/4 in
Interior Dimensions - Companion Oven (WxHxD) (in.)	12-1/4 x 16-3/8 x 21-3/8
Interior Dimensions - Main Oven (WxHxD) (in.)	28-1/4 x 14 x 20-3/8

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POWER / RATINGS

Bake/Broil Wattage - Main Oven	2700/4000W
Top Burner BTU Rating - LP (000's BTU's)	(6) 15.0
Top Burner BTU Rating - Nat. Gas (000's BTU's)	(6) 18.0
Volts/Hertz/Amps	240V; 50A
Power Connection	Power Cord - Included
Convection Wattage	2500W

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

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

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

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.

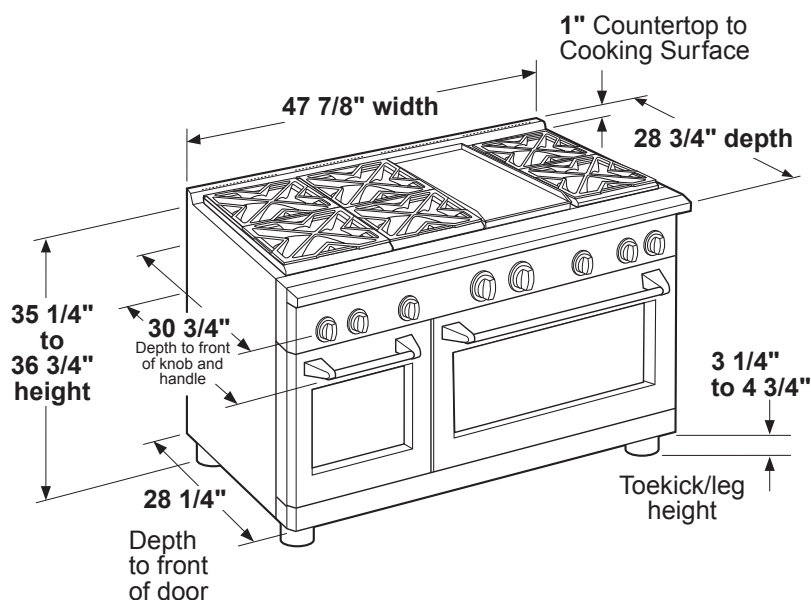
Installation Information: Before installing, consult installation instructions packed with product or online at geappliances.com for current dimensional data. A suitable 48" or wider vent hood is required for installation over ranges with a grill and recommended for all other ranges.

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.



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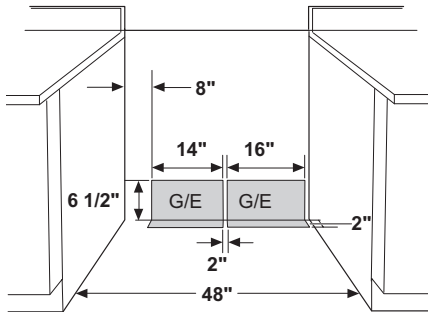
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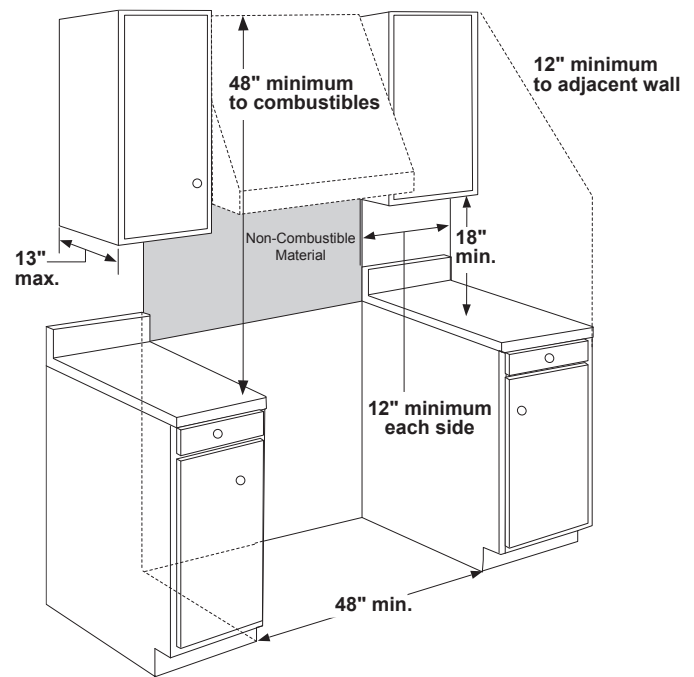
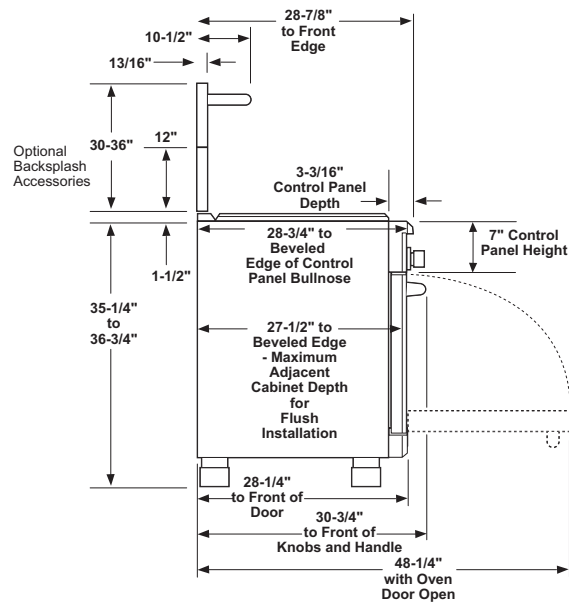
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DIMENSIONS AND INSTALLATION

UNIVERSAL UTILITY LOCATIONS



SIDE VIEW WITH BACKSPLASH



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.

ADDITIONAL ACCESSORIES



CXPR8HKPMBZ
Brushed Bronze
2 handles; 9 knobs



CXPR8HKPMBT
Brushed Black
2 handles; 9 knobs



CXPR8HKPMCU
Brushed Copper
2 handles; 9 knobs



CXPR8TKPMSS
Stainless Steel
Toe Kick Pro Range 48"



UXADJB36PSS
Stainless Steel
48" Backsplash with shelf