NX58H9950WS

5.8 CU. FT. SLIDE-IN GAS RANGE WITH INTUITIVE CONTROLS

CHEFCOLLECTION

Our premium Chef Collection line is designed by Master Chefs with the sophisticated cook in mind. Every appliance in the collection has been tested and approved by Michelin Star chefs to build the best kitchen possible.

FEATURES

- Slide-in Design
- 5 Gas Burners
 - Right Front: Dual 19K BTU
 - Left Front: 15K BTU
 - Right Rear: 5K BTU
 - Left Rear: 9.5K BTU
 - Center: 9.5K BTU (Oval)
- Large Oven Capacity 5.8 cu. ft.
- Guiding Light Controls
- Cast Iron 3 Piece Grates
- Reversible Cast Iron Griddle
- Wok Grate
- Grate Indicator Marks
- True Convection Oven (3-Fan)
- Temperature Probe
- Warming Drawer (3 Levels)
- Healthy Cook Options

CONVENIENCE

- Auto Oven Light
- Sabbath Mode
- Delay Start
- Auto Shut-Off Option
- Child Safety Lock
- Self Clean
- 3 Favorite Cook Presets
- 4 Healthy Cook Presets
- 3 Chrome Oven Racks, including 1 Gliding Rack







Guiding Light Controls



Cast Iron Reversible Griddle

Available Color



Stainless Steel

Signature Features

POWERFUL/FLEXIBLE COOKTOP

 True dual-power burner allows for even heat distribution and reduced cooking time, plus the convenience of a large oval burner.

GUIDING-LIGHT CONTROLS

• Intuitive controls in a premium design offer simple, step-by-step instructions for choosing cooking options.

TRUE CONVECTION

• Heated fan system is great for baking and broiling because temperature is distributed thoroughly and food cooks evenly.

REVERSIBLE CAST IRON GRIDDLE

 Reversible griddle provides the flexibility of cooking on flat or grilled surface, while the Cast Iron provides even cooking.

GLIDING RACK

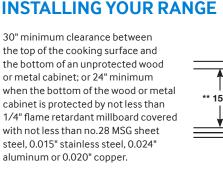
- Glides heavy items in and out with ease.
- \bullet Easily check on food with lightweight sliding action with the ball-bearing gliding rack.

GRATE INDICATOR MARKS

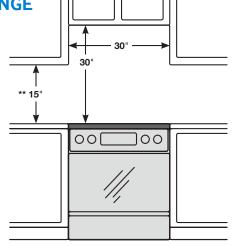
 \bullet Indicator marks located on the grates allow cookware to be ideally placed for precise cooking.

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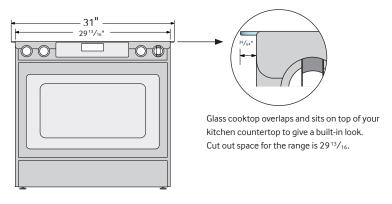


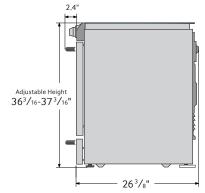
** 18" minimum between the countertop and the adjacent cabinet bottom.



IMPORTANT: To eliminate the risk of burns or fire caused by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.

DIMENSIONS





Total Power (BTU)

58.000 BTU

Power Source

120 V/60 Hz

Black Enamel 5 Burner Cooktop

- Right Front: 19000 BTU Dual
- Left Front: 15000 BTU
- Right Rear: 5000 BTU
- Left Rear: 9500 BTU
- Center Rear: 9500 BTU Oval

Oven

- Bake: 150°F 550°F
- Convection Bake: 150°F 550°F
- Bake Burner: 19000 BTU
- Broil Burner: 16000 BTU
- Variable Broil: Low/Hi (375°F 480°F)
- Convection Roast: 150°F 550°F
- Sabbath Mode

Warming Drawer

- Capacity: 0.7 cu. ft.
- Heating Performance: 600 W
- Temperature Settings: 3 Level

Warranty

One (1) Year All Parts and Labor Five (5) Years Gas Cooktop

Product Dimensions & Weight (WxHxD)

Actual Oven Dimensions:

25" x 22¹/₈" x 19"

Outside Dimensions:

 $29^{13}/_{16}$ " x $36^{3}/_{16}$ - $37^{3}/_{16}$ " (Adjustable) x $26^{3}/_{8}$ "

Weight: 233 lbs.

Shipping Dimensions & Weight (WxHxD)

Dimensions:

 $32^{7}/_{8}$ " x $43^{11}/_{16}$ " x $30^{1}/_{8}$ "

Weight: 256 lbs.

Color Model # UPC Code
Stainless Steel NX58H9950WS 887276032061