

# Tecnogas SUPERIORE



Range NEXT 48" Classic  
Stainless steel

# 6 gas, griddle and 2 gas ovens

## RN482GCS\_S

Range with contemporary design and an unparalleled level of gas flexibility thanks to its 6 burners and griddle configuration, that is the ideal worktop for its 2 gas ovens with the main cavity equipped with 2 convection fans and broiler.

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### Featured Products



Color

Stainless steel

Fuel

Full gas

Installation

Free standing

Width

48

Depth

24

# Worktop

## Design

**Squared worktop with bull nose**

## Gas Burners

**6**

## Gas Brass Burners

**6**

↳ Power Burner With Simmer (N° 1)

**750--18,000 Btu/h (min -- max)**

↳ Power Burner (N° 1)

**4,750--18,000 Btu/h (min -- max)**

↳ Large Burner (N° 1)

**2,750--11,000 Btu/h (min -- max)**

↳ Medium Burner (N° 2)

**2,050--6,500 Btu/h (min -- max)**

↳ Auxiliary (N° 1)

**1,100--3,600 Btu/h (min -- max)**

## Total Gas Power

**63,600 Btu/h**

## Grates

**Cast Iron**

## Ignition

**One Hand**

## Wok Ring

**Standard**

## Simmer Ring

**Standard**

## Electric Griddle Type

**Stainless Steel**

## Electric Griddle Power

**1,150 W**

## Removable Drip Tray

**Standard**

## Backguard

**Standard**

## Island Trim

Optional

## Oven cavity

Oven(s)

**2**

Main Oven Type

**Gas convection oven with gas grill**

Auxiliary Oven Type

**Gas**

Oven Convection Fans

**2**

Main Overall Cavity Volume

**5.7 cu.ft**

Auxiliary Overall Cavity Volume

**3.0 cu.ft**

Main Net Cavity Volume

**4.1 cu.ft**

Auxiliary Net Cavity Volume

**2.0 cu.ft**

Main Interior Dimension (WxDxH)

**24" <sup>13</sup>/<sub>16</sub> x 19" <sup>57</sup>/<sub>64</sub> x 20" <sup>31</sup>/<sub>64</sub>**

Auxiliary Interior Dimension (WxDxH)

**9" <sup>17</sup>/<sub>64</sub> x 19" <sup>55</sup>/<sub>64</sub> x <sup>31</sup>/<sub>64</sub>**

Enamel

**Easy to Clean**

Enamel Color

**Light grey**

Smooth Oven Interior

**Standard**

Oven Control Device

**Analog thermometer**

Main Oven Power

**14,000 Btu/h**

Auxiliary Oven Power

**8,500 Btu/h**

Broiler

**8,000 Btu/h**

Maximum Cooking Temperature

**500 °F**

Cooling Fan

**Standard**

Door Type

**Fully flush**

Door Design

**Classic**

Glasses

**3**

Main Oven Lights

**2**

Auxiliary Oven Lights

**2**

## Equipment

Telescopic Glide Shelves

**1 set, main**

Main Oven Wire Shelves

**2**

Auxiliary Oven Wire Shelves

**1**

Enamelled Trays

**1**

Trivet

**1**

## Below

Feet

**Adjustable**

Stainless Steel Toekick

**Optional**

## Connections and Warranty

Gas Adjustment: Natural Gas

**Standard**

Gas Adjustment: LPG

**Optional**

Voltage -- Frequency

**120 -- 6' V -- Hz**

Certification

**CSA, Star-K**

Warranty

**2 years**

## Drawings

