



NRG3001 **{30" Professional Style Range}**



Four 15,000 BTU burners found on the NRG3001 are products of the world-renowned burner manufacturer Isphording, located in Attendorn, Germany.



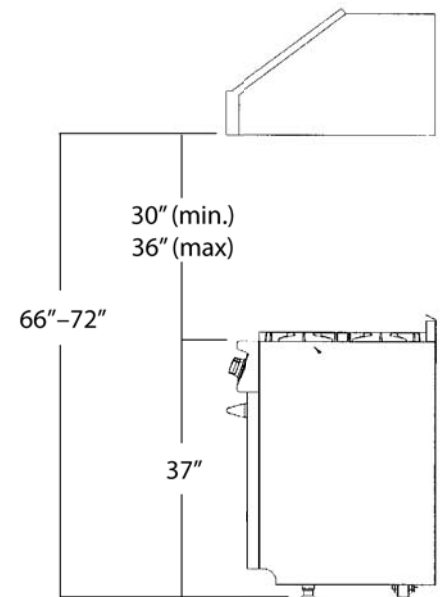
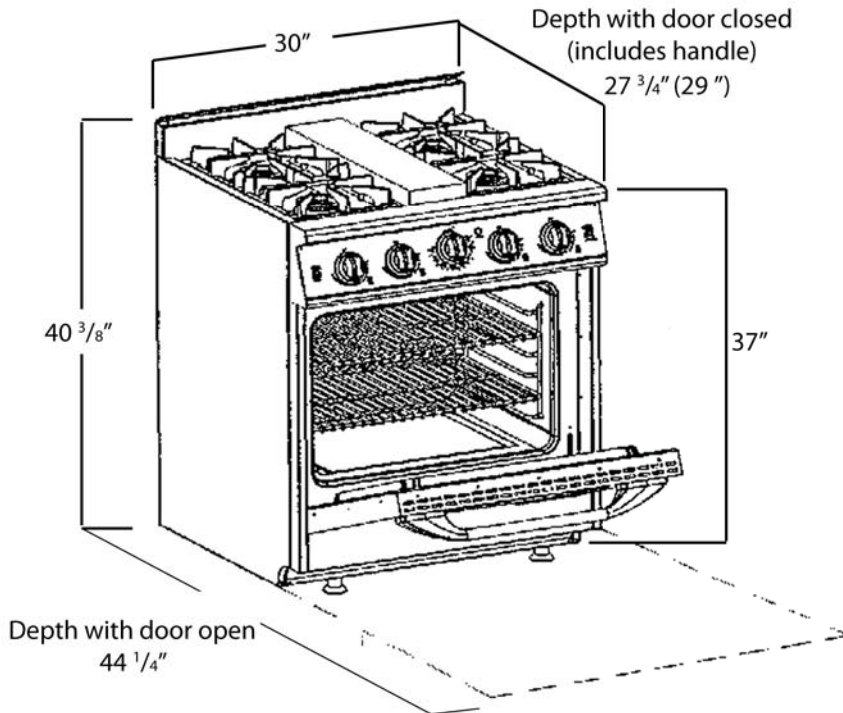
The 4.2 cubic foot oven is spacious enough to hold multiple dishes at the same time, while the convection feature ensures even cooking temperatures throughout the oven cavity.



For searing and broiling recipes, our range boasts a powerful 16,500 BTU Infrared broiler.



Constructed using all 304 stainless steel, the NRG3001 meets the highest standards of both quality and durability, in an industry that demands perfection.



Electrical Power Supply Requirements

- Use 120V, 60Hz, properly grounded branch circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.

Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest addition). In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes. A copy of this standard may be obtained from: The National Fire Protection Association, 1 Batterymarch Park, Quincy, Massachusetts 02269-9101.

Gas Supply Requirements

- Shipped natural gas; accepts standard residential 1/2" ID gas service line.

Installation of this range must conform with local codes, or in the absence of local codes, the National Fuel Gas Code (ANSI Z223.1, the latest addition). In Canada, installation must conform to the current Natural Gas Installation Code, CAN/CGA-B149.1 and with local codes where applicable. This range has been design-certified by the American Gas Association according to ANSI Z21.1, latest addition and Canadian Gas Association according to CAN/CGA-1.1 latest addition.

