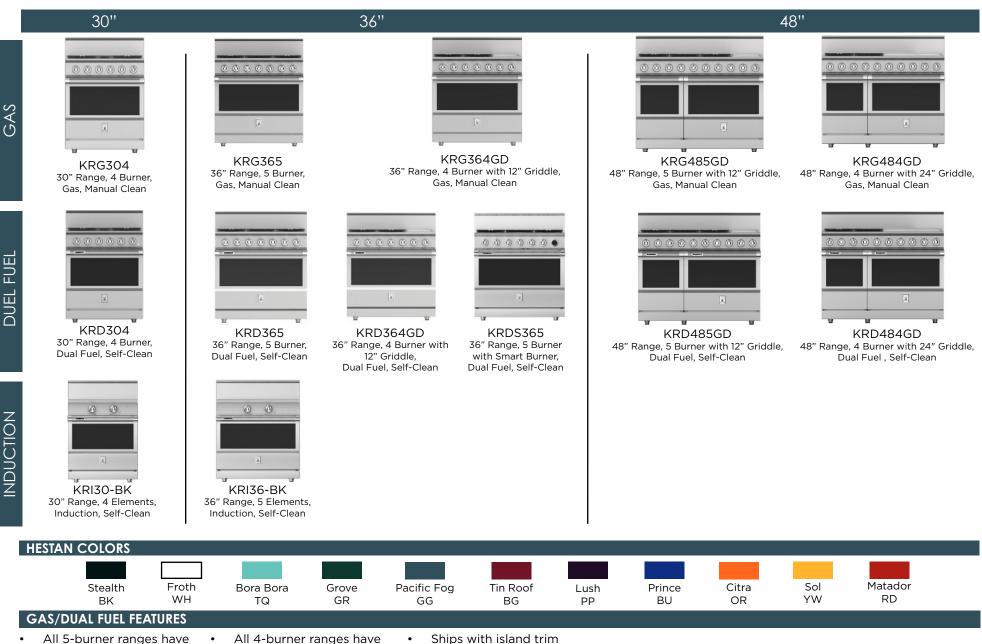
HESTAN RANGE lineup



- 2 x 23.000 btu burners 2 x 15,500 btu burners 1 x 30,000 btu burner
- 2 x 23.000 btu burners 2 x 15,500 btu burners
- Ships with island trim

10" backguard, 20" high shelf and • wok ring available as upgrades



٠ Smart burner 1x (500 BTU - 20,000 BTU)

KEY FEATURES



Exclusive **PureVection**[™] Technology

- Electronically controls multiple heating convection systems, to optimize baking, broiling, roasting and convection baking
- Alternates and adjusts the levels of heat and air circulation needed to produce the best result
- 3 full-extension, telescopic professional oven racks with sixposition rack supports glide easily and offer convenient access (Dual Fuel Only)



MarguiseDisplay™ **iTouch Control** (Dual Fuel Only)

• This patent-pending industry-first delivers exceptional convenience, elegance and chef-

 Once the oven knob is turned on. the touch control lights up and is ready for use

friendly control

Display features include time, cooking mode and temperature and gives access to 11 user-friendly displays and programming features



The CircuFlame[™] **Power Burner**

 The award-winning CircuFlame™ Power Burner, also found on the Hestan Commerical range, delivers an unprecedented 30,000 BTU's, the most powerful sealed burner available in the residential market



Precision Sealed Burners 500 BTU - 23,000 BTU (Smart Only)

- Hestan also delivers a low simmer setting (500 BTUs!)because power is nothing without control
- Simmer Flame Capability is made possible by Hestan's precision sealed burner system that maintains continuous. consistent gentle temperatures without flickering perfect for delicate cooking



Accuknob[™]/Smart **Gas Burner**

• 100 to 500°F (in 25°F increments) of precise temperature control is accessible via a unique, industry first, patent-pending touch-screen AccuKnob[™] with built-in full color TFT LCD display.

 Hestan Smart Gas Burner is a high performance dualflow gas burner system with significant turndown capability from high Btu performance (20,000 Btu/hour) to low continuous simmer (500 Btu/ hour) - NG.



Slide Touch Controls (Induction Only)

- Precision induction elements deliver immediately responsive temperature control to provide consistent cooking results.
- Induction power generates exceptionally high heat with greater energy efficiency and safety.
- Low simmer allows for gentle cooking for even the most delicate of sauces.
- Easy to use slide touch controls offer smooth, intuitive and precise power control.









