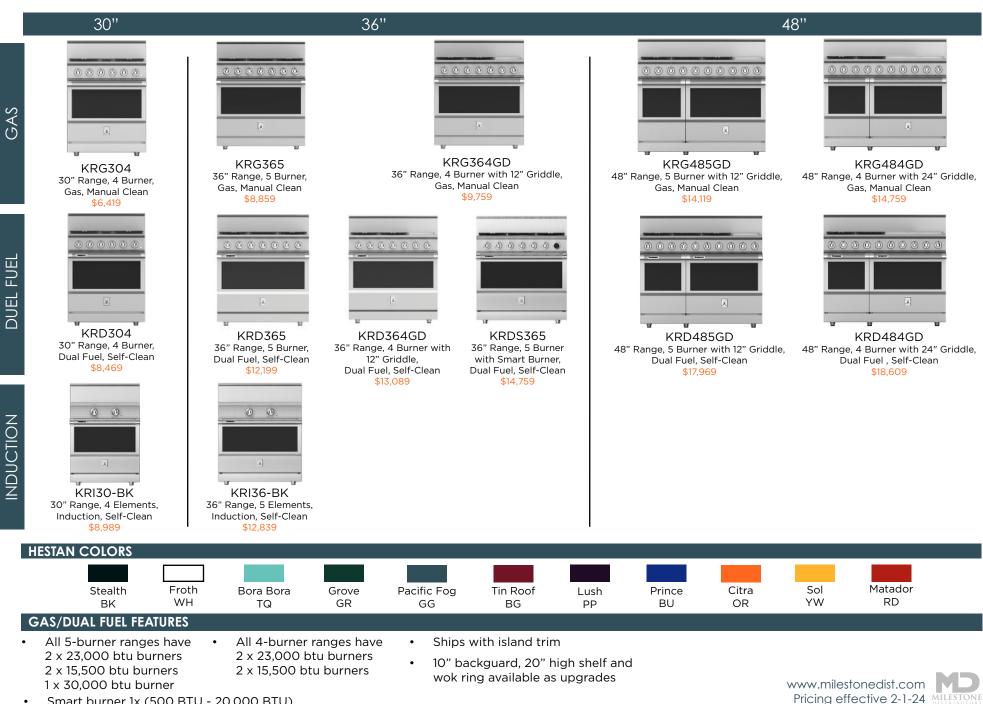
# HESTAN RANGE lineup



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

## **KEY FEATURES**



#### Exclusive **PureVection**<sup>™</sup> 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<sup>™</sup> **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<sup>™</sup>/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<sup>™</sup> 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.









