

**Benchmark®, Dual Fuel Slide-in Range, Stainless Steel HDIP054C**



**The Full-depth Dual Fuel Slide-in Range Fits into Any Freestanding Range Cutout, and Offers a Powerful Dual-stack Burner.**

- **Top-/Bottom heat:** perfect results on one level thanks to optimal distribution of heat.
- **Self-Clean Mode:** cleans the oven with a 2,3, or 4 hour self-clean cycle
- **Flap door with SoftClose:** the oven door closes especially gently and quietly.
- **Low profile stainless steel cooking surface is easily accessible and quick to clean.**
- **High-quality materials and workmanship – continuous cast-iron pan supports.**

UPC code: ..... 825225908234  
 Product color: ..... Stainless Steel  
 Gas type: .....Natural gas 15 mbar (USA)  
 Alternative gas type: ..... Liquid gas 27,5 mbar (USA)  
 Total BTU load: ..... 55000 Btu  
 Watts: ..... 6400 W  
 Fuse protection: .....30 A  
 Volts: ..... 240/208 V  
 Frequency: ..... 60 Hz  
 Required Cutout Size (HxWxD) (in): ..... 30" width slide-in  
 Overall Appliance Dimensions (HxWxD) (in): ..35 1/2" x 31 1/4" x 26 3/4"  
 Variable cooker height (in): ..... 1"  
 AHAM usable cavity size: ..... 2 Cu Ft  
 Product Packaging Dimensions (HxWxD): ..... 43 3/4" x 34" x 31 1/2"  
 Net Weight: ..... 223.000 lbs  
 Gross Weight: .....243.000 lbs

- HDZBS301 Low Back Guard SIR Dual Fuel
- HDZIT301 Island Trim Kit,Dual-Fuel Slide-in Range
- HEZ298102 Wok ring
- HEZGR301 Griddle Accessory for Bosch Gas/DF SIR
- HEZTR301 Telescopic Oven Rack 30"



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#### **Design**

- Touch Control for Easier Operation of the Oven
- Heavy-duty Metal Knobs for a Premium Look and Feel
- Low-profile Design for an Integrated Appearance
- Stainless Steel Maintop

#### **Performance**

- 11 Specialized Cooking Modes - Gourmet Cooking Made Easy
- Genuine European Convection for Even Baking Results on Multiple Racks.
- Temperature Conversion for Convection Cooking
- Meat Probe Takes Guesswork Out of Cooking
- Fast Preheat Reduces Preheat Time

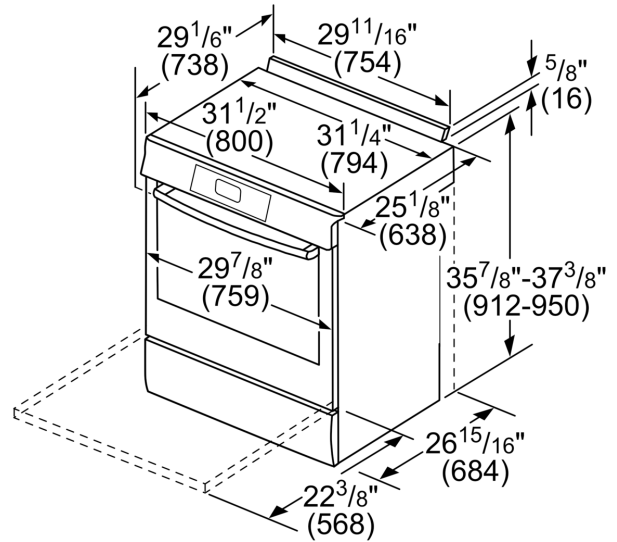
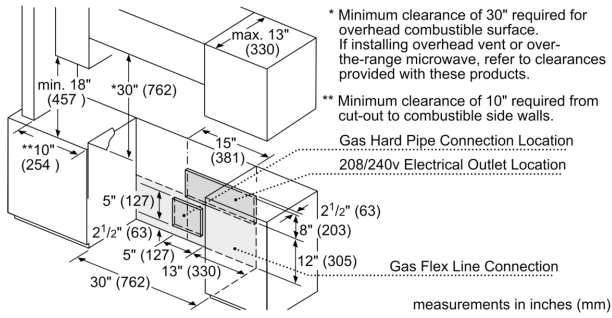
#### **Convenience**

- 5 Burners Add Flexibility to your Cooking
- Two Oven Lights to Better Monitor Cooking Progress
- Extra Large Door Window for Easy Monitoring of Cooking Process
- Star-K certified. 100°-450° F

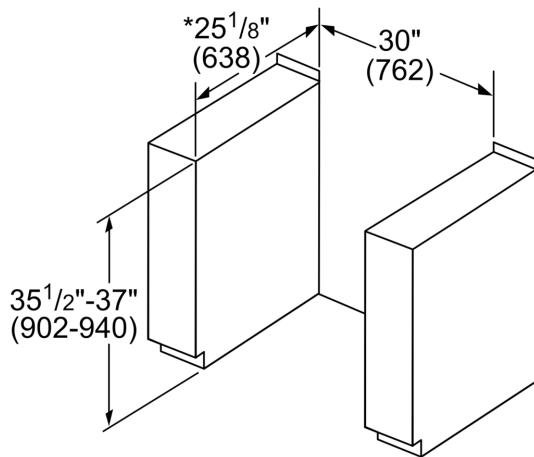
#### **Capacity**

- Large Capacity at 4.6 Cu Ft.
- Recessed 8 Pass Broil Element for Increased Capacity and Safety

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measurements in inches and (mm)



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