



36" Gas Downdraft Cooktop

KCGD506G



Stainless Steel
KCGD506GSS

General Features & Properties

300 CFM Exhaust Rating
3-Speed Fan Control
15K BTU Professional Burner
Convertible to Duct-Free Ventilation
Melt Cap
Electronic Ignition and Automatic Re-Ignition
Stainless Steel Knobs
Full-Width Cast-Iron Grates
LP Conversion Kit Included

Electrical Details

Amps	15
Volts	120

Technical Details

Fuel Type	Gas
Number of Burners/Elements	5
Burner/Element Power	(1) 15000 BTU (1) 12,500 BTU (1) 10,000 BTU (1) 5000 BTU (1) 17,000 BTU
Burner/Element Type/Size	Sealed Burner, Even-Heat™ Burner

Dimensions

Product Dimensions (H x W x D)	18-7/16" x 36" x 21-1/2"
Cutout Dimensions (W x D)	34-3/4" x 19-15/16"

Reference Material

- [Dimension Guide](#)
- [Install Guide](#)
- [Use & Care Guide](#)
- [Warranty](#)

Key Features & Benefits

Downdraft Ventilation

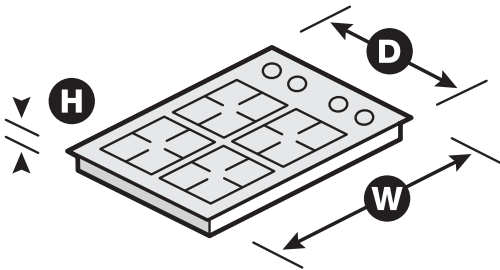
Integrates the ventilation system into the cooking surface so that a separate hood is not needed. Smoke and odors can be removed and taken outside or filtered and recirculated inside. A duct-free kit is available for purchase separately.

17K BTU Professional Burner

Provides the ability to use high-temperature cooking methods such as searing, stir-frying, and wok cooking as well as low temperatures suitable for simmering.

5K BTU Even-Heat™ Simmer Burner

A diffuser plate allows more control of the flame at the lowest setting, for more precise simmering and melting.



NOTE: Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.
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