

# Café™ 36" Smart Dual-Fuel Commercial-Style Range with 6 Burners (Natural Gas)

C2Y366P2TS1 / C2Y366P3TD1 / C2Y366P4TW2

# CAFÉ

DISTINCT BY DESIGN™



ALSO AVAILABLE IN



C2Y366P2TS1  
Stainless Steel with Brushed Stainless handle and knobs



C2Y366P3TD1  
Matte Black with Brushed Stainless handle and knobs



## FEATURES & BENEFITS

**Versatile Cooktop** - The versatile cooktop on this commercial-style range features an entire arsenal of burners that give you the right amount of heat and control to perfectly cook anything from delicate sauces to expertly seared meats.

**Caterer Oven** - A large capacity oven fits a full-size catering pan and has three racks, large 8-pass bake and broil elements for even heat coverage and Precision Oven modes to help guarantee results for meals of any size.

**Color-Matched Manifold with LCD Control** - Get a coordinated look with a manifold that matches the range's finish and an LCD control panel that provides information like oven and probe temperatures and cooking time for perfect cooking results.

**Superior Heat Distribution** - The industry-exclusive Inspiral burner swirls the cooktop flame under cookware to more evenly spread heat from the center to the edges.

**Multi-Ring Burner** - A versatile burner offers different-sized flame rings on a single burner element, so it's like having multiple burners in one.

**Two Griddle Burners** - Cook more at once with two 12,000-BTU powerful burners that can be used together or separately with an optional griddle grill accessory.

**Two High-Heat Burners** - Boil water quickly with two 18,000-BTU Power Boil burners that give you more cooking power.

**Three Baking Racks** - Cook more at once with two enamel low-profile racks and one partially extended rack.

## WiFi ENABLED FEATURES

**Built-in WiFi** - This smart oven features WiFi connection so you can control oven functions with the SmartHQ app on your smart device.

**Precision Oven Modes** - Simplify the cooking process with precision oven modes that automatically track progress, make time and temperature adjustments, and work with the SmartHQ™ app.

**Precision Temperature Probe** - An innovative temperature probe that helps you achieve the perfect level of doneness for oven favorites.

**No-Preheat Air Fry** - Cook healthier, crispier versions of your favorite foods in less time, thanks to an air fryer right in your oven that doesn't require preheating, a basket or a special tray.

## FEATURES

Configuration	6 Burners
Cooking Technology	Convection
Oven Cleaning Type	Self-Clean with Steam Clean Option
Burner - Left Front	21,000 BTU Multi-ring Burner
Burner - Left Rear	18,000 BTU
Burner - Right Front	10,000 BTU
Burner - Right Rear	18,000 BTU
Burner - Center	12,000 BTU Front / 12,000 BTU Rear
Cooktop Burner Type	Sealed
Cooktop Surface	Porcelain-Enamel Gray
Dishwasher Safe Knobs	Yes
Control Location	Front controls
Control Type	Digital Temperature Display with Timer Display
Valves (Degree of Turn)	270
WiFi Enabled Features	Remote Oven Control Remote Notifications Clock Sync Scan-to-Cook Voice Control Precision Cooking Modes No Preheat Air Fry Meat Probe (App-Based func) Clock Set
Connected Integrations	Amazon Alexa DiGiorno Drop IFTTT Innit Sonos The Google Assistant
Range Control Features	Audible Preheat Signal Auto Oven Shut-Off Auto Self Clean Chef Connect Delay Clean Option Electronic Timer Front Controls In-Oven Broiling Oven "ON" Light Self-Clean Cool Down Time Display Temperature Probe
Oven Cooking Modes	Convection Bake Multi/Single Rack Convection Broil Hi/Lo Convection Roast Proof Warming
Oven Features	8-Pass Broil Element
Cooktop Burner Grate Features	Continuous Grates
Cooktop Burner Grate Material	Heavy Cast
Cleaning Time	Variable with Delay Clean Option
Self-Clean Oven Door Lock	Automatic
Oven Rack Features	1 Self-Clean Roller Rack 2 Self-Clean Flat Oven Racks 5 Rack Positions
Fuel Type	240V Electric and Natural Gas
Ignition System	Electronic w/Auto Reignition
Leveling System	4 Leveling Legs
Style	Commercial
Lower Oven Features	Dual element broil Hidden bake
Cooking System	True Convection with Reverse Air

## CAPACITY

Total Capacity (cubic feet)	5.75 cu ft
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## ACCESSORIES

LP Conversion Kit	Included
Griddle	High Altitude Natural Gas: WB28X39728 High Altitude LP: WB28X39729
Backsplash	UX12BS36PSS, 12" backsplash UXADBS36PSS, 36" backsplash with shelf

## WEIGHTS & DIMENSIONS

Cabinet Opening	36 in
Depth with Door Open	43 7/8 in
Approximate Shipping Weight	462 lb
Net Weight	417 lb
Overall Height	35-1/4 in
Height to Cooking Surface (in.)	35-1/4 - 36-3/4
Overall Width	35-7/8 in
Cabinet Width	36 in
Overall Depth	28-1/4
Depth Without Handle	26-7/8 in
Oven Interior Dimensions (W x H x D) (in.)	28-1/4 x 16-3/8 x 21-3/8

## APPEARANCE

Color Appearance	Matte White
Cooktop Burner Grate Color	Matte Black
Oven Door Features	Big Clear View Oven Window
Handle Design	Café
Control Knobs	Brushed Bronze; Dishwasher Safe; Commercial-Style

## POWER / RATINGS

Amp Rating at 208V	30
Amp Rating at 240V	30
Bake/Broil Wattage - Main Oven	2650/3000W
Top Burner BTU Rating - LP (000's BTU's)	(1) 18.0; (2) 15.0; (2) 12.0; (1) 9.1
Top Burner BTU Rating - Nat. Gas (000's BTU's)	(1) 21.0; (2) 18.0; (2) 12.0; (1) 10.0
Volts/Hertz/Amps	240V; 30A
Power Connection	Power Cord - Included
Convection Wattage	2500W

## WARRANTY

Parts warranty	Limited 1-year entire appliance
Labor warranty	Limited 1-year entire appliance
Warranty notes	See written warranty for full details

## DIMENSIONS AND INSTALLATION

**Electrical Requirements:** Ranges must be hooked up to a 208/240V, 60Hz properly grounded dedicated circuit protected by a 30-amp circuit breaker or time-delay fuse.

**Gas Pressure Regulator:** You must use the gas pressure regulator supplied with this range. For proper operations the inlet pressure to the regulator should be as follows:

Natural Gas:

Minimum pressure: 6" of Water Column

Maximum pressure: 13" of Water Column

Propane (LP) Gas:

Minimum pressure: 11" of Water Column

Maximum pressure: 13" of Water Column

See installation instructions for more details

**Optional Backsplash Accessories:** The range requires a 12" minimum clearance to a vertical combustible surface at the rear. A backsplash is required for installations with less than 12" clearance. The following backsplash accessories are available, or a custom, non-combustible backsplash can be used.

Order one with a 36"-wide range backsplash

UX12BS36PSS – 12" backsplash

UXADBS36PSS – 30"-36" adjustable-height backsplash with warming shelf

**NOTE:** Commercial-style ranges offer a number of choices in size and cooktop configurations. All commercial-style ranges are factory set for natural gas. Conversion kits are included with the range. High Altitude Natural Gas: WB28X39728; High Altitude LP: WB28X39729 are also available. The kits must be installed by a qualified service technician at additional cost.

**Installation Information:** Before installing, consult installation instructions packed with product or online at [geappliances.com](http://geappliances.com) for current dimensional data.

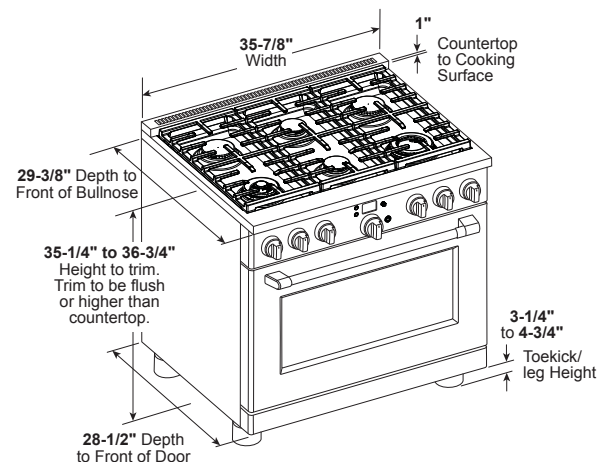
A suitable 36" or wider vent hood is required for installation over ranges with a grill and recommended for all other ranges. Advance Planning: Refer to dimensional drawings for appropriate placement and necessary clearances when planning the installation.

**Advance Planning:** Refer to dimensional drawings for appropriate placement and necessary clearances when planning the installation.

- Working areas adjacent to the range should have 18" minimum clearance between countertop and cabinet bottom.
- Clearance between range and side wall or combustible material must be at least 12" on each side.
- Installation must conform with local codes. In the absence of local codes, the range must comply with the National Fuel Gas Code, ANSI Z223.1-1990.

**WARNING:** Installations without a hood require 48" minimum to combustibles. A custom hood installation with exposed horizontal combustible surfaces must have an Auto-On feature. Refer to hood installation instructions for specific hood clearances.

The surface of the entire back wall above the range and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick, marble or other stone.



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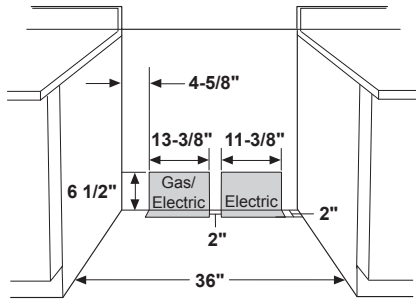
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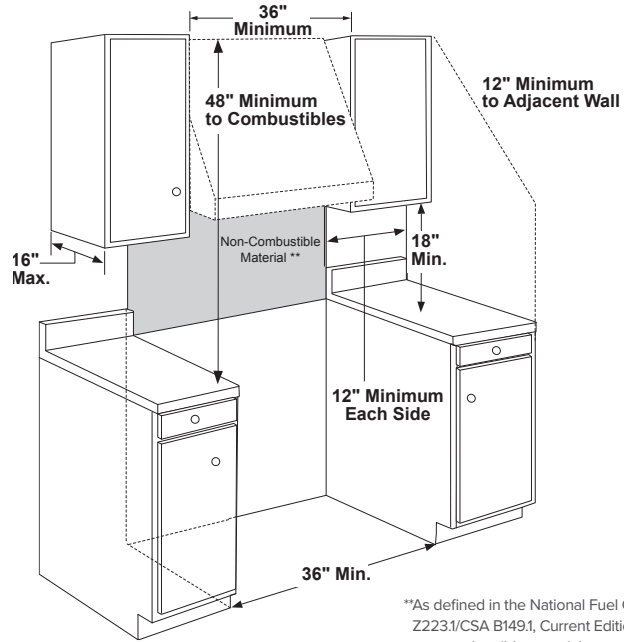
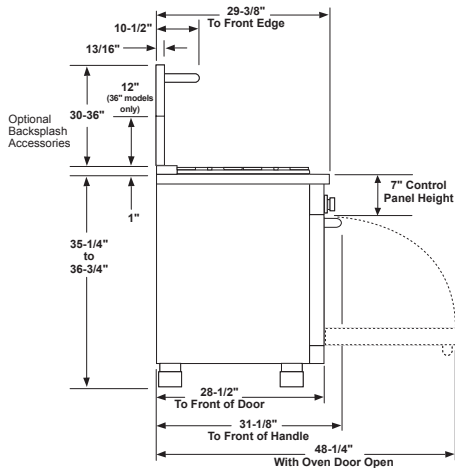
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## DIMENSIONS AND INSTALLATION

### UTILITY LOCATIONS



### SIDE VIEW WITH BACKSPLASH



\*\*As defined in the National Fuel Gas Code (ANSI Z223.1/CSA B149.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1/CSA 1.1 scope and are not certified by CSA. Clearances less than 12" must be approved by local codes and/or the authority having jurisdiction.

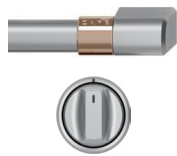
### ADDITIONAL CLEARANCES

Allow 12" minimum clearance to an adjacent wall on each side. Working areas adjacent to the rangetop should have 18" minimum clearance between countertop and the bottom of the wall cabinet.

## ADDITIONAL ACCESSORIES



CXPR6HKPTBZ  
Brushed Bronze  
1 handle, 8 knobs  
(standard on Matte White)



CXPR6HKPTSS  
Brushed Stainless  
1 handle, 8 knobs  
(standard on Matte Black)



UXADBS36PSS  
30"-36"H Stainless Steel  
Adjustable Height  
Backsplash with Shelf



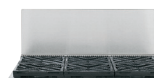
CXPR6TKPMWS  
Matte White Toe Kick



CXPR6HKPTBT  
Brushed Black  
1 handle, 8 knobs



CXPR6HKPTCU  
Brushed Copper  
1 handle, 8 knobs



UX12BS36PSS  
12"H Stainless Steel  
Backsplash



CXPR6TKPMSD  
Matte Black Toe Kick



CXPR6TKPMSS  
Stainless Steel Toe Kick