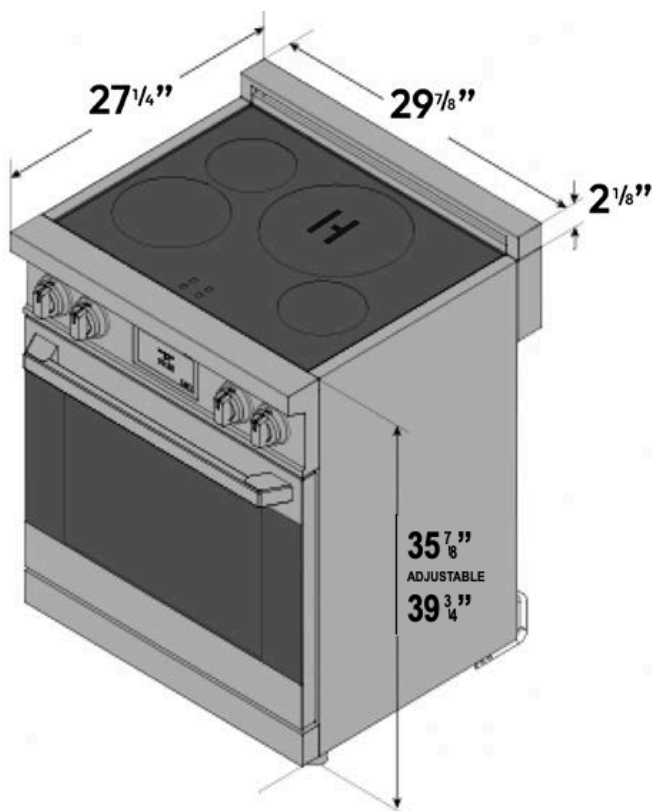


30" LUXURY SERIES INDUCTION RANGE

ALL FINISHES — STAINLESS · BLACK STAINLESS · VEGA · ORION

INDUCTION
HARDWARE

SPECIFICATIONS

SKUs	S-IR30-SS · -BS · -SS-VEGA · -BS-ORION
Finish family	SS · BS · Vega · Orion
Overall width, cased	29 7/8 in
Cabinet opening / recess	30 in · 22 in recess
Overall depth to backsplash	27 1/4 in
Overall height, adjustable	35 7/8—39 3/4 in
Oven cavity W × H × D	24 1/2 × 17 1/4 × 17 in
Total oven capacity	5.1 cu ft
Electrical service	240 V · 50 A · NEMA 14-50
Product weight	229 lb
Shipping weight	315 lb
Package W × D × H	35 × 30 × 46 in
Certification	ETL

Installation — Freestanding slide-in. Anti-tip bracket required. Full dimensions, oven cavity and the cutout drawing follow on pages 3 and 4; all four finishes are shown on page 5.

CLEARANCES

Cooking surface to hood	30–36 in
Side to combustible surface	Min 6 in
Countertop / base cabinet depth	25 in / 24 in
Electrical zone above floor	5–20 in

OVERVIEW

Full-surface induction with dual-fan convection oven in a 30-inch platform. Roughly 90% of energy reaches the pan — against about 40% for gas — with nothing burned at the surface and nothing vented into the room.

KEY FEATURES

- Full-surface induction hob — 90-second boil
- True convection oven with self-clean & steam clean
- Smart controls with over-the-air updates
- One finish system — Vega gold on stainless, Orion gold on black stainless
- Lifetime parts warranty · Restore & Renew refurbishment

30" LUXURY SERIES INDUCTION RANGE

S-IR30-SS · S-IR30-BS · Celestial Edition: Vega · Orion



ALL-ELECTRIC INDUCTION COOKING

Roughly 90% of energy reaches the pan, against about 40% for gas. No combustion, no flame, no indoor exhaust gases.

CLEANER INDOOR AIR

Removing combustion from the kitchen removes the byproducts that come with it. Nothing burns at the cooking surface.

ONE FINISH SYSTEM

Stainless Steel and Signature Black Stainless run across every category, with Celestial Edition gold on knobs and handles. Mix nothing, match everything.

NET-ZERO MANUFACTURING

Built in solar-powered, net-zero facilities. Engineered in Lake Tahoe, Nevada; headquartered in Reno.

90-SECOND BOIL

Full power reaches the vessel instantly and stops the moment it is switched off, for control gas cannot hold.

OVER-THE-AIR UPDATES

The range improves after it is installed. New modes and refinements arrive over the air, without a service call.

LIFETIME PARTS WARRANTY

Parts are covered for the life of the appliance, and the Restore & Renew program returns used units to service rather than to landfill.

BEST OF KBIS 2026

Named a Sustainable Standout at KBIS 2026 for the all-electric platform this range is built on.

FINISHES

Stainless Steel	S-IR30-SS
Signature Black Stainless	S-IR30-BS
Vega — gold on stainless	S-IR30-SS-VEGA
Orion — gold on black stainless	S-IR30-BS-ORION

PLANNING AT A GLANCE

Cutout width	Min 30" [76.2 cm]
Cooktop to hood	Min 30" [76.2 cm]
Side to combustible surface	Min 6" [15.3 cm]

Floor to countertop	Min 36" [91.5 cm]
Countertop depth	25" [63.5 cm]
Electrical service	240 V · 50 A

OVERALL DIMENSIONS

30" Luxury Series Induction Range

S-IR30-SS · S-IR30-BS · CELESTIAL EDITION: VEGA · ORION
DIMENSIONS IN INCHES [MILLIMETERS]

SPECIFICATIONS

Overall width, cased	29⅞"
Cabinet opening	30"
Recessed area behind range	22"
Overall depth to backsplash	27¼"
Overall height, adjustable	35⅞–39¾"
Backsplash rail above surface	2⅛"
Oven cavity W × H × D	24½ × 17¼ × 17"
Total oven capacity	5.1 cu ft
Induction elements	4
Electrical service	240 V · 50 A
Supply connection	NEMA 14-50P
Certification	ETL

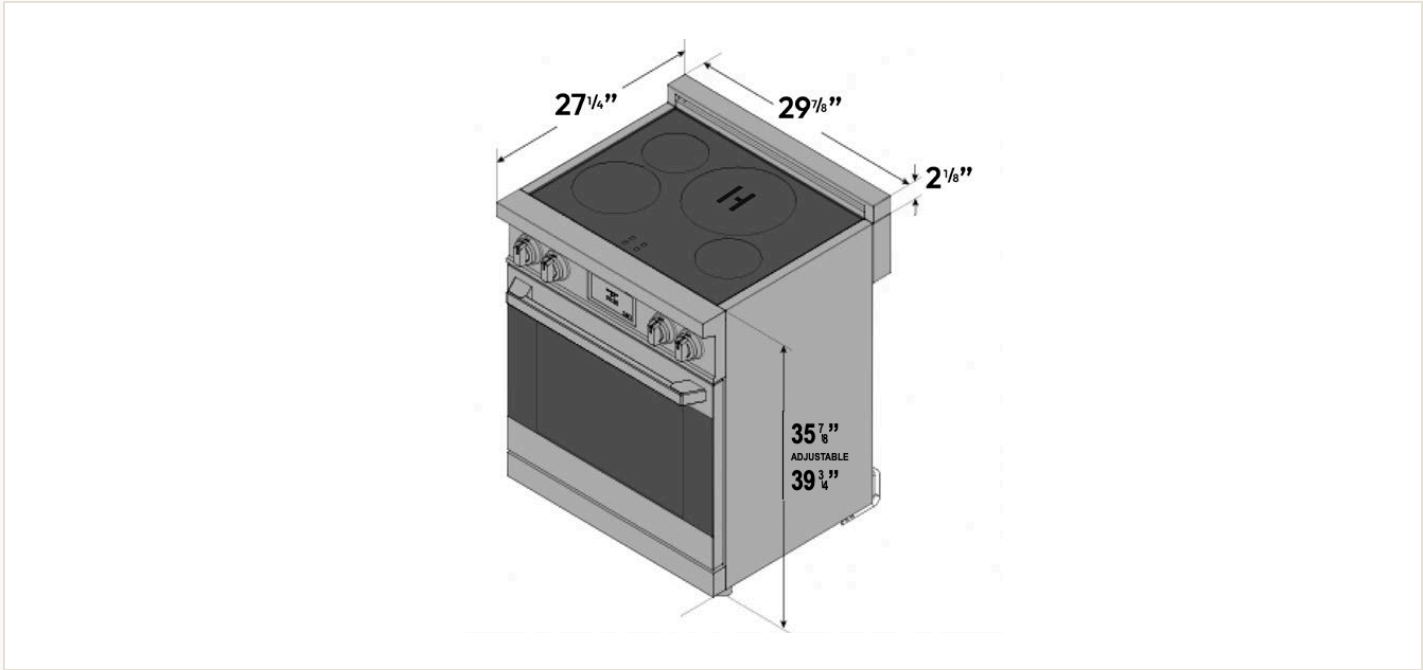
ATTENTION ELECTRICIAN

240 V · 50 A service on a dedicated circuit, terminating in a **NEMA 14-50P** cord fitted at the factory. The electrical zone sits 5–20" above the finished floor, centred behind the range — see the installation drawing overleaf.

Height is set by the leveling feet. 35⅞–39¾" covers the full adjustment range on every width in the series. Set the range to the counter before committing the backsplash.

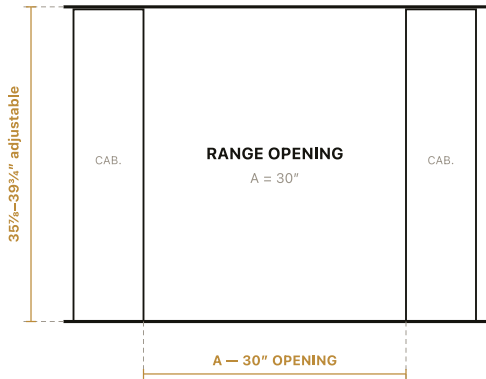
Oven cavity. The 30" carries one 24½"-wide convection oven, 17¼" high × 17" deep.

PRODUCT VIEWS — SIDE AND FRONT ELEVATION

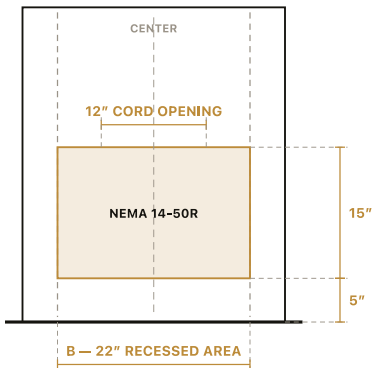


Rough opening and clearances

FRONT ELEVATION — CABINET OPENING
30" Induction Range — installation opening
Freestanding · 240V · 50A dedicated circuit · NEMA 14-50P plug fitted · anti-tip bracket required



REAR WALL — ELECTRICAL ZONE
Receptacle must fall inside the shaded zone — the full width of recessed area B.



Counter depth 25" · cabinet depth 24" · the recessed area is set back 4" from each side of the cabinet opening.
Anti-tip bracket: fix to FLOOR (Loc A or B) or REAR WALL (Loc C). The rear levelling leg must engage the bracket. Do not fully remove the rear levelling legs — the bracket uses one of them to secure the range to the floor.

INDUCTION HARDWARE · 30" RANGE INSTALLATION · DIMENSIONS IN INCHES · VERIFY ON SITE BEFORE

CLEARANCE SCHEDULE

Cooking surface to hood or upper cabinet	Min 30" [76.2 cm]
Vertical clearance above upper cabinet run	Min 30" [76.2 cm]
Upper cabinet / hood opening width	Min 30" [76.2 cm]
Floor cabinet cutout width	Min 30" [76.2 cm]
Floor to countertop surface	Min 36" [91.5 cm]
Countertop to bottom of upper cabinet	Min 18" [45.7 cm]
Range side to adjacent combustible surface	Min 6" [15.3 cm]
Countertop depth	25" [63.5 cm]
Upper cabinet depth above range	MAX 13" [33 cm]

SPECIAL NOTES

- A** The range must sit on a level, load-bearing floor. Cabinet cutout width is a minimum, not a target — do not build tight to the case.
- B** Receptacle must fall inside the shaded electrical zone — 5–20" above the finished floor, the full width of recessed area B. Confirm on site before the wall closes.
- C** An anti-tip bracket is required and supplied. Fix to the floor at Loc A or B, or to a wood sill plate at Loc C; concrete takes a 5/32" pilot hole 2" deep.
- D** A 30" or wider IH range hood is recommended above this range, installed 30" to 36" above the cooking surface.

Notes. 1. Third-angle orthographic projection. 2. Dimensions in inches; millimeters in [brackets]. 3. Datum: floor line and rear face. 4. Not to scale — dimensions govern, geometry does not. 5. Verify all dimensions against the actual unit before cutting or framing. Dimensions subject to change without notice. 6. Every TBD token on this sheet is an open register entry, not a value.

FINISHES

FOUR FINISHES — ONE PLATFORM

Dimensions, cutout, oven cavity, electrical service and performance are identical across all four finishes. Only the SKU, the hardware treatment and the exterior finish change.

**Stainless Steel****S-IR30-SS**

Brushed 304 stainless with stainless knobs and handle

**Signature Black Stainless****S-IR30-BS**

Fingerprint-resistant black stainless with matching hardware

**Vega — Celestial Edition****S-IR30-SS-VEGA**

Gold knobs and handle on brushed stainless

**Orion — Celestial Edition****S-IR30-BS-ORION**

Gold knobs and handle on black stainless