NX58H9500WS
5.8 cu. ft. Slide-in Gas Range with Intuitive Controls

Features
• Slide-in Design
• 5 Gas Burners
  - Right Front: Dual 18K BTU
  - Left Front: 15K BTU
  - Right Rear: 5K BTU
  - Left Rear: 9.5K BTU
  - Center: 9.5K BTU (Oval)
• Large Oven Capacity – 5.8 cu. ft.
• Guiding Light Controls
• Cast Iron 3 Piece Grates
• Reversible Cast Iron Griddle
• Wok Grate
• True Convection Oven (3-Fan)
• Temperature Probe
• Warming Drawer (3 Levels)
• Grate Indicator Marks
• Healthy Cook Options

Convenience
• Auto Oven Light
• Sabbath Mode
• Delay Start
• Auto Shut-Off Option
• Child Safety Lock
• Self Clean
• 3 Favorite Cook Presets
• 4 Healthy Cook Presets
• 3 Chrome Oven Racks, including 1 Split Rack

Signature Features
POWERFUL/FLEXIBLE COOKTOP
• True dual-power burner allows for even heat distribution and reduced cooking time, plus the convenience of a large oval burner.

GUIDING-LIGHT CONTROLS
• Intuitive controls offer simple, step-by-step instructions for choosing cooking options.
• Only illuminates cooking options that are able to be selected and goes from left to right eliminating back and forth.
• Control temperature and time settings, select cooking functions and program your favorite recipes.

TRUE CONVECTION
• Heated fan system is great for baking and broiling because temperature is distributed thoroughly and food cooks evenly.

REVERSIBLE CAST IRON GRIDDLE
• Reversible griddle provides the flexibility of cooking on flat or grilled surface, while the Cast Iron provides even cooking.

GRATE INDICATOR MARKS
• Indicator marks located on the grates allow cookware to be ideally placed for precise cooking.

Available Color
Stainless Steel

**Total Power (BTU)**
57,000 BTU

**Power Source**
120 V/60 Hz

**Black Enamel 5 Burner Cooktop**
- Right Front: 18000 BTU – Dual
- Left Front: 15000 BTU
- Right Rear: 5000 BTU
- Left Rear: 9500 BTU
- Center Rear: 9500 BTU – Oval

**Oven**
- Bake: 150°F - 550°F
- Convection Bake: 150°F - 550°F
- Bake Burner: 18000 BTU
- Broil Burner: 16000 BTU
- Variable Broil: Low/Hi (375°F - 480°F)
- Convection Roast: 150°F - 550°F
- Sabbath Mode

**Warming Drawer**
- Capacity: 0.7 cu. ft.
- Heating Performance: 600 W
- Temperature Settings: 3 Level

**Warranty**
One (1) Year All Parts and Labor
Five (5) Years Gas Cooktop

**Product Dimensions & Weight (WxHxD)**
**Actual Oven Dimensions:**
25" x 21\(\frac{1}{8}\)" x 19"

**Outside Dimensions:**
29\(\frac{13}{16}\)" x 36\(\frac{3}{16}\)" - 37\(\frac{3}{16}\)" (Adjustable) x 26\(\frac{3}{8}\)" Weight: 202 lbs.

**Shipping Dimensions & Weight (WxHxD)**
Dimensions:
32\(\frac{7}{8}\)" x 43\(\frac{13}{16}\)" x 30\(\frac{1}{8}\)" Weight: 225 lbs.

**Color**
- Stainless Steel

**Model #**
NX58H9500WS

**UPC Code**
887276032047

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**Dimensions**

30" minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet; or 24" minimum when the bottom of the wood or metal cabinet is protected by not less than 1/4" flame retardant millboard covered with not less than no.28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper.

**18" minimum between the countertop and the adjacent cabinet bottom.**

**IMPORTANT:** To eliminate the risk of burns or fire caused by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.