

# **CONSTRUCTION SUMMARY**

# **Carrville Investments Ltd. / Richvale**

Lot/Unit: 14 Phase/Building: 1 Model/Floor Plan: The Maple (19-1) Elev A

# **AUDIO AND SECURITY**

**CABINETRY** 

**CABINETRY APPLIANCE - FRIDGE** 

**CABINETRY BASE CABINETS** 

**CABINETRY WALL AND HUTCH** 

# **COUNTER TOP - GRANITE**

Inv. <b>4126</b>	1 - LOCATION: KITCHEN	
	DO NOT SUPPLY OR INSTALL THE BACK FILLER PIECE TO THE GRANITE COUNTER COUNTER-TOP. GAS RANGE BEING INSTALLED IS FREE STANDING AND DOES NOT REQUIRE A FILLER PIECE	
Line 52583	Note: APPLIANCE SPEC FOR STOVE IS ATTACHED	
1May17 / 9May17		

### **COUNTER TOP - KITCHEN**

**ELECTRICAL** 

**FIREPLACE** 

HARDWOOD FLOORING

**HEATING AND AIR CONDITIONING** 

PAINT AND DRYWALL

## **PLUMBING**

# **TILE**

Inv. <b>4126</b>	1 - LOCATION: MASTER ENSUITE	
Line 52585	WALL TILE - UPGRADE 1 - ENSUITE BATHROOM SHOWER WITH CEILING Note: 8" X 12" BRICK GLOSSY WHITE (TH.BR.WHT.0812.GL)	
1May17 / 9May17		
Inv. <b>4126</b>	1 - LOCATION: MAIN BATHROOM	
Line 52586	WALL TILE - UPGRADE 1 - MAIN BATHROOM TUB WITH CEILING Note: 8" X 12" BRICK GLOSSY WHITE (TH.BR.WHT.0812.GL)	
1May17 / 9May17		

# EXTRAS AS PER OFFER

This Document is Extremely Time Sensitive - Printed 10 May 17 at 14:10

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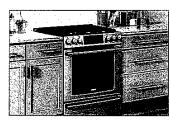
# **GAS FREESTANDING RANGE**

#### El30GF45QS

#### Featuring IQ-Touch™ Electronic Controls



#### SIGNATURE FEATURES



# FRONT CONTROL DESIGN

Effortlessly upgrade your back-control range to built-in style. This range will easily replace traditional 30" freestanding ranges.



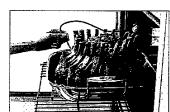
# PERFECT TASTE™ CONVECTION

For consistently delicious taste and texture, home chefs rely on our convection heat, which circulates air evenly for better baking.



#### OVAL BURNER + INCLUDED GRIDDLE

Allows you to cook with larger pots and pans or use the complementary griddle to achieve a variety of perfect flavors!



# PERFECT TASTE™ TEMP PROBE

The Perfect Taste™ Temp Probe lets you cook each dish to perfection. It does more than measure temperature -- it alerts than measure temperature — It alerts you when food has reached the desired temperature and automatically adjusts to the Keep Warm setting, so you never overcook your food and deliver perfect results every time.

# PRODUCT DIMENSIONS

Height	36-1/8" - 36-5/8
Width	29-7/8"
Depth (including handle)	28-5/16"

#### **MORE EASY-TO-USE FEATURES**

#### MIN-2-MAX® GAS BURNER

Designed with a dual-flame sealed burner, this cooktop provides exceptional power and precision to unlock new flavors.

#### A LUXURY-GLIDE® OVEN RACK

With a ball bearing system, the oven rack is so smooth it extends effortlessly so you can more easily manage the transfer of all dishes, even heavy ones.

CONTINUOUS GAS GRATES
Designed for cooking multiple dishes at a time, these grates allow easy movement of even the heaviest pots and pans from burner to burner — without lifting. Plus, they create a streamlined look.

#### **DEEP-WELL DESIGN**

Keeps spills contained for easy cleanup.

#### WARMER DRAWER

Maintain the perfect temperature of your food until serving time.

### PLATINUM STAR® LIMITED WARRANTY

Our exclusive limited warranty that includes 3-year coverage on parts and one year on labor  $^2$ .

# **CONVECTION CONVERSION**

Automatically adjusts standard baking temperatures to convection temperatures, for perfect, consistent results.

Bake, Broil, Convection Bake, Convection Roast, Keep Warm and Slow Cook.

#### **KEEP WARM SETTING**

Maintain food at the perfect serving temperature with this setting — it's a great feature when you're entertaining.

Available in:



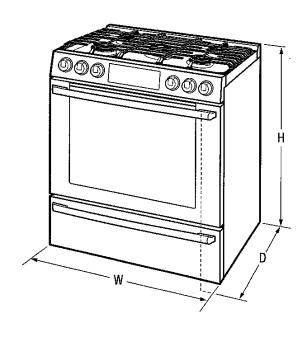
	BURNER		<u> </u>			BTU	B, J
•	Min-2-Max® Dual Flame	Sealed	Burner	1, 441	٠.	750 - 18	000
	Sealed Power Burner		. :		7 4	14,200	
	Sealed Precision Burner		·			9,500	
	Sealed Precision Burner	1,30				5,600	
	Centre Burner	7. 1		- 7		10,000	53.5



# 30" GAS FREESTANDING RANGE CONTROL PANEL FEATURES 10-Touch™ Electronic Oven Control Professional-Grade Burner Controls Glass Front Display Electronic Glook & Timer Temperature Display Automatic Oven (Delay, Cook & Off) COOKTOP FEATURES COOKTOP FEATURES Sealed Power Burner – 18,000 BTU Sealed Power Burner – 14,200 BTU Sealed Precision Burner – 9,500 BTU Sealed Precision Burner – 9,500 BTU Centre Ovat Burner – 10,000 BTU Continuous Grates with Deep-Well Top Seamless Condron Seamless Cooktop Electric Pilotless Ignition **OVEN FEATURES** Capacity Hidden Bake Burner Bake Burner – 18,000 BTU Broil Burner – 13,500 BTU Convection Burner – 350 Watts Cobalt Blue Interior 4.5 Cu.Ft. Cobalt Blue Interior Self-Clean Options with Door Lock Perfect Taste" Convection Cooking Modes Bake, Broil, Convection Bake, Convection Roast, Keep Warm, Slow Cook 6 Baking Options – Temperature Probe, Delay Bake, Convection Convert Oven Light Luxury-Glide® Racks Conventional Racks Convection Roasting Rack ADDITIONAL FEATURES Luxury-Hold™ Oven Door Extra-Large Glass Window Warmer Drawer Adjustable Leveling Legs Sabbath Mode (Star-K® Certified) ACCESSORIES Griddle - PN# 318251608 Griddle - PN# 313251608 LP Gas Conversion Kit Meat Probe Stainless Steel Backguard - PN# A02535501 SPECIFICATIONS Stainless Steel Stainless Steel Gas Inlet/Power Cord Location Voltage Rating Connected Load (kW Rating) @120 Volts\* Amps @ 120 Volts Shipping Weight (Approx. For use on indequately wheel 120K dedicated circuit having 2-wire service with a se-be grounded for sale operation. MITE: Always consult local and national electric and gas codes. Refer to Product Inst for detailed installation instructions on the web at electrolumppliances on.

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Height (Adjustabl	le)		36-1/8" - 36-5/8"
Width			29-7/8"
Depth (including (with 90"	handle)		28-5/16"
(MIRE SO.	Daar Open)	and the second s	46".
	DIMENSIONS		46"
			46" 17-1/2"
OVEN CAVITY			



