



# New FlameSelect® Gas Cooktops

A new and better way to cook on gas

How FlameSelect® differs from conventional gas cooktops.

### Precision heating

Achieve the exact flame power at each level, every time, with each of the pre-defined power levels.

### Consistent, repeatable results

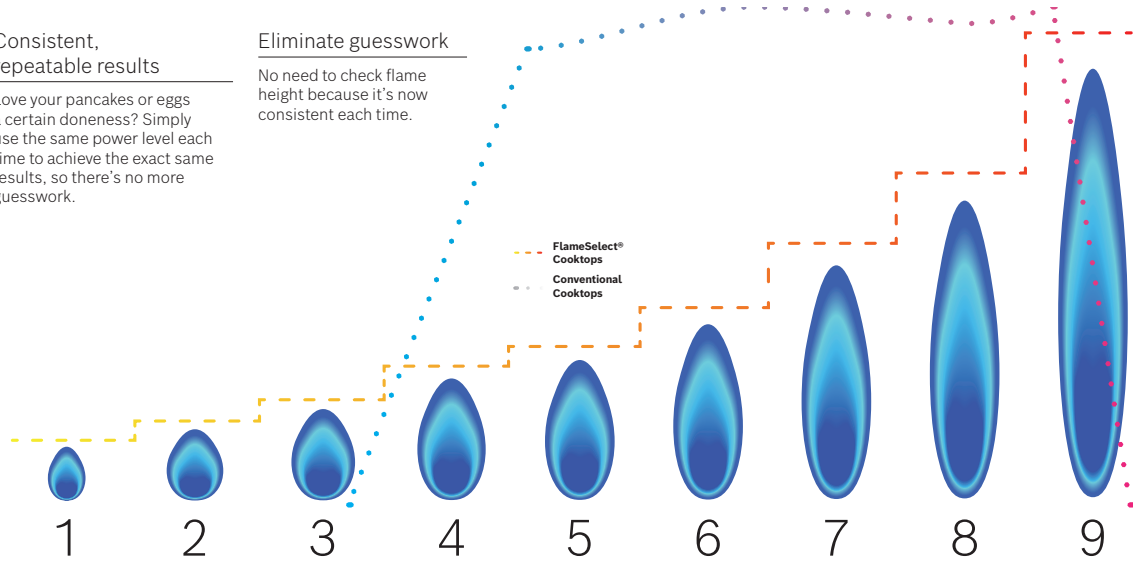
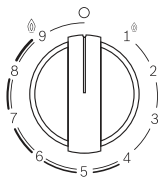
Love your pancakes or eggs a certain doneness? Simply use the same power level each time to achieve the exact same results, so there's no more guesswork.

### Eliminate guesswork

No need to check flame height because it's now consistent each time.



Scan to learn more



#### Power Level 1-2 Simmer

Great for melting chocolate



#### Power Level 3 Medium Low

Great for setting custard



#### Power Level 4 Medium

Great for delicately browning crêpes



#### Power Level 5 Medium Medium

Great for folding omelettes



#### Power Level 6-8 Medium High - High Medium

Great for searing salmon



#### Power Level 9 High

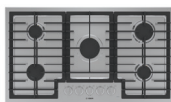
Great for searing steak



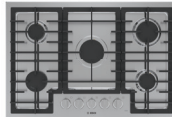
## Step Up Chart

## 500 Series

- 16K max BTU power burner
- High efficiency burners
- OptiSim® simmer burner (exclude 24" model)
- Single burner "on" indicator light
- Continuous cast iron grates
- Stainless color metal knobs
- Easier to clean stainless steel maintop
- Flame Safe Safety Device
- LP conversion kit included



NGM5658UC  
36"



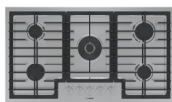
NGM5058UC  
30"



NGM5458UC  
24"

## 800 Series FlameSelect

- + 17K max BTU dual flame power burner
- + FlameSelect® technology
- + Knob illumination
- + Dishwasher-safe grates
- + Residual heat indicators



NGM8658UC  
36"



NGM8058UC  
30"



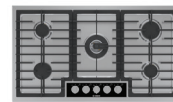
NGM8648UC  
Black Stainless Steel  
36"



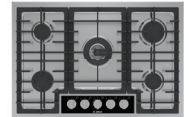
NGM8048UC  
Black Stainless Steel  
30"

## Benchmark® Series FlameSelect

- ++ 18K max BTU dual flame power burner
- ++ Sleek black glass control panel
- ++ 7 segment LED digital display



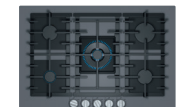
NGMP658UC  
36"



NGMP058UC  
30"



NGMP677UC  
Glass  
36"



NGMP077UC  
Glass  
30"

## Key Features



### FlameSelect® – a better way to cook on gas

Nine precise power levels deliver accurate flame height at each level every time for consistent, repeatable results. There's no more need to check the flame height.



### Dual-Flame Power Burner

The dual-flame power burner has 2 rings for low and high flame settings so you can go from simmer to sear with ease. Levels 1-3 use the inner ring, and 4-9 use both rings for maximum heat.



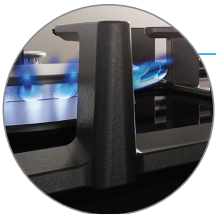
### OptiSim® Burner

The OptiSim® burner (front left) has a specially designed thicker burner cap which allows for better control of the flame at the lowest setting for precise simmering and melting. The cap design also distributes heat better and helps prevent hot spots in the pan.



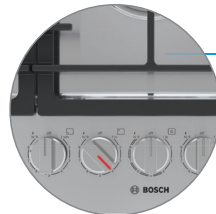
### Easy to clean surface

Available in grey tempered glass or stainless steel with rounded edges, the low profile cooking surface is sleek and easy to clean.



### Flame Safe safety mechanism

For added safety and peace of mind, the gas valve closes if the flame hasn't heated the burner. If the flame goes out, the gas is automatically shut off.



### Residual Heat Indicators

Distinctive red LED light indicates if burners are on and flash if the burner is still hot after turning off the cooktop.\*

\*Light display varies by series.



### Dishwasher-Safe Grates

With a special enameling process, the heavy-duty continuous surface grates can be easily and quickly cleaned in the dishwasher instead of by hand.



### Display

Benchmark® models feature a red LED display that shows the burner power level.