





FEATURES & BENEFITS

- ★ ExtraHigh Star[®] Burner provides 22,000 BTUs of power for searing or boiling with QuickClean Base[®] designed for easy surface cleaning
- ★ 4 ExtraLow[®] burners offer precision simmering, melting or keeping warm
 - 24 Inch Double Griddle with two independently controlled zones (left & right)
- ★ Steam oven features 9 advanced conventional cooking modes
- ★ Super Fast 2-hour self-clean mode is the fastest in the industry

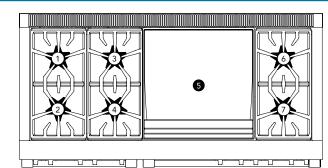
TECHNICAL DETAILS

| 50 A | | |
|-----------------------------|--|--|
| 240 / 208 V, 60Hz 4 Wire | | |
| Gas and Electric | | |
| 240V-4 prong; 14-50P | | |
| 65" (1,651 mm) | | |
| 3/4" | | |
| | | |
| 2 Year | | |
| | | |

SEE PAGE 2 FOR INCLUDED AND OPTIONAL ACCESSORIES

| DIMENSIONS & WEIGHT | | | |
|---|--|--|--|
| Overall Appliance Dimensions (HxWxD) | 35 3/4 " – 36 3/4 " × 59 15/16 " × 27 7/8 " | | |
| Required Cutout Size (HxWxD) | 35 3/4 " – 36 3/4 " × 60" × 24" – 25 1/8 " | | |
| Net Weight | 590 lbs. | | |

RANGETOP



| 6 + Double Griddle | | |
|---------------------|--|--|
| 12,500 and XLO | | |
| 22,000 and XLO | | |
| 12,500 | | |
| 18,000 | | |
| 3,260 W (6-Pass 2x) | | |
| 15,000 and XLO | | |
| 18,000 and XLO | | |
| | | |
| 5.7 / 1.6 cu. ft. | | |
| | | |

Cooking Modes - Large Cavity

Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil

Cooking Modes - Small Cavity

Proof, Keep Warm, Steam Programs, True Convection, Slow Cook, Defrost, Reheat, Steam Convection, Steam

| ,,,,,, | | | | |
|---------------------------------------|---|--|--|--|
| Sabbath (Lg / Sm) | Yes / Yes | | | |
| Self-Clean (Lg / Sm) | Yes / Yes | | | |
| Telescopic Rack(s) (Lg / Sm) | 3/0 | | | |
| Interior Lights (Lg / Sm) | 2/1 | | | |
| Bake Power (Lg / Sm) | 2,000 W / NA | | | |
| Broil Power (Lg / Sm) | 4,000 W / NA | | | |
| Convection Power (Lg / Sm) | 2,750 W / NA | | | |
| Steam Bowl Element | 1,800 W | | | |
| Steam Convection | 2,750 W | | | |
| Warming Drawer | 0.8 cu. ft. Low, Med, High, 550 W | | | |
| Home Connect® (Wi-Fi Enabled) | Yes, Large Oven Only | | | |
| Lg Cavity Interior Dimensions (HxWxD) | 16 1/4 " x 28" x 21 1/2 " | | | |
| Lg Cavity Usable Dimensions (HxWxD) | 12" x 25 3/8 " x 19 1/2 " | | | |
| Sm Cavity Interior Dimensions (HxWxD) | 10 1/4" × 14 1/4" × 17 3/8" | | | |
| Sm Cavity Usable Dimensions (HxWxD) | 9 5/8 " x 12" x 16" | | | |
| | | | | |

THERMADOR® EXCLUSIVE

PRD606WESG **60-INCH DUAL-FUEL PRO GRAND® RANGE WITH STEAM AND DOUBLE GRIDDLE**



PROFESSIONAL COLLECTION, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

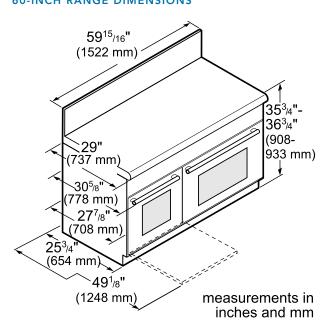
ACCESSORIES (INCLUDED)

3 Telescopic Racks, 1 Sm. Std. Rack, Multi-Point Meat Probe, 1 Griddle Plate, 1 Grease Tray, 1 Steam Pan, Island Trim

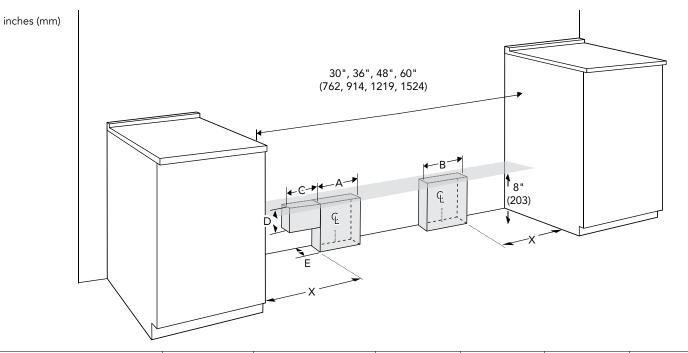
ACCESSORIES (OPTIONAL) **PWOKRINGHC** PA12CHPBLK Wok Ring Chopping Block / Cutting Board PAGRIDDLE PA24CVRR – 24" Griddle Cover Professional Griddle, Sits on Top of Grates Over 2 Star Burners, High-Release Coating PA60WLBG PA60WTKG 7" Low Backguard* Toekick PALPKITDGW PARKB60SGY LP Conversion Kit, Pro Grand Dual-Fuel Models with Metallic Blue Knob Kit 4 and 6 Burners 00577551 11027159 Perforated Cooking Pan, Full Size, 1 5/8" Deep Cooking Pan, Full Size, 1 5/8" Deep 00577552 00741839 Cooking Pan, Half Size, 1 5/8" Deep Baking Tray, Full Size, 1 1/8" Deep PAALTKITGW 00577553 High Altitude Kit, Natural Gas or Dual-Fuel Pro Grand Ranges, 5,400 ft. to 10,200 ft. Perforated Cooking Pan, Half Size, 1 5/8" Deep Contact Customer Support High Altitude Kit, Gas or Dual-Fuel Pro Grand Ranges Connected to LP Gas, 10,000 ft. to 10,200 ft.

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

60-INCH RANGE DIMENSIONS



60-INCH RANGE CUTOUT DIMENSIONS



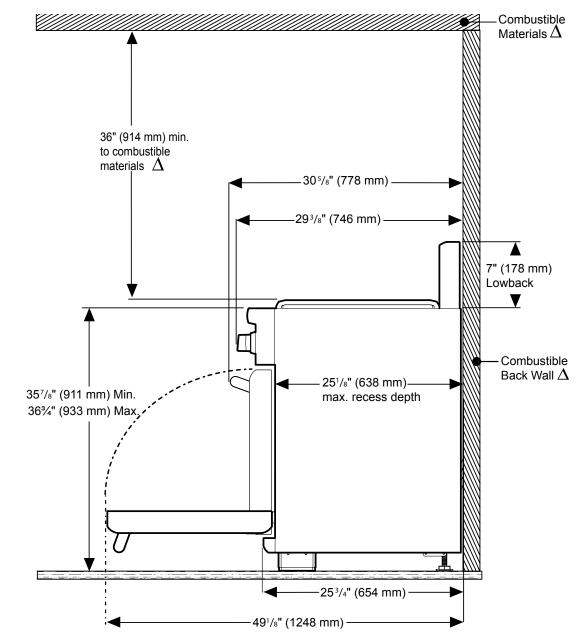
| Range model | Gas zone A | Electric zone B | Х | С | D | E |
|-------------------------|------------|-----------------|-----------|-----------|----------|----------|
| All Harmony series | 4'' (102) | 6'' (152) | 5'' (127) | N/A | N/A | 2'' (51) |
| 36''/ 48'' Grand series | 4'' (102) | 6'' (152) | 8'' (203) | 4'' (102) | 3'' (76) | 2'' (51) |
| 60'' Grand series | 4'' (102) | 6'' (152) | 8'' (203) | 4'' (102) | 3'' (76) | 1'' (25) |





60-INCH RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "LOW BACK"

NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

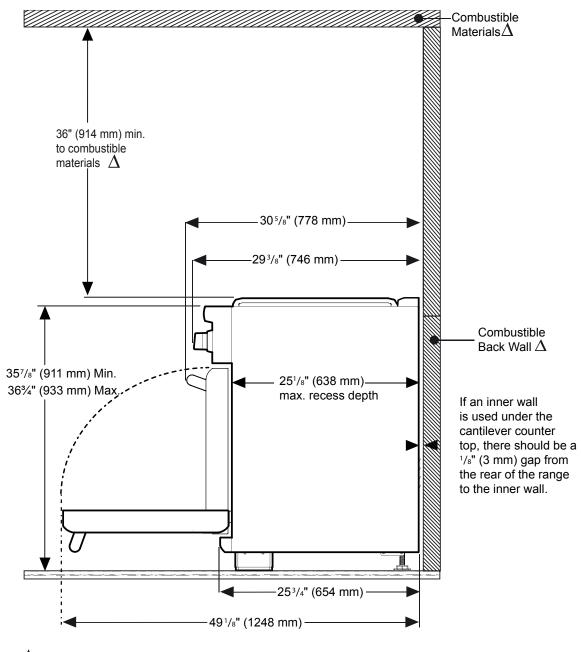


 Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.



PROFESSIONAL COLLECTION, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

60-INCH RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "FLUSH ISLAND TRIM"



 Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

These warranties give you specific legal rights and you may have other rights that vary from state to state. Limited warranty from date of delivery. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada.

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