48-Inch Pro Grand® Commercial Depth Dual Fuel Steam Range





Product Features

Innovation

The only range in the market with a steam and convection combination oven, plus a full-size convection oven and a warming drawer

Steam oven features 9 advanced conventional cooking modes

Powerful 22,000 BTU (NG) burner (front right) plus 4 ExtraLow® simmer burners for precise simmering

Titanium surface non-stick, rust-proof cast-aluminum griddle and grill, removable for easy clean-up

Multi-point Temperature Meat Probe measures the temperature of your dish from three different points for more accurate cooking results

Performance

Superfast 2-hour self-clean mode - fastest in the industry

Three Full Access® telescopic racks holds up to 45 pounds, integrated easy grip handle

Powerful, 2,750 W convection bake and 4,000 W broil elements in large oven and 1,960 W and 2,600 W in the small oven

1.4 cu.ft. steam cavity easily accommodates a 14lb. Turkey

Spacious 1.1 cu. ft. warming drawer holds up to ten 11" dinner plates

Design

Distinctive three door design showcases Thermador's self-assured bold and elegant design

Pinhole and panel lighting concepts provide functional and stylish aesthetics

Professional style, continuous cast iron grates

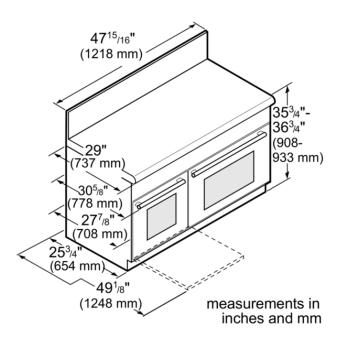
Signature blue indicator lighting

Large oven door window for maximum viewing

Notes: Please refer to installation instructions. Installation instructions are available at www.thermador.com. Specifications are correct at the time of printing. Thermador reserves the right to change product specifications and design at any time, without notice.

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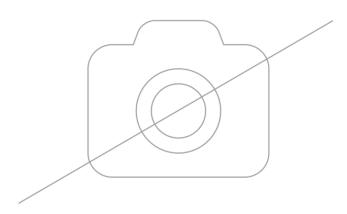


Product Features

Construction type	Freestanding
Product color	Stainless steel
Net weight	252.4
Gross weight	255.4
Watts	13300
Fuse protection	50
Volts	240/208
Frequency	60
Plug type	no plug

Technical Specification

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