

36-Inch Pro Grand® Commercial Depth Dual Fuel Range



Product Features

Innovation

Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan

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

Large oven 5.7 cu.ft.-accommodates commercial sheet pan

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

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

Performance

Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer

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

ExtraLow® feature provides a wide range of temperature control, perfect for simmering delicate sauces

SoftClose® hinges for ultra smooth closing of the oven door

Powerful, 2,750 watt convection bake and 4,000 watt broil elements

Design

Bold Professional design

Pinhole and panel lighting concepts provide functional and stylish aesthetics

Restaurant style metal knobs

Signature blue indicator lighting

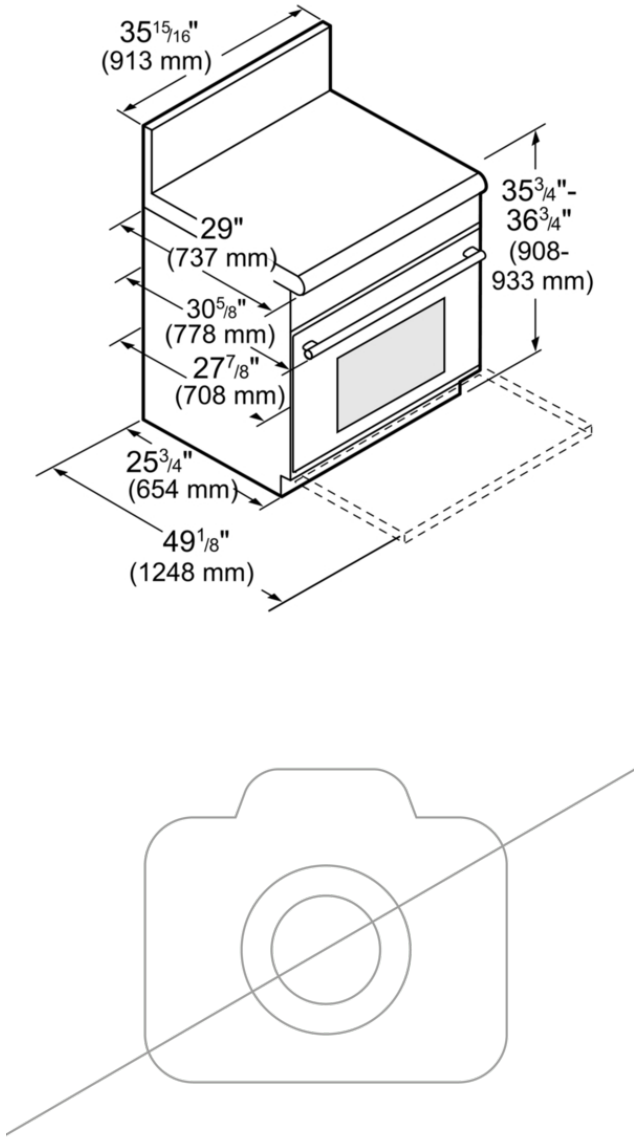
Large oven door window for maximum viewing

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

Total number of cooktop burners	6
Cooking mode	3rd element convection, Centre-area grill/ broiler, Convection Bake, Convection Broil, Conventional heat, Roasting function, Selfcleaning pyrolytic
Integrated Cleaning system	Self Clean
Oven Control	Electronic
Knob Material	Full metal
Included accessories	1 x nozzle set for liquid gas, 1 x temperature sensor, 1 x telescopic rack, 1 x Broiler pan, 1 x island trim
Sealed Burners	Yes
Number of Double grates	3
Bake Element Wattages primary cavity	2000
Convection Element Wattages primary cavity	2750
Number of gas burners	6
Location of 1st heating element	front left
Power of 1st burner	22000
Location of 2nd heating element	center left
Location of 3rd heating element	back left
Power of 3rd burner (BTU)	15000
Location of 4th heating element	middle back
Power of 4th burner (BTU)	15000
Location of 5th heating element	back right
Power of 5th burner	15000
Location of 6th heating element	center right
Safety device	automatic reignition, Electronic flame control, Overheating protection, Thermostat

Technical Specification

UPC code	825225926573
Alternative gas type	Liquid gas 27,5 mbar (USA)
Total BTU load	103000
Watts	6400
Fuse protection	30
Volts	240/208
Frequency	60
Approval certificates	CSA
	36" width slide-in
Overall appliance dimensions (HxWxD) (in)	35 7/8" x 35 15/16" x 27 7/8"
Variable cooker height (in)	1"
AHAM usable cavity size	3
Product packaging dimensions (HxWxD)	49 1/4 x 43 1/2 x 40 3/8
	412
Gross weight	419.000

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