# PRD364WDGU
## 36-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRIDDLE
### PROFESSIONAL COLLECTION, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



## 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
- Non-stick griddle provides even heating across the entire cooking surface
- Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
- ★ - Super Fast 2-hour self-clean mode is the fastest in the industry

## TECHNICAL DETAILS

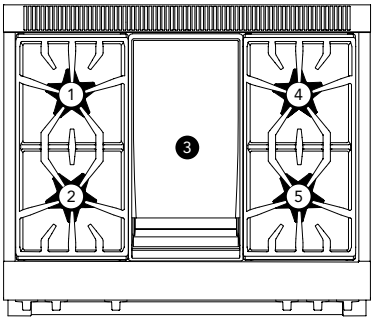
| | |
|---|---|
| Circuit Breaker | 30 A |
| Volts | 240 / 208 V, 60 Hz<br>4 Wire |
| Energy Source | Gas and Electric |
| Plug Type | No Plug |
| Power Cord Length | Purchase Separately |
| Gas Supply | 3/4" |

## WARRANTY

| | |
|---|---|
| Limited Warranty, Entire Appliance, Parts and Labor | 2 Year |

SEE PAGE 2 FOR INCLUDED AND OPTIONAL ACCESSORIES

## RANGETOP




| | |
|---|---|
| Total Number of Cooktop Burners | 4 + Griddle |
| 1 – Power of Back Left Burner BTU | 15,000 and XLO |
| 2 – Power of Front Left Burner BTU | 22,000 and XHI / XLO |
| 3 – Power of Center 12" Electric Griddle | 1,630 W (6-Pass) |
| 4 – Power of Back Right Burner BTU | 15,000 and XLO |
| 5 – Power of Front Right Burner BTU | 18,000 and XLO |

## OVEN

| | |
|---|---|
| Oven Capacity | 5.7 cu. ft. |
| Cooking Modes | |
| Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil | |
| Sabbath | Yes |
| Self-Clean | Yes |
| Telescopic Rack(s) | 3 |
| Interior Lights | 2 |
| Bake Power | 2,000 W |
| Broil Power | 4,000 W |
| Convection Power | 2,750 W |
| Home Connect® (Wi-Fi Enabled) | Yes |
| 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" |

## DIMENSIONS & WEIGHT

| | |
|---|---|
| Overall Appliance Dimensions (HxWxD) | 35 3/4" – 36 3/4" x<br>35 15/16" x 27 7/8" |
| Required Cutout Size (HxWxD) | 35 3/4" – 36 3/4" x 36" x<br>24" – 25 1/8" |
| Net Weight | 370 lbs. |

★ THERMADOR® EXCLUSIVE

# PRD364WDGU
## 36-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRIDDLE
### PROFESSIONAL COLLECTION, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

## ACCESSORIES (INCLUDED)

3 Telescopic Racks, Multi-Point Meat Probe, 1 Griddle Plate, 1 Grease Tray, Island Trim

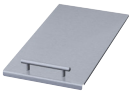
## ACCESSORIES (OPTIONAL)



PWOKRINGHC
Wok Ring



PAGRIDDLE
Professional Griddle, Sits on Top of Grates Over 2 Star Burners, High-Release Coating



PA12LCVRW
12" Professional Griddle Cover



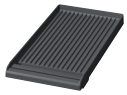
PA36WTKG
Toekick



PALPKITDGW
LP Conversion Kit, Pro Grand Dual-Fuel Models with 4 and 6 Burners



PA12CHPBLK
Chopping Block / Cutting Board



PA12GRILFE
Grill plate designed to replace the griddle plate for convenient indoor grilling (Available August 2026)



PA36WLBG
7" Low Backguard*



PARKB36CGY
Metallic Blue Knob Kit

PAALTKITGW
High Altitude Kit, Natural Gas or Dual-Fuel Pro Grand Ranges, 5,400 ft. to 10,200 ft.

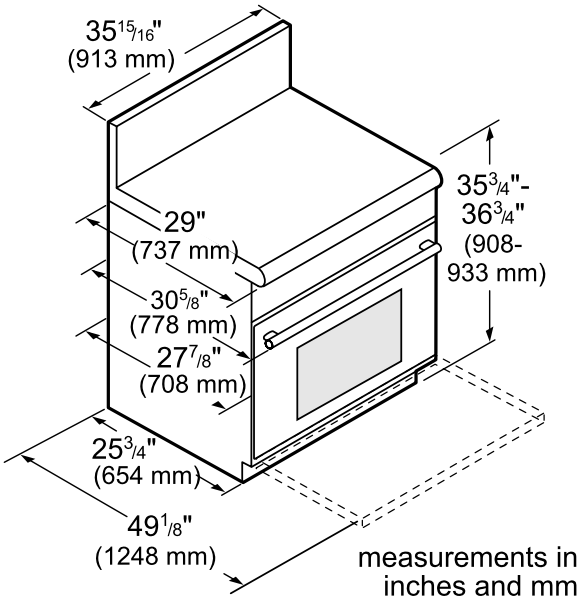
Contact Customer Support
High Altitude Kit, Gas or Dual-Fuel Pro Grand Ranges Connected to LP Gas, 10,000 ft. to 10,200 ft.



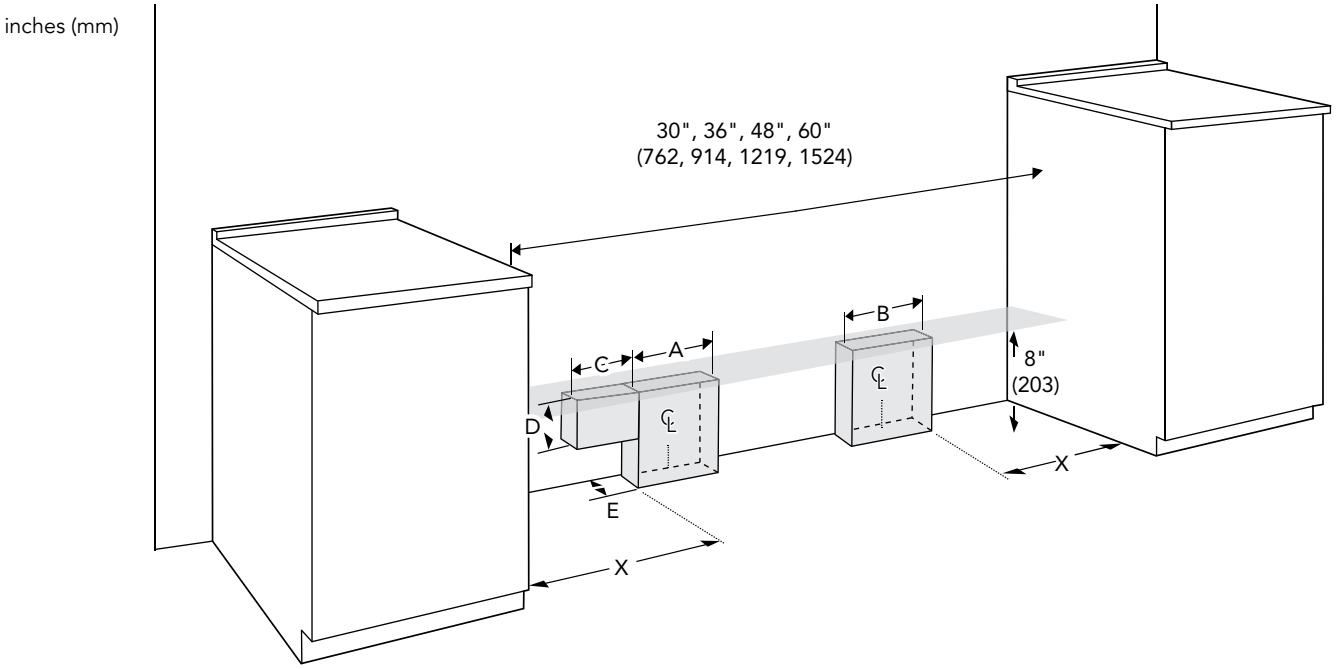

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, 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.

# PRD364WDGU
## 36-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRIDDLE
PROFESSIONAL COLLECTION, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

### 36-INCH RANGE DIMENSIONS




### 36-INCH RANGE CUTOUT DIMENSIONS

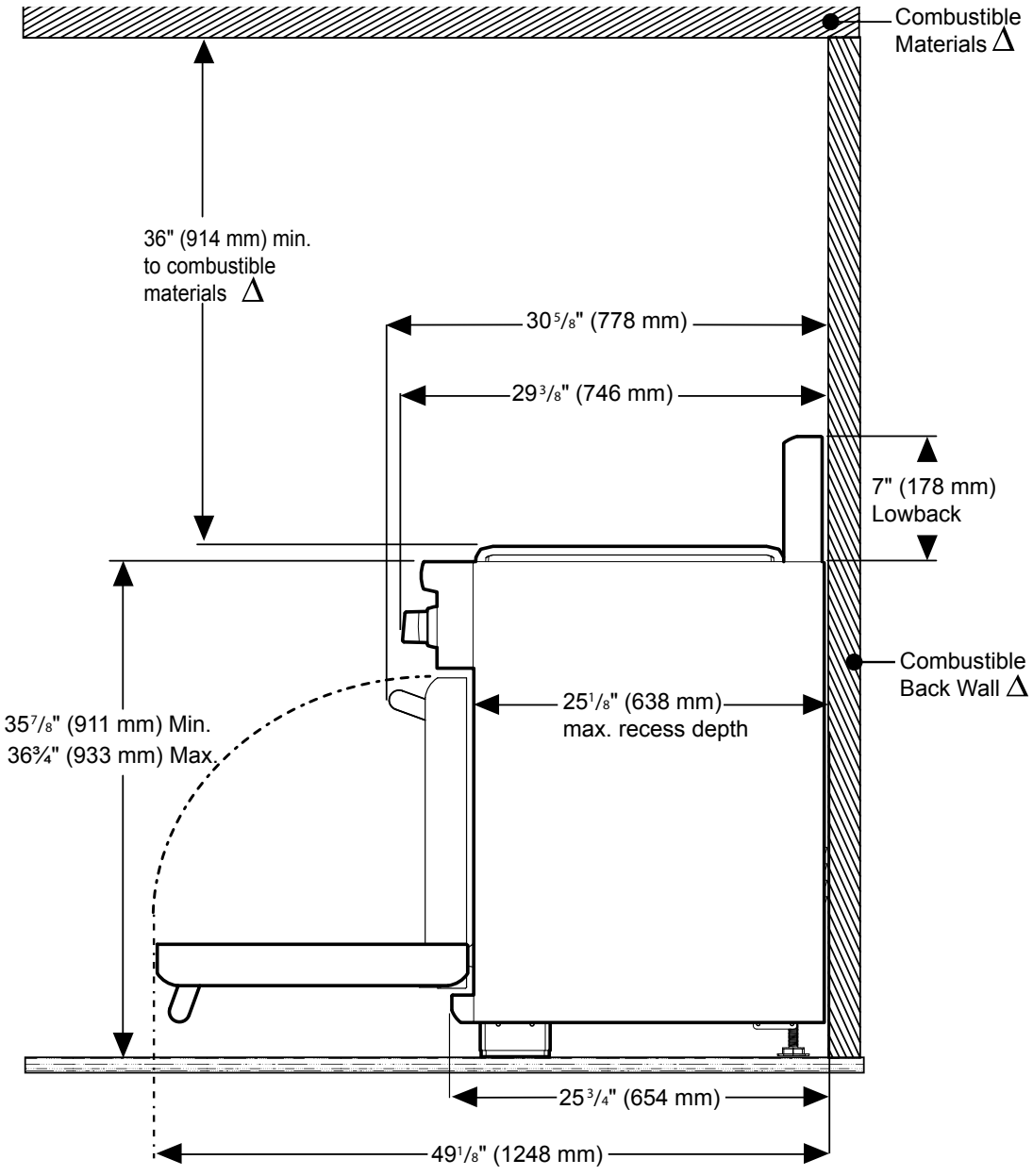



| Range model | Gas zone A | Electric zone B | X | C | D | E |
|---|---|---|---|---|---|---|
| All Harmony series | 4'' (102) | 6'' (152) | 5'' (127) | N/A | N/A | 2'' (51) |
| 36''/ 48'' Grand series | 4'' (102) | 6'' (152) | 8'' (203) | 4'' (102) | 3'' (76) | 2'' (51) |
| 60'' Grand series | 4'' (102)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

# PRD364WDGU
## 36-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRIDDLE
PROFESSIONAL COLLECTION, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

### 36-INCH RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "LOW BACK"

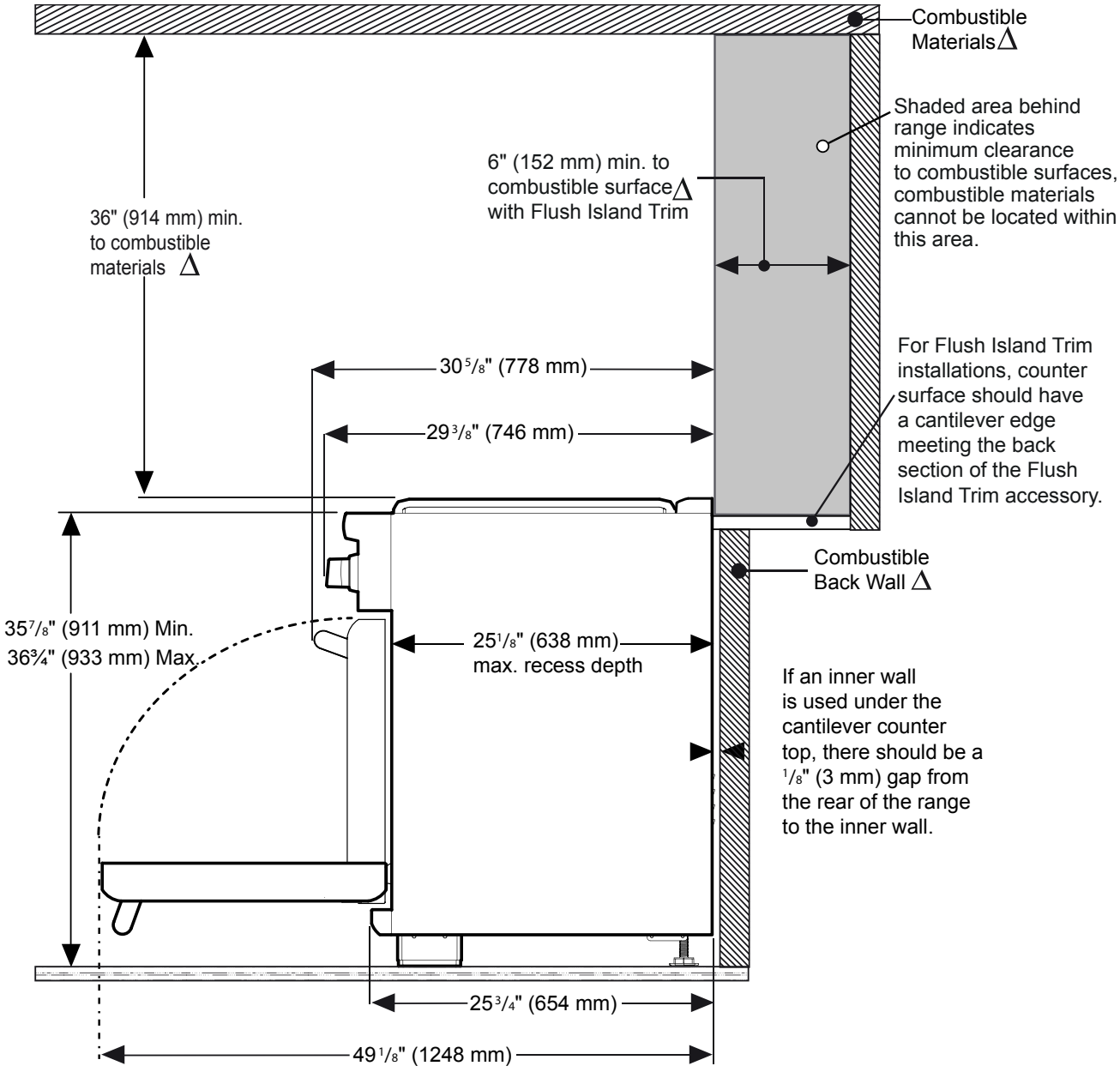
**NOTE:** A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than 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. Clearances of less than 6" (152 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

# PRD364WDGU
## 36-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRIDDLE
PROFESSIONAL COLLECTION, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

### 36-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. Clearances of less than 6" (152 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

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. Thermador is not responsible for products that are transported from the U.S. for use in Canada.

1 800 735 4328 | USA THERMADOR.COM | CANADA THERMADOR.CA | ©2026 BSH HOME APPLIANCES CORPORATION. ALL RIGHTS RESERVED.