PRD606WEG

60-INCH DUAL-FUEL PRO GRAND® RANGE WITH DOUBLE GRIDDLE

PROFESSIONAL COLLECTION, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



Home Connect

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)
- Largest Pro Range Oven capacity in the industry @ 10.6 cu. ft. overall (5.7 cu. ft. main oven & 4.9 cu. ft. secondary oven)
- Super Fast 2-hour self-clean mode is the fastest in the industry

TECHNICAL DETAILS

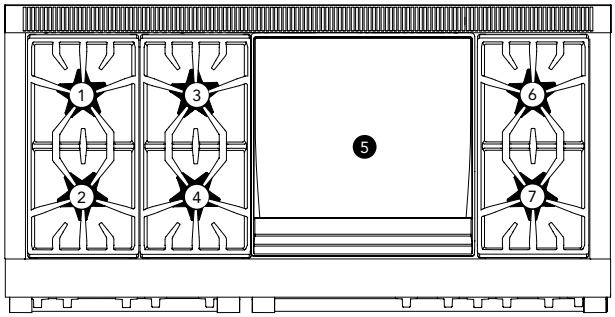
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type	240V-4 prong; 14-50P
Power Cord Length	65" (1,651 mm)
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

SEE PAGE 2 FOR INCLUDED AND OPTIONAL ACCESSORIES

RANGETOP



Total Number of Cooktop Burners	6 + Double Griddle
1 – Power of Back Left Burner BTU	12,500 and XLO
2 – Power of Front Left Burner BTU	22,000 and XHI / XLO
3 – Power of Back Center Burner BTU	12,500
4 – Power of Front Center Burner BTU	18,000
5 – Power of Center 24" Dual Zone Electric Griddle	3,260 W (6-Pass 2x)
6 – Power of Back Right Burner BTU	15,000 and XLO
7 – Power of Front Right Burner BTU	18,000 and XLO

OVEN

Oven Capacity (Lg / Sm)	5.7 / 4.9 cu. ft.
Cooking Modes – Large Cavity	
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil	
Cooking Modes – Small Cavity	
Bake, Convection Bake, Proof, Keep Warm, Convection Roast, Roast, Convection Broil, Broil	
Sabbath (Lg / Sm)	Yes / Yes
Self-Clean (Lg / Sm)	Yes / Yes
Telescopic Rack(s) (Lg / Sm)	3 / 3
Interior Lights (Lg / Sm)	2 / 2
Bake Power (Lg / Sm)	2,000 W / 2,000 W
Broil Power (Lg / Sm)	4,000 W / 4,000 W
Convection Power (Lg / Sm)	2,750 W / 2,750 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)	16 3/8" x 24 1/4" x 21 1/2"
Sm Cavity Usable Dimensions (HxWxD)	12" x 22 1/2" x 19 1/2"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 59 15/16" x 27 7/8"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 60" x 24" – 25 1/8"
Net Weight	695 lbs.

THERMADOR® EXCLUSIVE

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ACCESSORIES (INCLUDED)

3 Telescopic Racks, 3 Sm. 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



PA60WLBG
7" Low Backguard*



PARKB60CGY
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.



PA12CHPBLK
Chopping Block / Cutting Board



PA24CVRR – 24" Griddle Cover



PA60WTKG
Toekick



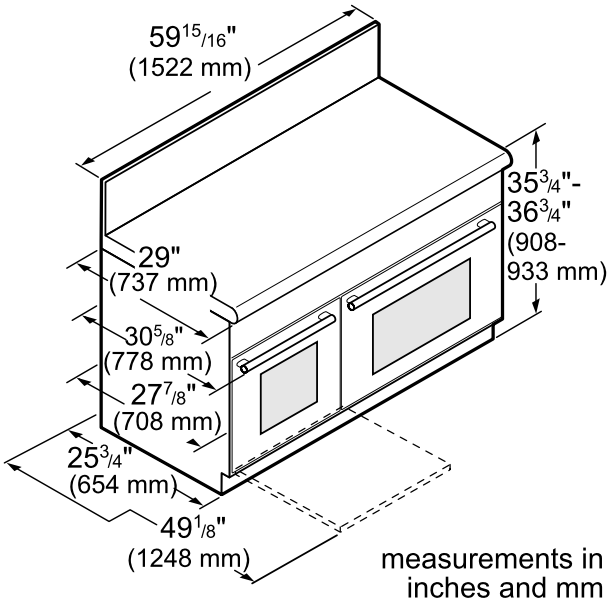
PALPKITDGW
LP Conversion Kit, Pro Grand Dual-Fuel Models with 4 and 6 Burners

PFAS

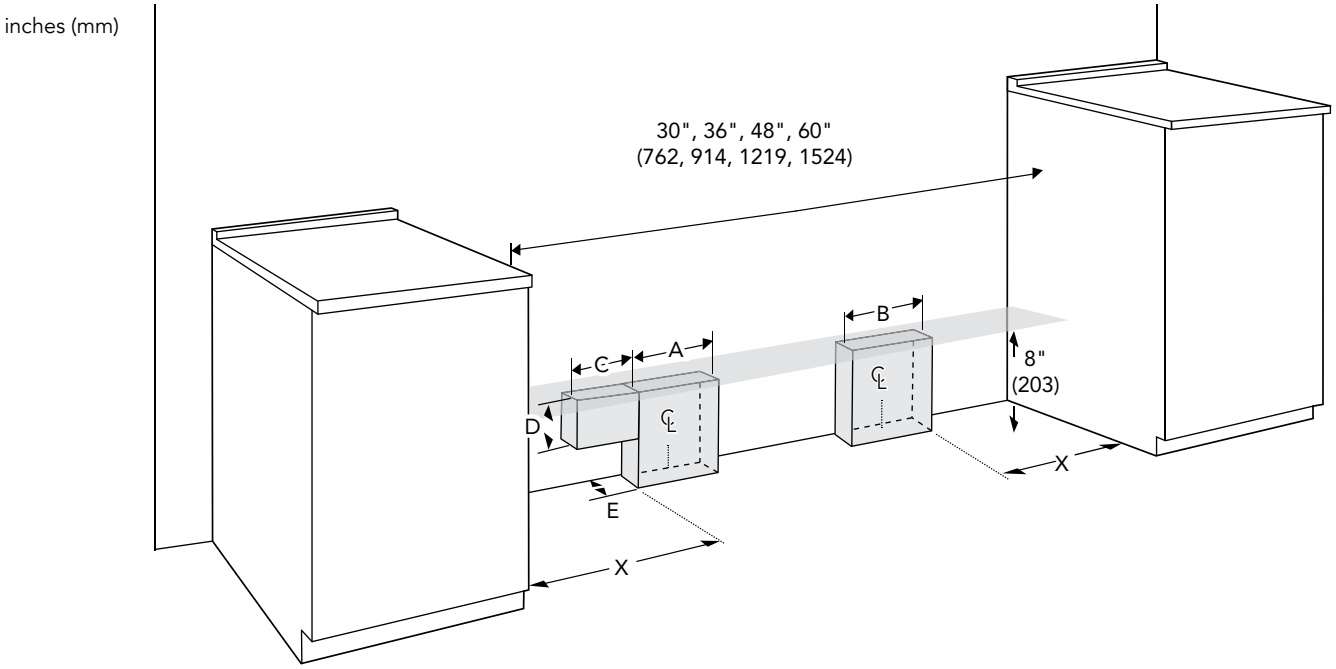
*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface,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

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60-INCH RANGE DIMENSIONS



60-INCH RANGE CUTOUT DIMENSIONS

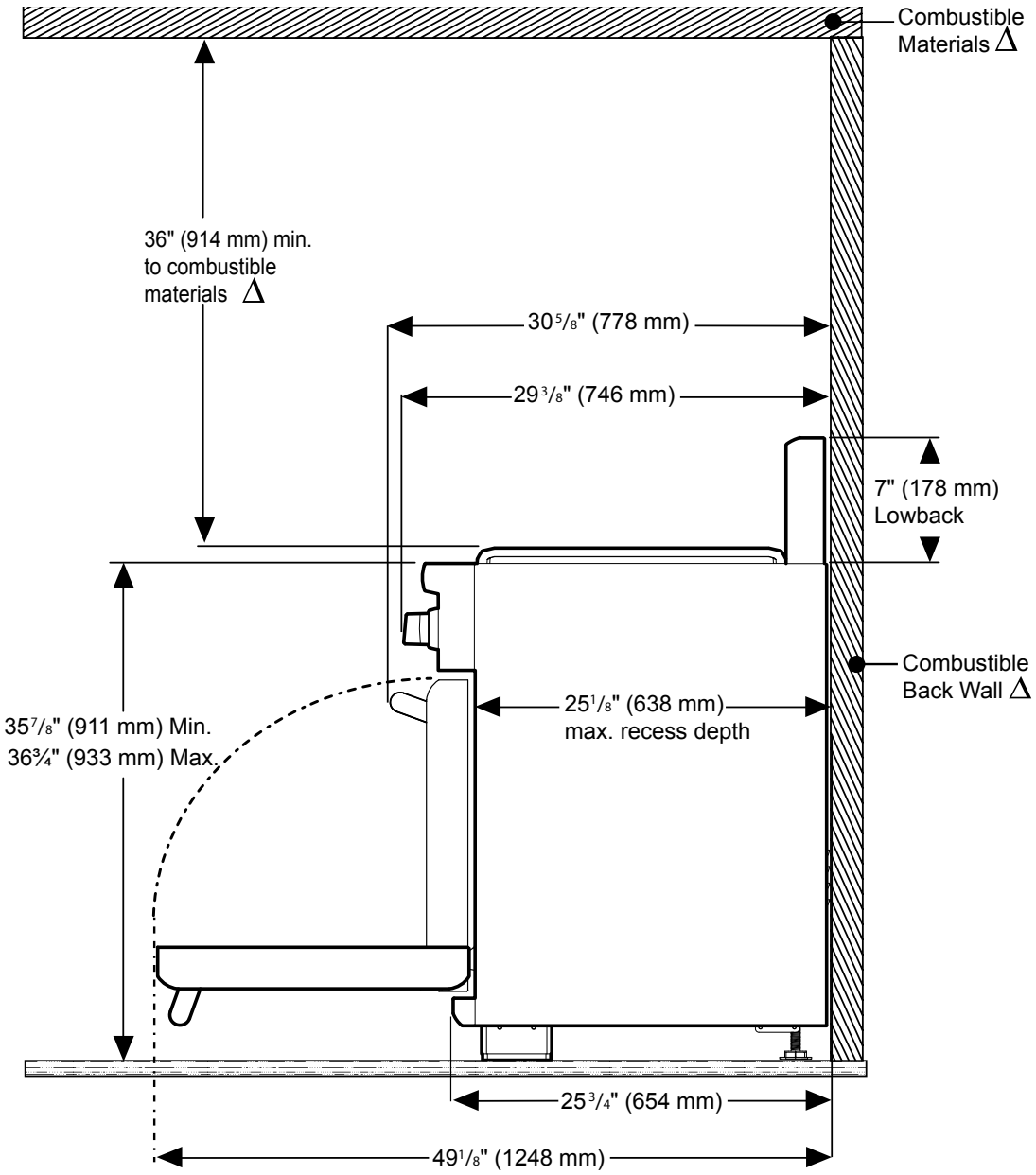


Range model	Gas zone A	Electric zone B	X	C	D	E
All Harmony series	4'' (102)	6'' (152)	5'' (127)	N/A	N/A	2'' (51)
36''/ 48'' Grand series	4'' (102)	6'' (152)	8'' (203)	4'' (102)	3'' (76)	2'' (51)
60'' Grand series	4'' (102)	6'' (152)	8'' (203)	4'' (102)	3'' (76)	1'' (25)

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

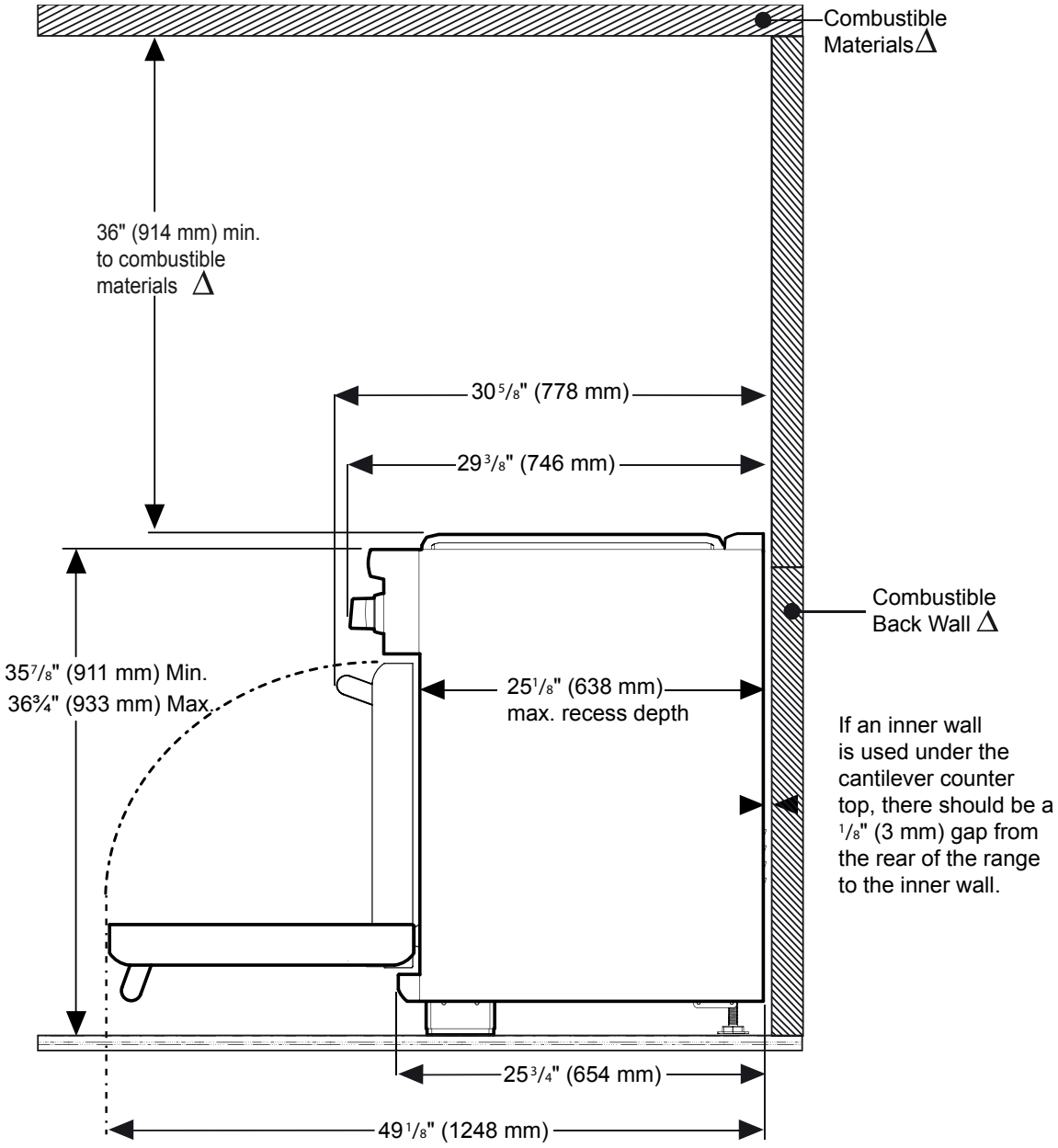
NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than **1/4** inch of a flame retardant material covered with not less than 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.

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



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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.

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