Thermador
REAL INNOVATIONS FOR REAL COOKS®

PRO GRAND® RANGES
27-INCH DEPTH

Our 100-year anniversary is a momentous milestone, one we're proud to mark with yet another ground breaking industry first—two personalized Thermador 60-inch Pro Grand® Ranges, part of our new Ultimate Culinary Series. Whether your kitchen serves as a place of culinary exploration night after night or a center for entertaining, there is a Culinary Center that perfectly caters to the way you cook.

MODELS SHOWN: PRD606RESG PRO GRAND® RANGE AND VCIN60RP CUSTOM INSERT

ALL PRO GRAND® RANGES INCLUDE THESE FEATURES

Regardless of which Thermador Pro Grand® Range you choose, you can expect your kitchen to transform into a room that is as beautiful as it is functional. Each and every Pro Grand Range features these common ingredients to create the ultimate cooking experience.

★ EXTRALOW® SIMMER

Our ExtraLow feature provides the widest variety of temperature control of any simmer system. Cycling on and off, each Star Burner® can maintain temperatures as low as 100°, a must-have option for cooks who demand perfection when preparing delicate sauces, melted cheeses, or even sugary confections. Each Thermador Pro Grand Range features four ExtraLow burners.

★ QUICKCLEAN BASE®

The raised pedestal burner and porcelain maintop have been crafted for perfect integration and easy cleanup. A hand and sponge fit easily under each burner to wipe the surface clean and a teardrop emboss reduces food buildup near the base.

★ FASTEST TIME TO BOIL

Our Star® Burner's 18,000 BTUs/hr of output and superior heat distribution boils water in a fraction of the time of a conventional range or cooktop and over 50% faster than leading competitors.

TELESCOPIC RACKS

Full Access® telescopic racks glide smoothly on ball bearings, allowing them to expand completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes while integrated easy-grip handles make them easy to use.

SINGLE FAN TECHNOLOGY

Our convection technology is so powerful that only one fan is needed. Convection keeps the temperature consistent throughout the cavity and allows for multi-rack cooking. Controlled airflow patterns optimize the transfer of heat so that food is heated evenly.

★ THERMADOR EXCLUSIVE

★ 22K BURNER

Our powerful sealed Star® Burner delivers an industry-leading 22,000 BTUs of pure cooking power for better searing and faster boiling.

★ SOFTCLOSE® HINGES

Hydraulic SoftClose hinges prevent slamming and ensure ultra smooth closing of both ovens and the warming drawer.

EXTRA-LARGE CAPACITY OVEN

Our 36-inch and 48-inch ovens offer a maximum capacity of 5.7 cubic feet and can accommodate full-sized commercial sheet pans.

ELECTRONIC DISPLAY

Electronic oven display interfaces with cook timer, CookControl™ meat probe and preheat status with audible alert.

VERSATILE DESIGN OPTIONS

Pro Grand Ranges feature striking stainless steel feet or you can add a stainless steel toekick accessory for a sleek, finished look.

STAR-K CERTIFIED

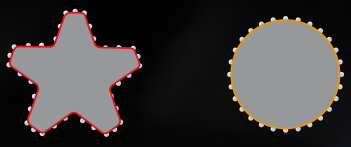
Thermador Professional® Ranges are Star-K certified making it possible to use them on the Sabbath or the Holidays.

★ THERMADOR EXCLUSIVE

A STAR-SHAPED PEG IN A WORLD OF ROUND HOLES

★ OUR EXCLUSIVE, PATENTED STAR® BURNER

Lighting a heavenly fire under the status quo, the Star Burner is perhaps the single most iconic innovation from Thermador. But the star shape isn't just for show. Featured on all Thermador Professional® Ranges, the Star Burner delivers 56% more coverage with superior flame spread and a reduced cold spot for faster and more even heating across any size pan.



Star Burner: 35 ports / 16 3/4" perimeter

Conventional Burner: 28 ports / 10 3/4" perimeter

SELECTED PRO GRAND® RANGES INCLUDE THESE FEATURES

★ FASTEST SELF-CLEAN

In just 2 hours, the interior walls and rack supports become perfectly clean, thanks to the fastest self-cleaning cycle on the market.

12-INCH REMOVABLE GRIDDLE AND GRILL ACCESSORY

Our 12-inch non-stick, rust-proof cast-aluminum fusion coated surface griddle is thermostatically controlled to deliver consistent, even heating across the entire surface. It is also removable for easy cleaning or interchange it with our grill accessory.

Our non-stick, rust-proof cast-aluminum grill accessory (sold separately) features a fusion coated surface that is easy to clean and dishwasher-safe.

INDOOR ELECTRIC PRO GRILL WITH CERAMIC BRIQUETTES

Our easy-to-clean, indoor grilling feature boasts industry-leading design, featuring ceramic briquettes and fusion coated grill plates that fully cover the heating elements to offer exceptional grilling performance with genuine smoky flavor while minimizing flare-ups. 2 heating zones let you control the front and back zones independently.

THIRD ELEMENT CONVECTION SYSTEM

Thermador® Dual-Fuel Ranges feature a True Convection system that directs heat to cook foods more evenly with gourmet results and 25% time savings.

★ THERMADOR EXCLUSIVE

THE ULTIMATE CULINARY SERIES

Devout cooks and avid entertainers will revel in the cutting-edge innovation, personalization and exceptional versatility of our new 60-inch Ultimate Culinary Center and our new Ultimate Entertainer's Center. The 60-inch Pro Grand® Range puts the power of kitchen personalization in your hands.

How do you cook? Choose from two rangetops and two oven configurations and design the center that is right for your cooking style. With this much size, power and culinary performance, the only thing larger than our 60-inch ranges is the desire to own one.

★ PERSONALIZATION IN EVERY SQUARE INCH

Thermador goes beyond expectations by offering unparalleled personalization to suit your unique cooking style. Seize the rare opportunity to mix and match two cooking surfaces and two oven configurations. Each center incorporates dual fuel rangetops with 6 Star® Burners. The rest? Is up to you! No matter what your preference, the Ultimate Culinary Series provides personal design, combined with the Thermador quality, craftsmanship and performance that provide real innovations for real cooks.

CHOOSE YOUR RANGETOP CONFIGURATION

SIX BURNERS + DOUBLE GRIDDLE

It doesn't get any bigger than this. Our 24-inch Double Griddle is unrivaled for sheer size and cooking superiority. The griddle is designed to remove easily for cleaning and boasts a smooth, scratch resistant surface.

SIX BURNERS + ELECTRIC INDOOR GRILL + GRIDDLE

Unlimited cooking potential. For those wanting the flexibility to do everything, the Grill + Griddle combination is unbeatable. The 12-inch indoor grill features lava briquettes, authentic grilling performance and easy cleanup while the 12-inch griddle boasts a smooth, scratch resistant surface to easily handle all of your entertaining needs.

CHOOSE YOUR OVEN CONFIGURATION

STEAM & CONVECTION OVEN + 36-INCH CONVECTION OVEN

Healthier Results. Moisture Retention. Flavor Enhancement. The benefits of cooking with steam are plentiful. Combined with a large 36-inch convection oven that accommodates a full size sheet pan, plus a warming drawer.

TWO LARGE DOUBLE CONVECTION OVENS— 30-INCH AND 36-INCH

Even Cooking. Faster Results. Improved Efficiency. Cooking with convection has been the mainstay in professional kitchens for decades. The 36-inch oven accommodates a full size sheet pan and the unequivocal secondary oven has more cu. ft. usable capacity than the competition's primary 30-inch ovens.

★ THERMADOR EXCLUSIVE

PRO GRAND® STEAM RANGES
THE ULTIMATE CULINARY CENTER

It's no mere range. No mere oven. It's an arsenal for the culinary enthusiast. It's where the real cook's passion for food meets our passion for innovation. Available in 48-inch and 60-inch, Thermador Pro Grand Steam Ranges are the only ranges to offer unmatched versatility and exceptional cooking prowess with seven ways to cook.

THE ULTIMATE CULINARY CENTER
FEATURE HIGHLIGHTS

★ THE ULTIMATE CULINARY CENTER GOES BIGGER

For those whose kitchens demand cooking superiority in a big way, Thermador offers the 60-inch Pro Grand® Steam Range. Never before has a range existed on the market at this size, with this culinary firepower. It is the only range available with a steam and convection combination oven plus full size convection oven, warming drawer and next-generation surface cooking that features a full size double griddle. With its bold and timeless design, easy-to-clean environment and Thermador exclusives, like our patented Star® Burner, a 60-inch Pro Grand Steam Range in the kitchen is the ultimate joy for real cooks.

★ DUAL ZONE, DOUBLE GRIDDLE

Our industry leading 60-inch range boasts the largest dual zone, double griddle on the market. Zoned for perfect control for delicate foods or searing at higher temperatures. And best of all, it's very easy to remove and clean.

★ SEVEN COOKING OPTIONS

Both the 60-inch and 48-inch Ultimate Culinary Center® feature seven distinct cooking options that will forever change the way real cooks cook. These are the only ranges on the market to offer ExtraLow® simmering technology, 22,000 BTUs of cooking power, fusion coated surface Griddle & Grill or Double Griddle, a large capacity Convection Oven, Warming Drawer and the industry exclusive Steam & Convection Oven.

★ STEAM AND CONVECTION OVEN

The award-winning oven offers three distinct cooking variations: Steam only, Convection only or Steam & Convection Cooking which makes food crisp on the outside and moist on the inside, just like it was being served at a 5-star restaurant.

★ WARMING DRAWER

The spacious warming drawer features a state-of-the-art glass-ceramic surface that uses a powerful element to ensure quick and even heating. It's easy-to-clean and you can place food directly on the surface. An integrated warming drawer is the ultimate indulgence for the culinary enthusiast.

60-INCH PRO GRAND® RANGES
THE ULTIMATE ENTERTAINER'S CENTER

With unmatched versatility and exceptional cooking prowess, The Ultimate Entertainer's Center is the ideal arsenal for culinary enthusiasts who love to entertain and want the powerful possibilities to ensure exceptional results.

60-INCH ULTIMATE ENTERTAINER'S CENTER
FEATURE HIGHLIGHTS

★ THE BIG STORY—30+36=60

How does 30+36=60? Simply stated, our ovens have been re-designed to perform for the ultimate entertainer. The 36-inch convection oven accommodates professional-grade catering trays and the secondary oven has more cu. ft. usable capacity than the competition's primary 30-inch ovens. At a massive 10.6 cubic square feet, it has the largest combined oven cooking capacity on the market.

★ DUAL ZONE, DOUBLE GRIDDLE

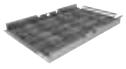
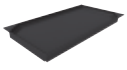
The 60-inch Ultimate Entertainer's Center is available with the largest dual zone, double griddle on the market. Zoned for perfect control for delicate foods or searing at higher temperatures. And best of all, it's very easy to remove and clean.

★ FLUSH WALL INSTALL

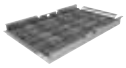
By incorporating innovative venting technology that reduces back wall temperatures, the 60-inch Pro Grand® Range is the first of its size that can be installed flush against a combustible wall with zero clearance for pure, unadulterated design flexibility.

★ THERMADOR EXCLUSIVE

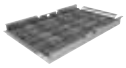
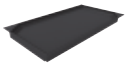
PRO GRAND® RANGES
OPTIONAL ACCESSORIES

		36-INCH DUAL-FUEL			36-INCH GAS					
		PRD364JDGU	PRD364NLGU	PRD366JGU	PRG364JDG	PRL364JDG	PRG364NLG	PRL364NLG	PRG366JG	PRL366JG
	PABRICKBKN Black Ceramic Briquettes with Basket		✓				✓	✓		
	PA12GRILLN 12" Pro Grill	✓			✓	✓				
	PA12LCVRN 12" Pro Grill Cover for Indoor Electric Grill		✓				✓	✓		
	PA12CVRJ 12" Pro Griddle Cover	✓			✓	✓				
	PA36JLBG 9" Low Backguard	✓	✓	✓	✓	✓	✓	✓	✓	✓
	PAGRIDDLEN Griddle for Indoor Electric Grill		✓				✓	✓		
	PA12CHPBLK 12" Cutting Board	✓	✓	✓	✓	✓	✓	✓	✓	✓
	PA36JTKG Toekick	✓	✓	✓	✓	✓	✓	✓	✓	✓
	PAGRIDDLE Griddle	✓	✓	✓	✓	✓	✓	✓	✓	✓
	PWOKRINGHC Wok Ring	✓	✓	✓	✓	✓	✓	✓	✓	✓
	PAKNOBLUNG Blue Knob Pro Grand Kit	✓	✓	✓	✓	✓	✓	✓	✓	✓

PRO GRAND® RANGES
OPTIONAL ACCESSORIES

		48-INCH DUAL-FUEL						48-INCH GAS			
		PRD48JDSGU	PRD48NLSGU	PRD48NCSGU	PRD486JDGU	PRD486NLGU	PRD484NCGU	PRG486JDG	PRL486JDG	PRG486NLG	PRL486NLG
	PABRICKBKN Black Ceramic Briquettes with Basket		✓	✓		✓	✓			✓	✓
	PA12GRILLN 12" Pro Grill	✓			✓			✓	✓		
	PA12LCVRN 12" Pro Grill Cover for Indoor Electric Grill		✓	✓		✓	✓			✓	✓
	PA12CVRJ 12" Pro Grill / Griddle Cover	✓			✓			✓	✓		
	PA48JLBSG 9" Low Backguard	✓	✓	✓							
	PA48JLBG 9" Low Backguard				✓	✓	✓	✓	✓	✓	✓
	PAGRIDDLEN Griddle for Indoor Electric Grill		✓	✓		✓	✓			✓	✓
	PA12CHPBLK 12" Cutting Board	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	PAGRIDDLE Griddle	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	PWOKRINGHC Wok Ring	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	PA48JTKG Toekick	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	PAKNOBLUNG Blue Knob Pro Grand Kit	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	CSRACKH Wire Rack	✓	✓	✓							
	CS2XLH Cooking Pan – Full Size	✓	✓	✓							
	CS1XLPH Perforated Cooking Pan – Half Size (1 5/8" Deep)	✓	✓	✓							
	CS1XLH Cooking Pan – Half Size	✓	✓	✓							
	CS2XLPH Perforated Cooking Pan – Full Size (1 5/8" Deep)	✓	✓	✓							
	CS2LH Baking Tray	✓	✓	✓							

PRO GRAND® RANGES
OPTIONAL ACCESSORIES

		60-INCH DUAL-FUEL			
		PRD606RCG	PRD606REG	PRD606RCSG	PRD606RESG
	PABRICKBKN Black Ceramic Briquettes with Basket	✓		✓	
	PA12GRILLN 12" Pro Grill	✓		✓	
	PA12LCVRN 12" Pro Grill Cover for Indoor Electric Grill	✓		✓	
	PA12CVRJ 12" Pro Grill / Griddle Cover	✓		✓	
	PA24CVRR 24" Griddle Cover		✓		✓
	PA60RLBG 9" Low Backguard	✓	✓	✓	✓
	PAGRIDDLEN Griddle for Indoor Electric Grill	✓		✓	
	PA12CHPBLK 12" Cutting Board	✓	✓	✓	✓
	PAGRIDDLE Griddle	✓	✓	✓	✓
	PAWOKRINGHC Wok Ring	✓	✓	✓	✓
	PA60RTKG Toekick	✓	✓	✓	✓
	PAKNOBLURG Blue Knob Pro Grand Kit	✓	✓	✓	✓
	CSRACKH Wire Rack			✓	✓
	CS2XLH Cooking Pan – Full Size			✓	✓
	CS1XLPH Perforated Cooking Pan – Half Size (1 5/8" Deep)			✓	✓
	CS1XLH Cooking Pan – Half Size			✓	✓
	CS2XLPH Perforated Cooking Pan – Full Size (1 5/8" Deep)			✓	✓
	CS2LH Baking Tray			✓	✓

PRD366JGU
36-INCH DUAL-FUEL PRO GRAND® RANGE
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

FEATURES & BENEFITS

- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode–fastest in the industry

TECHNICAL DETAILS	
Circuit Breaker (A)	40 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 30 for accessories.

GENERAL PROPERTIES	
Oven Capacity	5.7 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	N/A
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes
OVEN PERFORMANCE	
Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W
BURNER PERFORMANCE	
Total Number of Cooktop Burners	6
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	360 lbs
ACCESSORIES (INCLUDED)	
1 X Nozzle Set for Liquid Gas, 3 X Telescopic Rack, 1 X Temperature Sensor, 1 X Island Trim, 1 X Broiler Pan	
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

★ THERMADOR EXCLUSIVE

PRD364JDGU
36-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRIDDLE

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

FEATURES & BENEFITS

- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode–fastest in the industry

TECHNICAL DETAILS

Circuit Breaker (A)	40 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 30 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.7 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	N/A
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W

BURNER PERFORMANCE

Total Number of Cooktop Burners	4 + Griddle
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	360 lbs

ACCESSORIES (INCLUDED)

1 X Nozzle Set for Liquid Gas, 3 X Telescopic Rack, 1 X Temperature Sensor, 1 X Island Trim, 1 X Grill Plate, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PRD364NLGU
36-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRILL

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

FEATURES & BENEFITS

- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode–fastest in the industry

TECHNICAL DETAILS	
Circuit Breaker (A)	40 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 30 for accessories.

GENERAL PROPERTIES	
Oven Capacity	5.7 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	N/A
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes
OVEN PERFORMANCE	
Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W
BURNER PERFORMANCE	
Total Number of Cooktop Burners	4 + Grill
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	2,000 W
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	360 lbs
ACCESSORIES (INCLUDED)	
1 X Nozzle Set for Liquid Gas, 3 X Telescopic Rack, 1 X Temperature Sensor, 1 X Island Trim, 1 X Grill Plate, 1 X Broiler Pan	
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

★ THERMADOR EXCLUSIVE

PRG366JG
36-INCH GAS PRO GRAND® RANGE
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

Also Available:
PRL366JG - LP

FEATURES & BENEFITS

- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode–fastest in the industry

TECHNICAL DETAILS

Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz; 50-60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	96"
Energy Source	Gas
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 30 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.5 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	N/A
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	30,000 BTU (NG)
Broil Power	17,000 BTU (NG)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	6
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	360 lbs

ACCESSORIES (INCLUDED)

3 X Telescopic Rack, 1 X Temperature Sensor, 1 X Island Trim, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PRL366JG
36-INCH GAS PRO GRAND® RANGE (LP)
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

Also Available:
PRG366JG - Natural Gas

FEATURES & BENEFITS

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 18,000 BTU (LP) burner (front right)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode–fastest in the industry

TECHNICAL DETAILS

Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	96"
Energy Source	Gas
Gas Type	Liquid Gas 27, 5 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 30 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.5 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	N/A
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	25,000 BTU (LP)
Broil Power	17,000 BTU (LP)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	6
Power of Front Left Burner BTU	15,000 and XLO (LP)
Power of Back Left Burner BTU	15,000 and XLO (LP)
Power of Back Center Burner BTU	15,000 (LP)
Power of Front Center Burner BTU	15,000 (LP)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	15,000 and XLO (LP)
Power of Front Right Burner BTU	18,000 and XLO (LP)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	360 lbs

ACCESSORIES (INCLUDED)

3 X Telescopic Rack, 1 X Temperature Sensor, 1 X Island Trim, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

★ THERMADOR EXCLUSIVE

PRG364JDG
36-INCH GAS PRO GRAND® RANGE WITH GRIDDLE
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

Also Available:
PRL364JDG - LP

FEATURES & BENEFITS

- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode–fastest in the industry

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong NEMA 5-20
Power Cord Length (in)	96"
Energy Source	Gas
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 30 for accessories.

GENERAL PROPERTIES	
Oven Capacity	5.5 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	N/A
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes
OVEN PERFORMANCE	
Bake Power	30,000 BTU (NG)
Broil Power	17,000 BTU (NG)
Convection Power	N/A
BURNER PERFORMANCE	
Total Number of Cooktop Burners	4 + Griddle
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	360 lbs
ACCESSORIES (INCLUDED)	
3 X Telescopic Rack, 1 X Temperature Sensor, 1 X Island Trim, 1 X Grill Plate, 1 X Broiler Pan	
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PRG364NLG
36-INCH GAS PRO GRAND® RANGE WITH GRILL
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

Also Available:
PRL364NLG - LP

FEATURES & BENEFITS

- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode–fastest in the industry

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	96"
Energy Source	Gas
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 30 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.5 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	N/A
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	30,000 BTU (NG)
Broil Power	17,000 BTU (NG)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	4 + Grill
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	1,630 W
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	360 lbs

ACCESSORIES (INCLUDED)

3 X Telescopic Rack, 1 X Temperature Sensor, 1 X Island Trim, 1 X Grill Plate, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

★ THERMADOR EXCLUSIVE

PRL364JDG
36-INCH GAS PRO GRAND® RANGE WITH GRIDDLE (LP)

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

Also Available:
PRG364JDG - Natural Gas

FEATURES & BENEFITS

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 18,000 BTU (LP) burner (front right)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode–fastest in the industry

TECHNICAL DETAILS	
Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong NEMA 5-20
Power Cord Length (in)	96"
Energy Source	Gas
Gas Type	Liquid Gas 27.5 mbar (USA)
Alternative Gas Type	Natural Gas 15 mbar (USA)

See page 30 for accessories.

GENERAL PROPERTIES	
Oven Capacity	5.5 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	N/A
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes
OVEN PERFORMANCE	
Bake Power	25,000 BTU (LP)
Broil Power	17,000 BTU (LP)
Convection Power	N/A
BURNER PERFORMANCE	
Total Number of Cooktop Burners	4 + Griddle
Power of Front Left Burner BTU	15,000 and XLO (LP)
Power of Back Left Burner BTU	15,000 and XLO (LP)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	15,000 and XLO (LP)
Power of Front Right Burner BTU	18,000 and XLO (LP)
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	360 lbs
ACCESSORIES (INCLUDED)	
3 X Telescopic Rack, 1 X Temperature Sensor, 1 X Island Trim, 1 X Grill Plate, 1 X Broiler Pan	
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PRL364NLG
36-INCH GAS PRO GRAND® RANGE WITH GRILL (LP)

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

Also Available:
PRG364NLG - Natural Gas

FEATURES & BENEFITS

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 18,000 BTU (LP) burner (front right)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode–fastest in the industry

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	96"
Energy Source	Gas
Gas Type	Liquid Gas 27.5 mbar (USA)
Alternative Gas Type	Natural Gas 15 mbar (USA)

See page 30 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.5 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	N/A
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	25,000 BTU (LP)
Broil Power	17,000 BTU (LP)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	4 + Grill
Power of Front Left Burner BTU	15,000 and XLO (LP)
Power of Back Left Burner BTU	15,000 and XLO (LP)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	1,630 W
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	15,000 and XLO (LP)
Power of Front Right Burner BTU	18,000 and XLO (LP)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	360 lbs

ACCESSORIES (INCLUDED)

3 X Telescopic Rack, 1 X Temperature Sensor, 1 X Island Trim, 1 X Grill Plate, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

★ THERMADOR EXCLUSIVE

PRD486JDGU
48-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRIDDLE

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

FEATURES & BENEFITS

- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Cleans both ovens simultaneously in just 2 hours

TECHNICAL DETAILS

Circuit Breaker (A)	50 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 31 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.7 / 2.5 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Proof	
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean (Both)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W (Lg) / 1,400 W (Sm)
Broil Power	4,000 W (Lg) / 3,600 W (Sm)
Convection Power	2,750 W (Lg) / 1,960 W (Sm)

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Griddle
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4 x 47 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 48" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	530 lbs

ACCESSORIES (INCLUDED)

1 X Nozzle Set for Liquid Gas, 3 X Telescopic Rack, 2 X Telescopic Rack - Small, 2 X Temperature Sensor, 1 X Island Trim, 1 X Grill Plate, 1 X Broiler Pan Small, 1 X Broiler Pan, Probe

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PRD486NLGU
48-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRILL

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

FEATURES & BENEFITS

- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Cleans both ovens simultaneously in just 2 hours

TECHNICAL DETAILS	
Circuit Breaker (A)	50 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 31 for accessories.

GENERAL PROPERTIES	
Oven Capacity	5.7 / 2.5 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Proof	
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean (Both)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes
OVEN PERFORMANCE	
Bake Power	2,000 W (Lg) / 1,400 W (Sm)
Broil Power	4,000 W (Lg) / 3,600 W (Sm)
Convection Power	2,750 W (Lg) / 1,960 W (Sm)
BURNER PERFORMANCE	
Total Number of Cooktop Burners	6 + Grill
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	2,000 W
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 47 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 48" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	530 lbs
ACCESSORIES (INCLUDED)	
1 X Nozzle Set for Liquid Gas, 3 X Telescopic Rack, 1 X Telescopic Rack - Small, 1 X Temperature Sensor, 1 X Island Trim, 1 X Grill Plate, 1 X Broiler Pan Small, 1 X Broiler Pan, Probe	
WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

★ THERMADOR EXCLUSIVE

PRD484NCGU
48-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRIDDLE AND GRILL

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

FEATURES & BENEFITS

- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Cleans both ovens simultaneously in just 2 hours

TECHNICAL DETAILS

Circuit Breaker (A)	50 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 31 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.7 / 2.5 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Proof	
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean (Both)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W (Lg) / 1,400 W (Sm)
Broil Power	4,000 W (Lg) / 3,600 W (Sm)
Convection Power	2,750 W (Lg) / 1,960 W (Sm)

BURNER PERFORMANCE

Total Number of Cooktop Burners	4 + Griddle + Grill
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 and XLO (NG)
Power of Front Center Burner BTU	22,000 and XLO (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	2,000 W
Power of Far Right 12" Electric Griddle (W)	1,630 W
Power of Back Right Burner BTU	N/A
Power of Front Right Burner BTU	N/A

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 47 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 48" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	530 lbs

ACCESSORIES (INCLUDED)

1 X Nozzle Set for Liquid Gas, 3 X Telescopic Rack, 1 X Telescopic Rack - Small, 1 X Temperature Sensor, 1 X Island Trim, 1 X Grill Plate, 1 X Broiler Pan Small, 1 X Broiler Pan, Probe

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PRD48JDSGU
48-INCH DUAL-FUEL PRO GRAND® RANGE WITH STEAM AND GRIDDLE

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

FEATURES & BENEFITS

- ★ - The only professional range on the market with a built-in steam oven and warming drawer
- ★ - 27 Easy Cook® food programs. Pre-programmed modes automatically set the oven temperature and humidity to ensure perfect cooking results
- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners

TECHNICAL DETAILS

Circuit Breaker (A)	50 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 31 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.1 / 1.4 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self clean, Keep Warm	
Cooking Modes - Small Cavity	
Steam, True Convection, Steam / Convection, Reheat, Proof, Slow Cook, Defrost, Easy Cook®	
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean (Primary)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	1.1 cu. ft. - Low, Med, High
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W (Lg) / 1,960 W (Sm)
Broil Power	4,000 W (Lg)
Convection Power	2,750 W (Lg)

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Griddle
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 47 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 48" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	530 lbs

ACCESSORIES (INCLUDED)

1 X Nozzle Set for Liquid Gas, 3 X Telescopic Rack, 2 X Temperature Sensor, 1 X Island Trim, 1 X STS Tray-GN1/3-Punched-40 mm Deep, 1 X STS Tray-GN1/3-Unpunched-40 mm Deep, 1 X STS Tray-GN2/3-Unpunched-40 mm Deep, 1 X STS Tray-GN2/3-Punched-40 mm Deep, 1 X STS Tray-GN2/3-Unpunched-28 mm Deep, 1 X Grid, 1 X Grill Plate, 1 X Broiler Pan Small, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

★ THERMADOR EXCLUSIVE

PRD48NLSGU

48-INCH DUAL-FUEL PRO GRAND® RANGE WITH STEAM AND GRILL

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

FEATURES & BENEFITS

- ★ - The only range in the market with a steam and convection combination oven, plus a full-size convection oven and a warming drawer
- ★ - 27 Easy Cook® food programs. Pre-programmed modes automatically set the oven temperature and humidity to ensure perfect cooking results
- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners

TECHNICAL DETAILS

Circuit Breaker (A)	50 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 31 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.1 / 1.4 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self clean, Keep Warm	
Cooking Modes - Small Cavity	
Steam, True Convection, Steam / Convection, Reheat, Proof, Slow Cook, Defrost, Easy Cook®	
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean (Primary)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	1.1 cu. ft. - Low, Med, High
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W (Lg) / 1,960 W (Sm)
Broil Power	4,000 W (Lg)
Convection Power	2,750 W (Lg)

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Grill
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	2,000 W
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 47 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 48" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	530 lbs

ACCESSORIES (INCLUDED)

1 X Nozzle Set for Liquid Gas, 3 X Telescopic Rack, 1 X Temperature Sensor, 1 X Island Trim, 1 X STS Tray-GN1/3-Punched-40 mm Deep, 1 X STS Tray-GN1/3-Unpunched-40 mm Deep, 1 X STS Tray-GN2/3-Unpunched-40 mm Deep, 1 X STS Tray-GN2/3-Punched-40 mm Deep, 1 X STS Tray-GN2/3-Unpunched-28 mm Deep, 1 X Grid, 1 X Grill Plate, 1 X Broiler Pan Small, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PRD48NCSGU

48-INCH DUAL-FUEL PRO GRAND® RANGE WITH STEAM, GRIDDLE AND GRILL

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

FEATURES & BENEFITS

- ★ - The only range in the market with a steam and convection combination oven, plus a full-size convection oven and a warming drawer
- ★ - 27 Easy Cook® food programs. Pre-programmed modes automatically set the oven temperature and humidity to ensure perfect cooking results
- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners

TECHNICAL DETAILS

Circuit Breaker (A)	50 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 31 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.1 / 1.4 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self clean, Keep Warm	
Cooking Modes - Small Cavity	
Steam, True Convection, Steam / Convection, Reheat, Proof, Slow Cook, Defrost, Easy Cook®	
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean (Primary)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	1.1 cu. ft. - Low, Med, High
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W (Lg) / 1,960 W (Sm)
Broil Power	4,000 W (Lg)
Convection Power	2,750 W (Lg)

BURNER PERFORMANCE

Total Number of Cooktop Burners	4 + Griddle + Grill
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 and XLO (NG)
Power of Front Center Burner BTU	22,000 and XLO (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	2,000 W
Power of Far Right 12" Electric Griddle (W)	1,630 W
Power of Back Right Burner BTU	N/A
Power of Front Right Burner BTU	N/A

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 47 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 48" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	530 lbs

ACCESSORIES (INCLUDED)

1 X Nozzle Set for Liquid Gas, 3 X Telescopic Rack, 1 X Temperature Sensor, 1 X Island Trim, 1 X STS Tray-GN1/3-Punched-40 mm Deep, 1 X STS Tray-GN1/3-Unpunched-40 mm Deep, 1 X STS Tray-GN2/3-Unpunched-40 mm Deep, 1 X STS Tray-GN2/3-Punched-40 mm Deep, 1 X STS Tray-GN2/3-Unpunched-28 mm Deep, 1 X Grid, 1 X Grill Plate, 1 X Broiler Pan Small, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

★ THERMADOR EXCLUSIVE

PRG486JDG
48-INCH GAS PRO GRAND® RANGE WITH GRIDDLE
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

Also Available:
PRL486JDG - LP

FEATURES & BENEFITS

- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode–fastest in the industry

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong NEMA 5-20
Power Cord Length (in)	96"
Energy Source	Gas
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 31 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.5 / 2.4 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Proof	
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean (Both)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	30,000 BTU NG (Lg) / 15,000 BTU NG (Sm)
Broil Power	17,000 BTU NG (Lg) / 9,000 BTU NG (Sm)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Griddle
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 47 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 48" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	530 lbs

ACCESSORIES (INCLUDED)

3 X Telescopic Rack, 2 X Telescopic Rack - Small, 2 X Temperature Sensor, 1 X Island Trim, 1 X Broiler Pan Small, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PRG486NLG
48-INCH GAS PRO GRAND® RANGE WITH GRILL
PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

Also Available:
PRL486NLG - LP

FEATURES & BENEFITS

- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode–fastest in the industry

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	96"
Energy Source	Gas
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 31 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.5 / 2.4 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Proof	
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean (Both)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	30,000 BTU NG (Lg) / 15,000 BTU NG (Sm)
Broil Power	17,000 BTU NG (Lg) / 9,000 BTU NG (Sm)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Grill
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	1,630 W
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 47 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 48" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	530 lbs

ACCESSORIES (INCLUDED)

3 X Telescopic Rack, 1 X Telescopic Rack - Small, 1 X Temperature Sensor, 1 X Island Trim, 1 X Broiler Pan Small, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

★ THERMADOR EXCLUSIVE

PRL486JDG
48-INCH GAS PRO GRAND® RANGE WITH GRIDDLE (LP)

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

Also Available:
PRG486JDG - Natural Gas

FEATURES & BENEFITS

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 18,000 BTU (LP) burner (front right)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode–fastest in the industry

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong NEMA 5-20
Power Cord Length (in)	96"
Energy Source	Gas
Gas Type	Liquid Gas 27.5 mbar (USA)
Alternative Gas Type	Natural Gas 15 mbar (USA)

See page 31 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.5 / 2.4 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Proof	
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean (Both)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	25,000 BTU NG (Lg) / 12,300 BTU NG (Sm)
Broil Power	17,000 BTU NG (Lg) / 9,000 BTU NG (Sm)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Griddle
Power of Front Left Burner BTU	15,000 and XLO (LP)
Power of Back Left Burner BTU	15,000 and XLO (LP)
Power of Back Center Burner BTU	15,000 (LP)
Power of Front Center Burner BTU	15,000 (LP)
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	15,000 and XLO (LP)
Power of Front Right Burner BTU	18,000 and XLO (LP)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 47 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 48" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	530 lbs

ACCESSORIES (INCLUDED)

3 X Telescopic Rack, 2 X Telescopic Rack - Small, 2 X Temperature Sensor, 1 X Island Trim, 1 X Broiler Pan Small, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PRL486NLG
48-INCH GAS PRO GRAND® RANGE WITH GRILL (LP)

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

Also Available:
PRG486NLG - Natural Gas

FEATURES & BENEFITS

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 18,000 BTU (LP) burner (front right)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode–fastest in the industry

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	96"
Energy Source	Gas
Gas Type	Liquid Gas 27.5 mbar (USA)
Alternative Gas Type	Natural Gas 15 mbar (USA)

See page 31 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.5 / 2.4 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Proof	
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean (Both)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	25,000 BTU NG (Lg) / 12,300 BTU NG (Sm)
Broil Power	17,000 BTU NG (Lg) / 9,000 BTU NG (Sm)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Grill
Power of Front Left Burner BTU	15,000 and XLO (LP)
Power of Back Left Burner BTU	15,000 and XLO (LP)
Power of Back Center Burner BTU	15,000 (LP)
Power of Front Center Burner BTU	15,000 (LP)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	1,630 W
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	15,000 and XLO (LP)
Power of Front Right Burner BTU	18,000 and XLO (LP)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 47 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 48" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	530 lbs

ACCESSORIES (INCLUDED)

3 X Telescopic Rack, 1 X Telescopic Rack - Small, 1 X Temperature Sensor, 1 X Island Trim, 1 X Broiler Pan Small, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

★ THERMADOR EXCLUSIVE

PRD606RCG
60-INCH DUAL-FUEL PRO GRAND® RANGE WITH GRILL AND GRIDDLE

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

FEATURES & BENEFITS

- ★ - 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)
- ★ - Superior grilling results, 2000 watt Indoor Electric Grill with Ceramic Briquettes in addition to 12" electric griddle and 6 powerful Star® Burners
- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Cleans both ovens simultaneously in just 2 hours

TECHNICAL DETAILS

Circuit Breaker (A)	50 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	240V-4 Prong
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 32 for accessories.

AVAILABLE SUMMER 2016

GENERAL PROPERTIES

Oven Capacity	5.7 / 4.9 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Proof	
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean (Both)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W (Lg) / 2,000 W (Sm)
Broil Power	3,600 W (Lg) / 3,000 W (Sm)
Convection Power	2,750 W (Lg) / 2,750 W (Sm)

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Griddle + Grill
Power of Front Left Burner BTU	22,000 and XLO (NG)
Power of Back Left Burner BTU	12,500 and XLO (NG)
Power of Back Center Burner BTU	12,500 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	2,000 W
Power of Center 24" Dual Zone Electric Griddle	N/A
Power of Far Right 12" Electric Griddle (W)	1,630 W
Power of Back Right Burner BTU	12,500 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 59 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 60" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	668 lbs

ACCESSORIES (INCLUDED)

1 X Nozzle Set for Liquid Gas, 3 X Telescopic Rack, 2 X Telescopic Rack - Secondary Oven, 1 X Temperature Sensor, 1 X Island Trim, 1 X Grill Plate, 1 X Broiler Pan Small, 1 X Broiler Pan, Probe

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PRD606REG
60-INCH DUAL-FUEL PRO GRAND® RANGE WITH DOUBLE GRIDDLE

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

FEATURES & BENEFITS

- ★ - 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)
- ★ - 24" Double griddle with two independently controlled zones (left & right)
- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Cleans both ovens simultaneously in just 2 hours

TECHNICAL DETAILS

Circuit Breaker (A)	50 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	240V-4 Prong
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 32 for accessories.

AVAILABLE SUMMER 2016

GENERAL PROPERTIES

Oven Capacity	5.7 / 4.9 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Proof	
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean (Both)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W (Lg) / 2,000 W (Sm)
Broil Power	3,600 W (Lg) / 3,000 W (Sm)
Convection Power	2,750 W (Lg) / 2,750 W (Sm)

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Griddle + Grill
Power of Front Left Burner BTU	22,000 and XLO (NG)
Power of Back Left Burner BTU	12,500 and XLO (NG)
Power of Back Center Burner BTU	12,500 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Center 24" Dual Zone Electric Griddle	1,630 W (Left & Right)
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	12,500 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 59 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 60" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	652 lbs

ACCESSORIES (INCLUDED)

1 X Nozzle Set for Liquid Gas, 3 X Telescopic Rack, 2 X Telescopic Rack - Secondary Oven, 1 X Temperature Sensor, 1 X Island Trim, 1 X Grill Plate, 1 X Broiler Pan Small, 1 X Broiler Pan, Probe

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

★ THERMADOR EXCLUSIVE

PRD606RCSG
60-INCH DUAL-FUEL PRO GRAND® RANGE WITH STEAM, GRILL AND GRIDDLE

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

FEATURES & BENEFITS

- ★ - Largest Pro Range Oven capacity in the industry @ 5.7 cu. ft. (large enough to fit a caterers full sheet pan)
- ★ - Superior grilling results, 2000 watt Indoor Electric Grill with Ceramic Briquettes in addition to 12" electric griddle and 6 powerful star burners
- ★ - The only professional range on the market with a built-in steam oven and warming drawer
- ★ - 27 Easy Cook® food programs. Pre-programmed modes automatically set the oven temperature and humidity to ensure perfect cooking results
- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners

TECHNICAL DETAILS

Circuit Breaker (A)	50 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	240V-4 Prong
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 32 for accessories.

AVAILABLE SUMMER 2016

GENERAL PROPERTIES

Oven Capacity	5.7 / 1.4 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self clean, Keep Warm	
Cooking Modes - Small Cavity	
Steam, True Convection, Steam / Convection, Reheat, Proof, Slow Cook, Defrost, Easy Cook®	
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean (Primary)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	1.4 cu. ft.- Low, Med, High
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W (Lg) / 1,960 W (Sm)
Broil Power	3,600 W (Lg)
Convection Power	2,750 W (Lg)

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Griddle
Power of Front Left Burner BTU	22,000 and XLO (NG)
Power of Back Left Burner BTU	12,500 and XLO (NG)
Power of Back Center Burner BTU	12,500 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	2,000 W
Power of Center 24" Dual Zone Electric Griddle	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	12,500 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 59 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 60" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	610 lbs

ACCESSORIES (INCLUDED)

1 X Nozzle Set for Liquid Gas, 3 X Telescopic Rack, 2 X Temperature Sensor, 1 X Island Trim, 1 X STS Tray-GN1/3-Punched-40 mm Deep, 1 X STS Tray-GN1/3-Unpunched-40 mm Deep, 1 X STS Tray-GN2/3-Unpunched-40 mm Deep, 1 X STS Tray-GN2/3-Punched-40 mm Deep, 1 X STS Tray-GN2/3-Unpunched-28 mm Deep, 1 X Grid, 1 X Grill Plate, 1 X Broiler Pan Small, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PRD606RESG

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

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

Thermador
REAL INNOVATIONS FOR REAL COOKS®

FEATURES & BENEFITS

- ★ - Largest Pro Range Oven capacity in the industry @ 5.7 cu. ft. (large enough to fit a caterers full sheet pan)
- ★ - 24" Double griddle with two independently controlled zones (left & right)
- ★ - The only professional range on the market with a built-in steam oven and warming drawer
- ★ - 27 Easy Cook® food programs. Pre-programmed modes automatically set the oven temperature and humidity to ensure perfect cooking results
- ★ - 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)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners

TECHNICAL DETAILS

Circuit Breaker (A)	50 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	240V-4 Prong
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 32 for accessories.

AVAILABLE SUMMER 2016

GENERAL PROPERTIES

Oven Capacity	5.7 / 1.4 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self clean, Keep Warm	
Cooking Modes - Small Cavity	
Steam, True Convection, Steam / Convection, Reheat, Proof, Slow Cook, Defrost, Easy Cook®	
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean (Primary)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	1.4 cu. ft.- Low, Med, High
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W (Lg) / 1,960 W (Sm)
Broil Power	3,600 W (Lg)
Convection Power	2,750 W (Lg)

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Griddle
Power of Front Left Burner BTU	22,000 and XLO (NG)
Power of Back Left Burner BTU	12,500 and XLO (NG)
Power of Back Center Burner BTU	12,500 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Center 24" Dual Zone Electric Griddle	1,630 W (Left & Right)
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	12,500 and XLO (NG)
Power of Front Right Burner BTU	22,000 and XLO (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 59 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 60" x 24"–25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	590 lbs

ACCESSORIES (INCLUDED)

1 X Nozzle Set for Liquid Gas, 3 X Telescopic Rack, 2 X Temperature Sensor, 1 X Island Trim, 1 X STS Tray-GN1/3-Punched-40 mm Deep, 1 X STS Tray-GN1/3-Unpunched-40 mm Deep, 1 X STS Tray-GN2/3-Unpunched-40 mm Deep, 1 X STS Tray-GN2/3-Punched-40 mm Deep, 1 X STS Tray-GN2/3-Unpunched-28 mm Deep, 1 X Grid, 1 X Grill Plate, 1 X Broiler Pan Small, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year

★ THERMADOR EXCLUSIVE

PRO GRAND® RANGES
PLANNING INFORMATION

MODEL OPTIONS

There are three sizes of Thermador Pro Grand® Ranges to choose from—36-inch, 48-inch and 60-inch—in your choice of all-gas or dual-fuel configurations. All models are 27-inches deep and available in stainless steel with porcelain cooktop. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Pro Grand Range, be sure to verify the cutout dimensions and electrical / gas connections. Also, always consult with the installation manual packed with the product for complete details before installing.

INSTALLATION OPTIONS

Thermador Pro Grand Ranges feature a bold, professional design and a commercial-depth of 27-inches. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

Thermador Dual-Fuel Pro Grand Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), utilize the included LP kit. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

HIGH ALTITUDE

A high altitude kit is available through Customer Services as service part number 746376.

VENTILATION REQUIREMENTS

We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Pro Grand Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Grand Ranges.

Due to the 27-inch commercial-depth of Pro Grand Ranges, the PH Professional Series Wall Hoods or Professional Series Custom Inserts would provide the appropriate depth from the wall to correspond to these ranges.

For high output gas cooktops (60,000 BTU or greater), the minimum of one (1) CFM of ventilation per 100 BTU is recommended. If the cooktop has a grill or griddle, add 150 CFM to the estimated blower capacity. Additional blower capacity may be required for longer duct runs.

The following table indicates the ventilation hood options that are recommended for use with Thermador Pro Grand Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

WIDTH	CONFIGURATION	VENTILATION OPTIONS
36"	4 Burners w/Grill **OR** Griddle	36" or 42" Pro Wall Hood 36" Chimney Wall Hood 42" Island Hood 36" Custom Insert
36"	6 Burners	36" or 42" Pro Wall Hood 36" Chimney Wall Hood 42" Island Hood 36" Custom Insert
48"	4 Burners w/Grill **AND** Griddle	48" or 54" Pro Wall Hood 48" Chimney Wall Hood 42" Island Hood 36" Custom Insert
48"	6 Burners w/Grill **OR** Griddle	48" or 54" Pro Wall Hood 48" Chimney Wall Hood 42" Island Hood 36" Custom Insert
60"	6 Burners with Grill **AND** Griddle **OR** 24" Griddle	60" Pro Wall Hood 60" Custom Insert

ELECTRICAL AND GAS SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes.

GAS REQUIREMENTS AND HOOKUP

Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If an LP kit is utilized, conversion from natural gas to propane must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit.

NATURAL GAS REQUIREMENTS:

Inlet Connection: 3/4" NPT external, 1/2" NPT internal
(Minimum 3/4" diam. flex line)

Supply Pressure: 6" min. to 14" max. water column
(14.9 to 34.9 mb)

Manifold Pressure: 5" water column (12.5 mb)

PROPANE GAS REQUIREMENTS:

Inlet Connection: 3/4" NPT external, 1/2" NPT internal
(Minimum 3/4" diam. flex line)

Supply Pressure: 11" min. to 14" max. water column
(27.4 mb to 34.9 mb)

Manifold Pressure: 10" water column (24.9 mb)

ALL-GAS:

Thermador Pro Grand All-Gas Ranges are equipped with a 3-wire plug and are designed to be connected to a 120V AC, 60 Hz, single-phase power supply. A dedicated circuit breaker is required.

MODEL	REQUIRED CIRCUIT BREAKER
	120V AC, 60 Hz
PRG366JG – NG	15 A
PRL366JG – LP	15 A
PRG364JDG – NG	20 A
PRG364NLG – NG	20 A
PRL364JDG – LP	20 A
PRL364NLG – LP	20 A
PRG486JDG – NG	20 A
PRG486NLG – NG	20 A
PRL486JDG – LP	20 A
PRL486NLG – LP	20 A

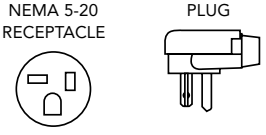
DUAL-FUEL:

Thermador Pro Grand Dual-Fuel Ranges are dual rated, designed to be connected to either 240 / 208V AC, 60 Hz, 4-wire, single-phase power supply. The connection may be made with a range supply cord kit (purchased separately) or by hard-wiring to the power supply. A dedicated circuit breaker is required.

MODEL	REQUIRED CIRCUIT BREAKER
	240 / 208V AC, 60Hz
PRD366JGU	40 A
PRD364JDGU	40 A
PRD364NLGU	40 A
PRD486JDGU	50 A
PRD486NLGU	50 A
PRD484NCGU	50 A
PRD48JDSGU	50 A
PRD48NLSGU	50 A
PRD48NCSGU	50 A
PRD606RCG	50 A
PRD606REG	50 A
PRD606RCSG	50 A
PRD606RESG	50 A

ELECTRICAL SUPPLY

IMPORTANT: The cord supplied with gas ranges having an electric griddle requires a NEMA 5-20 receptacle as shown here. Local codes my require a different wiring method.



WARNING: This appliance is equipped with a three-prong grounding plug for protection against shock hazard and should be plugged directly into a properly grounded receptacle. DO NOT cut or remove the grounding prong from this plug. DO NOT ALTER THIS PLUG.

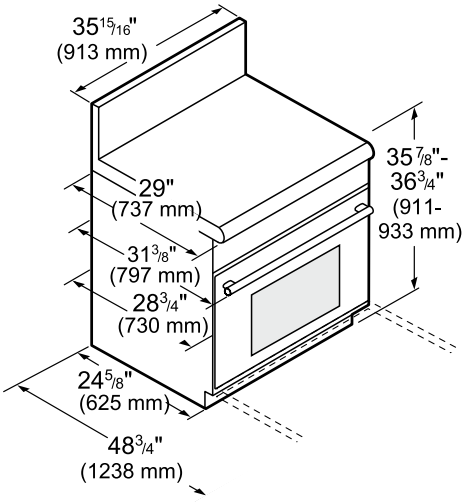
ELECTRICAL AND GAS LOCATIONS

Typical placement of the electrical and gas supply can be found within the "Cutout and Range Dimensions" located on the installation pages. Alternate placement within the supply zone is acceptable. Dual-Fuel ranges may be connected to the power supply with a range supply cord kit (sold separately) or by hard-wiring to the power supply. All-gas ranges may be connected to the power supply with the supplied range cord or by hard-wiring. It is the responsibility of the installer to provide the proper wiring components (cord or conduit and wires) and complete the electrical connection as dictated by local codes and ordinances and / or the National Electric Code. The units must be properly grounded.

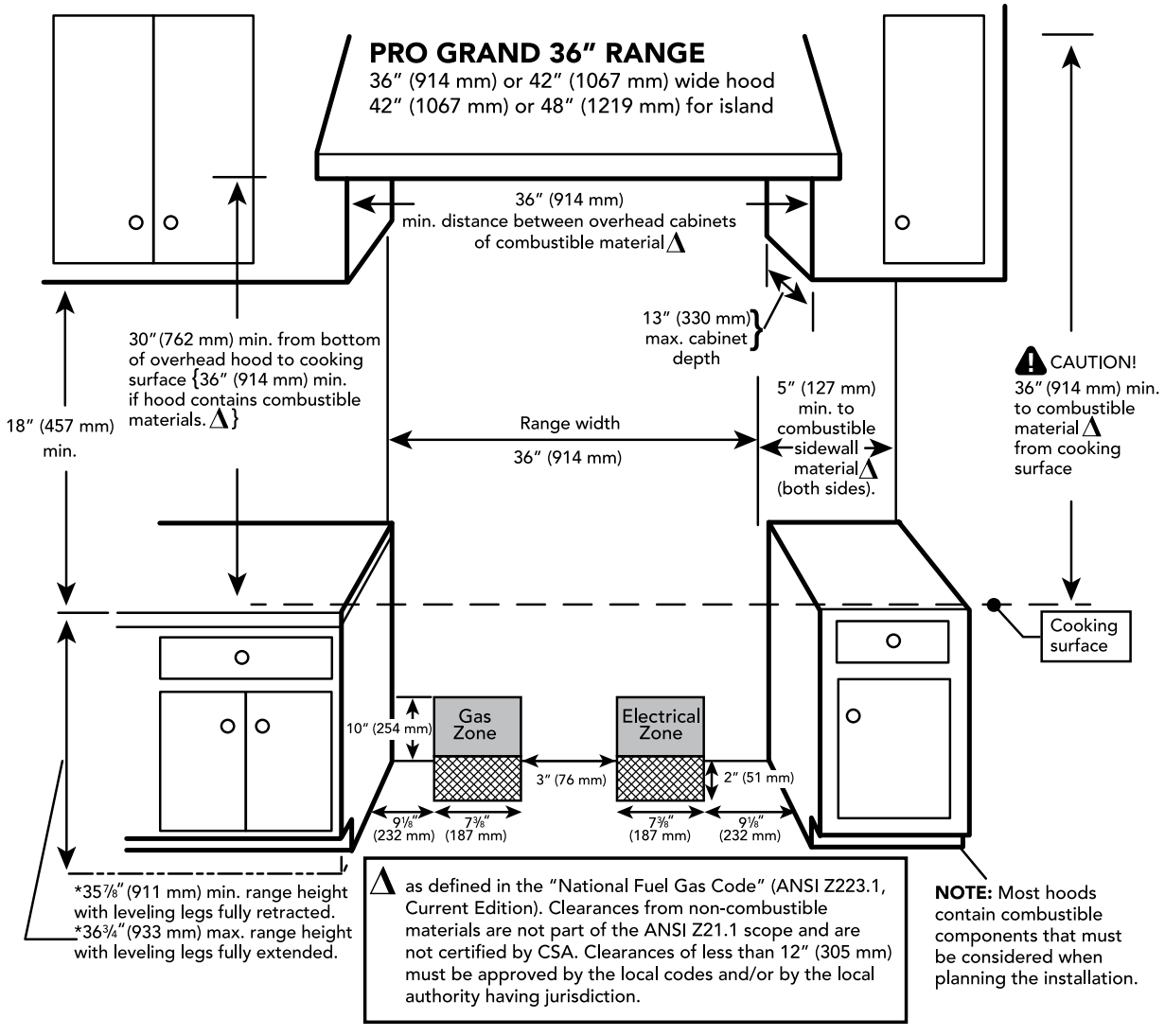
Installation of the range must be planned so that the rough-in of the junction box for the receptacle or conduit connection will allow maximum clearance to the rear of the unit.

PRO GRAND® RANGES
INSTALLATION

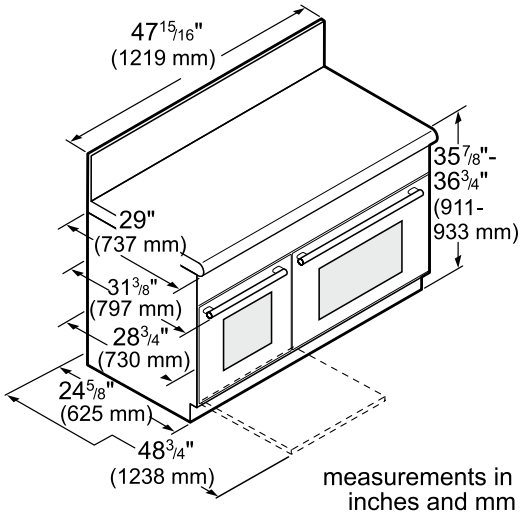
36-INCH RANGE DIMENSIONS



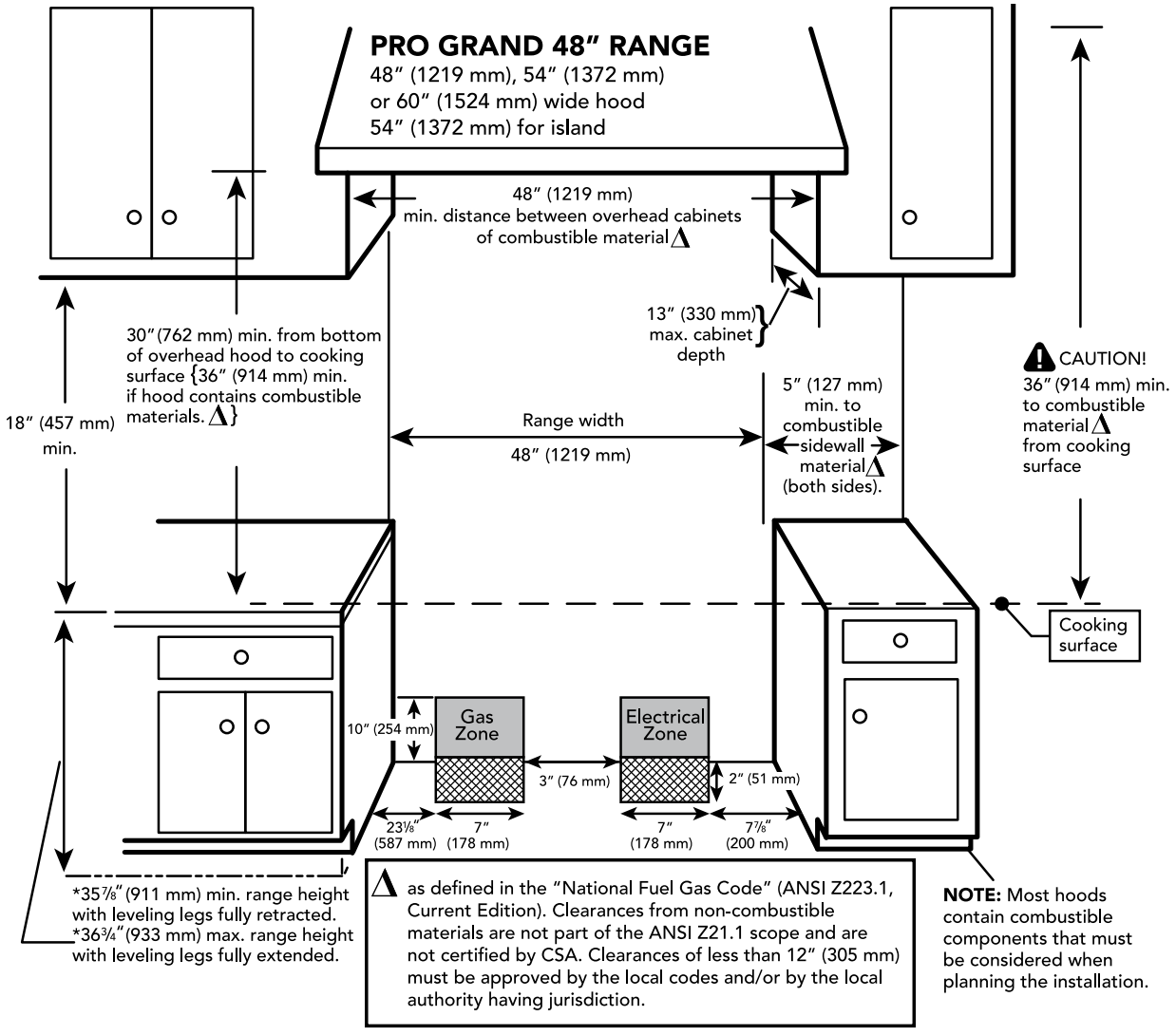
36-INCH RANGE CUTOUT DIMENSIONS



48-INCH RANGE DIMENSIONS

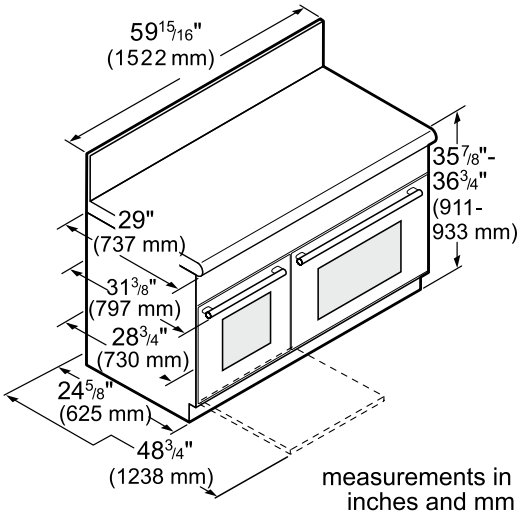


48-INCH RANGE CUTOUT DIMENSIONS

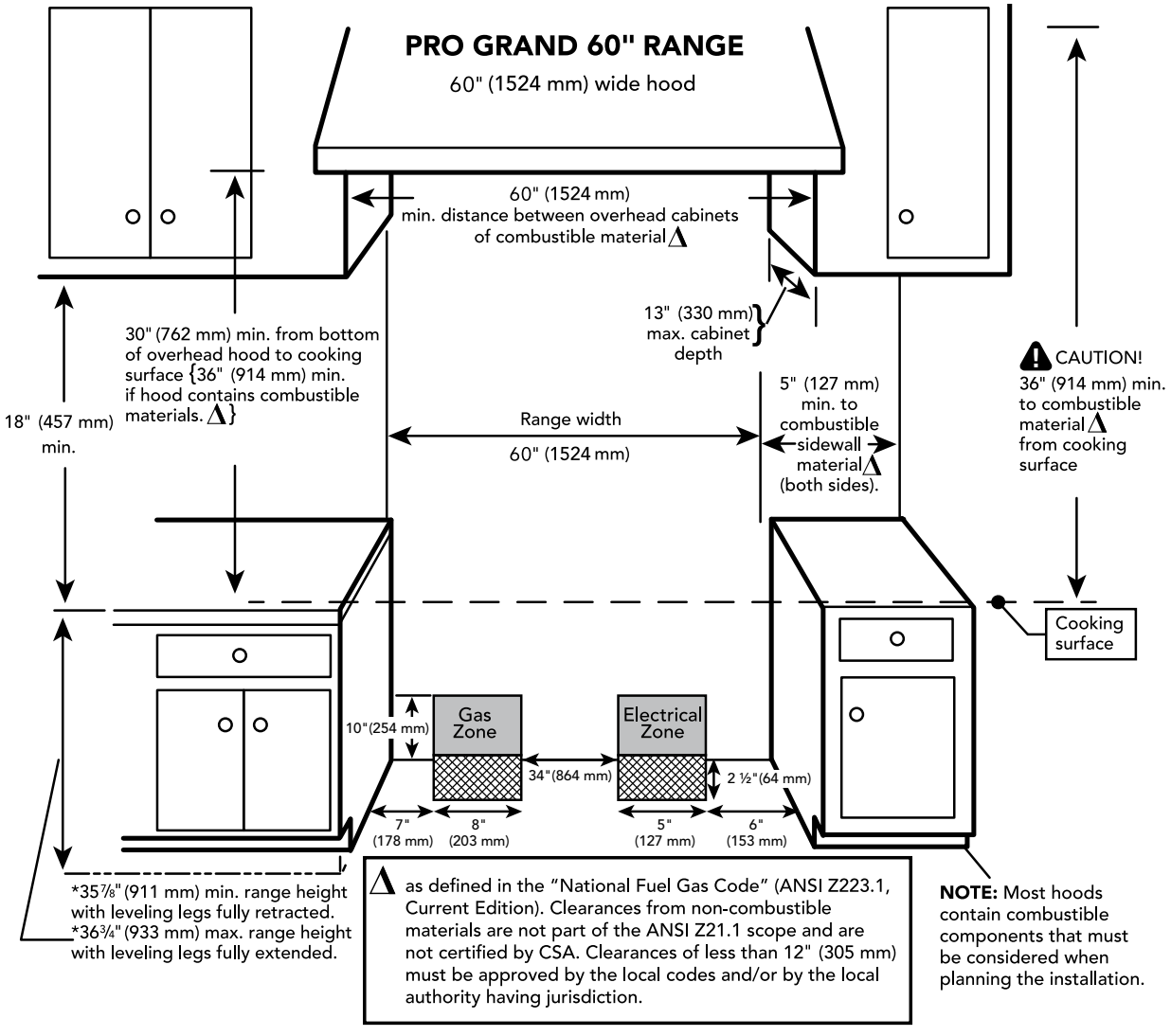


PRO GRAND® RANGES
INSTALLATION

60-INCH RANGE DIMENSIONS



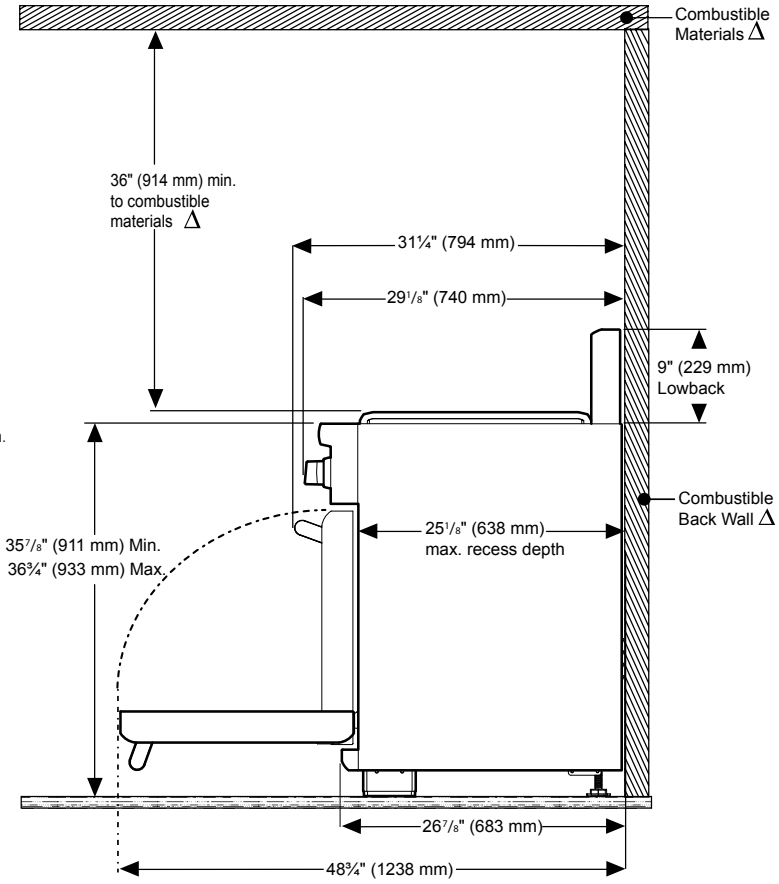
60-INCH RANGE CUTOUT DIMENSIONS



36-INCH, 48-INCH AND 60-INCH PRO GRAND RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "LOW BACK"

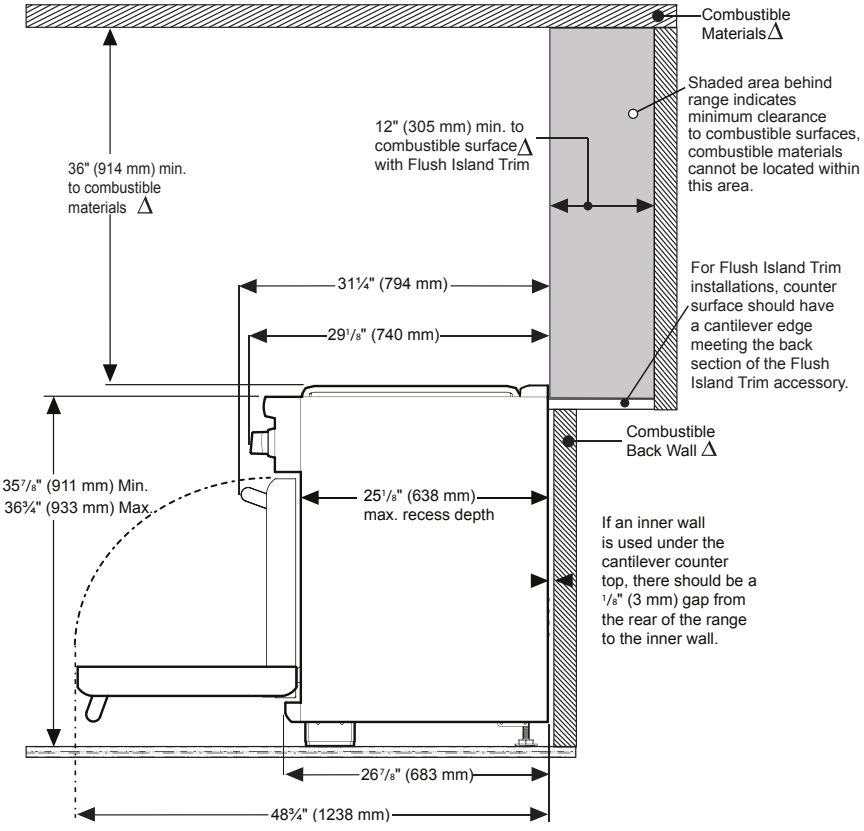
Note: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than **1/4** inch of a flame retardant material covered with not less than 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 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.



36-INCH, 48-INCH AND 60-INCH PRO GRAND 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 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.



EXPERIENCE THERMADOR®

Thermador is committed to giving you an enjoyable, creative and rewarding cooking experience. Whether you would like to research our products, watch a video of our chef searing the perfect scallop, or have questions on the use and care of your product, simply browse our online resource library at **thermador.com.**

CONNECT WITH US

- thermador.com/blog
- pinterest.com/thermador
- instagram.com/thermadorhome
- facebook.com
- youtube.com/thermadorhome
- twitter.com/thermador

VISIT THE ABOVE SITES TO SHARE PHOTOS OF YOUR NEW KITCHEN AND CREATIVE DISHES.

TAKE US WITH YOU

Visit the App Store™ or Google Play™ to download our Innovations app, including the Thermador Kitchen Ideas & Lookbook and the Thermador Kitchen Design and Planning Guide.

Download on the App Store Get it on Google play

CUSTOMER SERVICE

For dedicated customer service on any Thermador product, please call: 1-800-735-4328 or contact us at **thermador.com**

App Store is a trademark of Apple Inc.; Google Play is a trademark of Google Inc.

PRODUCT WARRANTY

PROFESSIONAL RANGES
Limited warranty, entire appliance, parts and labor (2 year)

PROFESSIONAL RANGETOPS
Limited warranty, entire appliance, parts and labor (2 year)

BUILT-IN OVENS
Limited warranty parts and labor (2 year)

INDUCTION COOKTOPS
Limited warranty, entire appliance, parts and labor (2 year)

Limited warranty for glass ceramic surface/electronic elements and switches; parts only (3rd to 5th year)

GAS COOKTOPS
Limited warranty, entire appliance, parts and labor (2 year)

ELECTRIC COOKTOPS
Limited warranty, entire appliance, parts and labor (2 year)

Limited warranty for glass ceramic surface/electronic elements and switches; parts only (3rd to 5th year)

VENTILATION
Limited warranty, entire appliance, parts and labor (2 year)

WARMING DRAWERS
Limited warranty, entire appliance, parts and labor (2 year)

BUILT-IN MICROWAVES
Limited warranty, entire appliance, parts and labor (2 year)

REFRIGERATION
Limited two-year warranty, entire appliance, parts and labor on any part of the refrigerator that fails because of a manufacturing defect

Limited warranty for sealed refrigeration system*; parts and labor (3rd to 6th year)

Limited warranty for sealed refrigeration system*; parts only (7th to 12th year)

*Sealed refrigeration system includes compressor, evaporator, condenser, dryer/strainer and connection tubing

DISHWASHERS
Full warranty, entire appliance, parts and labor (2 year)

Limited warranty for microprocessor or printed circuit board; parts only (3rd to 5th year)

Limited warranty for racks (does not include rack components); parts only (3rd to 5th year)

Limited warranty for rust-through on inner tub liner; parts only (Lifetime)

BUILT-IN COFFEE MACHINES
Limited warranty, entire appliance, parts and labor (2 year)

These warranties give you specific legal rights and you may have other rights that vary from state to state. Limited Warranty from Date of Purchase. 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.

©2015 BSH Home Appliances Corporation.

Thermador®

1 800 735 4328

USA THERMADOR.COM
CANADA THERMADOR.CA

©2015 BSH HOME APPLIANCES CORPORATION. ALL RIGHTS RESERVED.
#13-THD-0250 MG 10/15