



Pro-Grand 36" Dual-Fuel Range 4 Burners with Griddle

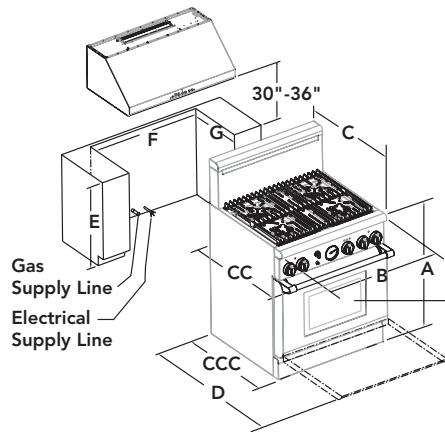
SKU	PRD364EDG
Range Size	36" Range
Type	Dual-Fuel
22" High Back Shelf	HS36R
12" Low Back Guard	LB36R
9" Back Guard	N/A
3 ⁵ / ₈ " Trim Piece	ITDF36R
Black Knob Accessory Kit	KNOBRGBLK
GENERAL INFORMATION	
120/240 or 120/208 Volts, 4 Wire, 60 Hz, Single Phase	■ /40 Amp
120 Volts, 3 Prong Plug, 60 Hz, Single Phase A.C., 20 Amps	PRD364EDG
Approximate Shipping Weight (lbs.)	465
ADDITIONAL ACCESSORIES	
Blue Knob Accessory Kit	KNOBRGBLU
12" Chop Block	PC12CHPBLK
12" Electric Grill Plate	EGRILPLATE

FEATURES & BENEFITS

Patented, sealed, brass Star Burners distribute heat evenly, and 375 BTU/hr ExtraLow® setting simmers without scorching.

Easy temperature reference at a glance with an electronically controlled indicator.

Our 36" ovens offer maximum capacity and can accommodate full-sized commercial sheet pans.



For usable oven interior dimensions, please visit the product's information page at www.thermador.com and click "view features."

Model No.	Ovens		Overall Dimensions						Cutout Dimensions*			Oven Cap. (cu. ft.)
	BTU/hr ^{††}	kW.	A**	B	C [†]	CC	CCC	D	E	F	G	
PRD364EDG	75,000	6.8	35 ⁷ / ₈ to 36 ³ / ₄	35 ⁷ / ₈	29 ¹ / ₂	32 ⁵ / ₈	27 ¹ / ₈	47 ³ / ₈	35 ⁷ / ₈ to 36 ³ / ₄	36	24 to 28 ³ / ₈	5.1

L.P. Converter orifices - PD ranges order (PLPKIT). Black Knob Kit (KNOBRGBLK) ordered separately. All-Gas Self-Cleaning PG ranges factory (NG) Natural Gas or factory (LP) Liquid Propane ordered separately.

Notes: 1) All height, width and depth dimensions are shown in inches. 2) Oven doors should be removed for doorway clearance. *Please refer to installation instructions prior to making cutout. Installation instructions and back guard information are available at www.thermador.com. **Height without back guard or high shelf. ***You must install your professional range with one of the back guards listed above. They are ordered separately — except for the 30" range, which comes standard with a 9" back guard. Approved for residential use only. †Measured to front of bullnose. ††BTU/hr includes surface burners and the oven.

