



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

SKU	PRD364ELG
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
Approximate Shipping Weight (lbs.)	465
ADDITIONAL ACCESSORIES	
Blue Knob Accessory Kit	KNOBRGBLU
12" Griddle Cover	PC12CVR
12" Chop Block	PC12CHPBLK

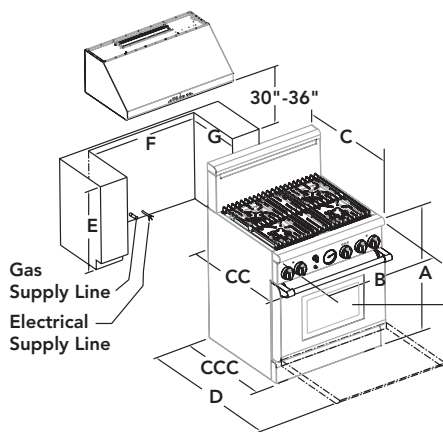
FEATURES & BENEFITS

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 available gas grill features a titanium surface that is easy to clean and dishwasher safe.

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.	BTU/hr††	Ovens		Overall Dimensions						Cutout Dimensions*			Oven Cap. (cu. ft.)
		Max.	kW.	A**	B	C†	CC	CCC	D	E	F	G	
PRD364ELG	78,000	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.

