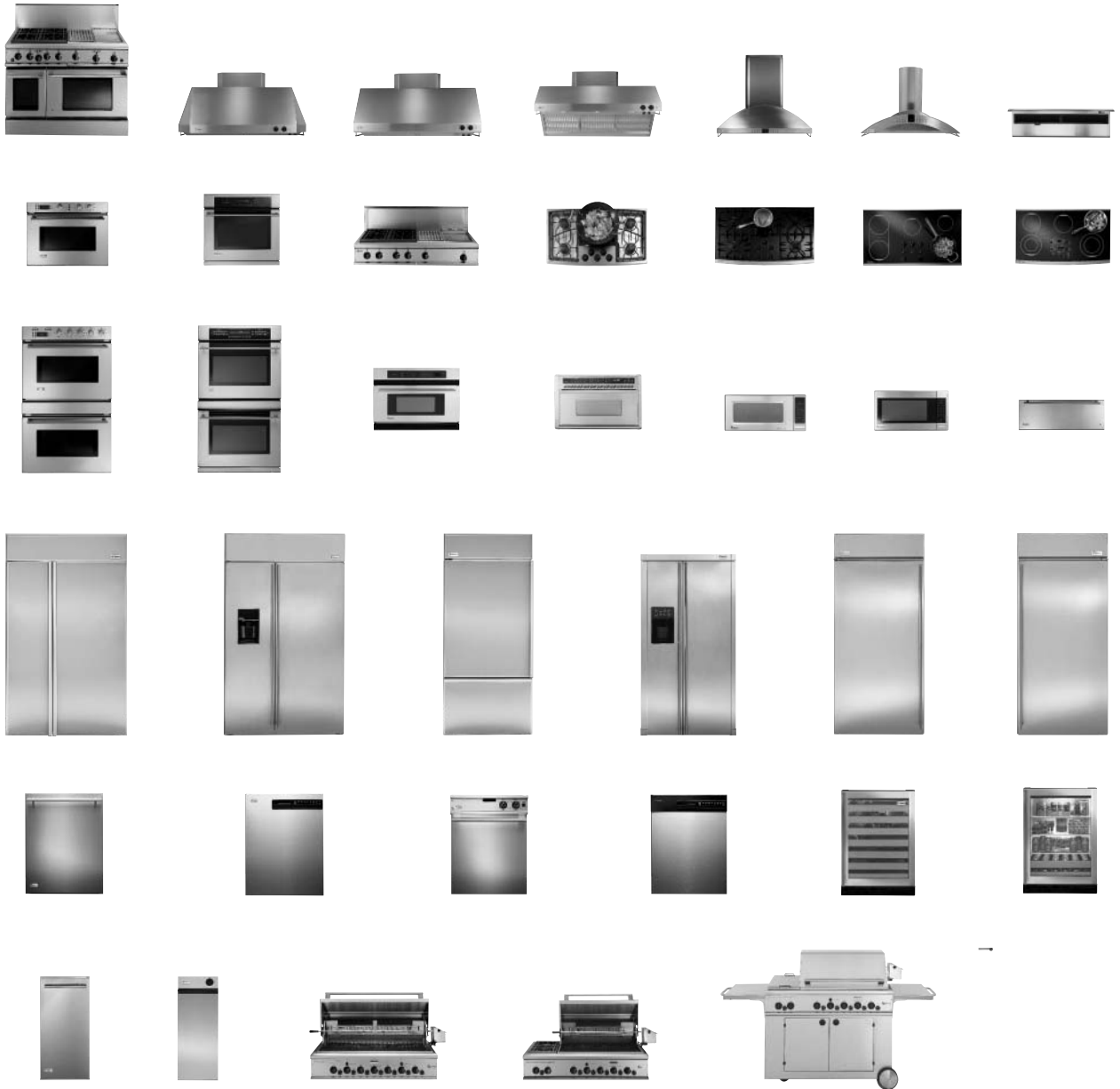


MONOGRAM DESIGN GUIDE



The Monogram Collection™



GE Monogram Design Guide

Monogram appliance planning: from inspiration to installation.

Now more than ever, the kitchen is the heart of the home. It's the place where we relax and gather in the company of family and friends. That's why, when you build a new home or remodel, the kitchen becomes the center of your plans. It serves as your canvas for artistic expression.

The Monogram® Design Guide makes it easy to express your creative vision in the kitchen—and throughout the home. With detailed information on product specifications, dimensions and installation, the Monogram Design Guide helps bring your home design plans to life.

Whether you're a designer, builder, architect or do-it-yourselfer, you'll find everything you need to select and install Monogram appliances, including many exciting options for customization. Should you require additional planning guidelines and resources, simply visit us online at monogram.com.

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Built-In Custom Side-by-Side Refrigerators

General Features

Customization. Monogram built-in trimmed refrigerators require 1/4" door and grille panels available from your Monogram dealer. These models also accept framed or overlay custom panels from your cabinetmaker. Stainless steel-wrapped models are shipped ready for installation.

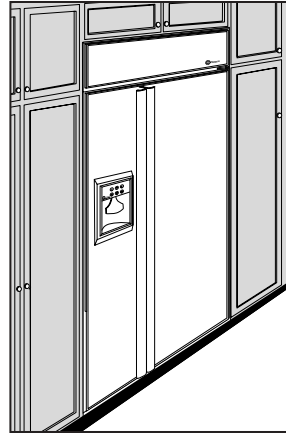
Overhead evaporator. Like commercial refrigerators, the overhead evaporator is located outside the food zones. This unique configuration enhances airflow, capacity and efficiency. And it's easily accessible by simply lifting the hinged grille.

Temperature management system. Electronic sensors and an exclusive air tower keep cooling consistent throughout the fresh food and freezer compartments.

Climate-control drawer. Functions like a refrigerator within a refrigerator. Precise controls allow you to express-chill beverages, express-thaw frozen items and select specific temperatures for perishable foods.

ENERGY STAR®-qualified. As an ENERGY STAR Partner, GE has determined that the ZISB480DM, ZISW480DM, ZISB420DM, ZISW420DM, ZISB360DM, and ZISW360DM meet the ENERGY STAR guidelines for energy efficiency.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.



48" Built-In Refrigerator with Dispenser

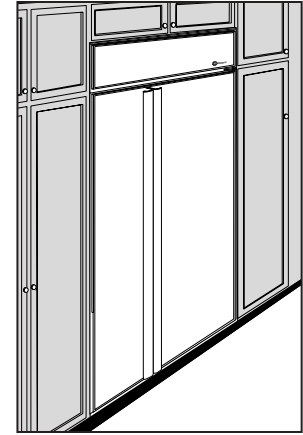
ZISW480DM, ZISB480DM,
ZISS480DMSS*

Overall Dimensions
(WxHxD in inches):
48 x 84 x 23-7/8

115 Volts/20 Amps
Approx. Shipping Wt. (lbs.) 775

- 30.7 cu. ft. Capacity
- ENERGY STAR®-Qualified
- Concealed Door Hinges
- Easy Access Hinged Grille
- Four-Point Leveling System
- Adjustable Door Stop (90°/130°)
- Trimmed (semi-flush) Installation
- Door Panels Required on Trimmed Models
- No Kits Required for Customization
- Two-Position Handle Adjusts to Accommodate 1/4" Framed or 3/4" Overlay Panels

*Full stainless wrap



48" Built-In Refrigerator

ZIS480NM, ZISS480NMSS*

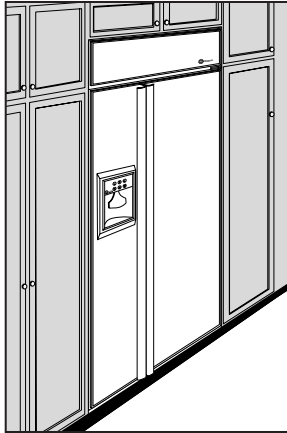
Overall Dimensions
(WxHxD in inches):
48 x 84 x 23-7/8

115 Volts/20 Amps
Approx. Shipping Wt. (lbs.) 775

- 30.6 cu. ft. Capacity
- Concealed Door Hinges
- Easy Access Hinged Grille
- Four-Point Leveling System
- Adjustable Door Stop (90°/130°)
- Trimmed (semi-flush) Installation
- Door Panels Required on Trimmed Models
- No Kits Required for Customization
- Two-Position Handle Adjusts to Accommodate 1/4" Framed or 3/4" Overlay Panels

*Full stainless wrap

Built-In Custom Side-by-Side Refrigerators



42" Built-In Refrigerator with Dispenser

ZISW420DM, ZISB420DM,
ZISS420DMSS*

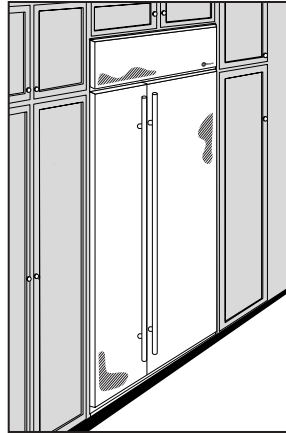
Overall Dimensions
(WxHxD in inches):
42 x 84 x 23-7/8

115 Volts/20 Amps

Approx. Shipping Wt. (lbs.) 725

- 26.1 cu. ft. Capacity
- ENERGY STAR®-Qualified
- Concealed Door Hinges
- Easy Access Hinged Grille
- Four-Point Leveling System
- Adjustable Door Stop (90°/130°)
- Trimmed (semi-flush) Installation
- Door Panels Required on Trimmed Models
- No Kits Required for Customization
- Two-Position Handle Adjusts to Accommodate 1/4" Framed or 3/4" Overlay Panels

*Full stainless wrap



42" Built-In Refrigerator

ZIS420NM, ZISS420NMSS*

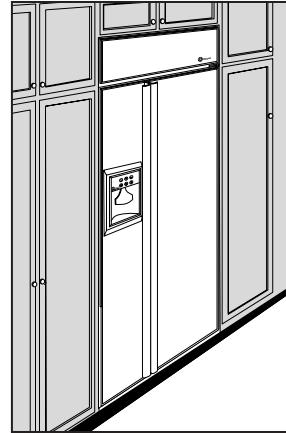
Overall Dimensions
(WxHxD in inches):
42 x 84 x 23-7/8

115 Volts/20 Amps

Approx. Shipping Wt. (lbs.) 725

- 26.0 cu. ft. Capacity
- Concealed Door Hinges
- Easy Access Hinged Grille
- Four-Point Leveling System
- Adjustable Door Stop (90°/130°)
- Trimmed (semi-flush) Installation
- Door Panels Required on Trimmed Models
- No Kits Required for Customization
- Two-Position Handle Adjusts to Accommodate 1/4" Framed or 3/4" Overlay Panels

*Full stainless wrap



36" Built-In Refrigerator with Dispenser

ZISW360DM, ZISB360DM,
ZISS360DMSS*

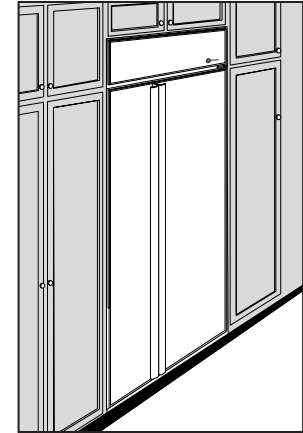
Overall Dimensions
(WxHxD in inches):
36 x 84 x 23-7/8

115 Volts/20 Amps

Approx. Shipping Wt. (lbs.) 675

- 21.7 cu. ft. Capacity
- Concealed Door Hinges
- Easy Access Hinged Grille
- Four-Point Leveling System
- Adjustable Door Stop (90°/130°)
- Trimmed (semi-flush) Installation
- Door Panels Required on Trimmed Models
- No Kits Required for Customization
- Two-Position Handle Adjusts to Accommodate 1/4" Framed or 3/4" Overlay Panels

*Full stainless wrap



36" Built-In Refrigerator

ZIS360NM, ZISS360NMSS*

Overall Dimensions
(WxHxD in inches):
36 x 84 x 23-7/8

115 Volts/20 Amps

Approx. Shipping Wt. (lbs.) 675

- 21.6 cu. ft. Capacity
- Concealed Door Hinges
- Easy Access Hinged Grille
- Four-Point Leveling System
- Adjustable Door Stop (90°/130°)
- Trimmed (semi-flush) Installation
- Door Panels Required on Trimmed Models
- No Kits Required for Customization
- Two-Position Handle Adjusts to Accommodate 1/4" Framed or 3/4" Overlay Panels

*Full stainless wrap

BUILT-IN SIDE-BY-SIDE REFRIGERATORS

BUILT-IN BOTTOM-FREEZER REFRIGERATORS

BUILT-IN ALL-REFRIGERATORS AND ALL-FREEZERS

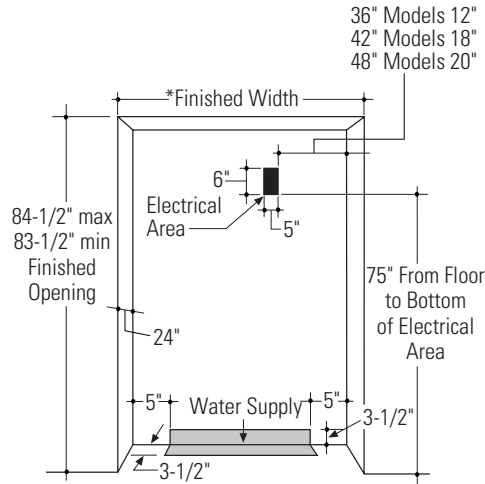
FREE-STANDING SIDE-BY-SIDE REFRIGERATORS

WINE RESERVE/ BEVERAGE CENTER/ICEMAKER

Advance Planning for Built-In Custom Side-by-Side Refrigerators

Custom side-by-side refrigerators are available in 36", 42" and 48" widths. Design and installation considerations are the same for all model widths.

The Installation Space



Space is the first consideration when planning the installation.

- *The finished cutout width must be:
- 35-1/2" Min. for 36" wide models
 - 41-1/2" Min. for 42" wide models
 - 47-1/2" Min. for 48" wide models

The cutout depth must be 24"

The refrigerator will project forward, slightly beyond adjacent cabinetry, depending on your installation.

The cutout depth beneath a soffit

When installed beneath a soffit, the soffit cannot exceed the 24" installation depth shown. The top case trim overlaps the bottom of the soffit.

Electrical

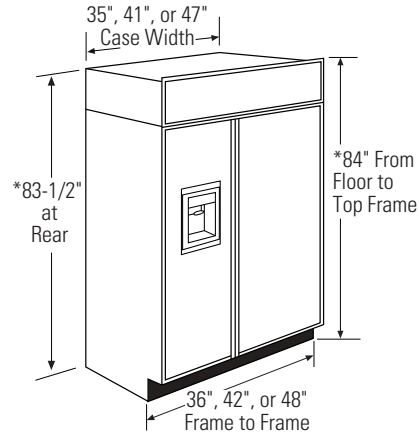
A 115V, 60Hz., 15 or 20 amp power supply is required. An individual properly grounded branch circuit or circuit breaker is recommended. Install a properly grounded 3-prong electrical receptacle recessed into the back wall. Electrical must be located on rear wall as shown.

Note: GFI (ground fault interrupter) is not recommended.

Water Line

All models are equipped with an automatic icemaker. The water line can enter the opening through the floor or back wall. Route 1/4" O.D. copper tubing or GE QuickConnect kit between the cold water line and the water connection location. The copper tubing should be long enough to extend to the front of the refrigerator. The installation of an easily accessible shut-off valve in the water line is required.

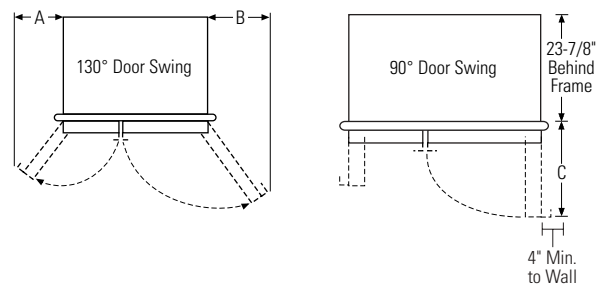
Product Dimensions



*Shipping Height. The refrigerator can be adjusted to fit into a cutout that is 83-1/2" min. to 84-1/2" max. height. The top case trim at the front is 1/2" higher and will overlap upper cabinetry or soffit. Use leveling legs and wheels for a maximum 1" height adjustment.

Door Swing Clearances

The installation must allow for clearances to adjacent walls or cabinets. These refrigerators are equipped with a 2-position door stop. The factory-set 130° door swing can be adjusted to 90° if clearance to adjacent cabinets or walls is restricted.



Models	A	B	C
36"	13"	15"	20-5/8"
42"	13"	19"	26-5/8"
48"	15"	20"	28-5/8"

Allow minimum clearances for freezer door (Dimension A) and fresh food door (Dimension B) for a full 130° door swing and to allow for pan removal.

- 4" minimum clearance is required when the door swing is adjusted to 90°. If the 90° door stop position is used, pan access is maintained, but pan removal is restricted.
- See door swing illustrations to determine interaction with adjacent cabinets or countertops.

Advance Planning for Built-In Custom Side-by-Side Refrigerators

Customization Basics: Framed Or Overlay Panels, Custom Handles and Accessory Kits

Stainless Steel–Wrapped Refrigerators

ZISS360NMSS, ZISS360DMSS
ZISS420NMSS, ZISS420DMSS
ZISS480NMSS, ZISS480DMSS

Stainless steel–wrapped refrigerators have wrapped doors and grille panel, beveled edges and tubular stainless steel handles that coordinate with other Monogram appliances. These models are shipped ready for installation.

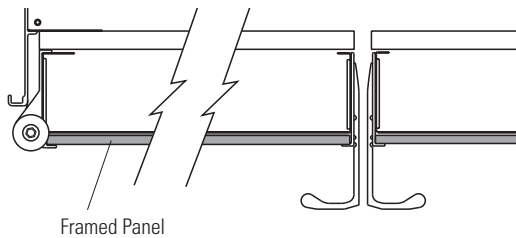
Trimmed Refrigerators

ZIS360NMSS, ZISW360DMSS, ZISB360DMSS
ZIS420NMSS, ZISW420DMSS, ZISB420DMSS
ZIS480NMSS, ZISW480DMSS, ZISB480DMSS

Trimmed refrigerators are designed to be customized with decorative panels. Field-installed custom door and grille panels are required.

Framed Panels

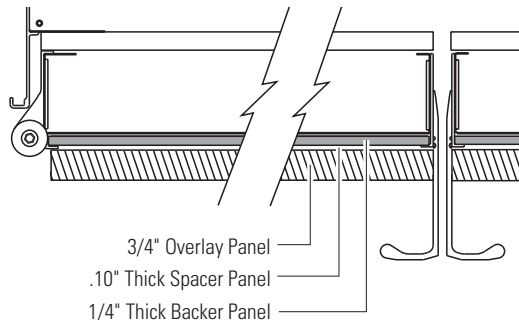
You may install 1/4"-thick custom panels from your cabinet manufacturer. The decorative panels slide into the factory-installed trim. Or, order black, white and stainless steel accessory panels from your Monogram dealer.



Standard supplied handles shown in 1/4" panel position.

Overlay Panels

You may also choose to install custom overlay panels from your cabinet manufacturer. This design provides a seamless appearance which integrates smoothly with surrounding cabinetry.



Standard supplied handles shown in 3/4" overlay panel position.

Door Handles

The supplied handles can be adjusted to accommodate both framed or overlay panels. Custom handles of your choice, supplied by your cabinet maker, can also be installed. If desired, you may order ZKHSS2 Monogram stainless steel tubular handle kit for overlay panels.

Side Panels

Side panels must be used whenever the sides of the refrigerator will be exposed.

Optional Accessory Kit

ZKHSS2: Tubular Stainless Steel handles designed to fit overlay panels.

Accessory Panels

White or black acrylic and stainless steel accessory panels are available from your Monogram supplier. Panels are cut to size and ready to install. These panel kits must be ordered separately.

Models	White Acrylic	Black Acrylic	Stainless Steel
ZISW480D	ZPW480D		ZPS480D
ZISB480D		ZPB480D	ZPS480D
ZIS480N	ZPW480N	ZPB480N	ZPS480N
ZISW420D	ZPW420D		ZPS420D
ZISB420D		ZPB420D	ZPS420D
ZIS420N	ZPW420N	ZPB420N	ZPS420N
ZISW360D	ZPW360D		ZPS360D
ZISB360D		ZPB360D	ZPS360D
ZIS360N	ZPW360N	ZPB360N	ZPS360N

Advance Planning for Custom Built-In Side-by-Side Refrigerators

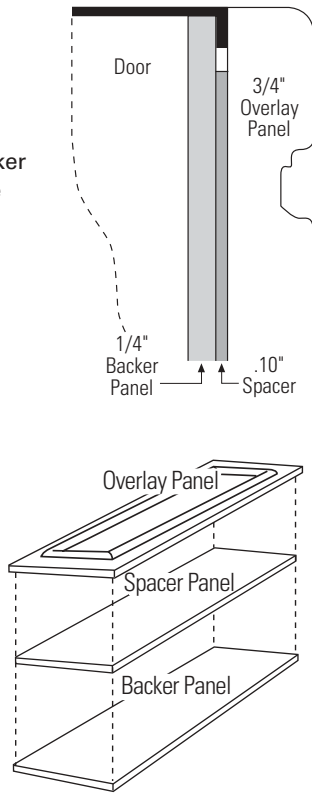
3/4" Overlay Panel Dimensions

For a more custom appearance, overlay panels may be installed on trimmed models. The overlay panel must be secured to a 1/4"-thick backer panel which slides into the trim. A spacer panel 0.10" thick must be placed between the overlay and backer panels.

$$.250" + .10" + .750" = 1.100" \text{ Total Panel Thickness}$$

Center each panel over the other. Assemble the panels with glue and screws. Screws must be countersunk into the backer panel.

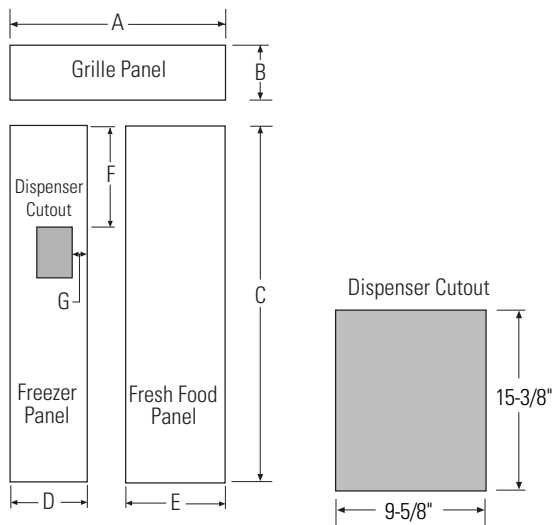
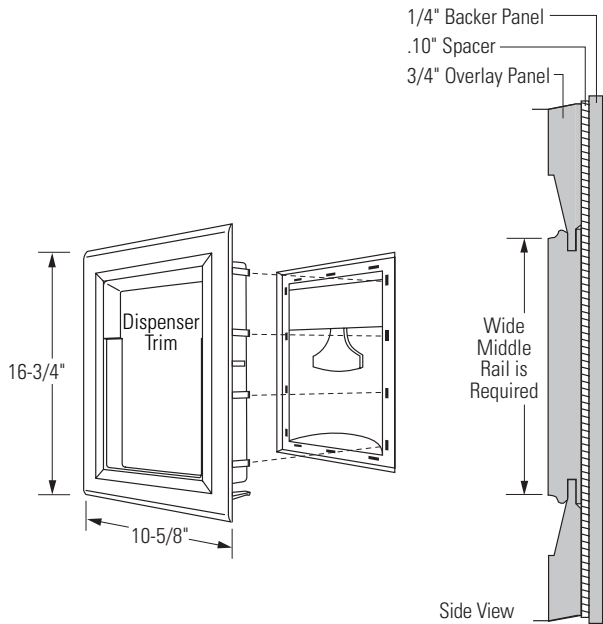
NOTE: Left-to-right offset is not always equal to top-to-bottom offset.



Raised Overlay Panel Design On Dispenser Models

When a raised panel design is to be used, a custom wide middle rail is required to accept the dispenser trim.

- The middle rail must be wide enough to allow for the dispenser trim to overlap the opening.
- The middle rail must be 1.100" total thickness to accept the dispenser trim.



*Cut the dispenser opening after the backer, spacer and overlay panels have been assembled.

Important Note: Maximum weight for fresh food panel is 50 pounds and 30 pounds for freezer panel.

36" Side-by-Side (in inches)

	A	B	C	D	E
1/4" Backer Panel	33-7/8	9	68-3/8	14-9/16	18-9/16
.10" Spacer Panel	33	8-3/8	67	13-1/4	17-1/4
3/4" Spacer Panel	34-1/8	9-1/4	68-5/8	14-13/16	18-13/16

42" Side-by-Side (in inches)

	A	B	C	D	E
1/4" Backer Panel	39-7/8	9-1/2	68-3/8	14-9/16	24-9/16
.10" Spacer Panel	39	8-5/8	67	13-1/4	23-1/4
3/4" Spacer Panel	40-1/8	9-3/4	68-5/8	14-13/16	24-13/16

48" Side-by-Side (in inches)

	A	B	C	D	E
1/4" Backer Panel	45-7/8	9-1/2	68-3/8	18-9/16	26-9/16
.10" Spacer Panel	45	8-5/8	67	17-1/4	25-1/4
3/4" Spacer Panel	46-1/8	9-3/4	68-5/8	18-13/16	26-13/16

*Dispenser Cutout Position (in inches)

	F	G
36" Models	17-15/16	3-1/4
42" Models	17-15/16	3-1/4
48" Models	17-15/16	5-1/4

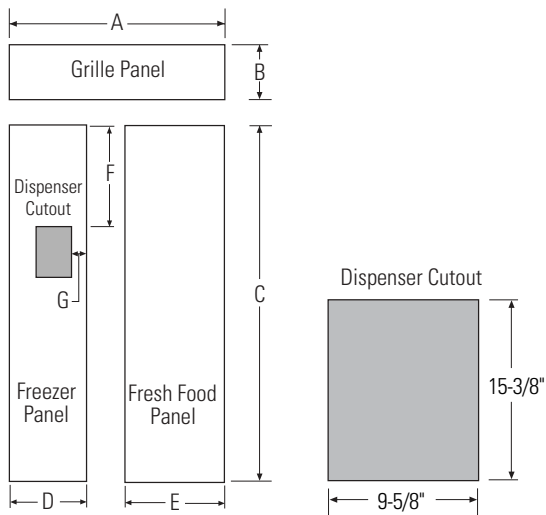
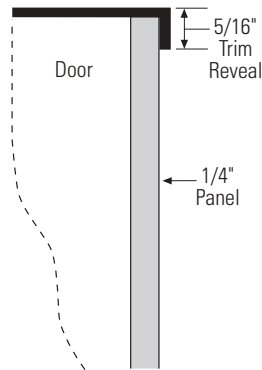
Advance Planning for Built-In Custom Side-by-Side Refrigerators

1/4" Framed Panel Dimensions

If you choose to install framed panels, they must be cut to the dimensions shown. The panels will slide into the frame on the door and grille.

If the custom panel is less than 1/4" thick, and it fits loosely in the door frame, it can be backed up with a piece of filler material or foam tape to improve the fit.

Important Note: Maximum weight for fresh food panel is 50 pounds and 30 pounds for freezer panel.



Side-by-Side (in inches)

	A	B	C	D	E
36" Models	33-7/8	9	68-3/8	14-9/16	18-9/16
42" Models	39-7/8	9-1/2	68-3/8	14-9/16	24-9/16
48" Models	45-7/8	9-1/2	68-3/8	18-9/16	26-9/16

Dispenser Cutout Position (in inches)

	F	G
36" Models	17-13/16	3-1/8
42" Models	17-13/16	3-1/8
48" Models	17-13/16	5-1/8

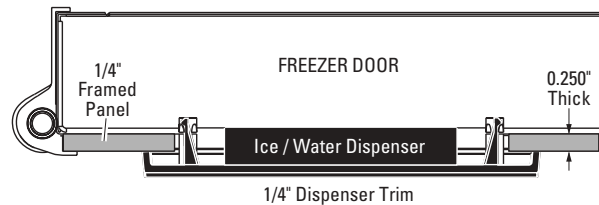
Dispenser Models

These refrigerators are supplied with two dispenser trims, one for framed panels and one for overlay panels.

1/4" Framed Panel

The framed panel must be 1/4" nominal thickness to fit the dispenser trim.

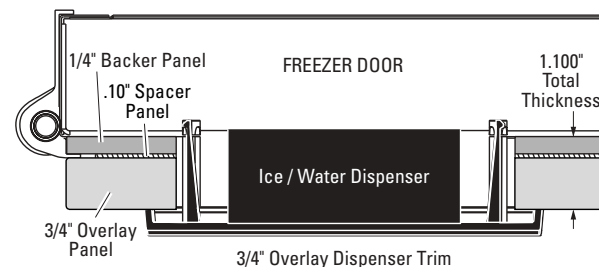
- The dispenser trim fits over the custom panel and snaps into the freezer door.
- If the panel is less than 0.250" thick, a noticeable gap may be created around the dispenser trim. Foam tape may be applied on the door to improve the fit.
- If the panel is more than 0.250" thick, the dispenser trim cannot be secured to the door.



3/4" Overlay Panels

The overlay dispenser trim is designed to fit a total panel thickness of 1.100".

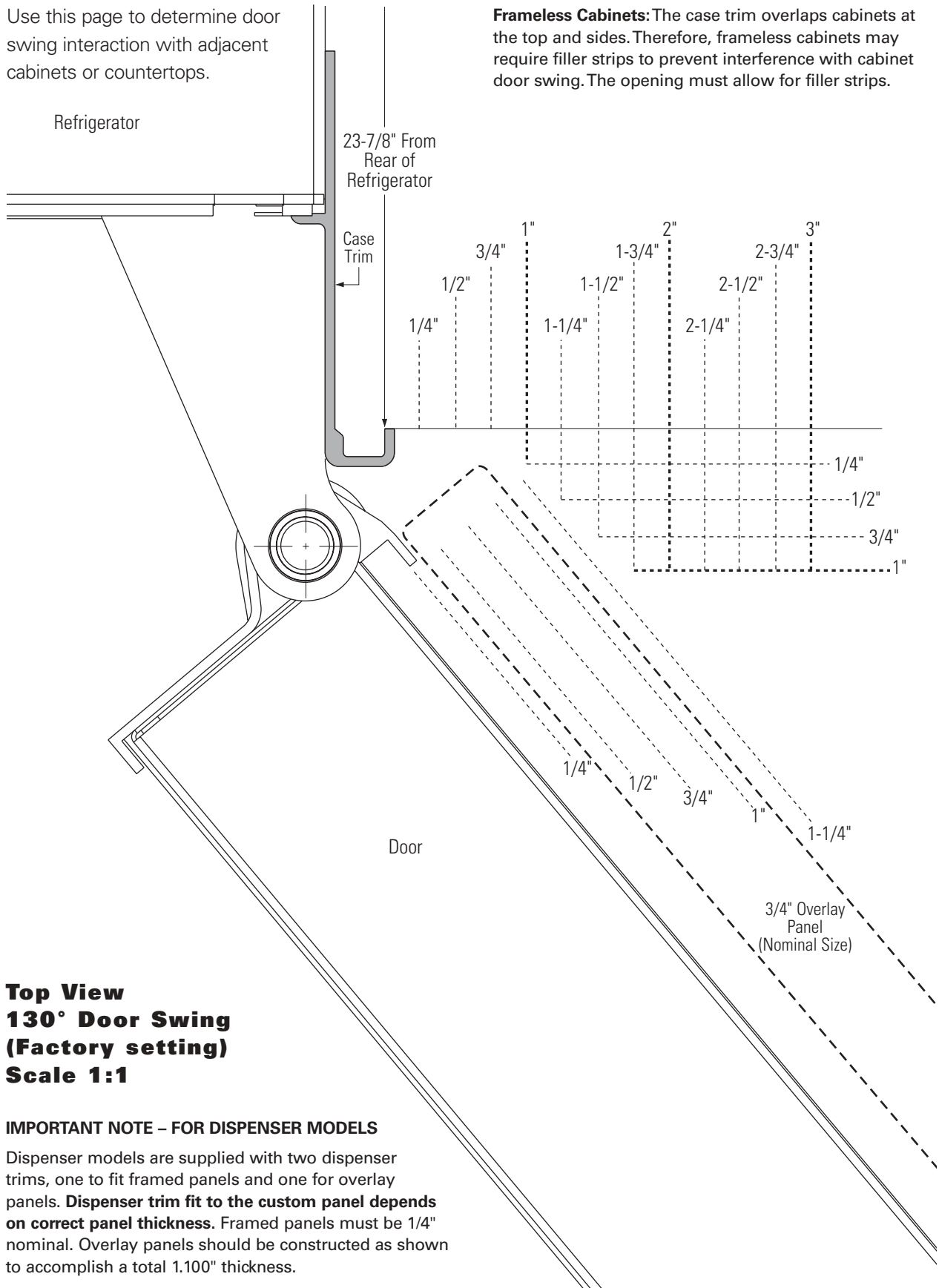
- If the panel is less than 1.100" thick, a noticeable gap may be created around the dispenser trim.
- If the panel is more than 1.100" thick, the dispenser trim cannot be secured to the door.
- The overlay panel must be constructed according to the specifications shown to achieve the correct total thickness.
- Alternative panel construction methods such as securing a 3/4" panel to a 1/4" backer panel cannot be used. Another method, routing a 3/4"-thick panel on all sides, cannot be used. These methods will not result in the required 1.100" panel thickness.
- When a raised panel design is to be used, a custom middle rail is required. See page 7 for details.



Advance Planning for Built-In Custom Side-by-Side Refrigerators

Use this page to determine door swing interaction with adjacent cabinets or countertops.

Frameless Cabinets: The case trim overlaps cabinets at the top and sides. Therefore, frameless cabinets may require filler strips to prevent interference with cabinet door swing. The opening must allow for filler strips.



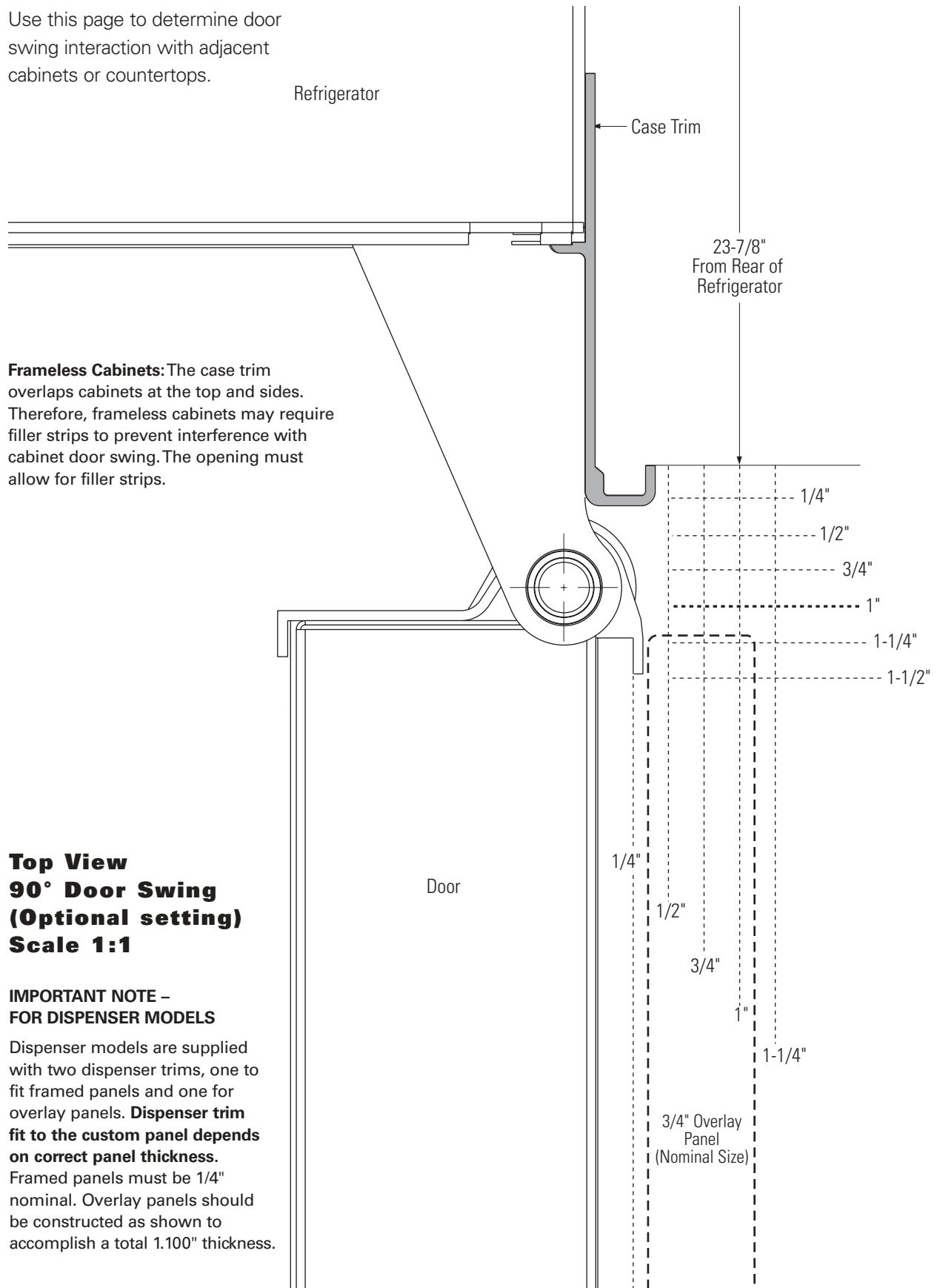
**Top View
130° Door Swing
(Factory setting)
Scale 1:1**

IMPORTANT NOTE – FOR DISPENSER MODELS

Dispenser models are supplied with two dispenser trims, one to fit framed panels and one for overlay panels. **Dispenser trim fit to the custom panel depends on correct panel thickness.** Framed panels must be 1/4" nominal. Overlay panels should be constructed as shown to accomplish a total 1.100" thickness.

Advance Planning for Built-In Side-by-Side Refrigerators

Use this page to determine door swing interaction with adjacent cabinets or countertops.



Frameless Cabinets: The case trim overlaps cabinets at the top and sides. Therefore, frameless cabinets may require filler strips to prevent interference with cabinet door swing. The opening must allow for filler strips.

Top View 90° Door Swing (Optional setting) Scale 1:1

IMPORTANT NOTE – FOR DISPENSER MODELS

Dispenser models are supplied with two dispenser trims, one to fit framed panels and one for overlay panels. **Dispenser trim fit to the custom panel depends on correct panel thickness.** Framed panels must be 1/4" nominal. Overlay panels should be constructed as shown to accomplish a total 1.100" thickness.

Built-In Bottom-Freezer Refrigerators

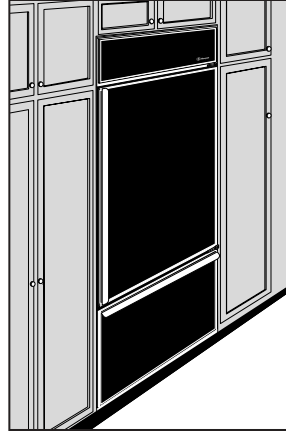
General Features

Customization. Monogram built-in trimmed refrigerators require 1/4" door and grille panels available from your Monogram dealer. These models also accept framed or overlay custom panels from your cabinetmaker. Stainless steel-wrapped models are shipped ready for installation.

Temperature management system. The temperature management system with upfront electronic controls delivers cool, fresh air to every shelf.

Adjustable shelves and bins. Four split shelves and six door bins provide important storage flexibility.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.



36" Built-In Refrigerators

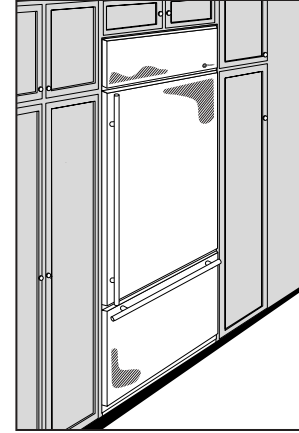
ZIC360NMRH, ZIC360NMLH

Overall Dimensions
(WxHxD in inches):
36 x 84 x 23-7/8

115 Volts/20 Amps

Approx. Shipping Wt. (lbs.) 675

- 20.6 cu. ft. Capacity
- Concealed Door Hinge
- Easy Access Hinged Grille
- Four-Point Leveling System
- Adjustable Door Stop (90°/130°)
- Trimmed (semi-flush) Installation
- Door Swing Preference Must Be Specified
- Door Panels Required
- No Kits Required for Customization
- Two-Position Handle Adjusts to Accommodate 1/4" Framed or 3/4" Overlay Panels
- Unified Grille Kit for Side-by-Side Installation of two Bottom-Freezer Refrigerators



36" Built-In Stainless Steel Refrigerators

ZICS360NMRH, ZICS360NMLH

Overall Dimensions
(WxHxD in inches):
36 x 84 x 23-7/8

115 Volts/20 Amps

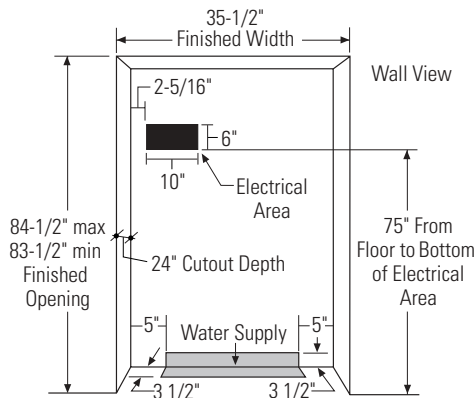
Approx. Shipping Wt. (lbs.) 675

- 20.6 cu. ft. Capacity
- Concealed Door Hinge
- Easy Access Hinged Grille
- Four-Point Leveling System
- Adjustable Door Stop (90°/130°)
- Full Stainless Wrap
- Trimmed (semi-flush) Installation
- Door Swing Preference Must Be Specified
- Unified Grille Kit for Side-by-Side Installation of two Bottom-Freezer Refrigerators

Advance Planning for Built-In Bottom-Freezer Refrigerators

The Installation Space

The finished cutout width must be 35-1/2".



The cutout depth must be 24"

The refrigerator will project forward, slightly beyond adjacent cabinetry, depending on your installation.

The cutout depth beneath a soffit

When installed beneath a soffit, the soffit cannot exceed the 24" installation depth shown. The top case trim overlaps the bottom of the soffit.

Electrical

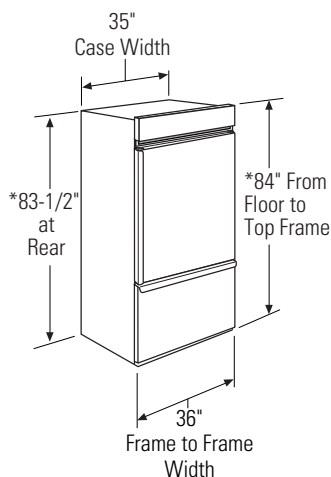
A 115V, 60Hz., 15 or 20 amp power supply is required. An individual properly grounded branch circuit or circuit breaker is recommended. Install a properly grounded 3-prong electrical receptacle recessed into the back wall. Electrical must be located on rear wall as shown.

Note: GFI (ground fault interrupter) is not recommended.

Water Line

All models are equipped with an automatic icemaker. The water line can enter the opening through the floor or back wall. Route 1/4" O.D. copper tubing or GE QuickConnect kit between the cold water line and the water connection location at the front of the refrigerator. The installation of an easily accessible shut-off valve in the water line is required.

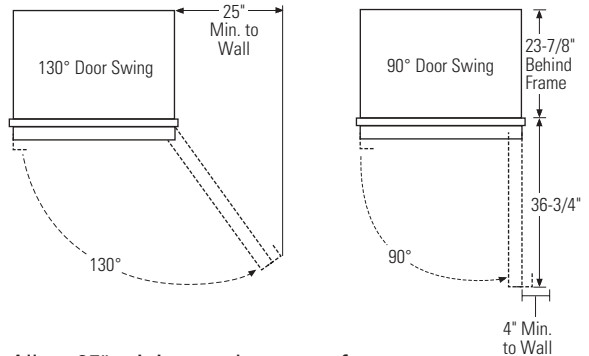
Product Dimensions



***Shipping Height.** The refrigerator can be adjusted to fit into a cutout that is 83-1/2" min. to 84-1/2" max. height. The top case trim at the front is 1/2" higher and will overlap upper cabinetry or soffit. Use leveling legs and wheels for a maximum 1" height adjustment.

Door Swing Clearances

The installation must allow for clearances to adjacent walls or cabinets. These refrigerators are equipped with a 2-position door stop. The factory-set 130° door swing can be adjusted to 90° if clearance to adjacent cabinets or walls is restricted.



Allow 25" minimum clearances for a full 130° door swing. Allow 15" for pan removal.

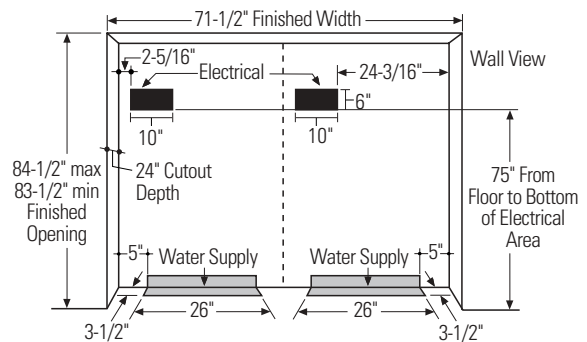
- 4" minimum clearance is required when the door swing is adjusted to 90°. If the 90° door stop position is used, pan access is maintained, but pan removal is restricted.
- See door swing illustrations to determine interaction with adjacent cabinets or countertops.

ZUG2, ZUGSS2 Unified Grille Panel Kit

- If you are installing two refrigerators side by side, the installation space must be 71-1/2" wide.

Note: Additional cutout width may be required when side panels are used. Add side panel thickness to the finished cutout to calculate rough-in width.

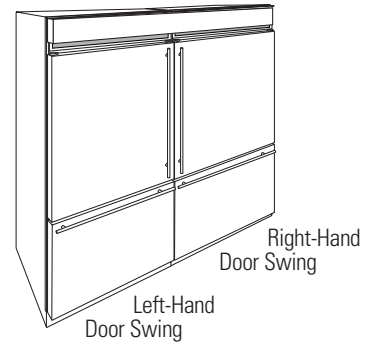
- The water and electrical locations for each product must be located as shown.
- A separate 115V, 60Hz., 15 or 20 amp power supply is recommended for each product.



Advance Planning for Built-In Bottom-Freezer Refrigerators

Customization Basics: Framed or Overlay Panels, Custom Handles and Accessory Kits

These bottom-freezer refrigerators are factory set for a left or right door swing. The door swing is NOT reversible. Choose an RH model with hinge on the right side; the door swings left to right. Choose an LH model with hinge on the left side; the door will swing right to left.



Stainless Steel-Wrapped Refrigerators

ZICS360NMLH, ZICS360NMRH

Stainless steel-wrapped refrigerators have wrapped doors and grille panel, beveled edges and tubular stainless steel handles. These models are shipped ready for installation.

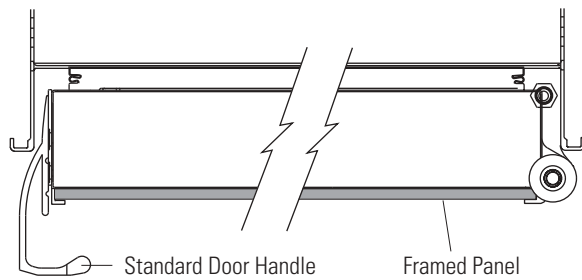
Trimmed Refrigerators

ZIC360NMLH, ZIC360NMRH

Trimmed refrigerators are designed to be customized with decorative panels. Field-installed custom door and grille panels are required.

Framed Panels

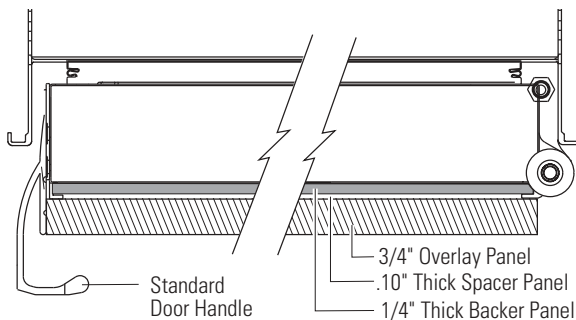
You may install 1/4"-thick custom panels from your cabinet manufacturer. The decorative panel or accessory panel slide into the factory-installed trim.



Standard supplied handles shown in 1/4" panel position.

Overlay Panels

You may also choose to install custom overlay panels from your cabinet manufacturer. This design provides a seamless appearance which integrates smoothly with surrounding cabinetry.



Standard supplied handles shown in 3/4" overlay panel position.

Door Handles

The supplied handles can be adjusted to accommodate both framed or overlay panels. Custom handles of your choice, supplied by your cabinet maker, can also be installed. If desired, you may order ZKHCSS2 Monogram Stainless Steel Tubular Handle Kit for overlay panels.

Side Panels

Side panels must be used whenever the sides of the refrigerator will be exposed.

Optional Accessory Kits

ZKHCSS2: Monogram Stainless Steel Tubular Handle Kit and Handle Side Trim for custom handles. For use on 3/4" custom panels.

ZUG2: For side-by-side installation of two trimmed bottom-freezer refrigerators. This kit provides for the installation of a unified custom grille panel to span the width of two units using a framed or overlay panel.

ZUGSS2: For side-by-side installation of two stainless steel-wrapped bottom-freezer refrigerators. This kit provides a unified stainless steel grille panel to span the width of two units.

Accessory Panels

White or black acrylic and stainless steel accessory panels are available from your Monogram supplier. Panels are cut to size and ready to install. These panel kits must be ordered separately.

Black	White	Stainless Steel
ZPBC360	ZPWC360	ZPSC360

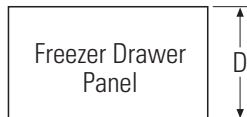
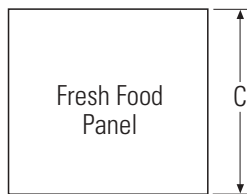
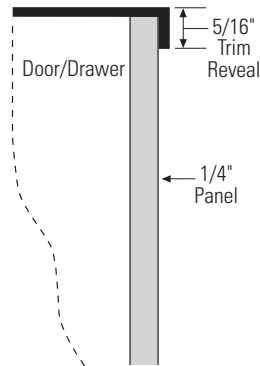
Advance Planning for Built-In Bottom-Freezer Refrigerators

1/4" Framed Panel Dimensions

If you choose to install framed panels, they must be cut to the dimensions shown. The panels will slide into the frame on the door, drawer and grille.

If the custom panel is less than 1/4" thick, and it fits loosely in the door frame, it can be backed up with a piece of filler material or foam tape to improve the fit.

Important Note: Maximum weight for fresh food panel is 50 pounds and 30 pounds for freezer drawer panel.



Framed Panel Dimensions (in inches)

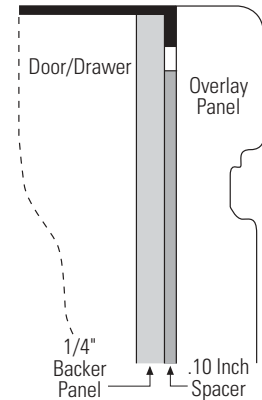
	A (Width)	B (Grille Ht.)	C (FF Ht.)	D (FZ Ht.)
1/4" Framed Panel	33-7/8	8-7/8	46-1/16	21-7/8

3/4" Overlay Panel Dimensions (in inches)

	A (Width)	B (Grille Ht.)	C (FF Ht.)	D (FZ Ht.)
1/4" Backer Panel	33-7/8	8-7/8	46-1/16	21-7/8
.10" Spacer Panel	32-1/2	7-5/8	44-11/16	20-1/2
3/4" Overlay Panel	34-1/8	9	46-5/16	22

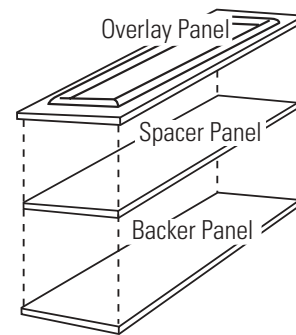
3/4" Overlay Panel Dimensions

For a more custom appearance, overlay panels may be installed on trimmed models. The overlay panel must be secured to a 1/4"-thick backer panel which slides into the trim. A spacer panel 0.10" thick must be placed between the overlay and backer panel.



$$.250" + .10" + .750" = 1.100" \text{ Total Panel Thickness}$$

Center each panel over the other. Assemble the panels with glue and screws. Screws must be countersunk into the backer panel.

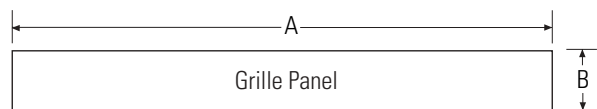


NOTE: Left-to-right offset is not always equal to top-to-bottom offset.

ZUG2 Grille Panel Dimensions

The ZUG2 unified grille panel kit will accept a framed or overlay grille panel.

- Assemble the overlay panel in the same manner as the door and drawer panels.



Framed Panel Dimensions

	A (Width)	B (Height)
1/4" Framed Panel	69-7/8"	8-7/8"

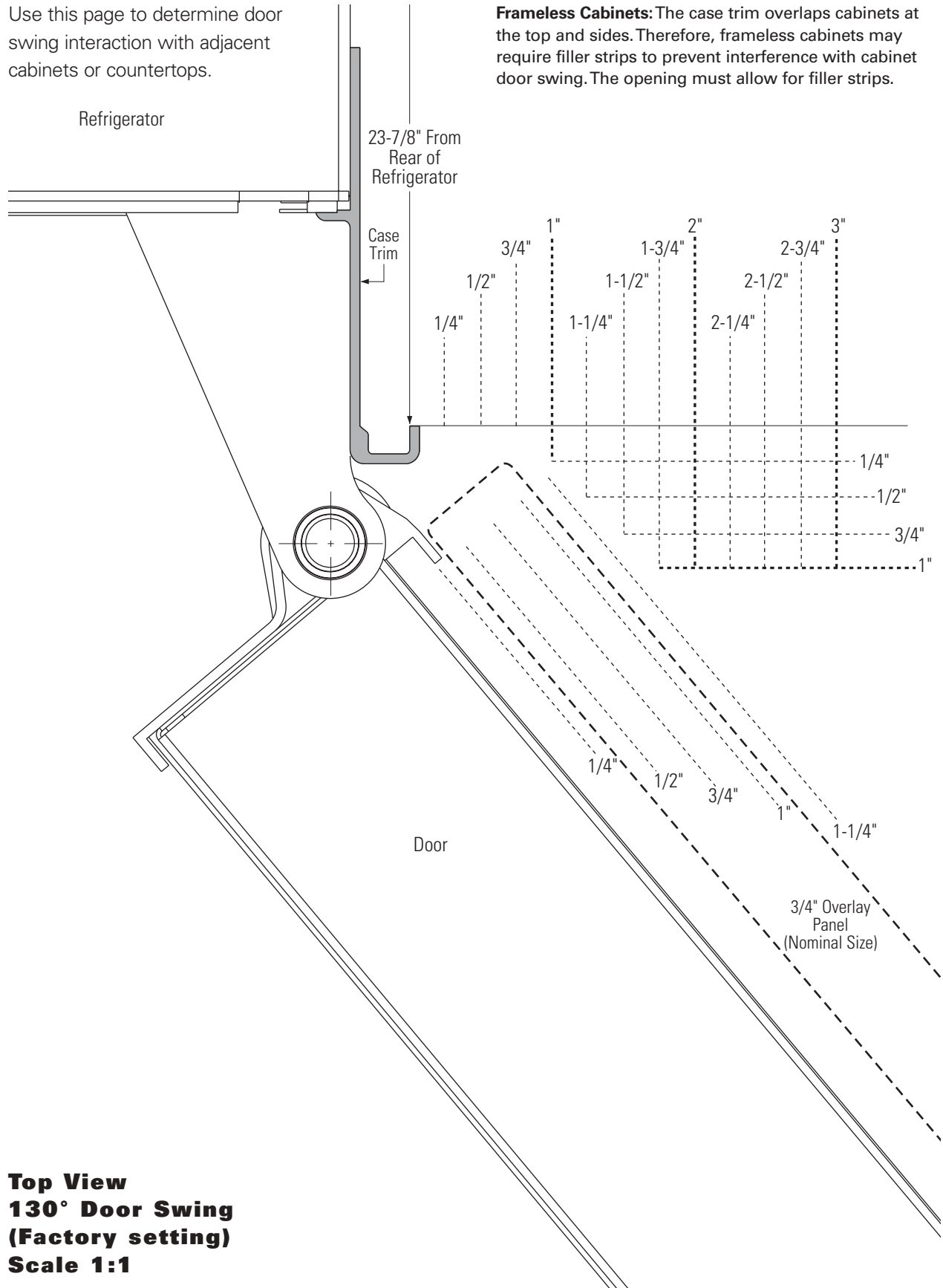
Overlay Panel Dimensions

	A (Width)	B (Height)
1/4" Backer Panel	69-7/8"	8-7/8"
.10" Spacer Panel	68-1/2"	7-5/8"
3/4" Overlay Panel	70-1/8"	9"

Advance Planning for Built-In Bottom-Freezer Refrigerators

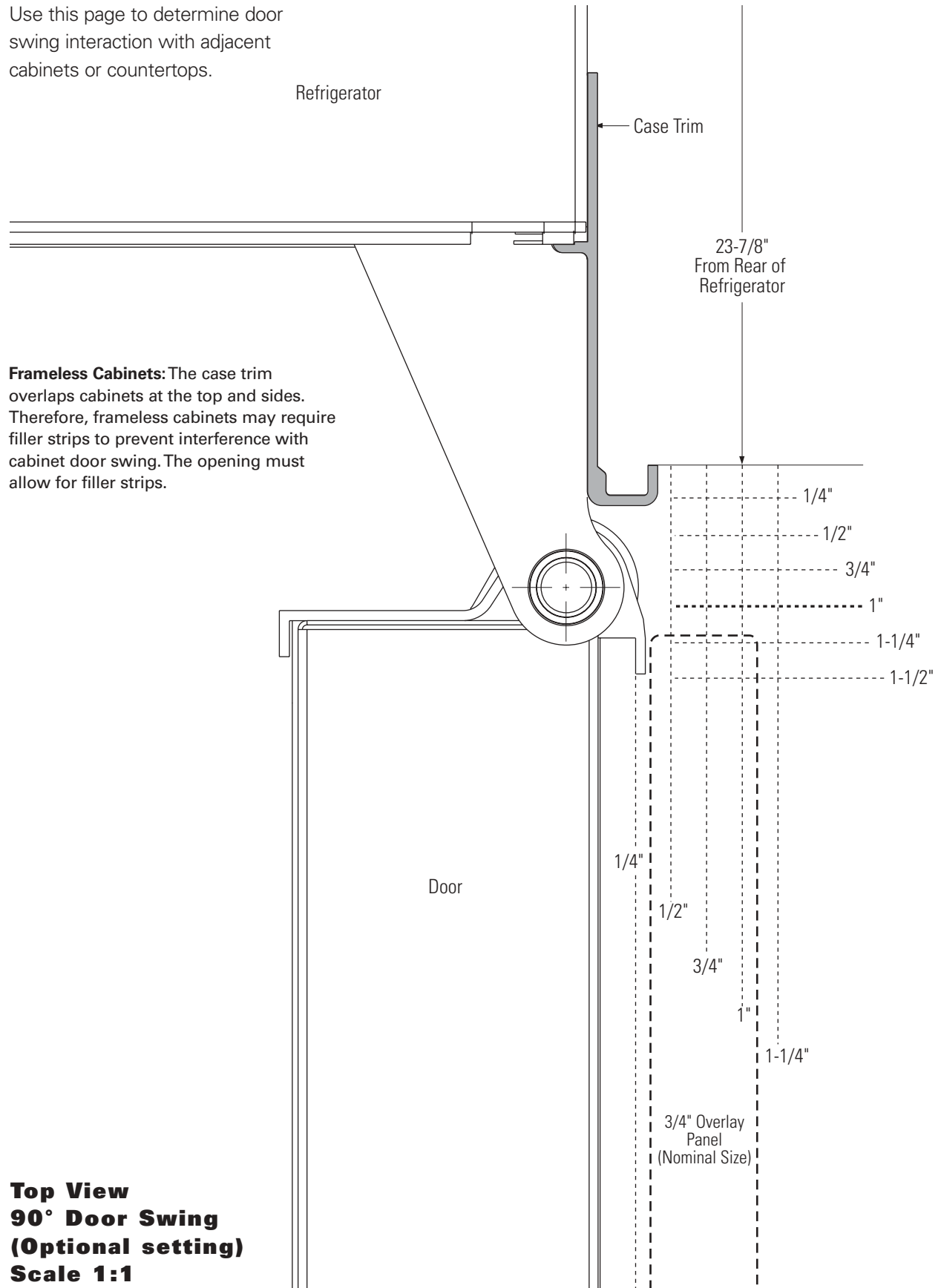
Use this page to determine door swing interaction with adjacent cabinets or countertops.

Frameless Cabinets: The case trim overlaps cabinets at the top and sides. Therefore, frameless cabinets may require filler strips to prevent interference with cabinet door swing. The opening must allow for filler strips.



Advance Planning for Built-In Bottom-Freezer Refrigerators

Use this page to determine door swing interaction with adjacent cabinets or countertops.



Frameless Cabinets: The case trim overlaps cabinets at the top and sides. Therefore, frameless cabinets may require filler strips to prevent interference with cabinet door swing. The opening must allow for filler strips.

Top View
90° Door Swing
(Optional setting)
Scale 1:1

BUILT-IN SIDE-BY-SIDE REFRIGERATORS

BUILT-IN BOTTOM-FREEZER REFRIGERATORS

BUILT-IN ALL-REFRIGERATORS AND ALL-FREEZERS

FREE-STANDING SIDE-BY-SIDE REFRIGERATORS

WINE RESERVE/ BEVERAGE CENTER/ICEMAKER

Built-In All-Refrigerators and All-Freezers

General All-Refrigerator Features

Adjustable shelves and bins. Split shelves move up and down for custom storage arrangement and raised edges to help contain spills. Six adjustable door bins (two for gallon-size containers) add important storage flexibility. There are also two door dairy compartments that seal for longer freshness.

Produce and snack pans. Vegetable compartments with individual humidity controls, as well as sealed snack pans, glide open smoothly.

General All-Freezer Features

Adjustable shelves and bins. Five wire shelves move up and down for custom storage arrangement. Ten adjustable door bins (two for gallon-size containers) enhance storage flexibility.

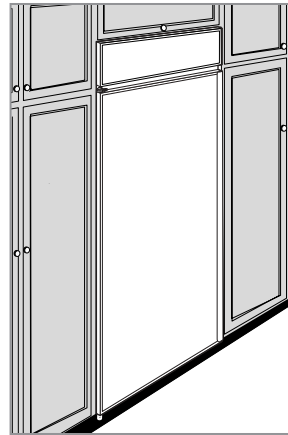
Specialized storage baskets. Eight pullout wire baskets with clear view fronts (two with lids) allow compartmentalized storage for different food types.

General All-Refrigerator and All-Freezer Features

Customization. All Monogram built-in refrigerators require 1/4" door and grille panels, which are available from your Monogram dealer (white or black Lexan®, and stainless steel). Also available is a unified grille panel kit accessory for either 3/4"-thick custom panels or stainless steel wrap.

Left- or right-hinged door swing. Door-swing preference must be specified when ordering. (Handles and hinges are not reversible.)

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.



36" Built-In All-Refrigerator

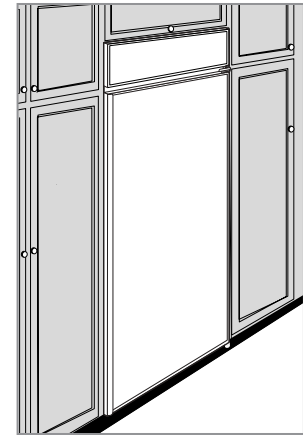
ZIR36NMRH, ZIR36NMLH,
ZIRS36NMRH* ZIRS36NMLH*

Overall Dimensions
(WxHxD in inches):
36 x 84 x 24-3/4

115 Volts/20 Amps
Approx. Shipping Wt. (lbs.) 675

- 21.9 cu. ft. Capacity
- Four-Point Leveling System
- 130° Door Stop
- Coil-Free Back
- Flush or Trimmed (semi-flush) Installation
- Trimmed Models Require Door and Grille Panels
- Trim Kit Required for 3/4" Trimless Panels, Custom Handles or Installation Heights of 83-1/2" or 84-1/2".
- Door Swing Preference Must Be Specified
- Unified Grille Kits for Installation with 3/4" Custom Panels or Stainless Steel Models

*Full stainless wrap



36" Built-In All-Freezer

ZIF36NMRH, ZIF36NMLH,
ZIFS36NMRH* ZIFS36NMLH*

Overall Dimensions
(WxHxD in inches):
36 x 84 x 24-3/4

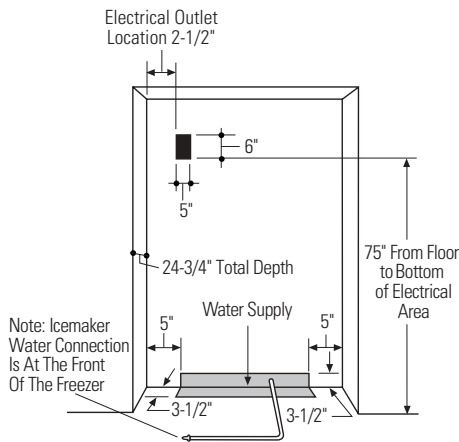
115 Volts/20 Amps
Approx. Shipping Wt. (lbs.) 675

- 21.9 cu. ft. Capacity
- Four-Point Leveling System
- 130° Door Stop
- Coil-Free Back
- Automatic Icemaker
- Flush or Trimmed (semi-flush) Installation
- Trimmed Models Require Door and Grille Panels
- Trim Kit Required for 3/4" Trimless Panels, Custom Handles or Installation Heights of 83-1/2" or 84-1/2".
- Door Swing Preference Must Be Specified
- Unified Grille Kits for Installation with 3/4" Custom Panels or Stainless Steel Models

*Full stainless wrap

Advance Planning for Built-In All-Refrigerators and All-Freezers

The Installation Space



Electrical

A 115V, 60Hz., 15 or 20 amp power supply is required. An individual properly grounded branch circuit or circuit breaker is recommended. Install a properly grounded 3-prong electrical receptacle recessed into the back wall. Electrical must be located on rear wall as shown.

Note: GFI (ground fault interrupter) is not recommended.

Water Line

Freezer models are equipped with an automatic icemaker. The water line can enter the opening through the floor or back wall. Route 1/4" O.D. copper tubing or GE QuickConnect kit between the cold water line and the water connection location at the front of the freezer. The installation of an easily accessible shut-off valve in the water line is required.

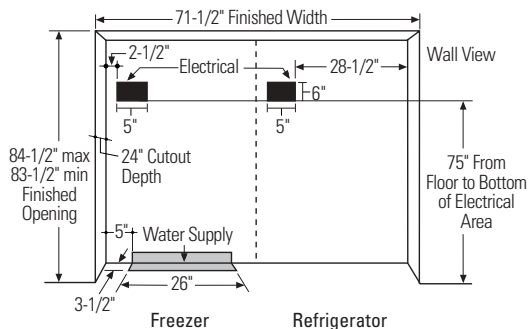
Leveling

The rear leveling wheels and front leveling legs are limited to a maximum height adjustment of 1".

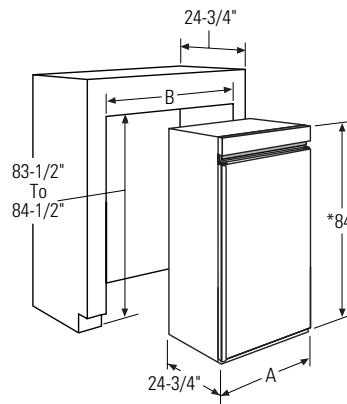
Side-by-Side Installations

When installing an All-Refrigerator and All-Freezer side by side, the installation space must be 71-1/2" wide.

- Locate water and electrical as shown.
- A separate 115V, 60Hz., 15 or 20 amp power supply is recommended for each product.



Product Dimensions

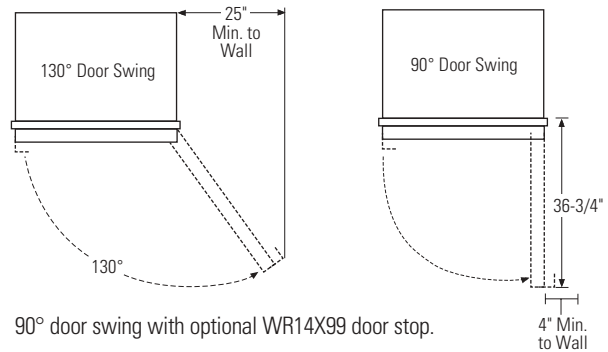


A = 36", **B** = 35-1/2" for semi-flush and 36" for flush installations.

*Shipping height. Cabinet height may be changed to 83-1/2" or 84-1/2" using ZGC2 grille panel kit. The ZKTR36 kits for 3/4" thick panels provide a grille panel support for all heights.

Door Swing Clearances

The installation must allow for clearances to adjacent walls or cabinets. These refrigerators are factory set for a 130° door swing. The door swing can be reduced to as little as a 90° opening with an optional WR14X99 kit.

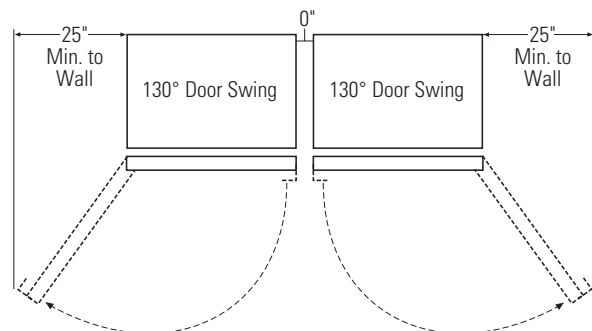


90° door swing with optional WR14X99 door stop.

- Allow 25" minimum clearance for a full 130° door swing. Allow 15" for pan removal.
- 4" minimum clearance is required when the door swing is adjusted to 90°. If the 90° door stop position is used, pan access is maintained, but pan removal is restricted.

Clearances for Multiple Installations

When installing an All-Refrigerator and All-Freezer side by side, allow 25" for a full 130° door swing, or 15" min. on the hinge sides for pan access.



Advance Planning for Built-In All-Refrigerators and All-Freezers

Customization Basics: Framed or Overlay Panels, Custom Handles and Accessory Kits

These Monogram All-Refrigerators and All-Freezers may be installed flush or semi-flush with surrounding cabinetry. Cutout dimensions, clearances and side panel sizes are determined by the many installation options available.

The All-Refrigerator and All-Freezer models are factory set for a left or right door swing. The door swing is NOT reversible. Choose an RH model with hinge on the right side; the door swings left to right. Choose an LH model with hinge on the left side; the door will swing right to left.

Stainless Steel-Wrapped All-Refrigerators ZIRS36NMLH, ZIRS36NMRH

Stainless Steel-Wrapped All-Freezers ZIFS36NMLH, ZIFS36NMRH

Stainless steel-wrapped models have tubular stainless steel handles that coordinate with other Monogram appliances. These models do not accept custom panels or custom handles. However, you may wish to change the installation height or use a side-by-side kit.

Trimmed All-Refrigerators ZIR36NMLH, ZIR36NMRH

Trimmed All-Freezers ZIF36NMLH, ZIF36NMRH

Trimmed All-Refrigerators are designed to be customized with decorative panels. Field-installed custom door and grille panels are required. Use one or more kits to accomplish a wide range of appearance options. Trim kits must be ordered separately from your Monogram supplier. See trim kit descriptions at right.

Framed Panels

You may install a 1/4"-thick custom panel from your cabinet manufacturer. The decorative panel slides into the factory-installed trim. Black or white Lexan® and stainless steel accessory panels are available from your Monogram dealer.

3/4" Trimless Panels

You may also choose to install a 3/4" custom overlay panel from your cabinet manufacturer. This design provides a seamless appearance which integrates smoothly with surrounding cabinetry. A trim kit is required for a 3/4" custom panel.

Door Handles

The supplied handle can be replaced with a custom handle of your choice on both 1/4" and 3/4" panels. The Monogram tubular stainless steel handle is also available to fit the chosen panel thickness. Custom handles should be supplied by your cabinet maker. Trim kits are required to support a custom handle.

Optional Trim Kits

Door Handle Kits

ZKHR1: Provides the necessary framework to install a custom handle of your choice onto a 1/4"-thick custom panel. (Handle not included.)

ZKHTR1: Provides the necessary framework to install a custom handle of your choice onto a 3/4"-thick custom panel. (Handle not included.) This kit must be used in combination with ZKTR36LH or ZKTR36RH.

ZKHRSS1: Tubular stainless steel handle for 1/4"-thick panel installation.

ZKHTRSS1: Tubular stainless steel handle for 3/4"-thick panel installation. This kit must be used in combination with ZKTR36LH or ZKTR36RH.

Custom Panel Kits

ZKTR36LH for ZIR36NDLH, ZIF36NDLH
ZKTR36RH for ZIR36NDRH, ZIF36NDRH

Provides for the installation of 3/4" thick custom door and grille panels. Use this kit for a trimless appearance. This kit includes a standard handle to fit the 3/4" thick panel.

Height Adjustment Kit

ZGC2: Provides 1/4" grille panel frame side pieces for 83-1/2" and 84-1/2" installation heights. (The supplied grille panel frame is set for 84" installation height.)

Side-by-Side Kit

ZUG75: For side-by-side installation of two trimmed units. This kit provides for the installation of a 3/4" unified custom grille panel to span the width of two units. Includes a trim strip to cover inside case trim for a finished appearance. This kit must be used in combination with BOTH the ZKTR36LH and ZKTR36RH custom panel kits.

Stainless Steel Trim Kits

ZGCSS36RH, ZGCSS36LH Grille Panel Kits

The supplied grille panel is sized for an 84" installation height. This kit includes stainless steel grille panels for 83-1/2" and 84-1/2" installation heights. Order LH or RH kits to match your models.

ZUGSS Side-by-Side Grille Panel Kit

For installation of two stainless steel units. This kit provides a unified stainless steel grille panel to span the width of two units. It includes a trim strip to cover the inside case trims for a finished appearance.

Accessory Panels

White or black Lexan® and stainless steel accessory panels are available from your Monogram supplier. Panels are cut to size and ready to install. These panel kits must be ordered separately.

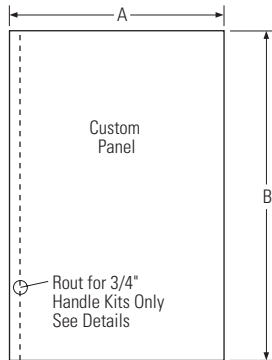
Black	White	Stainless Steel
ZWBR36	ZWWR36	ZWSR36

Advance Planning for Built-In All-Refrigerators and All-Freezers

Custom Panel Dimensions

Framed and 3/4" Trimless Panel Dimensions

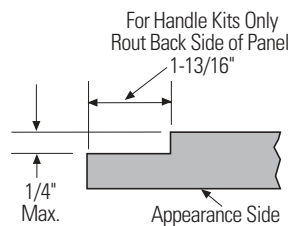
If you choose to install framed or 3/4" trimless panels, they must be cut to the dimensions shown.



Important Note:
Maximum weight for door panel is 50 pounds.

Custom Door Panel Sizes

SIZES	A	B
1/4" Panels	35-1/16"	68-7/8"
3/4" Panels	35-1/16"	68-15/16"
3/4" Panels with Custom Handle	35-1/4"	68-15/16"



Route the back side of the custom panel when installing a ZKHTR1 Custom Handle Kit or ZKHTRSS1, Tubular Stainless Steel Handle Kit.

1/4" Custom Grille Panel Dimensions

The supplied grille panel frame is factory-assembled for 84" installation height. Order ZGC2 Grille Panel Kit when installation height is more or less than 84".

1/4" Custom Grille Panel

Panel Width	Panel Height to fit Installation Height		
	83-1/2"	84"	84-1/2"
35-1/8"	7-1/2"	8"	8-1/2"



3/4" Grille Panel Dimensions

Order ZKTR36LH or ZKTR36RH panel kit. A grille panel support is included with this trim kit and fits all installation heights.

3/4" Custom Grille Panel

Panel Width	Panel Height to fit Installation Height		
	83-1/2"	84"	84-1/2"
35-1/4"	7-3/4"	8-1/4"	8-3/4"

ZUG75 Grille Panel Dimensions

The ZUG75 Grille Panel Kit should be used in combination with both the ZKTR36LH and ZKTR36RH panel kits.

3/4" Custom Grille Panel

Panel Width	Panel Height to fit Installation Height		
	83-1/2"	84"	84-1/2"
71-3/8"	7-3/4"	8-1/4"	8-3/4"



Custom Options for Refrigerators

48" Side-by-Side Refrigerators

Models	ZISW480DM	ZISB480DM	ZIS480NM
Custom Options			
Stainless Steel Tubular Handles for Overlay Panels	ZKHSS2	ZKHSS2	ZKHSS2
1/4" Black Acrylic Panels		ZPB480D	ZPB480N
1/4" White Acrylic Panels	ZPW480D		ZPW480N
1/4" Stainless Steel Panels	ZPS480D	ZPS480D	ZPS480N

42" Side-by-Side Refrigerators

Models	ZISW420DM	ZISB420DM	ZIS420NM
Custom Options			
Stainless Steel Tubular Handles for Overlay Panels	ZKHSS2	ZKHSS2	ZKHSS2
1/4" Black Acrylic Panels		ZPB420D	ZPB420N
1/4" White Acrylic Panels	ZPW420D		ZPW420N
1/4" Stainless Steel Panels	ZPS420D	ZPS420D	ZPS420N

36" Side-by-Side Refrigerators

Models	ZISW360DM	ZISB360DM	ZIS360NM
Custom Options			
Stainless Steel Tubular Handles for Overlay Panels	ZKHSS2	ZKHSS2	ZKHSS2
1/4" Black Acrylic Panels		ZPB360D	ZPB360N
1/4" White Acrylic Panels	ZPW360D		ZPW360N
1/4" Stainless Steel Panels	ZPS360D	ZPS360D	ZPS360N

36" Bottom-Freezer Refrigerators

Models	ZIC360NMRH	ZIC360NMLH	ZICS360NMRH	ZICS360NMLH
Custom Options				
Stainless Steel Tubular Handles for Overlay Panels	ZKHCSS2	ZKHCSS2		
Unified Grille Kit	ZUG2	ZUG2	ZUGSS2	ZUGSS2
1/4" Black Acrylic Panels	ZPBC360	ZPBC360		
1/4" White Acrylic Panels	ZPWC360	ZPWC360		
1/4" Stainless Steel Panels	ZPSC360	ZPSC360		

36" All-Refrigerators and All-Freezers

Models	ZIR36NMRH	ZIR36NMLH	ZIRS36NMRH	ZIRS36NMLH
All-Refrigerators	ZIF36NMRH	ZIF36NMLH	ZIFS36NMRH	ZIFS36NMLH
Custom Options				
Stainless steel panels	ZWSR36	ZWSR36		
White Lexan® panels	ZWWR36	ZWWR36		
Black Lexan® panels	ZWBR36	ZWBR36		
Custom handle kit for framed 1/4"-thick panels	ZKHR1	ZKHR1		
Tubular stainless steel handles for 1/4"-thick panels	ZKHRSS1	ZKHRSS1		
3/4"-thick custom panel kit	ZKTR36RH	ZKTR36LH		
Custom handles for overlay 3/4"-thick custom panels	ZKHTR1	ZKHTR1		
Tubular stainless steel handles for 3/4"-thick custom panels	ZKHTRSS1	ZKHTRSS1		
Adjustable grille height kit	ZGC2	ZGC2	ZGCSS36RH	ZGCSS36LH
Unified Grille Panel Kit for side-by-side installation	ZUG75	ZUG75	ZUGSS	ZUGSS

Glossary of Terms

Stainless steel, white or black panels.

Factory-installed trim will accept 1/4"-thick accessory panels which are cut to size and ready to install. These panels must be ordered separately.

Tubular stainless steel handles. Monogram stainless steel tubular handles can be used with custom panels.

Unified grille panel kit.

An optional grille panel creates a unified look above two units placed side by side.

Free-Standing Stainless Steel—Wrapped Refrigerators

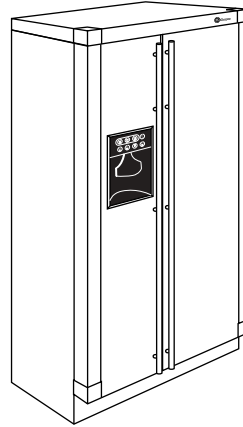
General Features

Climate-control drawer. Functions like a refrigerator within the refrigerator. Precise controls allow you to express-chill beverages, express-thaw meats and select specific temperatures for perishable foods.

Extra-tall dispenser. Accommodates glassware of all sizes, from blenders to pitchers.

ENERGY STAR®-qualified. As an ENERGY STAR partner, GE has determined that the ZFSB26DNSS and ZFSB23DNSS meet the ENERGY STAR guidelines for energy efficiency.

For additional details on product installation, warranty coverage, care and maintenance, visit *Monogram.com*.



36" Free-Standing Side-by-Side Refrigerator

ZFSB26DNSS

Overall Dimensions (WxHxD in inches):
36 x 72 x 34 (including handles)
 115 Volts/20 Amps
 Approx. Shipping Wt. (lbs.) 490

- 25.5 cu. ft. Capacity
- ENERGY STAR®-Qualified
- Concealed Door Hinge



36" Free-Standing Side-by-Side Counter-Depth Refrigerator

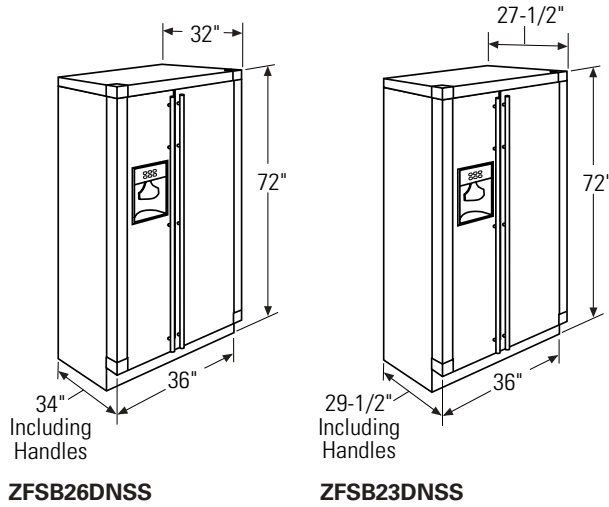
ZFSB23DNSS

Overall Dimensions (WxHxD in inches):
36 x 72 x 29.5 (including handles)
 115 Volts/20 Amps
 Approx. Shipping Wt. (lbs.) 490

- 22.6 cu. ft. Capacity
- ENERGY STAR®-Qualified
- Concealed Door Hinge

Advance Planning for Free-Standing Refrigerators

Product Dimensions



Installation Note:

Door and passageways into the installation location require a 36\" minimum opening. If the opening is less than 36\", the top cap and doors must be removed. See installation instructions for details.

Electrical

A 115V, 60Hz., 15 or 20 amp power supply is required. An individual properly grounded branch circuit or circuit breaker is recommended. Install a properly grounded 3-prong electrical receptacle recessed into the back wall.

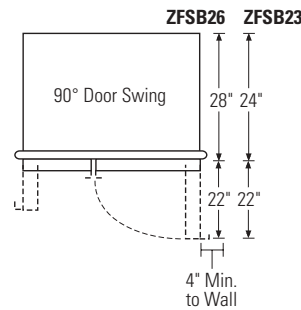
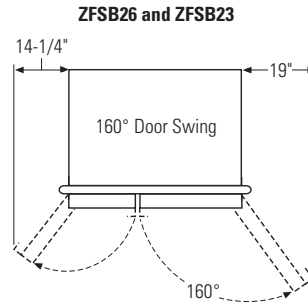
Note: GFI (ground fault interrupter) is not recommended.

Water Line

The water line can enter the opening through the floor or back wall. Route 1/4\" O.D. copper tubing or GE QuickConnect kit between the cold water line and the water connection location at the rear of the refrigerator. The installation of an easily accessible shut-off valve in the water line is required.

Door Swing Clearances

The installation must allow for clearances to adjacent walls or cabinets. These refrigerators are factory set for a 160° door swing.



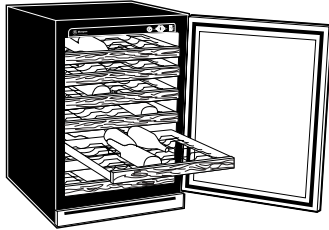
Allow 19\" minimum clearance on the fresh food side for a full 160° door swing and pan removal. Allow 14-1/4\" clearance on the freezer side for removal of ice bin.

- 4\" minimum clearance is required when the door swing is restricted to 90°.

Air Circulation Clearances

Allow 1/8\" on each side and 1\" at the top and back side for proper air circulation.

Wine Reserve and Beverage Center



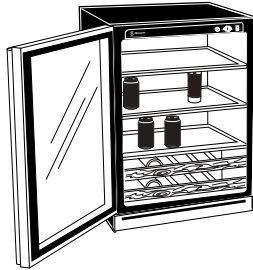
Wine Reserve

ZDWC240NBS

Overall Dimensions*
(WxHxD in inches):
23-1/2 x 33-1/2 x 22-1/2
Amps @ 120 Volts 2
Approx. Shipping Wt. (lbs.) 163

- Built-In or Free-Standing Installation
- Factory-Installed Black Toekick, Stainless Toekick Included
- Unfinished Cherry Wood Shelf Fronts Can Be Customized
- Reversible Door Swing, No Kit Required

*Height excluding legs, including hinge; depth excluding handle



Beverage Center

ZDBC240NBS

Overall Dimensions*
(WxHxD in inches):
23-1/2 x 33-1/2 x 22-1/2
Amps @ 120 Volts 2
Approx. Shipping Wt. (lbs.) 130

- Built-In or Free-Standing Installation
- Factory-Installed Black Toekick, Stainless Toekick Included
- Unfinished Cherry Wood Wine Shelf Fronts Can Be Customized
- Reversible Door Swing, No Kit Required

*Height excluding legs, including hinge; depth excluding handle

General Wine Reserve Features

Temperature control. Adjustable thermostat can maintain the ideal temperature for aging or serving, with a temperature range from the mid-40s to mid-60s Fahrenheit.

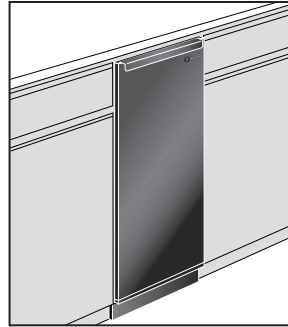
Storage convenience. With the capacity to store up to 57 wine bottles, the wine reserve keeps your favorite vintages close at hand. Full-extension sliding shelves provide fast, easy access.

General Beverage Center Features

Temperature control. Precise temperature settings allow you to maintain the ideal climate for your beverages of choice.

Storage convenience. The beverage center holds up to 12 wine bottles, as well as 12-oz. cans, quart-size bottles and two-liter plastic containers. Removable spillproof glass shelves and two full-extension wine racks offer easy access.

Automatic Icemaker



Automatic Icemaker

ZDIS15CSS, ZDI15CWW and ZDI15CBB

Overall Dimensions
(WxHxD in inches):
14-13/16 x 34-1/2 x 23-5/16
Amps @ 120 Volts 5.3
Approx. Shipping Wt. (lbs.) 110

- Built-In or Free-Standing Installation
- Accepts 3/4" Custom Panels, Requires Kit
- Reversible Door Swing, No Kit Required
- Leveling System

General Icemaker Features

High production, large capacity. The icemaker produces up to 50 pounds of clear ice per day and automatically shuts off when the 25-pound-capacity bin is full.

Customization. The 15" icemaker door accepts a 3/4" custom panel to match surrounding cabinetry. You can also add your own custom handle.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.

BUILT-IN SIDE-BY-SIDE REFRIGERATORS

BUILT-IN BOTTOM-FREEZER REFRIGERATORS

BUILT-IN ALL-REFRIGERATORS AND ALL-FREEZERS

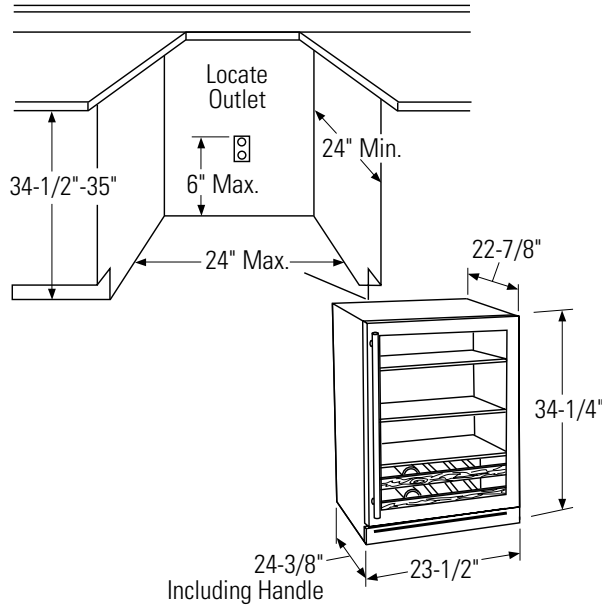
FREE-STANDING SIDE-BY-SIDE REFRIGERATORS

WINE RESERVE/ BEVERAGE CENTER/ICEMAKER

Advance Planning for Wine Reserve and Beverage Center

The Installation Space

The Monogram Wine Reserve and Beverage Center may be installed free-standing or below a countertop.



Note: The door should protrude 1" beyond the surrounding cabinets.

Frameless Cabinets: If installing between frameless cabinets, a 1/2"-wide filler strip or side panel may be required on the hinge side. The filler strip will act as a spacer between the door case and adjacent cabinet and will prevent interference with cabinet door swing. The width of the opening must include filler panels.

The wine reserve or beverage center may be closed in on the top and sides as long as the front is unobstructed for air circulation and proper access to the door.

- Do not install these products where the temperatures will go below 55° (13°C) or above 90° (32°C). Do not install where they will be subject to direct sunlight, heat or moisture.

Electrical

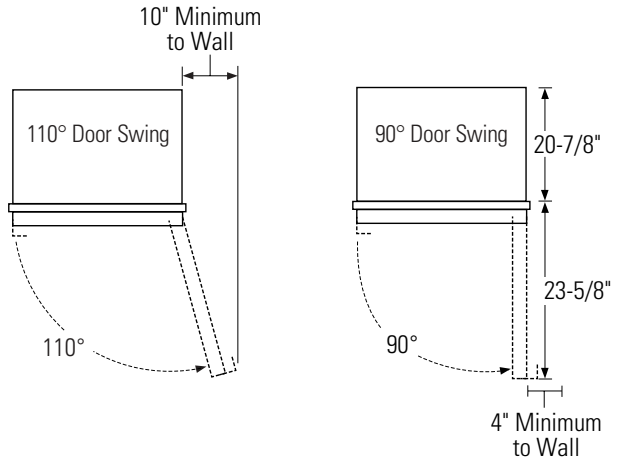
A 115V, 60Hz., 15 or 20 amp power supply is required. An individual properly grounded branch circuit or circuit breaker is recommended. Install a properly grounded 3-prong electrical receptacle recessed into the back wall. Electrical must be located on rear wall as shown.

Note: GFI (ground fault interrupter) is not recommended.

Door Swing Clearances

Both models are factory set for a right-hand door swing with the door swinging from left to right. The door swing may be reversed to a left-hand swing. No kits required.

- The installation must allow for clearances to adjacent walls or cabinets. The Wine Chiller and Beverage Center are factory set for a 110° door swing.



- Allow 10" minimum clearance on the hinge side for a full 110° door swing.
- 4" minimum clearance is required for the shelves to slide out when the door swing is restricted to 90°.

Black or Stainless Steel Toekick Options

Monogram Beverage Centers and Wine Reserves are shipped with a black toekick installed. An optional stainless steel toekick is also supplied with each product.

Side-by-Side Installations

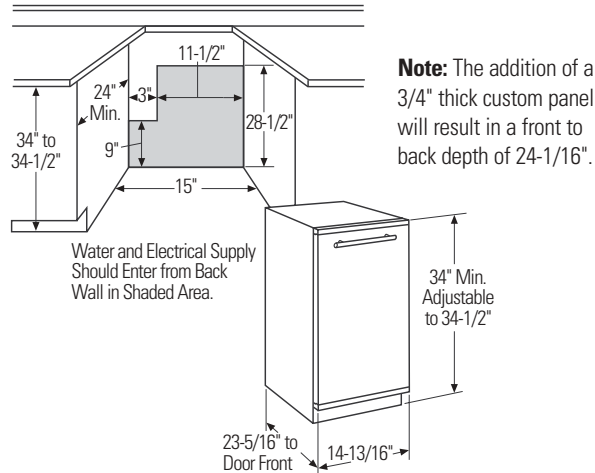
For a complete refreshment center, install a Monogram Wine Reserve and Beverage Center together.

- Products must operate from separate properly grounded receptacles.

Advance Planning for Automatic Icemaker

The Installation Space

The Monogram Icemaker may be installed free-standing or below a countertop.



Frameless Cabinets: If installing between frameless cabinets, or when a 3/4" custom panel is used, a 1/2"-wide filler strip or side panel may be required on the hinge side. The filler strip will act as a spacer between the door case and adjacent cabinet and will prevent interference with cabinet door swing. The width of the opening must include filler panels.

The icemaker may be closed in on the top and sides as long as the front is unobstructed for air circulation and proper access to the door.

- Do not install these products where the temperatures will go below 55° (13°C) or above 110° (32°C).

Electrical

A 115V, 60Hz., 15 or 20 amp power supply is required. An individual properly grounded branch circuit or circuit breaker is recommended. Install a properly grounded 3-prong electrical receptacle recessed into the back wall as shown.

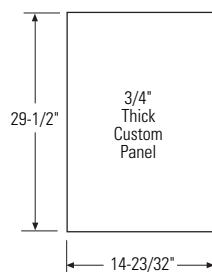
Water Line

The water line can enter the opening through the back wall as shown. Route 1/4" O.D. copper tubing between the cold water line and the water connection location at the rear of the icemaker. The installation of an easily accessible shut-off valve in the water line is required.

Custom Panel Kits

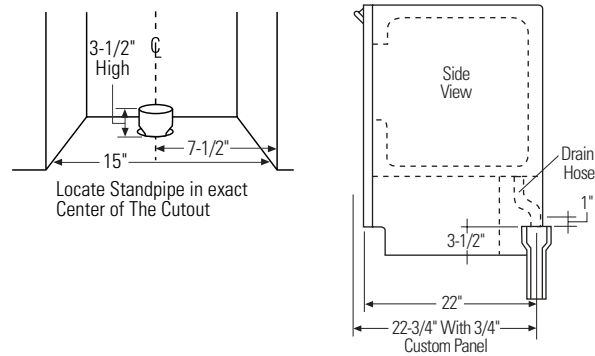
Order ZIP75WW, white or ZIP75BB, black, 3/4" trimless custom panel kit.

- Order the panel so that approximately 1/2" of the back side edge is finished. The back edge of the panel will be visible and therefore should be finished.
- Custom handles may be used with this kit.
- A side filler panel may be required on the hinge side to ensure a full door swing.



Drainage Requirements

A method of drainage must be determined in advance.

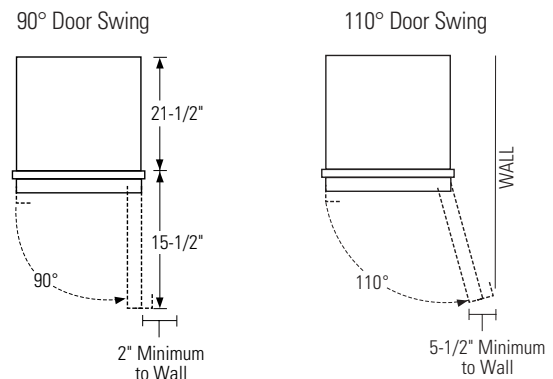


- The ideal installation has a standpipe with a 2" to 1-1/2" PVC drain reducer installed directly below the outlet of the drain tube. The standpipe must be accurately located to prevent interference when sliding the icemaker into the opening.
- The installation of a 3/4" custom door panel will influence the floor drain location.
- When a floor drain is not located below the icemaker, order ZPKI Drain Pump Kit. This pump fits into the icemaker base.

Door Swing Clearances

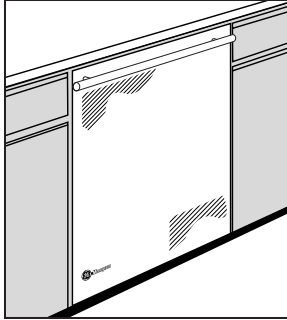
The icemaker is factory set for a right-hinge door swing with the door swinging from left to right. The door swing may be reversed to a left-hinge swing. No kits required.

- The installation must allow for clearances to adjacent walls or cabinets. The icemaker is factory set for a 110° door swing.



- Allow 5-1/2" minimum clearance on the hinge side for a full 110° door swing.
- 2" minimum clearance is required for access to the ice bin when the door swing is restricted to 90°.

Dishwashers



Fully Integrated Dishwasher

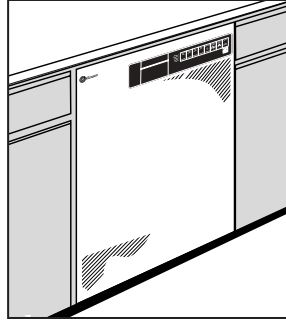
ZBD7100GSS* and ZBD7000GII

Overall Dimensions
(WxHxD in inches):
23-5/8 x 34-35 x 23-1/2

Amps @ 120 Volts	12.0
Approx. Shipping Wt. (lbs.)	125

- ADA-Compliant Installation Below 34"-High Countertops
- A Custom Panel and Handle is Required on Model ZBD7000GII
- Accepts Custom Toekick

*Fully integrated stainless steel



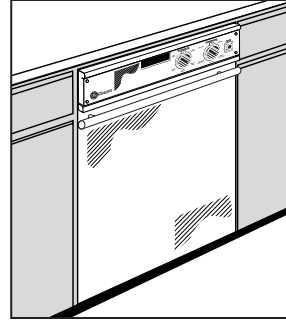
Fully Wrapped Dishwasher

ZBD6900GSS

Overall Dimensions
(WxHxD in inches):
23-5/8 x 34-35 x 23-1/2

Amps @ 120 Volts	12.0
Approx. Shipping Wt. (lbs.)	125

- ADA-Compliant Installation Below 34"-High Countertops
- Contemporary Fully Wrapped Stainless Steel
- Accepts Custom Toekick



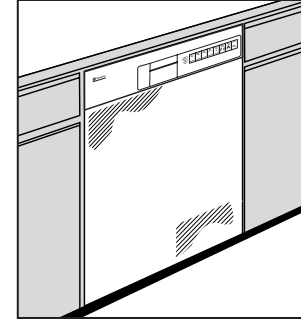
Professional Series Dishwasher

ZBD6600GSS

Overall Dimensions
(WxHxD in inches):
23-5/8 x 34-35 x 23-1/2

Amps @ 120 Volts	12.0
Approx. Shipping Wt. (lbs.)	135

- ADA-Compliant Installation Below 34"-High Countertops
- Accepts Custom Toekick



Built-In Dishwasher

ZBD6500GSS, ZBD6400GWW and ZBD6400GGB

Overall Dimensions
(WxHxD in inches):
23-5/8 x 34-35 x 23-1/2

Amps @ 120 Volts	12.0
Approx. Shipping Wt. (lbs.)	125

- ADA-Compliant Installation Below 34"-High Countertops
- Accepts 3/4" or 1/4" Custom Panels
- Accepts Custom Toekick

General Features

Unbelievably quiet. Wash action sounds are minimized through the use of advanced hydrodynamics. So when you're on the phone or talking to friends, these dishwashers will never be part of the conversation.

World-class washing. Smart, soil-seeking sensors know how hot, how strong and how long wash cycles should run. Powerful five-level wash performance easily handles heavily soiled loads.

Powerful forced-air drying system. A fan-assisted, vented drying system extracts moist, warm air. Dishes come out dry, ready for the table or shelf.

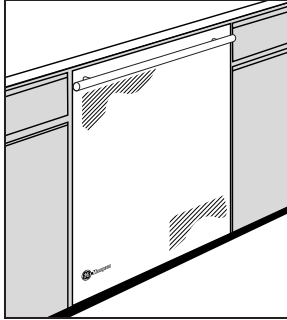
Racks. Intelligent design, intuitive moves. Rilsan™ nylon-coated racks adjust and adapt to all types of loads. Ball-tipped tines cradle dinnerware safely and securely.

NSF certified. NSF certified to reduce 99.999% of bacteria.

ENERGY STAR®-qualified. As an ENERGY STAR Partner, GE has determined that the ZBD7100GSS, ZBD7000GII, ZBD6900GSS, ZBD6600GSS, ZBD6500GSS, ZBD6400GWW and ZBD6400GGB meet the ENERGY STAR guidelines for energy efficiency.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.

Chef's Washers



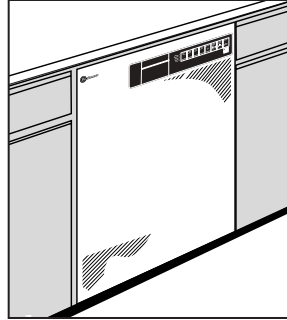
Fully Integrated Chef's Washer

ZBD7105GSS* and ZBD7005GII

Overall Dimensions
(WxHxD in inches):
23-5/8 x 34-35 x 23-1/2
Amps @ 120 Volts 12.0
Approx. Shipping Wt. (lbs.) 125

- ADA-Compliant Installation Below 34"-High Countertops
- A Custom Panel and Handle is Required on Model ZBD7005GII
- Accepts Custom Toekick
- Not Recommended For Use as Primary Dishwasher

*Fully integrated stainless steel

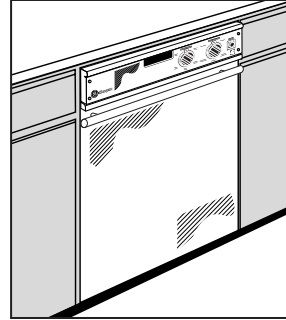


Fully Wrapped Chef's Washer

ZBD6905GSS

Overall Dimensions
(WxHxD in inches):
23-5/8 x 34-35 x 23-1/2
Amps @ 120 Volts 12.0
Approx. Shipping Wt. (lbs.) 125

- ADA-Compliant Installation Below 34"-High Countertops
- Accepts Custom Toekick
- Not Recommended For Use as Primary Dishwasher



Professional Series Chef's Washer

ZBD6605GSS

Overall Dimensions
(WxHxD in inches):
23-5/8 x 34-35 x 23-1/2
Amps @ 120 Volts 12.0
Approx. Shipping Wt. (lbs.) 135

- ADA-Compliant Installation Below 34"-High Countertops
- Accepts Custom Toekick
- Not Recommended For Use as Primary Dishwasher

General Features

Shhh. Chef at work. From the steel-wrapped tub to the new motor suspension system, quiet has been designed into every phase of operation, virtually eliminating noise and vibration.

Racks for big bowls, sticky spoons, greasy pots.

Adjustable, Rilsan nylon-coated racks are uniquely spaced for flexibility. The deep lower rack accommodates items up to 15" tall. Extra wheels on the racks balance large, heavy loads.

Finally, wash power for pots and pans. Specially designed cycles provide intense wash and rinse action to handle baked-on foods. Hotter water and longer cycles easily tackle your dirtiest cookware.

Advanced drying system. Moist, warm air is continually extracted from the tub. Fan-assisted venting leaves cookware thoroughly dry and ready to use.

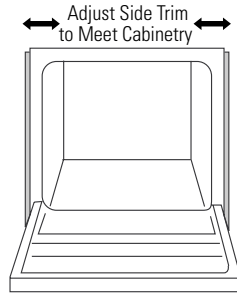
NSF-certified. The Chef's Washer is the only appliance certified to meet the new NSF Pots and Pans Protocol.

For additional details on product installation, warranty coverage, care and maintenance, visit *Monogram.com*.

Advance Planning for Dishwashers and Chef's Washers

Monogram® Dishwashers and Chef's Washers are designed for versatility, adaptable to virtually any installation.

- All models have a full-length door or a modified door to accept a full cabinet panel, without a traditional access panel.
- Side tub flange trim is adjustable and will conceal any slight gap between the dishwasher and adjacent cabinetry.



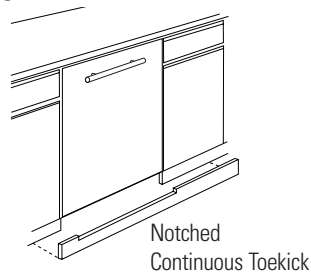
- These dishwashers may be installed beneath countertops of stone or other materials that will not accept screws.

Standard installation in 24"-deep cabinets

- In standard 24"-deep cabinets, the dishwasher door will be flush with adjacent cabinetry.
- Models with a 3/4"-thick custom door panel will fit flush with adjacent cabinetry.

Supplied or custom toekick

- A 2-piece toekick is supplied with all models. The toekick is height- and depth-adjustable.
- Depending on cabinetry style, a custom toekick can also be installed to match cabinetry. Care must be taken to assure door swing clearance above the toekick.
- A notched continuous toekick may be necessary to allow a long door panel, on models ZBD7000 and ZBD7005, to swing back and under the dishwasher.



ADA-Compliant:

Installation below 34"-high countertops

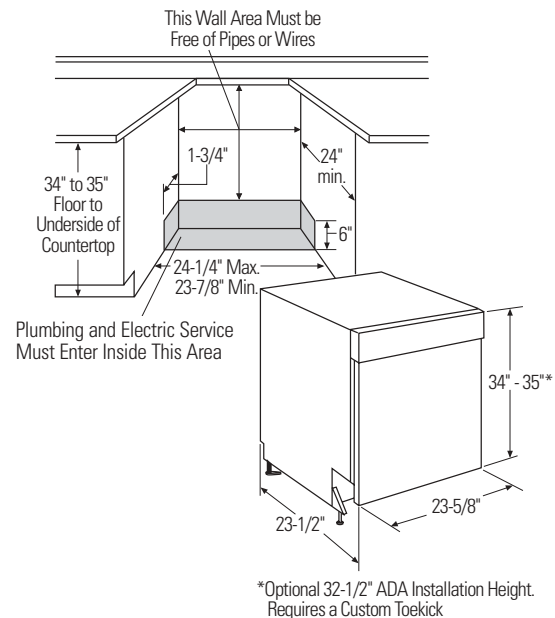
A reduced height installation (32-1/2" min.) beneath a 34" countertop can be accomplished by removing the front leveling legs. The rear legs should be screwed in flush with the bottom support, as shipped. The front of the dishwasher must be shimmed to level it. Water and electrical must be routed through the back wall.

- All models are ADA-Compliant. Models ZBD7000 and ZBD7005 offer even more installation and design flexibility. For these models the required custom door panel may be sized from 26-1/4" to 30-1/4" height. A custom toekick is required.

The Installation Space

The rough cabinet opening must be prepared to the dimensions shown.

- The dishwasher must be installed so that the drain hose is no more than 10 feet in length for proper drainage.
- Water and power supply should enter in the shaded area.
- Electrical and water connections are at the right front of the dishwasher. The hot water line should extend forward 30" to 40" from the rear wall. The electrical must extend forward at least 24" to reach the junction box.
- To prevent siphoning, an air gap must be used when the waste tee or disposer connection is less than 18" above the floor.



Electrical Requirements

The dishwasher must be supplied with 120V, 60Hz, and connected to an individual properly grounded branch circuit protected by a 15- or 20-amp circuit breaker or time-delay fuse.

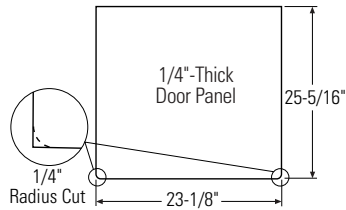
Advance Planning for Dishwashers and Chef's Washers

Custom Panels

1/4" Custom Panel Kit for ZBD6400 ONLY

Order ZPF625B (black)

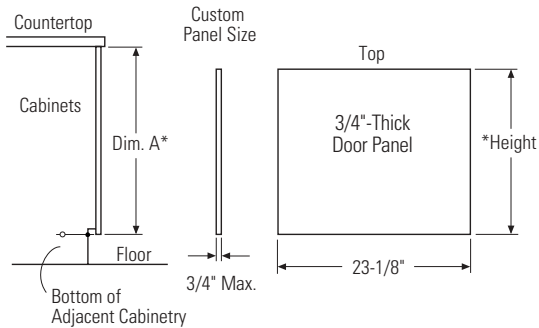
Order ZPF625W (white)



3/4" Custom Panel Kit for ZBD6400 ONLY

Order ZPF675B (black)

Order ZPF675W (white)



The custom panel height varies depending on the installation.

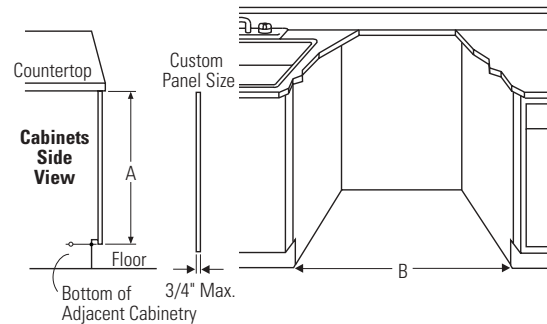
*Height is equal to A minus 5-1/4" plus 1/4"

EXAMPLE: A = 30-1/2" minus 5-1/4", plus 1/4" is equal to 25-1/2"

1. Measure Dimension A from underside of countertop to bottom of adjacent cabinets.
2. Subtract 5-1/4". Control panel height is 5". Allow 1/4" clearance between countertop and control panel.
3. Add 1/4". The custom panel slides up behind the control panel.

Custom Panel for Models ZBD7000 and ZBD7005

Full-size template, mounting hardware and complete installation instructions shipped with the product.



Height is equal to A minus 1/4"

STEP A: Determine custom panel height

1. Measure Dimension A from underside of countertop to bottom of adjacent cabinets.
2. Subtract 1/4". This allows a 1/4" clearance gap between the underside of the countertop and the top of the dishwasher door.

Width is equal to B minus 1/4"

STEP B: Determine custom panel width

1. Measure dimension B, the rough opening width.
2. Subtract 1/4" for clearance (1/8" on each side).

Note: 23-1/8" min. panel width and 26-1/4" min. panel height are required to cover the door frame. Panel height varies depending on installation. Consideration must be given to door swing clearance above the toe-kick.

ADA Installation beneath 34"-high countertops

Use the same methods shown here to calculate the door panel height. A notched continuous toe-kick will help prevent door swing interference and maintain alignment with adjacent cabinets.

Compactors

General Features

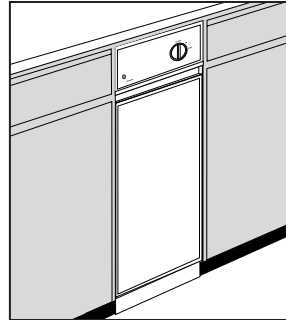
Customization. The standard black/white drawer panel is reversible. The drawer accepts 1/4" or 3/4" panels and also custom handles.

Twelve-inch width. The slim design conserves space and permits attractive integration into kitchen décor or cabinetry of other rooms in the home.

Powerful pressure. Up to 5000 pounds of compressive force reduces trash volume by 75 percent, allowing easy transport and disposal.

Safe operation. A removable key locks the compactor, starts operation, and assures that the drawer remains locked during use.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.



Compactors

ZCG3500DSS, ZCG3100VBB and ZCG3300VWW

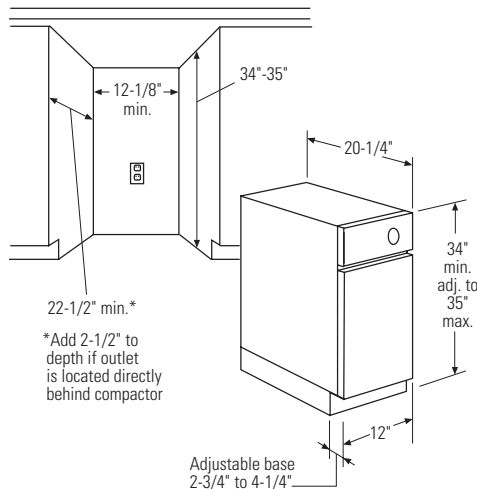
Overall Dimensions (WxHxD in inches):	
12 x 34 – 35 x 20-1/4	
Amps @ 120 Volts	5.0
Approx. Shipping Wt. (lbs.)	135

- Built-In Installation Only
- No Trim Kits Required for Customization

Advance Planning for Compactors

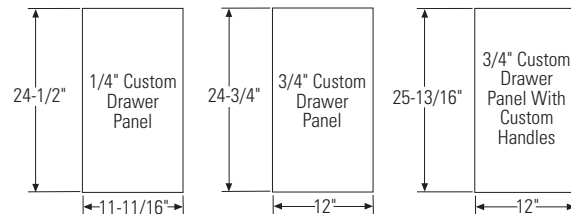
For an extra touch of convenience, the Monogram® built-in compactor fits in a neat 12" space.

- This compactor is designed for built-in applications only. It cannot be used free-standing.
- This compactor has an adjustable base which allows the toekick depth to be set to match adjacent cabinetry.
- The drawer trim on black and white models accepts 1/4" and 3/4" custom panels. No trim kits required. When a 3/4"-thick panel is used, the handle may be replaced with a custom handle of your choice.



Custom Panel Dimensions

The drawer panel size varies depending on application.



1/4"-Thick Custom Panel

Cut the panel to size and install.

3/4"-Thick Custom Panel

The custom panel should be constructed in the same manner as typical cabinet doors. Cut edges must be finished on all sides.

3/4"-Thick Custom Panel with Custom Handle

The supplied handle may be replaced with a custom handle of your choice.

Gas Cooktops

Stainless Steel Gas Cooktop

General Features

Sophisticated design. The graceful front edge forms a subtle arc, and the burner grates are uniquely configured to convey a sophisticated look.

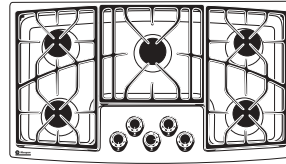
Silent, precise simmering. The simmer flame silently delivers a consistent 140°F, without cycling on and off.

60,000 total BTUs of cooking power. The cooktop is equipped with one 15,000-BTU burner, two 12,000-BTU burners and two 10,500-BTU burners.

Continuous grates. The graceful composition of curves and tapered points is further enhanced with heavy-duty, porcelain-enamel coating. Interlocking design creates a stable surface for easy pot movement.

Wok ring. A stainless steel wok ring is included for the center burner. It locks into place on the grate and accommodates most standard woks.

Ergonomically designed controls. There is an "On" indicator light on the bezel of each knob, and the tactile surface makes them easy to grip and turn.



36" Stainless Steel Gas Cooktop

ZGU375NSDSS (natural gas)
ZGU375LSDSS (liquid propane)

Overall Dimensions
(WxHxD in inches):
36-1/2 x 5-1/2 x 20-5/8
Amps @ 120VAC 5.0
Approx. Shipping Wt. (lbs.) 78

- Approved Installation Over European Wall Oven or Warming Drawer
- Natural or LP Gas Must Be Specified by Model Number

Gas-on-Glass Cooktop General Features

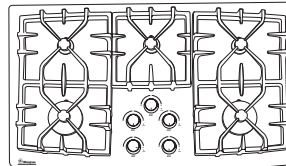
Sophisticated styling. The front edge bows slightly to form an attractive, soft arc that complements other Monogram® appliances.

Precise, versatile temperature control. The burners provide a range of heat intensities: one 15,000-BTU burner, one 11,000-BTU burner, one 9100-BTU and two 6000-BTU burners.

Continuous grate design. Heavy pots are easy to slide from burner to burner. The cast-iron grates are coated in porcelain enamel and are dishwasher safe.

Soft-touch control knobs. Tactile knobs are pleasing to the touch and eye.

For additional details on product installation, warranty coverage, care and maintenance, visit *Monogram.com*.



36" Gas-on-Glass Cooktop

ZGU36GSDSS,
ZGU36GGTDWW and
ZGU36GGBDBB

Overall Dimensions
(WxHxD in inches):
36 x 3-1/16 x 21-7/16—SS
36 x 3-1/16 x 21-1/4—WW/BB
Amps @ 120VAC 5.0
Approx. Shipping Wt. (lbs.) 59

- Approved Installation Over Wall Oven or Warming Drawer
- LP Gas Conversion Kit Included

Advance Planning for Gas Cooktops

Stainless Steel Gas Cooktop

Stainless steel cooktops are factory set for natural or liquid propane gas. Be sure to order the correct model for your installation.

Note: Conversion kits are available if the wrong gas type is ordered. The kits must be installed by a qualified service technician at additional cost.

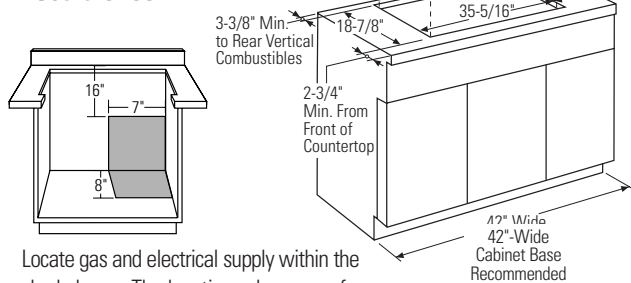
Order WB49X10087 for Natural to LP.
Order WB49X10088 for LP to Natural.

- A 42"-wide base cabinet is recommended to allow space for hold-down clips.

Electrical Requirements

This cooktop requires a 120V, 60Hz power supply. A separate circuit, protected by a 15-amp time-delay fuse or circuit breaker, is required. The receptacle should be checked by a qualified electrician for correct polarity and proper grounding.

ZGU375NSDSS Natural Gas
ZGU375LSDSS LP



Locate gas and electrical supply within the shaded area. The locations shown are for a 42" base cabinet; adjust when using other cabinet sizes.

Gas Supply

- The natural gas model is designed to operate at 5" water column pressure. A regulator is required at the natural gas source to provide a maximum of 7" water pressure to the cooktop regulator.
- The liquid propane model is designed to operate at 10" water column pressure. A regulator is required at the LP source to provide a maximum of 14" water pressure to the cooktop regulator.

Combination Installations

Consideration must be given to gas and electrical supply locations when the cooktop is installed with other products in the same cabinet. Always refer to each product installation instruction for clearances and electrical requirements.

- Install these cooktops with any 36" or wider exhaust hood with 350 CFM or greater air flow rating.
- This cooktop may be installed in combination with a Monogram 36" downdraft vent or above a Monogram 30" warming drawer. See Downdraft Vents and Warming Drawers for details.

Gas-on-Glass Cooktops

Gas-on-glass cooktops are factory set for natural gas operation. They can be converted to LP operation with a conversion kit shipped with the cooktop.

Electrical Requirements

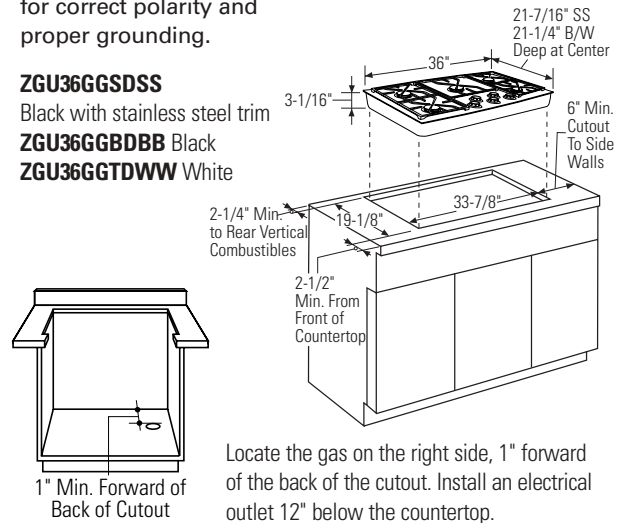
This cooktop requires a 120V, 60Hz power supply. A separate circuit, protected by a 15-amp time-delay fuse or circuit breaker, is required. The receptacle should be checked by a qualified electrician for correct polarity and proper grounding.

ZGU36GSDSS

Black with stainless steel trim

ZGU36GGBDBB Black

ZGU36GGTDWW White



Locate the gas on the right side, 1" forward of the back of the cutout. Install an electrical outlet 12" below the countertop.

Gas Supply

These cooktops are designed to operate at 5" water column pressure. A regulator is required at the natural gas source to provide a maximum of 7" water pressure to the cooktop regulator.

- When converted to liquid propane operation, they are designed to operate at 10" water column pressure. A regulator is required at the LP source to provide a maximum of 14" water pressure to the cooktop regulator.

Combination Installations

Consideration must be given to gas and electrical supply locations when the cooktop is installed with other products in the same cabinet. Always refer to each product installation instruction for clearances and electrical requirements.

- Install these cooktops with any 36" or wider exhaust hood with 300 CFM or greater air flow rating.
- This cooktop may be installed in combination with a Monogram 36" downdraft vent. See Downdraft Vents for details.
- This cooktop may be installed above a Monogram 30" warming drawer. See Warming Drawers for details.
- This cooktop may be installed above a Monogram single oven.

Electric Cooktops

Digital Electronic Cooktop General Features

Rapid Hi/Lo burner cools down up to three times faster than an electronic standard burner. Most high-end electronic cooktops deliver fast heating response, but Monogram's digital electric cooktop with rapid Hi/Lo burners also offers quick cool-down capability. Rapid reduction in heat helps prevent sauces from boiling over or burning.

Digital controls. The easy-to-use, touch-activated controls are identified by simple graphics printed on the glass cooking surface.

Dual elements. Designed to accommodate small to large pan sizes, these elements reduce energy loss and optimize cooking performance.

Pan size and presence sensors. Each dual element has an intuitive sensor that selects either a small or large element, depending on the size of the pan. If the pan is removed for more than a minute, the sensor will automatically shut off the element.

Full-function warmer. Positioned at center on 36" models and right rear on 30" models, the convenient warmer offers three warm settings, in addition to the 11 standard heat settings.

Electric Cooktop General Features

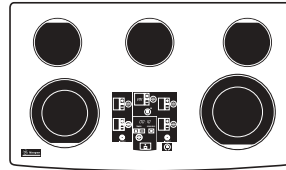
Cooking versatility. Elements vary from 6" to 9" in diameter and can be expanded to suit your cooking needs.

Bridge burner. Ideal for larger pans, this burner connects two 7" elements to form an elliptical cooking zone.

Cooking performance. Responsive ribbon elements allow you to simmer and sauté precisely according to recipe. An infinite range of heat settings leaves plenty of room for improvisation.

Solid surface finishes. The cooktop surfaces are completely solid for a dramatic "true black" or "true white" appearance.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.



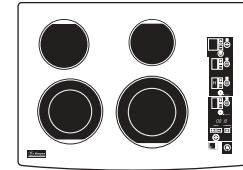
36" Ribbon Digital Electric Cooktop

ZEU36RSFSS, ZEU36RWFWW
and ZEU36RBFBB

Overall Dimensions
(WxHxD in inches):
36-1/8 x 6-1/4 x 21-1/4—SS
36 x 6-1/4 x 21-1/8

Amps @ 240VAC	40
208VAC	30
Approx. Shipping Wt. (lbs.)	56

- Approved Installation Over Monogram Wall Oven or Warming Drawer



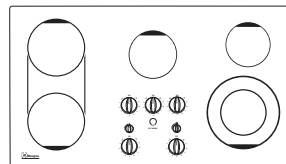
30" Ribbon Digital Electric Cooktop

ZEU30RSFSS, ZEU30RWFWW
and ZEU30RBFBB

Overall Dimensions
(WxHxD in inches):
29-7/8 x 6-1/4 x 21-3/4—SS
29-3/4 x 6-1/4 x 21-5/8

Amps @ 240VAC	40
208VAC	30
Approx. Shipping Wt. (lbs.)	43

- Approved Installation Over Monogram Wall Oven or Warming Drawer



36" Ribbon Electric Cooktop

ZEU769SCSS, ZEU769TCWW
and ZEU769BCBB

Overall Dimensions
(WxHxD in inches):
36 x 3-1/4 x 20-3/8

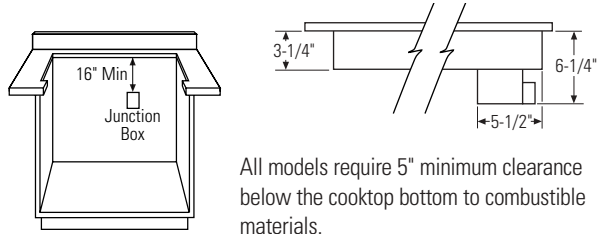
Amps @ 240VAC	40
208VAC	30
Approx. Shipping Wt. (lbs.)	45

- Cannot Be Installed Over a Wall Oven or Warming Drawer

Advance Planning for Electric Cooktops

Electrical Requirements

Product rating is 120/208 or 120/240V, 60Hz. For 240V, connect to a 40-amp circuit; connect to a 30-amp circuit for 208V operation. The cooktops must be connected to a supply circuit of the proper voltage and frequency and protected by a time-delay fuse or circuit breaker.



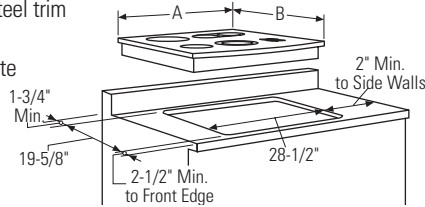
All models require 5" minimum clearance below the cooktop bottom to combustible materials.

ZEU30RSFSS

Black with stainless steel trim

ZEU30RBFBB Black

ZEU30RWFWW White



30" Digital Cooktop (in inches)

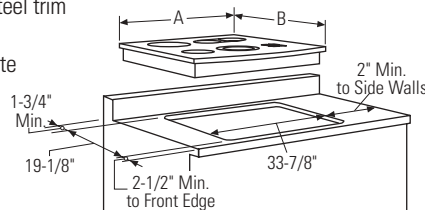
	A	B (at center)
ZEU30RSFSS	29-7/8"	21-5/8"
ZEU30RBFBB	29-3/4"	21-1/2"
ZEU30RWFWW	29-3/4"	21-1/2"

ZEU36RSFSS

Black with stainless steel trim

ZEU36RBFBB Black

ZEU36RWFWW White



36" Digital Cooktop (in inches)

	A	B (at center)
ZEU36RSFSS	36-1/8"	21-1/4"
ZEU36RBFBB	36"	21-1/8"
ZEU36RWFWW	36"	21-1/8"

Combination Installations

Consideration must be given to electrical supply locations when the cooktop is installed with other products in the same cabinet. Always refer to each product installation instruction for clearances and electrical requirements.

- Install these cooktops with any exhaust hood of the same or greater width; 300 CFM or greater air flow rating is recommended.
- The 30" cooktop may be installed in combination with a Monogram® 30" downdraft vent. Install 36" cooktop with a 36" downdraft vent. See Downdraft Vents for details.
- A 27" warming drawer may be installed beneath a 30" digital cooktop, and a 30" warming drawer may be installed beneath a 36" digital cooktop.
- A Monogram single oven may be installed below these cooktops.

Advance Planning for Electric Cooktops

Electrical Requirements

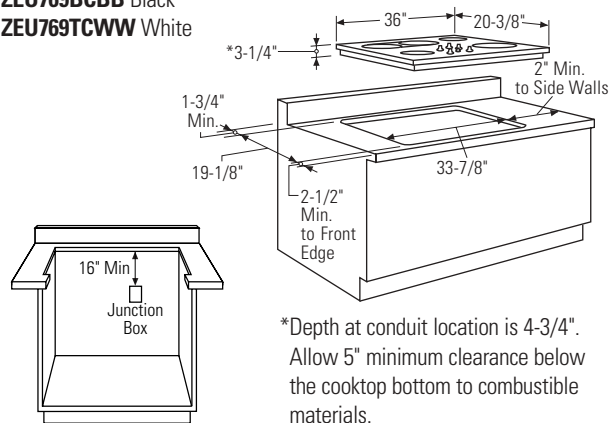
Product rating is 120/208 or 120/240V, 60Hz. For 240V, connect to a 40-amp circuit; connect to a 30-amp circuit for 208V operation. The cooktop must be connected to a supply circuit of the proper voltage and frequency and protected by a time-delay fuse or circuit breaker.

ZEU769SCSS

Black with stainless steel trim

ZEU769BCBB Black

ZEU769TCWW White



Combination Installations

Consideration must be given to electrical supply locations when the cooktop is installed with other products in the same cabinet. Always refer to each product installation instruction for clearances and electrical requirements.

- Install these cooktops with any exhaust hood of the same or greater width; 300 CFM or greater air flow rating is recommended.
- The cooktop may be installed with a 36" Monogram® downdraft vent. See Downdraft Vents for details.

Advance Planning for Built-In Cooking Products

Monogram® built-in ovens and warming are designed for installation flexibility and to coordinate with and complement other Monogram appliances. Single ovens can also be installed below approved Monogram cooktops. Review the following chart for approved combinations.

Approved Single Oven and Cooktop Installation Combinations

	30" European ZET1038	30" Professional ZET1038P	30" Electronic ZET938	27" Electronic ZEK938	30" and 27" Warming Drawer ZTD/ZKD910
Gas Cooktops					
36" Stainless Steel ZGU375	•	•			ZTD910
36" Gas-on-Glass ZGU36	•	•	•	•	ZTD910
Electric Cooktops					
30" Digital ZEU30R	•	•	•	•	ZKD910
36" Digital ZEU36R	•	•	•	•	ZTD910
36" Electric ZEU769					

Note: The Built-In Wall Oven with Advantium® Speedcook Technology cannot be installed below a countertop.

Wall Oven with Advantium® Speedcook Technology

General Features

Speedcook technology. 4500-watt halogen cooking system uses heat generated from light to rapidly cook the outside of foods, sealing in natural juices. At the same time, heat penetrates the surface, cooking the inside.

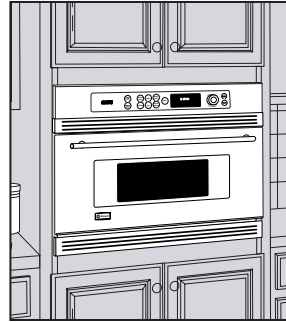
Remarkable performance. Oven-quality foods cook in an average of one-fourth the time of a conventional oven, with no preheating required.

Easy-to-use controls. Turn the selection dial to the recipe you want, then press. Help and Demo programs guide you through the simple process of choosing a programmed recipe or customizing your own.

Full-function microwave oven. At the touch of a button, the oven converts to a high-performance, sensor-controlled microwave.

Integrated styling. The overall look is sleek. The oven's bold horizontal lines are set off by simple graphics and a tubular handle on the pull-down door.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.



Advantium Speedcook Oven

ZSC2001FSS, ZSC2000FWW
and ZSC2000FBB

Overall Exterior Dimensions
(excluding handles)
(WxHxD in inches):
29-25/32 x 21-7/8 x 15-27/32
Amps @ 208/240V 30
Approx. Shipping Wt. (lbs.) 101

- 30" Oven Cabinet Width Required
- Approved for Installation Above a Single Wall Oven or Warming Drawer

Advance Planning for Wall Oven with Advantium Speedcook Technology

The Monogram Advantium built-in oven can be installed directly into a wall or 30"-wide wall oven cabinetry. Install it alone, with a single oven or with a warming drawer. Create a complete cooking center by installing the Advantium with both.

- This oven must be installed at least 36-3/4" above the floor.
- For personal safety, this oven cannot be installed in a cabinet arrangement such as an island or peninsula.
- This oven is not approved for installation below a countertop, side by side or stacked.

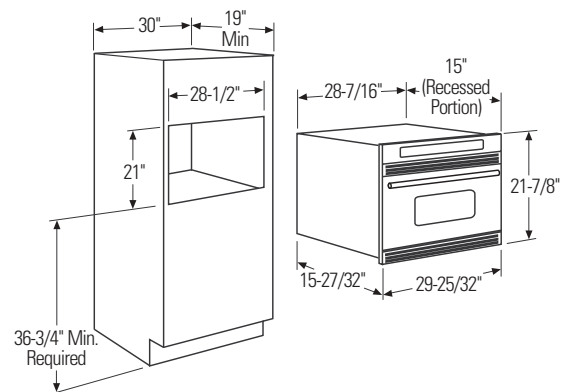
Electrical Requirements

Product rating is 120/208 or 120/240V, 60Hz, 30 amps. This product must be connected to a supply circuit of the proper voltage and frequency and protected by a time-delay fuse or circuit breaker.

Cutout and Product Dimensions

Advantium Oven Installed Alone

Order a 30"-wide single oven cabinet or cut the opening in a wall to the dimensions shown.

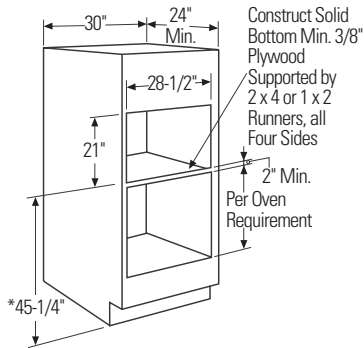


Advance Planning for Wall Oven with Advantium® Speedcook Technology

Advantium Oven Installed Above a Monogram® Single Wall Oven

When installed over a single oven or a warming drawer, allow at least 2" between the two openings. This separation will provide clearance for bottom overlap of the Advantium oven and top overlap of the single oven or warming drawer.

- The Advantium oven and single oven combination can use separate electrical junction boxes or a single junction box connected to a 50-amp circuit.

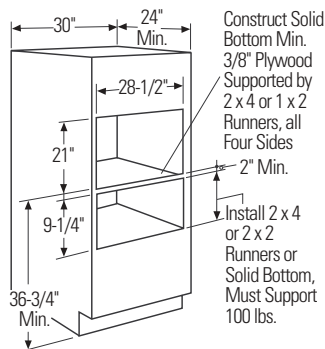


*The middle rail separating the two openings may need to be larger than the 2" min. shown.

Advantium Oven Installed Above a Monogram Warming Drawer

An anti-tip block must be installed at the rear of the warming drawer opening. Again, see installation instructions for complete details.

- The warming drawer must be supplied with a separate 120V, 60Hz, properly grounded receptacle.

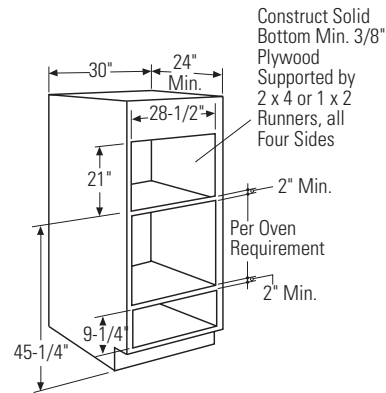


Note: Additional clearance between cutouts may be required.

Advantium Oven Installed Above a Monogram Single Wall Oven and a Warming Drawer

An anti-tip block must be installed at the rear of the warming drawer opening. See installation instructions for complete details.

- The Advantium oven and single oven combination can use separate electrical junction boxes or a single junction box connected to a 50-amp circuit.
- The warming drawer must be supplied with a separate 120V, 60Hz, properly grounded receptacle.



Note: Additional clearance between cutouts may be required. Check to be sure the oven supports above the warming drawer location do not obstruct the required interior 23-1/2" depth and 9-1/4" height. See each specific product installation instruction for details.

Electronic Convection Wall Ovens

General Features

Electronic glass touch controls. A gentle touch allows you to easily select the desired cooking function: convection bake or roast, variable or closed-door broiling, 24-hour delay bake, warm mode or proof mode.

Reverse-air convection. A bi-directional fan delivers exceptionally consistent cooking performance, allowing heated air to circulate on all sides of food.

Dual convection. Unique double-oven configuration allows simultaneous convection cooking in both the upper and lower cavities. Prepare a main course in one oven and up to five racks of hors d'oeuvres in the other, with deliciously consistent results.

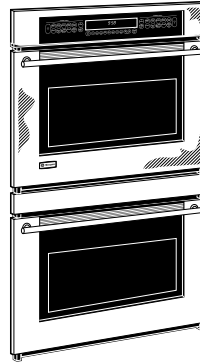
Spacious interior. The generous 4.1 cu. ft. oven cavity with multiple rack positions accommodates several trays and roasting pans.

Self-clean oven racks. An enameled porcelain finish makes oven cleaning as simple as a quick wipe of a towel.

Halogen lighting. Two halogen lights illuminate your culinary work in progress, putting it into bright, clear perspective.

Concealed bake element. A smooth surface simplifies ash removal after the self-clean cycle.

For additional details on product installation, warranty coverage, care and maintenance, visit *Monogram.com*.



30" Double Oven

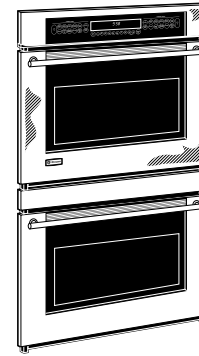
ZET958SFSS, ZET958WFWW
and ZET958BFBB

Overall Dimensions
(WxHxD in inches):
29-3/4 x 52-7/8 x 23-1/4

Amps @ 240VAC	30
208VAC	26

Approx. Shipping Wt. (lbs.) 260

- Flush Appearance Installation
- Fits Standard 30"-Wide Wall Oven Cabinets
- Approved for Installation Over Warming Drawers



27" Double Oven

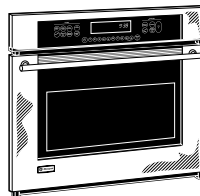
ZEK958SFSS, ZEK958WFWW
and ZEK958BFBB

Overall Dimensions
(WxHxD in inches):
26-5/8 x 51 x 23-1/4

Amps @ 240VAC	29
208VAC	25

Approx. Shipping Wt. (lbs.) 164

- Flush Appearance Installation
- Fits Standard 27"-Wide Wall Oven Cabinets
- Approved for Installation Over Warming Drawers



30" Single Oven

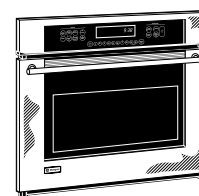
ZET938SFSS, ZET938WFWW
and ZET938BFBB

Overall Dimensions
(WxHxD in inches):
29-3/4 x 28-1/4 x 23-1/4

Amps @ 240VAC	15
208VAC	13

Approx. Shipping Wt. (lbs.) 135

- Flush Appearance Installation
- Fits Standard 30"-Wide Wall Oven Cabinets
- Undercounter Installation
- Approved for Installation Under Specified Cooktops, Under Advantium Ovens and Over Warming Drawers



27" Single Oven

ZEK938SFSS, ZEK938WFWW
and ZEK938BFBB

Overall Dimensions
(WxHxD in inches):
26-5/8 x 29 x 23-1/4

Amps @ 240VAC	15
208VAC	13

Approx. Shipping Wt. (lbs.) 100

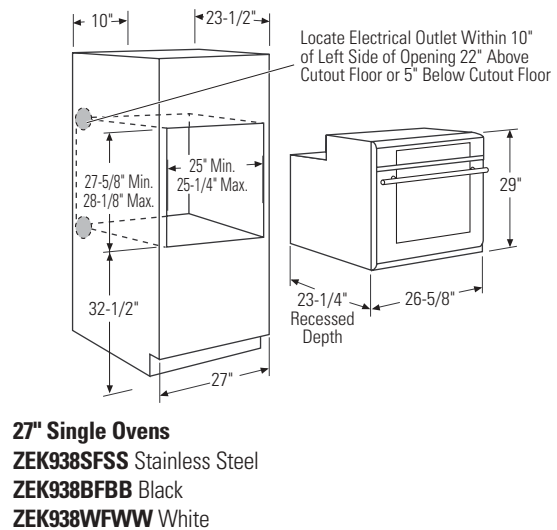
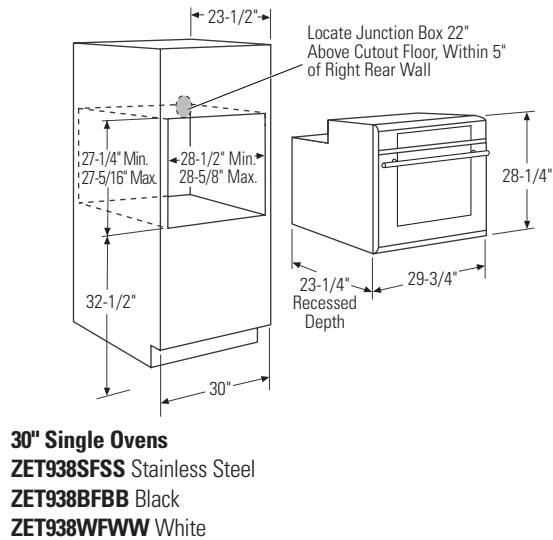
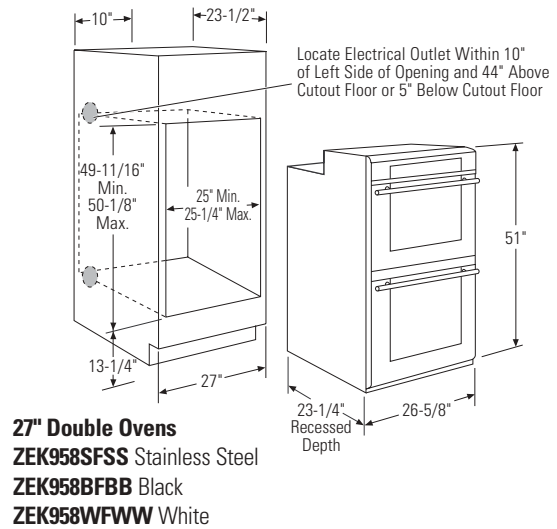
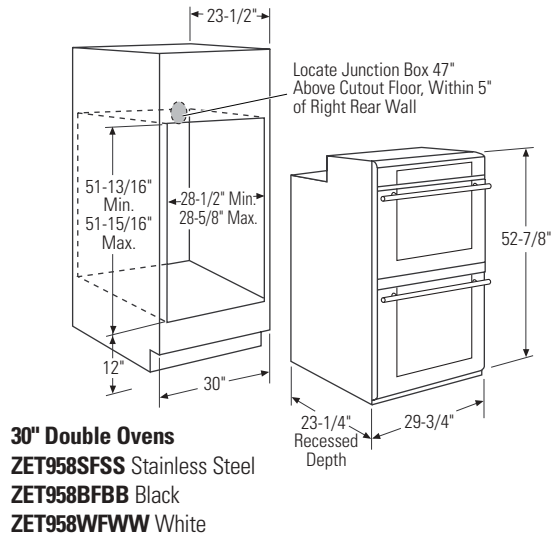
- Flush Appearance Installation
- Fits Standard 27"-Wide Wall Oven Cabinets
- Undercounter Installation
- Approved for Installation Under Specified Cooktops, Under Advantium Ovens and Over Warming Drawers

Advance Planning for Electronic Convection Wall Ovens

Electrical Requirements

Product rating is 120/208 or 120/240V, 60Hz. Connect to a 30-amp circuit for double ovens and 15-amp circuit for single ovens. The ovens must be connected to a supply circuit of the proper voltage and frequency and protected by a time-delay fuse or circuit breaker.

Cutout and Product Dimensions



European Convection Wall Ovens

General Features

Sophisticated styling. With its large viewing window and seamless appearance, this oven displays elegance on a grand scale. Handmade control knobs punctuate the overall design.

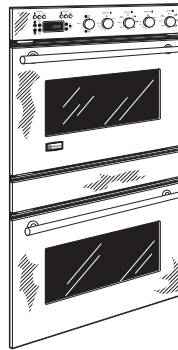
True European convection. A dedicated third heating element in the back wall combines with the convection fan to provide even heat and a consistent temperature throughout the oven.

Self-clean oven racks. An enameled porcelain finish makes oven cleaning as simple as a quick wipe of a towel.

Halogen lighting. Two halogen lights illuminate your culinary work in progress, putting it into bright, clear perspective.

Concealed bake element. A smooth surface simplifies ash removal after the self-clean cycle.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.

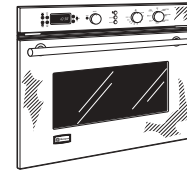


30" Double Oven

ZET1058SFSS and ZET1058BFBB

Overall Dimensions (WxHxD in inches): 29-1/4 x 48 x 22	
Amps @ 240VAC	27.1
208VAC	26.9
Approx. Shipping Wt. (lbs.) 300	

- Flush Appearance Installation
- Fits Standard 30"-Wide Wall Oven Cabinets
- Approved for Installation Over Warming Drawers



30" Single Oven

ZET1038SFSS and ZET1038BFBB

Overall Dimensions (WxHxD in inches): 29-1/4 x 23-1/4 x 22	
Amps @ 240VAC	13.8
208VAC	13.5
Approx. Shipping Wt. (lbs.) 140	

- Flush Appearance Installation
- Fits Standard 30"-Wide Wall Oven Cabinets
- Undercounter Installation
- Under Cooktop Installation (except model ZEU769)
- Approved for Installation Under Advantium Ovens and Over Warming Drawers

Advance Planning for European Convection Wall Ovens

The European oven offers contemporary styling with the signature Monogram® tubular handles. The European oven is designed to fit into a 30"-wide cabinet.

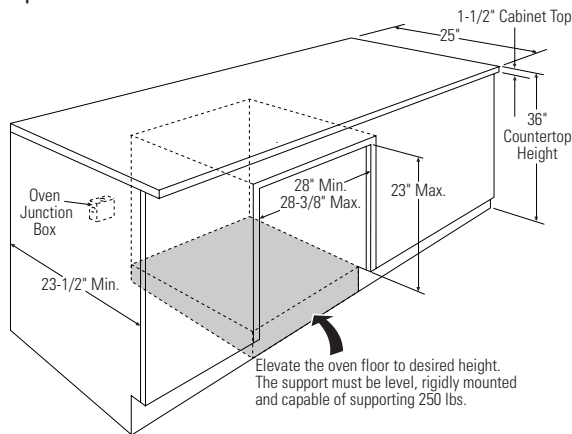
Electrical Requirements

Product rating is 120/208 or 120/240V, 60Hz. Connect to a 30-amp circuit for double ovens and 15-amp circuit for single ovens. The ovens must be connected to a supply circuit of the proper voltage and frequency and protected by a time-delay fuse or circuit breaker.

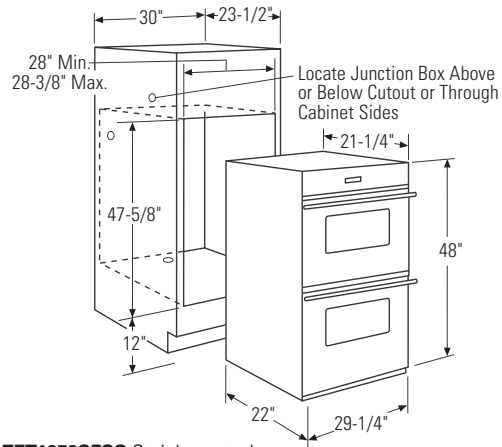
Note: These ovens are pre-wired for 240V. Modifications must be made for 208V operation. See installation instructions for details.

Installation Below a Countertop

A single oven can be installed beneath countertops and below approved cooktops. Always refer to the cooktop installation instructions for electrical requirements and clearances.

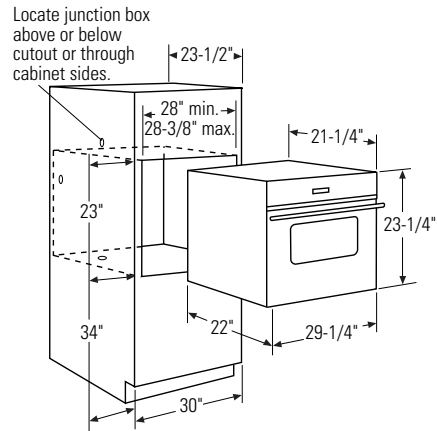


Cutout and Product Dimensions



ZET1058SFSS Stainless steel

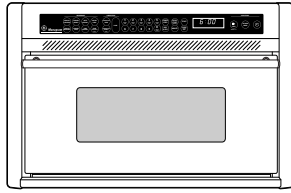
ZET1058BFBB Black



ZET1038SFSS Stainless steel

ZET1038BFBB Black

Microwave Ovens



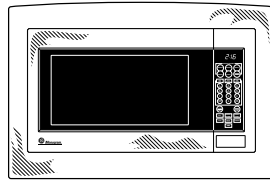
Microwave/ Convection Oven

ZMC1095SFSS, ZMC1095WFWW
and ZMC1095BFBB

Oven Cavity (cu. ft.)	1.0
Power Rating	800W
Overall Dimensions* (WxHxD in inches):	26-3/4 x 18-5/8 x 16-3/8
Amps @ 120VAC	13.0
Approx. Shipping Wt. (lbs.)	84

- Can Be Installed In a 27" or 30" Wall Oven Cabinet, No Kit Required
- Can Be Installed Over a 27" or 30" Wall Oven

*Depth excludes handle

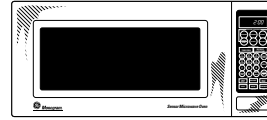


Countertop Microwave Oven

ZE2160SF

Oven Cavity (cu. ft.)	2.1
Power Rating	1200W
Overall Dimensions (WxHxD in inches):	23-21/32 x 13-5/16 x 19-1/2
Amps @ 120VAC	13.0
Approx. Shipping Wt. (lbs.)	51

- Built-In Kit Available for 27" and 30" Installation



Compact Microwave Oven

ZEM200SF, ZEM200WF
and ZEM200BF

Oven Cavity (cu. ft.)	1.0
Power Rating	800W
Overall Dimensions* (WxHxD in inches):	23-25/32 x 11-3/16 x 12-9/32
Amps @ 120VAC	12.5
Approx. Shipping Wt. (lbs.)	46

- Built-In Kit Available for 27" Installation

*Height includes feet

Built-In Microwave/Convection Oven General Features

Three modes. The microwave/convection oven offers three ways to cook: microwave, convection, or a combination of both.

Microwave/convection cooking. The convection mode uses a separate heating element and fan built into the rear wall to circulate air. This process allows gorgeous browning and roasting. You can also convection-cook with the microwave function for faster results, or use the oven for microwaving only.

Sensor cooking. An electronic sensor monitors the level of steam released by food and automatically adjusts cooking time to deliver optimal results.

Countertop Microwave Oven General Features

Sensor cooking. An electronic sensor monitors the level of steam released by food and automatically adjusts cooking time to deliver optimal results.

Compact Microwave Oven General Features

Sensor cooking. An electronic sensor monitors the level of steam released by food and automatically adjusts cooking time to deliver optimal results.

Installation flexibility. The compact oven can be built in, mounted under a cabinet or placed on a countertop in just about any location, whether it's a small kitchen alcove or guesthouse.

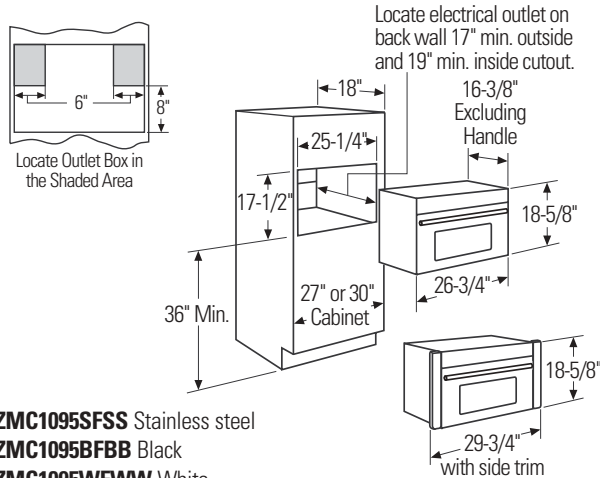
For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.

Advance Planning for Microwave Ovens

Built-In Microwave/Convection Ovens

The Monogram® built-in microwave/convection oven is sized to fit a 27"-wide cabinet. Side trim pieces are supplied for installation in a 30" cabinet.

- This microwave oven must be supplied with 120V, 60Hz, and connected to an individual, properly grounded branch circuit and protected by a 15- or 20-amp circuit breaker or time-delay fuse.

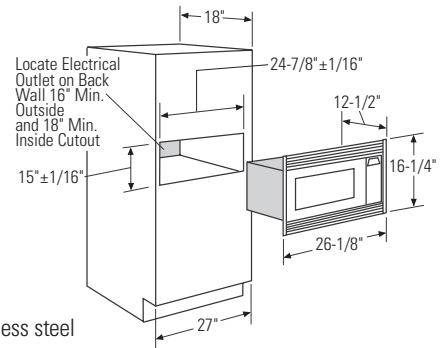


ZMC1095SFSS Stainless steel
ZMC1095BFBB Black
ZMC1095WFWW White

Compact Microwave Oven

This microwave oven can be used on a countertop or hung from kitchen wall cabinets. The hanging kit is packed with the microwave oven.

- This microwave oven can also be built into 27"-wide cabinetry. Order JX827SS for stainless steel, JX827BN for black and JX827WN for white models.
- This microwave oven must be supplied with 120V, 60Hz, and connected to an individual, properly grounded branch circuit and protected by a 15- or 20-amp circuit breaker or time-delay fuse.

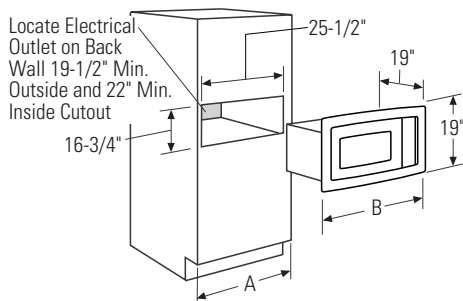


ZEM200SF Stainless steel
ZEM200BF Black
ZEM200WF White

Countertop Microwave Oven

This large microwave oven is encased in stainless steel. It can be used on the countertop or built in using optional kits. Order JX2127SH for installation into a 27"-wide cabinet. Order JX2130SH for installation into a 30" cabinet. Kits must be ordered separately from your Monogram dealer.

- This microwave oven must be supplied with 120V, 60Hz, and connected to an individual, properly grounded branch circuit and protected by a 15- or 20-amp circuit breaker or time-delay fuse.



ZE2160SF

	JX2127SH	JX2130SH
A	27"	30"
B	26-5/8"	29-3/4"

Note: The trim frame protrudes forward of cabinetry to allow air flow from the top, bottom and sides of the frame. Allow 1" clearance beyond the edge of the trim frame to provide proper air flow.

Warming Drawers

General Features

Temperature settings. Monogram warming drawers offer a range of temperature options, from a proof setting (approximately 75°F) to a high setting (approximately 230°F).

Humidity control. By opening or closing the warming drawer vent, you can keep foods crisp or maintain moisture.

Practical details. The design of the half rack not only distributes heat evenly, but it also provides fifty percent more surface area for stacking plates and food.

Accessibility. A full-extension drawer allows complete access, and it is removable for easy cleanup.

Installation versatility. All 30" and 27" warming drawers are UL listed for use with Monogram wall ovens and cooktops.

Three-pan set. A set of three covered pans allows a choice of sizes for any dish: one 6-quart pan and two 3-quart pans.

For additional details on product installation, warranty coverage, care and maintenance, visit *Monogram.com*.



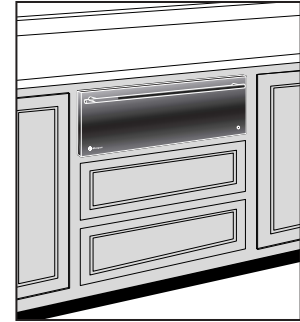
30" Warming Drawer

ZTD910SFSS, ZTD910WFWW and ZTD910BFBB

Overall Dimensions (WxHxD in inches):
30 x 10-1/2 x 23-1/4

Amps @ 120VAC	15
Approx. Shipping Wt. (lbs.)	65

- Optional Custom Wood Panel Kit
- Side-by-Side Installation
- Undercounter Installation
- Under Wall Oven Installation
- Under Cooktop Installation



27" Warming Drawer

ZKD910SFSS, ZKD910WFWW and ZKD910BFBB

Overall Exterior Dimensions (WxHxD in inches):
26-3/4 x 10-1/2 x 23-1/4

Amps @ 120VAC	15
Approx. Shipping Wt. (lbs.)	59

- Optional Custom Wood Panel Kit
- Side-by-Side Installation
- Undercounter Installation
- Under Wall Oven Installation
- Under Cooktop Installation

Advance Planning for Warming Drawers

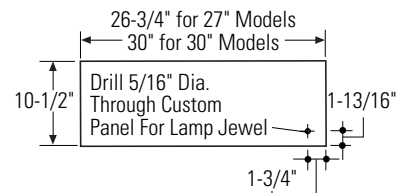
Electrical Requirements

Product rating is 120V, 60Hz, and connected to an individual, properly grounded branch circuit and protected by a 15- or 20-amp circuit breaker or time-delay fuse. Two warming drawers installed side by side can operate from the same duplex outlet.

Custom Panels and Handles

The drawer fronts can be removed and replaced with a custom panel to match surrounding cabinetry.

- Order ZXD27B for 27"-wide models and ZXD30B for 30" models. These kits must be ordered separately from your Monogram supplier.
- The tubular handle may be reinstalled onto the custom panel (longer screws will be required) or replaced with a custom handle of your choice.



Advance Planning for Warming Drawers

Installation Below a Single or Double Oven

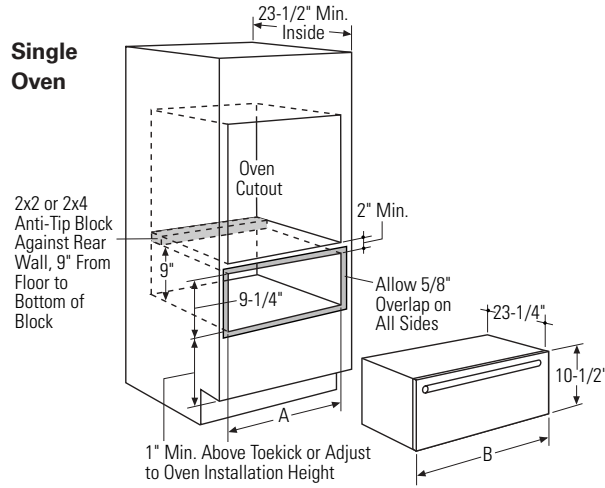
The warming drawer may be installed below a single or double oven. Observe the 1" minimum clearance above the toe-kick, or 5" above the floor.

30" Warming Drawers

ZTD910SFSS Stainless Steel
ZTD910BFBB Black
ZTD910WFWW White

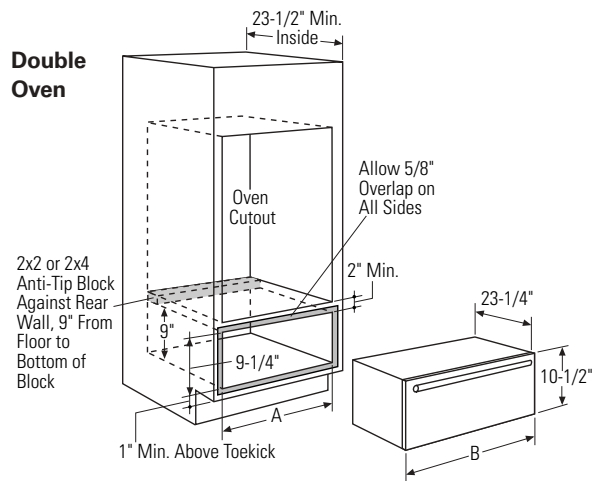
27" Warming Drawers

ZKD910SFSS Stainless Steel
ZKD910BFBB Black
ZKD910WFWW White



	Dim. A	Dim. B
ZTD910	28-1/2"	30"
ZKD910	25-1/2"	26-3/4"

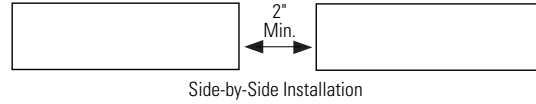
Note: Additional clearance between cutouts may be required. Check to be sure that oven supports, above the Warming Drawer location, do not obstruct the required interior 23-1/2" depth and 9-1/4" height.



	Dim. A	Dim. B
ZTD910	28-1/2"	30"
ZKD910	25-1/2"	26-3/4"

Side-by-Side Installation

Install two warming drawers in separate cutouts. Allow 2" minimum between cutouts.



Installation Below a Countertop

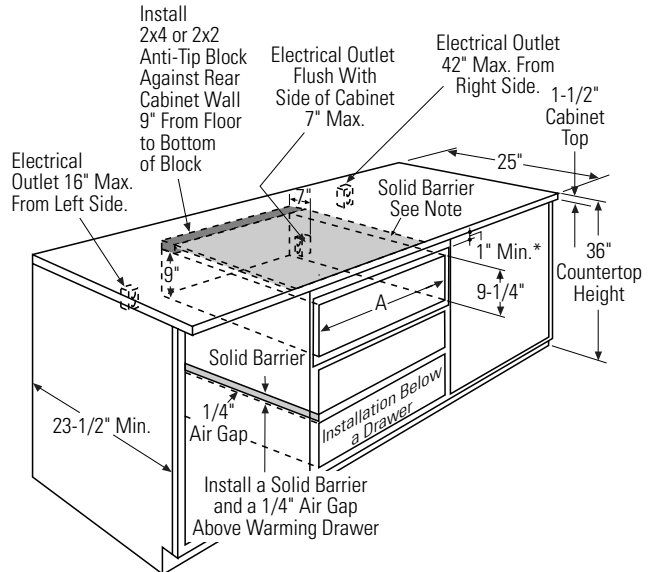
The warming drawer may be installed beneath a countertop. Install the drawer 5" minimum above the floor or 1" above the toe-kick. The recommended distance from the floor to the bottom of the cutout is 23-1/4" for undercounter installation.

Installation Below a Cooktop

The warming drawer is approved for installation below specified cooktop models. A solid barrier and an air gap between the cooktop and the warming drawer are required. See note below.

Installation Below A Cabinet Drawer

The warming drawer may be installed beneath a cabinet drawer. In this installation, a solid barrier should be installed above the warming drawer to block access. Use any solid material such as 1/4"-thick plywood. Allow at least 1/4" air gap between the barrier and the top of the warming drawer.



	Dim. A	Dim. B
ZTD910	28-1/2"	30"
ZKD910	25-1/2"	26-3/4"

***Note:** When installing the warming drawer below a cooktop, a solid barrier must be installed at least 1" from the lowest point of the bottom of the cooktop burner box to the top of the cutout. Use any solid material such as 1/4"-thick plywood. Allow at least 1/4" air gap between the barrier and the top of the warming drawer.

48" Dual-Fuel Professional Ranges

General Cooktop Features

Gas burners. Dual-ring burners with porcelainized burner grates ensure even heat delivery, and infinite controls maintain precise temperature settings between 500 and 15,000 BTUs.

18,000-BTU grill. The stainless steel grill grate is reversible, with a smooth surface for delicate foods and a ridged side for hearty meats, and it slopes forward to allow liquids to flow away from food, into the slide-out drip trays.

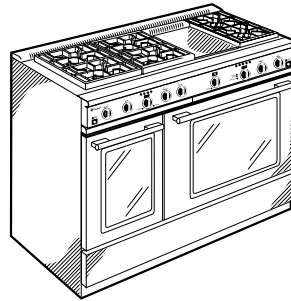
18,000-BTU griddle. The 3/8"-thick, stainless steel griddle is also sloped to offer a clean cooking surface. Thermostatic control ensures even heating and consistent results.

General Oven Features

Main oven (4.3 cu. ft., 27" wide)/Companion oven (2.0 cu. ft., 12" wide). Each model comes with a large electric-convection oven and a small thermal oven. The large oven offers an 8-pass, 4000-watt broil element and a 10-pass, 5000-watt bake element. The small thermal oven is equipped with a 6-pass, 3600-watt broil element and a 4-pass, 2800-watt bake element.

Self-cleaning. The large electric oven cleans itself, at the touch of a button. The door locks automatically and remains locked throughout the five-hour cleaning process.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.



48" Professional Range

ZDP48N4GDSS, ZDP48N6RDSS and ZDP48N6DDSS (natural gas)

ZDP48L4GDSS, ZDP48L6RDSS and ZDP48L6DDSS (liquid propane)

Overall Dimensions (WxHxD in inches):
47-7/8 x 35-1/4–36-3/4 x 28-1/4

Amps @ 240VAC 48.3

Approx. Shipping Wt. (lbs.) 602/595/600

- Dual-Fuel Range Offers a Combination of Burners, Grill and Griddle on Cooktop
- Natural or LP Gas Must Be Specified by Model Number
- A 1-1/2", 12" or 22" Backguard Must Be Ordered with Range
- Optional Wok Accessory

Advance Planning for 48" Professional Ranges

Professional ranges offer a number of choices in size and cooktop configurations.

- All Professional ranges are factory set for natural or liquid propane gas. The correct model should be ordered for the installation situation.

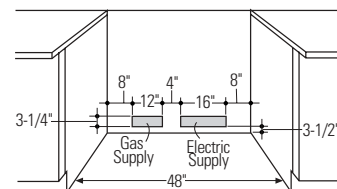
Note: Conversion kits (WB49X10082, Natural to LP and WB49X10081, LP to Natural) are available if the wrong gas type was ordered. The kits must be installed by a qualified service technician at additional cost.

- Accessory ZXWK22Y, 22" wok with lid and ring fits all Professional ranges and cooktops.

Electrical Requirements

Ranges must be supplied with 208/240V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a circuit breaker or time-delay fuse. Install a 50-amp circuit for 48" ranges. The receptacle must be a NEMA 14-50R device to accept the four-prong plug on the range.

Locate gas and electrical as shown.



Gas Supply

- Natural gas models are designed to operate at 5" water column pressure. A regulator is required at the natural gas source to provide maximum of 7" water pressure to the range regulator.
- The liquid propane models are designed to operate at 10" water column pressure. A regulator is required at the LP source to provide maximum of 14" water pressure to the range regulator.

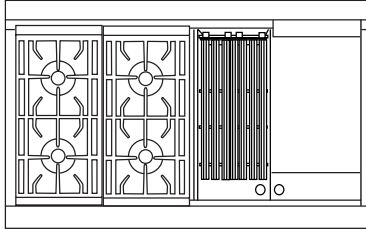
Advance Planning for 48" Professional Ranges

48" Range Cooktop Configurations

The 48" Professional dual-fuel ranges are available with a combination of grill, griddle and burners on top, a large 27" convection oven and smaller thermal companion oven.

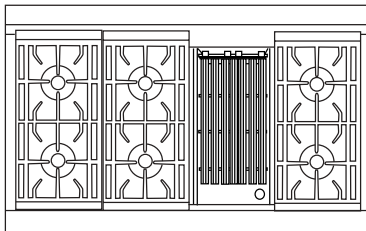
ZDP48N4GDSS

with 4 burners, grill and griddle
(Order ZDP48L4GDSS for LP gas)



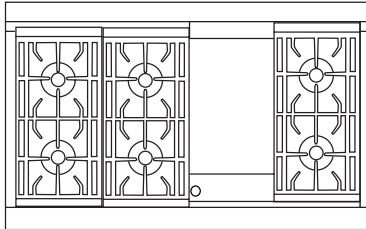
ZDP48N6RDSS

with 6 burners and grill
(Order ZDP48L6RDSS for LP gas)



ZDP48N6DDSS

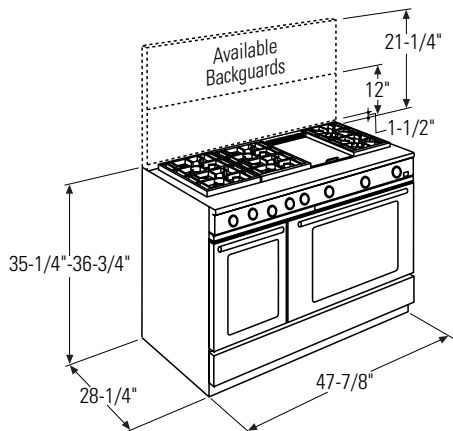
with 6 burners and griddle
(Order ZDP48L6DDSS for LP gas)



Product Dimensions and Clearances

A 48"-wide professional vent hood with a minimum 1200 CFM is recommended for installation over this range.

- Install the hood 30" to 36" above the cooking surface.



Clearances between range and side wall or combustible material must be at least 12" on each side.

Note: Depth including handle is 31-1/2".

Required Backguards

A backguard must be ordered and installed with these ranges (at extra cost). Choose a 22"- or 12"-high backguard for perimeter installations. Use the 1-1/2" backguard for island installations or against a non-combustible surface such as tile or brick.

Backguards: Order one with a 48"-wide range:

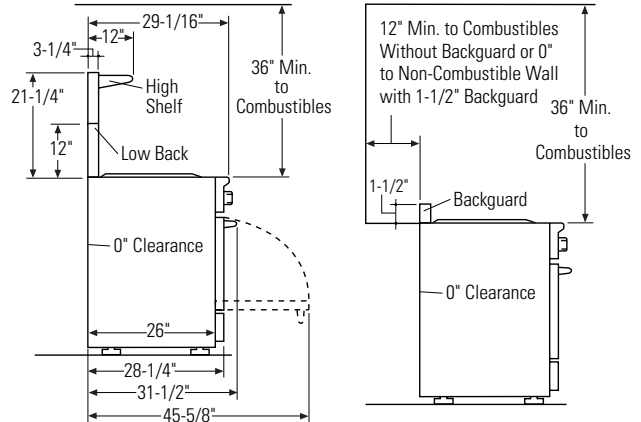
- ZX1B48WSS, 1-1/2" island backguard
- ZX12B48WSS, 12" backguard
- ZX22B48ASS, 22" backguard with warming shelf

Backguard with Warming Shelf

All Monogram® Professional Hoods feature infrared warming lights. The 22"-high backguard with warming shelf is a perfect complement when installed with the tapered or straight-sided hoods.

- If you choose to install this range with a Restaurant Style Professional Hood, use the 1-1/2" island backguard. These hoods are shipped with a stainless steel backguard and warming shelf.

Side View with Required Backguards



36" Dual-Fuel Professional Ranges

General Cooktop Features

Gas burners. Dual-ring burners ensure even heat delivery, and infinite controls maintain precise temperature settings between 500 and 15,000 BTUs.

18,000-BTU grill. The stainless steel grill grate is reversible, with a smooth surface for delicate foods and a ridged side for hearty meats, and it slopes forward to allow drippings to flow away from food into slide-out drip trays.

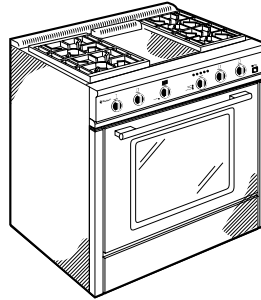
18,000-BTU griddle. The 3/8"-thick, stainless steel griddle is also sloped to offer a clean cooking surface. Thermostatic control ensures even heating and consistent results.

General Oven Features

36" main oven (4.3 cu. ft., 27" wide). Offers an 8-pass, 4000-watt broil element and a 10-pass, 5000-watt bake element.

Self-cleaning. Press a button and turn the dial to set the self-clean cycle. The door locks automatically and remains locked throughout the five-hour cleaning process.

For additional details on product installation, warranty coverage, care and maintenance, visit *Monogram.com*.



36" Professional Range

ZDP36N4DDSS, ZDP36N4RDSS and ZDP36N6DSS (natural gas)

ZDP36L4DDSS, ZDP36L4RDSS and ZDP36L6DSS (liquid propane)

Overall Dimensions
(WxHxD in inches):
35-7/8 x 35-1/4–36-3/4 x 28-1/4
Amps @ 240VAC 29.2
Approx. Shipping Wt. (lbs.) 415

- Dual-Fuel Range Offers a Combination of Burners, Grill and Griddle on Cooktop
- Natural or LP Gas Must Be Specified by Model Number
- A 1-1/2", 12" or 22" Backguard Must Be Ordered with Range
- Optional Wok Accessory

Advance Planning for 36" Professional Ranges

All Professional ranges offer a number of choices in size and cooktop configurations.

- All Professional ranges are factory set for natural or liquid propane gas. The correct model should be ordered for the installation situation.

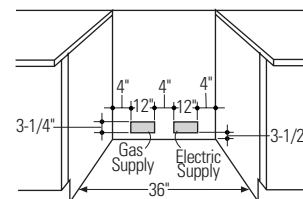
Note: Conversion kits (WB49X10082, Natural to LP and WB49X10081, LP to Natural) are available if the wrong gas type was ordered. The kits must be installed by a qualified service technician at additional cost.

- Accessory ZXWK22Y, 22" wok with lid and ring fits all Professional ranges and cooktops.

Electrical Requirements

Ranges must be supplied with 208/240V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a circuit breaker or time-delay fuse. Install a 30-amp circuit for 36" ranges. The receptacle must be a NEMA 14-50R device to accept the four-prong plug on the range.

Locate gas and electrical as shown.



Gas Supply

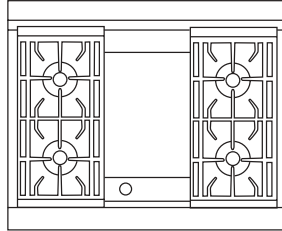
- Natural gas models are designed to operate at 5" water column pressure. A regulator is required at the natural gas source to provide maximum of 7" water pressure to the range regulator.
- The liquid propane models are designed to operate at 10" water column pressure. A regulator is required at the LP source to provide maximum of 14" water pressure to the range regulator.

Advance Planning for 36" Professional Ranges

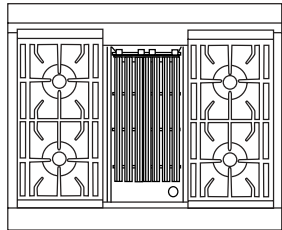
36" Range Cooktop Configurations

The 36" Professional dual-fuel ranges offer a combination of grill, griddle and burners on top, and a large 27" convection oven.

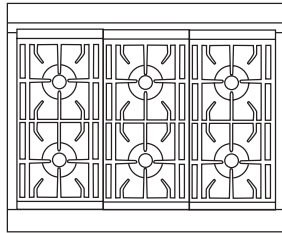
ZDP36N4DDSS
with 4 burners and griddle
(Order ZDP36L4DDSS for LP gas)



ZDP36N4RDSS
with 4 burners and grill
(Order ZDP36L4RDSS for LP gas)



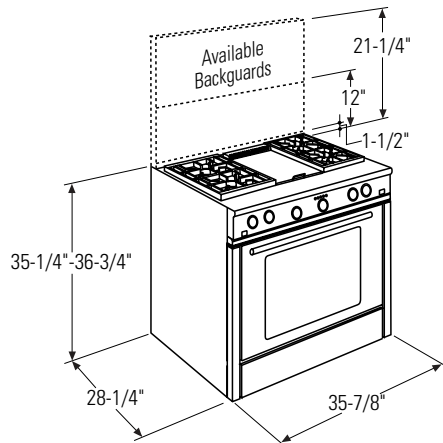
ZDP36N6DSS
with 6 burners
(Order ZDP36L6DSS for LP gas)



Product Dimensions and Clearances

A 36"-wide professional vent hood with a minimum 600 CFM is recommended for installation over this range.

- Install the hood 30" to 36" above the cooking surface.



Clearances between range and side wall or combustible material must be at least 12" on each side.

Note: Depth including handle is 31-1/2".

Required Backguards

A backguard must be ordered and installed with these ranges (at extra cost). Choose a 22"- or 12"-high backguard for perimeter installations. Use the 1-1/2" backguard for island installations or against a non-combustible surface such as tile or brick.

Backguards: Order one with a 36"-wide range:

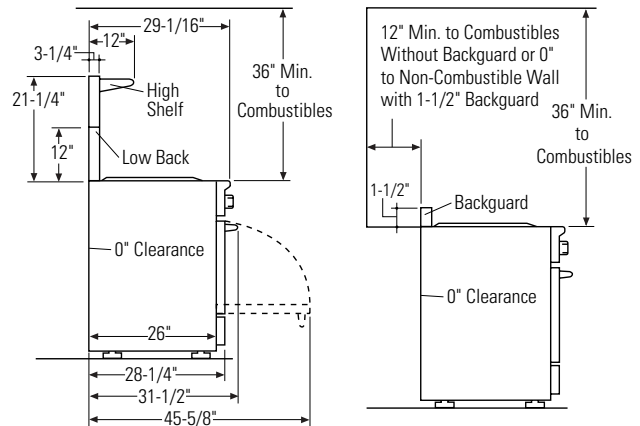
- ZX1B36WSS, 1-1/2" island backguard
- ZX12B36WSS, 12" backguard
- ZX22B36ASS, 22" backguard with warming shelf

Backguard with Warming Shelf

All Monogram® Professional Hoods feature infrared warming lights. The 22"-high backguard with warming shelf is a perfect complement when installed with the tapered or straight-sided hoods.

- If you choose to install this range with a Restaurant Style Professional Hood, use the 1-1/2" island backguard. These hoods are shipped with a stainless steel backguard and warming shelf.

Side View with Required Backguards



30" Dual-Fuel Professional Ranges

General Cooktop Features

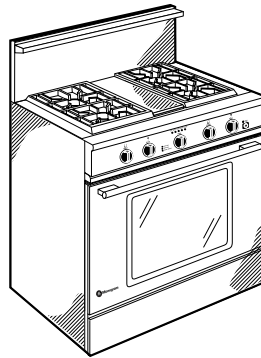
Gas burners. Dual-ring burners ensure even heat delivery, and infinite controls maintain precise temperature settings between 500 and 15,000 BTUs.

General Oven Features

30" main oven (4.0 cu. ft., 24" wide). Offers an 8-pass, 4000-watt broil element and a 6-pass, 3700-watt bake element.

Self-cleaning. Press a button and turn the dial to set the self-clean cycle. The door locks automatically and remains locked throughout the five-hour cleaning process.

For additional details on product installation, warranty coverage, care and maintenance, visit *Monogram.com*.



30" Professional Range

ZDP30N4DSS (natural gas)

ZDP30L4DSS (liquid propane)

Overall Dimensions
(WxHxD in inches):

29-7/8 x 35-1/4–36-3/4 x 26-3/4

Amps @ 240VAC 19.9

Approx. Shipping Wt. (lbs.) 396

- Dual-Fuel Range Offers a Gas Cooktop and an Electric Oven
- Natural or LP Gas Must Be Specified by Model Number
- A 1-1/2", 9" or 22" Backguard Must Be Ordered with Range
- Optional Wok Accessory

Advance Planning for 30" Professional Ranges

All Professional ranges are factory set for natural or liquid propane gas. The correct model should be ordered for the installation situation.

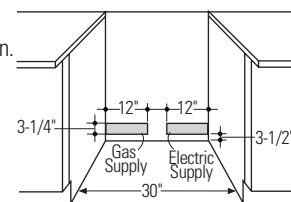
Note: Conversion kits (WB49X10082, Natural to LP and WB49X10081, LP to Natural) are available if the wrong gas type was ordered. The kits must be installed by a qualified service technician at additional cost.

- Accessory ZXWK22Y, 22" wok with lid and ring fits all Professional ranges and cooktops.

Electrical Requirements

Ranges must be supplied with 208/240V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a circuit breaker or time-delay fuse. Install a 25-amp circuit for 30" ranges. The receptacle must be a NEMA 14-50R device to accept the four-prong plug on the range.

Locate gas and electrical as shown.



Gas Supply

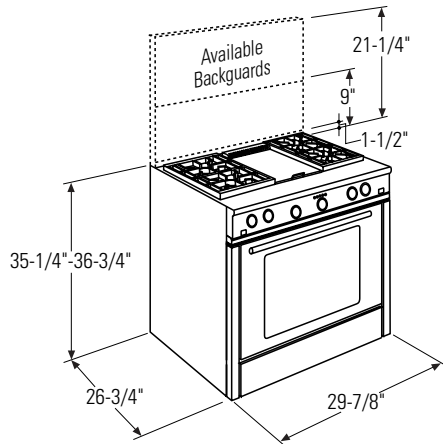
- Natural gas models are designed to operate at 5" water column pressure. A regulator is required at the natural gas source to provide maximum of 7" water pressure to the range regulator.
- The liquid propane models are designed to operate at 10" water column pressure. A regulator is required at the LP source to provide maximum of 14" water pressure to the range regulator.

Advance Planning for 30" Professional Ranges

Product Dimensions and Clearances

A 30"-wide professional vent hood with a minimum 600 CFM is recommended for installation over this range.

- Install the hood 30" to 36" above the cooking surface.



Clearances between range and side wall or combustible material must be at least 12" on each side.

Note: Depth including handle is 29-1/4".

Required Backguards

A backguard must be ordered and installed with these ranges (at extra cost). Use a 22"- or 9"-high backguard for perimeter installations; use the 1-1/2" for island installation or against a non-combustible surface such as tile or brick.

Backguards: Order one with a 30"-wide range:

ZX1B30YSS, 1-1/2" island backguard

ZX12B30YSS, 9" backguard

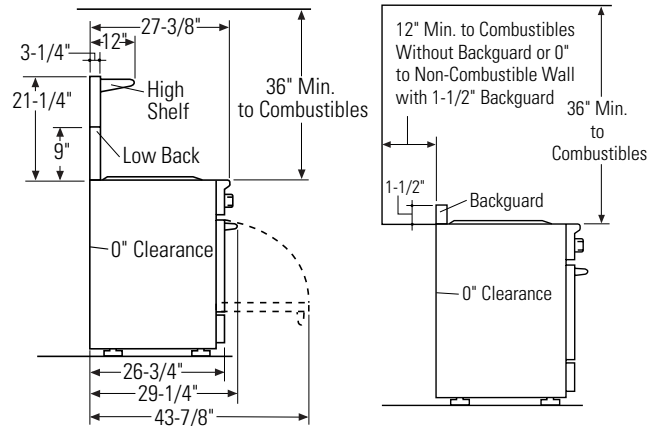
ZX22B30ASS, 22" backguard with warming shelf

Backguard with Warming Shelf

All Monogram® Professional Hoods feature infrared warming lights. The 22"-high backguard with warming shelf is a perfect complement when installed with the tapered or straight-sided hoods.

- If you choose to install this range with a Restaurant Style Professional Hood, use the 1-1/2" island backguard. These hoods are shipped with a stainless steel backguard and warming shelf.

Side View with Required Backguards



48" Professional Cooktops

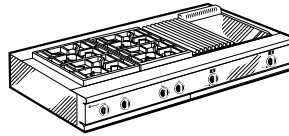
General Features

Gas burners. Dual-ring burners with porcelainized burner grates ensure even heat delivery, and infinite controls maintain precise temperature settings between 500 and 15,000 BTUs.

18,000-BTU grill. The stainless steel grill grate is reversible, with a smooth surface for delicate foods and a ridged side for hearty meats, and it slopes forward to allow liquids to flow away from food.

18,000-BTU griddle. The 3/8"-thick, stainless steel griddle is also sloped to offer a clean cooking surface. Thermostatic control ensures even heating and consistent results.

For additional details on product installation, warranty coverage, care and maintenance, visit *Monogram.com*.



48" Professional Cooktop

ZGU48N4GDSS, ZGU48N6RDSS and ZGU48N6DDSS (natural gas)

ZGU48L4GDSS, ZGU48L6RDSS and ZGU48L6DDSS (liquid propane)

Overall Dimensions
(WxHxD in inches):

47-7/8 x 8-7/16 x 26-5/8

Amps @ 120VAC 6.6–4 burner
3.3–6 burner

Approx. Shipping Wt. (lbs.) 324

- Offers Three Combinations of Burners, Grill and Griddle
- Natural or LP Gas Must Be Specified by Model Number
- A 1/2", 12" or 22" Backguard Must Be Ordered with Range
- Optional Wok Accessory

Advance Planning for 48" Professional Cooktops

Professional cooktops offer a number of choices in size and cooktop configurations.

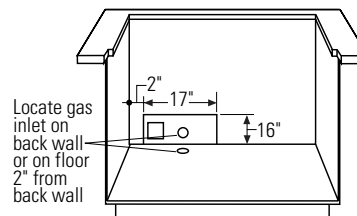
- All Professional cooktops are factory set for natural or liquid propane gas. The correct model should be ordered for the installation situation.

Note: Conversion kits (WB49X10082, Nat. to LP and WB49X10081, LP to Nat.) are available if the wrong gas type was ordered. The kits must be installed by a qualified service technician at additional cost.

- Accessory ZXWK22Y, 22" wok with lid and ring fits all Professional ranges and cooktops

Electrical Requirements

Cooktops must be supplied with 120V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a 15 amp circuit breaker or time-delay fuse.



Gas Supply

- Natural gas models are designed to operate at 5" water column pressure. A regulator is required at the natural gas source to provide maximum of 7" water pressure to the cooktop regulator.
- The liquid propane models are designed to operate at 10" water column pressure. A regulator is required at the LP source to provide maximum of 14" water pressure to the cooktop regulator.

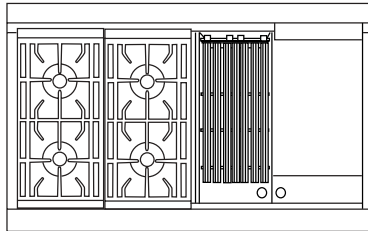
Advance Planning for 48" Professional Cooktops

48" Cooktop Surface Configurations

The 48" Monogram® Professional Cooktops are available with a combination of grill, griddle or burners to suit your needs.

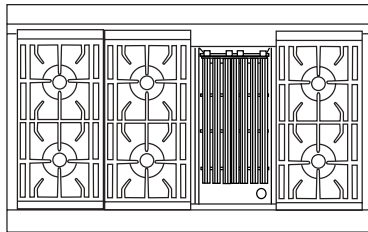
ZGU48N4GDSS

with 4 burners, grill and griddle
(Order ZGU48L4GDSS for LP gas)



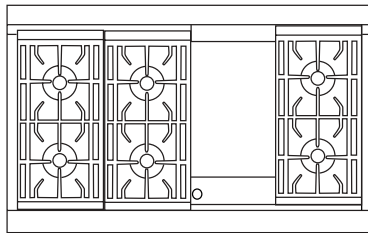
ZGU48N6RDSS

with 6 burners and grill
(Order ZGU48L6RDSS for LP gas)



ZGU48N6DDSS

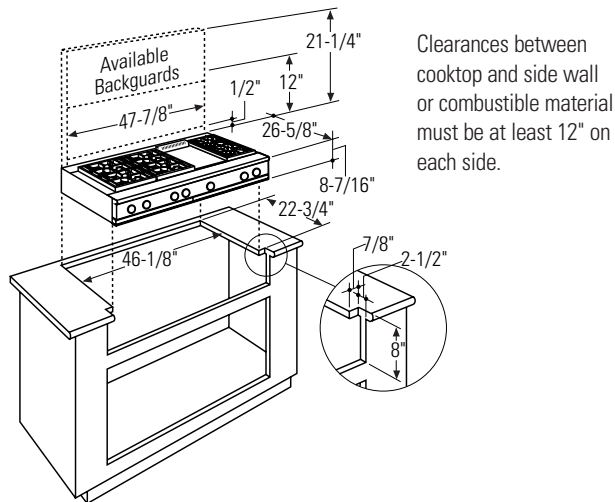
with 6 burners and griddle
(Order ZGU48L6DDSS for LP gas)



Product Dimensions and Clearances

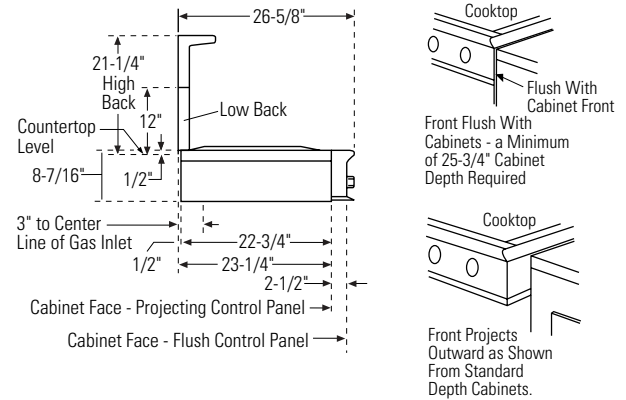
A 48"-wide professional vent hood with a minimum 1200 CFM is recommended for installation over this cooktop.

- Install the hood 30" to 36" above the cooking surface.



Installation Options

- The cooktop stainless surface will be 1/2" higher than adjacent countertops.
- In 24"-deep cabinets, the front of the cooktop will be approximately 1-7/8" beyond the front of the countertop.



Required Backguards

A backguard must be ordered and installed with these cooktops (at extra cost). Choose a 22"- or 12"-high backguard for perimeter installations. Use the 1/2" trim for island installation or against a non-combustible surface such as tile or brick.

Backguards: Order one with a 48"-wide cooktop:

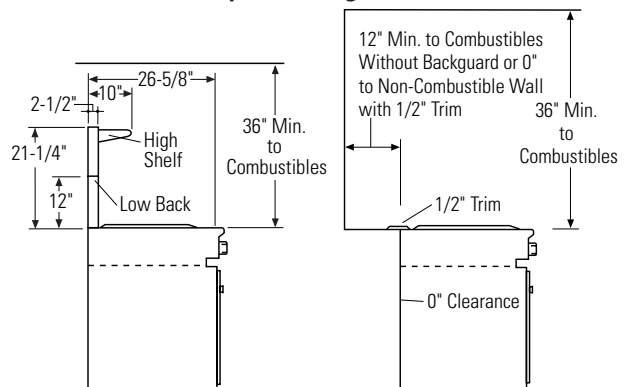
- ZXC1B48BSS, 1/2" island trim
- ZXC12B48WSS, 12" backguard
- ZXC22B48ASS, 22" backguard with warming shelf

Backguard with Warming Shelf

All Monogram Professional Hoods feature infrared warming lights. The 22"-high backguard with warming shelf is a perfect complement when installed with the tapered or straight-sided hoods.

- If you choose to install this cooktop with a Restaurant Style Professional Hood, use the 1/2" island trim. These hoods are shipped with a stainless steel backguard and warming shelf.

Side View with Required Backguards



36" Professional Cooktops

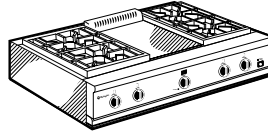
General Features

Gas burners. Dual-ring burners with porcelainized burner grates ensure even heat delivery, and infinite controls maintain precise temperature settings between 500 and 15,000 BTUs.

18,000-BTU grill. The stainless steel grill grate is reversible, with a smooth surface for delicate foods and a ridged side for hearty meats, and it slopes forward to allow liquids to flow away from food.

18,000-BTU griddle. The 3/8"-thick, stainless steel griddle is also sloped to offer a clean cooking surface. Thermostatic control ensures even heating and consistent results.

For additional details on product installation, warranty coverage, care and maintenance, visit *Monogram.com*.



36" Professional Cooktop

ZGU36N4DDSS, ZGU36N4RDSS and ZGU36N6DSS (natural gas)

ZGU36L4DDSS, ZGU36L4RDSS and ZGU36L6DSS (liquid propane)

Overall Dimensions
(WxHxD in inches):

35-7/8 x 8-7/16 x 26-5/8

Amps @ 120VAC 3.3-4 burner
1.0-6 burner

Approx. Shipping Wt. (lbs.) 228

- Offers Three Combinations of Burners, Grill and Griddle
- Natural or LP Gas Must Be Specified by Model Number
- A 1/2", 12" or 22" Backguard Must Be Ordered with Range
- Optional Wok Accessory

Advance Planning for 36" Professional Cooktops

Professional cooktops offer a number of choices in size and cooktop configurations.

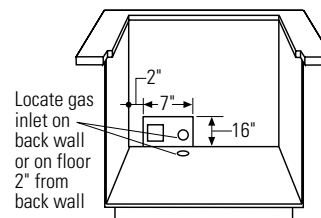
- All Professional cooktops are factory set for natural or liquid propane gas. The correct model should be ordered for the installation situation.

Note: Conversion kits (WB49X10082, Nat. to LP and WB49X10081, LP to Nat.) are available if the wrong gas type was ordered. The kits must be installed by a qualified service technician at additional cost.

- Accessory ZXWK22Y, 22" wok with lid and ring fits all Professional ranges and cooktops

Electrical Requirements

Cooktops must be supplied with 120V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a 15 amp circuit breaker or time-delay fuse.



Gas Supply

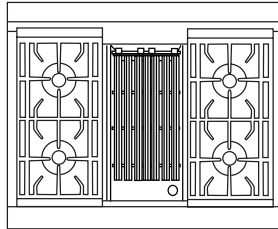
- Natural gas models are designed to operate at 5" water column pressure. A regulator is required at the natural gas source to provide maximum of 7" water pressure to the cooktop regulator.
- The liquid propane models are designed to operate at 10" water column pressure. A regulator is required at the LP source to provide maximum of 14" water pressure to the cooktop regulator.

Advance Planning for 36" Professional Cooktops

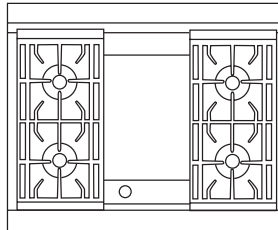
36" Cooktop Surface Configurations

The 36" Monogram® Professional Cooktops are available with a combination of a grill or griddle and 4 burners or simply 6 burners.

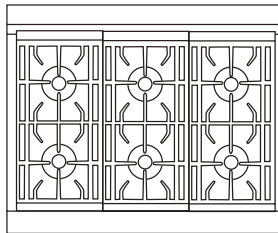
ZGU36N4RDSS
with 4 burners and grill
(Order ZGU36L4RDSS for LP gas)



ZGU36N4DDSS
with 4 burners and griddle
(Order ZGU36L4DDSS for LP gas)



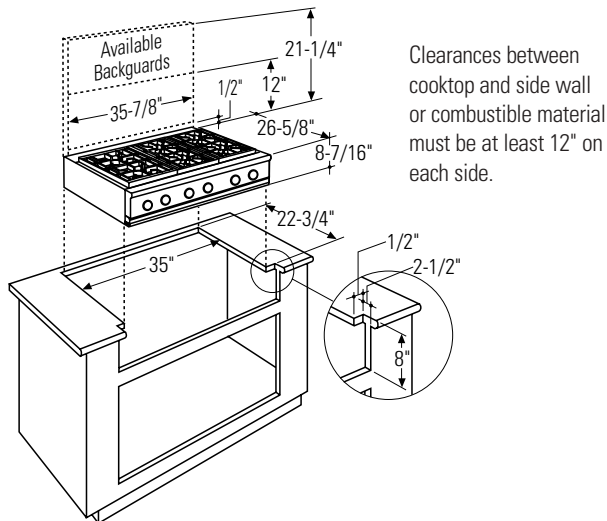
ZGU36N6DSS
with 6 burners
(Order ZGU36L6DSS for LP gas)



Product Dimensions and Clearances

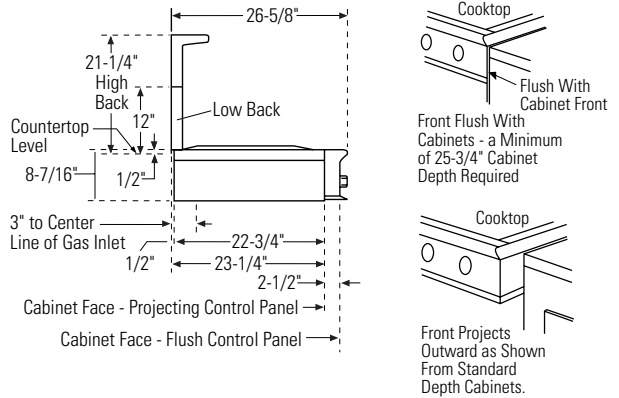
A 36"-wide professional vent hood with a minimum 600 CFM is recommended for installation over this cooktop.

- Install the hood 30" to 36" above the cooking surface.



Installation Options

- The cooktop stainless surface will be 1/2" higher than adjacent countertops.
- In 24"-deep cabinets, the front of the cooktop will be approximately 1-7/8" beyond the front of the countertop.



Required Backguards

A backguard must be ordered and installed with these cooktops (at extra cost). Choose a 22"- or 12"- high backguard for perimeter installations. Use the 1/2" trim for island installation or against a non-combustible surface such as tile or brick.

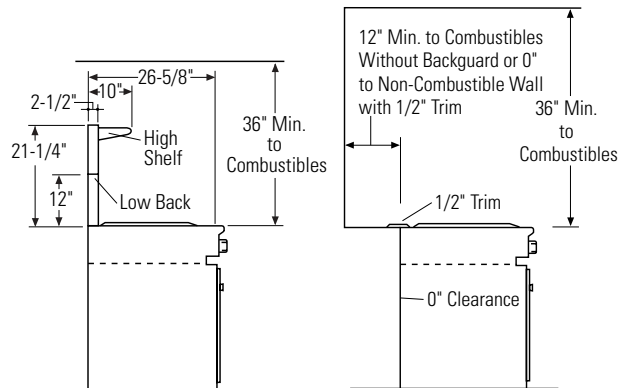
- Backguards: Order one with a 36"-wide cooktop:**
- ZXC1B36BSS, 1/2" island trim
 - ZXC12B36YSS, 12" backguard
 - ZXC22B36ASS, 22" backguard with warming shelf

Backguard with Warming Shelf

All Monogram Professional Hoods feature infrared warming lights. The 22"-high backguard with warming shelf is a perfect complement when installed with the tapered or straight-sided hoods.

- If you choose to install this cooktop with a Restaurant Style Professional Hood, use the 1/2" island trim. These hoods are shipped with a stainless steel backguard and warming shelf.

Side View with Required Backguards



Advance Planning for Ventilation Systems

Monogram® offers a complete line of venting systems. There's a size and style with the specifications to complement any kitchen design. Use the following chart as a guide to selecting a hood that suits your ventilation needs.

	Wall-Mounted		Island		Professional			Downdraft
	ZV750SY	ZV950SDSS	ZV850SB	ZV1050SFSS	ZV48TSFSS ZV36TSFSS ZV30TSFSS	ZV48SSFSS ZV36SSFSS ZV30SSFSS	ZV48RSFSS ZV36RSFSS ZV30RSFSS	ZVB30SH/WH/BH ZVB36SH/WH/BH
Style	Chimney	Chimney	Chimney	Chimney	Tapered	Straight	Restaurant	Integrated
Width								
Blower Rating (CFM)	36"	36"	36"	42"	30" 36" 48"	30" 36" 48"	30" 36" 48"	30" 36"
Recirculating Option	360	700	360	1080	640 640 1200	640 640 1200	640 640 1200	500 500
Vented Duct Cover Options	8'-10' Options	No	8'-10' Options	No	No	No	No	No
Monogram Installation Combinations	8', 9' Duct Cover Included; 10' Ceiling Duct Cover Optional	8', 9' or 10' Duct Cover Included; 10' to 14' Duct Cover Optional	8', 9' or 10' Duct Cover Required, Must Order Separately	8' Duct Cover Included; 9' or 10' Duct Cover Optional	Optional 6" and 12" Duct Covers, -Stackable	Optional 6" and 12" Duct Covers, -Stackable	Optional 6" and 12" Duct Covers -Stackable	Indoor, Outdoor Remote Blower Options
	All Non-Pro Cooktops	All 30" & 36" Cooktops and Ranges	All Non-Pro Cooktops	All 30" & 36" Cooktops and Ranges	All Monogram Cooktops and Ranges	All Monogram Cooktops and Ranges	All Monogram Cooktops and Ranges	All Non-Pro Cooktops

CHIMNEY HOODS

PROFESSIONAL HOODS

TELESCOPIC DOWNDRAFT VENTS

Chimney Hoods

General Features

Attractive design. Expertly crafted with uncompromising attention to detail, a Monogram chimney hood adds a striking architectural highlight to your kitchen.

Powerful ventilation. The variable-speed fan blower provides the power necessary to capture the smoke and oily fumes produced by high-performance cooking equipment.

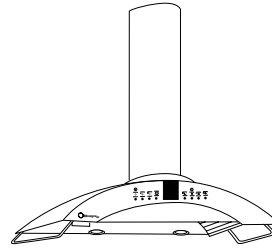
Timer. The fan can be set for automatic shutoff after 5, 10, or 20 minutes of operation.

Halogen lighting. Six levels of intensity are offered for different needs, from accent to ambient settings.

Removable filters. Filters can be easily detached from the hood for safe cleaning in your dishwasher. An indicator light signals when filter needs cleaning.

Recirculating Kit (for ZV850 and ZV750 models). An optional Vent Hood Kit for recirculating air can be installed for internal ventilation.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.

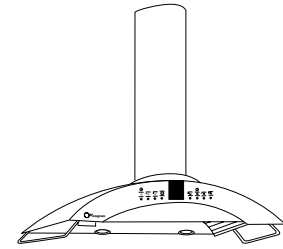


36" Wall-Mount Vent Hood

ZV750SY

Overall Dimensions (WxHxD in inches):	
34-5/8 x 8-1/4 x 21-5/8	
Amps @ 120VAC	2.5
Approx. Shipping Wt. (lbs.)	81

- 6" Round Exhaust Duct
- Optional Extension Duct Cover Available
- 8'-9" Ceiling Duct Cover Included
- Optional Recirculating Kits Available

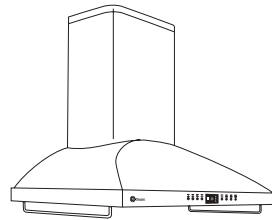


36" Island Vent Hood

ZV850SB

Overall Dimensions (WxHxD in inches):	
35-3/8 x 8-1/4 x 27-1/2	
Amps @ 120VAC	2.5
Approx. Shipping Wt. (lbs.)	81

- 6" Round Exhaust Duct
- Required Duct Covers Must be Ordered Separately
- Optional Recirculating Kits Available

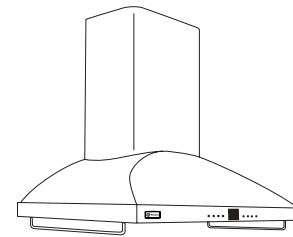


36" Wall-Mount Vent Hood

ZV950SDSS

Overall Dimensions (WxHxD in inches):	
35-5/8 x 10 x 25	
Amps @ 120VAC	4.3
Approx. Shipping Wt. (lbs.)	110

- Dual Blowers
- 8" Round Exhaust Duct
- 8'-10" Ceiling Duct Cover Included
- Optional Extension Duct Covers Available



42" Island Vent Hood

ZV1050SFSS

Overall Dimensions (WxHxD in inches):	
42 x 10 x 31-1/2	
Amps @ 120VAC	8.0
Approx. Shipping Wt. (lbs.)	150

- Dual Blowers
- 8" Round Exhaust Duct
- 8' Ceiling Duct Cover Included
- Optional Extension Duct Covers Available

Advance Planning for Chimney Hoods

Stainless Steel Wall-Mount Hoods

Chimney vent hoods are available in a 36" width. Both models are supplied with a two-piece stainless steel duct cover to conceal the ductwork running from the top of the hood to the ceiling.

- The installation height should be determined in advance. If necessary, accessories for height adjustment should be ordered with the vent hood and be on-site at the time of installation.
- Review the following chart to determine the need for an accessory duct cover.

Duct Cover Accessories for Vented Installations

Ceiling Height	ZV750	ZV950
8 ft.	Included	Included
Up to 9 ft.	Included	Included
Up to 10 ft.	ZX10SY	Included
10 ft. to 14 ft.	—	ZX14SDSS

Structural Support

These vent hoods are heavy. Adequate structural support must be provided. Hoods must be secured to vertical studs in the wall or to horizontal supports.

- It is strongly recommended that the vent hood and duct cover(s) if used, be on-site before final framing and wall finishing. This will help to accurately locate the ductwork and electrical service.
- Final installation will be much easier if the hood is installed before the range or cooktop below.
- Mounting templates are provided with the installation instructions to help accurately position the hood above the cooking surface.

Electrical Requirements

These vent hoods must be supplied with 120V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a 15 or 20 amp circuit breaker or time delay fuse.

- The junction box is located at the top of the hood on the right side. Route the wiring as close to the installation as possible, on the right side, through the ceiling or back wall. Refer to the installation instructions for details.

Ductwork for ZV750SY

This vent hood must use 6" round duct.

- Plan the shortest and straightest route for venting exhaust to the outdoors.
- Use metal ductwork only.
- For satisfactory performance, the duct run should not exceed 100 feet equivalent length for any duct configuration. Refer to the Duct Fittings chart in the installation instructions.
- Install a wall cap or roof cap with damper at the exterior opening. Order the wall or roof cap and any transition needed in advance.

Decorative Duct Covers

This vent hood is supplied with a two-piece decorative duct cover that will reach an 8-ft. to 9-ft. ceiling. An optional accessory, ZX10SY, can be ordered to reach 9-ft. to 10-ft. ceiling heights.

Ductwork for ZV950SDSS

This vent hood must use 8" round duct with a maximum equivalent duct length of 100 feet. It can transition to 3-1/4" x 12" duct, reducing the maximum equivalent duct length to 75 feet.

- Plan the shortest and straightest route for venting exhaust to the outdoors.
- Use metal ductwork only.
- For satisfactory performance, the duct run should not exceed 100 feet equivalent length for any duct configuration. Refer to the Duct Fittings chart in the installation instructions.
- Install a wall cap or roof cap with damper at the exterior opening. Order the wall or roof cap and any transition needed in advance.

Decorative Duct Covers

This vent hood is supplied with a two-piece decorative duct cover that will reach an 8-ft. to 10-ft. ceiling. An optional accessory, ZX14SDSS, can be ordered to reach 10-ft. to 14-ft. ceiling heights.

Advance Planning for Chimney Hoods

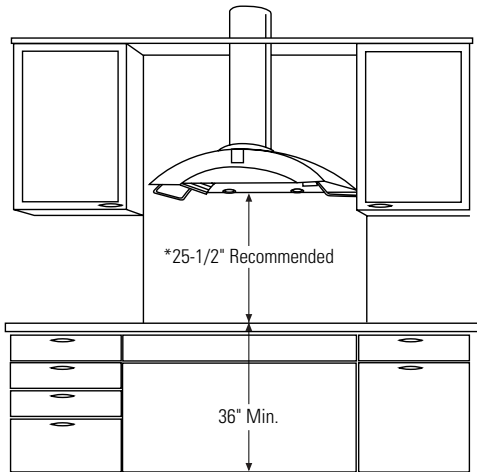
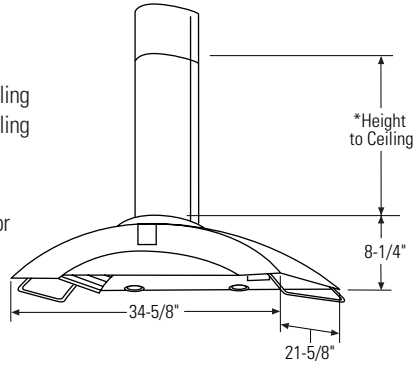
Product Dimensions and Clearances

This stainless steel hood can be installed over any Monogram® cooktop (except Professional models).

Model ZV750SY

*26-1/4" for 8-ft. ceiling
38-1/4" for 9-ft. ceiling

With Accessory
ZX10SY Duct Cover:
38-1/4" to 50-1/4" for
9-ft. to 10-ft. ceiling.



This vent hood must be installed 24" min. to 30" max. above the cooking surface; 25-1/2" is recommended to insure that the duct cover meets the ceiling. The cooking surface should be at least 36" above the floor.

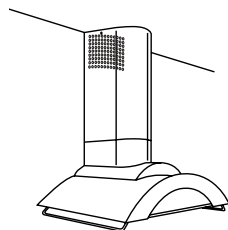
Recirculating Installation

The ZV750 hood is designed to be vented to the outside, but it can easily be converted for recirculating operation. The ZV950 cannot be converted—it must be vented to the outside.

Recirculating kits are available for the ZV750 hood. These kits include charcoal filters, an air deflector that fits over the exhaust outlet and a vented decorative duct cover to complete the installation. Kits are sized for ceiling height.

Recirculating Installations

Up to 9 ft. ceiling ZXR758C
Up to 10 ft. ceiling ZXR7510C



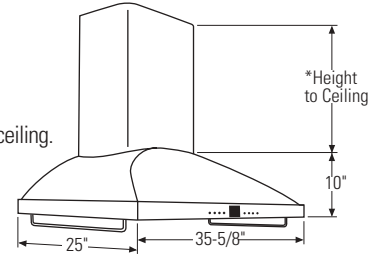
Product Dimensions and Clearances

This stainless steel hood can be installed over any Monogram cooktop including a Professional 36" cooktop and a 36" or 30" Professional range.

This vent hood must be installed 24" min. to 30" max. above the cooking surface. The hood installation height, from the cooktop surface to the bottom of the hood, depends upon ceiling height.

Model ZV950SDSS

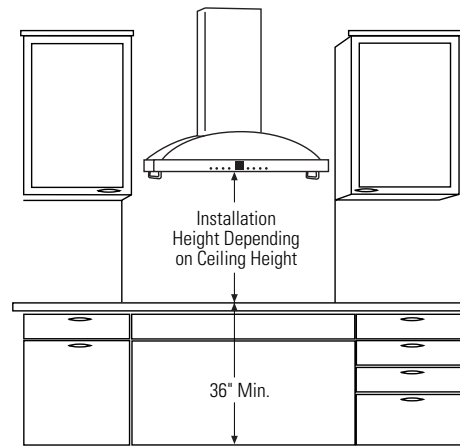
*24-1/2" for 8-ft. ceiling
36-1/2" for 9-ft. ceiling
36" to 44" for 9-ft. to 10-ft. ceiling.
(for ceilings between
9'6" and 10 ft. mount
the hood 30" above the
cooking surface).



Note: The supplied two-piece duct cover is adjustable to fit 8-ft. to 10-ft. ceilings. For ceiling heights greater than 10 ft. and up to 14 ft., order ZX14SDSS stainless steel duct cover accessory.

The distance between the cooking surface and the bottom of the hood should be:

25-1/2" max. for 8-ft. ceiling height.
25-1/2" to 30" for 9-ft. ceiling height.
30" min. for 10-ft. ceiling height.



Plan the installation height carefully to avoid unsightly gaps above the hood.

Note: Install the hood 30" min. above the cooking surface over a Professional range or cooktop.

Advance Planning for Chimney Hoods

Stainless Steel Island Hoods

Chimney vent hoods are available in 36" and 42" widths.

- Duct cover accessories to meet ceiling heights are required for the ZV850 island hood. One accessory must be ordered with the vent hood.
- The ZV1050 hood is supplied with a duct cover for an 8-ft. ceiling height (7' 11" to 8' 1"). Optional duct cover accessories are available for 9-ft. and 10-ft. ceiling heights.
- The installation height must be determined in advance for both models.
- All duct cover accessories must be ordered with the vent hood and be on-site at the time of installation.
- Review the following chart to determine the appropriate accessory duct cover.

Required Duct Cover Accessories for Vented Installations

Ceiling Height	ZV850	ZV1050
8 ft.	ZX858	Supplied
Up to 9 ft.	ZX859	ZX1059SFSS
Up to 10 ft.	ZX8510	ZX10510SFSS

Structural Support

These vent hoods are heavy. Adequate structural support must be provided. Hoods must be secured to cross framing positioned between ceiling joists.

- The vent hood and duct cover(s) must be on-site before final framing and wall finishing. This will help to accurately locate the ductwork and electrical service.
- Final installation will be much easier if the hood is installed before the range or cooktop below.
- Mounting templates are provided with the installation instructions to help accurately position the hood on the ceiling above the cooking surface.

Electrical Requirements

These vent hoods must be supplied with 120V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a 15 or 20 amp circuit breaker or time delay fuse.

- The junction box is located on top of the hood. Route the wiring as close to the installation as possible through the ceiling. Refer to the installation instructions for details.

Ductwork for ZV850SB

This vent hood must use 6" round duct.

- Plan the shortest and straightest route for venting exhaust to the outdoors.
- Use metal ductwork only.
- For satisfactory performance, duct run should not exceed 100 feet equivalent length for any duct configuration. Refer to the Duct Fittings chart in the installation instructions.
- Install a wall cap or roof cap with damper at the exterior opening. Order the wall or roof cap and any transition needed in advance.

Ductwork for ZV1050SFSS

This vent hood must use 8" round duct.

- Plan the shortest and straightest route for venting exhaust to the outdoors.
- Use metal ductwork only.
- For satisfactory performance, duct run should not exceed 100 feet equivalent length for any duct configuration. Refer to the Duct Fittings chart in the installation instructions.
- Install a wall cap or roof cap with damper at the exterior opening. Order the wall or roof cap and any transition needed in advance.

Advance Planning for Chimney Hoods

Product Dimensions and Clearances

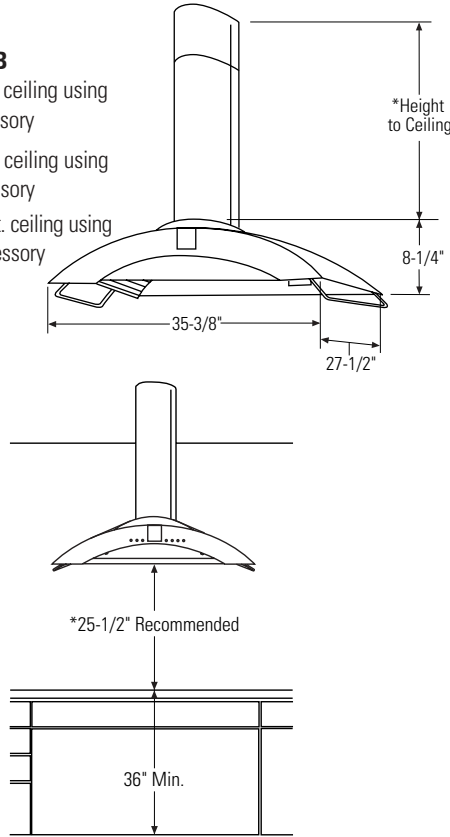
This stainless steel hood can be installed over any Monogram® cooktop (except Professional models).

Model ZV850SB

*26-1/4" for 8-ft. ceiling using ZX858SB Accessory

38-1/8" for 9-ft. ceiling using ZX859SB Accessory

50-1/8" for 10-ft. ceiling using ZX8510SB Accessory



This vent hood must be installed 24" min. to 30" max. above the cooking surface; 25-1/2" is recommended to ensure that the duct cover meets the ceiling. The cooking surface should be at least 36" above the floor.

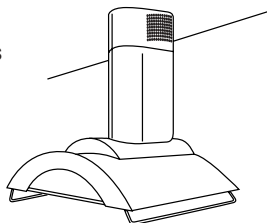
Recirculating Installation

The ZV850 hood is designed to be vented to the outside, but it can easily be converted for recirculating operation. (The ZV1050 is not convertible to recirculating operation.)

Recirculating kits are available for the ZV850 hood. These kits include charcoal filters, a support frame with air deflector and a vented decorative duct cover to complete the installation. Kits are sized for ceiling height.

Recirculating Installations

8 ft.	ZXR858C
9 ft.	ZXR859C
10 ft.	ZXR8510C



Product Dimensions and Clearances

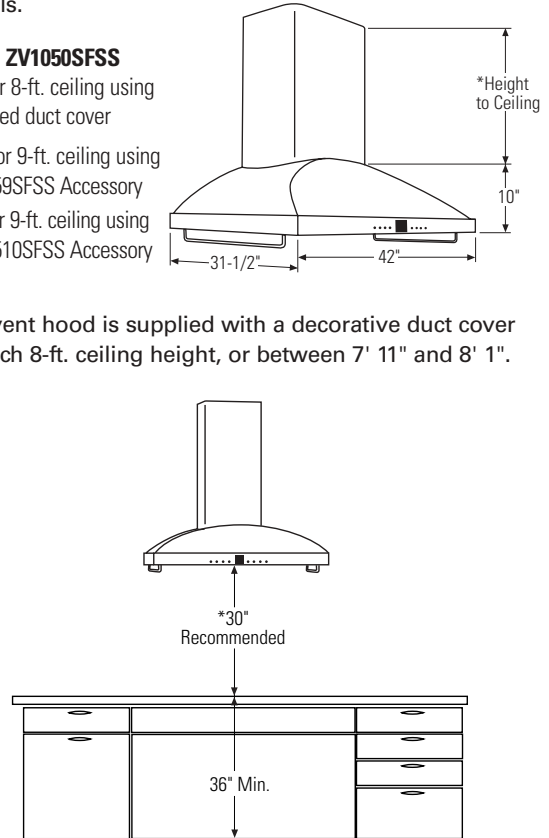
This stainless steel hood can be installed over any Monogram cooktop or range, including Professional models.

Model ZV1050SFSS

*20" for 8-ft. ceiling using supplied duct cover

32" for 9-ft. ceiling using ZX1059SFSS Accessory

44" for 9-ft. ceiling using ZX10510SFSS Accessory



This vent hood is supplied with a decorative duct cover to reach 8-ft. ceiling height, or between 7' 11" and 8' 1".

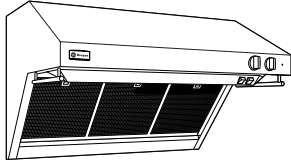
*9-ft. to 10-ft. ceilings may be 25-1/2" to 30" clearance.

The distance between the cooking surface and the bottom of the hood must be at least 25-1/2". The 30" recommended installation height above the standard 36" countertop will ensure duct cover fit to the ceiling. For 9-ft. and 10-ft. ceiling heights, the hood may be lowered to 25-1/2" over the cooking surface.

- When installing this island hood above a Monogram Professional range or cooktop, installation clearance must be at least 30".

Important: Clearances may vary due to type of cooking product and local codes. Check with local inspectors to be sure the standard is applicable.

Professional Hoods



48", 36" and 30" Restaurant-Style Hoods

ZV48RSFSS, ZV36RSFSS and ZV30RSFSS

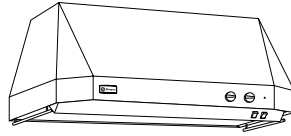
Overall Dimensions (WxHxD in inches):

48 x 22-1/2 x 25
36 x 22-1/2 x 25
30 x 22-1/2 x 25

Amps @ 110 Volts 12.5/6.5/6.5

Approx. Shipping Wt. (lbs.) 130/110/100

- 10" Round Exhaust Duct
- Exhaust Damper
- Snap-In Blower Assembly
- 6" and 12" Stackable Duct Covers (order separately)
- Stainless Steel Backsplash Included
- Warming Shelf Included



48", 36" and 30" Tapered-Sided Hoods

ZV48TSFSS, ZV36TSFSS and ZV30TSFSS

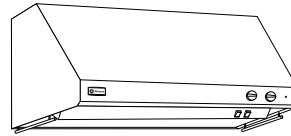
Overall Dimensions (WxHxD in inches):

48 x 18 x 25
36 x 18 x 25
30 x 18 x 25

Amps @ 110 Volts 12.5/6.5/6.5

Approx. Shipping Wt. (lbs.) 130/110/100

- 10" Round Exhaust Duct
- Exhaust Damper
- Snap-In Blower Assembly
- 6" and 12" Stackable Duct Covers (order separately)



48", 36" and 30" Straight-Sided Hoods

ZV48SSFSS, ZV36SSFSS and ZV30SSFSS

Overall Dimensions (WxHxD in inches):

48 x 18 x 25
36 x 18 x 25
30 x 18 x 25

Amps @ 110 Volts 12.5/6.5/6.5

Approx. Shipping Wt. (lbs.) 130/110/100

- 10" Round Exhaust Duct
- Exhaust Damper
- Snap-In Blower Assembly
- 6" and 12" Stackable Duct Covers (order separately)

General Features

Seamless appearance. The welded, double-wall construction offers an unmistakably refined appearance.

Powerful ventilation. A powerful centrifugal blower, up to 1200 CFM, and variable-speed control keep the kitchen free of fumes and excess heat.

Infrared warming lamps. Powerful infrared lamps cast a warm glow over the cooking center, while generating the heat necessary to keep baked goods at ready-to-serve temperatures.

Brilliant task lighting. Halogen-illuminated lights allow easy reading of recipes and can be adjusted to complement the dining occasion.

Removable filters. During ventilation, stainless steel filters trap airborne grease particles, and can be easily removed for safe cleaning in your dishwasher.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.

Advance Planning for Professional Hoods

Professional Vent Hoods

Select a professional hood with straight or tapered sides. Or choose a dramatic restaurant-style hood to match the width of the range or cooktop. All Professional hoods are available in 30", 36" and 48" widths.

- All models can be installed onto a wall or beneath a soffit. Decorative duct covers are available for all models. The duct cover conceals the ductwork running from the top of the hood to the ceiling or soffit. Duct covers are available in 6" or 12" heights. Stack one or more duct covers to reach your ceiling height.

Structural Support

All Professional hoods weigh over 100 pounds. Therefore adequate structural support must be provided. Hoods must be secured to vertical studs or to studs in the soffit.

- It is strongly recommended that the vent hood and duct cover(s) if used, be on-site before final framing and wall finishing. This will help to accurately locate the ductwork and electrical service.
- Final installation will be much easier if the hood is installed before the range or cooktop below.

Ductwork Planning

These vent hoods are equipped for 10" round ductwork. For best performance, use 10" round ductwork on the 48" wide hoods. 30" and 36" hoods may be transitioned to 8" round.

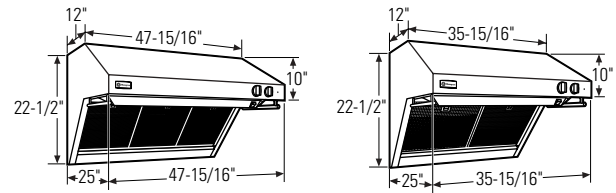
- Hoods may be vented vertically through upper cabinets, soffit or ceiling. The blower outlet is 8-1/8" x 8". A duct transition to 10" round with damper is supplied for vertical exhaust. Use locally supplied elbows to vent horizontally.
- Plan the shortest and straightest route for venting exhaust to the outdoors.
- Use metal ductwork only.
- For satisfactory performance, duct run should not exceed 150 feet equivalent length for any duct configuration. Refer to the Duct Fittings chart in the installation instructions.
- Install a wall cap or roof cap with damper at the exterior opening. Order the wall or roof cap and any transition needed in advance.

Electrical Requirements

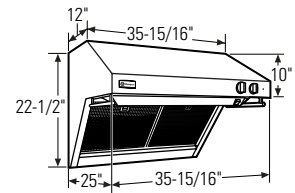
These vent hoods must be supplied with 120V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a 15 or 20 amp circuit breaker or time delay fuse.

- The recessed back side of the hood provides a large area for the house wiring to exit the wall and be routed to the rear knockout and junction box.
- The exact location for the house wiring depends on the installation height and size of the hood. See installation instructions for details.
- The junction box is fastened to the back of the hood on the right side. If necessary, the junction box can be relocated to the top of the hood.

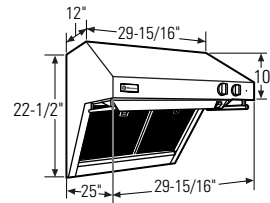
Restaurant-Style Hood Dimensions



ZV48RSFSS

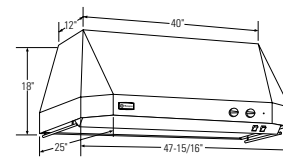


ZV36RSFSS

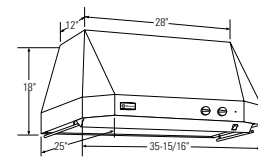


ZV30RSFSS

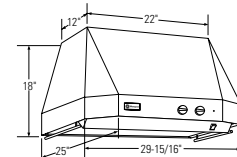
Tapered-Sided Hood Dimensions



ZV48TSFSS

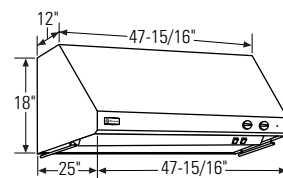


ZV36TSFSS

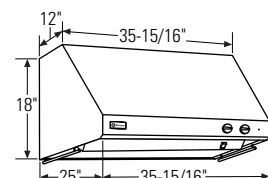


ZV30TSFSS

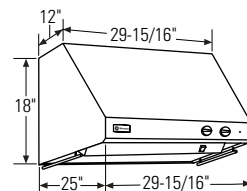
Straight-Sided Hood Dimensions



ZV48SSFSS



ZV36SSFSS



ZV30SSFSS

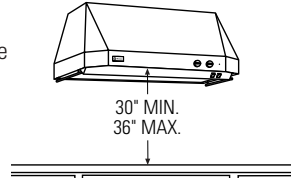
Advance Planning for Professional Hoods

Installation Height Requirements

Tapered- and Straight-Sided Hoods

Install these vent hoods 30" min. to 36" max. above the cooking surface of any Professional range or cooktop. If you intend to install the hood above a gas or electric drop-in style cooktop, the hoods may be installed as low as 24" above the cooking surface.

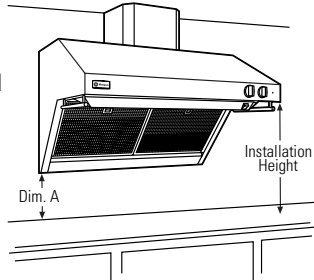
Note: Exact installation height may be determined by use of one or more duct covers.



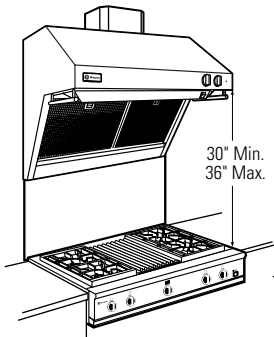
Restaurant-Style Hoods

Determine bottom of hood location (Dimension A) by subtracting 12-1/2" from the desired installation height.

Note: Exact installation height is affected by the use of the supplied warming shelf and by the use of duct covers.

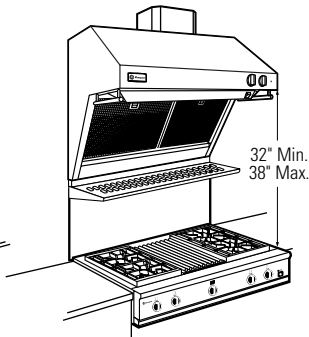


Restaurant-Style hoods are supplied with a stainless steel backguard and a warming shelf. Install the hood with or without either. Clearances to the cooking surface will vary depending upon use of the warming shelf.



Installation Without Warming Shelf

Install these vent hoods 30" min. to 36" max. above the cooking surface of any Professional style range or cooktop.



Installation With Supplied Warming Shelf

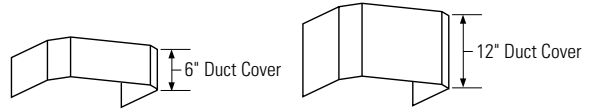
Install the hood 32" min. to 38" max. above any type cooking surface when the warming shelf is used.

If you are installing the hood above a gas or electric drop-in style cooktop, the hoods may be installed as low as 24" above the cooking surface.

Duct Cover Accessories

Decorative duct covers are designed to complement all Professional hoods. Available in 6" and 12" heights. duct covers may be stacked in various combinations to conceal the ductwork running from the top of the hood.

- To avoid unsightly gaps above the hood, plan the hood installation height with consideration to duct cover use.



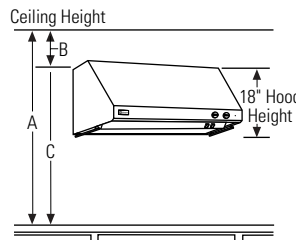
Hood	6" Duct Cover	Dimensions (in inches)
ZV48	ZX48DC6	6H x 19-11/16W x 11-7/8D
ZV36, ZV30	ZX36DC6	6H x 15-3/4W x 11-7/8D

Hood	12" Duct Cover	Dimensions (in inches)
ZV48	ZX48DC12	12H x 19-11/16W x 11-7/8D
ZV36, ZV30	ZX36DC12	12H x 15-3/4W x 11-7/8D

Using Duct Cover Accessories

Use the following formulas to calculate the need for one or more duct covers and to ensure a trouble-free installation.

Tapered- or Straight-Sided Hoods



$$A - B = C$$

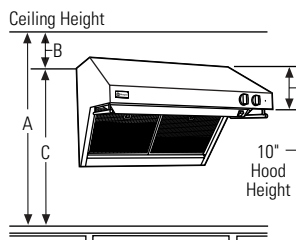
A = Countertop to ceiling height.

B = Gap at the top of the hood to the ceiling.

C = Hood installation height, plus 18" hood height.

Note: Dimension C should be between 48" and 54" (for a 30" to 36" installation height). Raise or lower the hood installation height to allow use of one or more 6" or 12" duct covers.

Restaurant-Style Hoods



$$A - B = C$$

A = Countertop to ceiling height.

B = Gap at the top of the hood to the ceiling.

C = Hood installation height, plus 10" hood height.

Note: Dimension C should be between 40" and 46" (for a 30" to 36" installation height). Raise or lower the hood installation height to allow use of one or more 6" or 12" duct covers.

Telescopic Downdraft Vents

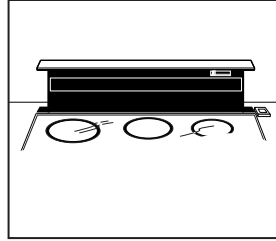
General Features

Powerful ventilation. A 3-1/4" x 10" rectangular duct and a durable, stainless steel vent capture smoke and odors at the cooking surface. A variable-speed fan blower exhausts the air at a rate of 500 CFM.

Removable filters. Filters can be easily removed for safe cleaning in your dishwasher.

Remote blower placement installation kit. To reduce noise in the kitchen, an outdoor or indoor installation kit is offered for remote blower placement.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.

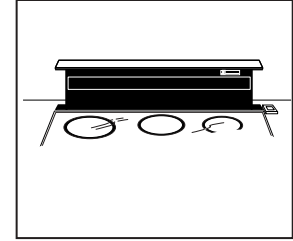


36" Telescopic Downdraft Vent

ZVB36SHSS, ZVB36WHWW
and ZVB36BHBB

Overall Dimensions (WxHxD in inches):	
36 x 8-1/2 x 2-1/8	
Amps @ 120VAC	.5
Approx. Shipping Wt. (lbs.)	62

- 3-1/4" x 10" Rectangular Duct
- Stainless Steel Vent Body
- Indoor Remote Blower Kit
- Outdoor Remote Blower Kit with Cover



30" Telescopic Downdraft Vent

ZVB30SHSS, ZVB30WHWW
and ZVB30BHBB

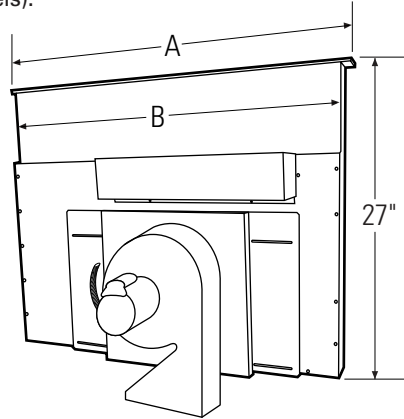
Overall Dimensions (WxHxD in inches):	
30 x 8-1/2 x 2-1/8	
Amps @ 120VAC	.5
Approx. Shipping Wt. (lbs.)	60

- 3-1/4" x 10" Rectangular Duct
- Stainless Steel Vent Body
- Indoor Remote Blower Kit
- Outdoor Remote Blower Kit with Cover

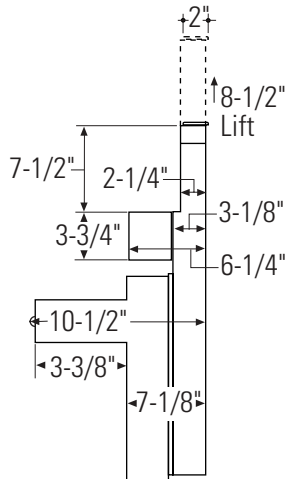
Important Installation Note: The installation of these downdraft vents in combination with any Monogram cooktop requires an extra-deep countertop. The flat surface of the countertop must be deep enough, front to back, to accommodate the combined depth of the vent and cooktop together. Additional clearances required by UL from the cutout to the front edge of the countertop also vary by model and must be considered. Be sure to review the Downdraft Vent Installation Instructions carefully. These instructions provide exact cutout and countertop area requirements for the installation of the vent with each specific Monogram cooktop.

Advance Planning for Telescopic Downdraft Vents

These downdraft vent systems are ideal for island and peninsula cooking centers because they retract nearly flush with the countertop. They may be installed with any Monogram® electric or gas cooktop (except Professional models).



	A	B
30" Models	30"	28-1/2"
36" Models	36"	34"



Both the 30" and 36" models are equipped with a separate raise/lower switch. The switch must be installed in a separate location outside of the vent and cooktop cutout.



Countertop Requirements

Countertops must have a deep flat surface to accommodate the cooktop and the vent. Countertops with a rolled edge and backsplash may not provide the flat surface area required.

Base Cabinet Requirements

The base cabinet must be deep enough to accommodate the minimum clearance to the front edge of the countertop, the cooktop burner box and the vent.

Downdraft Vent and Cooktop Cutout

The installation of these downdraft vents with any Monogram cooktop requires careful consideration. For accurate planning, review the individual dimension drawings for the combined vent and Monogram cooktop installation.

Before you begin you must:

1. Review countertop dimension illustrations to be sure you will have enough flat countertop surface depth.
2. Check to be sure that the total countertop depth required (including minimum cutout to front edge depth) allows enough space for a backsplash.
3. Review the cabinet illustration. Check to be sure that the interior cabinet depth will house the cooktop burner box, the vent and the cutout clearance from the front.
4. When countertop and cabinet depth present a problem, review Creative Solutions.
5. Read this section completely to accurately plan the installation location, clearances and ductwork requirements.

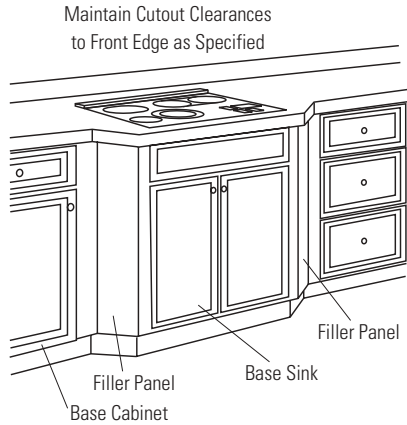
With careful planning you can achieve a custom look with minimal adjustments.

Advance Planning for Telescopic Downdraft Vents

Creative Solutions

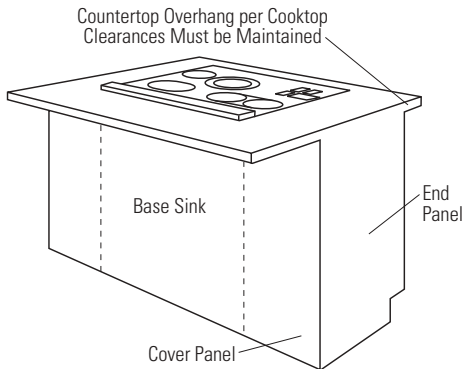
Against-the-wall installation

Move the base cabinet forward, 3" to 5". Filler panels or complimentary moldings can be added to the exposed cabinet sides.



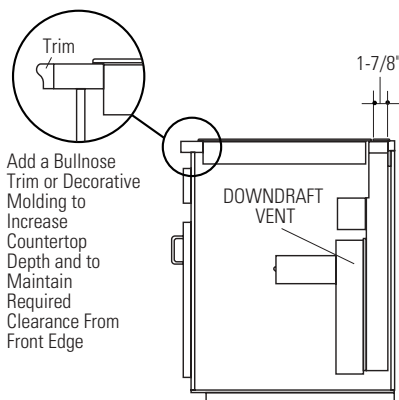
Island or peninsula installation

Use an extra-deep countertop. The countertop overhang at the front can be adjusted to meet setback to cutout requirements.



Decorative trim

When the cutout to front edge of the countertop requirement is more than 2", add a bullnose trim to the front edge of the countertop. The additional trim allows the cooktop to be moved forward, providing additional countertop depth and interior cabinet space.



Optional Accessories

JXRB67 Accessory for indoor remote location of the blower/motor assembly. Use this kit when the blower and motor assembly will be located outside of the cabinet, such as below the cabinet floor. The assembly will fit between 16" floor joists.

JXBC67 Outdoor cover accessory for remote installation of the blower/motor assembly on an outside wall.

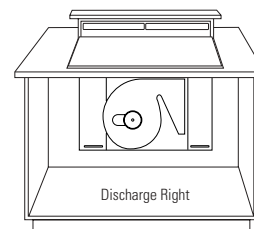
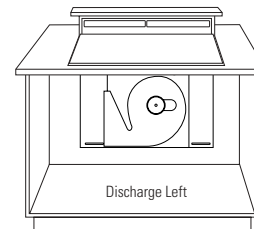
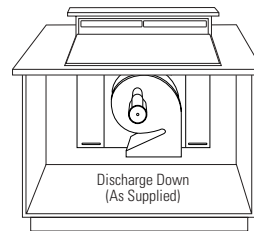
Ductwork

Prepare the ductwork to vent to the outdoors.

- Plan the shortest and straightest route for venting exhaust to the outdoors.
- The maximum permissible length for the duct run is 150 feet.
- Use metal ductwork only.
- The downdraft blower system is designed to use 3-1/4" x 10" duct. It can be transitioned to 6" round.
- Install a wall cap or roof cap with damper at the exterior opening. Order the wall cap and any transition needed in advance.

Venting Options

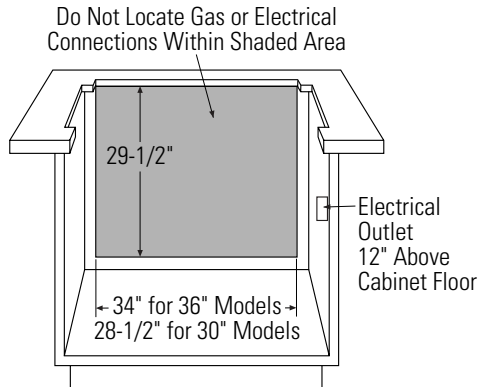
The downdraft vent is shipped with the discharge outlet pointing straight down and can be changed to a left- or right-side discharge. For even more flexibility, the entire blower and mounting plate can be adjusted 3-1/2" to the left or right sides.



Advance Planning for Telescopic Downdraft Vents

Electrical and Gas Locations

Plan the placement of the electrical outlet and gas (if used) carefully. Gas or electrical outlets cannot be located on the back wall of the cabinet because they may interfere with the downdraft plenum.

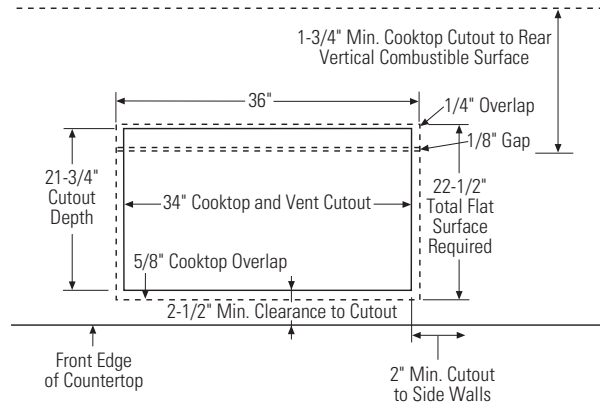


- Install a standard electrical outlet within reach of the vent's two-foot-long power cord. Locate the outlet inside the cabinet on the right side wall.
- If the vent is installed in combination with a Monogram® gas cooktop, it may operate from the same 120V standard duplex outlet.
- If the vent is installed in combination with a Monogram electric cooktop, the vent must operate from a separate 120V outlet.

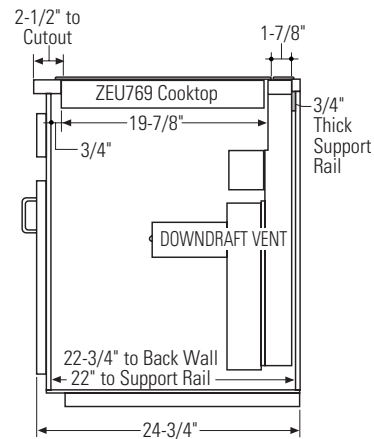
Cutouts and Clearances

Identify the cutout illustration for the Monogram cooktop model you are installing.

ZEU769 Electric Cooktops with 36" Vent



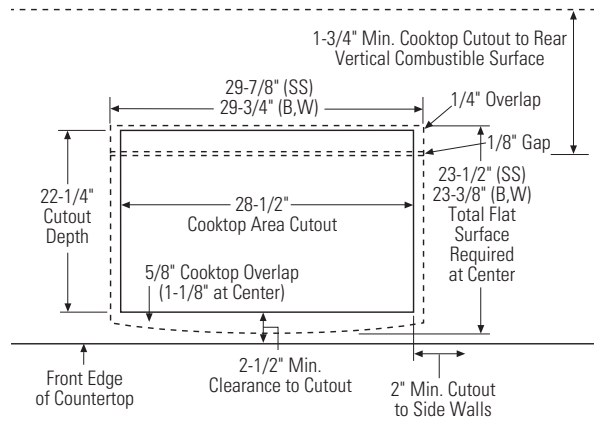
Countertop Cutout: Requires 22-1/2" flat countertop surface and 24-3/8" total countertop depth.



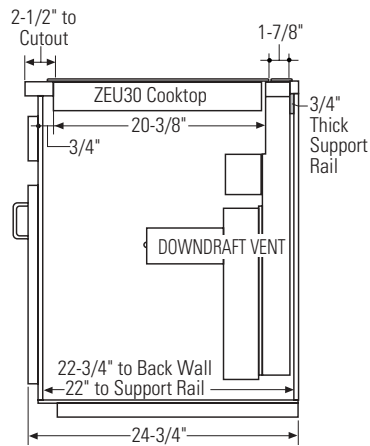
Cabinet: Requires 22-1/2" inside cabinet depth. Remove rear support rail.

Advance Planning for Telescopic Downdraft Vents

ZEU30R Digital Cooktops with 30" Vent

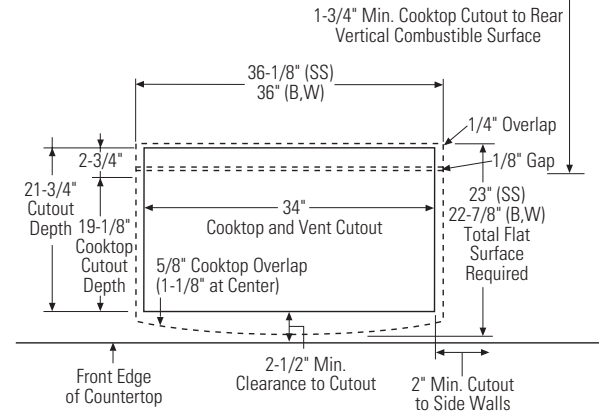


Countertop Cutout: Requires 23-3/8" (B,W) 23-1/2" (SS) flat countertop surface. Requires 24-3/4" (B,W) and 24-7/8" (SS) total countertop depth.

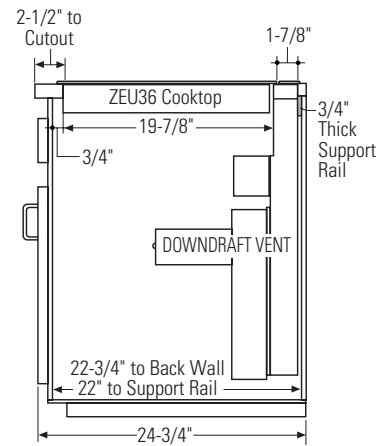


Cabinet: Requires 23" inside cabinet depth. See Creative Solutions, install in an island or move cabinet base forward.

ZEU36R Digital Cooktops with 36" Vent



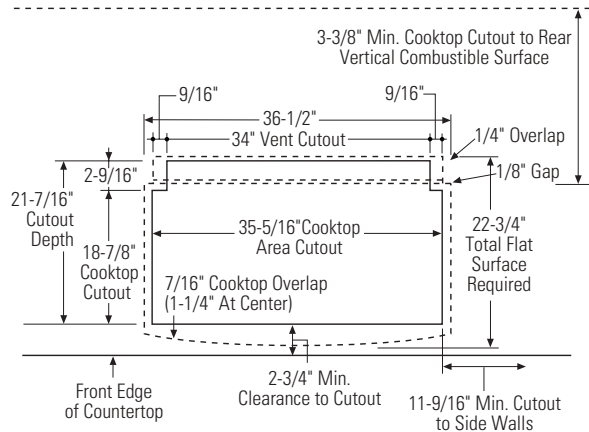
Countertop Cutout: Requires 22-7/8" (B,W) 23" (SS) flat countertop surface. Requires 24-1/4" (B,W) and 24-3/8" (SS) total countertop depth.



Cabinet: Requires 22-1/2" inside cabinet depth. Remove rear support rail.

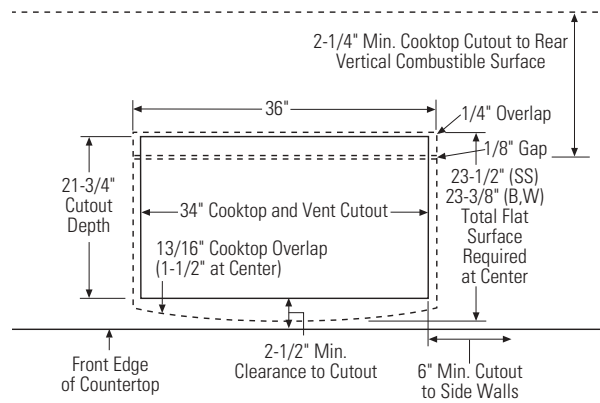
Advance Planning for Telescopic Downdraft Vents

ZGU375 Gas Cooktops with 36" Vent

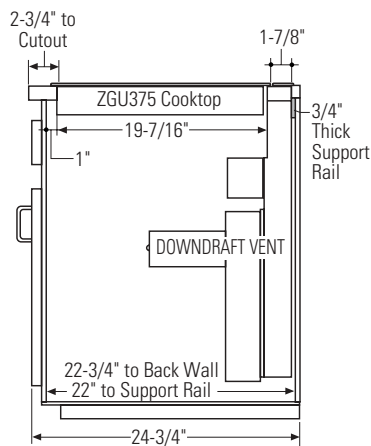


Countertop Cutout: Requires 22-3/4" flat countertop surface and 24-1/4" total countertop depth.

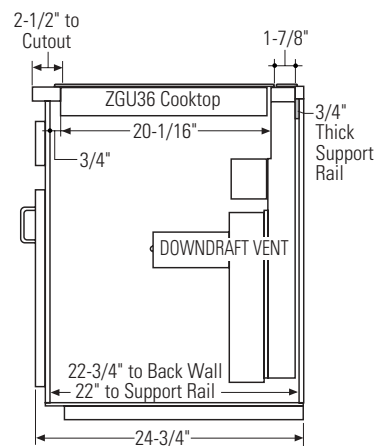
ZGU36GG Gas Cooktops with 36" Vent



Countertop Cutout: Requires 23-3/8" (B,W) 23-1/2" (SS) flat countertop surface. Requires 24-3/8" (B,W) and 24-1/2" (SS) total countertop depth.



Cabinet: Requires 22-5/16" inside cabinet depth. Remove rear support rail.



Cabinet: Requires 22-11/16" inside cabinet depth. Remove rear support rail.

48" Outdoor Cooking Centers

General Features

Gourmet Radiant™ trays. Beneath the grill racks, uniquely designed trays ensure even heat distribution, reduce grease flare-ups.

Porcelain-coated, cast-iron grill burners. Two 20,000-BTU "H" burners evenly heat the entire grilling area.

Heavy-duty grill racks. The heavy, heat-retaining grill racks are porcelain enameled for easy cleaning and long life.

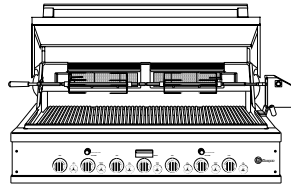
Brass valves. Burner controls are mounted on durable brass valves, ensuring long life in an outdoor environment.

Infrared rotisserie system. A ceramic infrared burner, mounted behind the motorized rotisserie, reaches cooking temperature in just 30 seconds.

Built-in smoker system. Includes an independent 5000-BTU burner with variable temperature control and a full-extension, slide-out drawer for wood chips.

Slide-out drip tray. The stainless steel drip tray below the grill and cooktop burners collects grease and spills and slides out for easy cleaning.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.

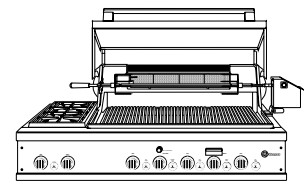


48" Outdoor Cooking Center

ZGG48N42CSS (natural gas)
ZGG48L42CSS (liquid propane)

Overall Dimensions
(WxHxD in inches):
47-7/8 x 22 x 25-3/8
Approx. Shipping Wt. (lbs.) 330

- Built-In or Portable
- Natural or LP Gas Must Be Specified by Model Number
- Stainless Steel Cart Available
- Insulated Jacket Required for Combustible Enclosure
- Conversion Kit Available



48" Outdoor Cooking Center

ZGG48N31CSS (natural gas)
ZGG48L31CSS (liquid propane)

Overall Dimensions
(WxHxD in inches):
47-7/8 x 22 x 25-3/8
Approx. Shipping Wt. (lbs.) 300

- Built-In or Portable
- Natural or LP Gas Must Be Specified by Model Number
- Stainless Steel Cart Available
- Insulated Jacket Required for Combustible Enclosure
- Conversion Kit Available

Advance Planning for 48" Outdoor Cooking Centers

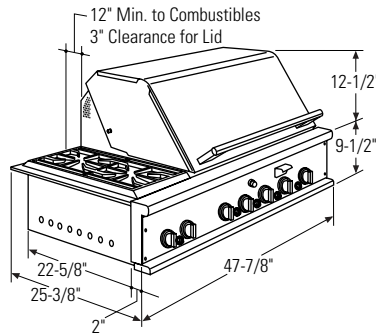
48" Product Dimensions

ZGG48N42CSS

4 grill burners,
2 rotisserie burners
(Order ZGG48L42CSS
for LP Gas)

ZGG48N31CSS

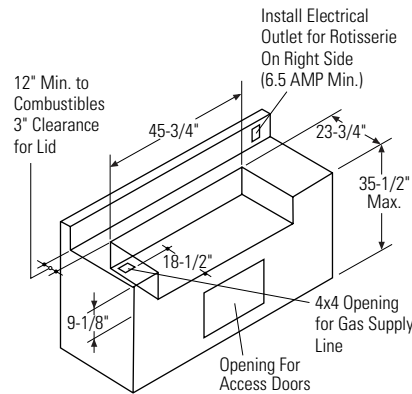
3 grill burners,
2 cooktop burners,
1 rotisserie burner
(Order ZGG48L31CSS
for LP Gas)



Cutouts for Built-In Installations

Installation in a non-combustible (masonry) enclosure

The grill drops into the opening and hangs from its side flanges. A deck is not required for support.

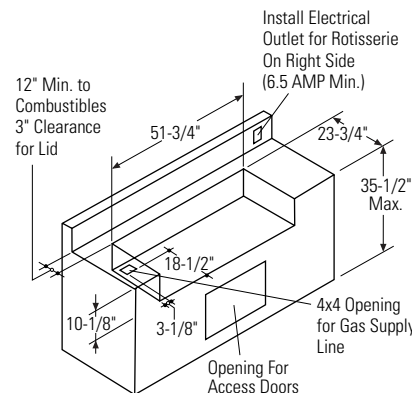


Accessory doors ZXADYSS cutout:
24-1/8"W x 18-1/4"H

Installation in a combustible enclosure

ZX48JYSS insulated jacket is required

The insulated jacket must be supported from the bottom by a solid deck or ledge on each side beneath the jacket. Construct the enclosure as shown and place the insulated jacket into the enclosure. Place the cooking center into the jacket.



Accessory doors ZXADYSS cutout:
24-1/8"W x 18-1/4"H

Additional Clearances

Observe all clearances shown.

- Allow at least 12" clearance on each side to combustible vertical surfaces and at the rear when exhaust is directed to a window or a surface that is difficult to clean.
- Allow at least 6" clearance on each side to any non-combustible material located above the cooking surface. Rotisserie models also require 6" clearance for placing and handling the motor and skewer.

Built-In Accessories

ZXADYSS Stainless Steel Double Access Doors

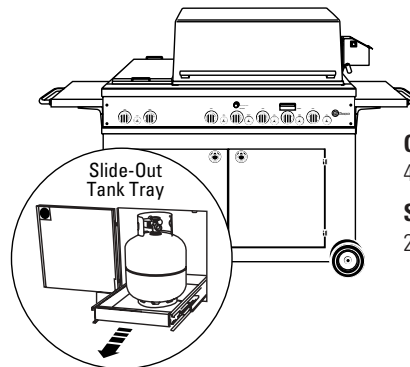
Optional accessory to cover the access opening under the grill in a built-in installation.

ZX48CV4Y Vinyl Cover fits built-in 48" models with 4 grill burners.

ZX48CV3Y Vinyl Cover fits built-in 48" models with 3 grill burners and 2 cooktop burners.

ZX48CTACSS 48" Grill Cart

This cart has a fold-down shelf on each side. Inside is a shelf for utensils and condiment bins on the door. Behind the other door is a slide-out tray for easy access to the LP tank.



Grill Cart Dimensions:
48"W x 35-5/8"H x 25-1/4"D

Shelf Dimensions:
21"D x 16"W

Cart Accessories

ZX48CVCC Vinyl Cover fits all 48" models installed on a cart.

36" Outdoor Cooking Centers

General Features

Gourmet Radiant™ trays. Beneath the grill racks, these uniquely designed trays ensure even heat distribution. They also reduce grease flare-ups, eliminate the need for lava rocks or briquettes and remove easily for cleanup.

Porcelain-coated, cast-iron grill burners. Two 20,000-BTU "H" burners provide the power necessary to evenly heat the entire grilling area.

Heavy-duty grill racks. The heavy, heat-retaining grill racks are porcelain enameled for easy cleaning and long life.

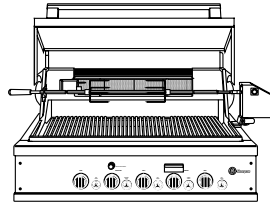
Brass valves. Burner controls are mounted on durable brass valves, ensuring long life in an outdoor environment.

Infrared rotisserie system. A ceramic infrared burner, mounted behind the motorized rotisserie, reaches cooking temperature in just 30 seconds.

Built-in smoker system. Includes an independent 5000-BTU burner with variable temperature control and a full-extension, slide-out drawer for wood chips.

Slide-out drip tray. The stainless steel drip tray below the grill and cooktop burners collects grease and spills and slides out for easy cleaning.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.



36" Outdoor Cooking Center

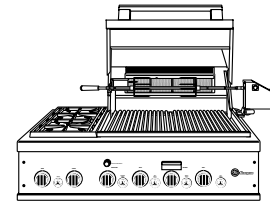
ZGG36N31CSS (natural gas)

ZGG36L31CSS (liquid propane)

Overall Dimensions
(WxHxD in inches):
35-7/8 x 22 x 25-3/8

Approx. Shipping Wt. (lbs.) 250

- Built-In or Portable
- Natural or LP Gas Must Be Specified by Model Number
- Stainless Steel Cart Available
- Insulated Jacket Required for Combustible Enclosure
- Conversion Kit Available



36" Outdoor Cooking Center

ZGG36N21CSS (natural gas)

ZGG36L21CSS (liquid propane)

Overall Dimensions
(WxHxD in inches):
35-7/8 x 22 x 25-3/8

Approx. Shipping Wt. (lbs.) 250

- Built-In or Portable
- Natural or LP Gas Must Be Specified by Model Number
- Stainless Steel Cart Available
- Insulated Jacket Required for Combustible Enclosure
- Conversion Kit Available

Advance Planning for 36" Outdoor Cooking Centers

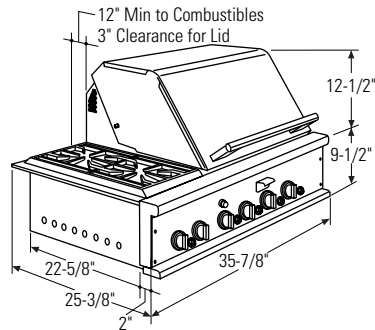
36" Product Dimensions

ZGG36N31CSS

3 grill burners,
1 rotisserie burner
(Order ZGG36L31CSS
for LP Gas)

ZGG36N21CSS

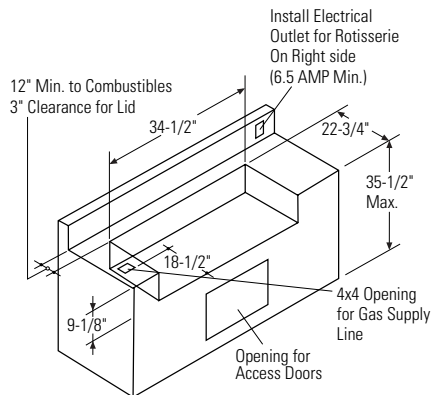
2 grill burners,
2 cooktop burners,
1 rotisserie burner
(Order ZGG36L21CSS
for LP Gas)



Cutouts for Built-In Installations

Installation in a non-combustible (masonry) enclosure

The grill drops into the opening and hangs from its side flanges. A deck is not required for support.



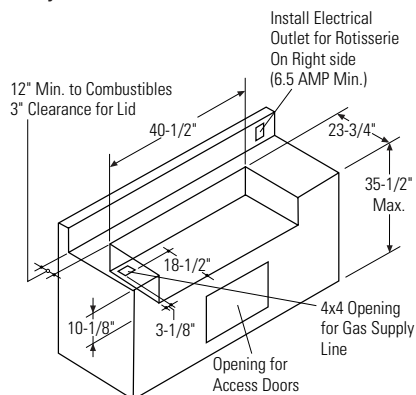
Accessory doors ZXADYSS cutout:

24-1/8"W x 18-1/4"H

Installation in a combustible enclosure

ZX36JYSS insulated jacket is required

The insulated jacket must be supported from the bottom by a solid deck or ledge on each side beneath the jacket. Construct the enclosure as shown and place the insulated jacket into the enclosure. Place the cooking center into the jacket.



Accessory doors ZXADYSS cutout:

24-1/8"W x 18-1/4"H

Additional Clearances

Observe all clearances shown.

- Allow at least 12" clearance on each side to combustible vertical surfaces and at the rear when exhaust is directed to a window or a surface that is difficult to clean.
- Allow at least 6" clearance on each side to any non-combustible material located above the cooking surface. Rotisserie models also require 6" clearance for placing and handling the motor and skewer.

Built-In Accessories

ZXADYSS Stainless Steel Double Access Doors

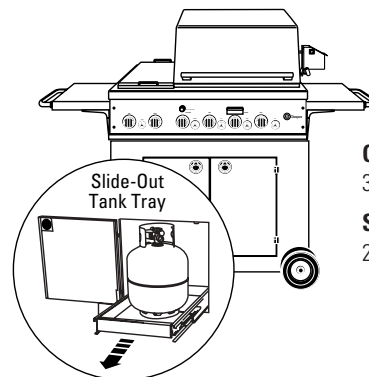
Optional accessory to cover the access opening under the grill in a built-in installation.

ZX36CV3Y Vinyl Cover fits built-in 36" models with 3 grill burners.

ZX36CV2Y Vinyl Cover fits built-in 36" models with 2 grill burners and 2 cooktop burners.

ZX36CTACSS 36" Grill Cart

This cart has a fold-down shelf on each side. Inside is a shelf for utensils and condiment bins on the door. Behind the other door is a slide-out tray for easy access to the LP tank.



Grill Cart Dimensions:

36"W x 35-5/8"H x 25-1/4"D

Shelf Dimensions:

21"D x 16"W

Cart Accessories

ZX36CVCC Vinyl Cover fits all 36" models installed on a cart.

27" Outdoor Cooking Centers

General Features

Gourmet Radiant™ trays. Beneath the grill racks, these uniquely designed trays ensure even heat distribution. They reduce grease flare-ups, eliminate the need for lava rocks or briquettes and remove easily for cleanup.

Porcelain-coated cast-iron grill burners. Two 20,000-BTU "H" burners provide an even intense heat to the entire grilling area.

Infrared rotisserie system. A ceramic 14,000-BTU infrared burner, mounted behind the motorized rotisserie, reaches cooking temperature in just 30 seconds, providing the intense heat needed for searing meats and poultry.

Slide-out drip tray. The stainless steel drip tray below the grill burners collects grease and spills and slides out for easy cleaning.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.



27" Outdoor Cooking Center

ZGG27N21CSS (natural gas)
ZGG27L21CSS (liquid propane)

Overall Dimensions
(WxHxD in inches):
27 x 24-3/8 x 24-3/4

Approx. Shipping Wt. (lbs.) 135

- Built-In or Portable
- Natural or LP Gas Must Be Specified by Model Number
- Stainless Steel Cart Available
- Trim Kit Required for Enclosure
- Insulated Jacket Required for Combustible Enclosure
- Conversion Kit Available



27" Outdoor Cooking Center

ZGG27N20CSS (natural gas)
ZGG27L20CSS (liquid propane)

Overall Dimensions
(WxHxD in inches):
27 x 24-3/8 x 24-3/4

Approx. Shipping Wt. (lbs.) 130

- Built-In or Portable
- Natural or LP Gas Must Be Specified by Model Number
- Stainless Steel Cart Available
- Trim Kit Required for Enclosure
- Insulated Jacket Required for Combustible Enclosure
- Conversion Kit Available

Advance Planning for 27" Outdoor Cooking Centers

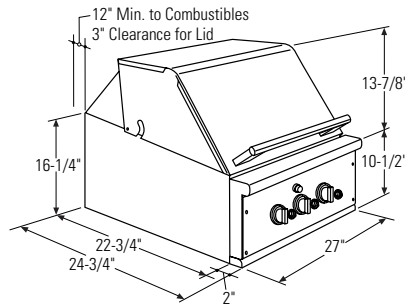
27" Product Dimensions

ZGG27N21CSS

2 grill burners,
1 rotisserie burner
(Order ZGG27L21CSS
for LP Gas)

ZGG27N20CSS

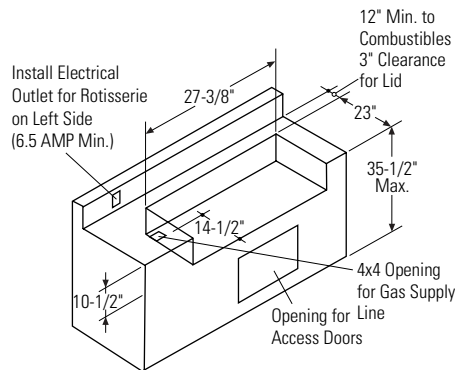
2 grill burners,
(Order ZGG27L20CSS
for LP Gas)



Cutouts for Built-In Installations

Installation in a non-combustible (masonry) enclosure

The grill drops into the opening. The grill must be supported by a deck or ledge on each side.

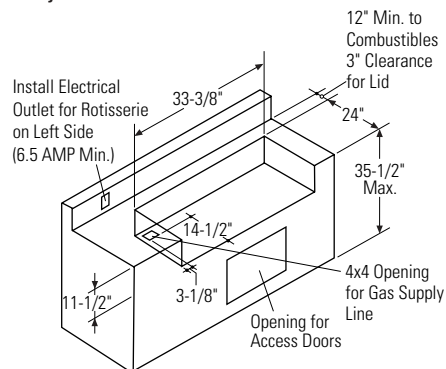


Accessory doors ZXADYSS cutout:
24-1/8"W x 18-1/4"H

Installation in a combustible enclosure

ZX27JYSS insulated jacket is required

The insulated jacket must be supported from the bottom by a solid deck or ledge on each side beneath the jacket. Construct the enclosure as shown and place the insulated jacket into the enclosure. Place the cooking center into the jacket.



Accessory doors ZXADYSS cutout:
24-1/8"W x 18-1/4"H

Additional Clearances

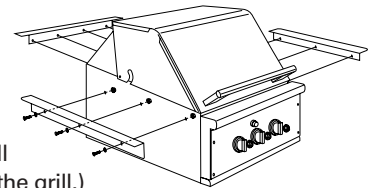
Observe all clearances shown.

- Allow at least 12" clearance on each side to combustible vertical surfaces and at the rear when exhaust is directed to a window or a surface that is difficult to clean.
- Allow at least 6" clearance on each side to any non-combustible material located above the cooking surface for counter space. Rotisserie models also require 6" clearance for placing and handling the motor and skewer.

Built-In Accessories

ZX27TKYSS Trim for Built-In Installations

This kit is designed for both combustible and non-combustible enclosures. The trim conceals the gap at the rear and sides. (This kit will not support the weight of the grill.)



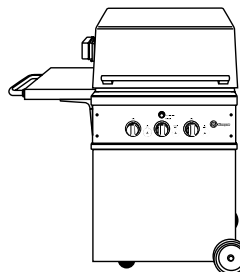
ZXADYSS Stainless Steel Double Access Doors

Optional accessory to cover the access opening under the grill in a built-in installation.

ZX27CV2Y Vinyl Cover fits all built-in 27" models.

ZX27CTACSS 27" Grill Cart

This cart has one fold-down shelf. Access to the LP tank is from the back of the cart.



Grill Cart Dimensions:
27"W x 25"H x 22-3/4"D

Shelf Dimensions:
21"D x 16"W

Cart Accessories

ZX2NYSS, ZX2LYSS Dual Burner Cooktop can be installed on the right side of a 27" cart.

ZX27CVCC Vinyl Cover fits all 27" models installed on a cart.

ZX27CVDY Vinyl Cover fits 27" models installed on a cart with a dual burner cooktop.

ZX27QDC Quick Disconnect Tee for use when installing a LP Dual Burner Cooktop (ZX2LYSS) with a 27" LP Outdoor Cooking Center on a cart.

24" Outdoor Cooking Center

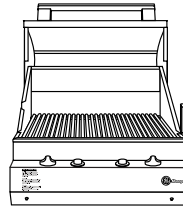
General Features

Stainless steel burners. Two 15,000-BTU burners provide durability and intense heat to the grilling area.

Built-in rotisserie burner. The rear ceramic briquettes radiate heat from the rear burner, for rotisserie cooking.

Precision brass valves. Controls are mounted on durable, brass valves that resist rust and corrosion, ensuring long life in an outdoor environment.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.



24" Outdoor Cooking Center

ZGG24L20BSS (liquid propane)

Overall Dimensions

(WxHxD in inches):

24 x 18 x 23-3/4

Approx. Shipping Wt. (lbs.) 130

- Built-In or Portable
- Requires Conversion Kit for Natural Gas
- Stainless Steel Cart Available
- Trim Kit Required for Enclosure
- Insulated Jacket Required for Combustible Enclosure

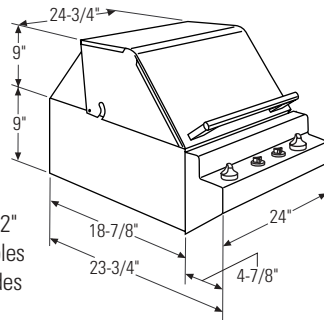
Advance Planning for 24" Outdoor Cooking Center

This 24" grill is factory set for liquid propane gas operation. It can be converted to natural gas operation with the ZX24NGB kit.

24" Product Dimensions

ZGG24L20BSS

2 burners and rotisserie

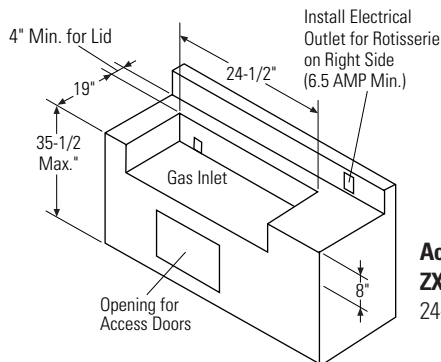


Allow 4" clearance for lid at the rear and 12" clearance to combustibles at the rear and both sides

Cutouts for Built-In Installations

Installation in a non-combustible (masonry) enclosure

The grill drops into the opening. The grill must be supported by a deck or ledge on each side.

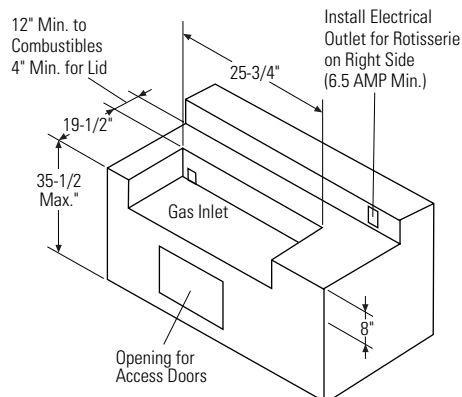


Accessory doors
ZXADYSS cutout:
24-1/8"W x 18-1/4"H

Installation in a combustible enclosure

ZX24JBSS insulated jacket is required

The insulated jacket must be supported from the bottom by a solid deck or ledge on each side beneath the jacket. Construct the enclosure as shown and place the insulated jacket into the enclosure. Place the cooking center into the jacket.



Accessory doors ZXADYSS cutout:
24-1/8"W x 18-1/4"H

Additional Clearances

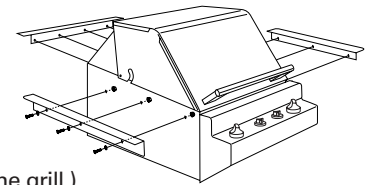
Observe all clearances shown.

- Allow at least 12" clearance on each side to combustible vertical surfaces and at the rear when exhaust is directed to a window or a surface that is difficult to clean.
- Allow at least 6" clearance on each side to any non-combustible material located above the cooking surface for counter space. Rotisserie models also require 6" clearance for placing and handling the motor and skewer.

Built-In Accessories

ZX24TKBSS Trim for Built-In Installations

This kit is designed for both combustible and non-combustible enclosures. The trim conceals the gap at the rear and sides. (This kit will not support the weight of the grill.)



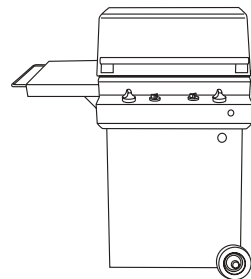
ZXADYSS Stainless Steel Double Access Doors

Optional accessory to cover the access opening under the grill in a built-in installation.

ZX24CV2B Vinyl Cover fits built-in 24" grill.

ZX24CTBSS 24" Grill Cart

This cart has one fixed shelf. Access to the LP tank is from the back of the cart.



Grill Cart Dimensions:
23"W x 27"H x 16-1/2"D

Cart Accessories

ZX24CVCB Vinyl Cover fits 24" grill installed on a cart.

Dual-Burner Outdoor Cooktop

General Features

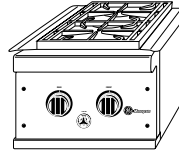
Porcelain-coated cast-iron burners. The spark-ignition burners are 15,000 BTU-rated, and come with a removable stainless steel cover that doubles as a work surface. Burners are baffled to reflect heat into the cooking area.

Precision brass valves. Controls are mounted on durable, brass valves that resist rust and corrosion, ensuring long life in an outdoor environment.

Drip pan. The full-width stainless steel pan slides out easily for removal and cleaning.

Versatile installation. The dual-burner cooktops are designed to be built in or added to the 27" cart.

For additional details on product installation, warranty coverage, care and maintenance, visit Monogram.com.



Dual-Burner Outdoor Cooktop

ZX2NYSS (natural gas)

ZX2LYSS (liquid propane)

Overall Dimensions
(WxHxD in inches):
13 x 10-1/2 x 25-3/4

Approx. Shipping Wt. (lbs.) 56

- Built-In or Portable
- Natural or LP Gas Must Be Specified by Model Number
- Trim Kit Required for Enclosure
- Insulated Jacket Required for Combustible Enclosure

Advance Planning for Dual-Burner Outdoor Cooktop

Dual-Burner Outdoor Cooktops are factory set for natural or liquid propane gas. The correct model should be ordered for the installation situation.

- The burner can be installed into an enclosure or onto the 27" grill cart. Support brackets for grill cart installation are provided with each burner.

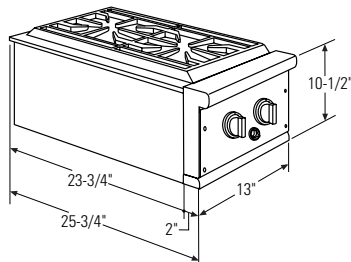
Product Dimensions

ZX2NYSS

Natural Gas

ZX2LYSS

LP Gas



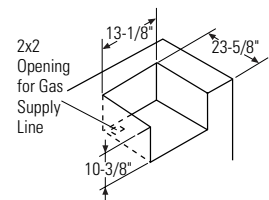
Clearances

When installed on the side of a 27" cart, allow at least 6" clearance at the rear and right side to vertical combustible materials.

- When installed in an enclosure, allow 6" clearance at the rear and both sides to vertical combustible materials.
- When installed into a combustible enclosure, the cooking surface should be 1" above adjacent horizontal surfaces and 35-1/2" above the floor.

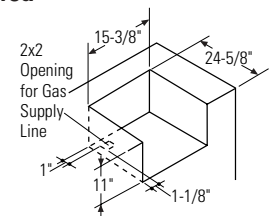
Installation in a non-combustible (masonry) enclosure

The burner drops into the opening. The burner must be supported by a solid deck.



Installation in a combustible enclosure ZX2JYSS insulated jacket is required

The insulated jacket must be supported from the bottom by a solid deck or ledge on each side beneath the jacket. Construct the enclosure as shown and place the insulated jacket into the enclosure.



Accessories

ZX2TKYSS Trim Kit

For combustible and non-combustible enclosures. The trim will conceal the gap at the rear and sides of the opening. The cooktop should be installed at least 35-1/2" above the floor.

ZX27QDC Quick Disconnect Tee for use when installing a LP Dual-Burner Cooktop (ZX2LYSS) with a 27" LP Outdoor Cooking Center on a cart.

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GE QuickSpecs, 800.432.3729. Request dimensions and specifications on any Monogram appliance and have the data transmitted, within minutes, to the fax number you provide.

Monogram Preferred Service, 800.444.1845. If your Monogram appliance should ever require service, you can depend on Monogram Preferred Service. Simply call the above number 8 a.m. - 8 p.m. EST, Monday through Friday, to schedule your service appointment.

GE Answer Center®, 800.626.2000. For product assistance and answers to your questions about Monogram appliances anytime.



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