PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE







FEATURES & BENEFITS

- ★ Exclusive, patented Star® Burner-most even heating, unsurpassed flame coverage
- ★ QuickClean Base® designed for easy surface cleaning
- ★ Precision simmering capabilities as low as 100°F (375 BTU with 2 ExtraLow® Simmer burners
- 🖈 Superfast 2-hour self-clean mode–fastest in the industry
 - Professional style, continuous cast iron grates

35 A
240 / 208 V
60 Hz
No Plug
Purchase Separately
Gas and Electric
Natural Gas 15 mbar (USA)
Liquid Gas 27.5 mbar (USA)

SEE PAGE 2 FOR OPTIONAL ACCESSORIES

Oven Capacity	4.4 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Convection Broil	, Self Clean, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes
OVEN PERFORMANCE	
Bake Power	2,400 W
Broil Power	4,000 W
Convection Power	2,750 W
BURNER PERFORMANCE	
Total Number of Cooktop Burners	5
Total Cooktop BTU	59,000 (NG)
Power of Front Left Burner BTU	10,000 (NG)
Power of Back Left Burner BTU	8,000-3,000 XLO (NG)
Power of Back Center Burner BTU	15,000 (NG)
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	8,000 (NG)
Power of Front Right Burner BTU	18,000-3,000 XLO (NG
DIMENSIONS & WEIGHT	
Overall Appliance Dimensions (HxWxD) (in)	35 7/8 "–36 3/4 " × 29 15/16 " × 24 3/4 "
Required Cutout Size (HxWxD) (in)	35 7/8 "–36 3/4 " × 30" × 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	340 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 1 X Full Access Telescopic Rack, 2 X Standard Racks, 1 X Broiler Pan

WARRANTY	
Limited Warranty, Entire Appliance, Parts and Labor	2 Year

PRD305PH

30-INCH DUAL-FUEL PRO HARMONY® RANGE

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ACCESSORIES (OPTIONAL)



PAGRIDDLEN Griddle for Indoor Electric Grill



PA12CHPBLK 12" Cutting Board



PWOKRINGHC Wok Ring



PA30GLBH 9" Low Backguard



PAKNOBLUNH Blue Knob Pro Harmony Kit

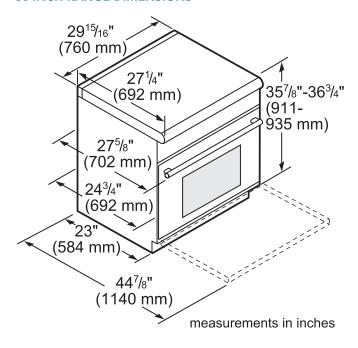


PALPKITHP LP Conversion Kit

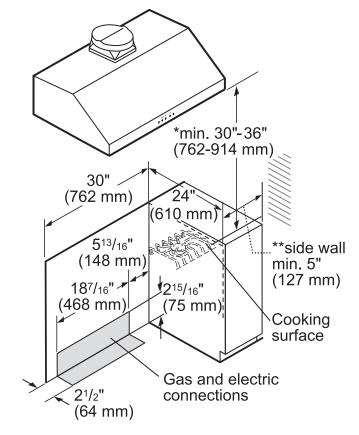


PAGRIDDLE Griddle

30-INCH RANGE DIMENSIONS



30-INCH RANGE CUTOUT DIMENSIONS



- * 30" (762 mm) minimum clearance above cooking surface to non-combustible surface. Minimum clearance above cooking surface to combustible surface is 36" (914 mm).
- ** 5" (127 mm) minimum clearance from sides of the cooker, above the cooking surface, to combustible side walls.

Note: Most hoods contain combustible components that must be considered when planning the installation.

measurements in inches

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



30-INCH RANGE CABINET CLEARANCES WITH HOOD

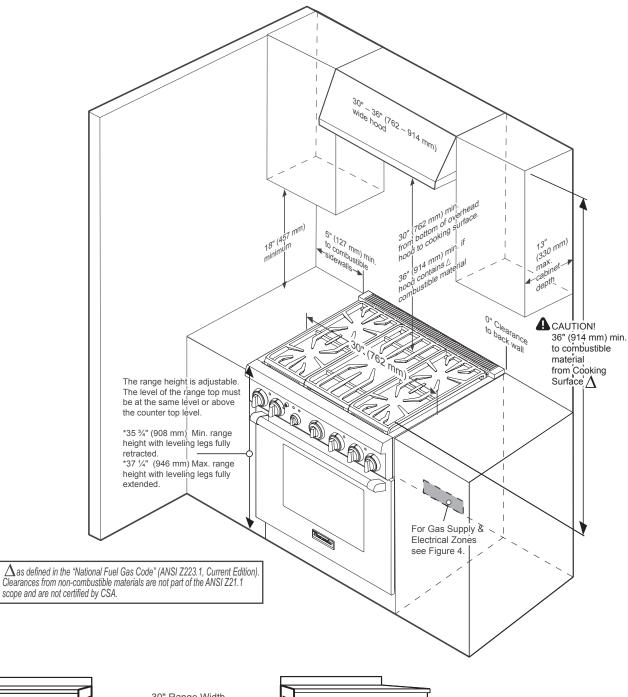
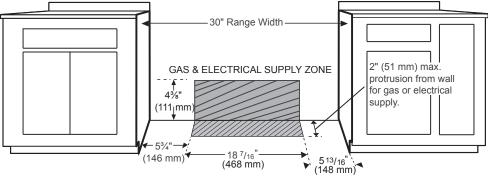


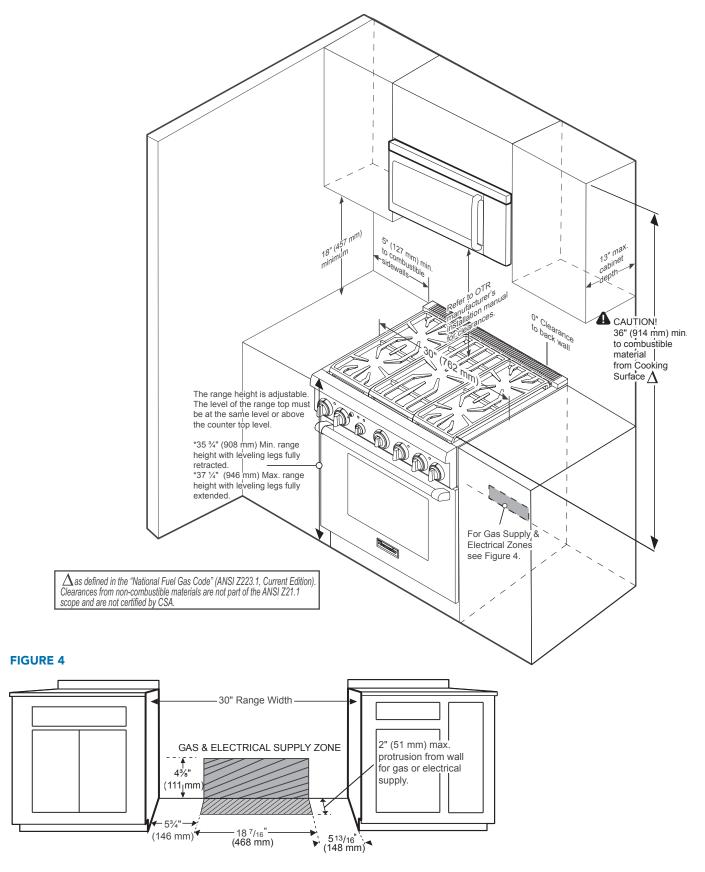
FIGURE 4





30-INCH RANGE CABINET CLEARANCES WITH OVER-THE-RANGE MICROWAVE

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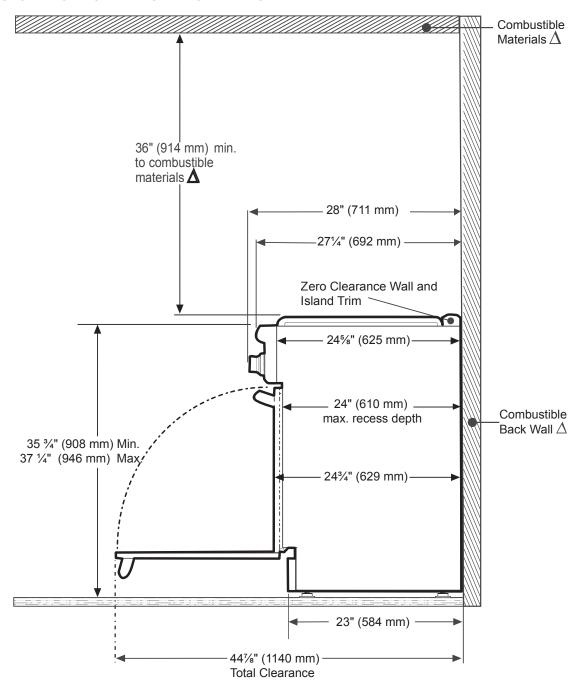




PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE

30-INCH RANGE DIMENSIONS AND SIDE CLEARANCE REQUIREMENTS

NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



as defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

These warranties give you specific legal rights and you may have other rights that vary from state to state. Full warranty and limited warranty from date of installation. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.