

# 36" Professional Series Pro Grand Commercial Depth All Gas Range

## PRG364JDG



### **PRG364JDG Stainless steel**

#### **INNOVATION**

- Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- QuickClean Base® designed for easy surface cleaning
- Powerful 22,000 BTU (NG) burner (front right)
- 18,000 BTU (NG) Star® Burners
- Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- Superior griddle and grill results-6 pass, 1630 watt electric griddle/grill
- SoftClose® hinges for ultra smooth closing of the oven door
- Superfast 2-hour self-clean mode - fastest in the industry
- Full Access® telescopic racks, integrated easy-grip handle

#### **PERFORMANCE**

- Star® design delivers superior heat spread for any size pan
- Simmer without stirring/scorching with exclusive ExtraLow®
- Titanium surface non-stick, rust-proof cast-aluminum griddle and grill, removable for easy clean-up
- Electronic oven display interfaces to cook timer, CookControl™ meat probe and preheat status with audible alert
- Powerful, 30,000 BTU bake and 17,000 BTU broil burners
- Convection Bake offers precise multi-level baking results
- Large oven 5.5 cu.ft.-accommodates commercial sheet pan
- Six rack levels for multiple item cooking
- Star-K Kosher certified

#### **DESIGN**

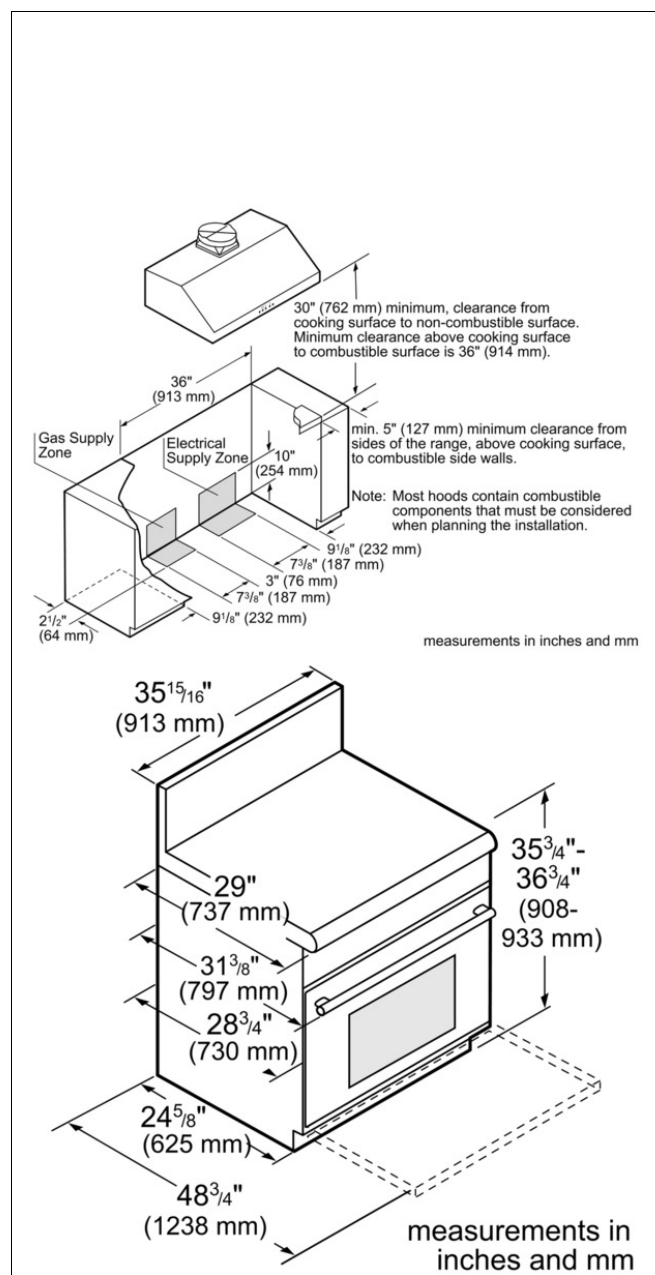
- Bold Professional design
- Pinhole and panel lighting concepts provide functional and stylish aesthetics
- Patented Pedestal Star® Burner with QuickClean Base®
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Signature blue indicator lighting

#### **Optional accessories**

PA12CVRJ 12" Professional Griddle Cover Accessory

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### Product Features

Total number of cooktop burners: 4  
 Cooking method first cavity: , , , Bake, Centre-area grill/broiler, Convection Bake, Warm  
 Cleaning system - cavity 1: , Self Clean  
 Type of control: electronical  
 Knob Material: Full metal  
 Included accessories: 3 x Telescopic rack, 1 x temperature sensor, 1 x island trim, 1 x Grill Plate, 1 x Broiler pan  
 Sealed Burners: Yes  
 Number of Double grates: 2  
 Bake Element Wattages cavity 1 (W): 8790  
 Broil Element Wattages cavity 1 (W): 4980  
 Number of gas burners: 4  
 Location of 1st heating element: front left  
 Power of 1st burner (BTU): 18000  
 Location of 2nd heating element: back left  
 Power of 2nd burner (BTU): 18000  
 Location of 4th heating element: back right  
 Power of 4th burner (BTU): 18000  
 Location of 5th heating element: front right  
 Power of 5th burner (BTU): 22000  
 Power of griddle element: 1630  
 Display Color: blue, LCD  
 Safety device: automatic reignition, Overheating protection, Safety valve, Thermostat

### Consumption and connection features

UPC code: 825225899143  
 Product color: Stainless steel  
 Gas type: Natural gas 15 mbar (USA)  
 Alternative gas type:  
 Natural Gas Connection Rating (BTU): 123000  
 Watts (W): 2480  
 Current (A): 20  
 Volts (V): 120  
 Frequency (Hz): 60  
 Approval certificates: CSA  
 Required cutout size (HxWxD) (in): 36" width slide-in  
 Overall appliance dimensions (HxWxD) (in): 35 7/8" x 35 15/16" x 28 7/8"  
 Variable cooker height (in): 7/8"  
 AHAM volume (of cavity) - cavity 1: 3  
 Product packaging dimensions (HxWxD) (in): 45" x 40" x 36"  
 Net weight (lbs): 377  
 Gross weight (lbs): 418