

36" Professional Series Pro Grand Commercial Depth Dual Fuel Range

PRD364JDGC



PRD364JDGC Stainless steel

INNOVATION

- Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- Powerful 22,000 BTU (NG) burner (front right)
- Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- SoftClose® hinges for ultra smooth closing of the oven door
- Superfast 2-hour self-clean mode - fastest in the industry

PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- 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, 8-pass bake and broil elements
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Large oven 5.7 cu.ft.-accommodates commercial sheet pan
- Full Access® telescopic racks, integrated easy-grip handle
- 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
- 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
- Hidden bake element makes clean-up one smooth surface
- Signature blue indicator lighting

Optional accessories

PA12CVRJ 12" Professional Griddle Cover Accessory

PA12GRILHC 12" Grill Accessory

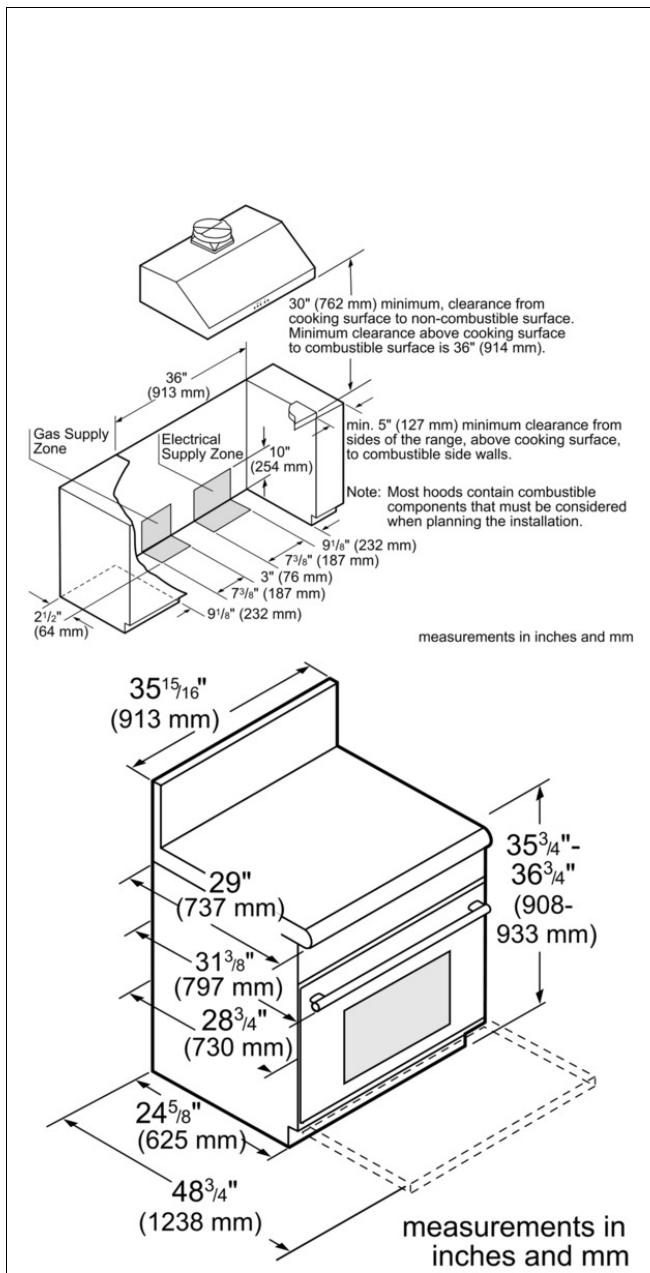
PA36JHSG 36" High Shelf for Pro Grand Ranges

PA36JLBG 36" Low Backguard for Pro Grand Ranges

PA36JTKG 36" Toe Kick for Pro Grand Ranges

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Product Features

Total number of cooktop burners: 4
 Cooking method first cavity: , Bake, Centre-area grill/broiler, Convection Bake, Convection Broil, Convection Roast, Warm
 Cleaning system - cavity 1: Self Clean
 Type of control: electronical
 Knob Material: Full metal
 Included accessories: 1 x nozzle set for liquid gas, 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): 2400
 Broil Element Wattages cavity 1 (W): 4000
 Convection Element Wattages cavity 1 (W): 2750
 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
 Safety device: automatic reignition, Overheating protection, Safety valve, Thermostat

Consumption and connection features

UPC code: 825225899532
 Product color: Stainless steel
 Gas type: Natural gas 15 mbar (USA)
 Alternative gas type: Liquid gas 27,5 mbar (USA)
 Natural Gas Connection Rating (BTU): 76000
 Watts (W): 8500
 Current (A): 50
 Volts (V): 240/208
 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: 4
 Product packaging dimensions (HxWxD) (in): 45" x 40" x 36"
 Net weight (lbs): 368