

# 36" Professional Series Pro Grand Commercial Depth Dual Fuel Range

## PRD366JGC



### PRD366JGC 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
- 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

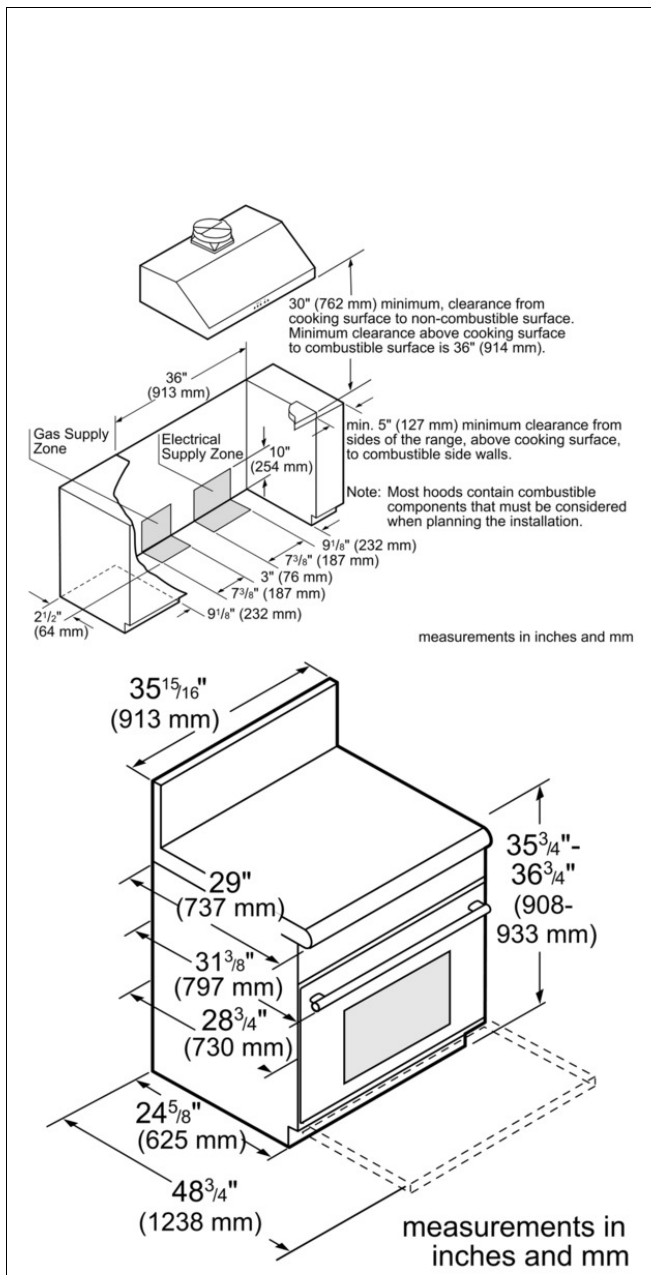
#### Optional accessories

- PA36JHSG 36" High Shelf for Pro Grand Ranges
- PA36JLBG 36" Low Backguard for Pro Grand Ranges
- PA36JTKG 36" Toe Kick for Pro Grand Ranges
- PAGRIDDLE Professional Griddle Accessory
- PAKNOBLKJG Black Knob Kit for Pro Grand Ranges
- PAKNOBLUJG Blue Knob Kit for Pro Grand Ranges

825225899556

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### Product Features

- Total number of cooktop burners: 6
- 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 Broiler pan
- Sealed Burners: Yes
- Number of Double grates: 3
- 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: 6
- 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 3rd heating element: middle back
- Power of 3rd 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
- Location of 6th heating element: front middle / central
- Power of 6th burner (BTU): 18000
- Display Color: blue, LCD
- Safety device: automatic reignition, Overheating protection, Safety valve, Thermostat

### Consumption and connection features

- UPC code: 825225899556
- 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): 112000
- Watts (W): 6900
- 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"