

48" Professional Series Pro Grand Commercial Depth Dual Fuel Steam Range PRD48NCSGC



PRD48NCSGC Stainless steel

INNOVATION

- The only range in the market with a steam and convection combination oven, plus a full-size convection oven and a warming drawer
- 27 Easy Cook® food programs. Pre-programmed modes automatically set the oven temperature and humidity to ensure perfect cooking results
- 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 both ovens and the warming drawer.
- Glass surface warming drawer

PERFORMANCE

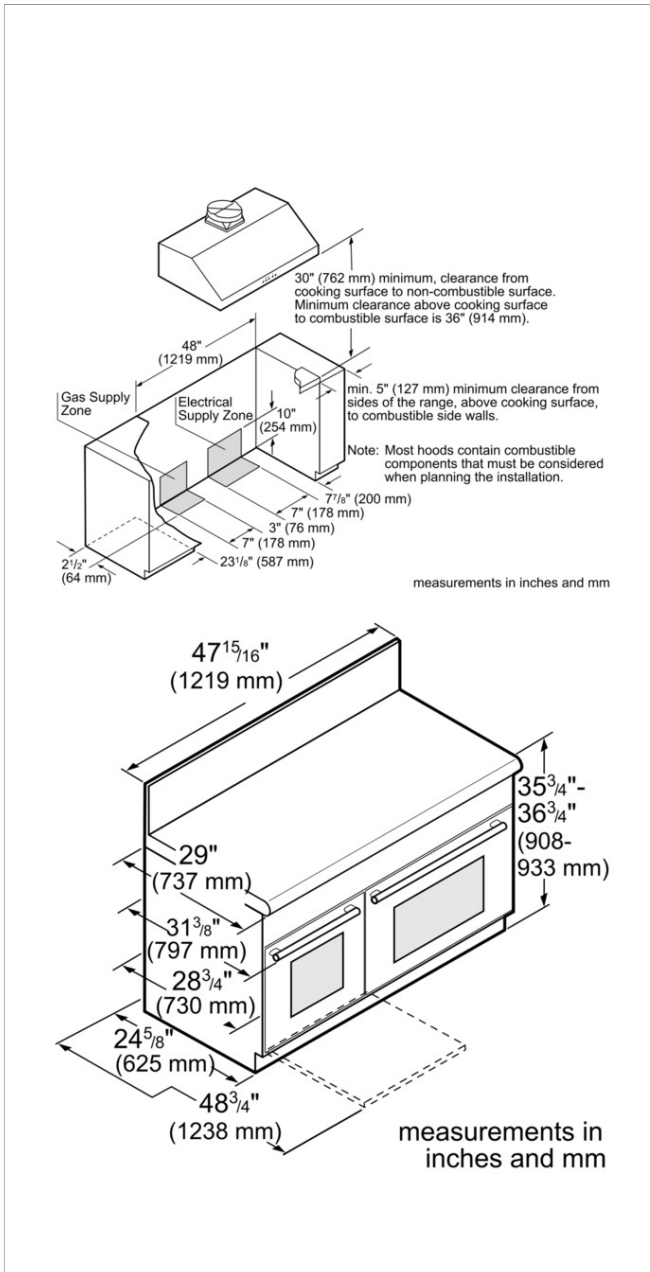
- 18,000 BTU (NG) Star® Burners
- Superior grilling results, 2000 watt electric grill
- Fusion coating surface non-stick, non-PTFE, rust-proof cast-aluminum removable griddle
- Grill accessory-thermostatically controlled for even heating
- 1.4 cu.ft. steam cavity easily accommodates a 14lb. Turkey
- Steam oven features 9 advanced conventional cooking modes
- Steam cavity is non-plumbed, for easy installation into any home
- Steam Clean function helps keep the steam oven spotless
- Electronic oven display interfaces to cook timer, CookControl™ meat probe and preheat status with audible alert
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Powerful, 4000 Watt 8-pass broil elements in large oven
- Full Access® telescopic rack, with integrated easy-grip handle
- Spacious 1.1 cu. ft. warming drawer holds up to ten 11" dinner plates
- Drawer has open sides for easy and convenient access
- Star-K Kosher certified

DESIGN

- Distinctive three door design showcases Thermador's self-assured bold and elegant design
- Pinhole and panel lighting concepts provide functional and stylish aesthetics
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface
- Hidden bake element makes clean-up one smooth surface
- Large oven door window for maximum viewing

Optional accessories

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Product Features

Construction type: Freestanding
Product color: Stainless steel
Power cord length (cm): 137
Net weight (kg): 229.0
Gross weight (kg): 254.0

Consumption and connection features

Energy consumption conventional (kWh) - cavity 1:
Energy consumption forced air convection (kWh) - cavity 1:
Watts (W):
Current (A): 50
Volts (V): 240/208
Frequency (Hz): 60
Plug type: 240V-4 prong

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