36" Professional Series Pro Harmony Standard Depth LP Ran PRL364GDH



PRL364GDH Stainless steel

INNOVATION

- 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

PERFORMANCE

- · Professional style, continuous cast iron grates
- · Continuous porcelain, easy to clean cooking surface
- Every burner 15,000 BTU (LP)
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring/scorching with exclusive ExtraLow®
- Superior griddle results-6 pass, 1630 watt electric griddle
- Titanium surface non-stick, rust-proof cast-aluminum griddle
- Grill accessory-thermostatically controlled for even heating
- Titanium surface non-stick, rust-proof cast-aluminum grill accessory
- · Removable griddle and grill accessory for easy clean-up
- Powerful, 25,000 BTU bake and 19,000 BTU broil burners
- · Convection Bake offers precise multi-level baking results
- · Massive oven capacity of 5 cu.ft.
- · Six rack levels for multiple item cooking
- Full Access® telescopic racks, integrated easy-grip handle
- · Electronic oven control ensures precise heating
- · Large oven door window for maximum viewing
- · Powerful halogen lighting illuminates the oven cavity
- · Sabbath mode

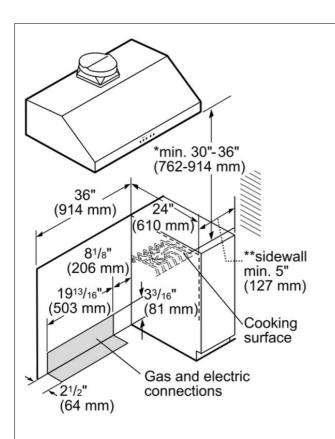
DESIGN

- · Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with QuickClean Base®
- · Restaurant style metal knobs
- · Signature blue indicator lighting
- 36" units ship standard with island trim included

Optional accessories

PA12CVRJ 12" Professional Griddle Cover Accessory PA12GRILHC 12" Grill Accessory PAGRIDDLE Professional Griddle Accessory

36" Professional Series Pro Harmony Standard Depth LP Range PRL364GDH



- * 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 range, 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

Product Features

Total number of cooktop burners: 6

Cooking method first cavity: Bake, Broil, Convection Bake

Type of control: electronical Knob Material: Full metal

Included accessories: 1 x island trim, 1 x Broiler pan

Sealed Burners: Yes Number of Double grates: 2 Number of gas burners: 4

Location of 1st heating element: front left Power of 1st burner (BTU): 15000 Location of 2nd heating element: back left Power of 2nd burner (BTU): 15000

Location of 3rd heating element: middle back Location of 4th heating element: back right

Power of 4th burner (BTU): 15000 Location of 5th heating element: front right

Power of 5th burner (BTU): 15000

Location of 6th heating element: front middle / central

Power of griddle element: 1630

Safety device: automatic reignition, Overheating protection, Safety

valve, Thermostat

Consumption and connection features

UPC code: 825225881285 Product color: Stainless steel Gas type: Liquid gas 27,5 mbar (USA)

Alternative gas type:

Natural Gas Connection Rating (BTU): 0

Watts (W): 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 24 3/4"

Variable cooker height (in): 7/8" AHAM volume (of cavity) - cavity 1: 4

Product packaging dimensions (HxWxD) (in): 49 3/4" x 42 1/4" x 36 3/4"

Net weight (lbs): 337 Gross weight (lbs): 374

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