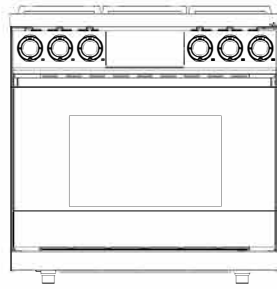


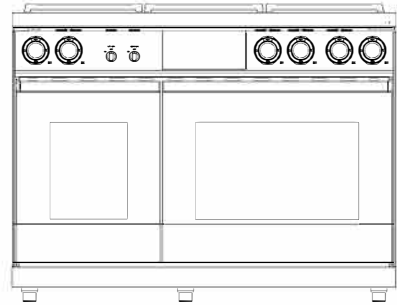
Planning Guide

- Pro Dual Fuel Steam Range -

UNIT

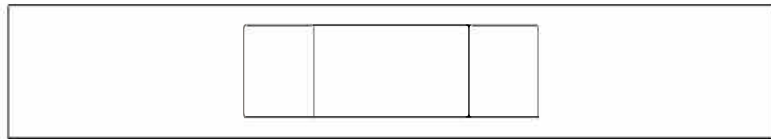


36" Pro Dual Fuel Steam Range



48" Pro Dual Fuel Steam Range

CONTROL



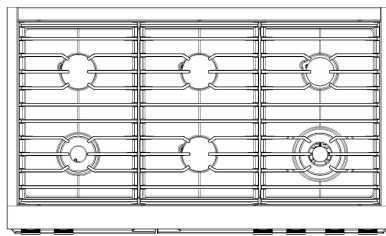
**Flat aluminum
(GRAPHITE or SILVER)**

HANDLE

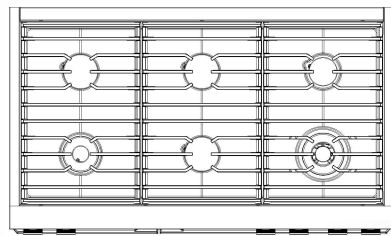


**Flat aluminum
(GRAPHITE or SILVER)**

COOKTOP

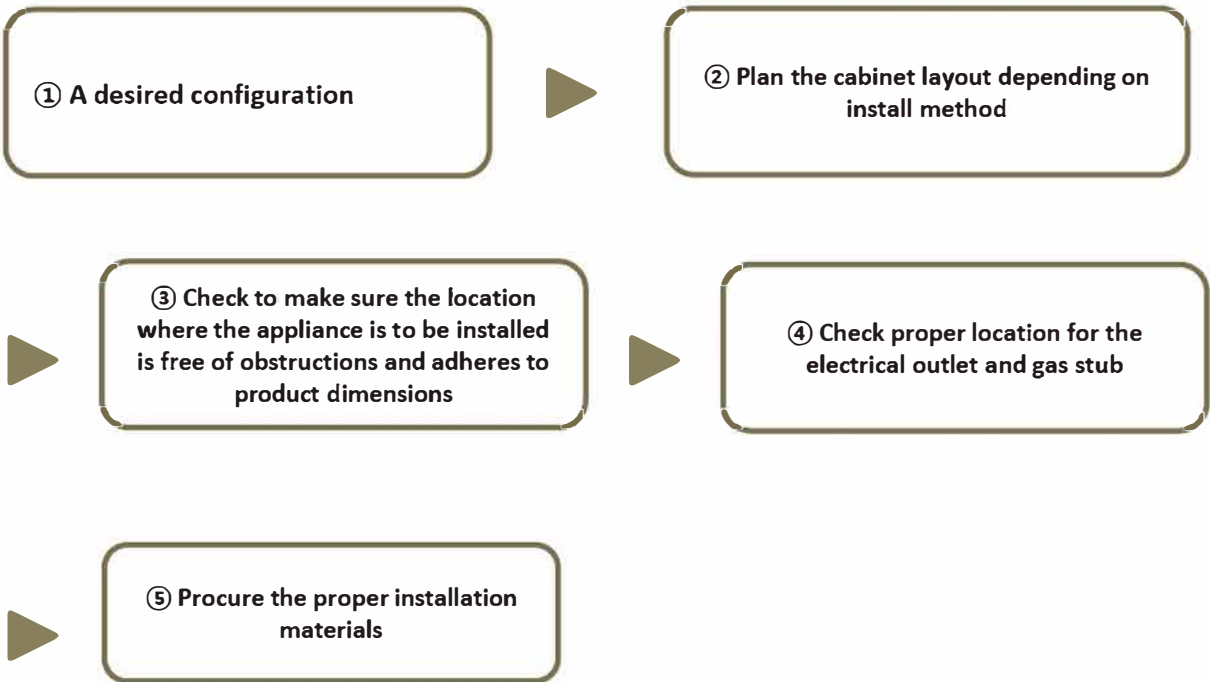


6 burners



6 burners

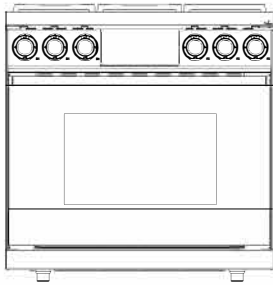
PLANNING CHECK PROCESS



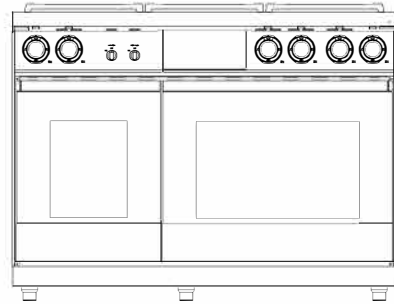
① A desired configuration

	36" Pro range	48" Pro range
Width	36"	48"
COLOR	Stainless Steel, Graphite Stainless steel(DLC coating)	
COOKTOP	6 burners	6 burners

Pro Range



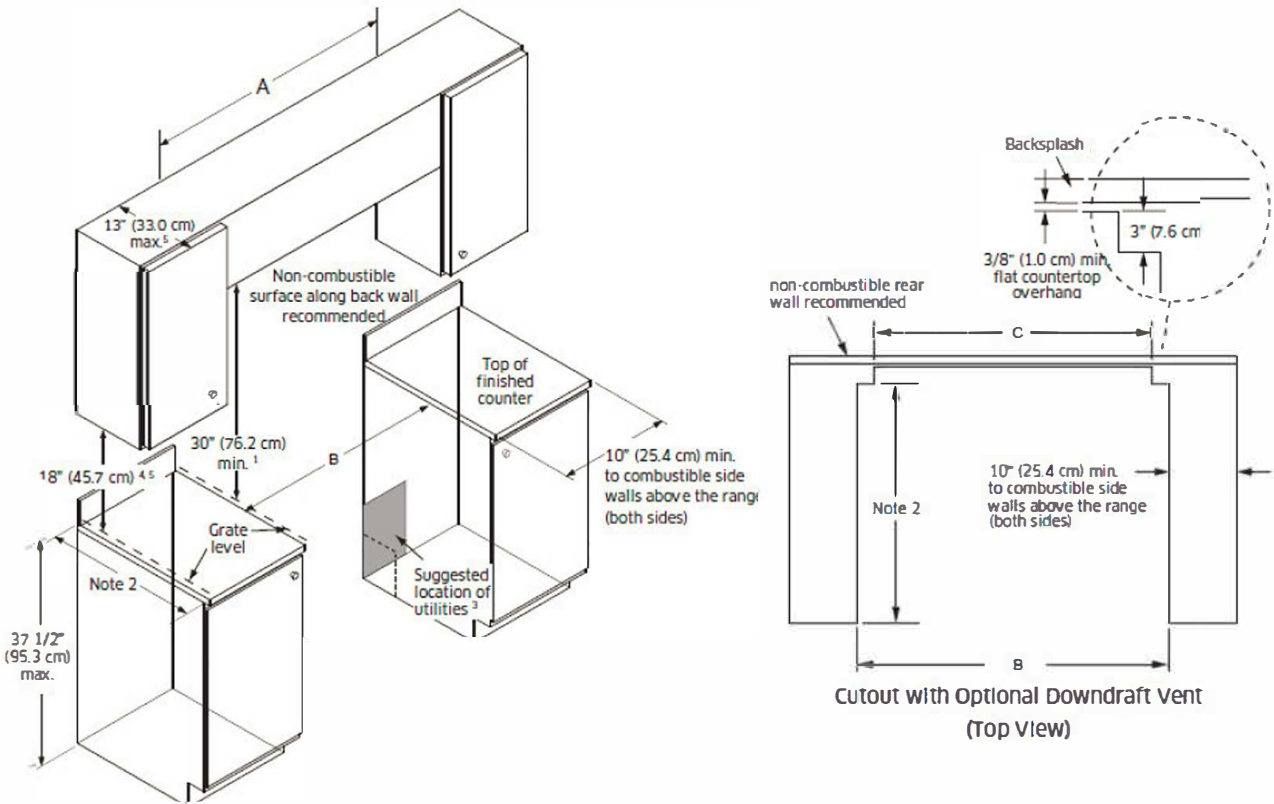
DOP36M86DLS (Silver)
DOP36M86DLM (Graphite)



DOP48M86DLS (Silver)
DOP48M86DLM (Graphite)

② Plan the cabinet layout depending on install method

Standard Cutout with Range Hood



CUTOUT DIMENSIONS			
Range Model	A	B	C
DOP36M86DL*	42" (106.7 cm)* 36" (91.4 cm)**	36" (91.4 cm)** 36 1/8" (91.7 cm)***	33 1/2" (84.8 cm)
DOP48M86DL*	54" (137.2 cm)* 48" (121.9 cm)**	48" (121.9 cm)** 48 1/8" (122.2 cm)***	43 1/2" (110.5 cm)

* Recommended ** Minimum *** Maximum

② Plan the cabinet layout depending on install method

¹ Vertical distance from range grate level to combustible overhead surface; if installing an overhead vent hood, also check hood specifications for minimum required clearances.

² Cabinet/countertop depth is at the discretion of customer but cabinet face MUST NOT protrude further than rear of front panel, see product dimensions.

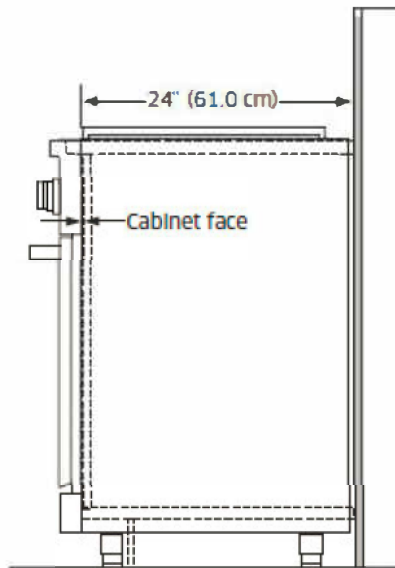
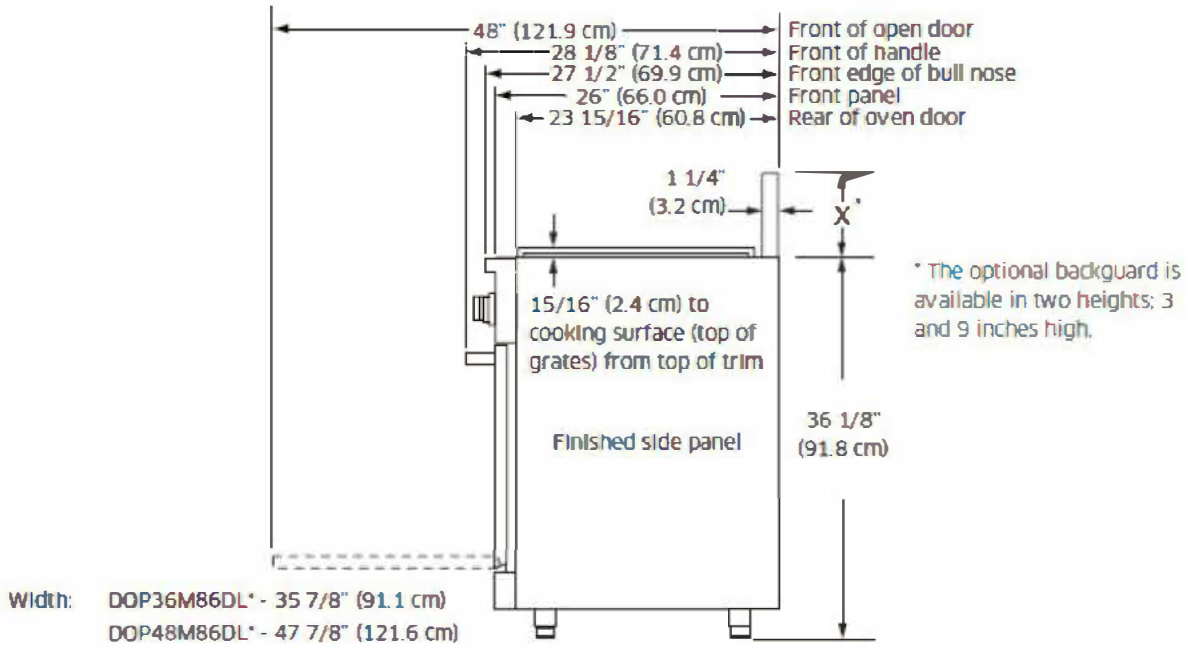
³ Consult local code for exact location requirements.

⁴ Vertical distance from grate level to combustible surface.

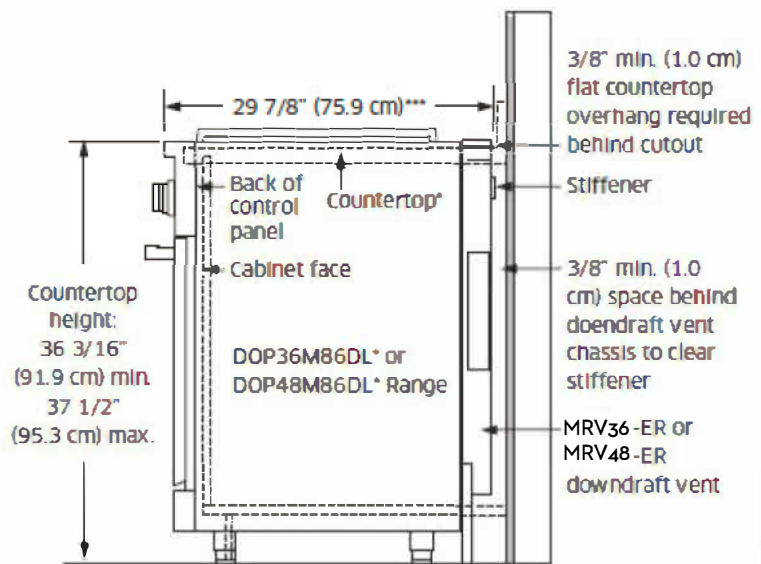
⁵ This specification does not apply for cabinets more than a horizontal distance of 10" (25.4 cm) from the edge of the range.

③ Check to make sure the location where the appliance is to be installed is free of obstructions and adheres to product dimensions

Product dimension



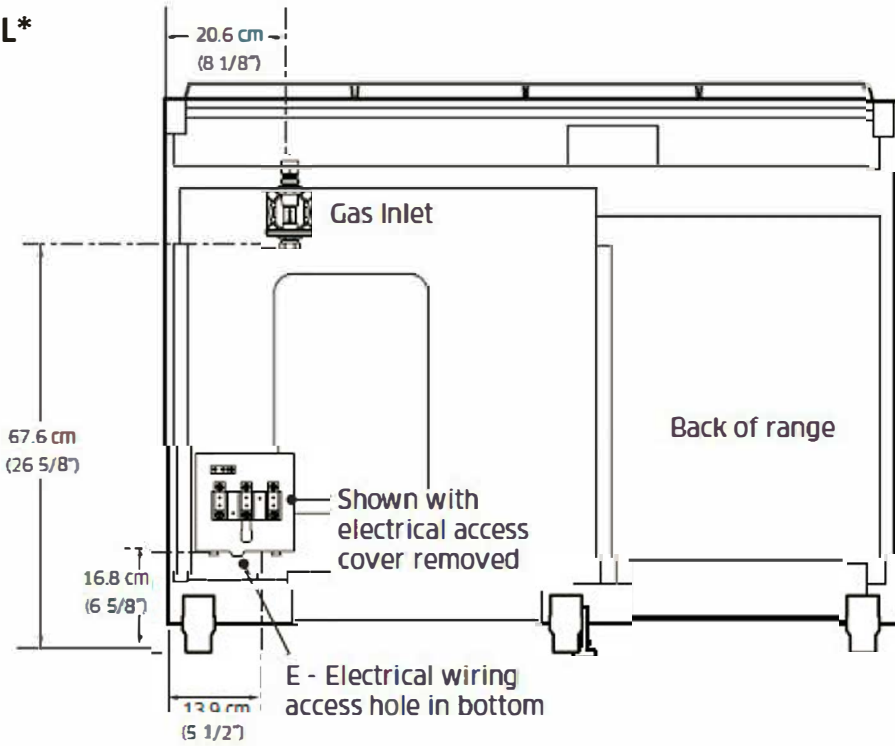
View of Range Installed (Side View)



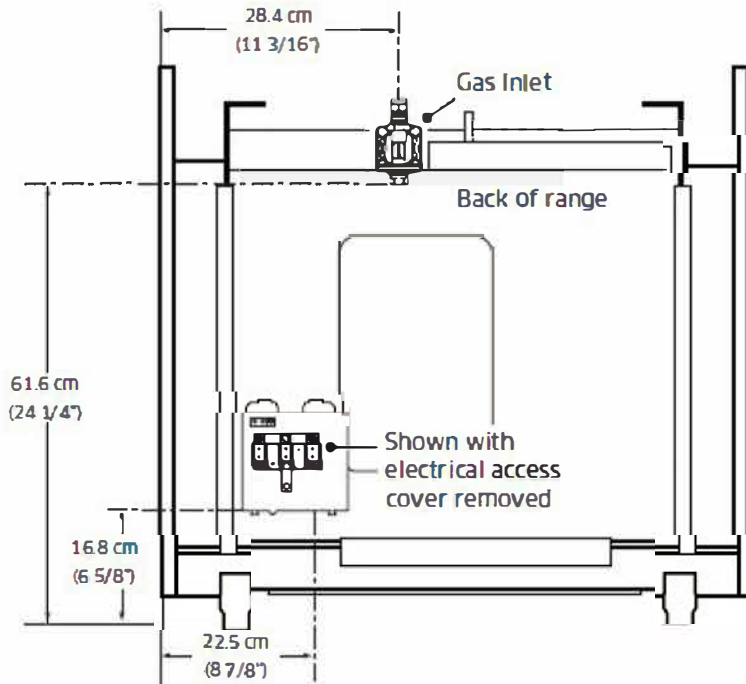
View of Range Installed with Downdraft Vent (Side View)

④ Check proper location for the electrical outlet and gas stub

DOP48M86DL*



DOP36M86DL*



Electrical requirements

WARNING

- Failure to follow these instructions can result in death, fire, or electrical shock.
- It is the owner's responsibility to make sure that the electrical service meets electrical requirements and that the electrical outlet has been properly installed by a licensed electrician to reduce the risk of fire, electric shock, or personal injury.

All ranges

- Do not use an extension cord or adapter plug with this range.
- This range must be properly grounded.
- Check with a qualified electrician if you are in doubt as to whether your range is properly grounded.
- Do not modify the range power plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- All wiring and grounding must comply with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70 – Latest Revision (US), or the Canadian Electrical Code CSA C22.1 – Latest Revisions and local codes.
- Wiring diagram is located on the back of the range. (Inside envelope)
- The range's electronic ignition system will not operate if the outlet is not properly polarized.
- A dedicated circuit breaker is recommended.
- Use the chart below to determine the minimum recommended dedicated circuit protection.

KW Rating (240 V)	Recommended Circuit Size (Dedicated)
36" Pro Range: 7.9 KW - 9.6 KW	50 Amp
48" Pro Range: 10.3 KW - 12.0 KW	50 Amp

Gas requirements

Provide adequate gas supply.

The installation of this appliance must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54.

The cooktop of this range is designed to operate at a manifold pressure of 5 in (13 cm) of water column on natural gas.

Be certain that the appliance being installed is correct for the gas service provided (natural gas).

When checking for proper operation of the regulator, the inlet pressure must be at least 1 in (2.5 cm) greater than the operating (manifold) pressure as given.

GAS SUPPLY PRESSURE REQUIREMENTS*		
Gas Type	Minimum Manifold Pressure	Minimum Gas Supply Pressure**
Natural Gas	5" Water Column	6" Water Column

* The gas supply pressure for testing the regulator setting shall be at least 1 inch water column (249 Pa) above the specified manifold pressure.

** Maximum gas supply pressure for all models: 1/2 psi.

The pressure regulator located at the inlet of the cooktop manifold must remain in the supply line regardless of whether natural or LP gas is being used.

NOTE

- The cooktop has its own regulator. Use only the provided regulator, which must be installed in the gas line that runs from the cooktop gas inlet to the gas shut-off valve.
- An external manual shut-off valve must be installed between the gas inlet and the cooktop for turning on/off gas to the appliance.
- Be sure the connectors are installed by a qualified installer.
- For a new product, never install used connectors, which can leak gas and cause personal injury. Use only new, flexible connectors.

⑤ Procure the proper installation materials



Manual



Screw (6)
(M4 L10 2 each, M4 L16 2ea,
24 3/16 UNC L145 nut toggle 2 each)



Regulator (1) *



Anti Tip Brackets (2) *

Parts needed



Gas line shut-off valve



Flexible metal Appliance connector
½ in (ID) x 5 ft.



Flare union adapter ¾ in (NPT) x ½ in (ID)



Flare union adapter ½ in (NPT) x ½ in (ID)



135-degree elbow (optional)



Lag bolt or ½-in (OD) sleeve anchor

Tools needed



Flat-blade screwdriver



Phillips screwdriver



Open-end or adjustable wrench



Pipe wrench (2)



¼" Nut driver



Pencil and ruler



Level



Pipe joint compound



Utility knife



Soapy water solution

Al + Ceramic Coating

36-Inch ProRange



DOP36M86DLS / DOP36M86DPS DOP36M86DLM / DOP36M86DPM

	Color	Silver STSS / Graphite STSS (DLC Cpating)	
	Installation Type	Freestanding	
	Cooking Zones	6 Burners + 1 Oven	
	Oven Capacity(cu.ft)	4.8	
	Oven Mode	Bake, Broil, Convection Bake, Convection Roast Convection Broil, Four Part Pure Convection Pure Conv.Sear, Steam Bake, Steam Roast Keep Warm (3Hr), Low Proof, Proof, Stone Mode Dehydrate, Gourmet Cook (15ea)	
General	Oven Electric Power	Bake(Hidden)	3,000W
		Broil	4,400W
		Convection	1,300 + 1300W (Dual Heat Element)
		Steam Heater	500W
	Burners	Total BTU	97,000
		Right Front	22K, Dual, Brass
		Left Front	18K, Dual, Brass
		Center Front	16K, Stack Dual (Simmer)
		Center Rear	16K, Stack Dual (Simmer)
		Left Rear	16K, Dual (Simmer)
		Right Rear	9K, Stack Dual (Simmer)
		Simmer(Min.)	700 BTU (@Right Front 2K Burner)
		Sealed Burner	●
	Energy Source	Gas and Electric	
	Automatic Reignition	●	
Grate Type	Continuous Cast Iron		
Cleaning Method	Self - Clean / GreenClean™ / Descale / Draining		
Control	Display / Type	7" Pop-Up LCD	
	LED Knob Backlit	●	
	LED Shower Lighting	●	
Smart	Wi-Fi (LTE) Module	Oven Control	
	Bluetooth	Auto Hood Connect, Auto hood On / Off	
Accessory	Grate	3 pcs	
	Brass / Black Cap	Yes	
	Wok Ring	1 pcs	
	Rack	Wire Rack (1 pcs), Glide Rack (2 pcs)	
	Steam Tray	●	
	Etc.	Temp. Probe (1pcs), Conv. Filter (pcs)	

Total Power	97K BTU
Product Width	35 7/8"
Product Height	36 1/8"
Product Depth	28 1/8"
Cutout Width	36" (Min.)
Cutout Height	36 3/16" ~ 37 1/2"
Cutout Depth	24" (Min.)
Circuit Breaker(A)	50 A
Electrical Supply	240VAC/60Hz Fixed
Power Cord	Type(4 prong) 418
Net Weight (lbs.)	7/8 lbs (190 Kg)

48 Inch ProRange



DOP48M86DLS / DOP48M86DPS DOP48M86DLM / DOP48M86DPM

	Color	Silver STSS / Graphite STSS (DLC Coating)		
	Installation Type	Freestanding		
	Cooking Zones	8 (2 Oven, 6 Burners)		
	Oven Capacity(cu.ft)	1.8 (Steam Oven) / 4.8 (Convection Oven) Bake,		
	Oven Mode (S : Small Cavity L : Large Cavity)	Broil, Convection Bake, Convection Roast Convection Broil, Dual Four Part Pure Convection Pure Conv.Sear(L), Real Steam(S), Steam Bake(S), Steam Roast(S), Special Steam Cook(3ea, S) Keep Warm(3Hr), Low Proof, Proof, Stone Mode(L) Dehydrate(L), Gourmet Cook(15eaL,)		
General	Oven Electric Power (1.8 / 4.8)	Bake(Hidden)	1,000W	3,000W
		Broil	2,400W	4,400W
		Convection	2,000W	1,300W + 1,300W (Dual)
		Steam Heater	2,000W	
	Burners	Total BTU	97,000	
		Center Front	16,000 BTU Stack Duel (Simmer)	
		Center Rear	16,000 BTU Stack Duel (Simmer)	
		Right Front	22,000 BTU Stack Duel (Simmer)	
		Left Front	18,000 BTU Duel (Simmer)	
		Left Rear	16,000 BTU Stack Duel (Simmer)	
		Right Rear	9,000 BTU Stack Duel (Simmer)	
		Simmer(Min.)	700 BTU (@Right Front 22K Burner)	
		Sealed Burner	●	
		Energy Source	Gas and Electric	
		Automatic Reignition	●	
	Grate Type Cleaning	Continuous Cast Iron		
	Method Display / Type	7" Pop-Up LCD		
Control	LED Knob Backlit LED	●		
	Shower Lighting	●		
	Wi-Fi (LTE) Module	Oven Control		
Smart	Bluetooth	Auto Hood Connect, Auto Hood On/Off		
	Grate	3 pcs		
Accessory	Brass/Black Burner Caps	●		
	Wok Ring	●		
	Rack	Small Wire Rack(1pcs), Wire Rack(1pcs), Glide Rack(2pcs)		
	Steam Tray	Steam Trav(2pcs), Half Steam Trav(2pcs)		
	Etc.	Temp. Probe(2pcs), Conv. Filter(3pcs)		

Total Power	97K BTU
Product Width	47 7/8"
Product Height	36 1/8"
Product Depth	27 1/2"
Cutout Width	48" (Min.)
Cutout Height	36 3/16" ~ 37 1/2"
Cutout Depth	24" (Min.)
Circuit Breaker(A)	50A
Electrical Supply	240VAC/60Hz
Power Cord	Fixed Type(4 prong)
Net Weight (lbs.)	540 1/8 lbs (245 Kg)