



PRO HARMONY® RANGES 24-INCH DEPTH

Pro Harmony Ranges offer more of everything you expect from our high-performance, category-leading cooking appliances. This line of Truly Flush Mounted™, 24-inch standard cabinet depth ranges features innovations like our signature Star® Burner that delivers superior power and heat distribution and a QuickClean Base® for effortless cleaning. ExtraLow® burners provide precision simmering capabilities as low as 100°F so home chefs can pursue their culinary inspirations with absolute confidence.



ALL PRO HARMONY RANGES INCLUDE THESE FEATURES

The commanding presence and classic luxury of our Pro Harmony Ranges take the Thermador kitchen to new heights in performance, aesthetics and convenience. Every Pro Harmony Range features special ingredients to create the ultimate cooking experience.



★ EXTRALOW® SIMMER

Our ExtraLow feature provides the widest variety of temperature control of any simmer system. Cycling on and off, each Star Burner® can maintain temperatures as low as 100°, a must-have option for cooks who demand perfection when preparing delicate sauces, melted cheeses, or even sugary confections. Thermador Pro Harmony Ranges feature two ExtraLow burners.

★ QUICKCLEAN BASE®

The raised pedestal burner and porcelain maintop have been crafted for perfect integration and easy cleanup. A hand and sponge fit easily under each burner to wipe the surface clean and a teardrop emboss reduces food buildup near the base.

★ FASTEST TIME TO BOIL

Our Star® Burner's 18,000 BTU/hr of output and superior heat distribution boils water in a fraction of the time of a conventional range or cooktop and over 50% faster than leading competitors.

TELESCOPIC RACKS

Full Access® telescopic racks glide smoothly on ball bearings, allowing them to expand completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes while integrated easy-grip handles make them easy to use.

SINGLE FAN TECHNOLOGY

Our convection technology is so powerful that only one fan is needed. Convection keeps the temperature consistent throughout the cavity and allows for multi-rack cooking. Controlled airflow patterns optimize the transfer of heat so that food is heated evenly.

STAR-K CERTIFIED

Thermador Professional® Ranges are Star-K certified making it possible to use them on the Sabbath or the Holidays.



★ THERMADOR EXCLUSIVE

A STAR-SHAPED PEG IN A WORLD OF ROUND HOLES

★ OUR EXCLUSIVE, PATENTED STAR® BURNER

Lighting a heavenly fire under the status quo, the Star Burner is perhaps the single most iconic innovation from Thermador. But the star shape isn't just for show. Featured on all Thermador Professional® Ranges, the Star Burner delivers 56% more coverage with superior flame spread and a reduced cold spot for faster and more even heating across any size pan.



Star Burner: 35 ports / 16 3/4" perimeter

Conventional Burner: 28 ports / 10 3/4" perimeter





PRO HARMONY® RANGES FEATURE HIGHLIGHTS

★ 5 BURNERS, 30-INCH FOOTPRINT, ZERO CLEARANCE

Pro Harmony ranges are now available with the luxury of 5 Star® burners in a convenient 30-inch footprint. The powerful burners fire up to 59,000 BTUs yet only require 300 CFM venting thanks to an innovative technology that reduces back wall temperatures by as much as 25%.* This allows you to install the range flush against a kitchen wall with zero clearance for complete design flexibility.

*When compared to professional ranges with traditional BTU output

TRULY FLUSH MOUNTED RANGE

Pro Harmony Ranges are designed to fit perfectly flush in standard 24-inch depth cabinets.

18,000 BTU/HR ON EVERY BURNER*

Delivers superior cooking flexibility by offering maximum heat output on every burner. Leading competitors offer only one or two powerful burners.

*Except models PRD305PH, PRG305PH, PRL305PH

UNMATCHED OVEN CAPACITY

36-inch models offer a 5.0 cubic feet capacity that accommodates even the largest meals effortlessly.





SELECTED PRO HARMONY® RANGES INCLUDE THESE FEATURES

★ FASTEST SELF-CLEAN

In just 2 hours, the interior walls and rack supports become perfectly clean, thanks to the fastest self-cleaning cycle on the market.

12-INCH REMOVABLE GRIDDLE AND GRILL ACCESSORY

Our 12-inch non-stick, rust-proof cast-aluminum fusion coated surface griddle is thermostatically controlled to deliver consistent, even heating across the entire surface. It is also removable for easy cleaning or interchange it with our grill accessory.

Our non-stick, rust-proof cast-aluminum grill accessory (sold separately) features a fusion coated surface that is easy to clean and dishwasher-safe.



INDOOR ELECTRIC PRO GRILL WITH CERAMIC BRIQUETTES

Our easy-to-clean, indoor grilling feature boasts industry-leading design, featuring ceramic briquettes and fusion coated grill plates that fully cover the heating elements to offer exceptional grilling performance with genuine smoky flavor while minimizing flare-ups. 2 heating zones let you control the front and back zones independently.

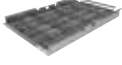








THIRD ELEMENT CONVECTION SYSTEM

Thermador® Dual-Fuel Ranges feature a True Convection system that directs heat to cook foods more evenly with gourmet results and 25% time savings.



PRO HARMONY® RANGES

OPTIONAL ACCESSORIES

		30-INCH DUAL-FUEL		36-INCH DUAL-FUEL			30-INCH GAS				36-INCH GAS					
		PRD304GHU	PRD305PH	PRD364GDHU	PRD364NLUH	PRD366GHU	PRG304GH	PRL304GH	PRG305PH	PRL305PH	PRG366GH	PRL366GH	PRG364GDH	PRG364NLH	PRL364GDH	PRL364NLH
	PABRICKBKN Black Ceramic Briquettes with Basket				✓									✓		✓
	PA12GRILLN Pro Grill			✓									✓		✓	
	PA12LCVRN 12" Pro Grill Cover for Indoor Electric Grill				✓									✓		✓
	PA12CVRJ 12" Pro Griddle Cover			✓									✓		✓	
	PA30GLBH 9" Low Backguard	✓	✓				✓	✓	✓	✓						
	PA36GLBH 9" Low Backguard			✓	✓	✓					✓	✓	✓	✓	✓	✓
	PAGRIDDLEN Griddle for Indoor Electric Grill				✓									✓		✓
	PA12CHPBLK 12" Cutting Board	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	PAGRIDDLE Griddle	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	PWOKRINGHC Wok Ring	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	PAKNOBLUNH Blue Knob Pro Harmony Kit	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	PALPKITHN LP Conversion Kit	✓		✓	✓	✓										
	PALPKITHP LP Conversion Kit		✓													

PRO HARMONY® RANGES

OPTIONAL ACCESSORIES

	48-INCH DUAL-FUEL			48-INCH GAS			
	PRD486GDHU	PRD486NLHU	PRD484NCHU	PRG486GDH	PRG486NLH	PRL486GDH	PRL486NLH
 PABRICKBKN Black Ceramic Briquettes with Basket		✓	✓		✓		✓
 PA12GRILLN Pro Grill	✓			✓		✓	
 PA12LCVRN 12" Pro Grill Cover for Indoor Electric Grill		✓	✓		✓		✓
 PA12CVRJ 12" Pro Griddle Cover	✓			✓		✓	
 PA48GLBH 9" Low Backguard	✓	✓	✓	✓	✓	✓	✓
 PAGRIDDLN Griddle for Indoor Electric Grill		✓	✓		✓		✓
 PA12CHPBLK 12" Cutting Board	✓	✓	✓	✓	✓	✓	✓
 PAGRIDDLN Griddle	✓	✓	✓	✓	✓	✓	✓
 PWOKRINGHC Wok Ring	✓	✓	✓	✓	✓	✓	✓
 PAKNOBLUNH Blue Knob Pro Harmony Kit	✓	✓	✓	✓	✓	✓	✓
 PALPKITHN LP Conversion Kit	✓	✓	✓				

PRD304GHU

30-INCH DUAL-FUEL PRO HARMONY® RANGE

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 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
- ★ - Superfast 2-hour self-clean mode—fastest in the industry
 - Professional style, continuous cast iron grates

TECHNICAL DETAILS

Circuit Breaker (A)	35 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 68 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.4 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Convection Broil, Self Clean, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W

BURNER PERFORMANCE

Total Number of Cooktop Burners	4
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 (NG)
Power of Front Right Burner BTU	18,000 (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 29 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 30" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	377 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 1 X Full Access Telescopic Rack, 2 X Standard Racks, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRD305PH

30-INCH DUAL-FUEL PRO HARMONY® RANGE

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 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
- ★ - Superfast 2-hour self-clean mode—fastest in the industry
 - Professional style, continuous cast iron grates

TECHNICAL DETAILS

Circuit Breaker (A)	35 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 68 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.4 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Convection Broil, Self Clean, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W

BURNER PERFORMANCE

Total Number of Cooktop Burners	5
Power of Front Left Burner BTU	10,000 (NG)
Power of Back Left Burner BTU	8,000 and XLO (NG)
Power of Back Center Burner BTU	15,000 (NG)
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	8,000 (NG)
Power of Front Right Burner BTU	18,000 and XLO (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 29 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 30" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	340 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 1 X Full Access Telescopic Rack, 2 X Standard Racks, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRD364GDHU

36-INCH DUAL-FUEL PRO HARMONY® RANGE WITH GRIDDLE

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 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
- ★ - Superfast 2-hour self-clean mode—fastest in the industry
 - Professional style, continuous cast iron grates

TECHNICAL DETAILS

Circuit Breaker (A)	35 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 68 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.8 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Convection Broil, Self Clean, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W

BURNER PERFORMANCE

Total Number of Cooktop Burners	4 + Griddle
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 (NG)
Power of Front Right Burner BTU	18,000 (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	395 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRD364NLHU

36-INCH DUAL-FUEL PRO HARMONY® RANGE WITH GRILL

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 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
- ★ - Superfast 2-hour self-clean mode—fastest in the industry
 - Professional style, continuous cast iron grates

TECHNICAL DETAILS

Circuit Breaker (A)	40 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 68 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.8 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Convection Broil, Self Clean, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W

BURNER PERFORMANCE

Total Number of Cooktop Burners	4 + Grill
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	2,000 W
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 (NG)
Power of Front Right Burner BTU	18,000 (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	374 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRD366GHU

36-INCH DUAL-FUEL PRO HARMONY® RANGE

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 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
- ★ - Superfast 2-hour self-clean mode—fastest in the industry
 - Professional style, continuous cast iron grates

TECHNICAL DETAILS

Circuit Breaker (A)	35 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 68 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.8 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Convection Broil, Self Clean, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W

BURNER PERFORMANCE

Total Number of Cooktop Burners	6
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 (NG)
Power of Front Right Burner BTU	18,000 (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	425 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Rack, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRD486GDHU

48-INCH DUAL-FUEL PRO HARMONY® RANGE WITH GRIDDLE

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 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
- ★ - Cleans both ovens simultaneously in just 2 hours
 - Professional style, continuous cast iron grates

TECHNICAL DETAILS

Circuit Breaker (A)	50 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 69 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.4 / 2.2 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Convection Broil, Self Clean, Extended Bake
Cooking Modes - Small Cavity	Bake, Broil, Self Clean, Warm, Proof
Programs	Sabbath Function (Main)
Cleaning Type	Self Clean (Both)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W (Lg) / 1,400 W (Sm)
Broil Power	4,000 W (Lg) / 2,600 W (Sm)
Convection Power	2,750 W Ring (Lg)

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Griddle
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 (NG)
Power of Front Right Burner BTU	18,000 (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"-36 3/4" x 47 7/8" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"-36 3/4" x 48" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	560 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 2 X Telescopic Rack - Small, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRD486NLHU

48-INCH DUAL-FUEL PRO HARMONY® RANGE WITH GRILL

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 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
- ★ - Cleans both ovens simultaneously in just 2 hours
 - Professional style, continuous cast iron grates

TECHNICAL DETAILS

Circuit Breaker (A)	50 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 69 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.4 / 2.2 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Convection Broil, Self Clean, Extended Bake
Cooking Modes - Small Cavity	Bake, Broil, Self Clean, Warm, Proof
Programs	Sabbath Function (Main)
Cleaning Type	Self Clean (Both)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W (Lg) / 1,400 W (Sm)
Broil Power	4,000 W (Lg) / 2,600 W (Sm)
Convection Power	2,750 W Ring (Lg)

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Grill
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	2,000 W
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 (NG)
Power of Front Right Burner BTU	18,000 (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"-36 3/4" x 47 7/8" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"-36 3/4" x 48" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	537 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 2 X Telescopic Rack - Small, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRD484NCHU

48-INCH DUAL-FUEL PRO HARMONY® RANGE WITH GRIDDLE AND GRILL

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 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
- ★ - Cleans both ovens simultaneously in just 2 hours
 - Professional style, continuous cast iron grates

TECHNICAL DETAILS

Circuit Breaker (A)	50 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	No Plug
Power Cord Length (in)	Purchase Separately
Energy Source	Gas and Electric
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 69 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.4 / 2.2 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Convection Broil, Self Clean, Extended Bake
Cooking Modes - Small Cavity	Bake, Broil, Self Clean, Warm, Proof
Programs	Sabbath Function (Main)
Cleaning Type	Self Clean (Both)
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	2,000 W (Lg) / 1,400 W (Sm)
Broil Power	4,000 W (Lg) / 2,600 W (Sm)
Convection Power	2,750 W Ring (Lg)

BURNER PERFORMANCE

Total Number of Cooktop Burners	4 + Griddle and Grill
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	2,000 W
Power of Far Right 12" Electric Griddle (W)	1,630 W
Power of Back Right Burner BTU	N/A
Power of Front Right Burner BTU	N/A

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 47 7/8" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 48" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	537 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 2 X Telescopic Rack - Small, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRG304GH

30-INCH GAS PRO HARMONY® RANGE

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRL304GH - LP

FEATURES & BENEFITS

- ★ - 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
 - Professional style, continuous cast iron grates
 - Truly Flush Mounted™, 24" standard cabinet depth

TECHNICAL DETAILS

Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	72"
Energy Source	Gas
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 68 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.4 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	N/A
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	23,500 BTU (NG)
Broil Power	24,000 BTU (NG)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	4
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 (NG)
Power of Front Right Burner BTU	18,000 (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 29 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 30" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	372 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 1 X Full Access Telescopic Rack, 2 X Standard Racks, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRL304GH

30-INCH GAS PRO HARMONY® RANGE (LP)

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRG304GH - Natural Gas

FEATURES & BENEFITS

- ★ - 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
 - Professional style, continuous cast iron grates
 - Truly Flush Mounted™, 24" standard cabinet depth

TECHNICAL DETAILS

Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	72"
Energy Source	Gas
Gas Type	Liquid Gas 27.5 mbar (USA)
Alternative Gas Type	Natural Gas 15 mbar (USA)

See page 68 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.4 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	N/A
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	22,600 BTU (LP)
Broil Power	22,000 BTU (LP)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	4
Power of Front Left Burner BTU	15,000 and XLO (LP)
Power of Back Left Burner BTU	15,000 and XLO (LP)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	15,000 (LP)
Power of Front Right Burner BTU	15,000 (LP)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 29 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 30" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	372 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 1 X Full Access Telescopic Rack, 2 X Standard Racks, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRG305PH

30-INCH GAS PRO HARMONY® RANGE

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRL305PH - LP

FEATURES & BENEFITS

- ★ - 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
 - Professional style, continuous cast iron grates
 - Truly Flush Mounted™, 24" standard cabinet depth

TECHNICAL DETAILS

Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	72"
Energy Source	Gas
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 68 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.4 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	N/A
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	23,500 BTU (NG)
Broil Power	24,000 BTU (NG)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	5
Power of Front Left Burner BTU	10,000 (NG)
Power of Back Left Burner BTU	8,000 and XLO (NG)
Power of Back Center Burner BTU	15,000 (NG)
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	8,000 (NG)
Power of Front Right Burner BTU	18,000 and XLO (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 29 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 30" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	336 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 1 X Full Access Telescopic Rack, 2 X Standard Racks, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRL305PH

30-INCH GAS PRO HARMONY® RANGE (LP)

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRG305PH - Natural Gas

FEATURES & BENEFITS

- ★ - 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
 - Professional style, continuous cast iron grates
 - Truly Flush Mounted™, 24" standard cabinet depth

TECHNICAL DETAILS

Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	72"
Energy Source	Gas
Gas Type	Liquid Gas 27.5 mbar (USA)
Alternative Gas Type	Natural Gas 15 mbar (USA)

See page 68 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.4 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	N/A
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	22,000 BTU (LP)
Broil Power	22,600 BTU (LP)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	5
Power of Front Left Burner BTU	9,100 (LP)
Power of Back Left Burner BTU	6,000 and XLO (LP)
Power of Back Center Burner BTU	12,000 (LP)
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	6,000 (LP)
Power of Front Right Burner BTU	14,000 and XLO (LP)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 29 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 30" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	336 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 1 X Full Access Telescopic Rack, 2 X Standard Racks, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRG366GH

36-INCH GAS PRO HARMONY® RANGE

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRL366GH - LP

FEATURES & BENEFITS

- ★ - 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
 - Professional style, continuous cast iron grates
 - Truly Flush Mounted™, 24" standard cabinet depth

TECHNICAL DETAILS

Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	72"
Energy Source	Gas
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 68 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.0 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	N/A
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	27,000 BTU (NG)
Broil Power	20,000 BTU (NG)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	6
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 (NG)
Power of Front Right Burner BTU	18,000 (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	419 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRL366GH

36-INCH GAS PRO HARMONY® RANGE (LP)

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRG366GH - Natural Gas

FEATURES & BENEFITS

- ★ - 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
 - Professional style, continuous cast iron grates
 - Truly Flush Mounted™, 24" standard cabinet depth

TECHNICAL DETAILS

Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	72"
Energy Source	Gas
Gas Type	Liquid Gas 27.5 mbar (USA)
Alternative Gas Type	Natural Gas 15 mbar (USA)

See page 68 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.0 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	N/A
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	25,000 BTU (LP)
Broil Power	19,000 BTU (LP)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	6
Power of Front Left Burner BTU	15,000 and XLO (LP)
Power of Back Left Burner BTU	15,000 and XLO (LP)
Power of Back Center Burner BTU	15,000 (LP)
Power of Front Center Burner BTU	15,000 (LP)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	15,000 (LP)
Power of Front Right Burner BTU	15,000 (LP)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	419 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRG364GDH

36-INCH GAS PRO HARMONY® RANGE WITH GRIDDLE

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRL364GDH - LP

FEATURES & BENEFITS

- ★ - 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
 - Professional style, continuous cast iron grates
 - Truly Flush Mounted™, 24" standard cabinet depth

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong NEMA 5-20
Power Cord Length (in)	72"
Energy Source	Gas
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

GENERAL PROPERTIES

Oven Capacity	5.0 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	N/A
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	27,000 BTU (NG)
Broil Power	20,000 BTU (NG)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	4 + Griddle
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 (NG)
Power of Front Right Burner BTU	18,000 (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	399 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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See page 68 for accessories.

PRG364NLH 36-INCH GAS PRO HARMONY® RANGE WITH GRILL

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRL364NLH - LP

FEATURES & BENEFITS

- ★ - 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
 - Professional style, continuous cast iron grates
 - Truly Flush Mounted™, 24" standard cabinet depth

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	72"
Energy Source	Gas
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 68 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.0 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	N/A
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	27,000 BTU (NG)
Broil Power	20,000 BTU (NG)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	4 + Grill
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	1,630 W
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 (NG)
Power of Front Right Burner BTU	18,000 (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	451 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRL364GDH

36-INCH GAS PRO HARMONY® RANGE WITH GRIDDLE (LP)

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRG364GDH - Natural Gas

FEATURES & BENEFITS

- ★ - 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
 - Professional style, continuous cast iron grates
 - Truly Flush Mounted™, 24" standard cabinet depth

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong NEMA 5-20
Power Cord Length (in)	72"
Energy Source	Gas
Gas Type	Liquid Gas 27.5 mbar (USA)
Alternative Gas Type	Natural Gas 15 mbar (USA)

GENERAL PROPERTIES

Oven Capacity	5.0 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	N/A
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	25,000 BTU (LP)
Broil Power	19,000 BTU (LP)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	4 + Griddle
Power of Front Left Burner BTU	15,000 and XLO (LP)
Power of Back Left Burner BTU	15,000 and XLO (LP)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	15,000 (LP)
Power of Front Right Burner BTU	15,000 (LP)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	406 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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See page 68 for accessories.

PRL364NLH 36-INCH GAS PRO HARMONY® RANGE WITH GRILL (LP)

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRG364NLH - Natural Gas

FEATURES & BENEFITS

- ★ - 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
 - Professional style, continuous cast iron grates
 - Truly Flush Mounted™, 24" standard cabinet depth

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	72"
Energy Source	Gas
Gas Type	Liquid Gas 27.5 mbar (USA)
Alternative Gas Type	Natural Gas 15 mbar (USA)

See page 68 for accessories.

GENERAL PROPERTIES

Oven Capacity	5.0 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Extended Bake
Cooking Modes - Small Cavity	N/A
Programs	Sabbath Function
Cleaning Type	N/A
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	25,000 BTU (LP)
Broil Power	19,000 BTU (LP)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	4 + Grill
Power of Front Left Burner BTU	15,000 and XLO (LP)
Power of Back Left Burner BTU	15,000 and XLO (LP)
Power of Back Center Burner BTU	N/A
Power of Front Center Burner BTU	N/A
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	1,630 W
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	15,000 (LP)
Power of Front Right Burner BTU	15,000 (LP)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 35 15/16" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 36" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	374 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRG486GDH

48-INCH GAS PRO HARMONY® RANGE WITH GRIDDLE

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRL486GDH - LP

FEATURES & BENEFITS

- ★ - 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
 - Professional style, continuous cast iron grates
 - Truly Flush Mounted™, 24" standard cabinet depth

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong NEMA 5-20
Power Cord Length (in)	72"
Energy Source	Gas
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 69 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.4 / 2.3 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Extended Bake
Cooking Modes - Small Cavity	Bake, Broil
Programs	Sabbath Function (Main)
Cleaning Type	N/A
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	23,500 BTU (Lg) / 15,000 BTU (Sm) (NG)
Broil Power	20,000 BTU (Lg) / 7,500 BTU (Sm) (NG)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Griddle
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 (NG)
Power of Front Right Burner BTU	18,000 (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 47 7/8" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 48" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	565 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 2 X Telescopic Rack – Small, 1 X Broiler Pan, 1 X Broiler Pan Small

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRG486NLH 48-INCH GAS PRO HARMONY® RANGE WITH GRILL

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRL486NLH - LP

FEATURES & BENEFITS

- ★ - 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
 - Professional style, continuous cast iron grates
 - Truly Flush Mounted™, 24" standard cabinet depth

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	72"
Energy Source	Gas
Gas Type	Natural Gas 15 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

See page 69 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.4 / 2.3 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Extended Bake
Cooking Modes - Small Cavity	Bake, Broil
Programs	Sabbath Function (Main)
Cleaning Type	N/A
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	23,500 BTU (Lg) / 15,000 BTU (Sm) (NG)
Broil Power	20,000 BTU (Lg) / 7,500 BTU (Sm) / (NG)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Grill
Power of Front Left Burner BTU	18,000 and XLO (NG)
Power of Back Left Burner BTU	18,000 and XLO (NG)
Power of Back Center Burner BTU	18,000 (NG)
Power of Front Center Burner BTU	18,000 (NG)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	1,630 W
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	18,000 (NG)
Power of Front Right Burner BTU	18,000 (NG)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"-36 3/4" x 47 7/8" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"-36 3/4" x 48" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	540 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 2 X Telescopic Rack – Small, 1 X Broiler Pan, 1 X Broiler Pan Small

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRL486GDH

48-INCH GAS PRO HARMONY® RANGE WITH GRIDDLE (LP)

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRG486GDH - Natural Gas

FEATURES & BENEFITS

- ★ - 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
 - Professional style, continuous cast iron grates
 - Truly Flush Mounted™, 24" standard cabinet depth

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong NEMA 5-20
Power Cord Length (in)	72"
Energy Source	Gas
Gas Type	Liquid Gas 27.5 mbar (USA)
Alternative Gas Type	Natural Gas 15 mbar (USA)

See page 69 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.4 / 2.3 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Extended Bake
Cooking Modes - Small Cavity	Bake, Broil
Programs	Sabbath Function (Main)
Cleaning Type	N/A
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	22,000 BTU (Lg) / 12,300 BTU (Sm) (LP)
Broil Power	19,000 BTU (Lg) / 6,500 BTU (Sm) (LP)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Griddle
Power of Front Left Burner BTU	15,000 and XLO (LP)
Power of Back Left Burner BTU	15,000 and XLO (LP)
Power of Back Center Burner BTU	15,000 (LP)
Power of Front Center Burner BTU	15,000 (LP)
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	15,000 (LP)
Power of Front Right Burner BTU	15,000 (LP)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"–36 3/4" x 47 7/8" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"–36 3/4" x 48" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	565 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 2 X Telescopic Rack – Small, 1 X Broiler Pan, 1 X Broiler Pan Small

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRL486NLH

48-INCH GAS PRO HARMONY® RANGE WITH GRILL (LP)

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRG486NLH - Natural Gas

FEATURES & BENEFITS

- ★ - 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
 - Professional style, continuous cast iron grates
 - Truly Flush Mounted™, 24" standard cabinet depth

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	72"
Energy Source	Gas
Gas Type	Liquid Gas 27.5 mbar (USA)
Alternative Gas Type	Natural Gas 15 mbar (USA)

See page 69 for accessories.

GENERAL PROPERTIES

Oven Capacity	4.4 / 2.3 cu. ft.
Cooking Modes - Main / Large Cavity	Bake, Convection Bake, Broil, Extended Bake
Cooking Modes - Small Cavity	Bake, Broil
Programs	Sabbath Function (Main)
Cleaning Type	N/A
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	22,000 BTU (Lg) / 12,300 BTU (Sm) (LP)
Broil Power	19,000 BTU (Lg) / 6,500 BTU (Sm) (LP)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Grill
Power of Front Left Burner BTU	15,000 and XLO (LP)
Power of Back Left Burner BTU	15,000 and XLO (LP)
Power of Back Center Burner BTU	15,000 (LP)
Power of Front Center Burner BTU	15,000 (LP)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	1,630 W
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	15,000 (LP)
Power of Front Right Burner BTU	15,000 (LP)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"-36 3/4" x 47 7/8" x 24 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"-36 3/4" x 48" x 24"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	540 lbs

ACCESSORIES (INCLUDED)

1 X Island Trim, 3 X Full Access Telescopic Racks, 2 X Telescopic Rack – Small, 1 X Broiler Pan, 1 X Broiler Pan Small

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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PRO HARMONY® RANGES

PLANNING INFORMATION

MODEL OPTIONS

There are three sizes of Thermador Pro Harmony Ranges to choose from—30-inch, 36-inch and 48-inch. All models are available in your choice of all-gas or dual-fuel configurations. Pro Harmony Ranges feature a compact, 24-inch deep design in stainless steel with porcelain cooktop surface. Dual-fuel models are LP convertible by ordering the specified kit.. All-gas models are available in Natural Gas or Liquid Propane and should be ordered separately from the factory. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Pro Harmony Range, be sure to verify the cutout dimensions and electrical / gas connections. Also, always consult with the installation manual packed with the product for complete details before installing.

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

Thermador Dual-Fuel Pro Harmony Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order an LP conversion kit. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

VENTILATION REQUIREMENTS

We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges.

For high output gas cooktops (60,000 BTU or greater), the minimum of one (1) CFM of ventilation per 100 BTU is recommended. If the cooktop has a grill or griddle, add 150 CFM to the estimated blower capacity. Additional blower capacity may be required for longer duct runs.

VENTILATION REQUIREMENTS (CONTINUED)

The following table indicates the ventilation hood options that are recommended for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

WIDTH	CONFIGURATION	VENTILATION OPTIONS
30"	4 Burners	30" or 36" Pro Wall Hood 42" Island Hood 36" Custom Insert
30"	5 Burners	30" or 36" Pro Wall Hood 42" Island Hood 36" Custom Insert
36"	4 Burners w/Grill OR Griddle	36" or 42" Pro Wall Hood 36" Chimney Wall Hood 42" Island Hood 36" Custom Insert
36"	6 Burners	36" or 42" Pro Wall Hood 36" Chimney Wall Hood 42" Island Hood 36" Custom Insert
48"	4 Burners w/Grill AND Griddle	48" or 54" Pro Wall Hood 48" Chimney Wall Hood 42" Island Hood 48" or 54" Custom Insert
48"	6 Burners w/Grill OR Griddle	48" or 54" Pro Wall Hood 48" Chimney Wall Hood 42" Island Hood 48" or 54" Custom Insert

IMPORTANT VENTILATION NOTES:

- Due to the high surface temperature output of the Pro Harmony Ranges (excluding 5-burner models), the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solution for these ranges. The PH Professional Series Wall Hoods are also a viable option.
- For wall installations, the hood width must, at a minimum, equal the nominal width of the appliance cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance.
- For island installations, the hood width should, at a minimum, overhang the appliance cooking surface by 3" on each side.
- Due to the high heat capability of these cooktops, particular attention should be paid to the hood and duct work installation to assure it meets local building codes.
- For best smoke elimination, the lower edge of the hood should be installed 30"–36" above the appliance cooking surface.
- If the hood contains any combustible materials (i.e., a wood covering), it must be 36" or greater distance above the cooking surface.

PRO HARMONY® RANGES

PLANNING INFORMATION

ELECTRICAL AND GAS SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes.

GAS REQUIREMENTS AND HOOKUP

Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If an LP kit is utilized (PALPKITHC), conversion from natural gas to propane must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit.

NATURAL GAS REQUIREMENTS:

Inlet Connection: $\frac{3}{4}$ " NPT external, $\frac{1}{2}$ " NPT internal (Minimum $\frac{3}{4}$ " diam. flex line.)

Supply Pressure: 6" min. to 14" max. water column. (14.9 mb to 34.9 mb)

Manifold Pressure: 5" water column (12.5 mb)

PROPANE GAS REQUIREMENTS:

Inlet Connection: $\frac{3}{4}$ " NPT external, $\frac{1}{2}$ " NPT internal (Minimum $\frac{3}{4}$ " diam. flex line.)

Supply Pressure: 11" min. to 14" max. water column. (27.4 mb to 34.9 mb)

Manifold Pressure: 10" water column (24.9 mb)

DUAL-FUEL:

Thermador Pro Harmony Dual-Fuel Ranges are dual rated, designed to be connected to either 240 / 208V AC, 60 Hz, 4-wire, single-phase power supply. The connection may be made with a range supply cord kit (purchased separately) or by hard-wiring to the power supply. A dedicated circuit breaker is required.

MODEL	REQUIRED CIRCUIT BREAKER
	240 / 208V AC, 60 Hz
PRD304GHU	35 A
PRD305PH	35 A
PRD364GDHU	35 A
PRD364NLHU	40 A
PRD366GHU	35 A
PRD486GDHU	50 A
PRD486NLHU	50 A
PRD484NCHU	50 A

ALL-GAS:

Thermador Pro Harmony All-Gas Ranges are equipped with a 3-wire plug and are designed to be connected to a 120V AC, 60 Hz, single-phase power supply. A dedicated circuit breaker is required.

MODEL	REQUIRED CIRCUIT BREAKER
	120V AC, 60 Hz
PRG304GH	15 A
PRL304GH	15 A
PRG305PH	15 A
PRL305PH	15 A
PRG366GH	15 A
PRL366GH	15 A
PRG364GDH	20 A
PRG364NLH	20 A
PRL364GDH	20 A
PRL364NLH	20 A
PRG486GDH	20 A
PRG486NLH	20 A
PRL486GDH	20 A
PRL486NLH	20 A

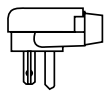
ELECTRICAL SUPPLY

IMPORTANT: The cord supplied with gas ranges having an electric griddle requires a NEMA 5-20 receptacle as shown here. Local codes may require a different wiring method.

NEMA 5-20
RECEPTACLE



PLUG



WARNING: This appliance is equipped with a three-prong grounding plug for protection against shock hazard and should be plugged directly into a properly grounded receptacle. DO NOT cut or remove the grounding prong from this plug. DO NOT ALTER THIS PLUG.

ELECTRICAL AND GAS LOCATIONS

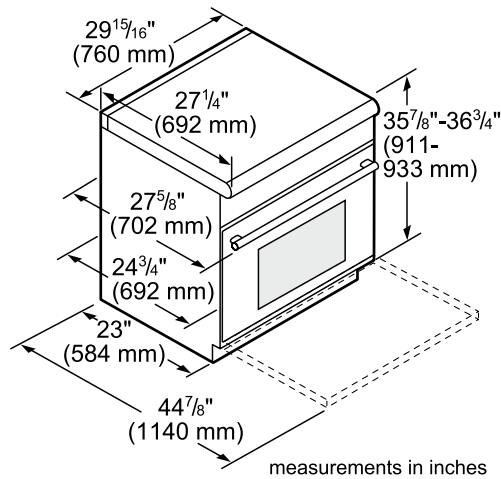
Typical placement of the electrical and gas supply can be found within the "Cutout and Range Dimensions" located on the installation pages. Alternate placement within the supply zone is acceptable. Dual-Fuel ranges may be connected to the power supply with a range supply cord kit (sold separately) or by hard-wiring to the power supply. All-gas ranges may be connected to the power supply with the supplied range cord or by hard-wiring. It is the responsibility of the installer to provide the proper wiring components (cord or conduit and wires) and complete the electrical connection as dictated by local codes and ordinances and / or the National Electric Code. The units must be properly grounded.

Installation of the range must be planned so that the rough-in of the junction box for the receptacle or conduit connection will allow maximum clearance to the rear of the unit.

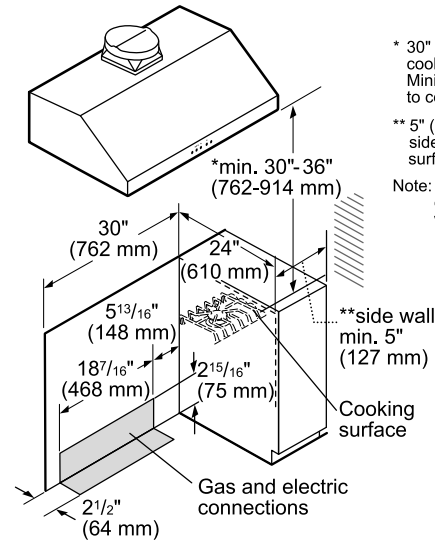
PRO HARMONY® RANGES

INSTALLATION

30-INCH RANGE DIMENSIONS

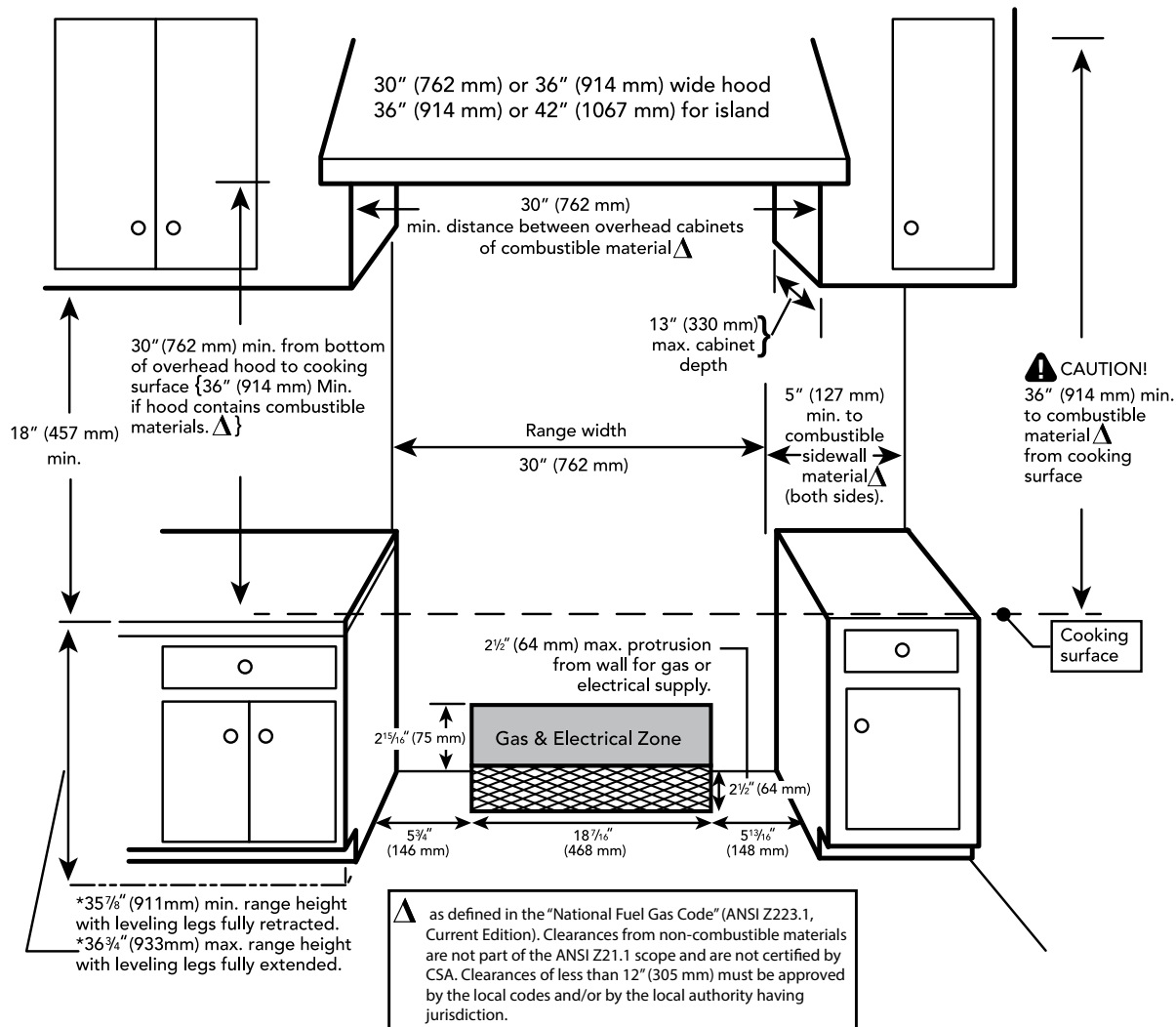


30-INCH RANGE CUTOUT DIMENSIONS



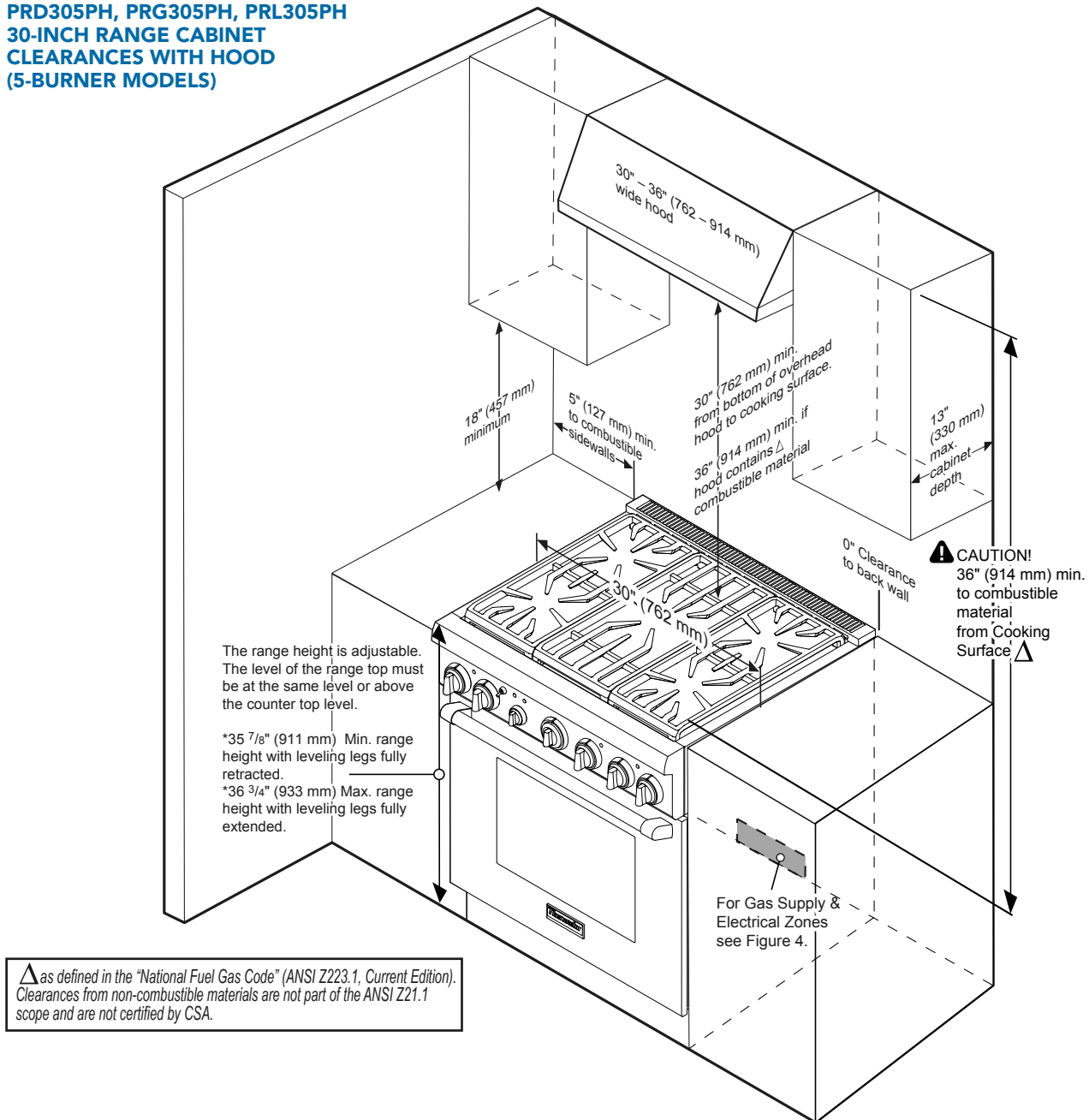
- * 30" (762 mm) minimum clearance above cooking surface to non-combustible surface. Minimum clearance above cooking surface to combustible surface is 36" (914 mm).
 - ** 5" (127 mm) minimum clearance from sides of the cooker, above the cooking surface, to combustible side walls.
- Note: Most hoods contain combustible components that must be considered when planning the installation.

PRD304GHU, PRG304GH, PRL304GH 30-INCH RANGE CUTOUT DIMENSIONS (4-BURNER MODELS)

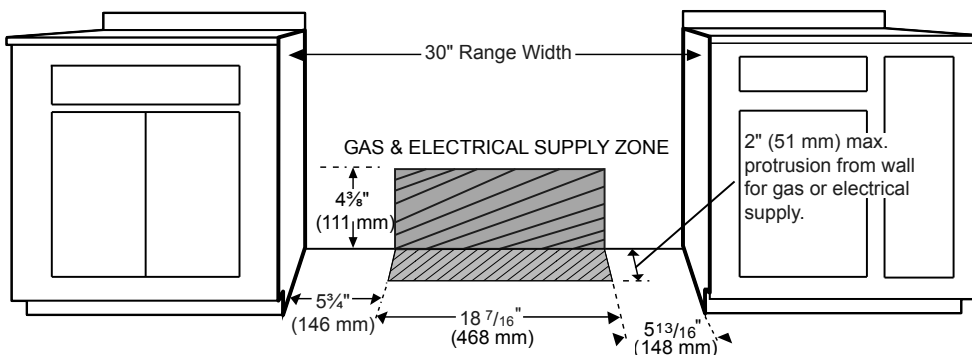


PRO HARMONY® RANGES INSTALLATION

PRD305PH, PRG305PH, PRL305PH 30-INCH RANGE CABINET CLEARANCES WITH HOOD (5-BURNER MODELS)



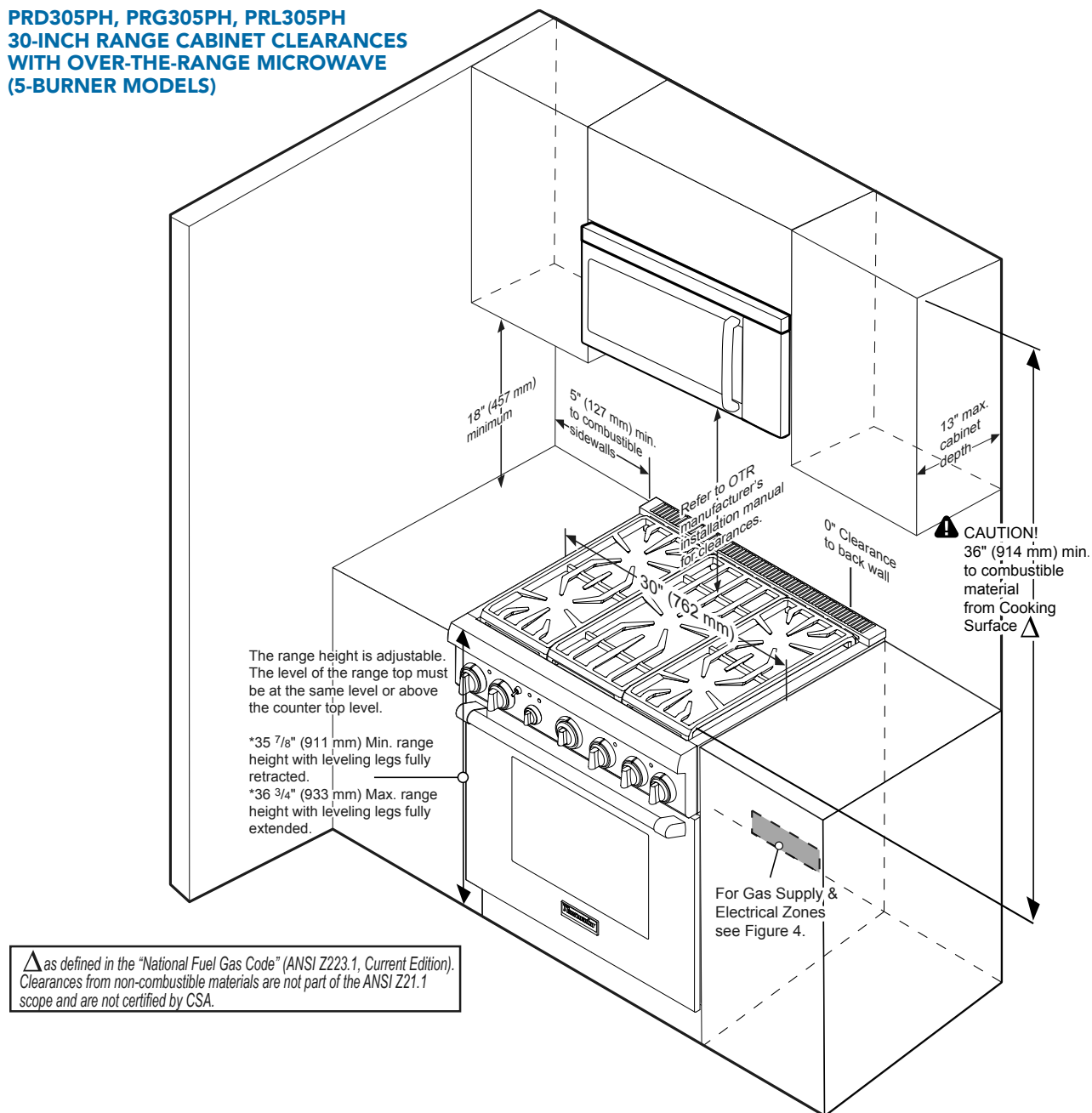
PRD305PH, PRG305PH, PRL305PH FIGURE 4



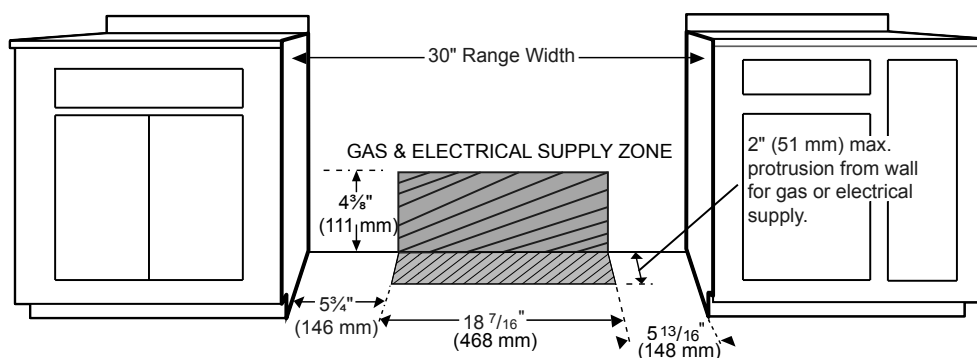
PRO HARMONY® RANGES

INSTALLATION

PRD305PH, PRG305PH, PRL305PH 30-INCH RANGE CABINET CLEARANCES WITH OVER-THE-RANGE MICROWAVE (5-BURNER MODELS)



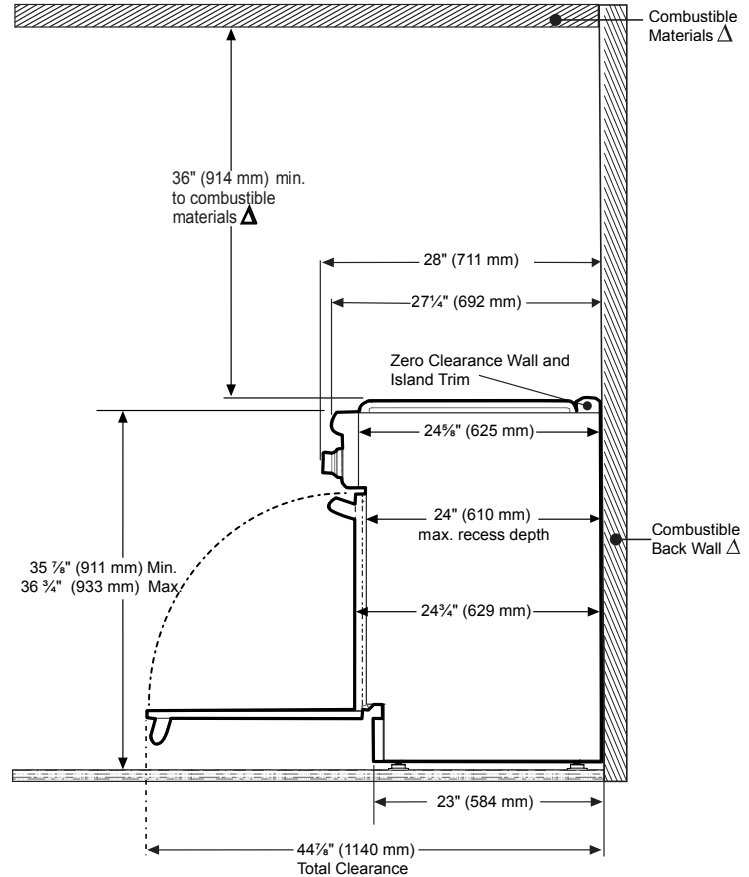
PRD305PH, PRG305PH, PRL305PH FIGURE 4



PRD305PH, PRG305PH, PRL305PH 30-INCH RANGE DIMENSIONS AND SIDE CLEARANCE REQUIREMENTS (5-BURNER MODELS)

NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than $\frac{1}{4}$ inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

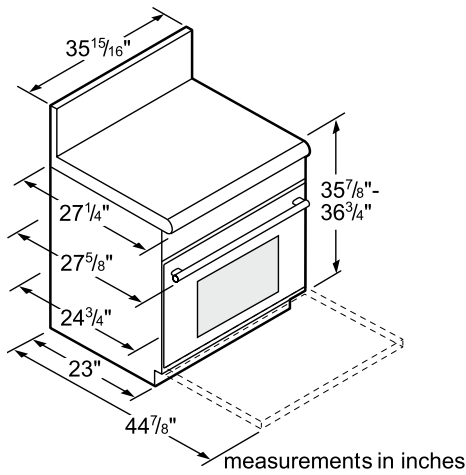
Δ as defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.



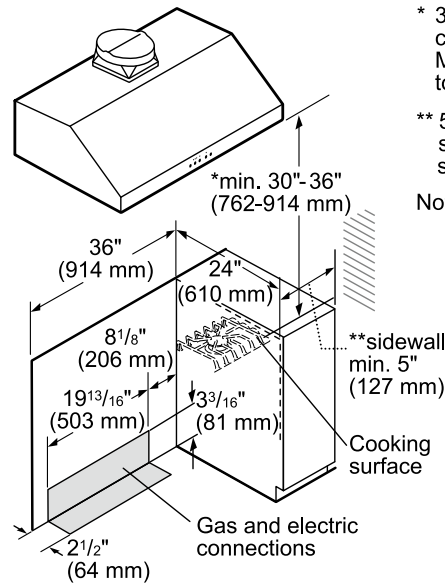
PRO HARMONY® RANGES

INSTALLATION

36-INCH RANGE DIMENSIONS



36-INCH RANGE CUTOUT DIMENSIONS



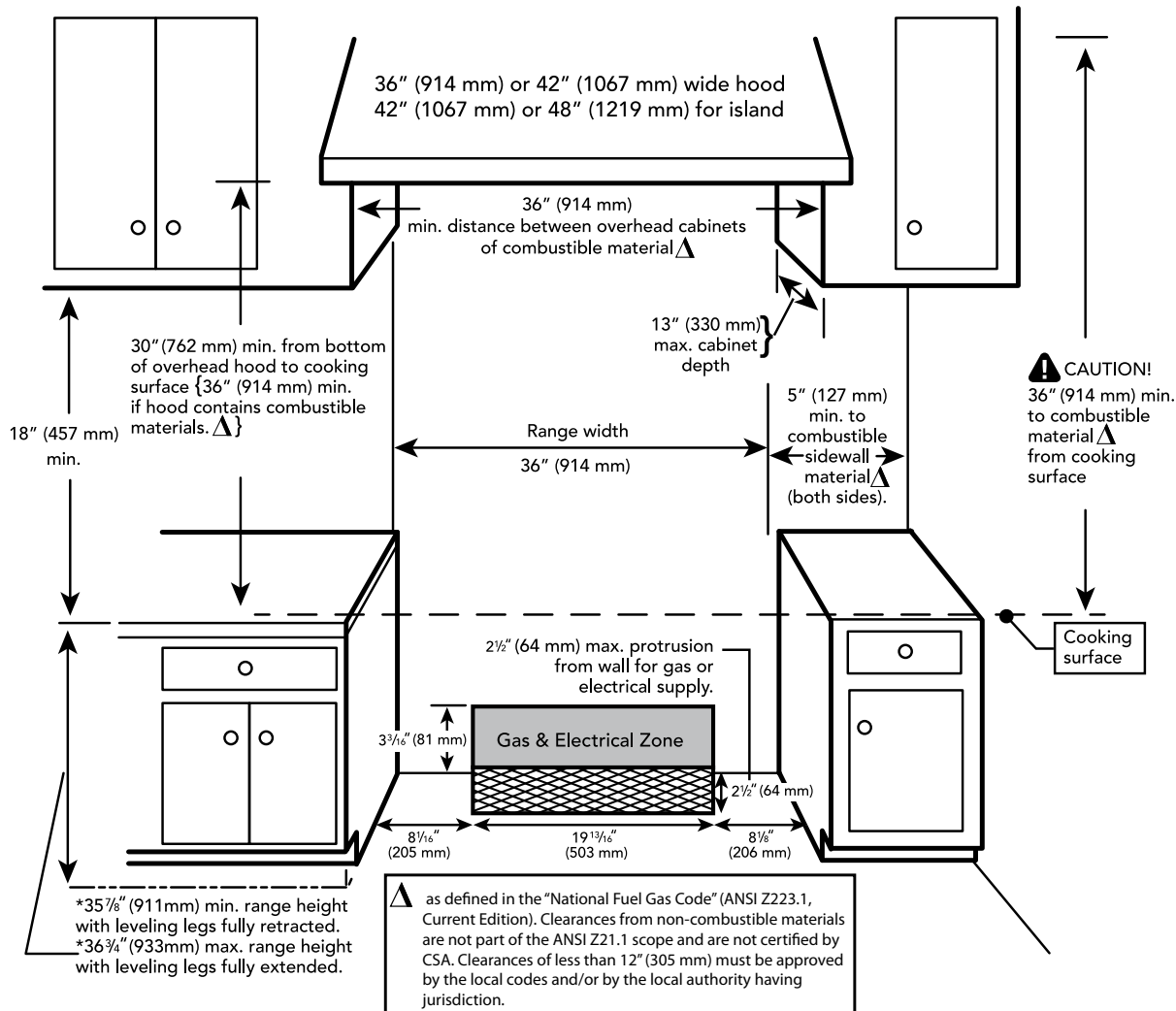
* 30" (762 mm) minimum clearance above cooking surface to non-combustible surface. Minimum clearance above cooking surface to combustible surface is 36" (914 mm).

** 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.

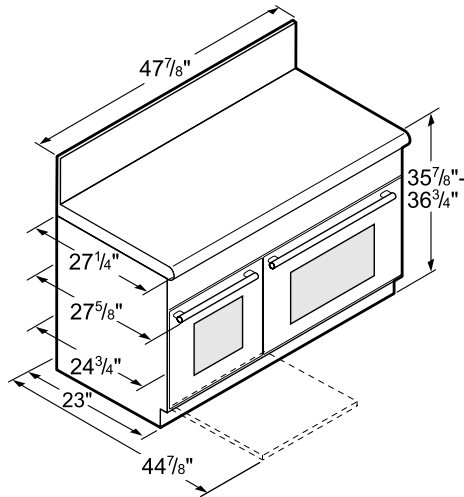
measurements in inches

36-INCH RANGE CUTOUT DIMENSIONS

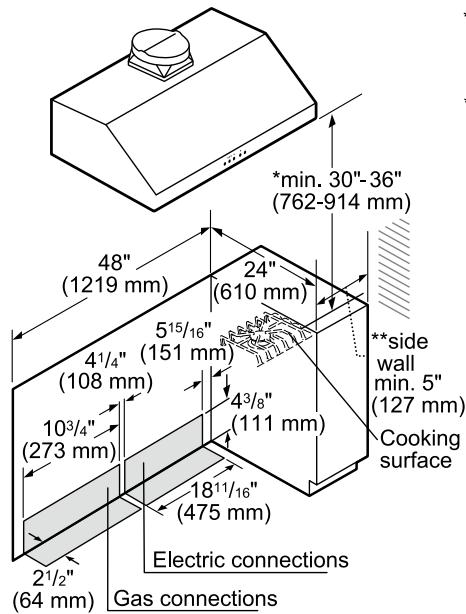


PRO HARMONY® RANGES INSTALLATION

48-INCH RANGE DIMENSIONS



48-INCH RANGE CUTOUT DIMENSIONS



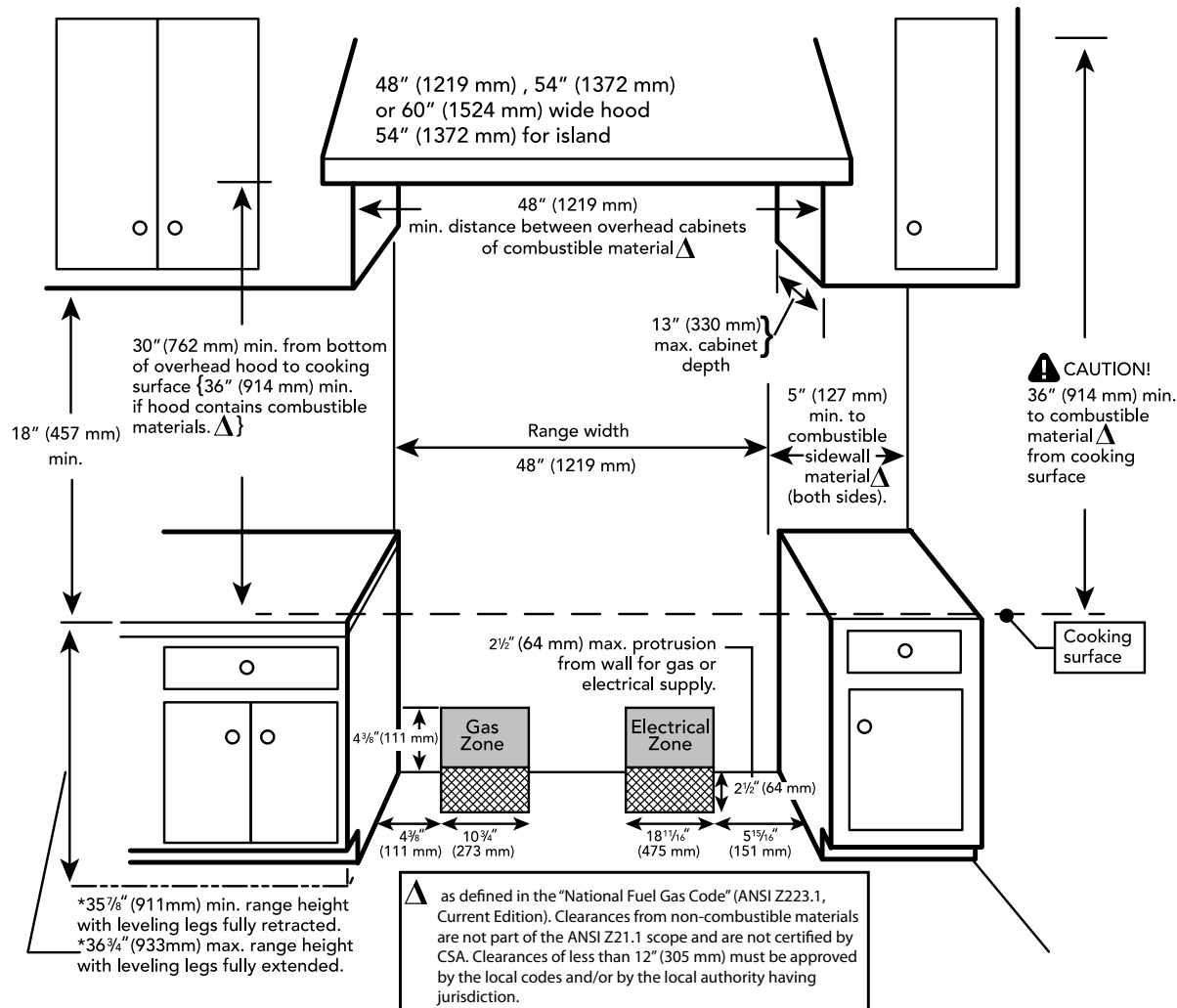
* 30" (762 mm) minimum clearance above cooking surface to non-combustible surface. Minimum clearance above cooking surface to combustible surface is 36" (914 mm).

** 5" (127 mm) minimum clearance from sides of the cooker, 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

48-INCH RANGE CUTOUT DIMENSIONS



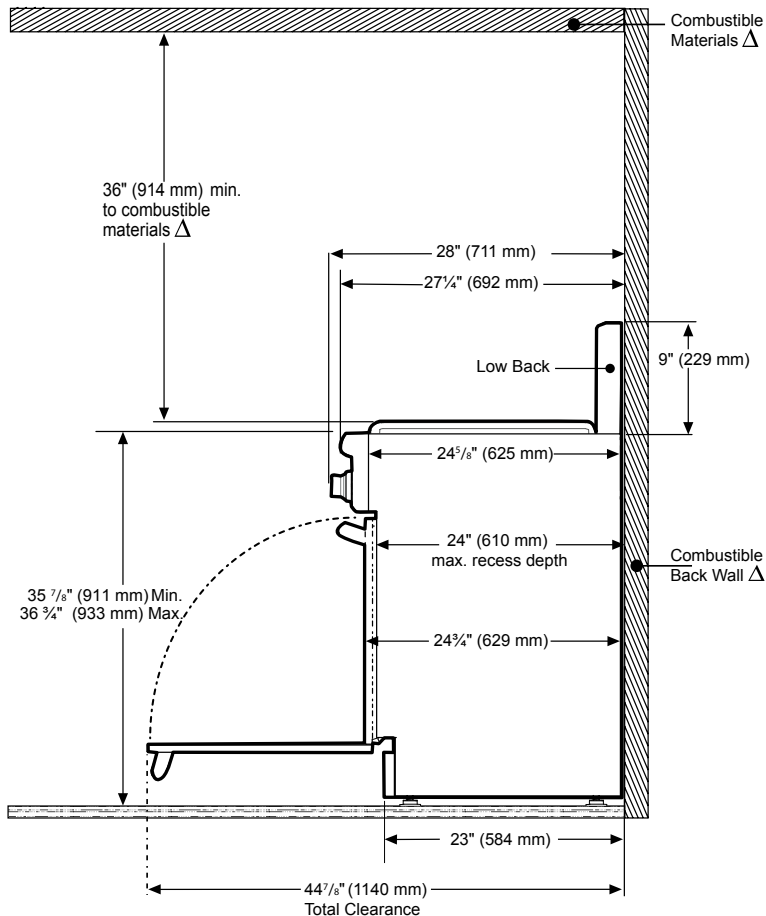
PRO HARMONY® RANGES

INSTALLATION

30-INCH (4-BURNER MODELS), 36-INCH & 48-INCH PRO HARMONY RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "LOW BACK"

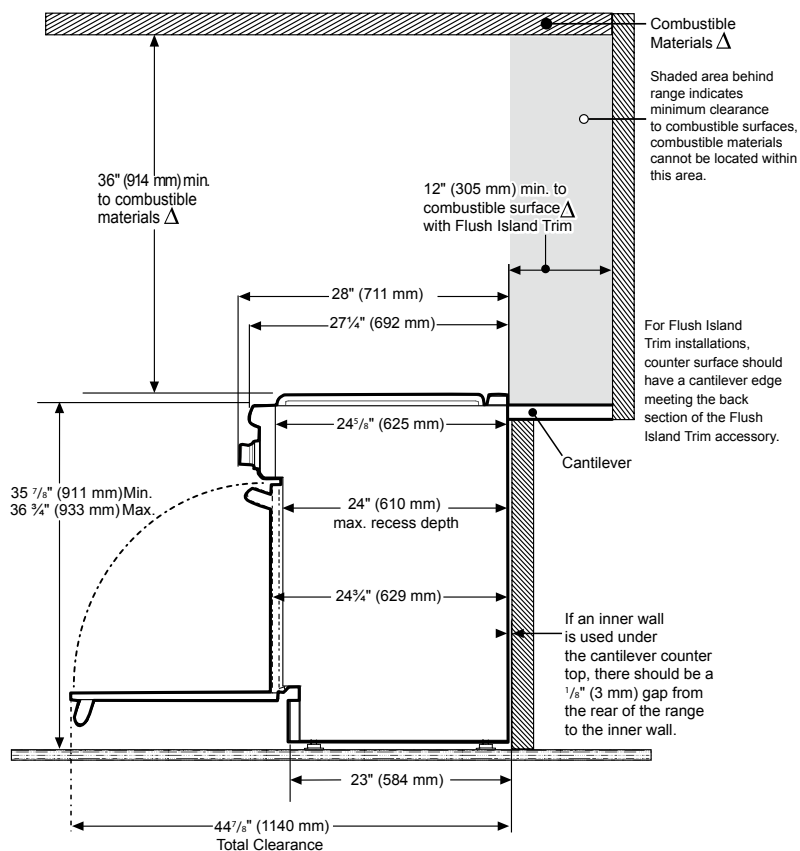
NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

△ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.



30-INCH (4-BURNER MODELS), 36-INCH & 48-INCH PRO HARMONY RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "FLUSH ISLAND TRIM"

△ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.











MODEL SHOWN: PRD486GDHU PRO HARMONY® RANGE
KITCHEN DESIGN BY: JENNIFER ALLISON, JENNIFER ALLISON DESIGN

EXPERIENCE THERMADOR®

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PRODUCT WARRANTY

PROFESSIONAL RANGES

Limited warranty, entire appliance, parts and labor (2 year)

PROFESSIONAL RANGETOPS

Limited warranty, entire appliance, parts and labor (2 year)

BUILT-IN OVENS

Limited warranty parts and labor (2 year)

INDUCTION COOKTOPS

Limited warranty, entire appliance, parts and labor (2 year)

Limited warranty for glass ceramic surface/electronic elements and switches; parts only (3rd to 5th year)

GAS COOKTOPS

Limited warranty, entire appliance, parts and labor (2 year)

ELECTRIC COOKTOPS

Limited warranty, entire appliance, parts and labor (2 year)

Limited warranty for glass ceramic surface/electronic elements and switches; parts only (3rd to 5th year)

VENTILATION

Limited warranty, entire appliance, parts and labor (2 year)

WARMING DRAWERS

Limited warranty, entire appliance, parts and labor (2 year)

BUILT-IN MICROWAVES

Limited warranty, entire appliance, parts and labor (2 year)

REFRIGERATION

Limited two-year warranty, entire appliance, parts and labor on any part of the refrigerator that fails because of a manufacturing defect

Limited warranty for sealed refrigeration system*; parts and labor (3rd to 6th year)

Limited warranty for sealed refrigeration system*; parts only (7th to 12th year)

*Sealed refrigeration system includes compressor, evaporator, condenser, dryer/strainer and connection tubing

DISHWASHERS

Full warranty, entire appliance, parts and labor (2 year)

Limited warranty for microprocessor or printed circuit board; parts only (3rd to 5th year)

Limited warranty for racks (does not include rack components); parts only (3rd to 5th year)

Limited warranty for rust-through on inner tub liner; parts only (Lifetime)

BUILT-IN COFFEE MACHINES

Limited warranty, entire appliance, parts and labor (2 year)



These warranties give you specific legal rights and you may have other rights that vary from state to state. Limited Warranty from Date of Purchase. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador® indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.

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