

MONOGRAM

ZGP304NRSS

Monogram® 30" All Gas Professional Range with 4 Burners (Natural Gas)

Features

\$4,999 MSRP*

Authentic professional appearance

Stainless steel with smoothly finished edges, large electronic control knobs and heavy duty handles

Sealed, dual-flame stacked burners

Deliver a full spectrum of heat settings, from an ultra-low 140° F simmer to an intense 18,000 BTU

Largest all-gas professional oven capacity available in the 30" professional gas range category

Monogram professional dual-burner bake system

Combines reverse-air convection technology with an infrared broil and gas burner to provide superb baking results, with fast preheating

Infrared broil burner

Produces intense heat needed to sear meats to lock in juices and is thermostatically controlled to provide top browning when baking or convection baking

Heavy-duty oven racks

Glide smoothly in and out on stainless steel ball bearings for easy access, and are designed to remain in the oven during the self-clean cycle

LED task lights

Below the bullnose, provide a functional and theatrical touch

Electronic ignition with automatic reignition

Ensures a continuous flame and reignites automatically if accidentally extinguished

Reversible burner grates

Flat on one side and uniquely contoured on the other to accommodate round-bottom woks



* Manufacturer's Suggested Retail Price (MSRP)

Actual retail prices may vary by dealer. MSRP applies to the continental 48 United States and does not include such items as delivery, installation, installation accessories (i.e. range cords), or removal of old appliances. Consult your local authorized GE dealer for its prices.

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True hidden bake

Is achieved with a u-shaped burner below the oven floor providing even cooking performance with a clean appearance

Large temperature and time displays

Make it easy to monitor cooking progress

Optional full-width stainless steel toekick

Is included with the range

Star-K certification

Allows Monogram ranges to operate in Sabbath mode

Halogen light columns

Provide a clear view, regardless of rack position

Optional fixed (12 inch) or adjustable-height (30-36 inch) backsplashes

Are available

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Specifications

APPROXIMATE DIMENSIONS (HxDxW)

35 1/4 in x 28 1/4 in x 29 7/8 in

CAPACITY

Total Capacity (cubic feet) 5.70 cu ft

FEATURES

Configuration	4 Burners
Cooking System	Reverse Air Convection
Ignition System	Electronic w/Auto Reignition
Oven Cleaning Type	Self-Clean
Cleaning Time	Variable
Cooktop Burner Type	4 Sealed, Dual Flame Stacked
Cooktop Surface	Porcelain-Enamel
Cooktop Burner Grate Features	Continuous Grates ; Porcelainized Cast Iron 3-Piece Reversible (Flat/Wok) Grates
140 Deg. Simmer Burner	All Burners - Adjustable
Control Type	Digital Temperature Display ; with Timer Display
Oven Control Features	Delay Clean Option ; Certified Sabbath Mode ; Proof Mode
Cooking Technology	Convection
Indicator Lights	Burner "On"
Self-Clean Oven Door Lock	Automatic
Convection Roasting Rack	Yes
Broiler Pan and Grid	Yes
Fuel Type	All-Gas (Natural gas)
Interior Oven Light	6 Halogen Lamps (Caterer Oven)
Lighting	LED Bullnose Task Lighting
Oven Cooking Modes	Convection Bake ; Convection Roast ; Bake ; Broil
Oven Rack Features	3 Self-Clean Oven Racks ; 5 Rack Positions ; 2 Full Extension Racks

APPEARANCE

Color Appearance	Stainless Steel
Control Knobs	Diecast Metallic (Included)
Design Style	Professional Stainless Steel
Installation	Flush Installation Capable

WEIGHTS & DIMENSIONS

Approximate Shipping Weight	391.00 lb
Cabinet Width	30.00 in
Net Weight	351.00 lb

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Overall Depth	28 1/4 in
Overall Height	35 1/4 in
Height to Cooking Surface (in.)	35 1/4 to 36 3/4
Overall Width	29 7/8 in
Height w/Legs Extended - Maximum Height	36.75 in
Height With Legs Retracted	35.25 in
Interior Dimensions - Main Oven (WxHxD) (in.)	28-1/4 x 16-3/8 x 19

POWER/RATINGS

Electrical Requirements	120V; 60Hz; 15A
Top Burner BTU Rating - LP (000's BTU's)	(1) 15.0; (3) 9.1, 140 Degree simmer
Top Burner BTU Rating - Nat. Gas (000's BTU's)	(1) 18.0; (3) 10.0, 140 Degree simmer

ACCESSORIES

Factory-installed island backguard	yes
LP Conversion Kit	Included
Optional Backguard	12" stainless steel backsplash (ZX12B30PSS) ; 30"-36" adjustable stainless steel backsplash with warming shelf (ZXADJB30PSS)

WARRANTY

Parts Warranty	Limited 2-year entire appliance ; Limited 5-year gas surface burners ; Limited lifetime of oven racks
Labor Warranty	Limited 2-year entire appliance
Warranty Notes	See written warranty for full details

ZGP304NRSS (Natural Gas) ZGP304LRSS (Liquid Propane) GE Monogram® 30" All-Gas Professional Range with 4 Burners

Dimensions and Installation Information (in inches)

All Professional Ranges are factory set for natural or liquid propane gas. The correct model should be ordered for the installation situation.

Note: Conversion kits are included with the range if the wrong gas type was ordered. High Altitude kit, WB28K10553 for operation above 6,000 feet, is also available. The kits must be installed by a qualified service technician at additional cost.

Installation Information

Before installing, consult installation instructions packed with product or online at Monogram.com for current dimensional data.

A suitable 30" or wider vent hood is recommended for installation over this range.

Advance Planning

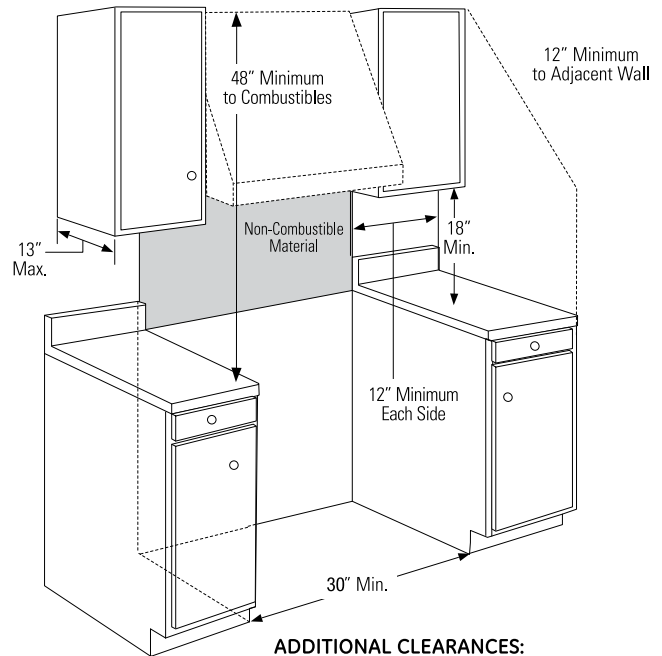
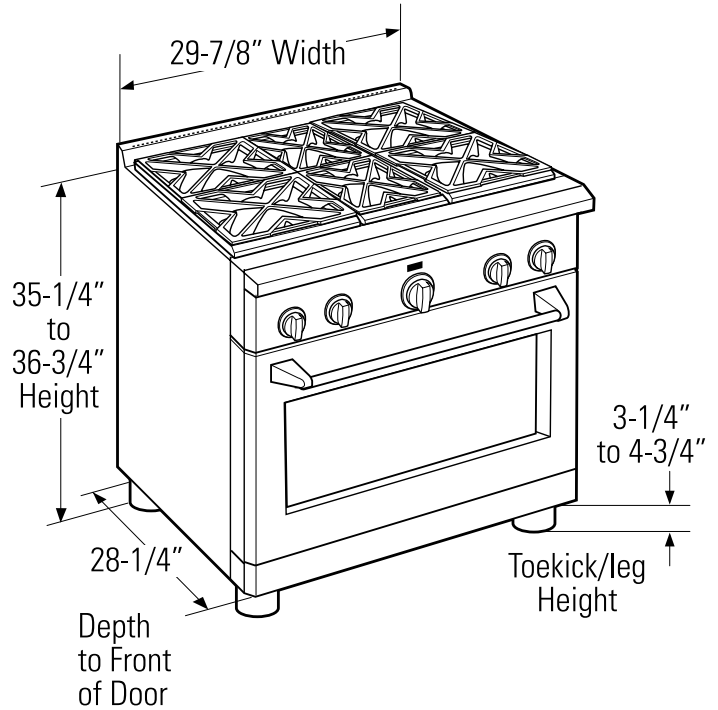
Refer to dimensional drawings for appropriate placement and necessary clearances when planning the installation.

- Working areas adjacent to the range should have 18" minimum clearance between countertop and cabinet bottom.
- Clearance between range and side wall or combustible material must be at least 12" on each side.
- Installation must conform with local codes. In the absence of local codes, the range must comply with the National Fuel Gas Code, ANSI Z223.1-990.

⚠ WARNING:

Installations without a hood require 48" minimum to combustibles. A custom hood installation with exposed horizontal combustible surfaces must have an Auto-On feature. Refer to hood installation instructions for specific hood clearances.

The surface of the entire back wall above the range and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick, marble or other stone.



ADDITIONAL CLEARANCES:

Allow 12" minimum clearance to an adjacent wall on each side.

Working areas adjacent to the rangetop should have 18" minimum clearance between countertop and the bottom of the wall cabinet.

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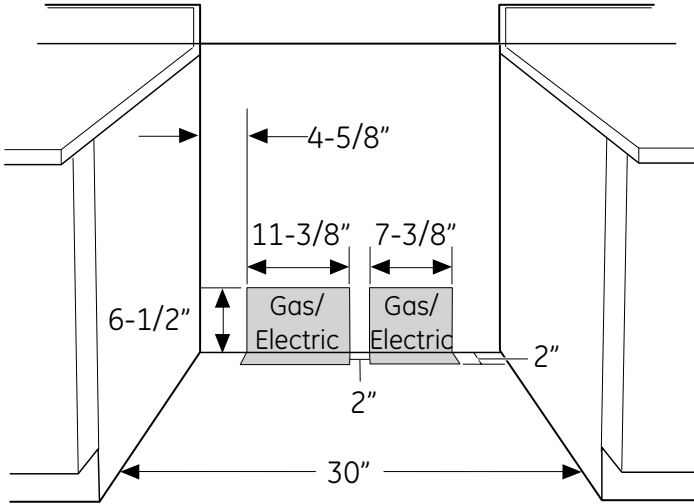
ZGP304NRSS (Natural Gas) ZGP304LRSS (Liquid Propane) GE Monogram® 30" All-Gas Professional Range with 4 Burners

Dimensions and Installation Information (in inches)

Electrical Requirements

Ranges must be hooked up to a 120V, 60Hz properly grounded dedicated circuit protected by a 15-amp circuit breaker or time-delay fuse.

Universal Utility Locations



Locate gas and electric as shown

Gas Supply

- The natural gas models are designed to operate at 5" water column pressure. For proper operation, the pressure of the natural gas supplied to the regulator must be between 7" and 13" water column.
- The LP models are designed to operate at 10" water column pressure. For proper operation, the pressure of the LP gas supplied to the regulator must be between 11" and 13" water column.

Optional Backsplash Accessories

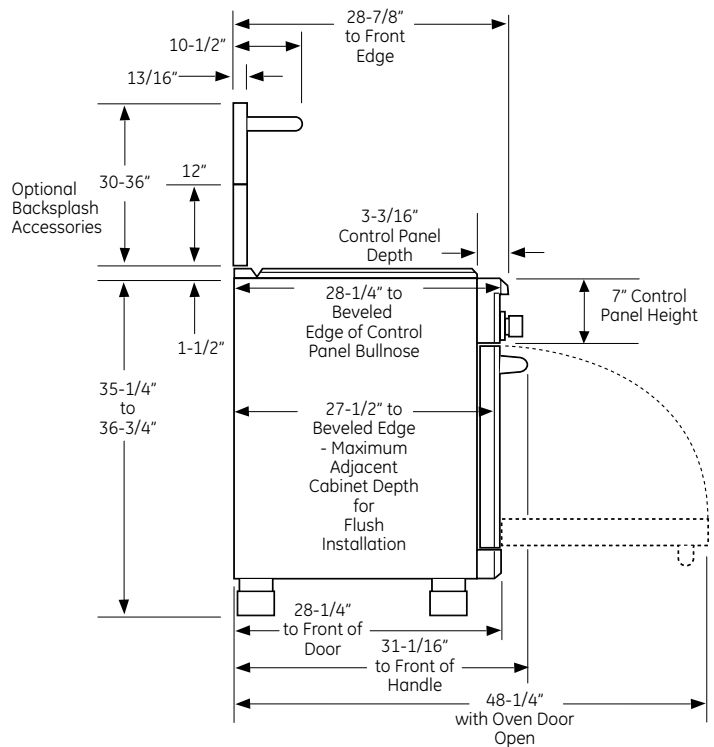
The range requires a 12" minimum clearance to a vertical combustible surface at the rear. A backsplash is required for installations with less than 12" clearance. The following backsplash accessories are available, or a custom, non-combustible backsplash can be used.

Order one with a 30"-wide range backsplash

ZX12B30PSS-12" backsplash

ZXADJB30PSS-30"-36" adjustable-height backsplash with warming shelf

Side View with a Backsplash



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ZGP304NRSS (Natural Gas)

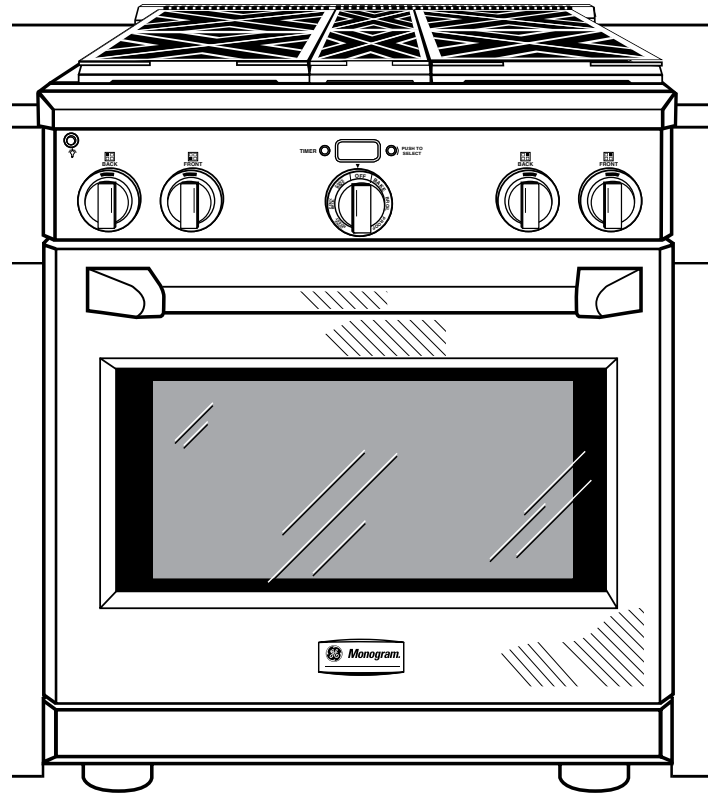
ZGP304LRSS (Liquid Propane)

GE Monogram® 30" All-Gas Professional Range with 4 Burners

Features and Benefits

- Authentic Professional appearance - With premium-grade, 304 stainless steel with smoothly finished edges, large electronic control knobs and heavy duty handles
- Sealed, dual-flame stacked burners - Deliver a full spectrum of heat settings, from an ultra-low 140° F simmer to an intense 18,000 BTU
- Largest all-gas professional oven capacity
- Monogram Professional dual-burner bake system - Combines Reverse-Air convection technology with an infrared broil and gas burner to provide superb baking results, with fast preheating
- Infrared broil burner - Produces intense heat needed to sear meats to lock in juices and is thermostatically controlled to provide top browning when baking or convection baking
- Heavy-duty oven racks - Glide smoothly in and out on stainless steel ball bearings for easy access, and are designed to remain in the oven during the self-clean cycle
- LED task lights - Below the bullnose, provide a functional and theatrical touch
- Electronic ignition with automatic reignition - Ensures a continuous flame and reignites automatically if accidentally extinguished
- Reversible burner grates - Flat on one side and uniquely contoured on the other to accommodate round-bottom woks
- True hidden bake - Is achieved with a u-shaped burner below the oven floor providing even cooking performance with a clean appearance
- Model ZGP304NRSS – Natural Gas*
- Model ZGP304LRSS – Liquid Propane

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