

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 $^{\text{TM}}$, 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 2 FOR OPTIONAL ACCESSORIES

GENERAL PROPERTIES		
Oven Capacity	5.0 cu. ft.	
Cooking Modes - Main / Large Cavity		
Bake, Convection Bake, Broil, Self Clean, Proof		
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	20,000 BTU (NG)	
Broil Power	27,000 BTU (NG)	
Convection Power	N/A	
BURNER PERFORMANCE		
Total Number of Cooktop Burners	4 + Grill	
Total Cooktop BTU	99,000 (NG)	
Power of Front Left Burner BTU	18,000-3,000 XLO (NG)	
Power of Back Left Burner BTU	18,000-3,000 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 " × 35 15/16 " × 24 3/4 "	
Required Cutout Size (HxWxD) (in)	35 7/8 "–36 3/4 " × 36" × 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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ACCESSORIES (OPTIONAL)



PABRICKBKN Black Ceramic Briquettes with Basket



PAGRIDDLEN Griddle for Indoor Electric Grill



PA12LCVRN 12" Pro Grill Cover for Indoor Electric Grill



PA12CHPBLK 12" Cutting Board



PWOKRINGHC Wok Ring



PA36GLBH 9" Low Backguard

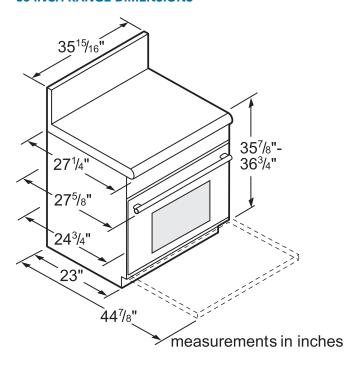


PAKNOBLUNH Blue Knob Pro Harmony Kit

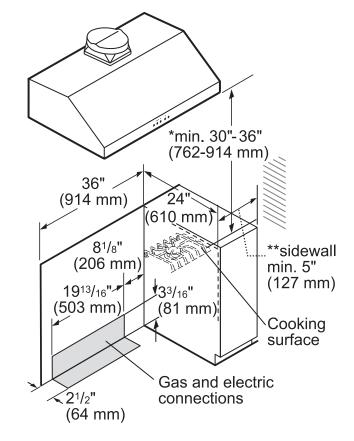


PAGRIDDLE Griddle

36-INCH RANGE DIMENSIONS



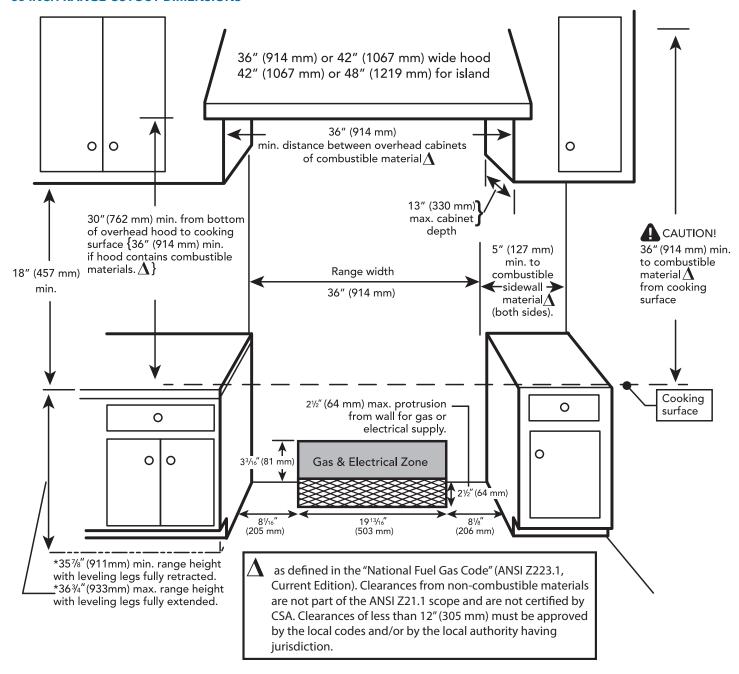
36-INCH RANGE CUTOUT DIMENSIONS





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36-INCH RANGE CUTOUT DIMENSIONS

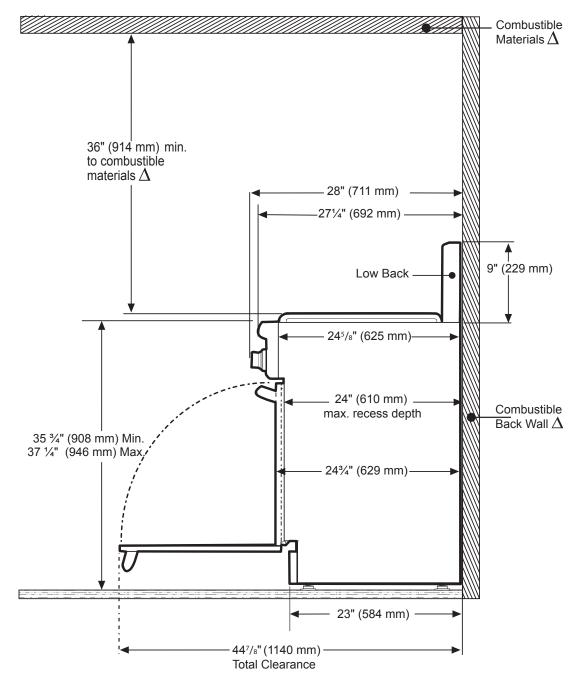




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36-INCH RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "LOW BACK"

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.

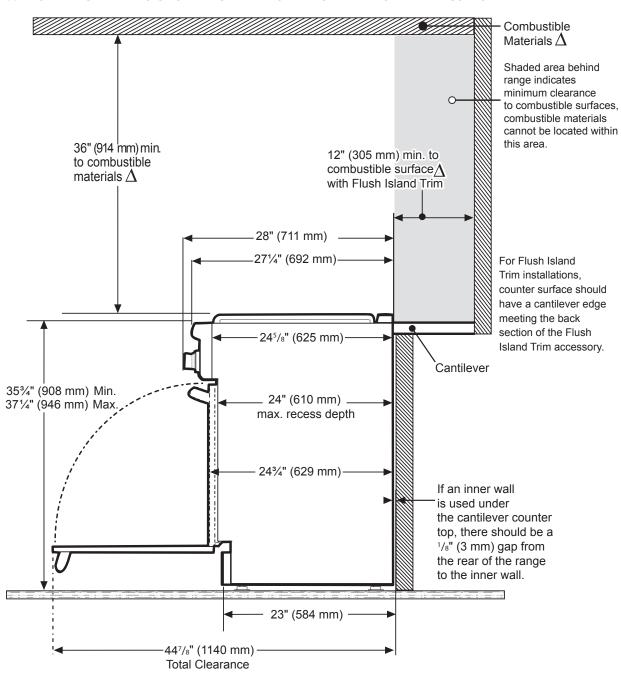


 $\underline{\Lambda}$ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority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



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36-INCH RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "FLUSH ISLAND TRIM"



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These warranties give you specific legal rights and you may have other rights that vary from state to state. Full warranty and limited warranty from date of installation. 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.