



PRD364WDGC

- 36" Professional Series Pro Grand Commercial Depth Dual Fuel Range
- PRD364WDGC

INNOVATION

- The perfect blend of professional grade cooking with a New Bold Design with a color TFT interface with wireless connectivity
- Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- Powerful 22,000 BTU (NG) burner (front right)
- Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- · SoftClose® hinges for ultra smooth closing of the oven door
- · Superfast 2-hour self-clean mode fastest in the industry

PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- Titanium surface non-stick, rust-proof cast-aluminum griddle, removable for easy clean-up
- Electronic oven display interfaces to cook timer, CookControl™ meat probe and preheat status with audible alert
- · Powerful, 8-pass bake and broil elements
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- · Large oven 5.7 cu.ft.-accommodates commercial sheet pan
- Full Access® telescopic rack, with integrated easy-grip handle
- · Six rack levels for multiple item cooking
- · Star-K Kosher certified

DESIGN

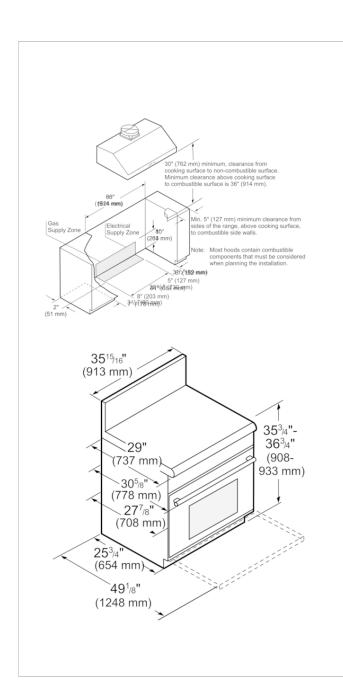
- Bold Professional design
- Pinhole and panel lighting concepts provide functional and stylish aesthetics
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- · Continuous porcelain, easy to clean cooking surface
- · Large oven door window for maximum viewing
- · Powerful halogen lighting illuminates the oven cavity
- · Hidden bake element makes clean-up one smooth surface
- · Signature blue indicator lighting

Optional accessories

PA12CHPBLK 12" Professional Chopping Block Acc PA12CVRJ 12" Professional Griddle Cover Accessory PA12GRILLN 12"Grill Plate, Fusion Coating PA36JLBG 36" Low Backguard for Pro Grand Ranges PA36JTKG 36" Toe Kick for Pro Grand Ranges PAGRIDDLE Professional Griddle Accessory

Included accessories





Product Features

Total number of cooktop burners: 6

Cooking mode: 3rd element convection, Centre-area grill/broiler, Convection Bake, Convection Broil, Conventional

heat, Roaster function, Selfcleaning pyrolitic

Integrated Cleaning system: Catalytic partial, Self Clean

Type of control: Electronic Knob Material: Full metal Sealed Burners: Yes Number of Double grates: 2

Bake Element Wattages cavity 1 (W): 2000 Convection Element Wattages cavity 1 (W): 2750

Number of gas burners: 4

Location of 1st heating element: front left

Power of 1st burner (BTU): 22000

Location of 2nd heating element: center left Location of 3rd heating element: back left

Power of 3rd burner (BTU): 15000

Location of 4th heating element: middle back Location of 5th heating element: back right

Power of 5th burner (BTU): 15000

Location of 6th heating element: center right

Power of griddle element: 1630

Safety device: automatic reignition, Electronic flame control,

Overheating protection, Thermostat

Consumption and connection features

UPC code: 825225925170

Product color: Gas type:

Alternative gas type: Liquid gas 27,5 mbar (USA) Natural Gas Connection Rating (BTU): 70000

Watts (W): 8100 Current (A): 50 Volts (V): 240/208 Frequency (Hz): 60 Approval certificates: CSA

Required cutout size (HxWxD) (in): 36" width slide-in

Overall appliance dimensions (HxWxD) (in): 35 7/8" x 35 15/16" x 27

7/8

Variable cooker height (in): 1"
AHAM volume (of cavity) - cavity 1: 3

Product packaging dimensions (HxWxD) (in): 49 1/4 x 43 1/2 x 40 3/8

Net weight (lbs): 404 Gross weight (lbs): 410

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