



#### **PRD305WHC**

- 30" Professional Series Pro Harmony Standard Depth Dual Fuel Range
- PRD305WHC

#### **INNOVATION**

- Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverages
- Can be installed with zero inch clearance, flush against rear wall surface
- Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- QuickClean Base® designed for easy surface cleaning
- Superfast 2-hour self-clean mode

#### **PERFORMANCE**

- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface
- Five burner Range with an overall output of 59,000 BTU (NG)
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring/scorching with exclusive ExtraLow®
- Powerful, 8-pass bake and broil elements
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Massive oven capacity of 4.4 cu.ft.
- Six rack levels for multiple item cooking
- One Full Access® telescopic rack and two standard racks, all with integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Sabbath mode

#### **DESIGN**

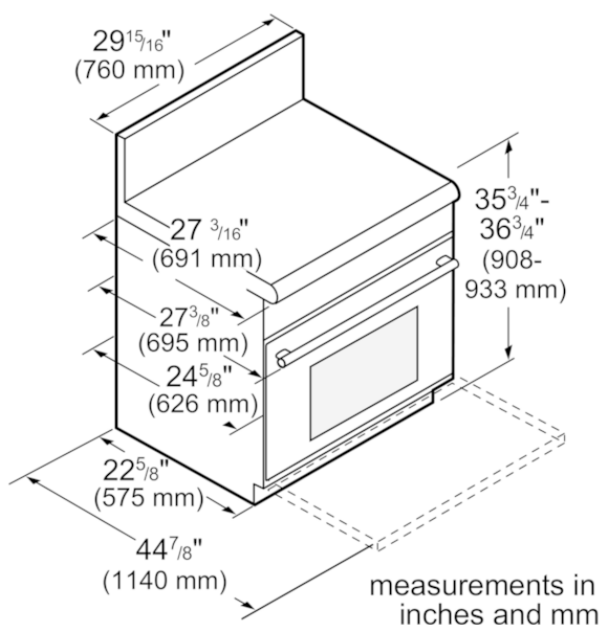
- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with QuickClean Base®
- Restaurant style metal knobs
- Signature blue indicator lighting
- 30" units ship standard with island trim included

#### **Optional accessories**

PA12CHPBLK 12" Professional Chopping Block Acc  
PA30GLBH Pro-Harm 9" Low Back, 30" Range  
PAKNOBLUNH Blue Knob Kit Acc Pro-Harm and Cktp  
PALPKITHP LP Conversion Kit Pro-Harm 5 Burner

#### **Included accessories**

825225925255



### Product Features

Total number of cooktop burners: 5  
 Cooking mode: 3rd element convection, Centre-area grill/broiler, Convection Bake, Convection Broil, Conventional heat, Roaster function, Selfcleaning pyrolytic, Special baking setting  
 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: 5  
 Location of 1st heating element: front left  
 Power of 1st burner (BTU): 18000  
 Location of 2nd heating element: center left  
 Location of 3rd heating element: back left  
 Power of 3rd burner (BTU): 8000  
 Location of 4th heating element: middle back  
 Location of 5th heating element: back right  
 Power of 5th burner (BTU): 8000  
 Location of 6th heating element: center right  
 Safety device: automatic reignition, Electronic flame control, Overheating protection, Thermostat

### Consumption and connection features

UPC code: 825225925255  
 Product color:  
 Gas type:  
 Alternative gas type: Liquid gas 27,5 mbar (USA)  
 Natural Gas Connection Rating (BTU): 59000  
 Watts (W): 6400  
 Current (A): 35  
 Volts (V): 240/208  
 Frequency (Hz): 60  
 Approval certificates: CSA  
 Required cutout size (HxWxD) (in): 30" width slide-in  
 Overall appliance dimensions (HxWxD) (in):  $35\frac{7}{8}"$  x  $29\frac{15}{16}"$  x  $24\frac{5}{8}"$   
 Variable cooker height (in): 1"  
 AHAM volume (of cavity) - cavity 1: 3  
 Product packaging dimensions (HxWxD) (in):  $49\frac{1}{4}"$  x  $43\frac{1}{2}"$  x  $40\frac{3}{8}"$   
 Net weight (lbs): 368  
 Gross weight (lbs): 375

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