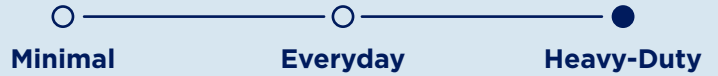




SUITABLE COOKING STYLE & FEATURES:



**22K** BTUs  
BAKE OVEN

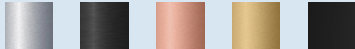
**20K** BTUs  
BURNER

**5 YEAR**  
WARRANTY

CONVECTION  
FAN

TELESCOPIC  
RACK

Colors:  
(Handle & Knob)



## PRD36

## HAUSPRO SINGLE OVEN DUAL FUEL RANGE

SIZES: 36"

### PRODUCT DESCRIPTION



The Hauslane HausPro 36" dual fuel range gives you the power, space, and flexibility to cook your way. Up to six burners give you heat from 1,000 BTUs for gentle simmering to a blazing 20,000 BTUs for that steakhouse sear. A dry-heat electric oven delivers the most reliable high-heat settings. No half-baked meals are found here!

### WHAT'S INCLUDED

Surface Grates (3), Surface Burners and Caps (6), Anti-Tip Bracket Kit (1), LP Conversion Kit (1), Microfiber Cloth (1), Hex Tool (1)

### OVERALL PRODUCT DIMENSIONS (WxDxH)

36" x 27 5/16" x 36"

### WARRANTY

5-Year Parts Protection  
5-Year Labor Warranty  
Limited-Lifetime Burner Warranty



### FEATURES & BENEFITS:

#### UNLEASH YOUR CULINARY CREATIVITY:

Up to 6 burners ranging from 1,000 to 20,000 BTUs give you precise control for everything from gentle simmering to steakhouse-style searing—paired with a gas oven that ensures efficient, flavourful baked meals.

#### BAKE TO PERFECTION WITH CONVECTION:

5.2 cu. ft. Ovens circulate hot air evenly for faster, more consistent results. Five rack positions and up to four telescopic racks let you cook multiple dishes at once (2 racks on 30" and 36" models / 4 racks on 48" models).

#### COOK SAFELY AND COMFORTABLY:

Triple-layer insulated oven doors stay cooler to the touch, protecting curious hands while locking in heat.

Textured grip handles prevent slips. Telescopic racks glide smoothly for safe, burn-free access.

#### FITS SEAMLESSLY INTO YOUR KITCHEN:

Adjustable height (36" - 37 1/2") for a flush fit, heavy-duty easy-slide grates for moving pots without lifting, and a convertible setup that works with both natural gas and LP.

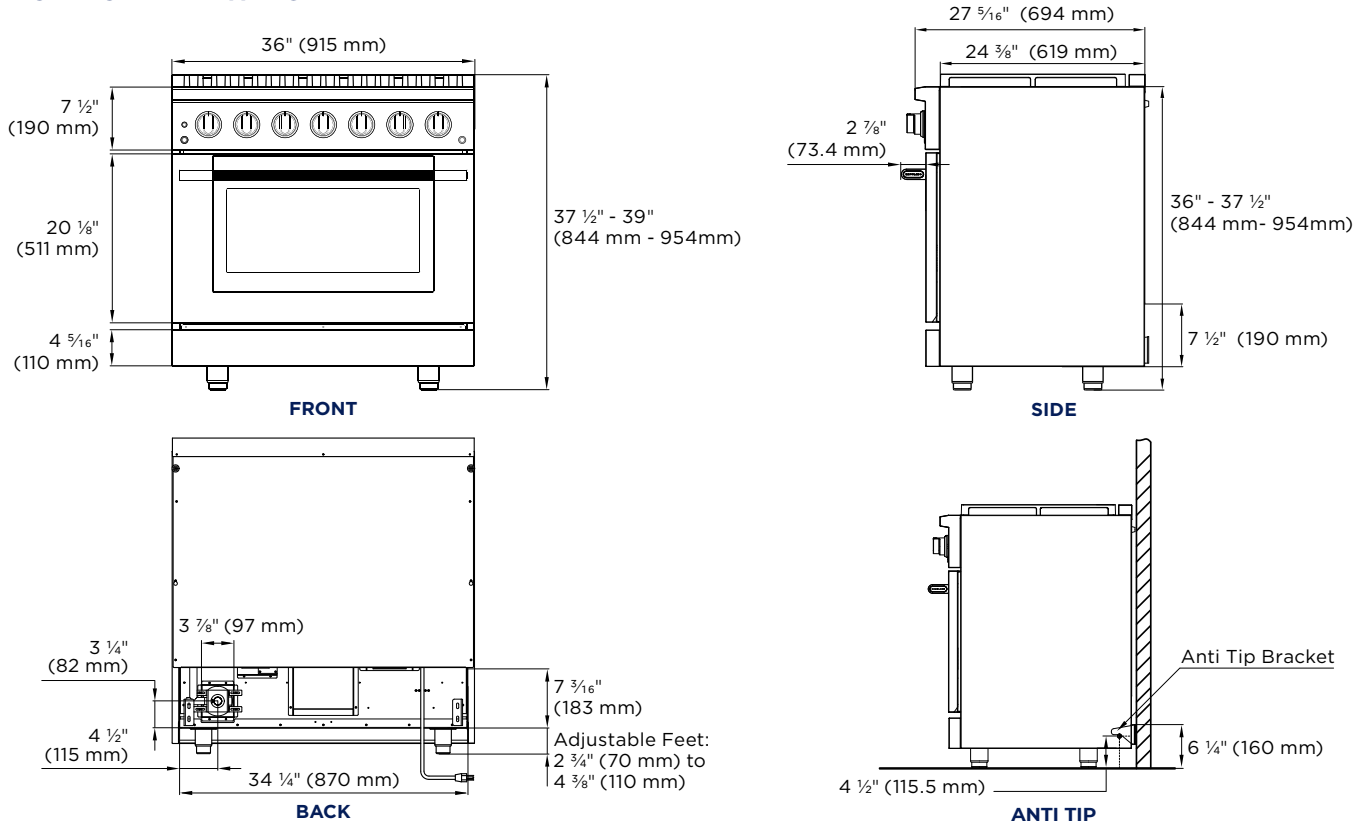
#### SPEND LESS TIME CLEANING:

Stainless steel finish resists fingerprints and smudges keeping cleanup quick and stress-free.

#### COOK WITH CONFIDENCE:

Backed by a limited-lifetime burner warranty and a 5-year parts and labor oven warranty for lasting peace of mind.

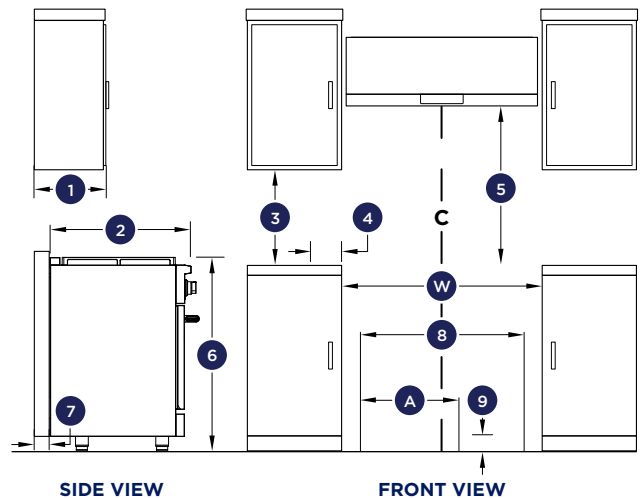
## TECHNICAL DRAWING



## RANGE PLACEMENT MEASUREMENTS

<b>W</b>	<b>CABINET CUT OUT DIMENSIONS (WxDxH)</b>	36 1/4" x 24 3/4" x 36"
<b>1</b>	<b>STANDARD DEPTH OF CABINET ABOVE COOKTOP</b>	13" (330 mm)
<b>2</b>	<b>DEPTH FROM REAR OF CHASSIS TO FRONT OF CONTROL PANEL</b>	27 5/16" (694 mm)
<b>3</b>	<b>MINIMUM CLEARANCE (COUNTERTOP TO CABINET, BOTH SIDES OF RANGE)</b>	18" (457 mm)
<b>4</b>	<b>COOKTOP SIDE TO CABINET CLEARANCE (ADJACENT WORKING AREAS)</b>	6" (152 mm)
<b>5</b>	<b>MINIMUM CLEARANCE FROM COOKTOP TO VENTILATION HOOD</b>	30" - 36" (762 - 914 mm) Depending on Your Hood Model
<b>6</b>	<b>COOKTOP HEIGHT FROM FLOOR (TO COOK SURFACE)</b>	37 1/2" to 39" (953 - 991 mm) Depending on Leveling and Installation Height
<b>7</b>	<b>GAS AND ELECTRICAL CONNECTION AREA (MAXIMUM DEPTH)</b>	Max Depth of Gas / Electric Rough-in Area: 2 13/16" (71 mm) from the Rear Wall

<b>8</b>	<b>GAS &amp; ELECTRICAL ZONE (WIDTH)</b>	28" (Approx.)
<b>9</b>	<b>GAS AND ELECTRICAL CONNECTION AREA (MAXIMUM HEIGHT)</b>	Vertical Space from Floor to Gas / Electric Rough-in Area: 4 1/2" (114 mm) from the Floor
<b>A</b>	<b>GAS AND ELECTRICAL HOOKUP ZONE (WxH)</b>	36 1/4" x 21"



## KNOB & HANDLE COLORS



**STAINLESS STEEL**  
PRD36-SS



**BLACK STAINLESS STEEL**  
PRD36-BS



**ROSE GOLD**  
PRD36-RG



**SATIN BRASS**  
PRD36-GD



**MATTE BLACK**  
PRD36-FB

## OVERALL SPECIFICATIONS

<b>SIZE</b>	36"
<b>STYLE</b>	Pro Style
<b>BURNER TYPE</b>	Sealed Burners
<b>TYPE OF GRATE</b>	Continuous
<b>AUTO-REIGNITION</b>	Yes
<b>CONVECTION TYPE</b>	Single Fan
<b>OVEN RACK POSITIONS</b>	5
<b>NUMBER OF RACKS</b>	2
<b>OVEN LIGHT BULB</b>	2 Halogen Light Bulbs
<b>CONTROL</b>	Mechanical Knob
<b>PANEL LIGHT COLOR</b>	Blue
<b>POWER CORD LENGTH</b>	59"
<b>CONSTRUCTION</b>	Freestanding
<b>WATTAGE (kW)</b>	4.32
<b>VOLTAGE (V)</b>	240
<b>AMPERAGE (A)</b>	18
<b>FREQUENCY (Hz)</b>	60
<b>PLUG TYPE</b>	4-prong
<b>ELECTRICAL SERVICE</b>	25-Amp Dedicated Circuit
<b>GROSS WEIGHT, LBS.</b>	324
<b>NET WEIGHT, LBS.</b>	269
<b>ADJUSTABLE HEIGHT</b>	1 1/2" Max

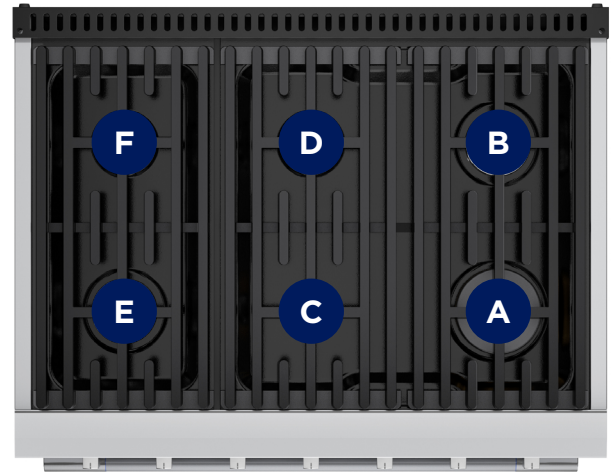
<b>ACCESSORIES</b>	Wok Ring (WOK-01) Sold Separately, Griddle (GRD-01) Sold Separately
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## GAS TIPS & GAS REQUIREMENTS

FUEL TYPE	NG	LPG
<b>BURNER A (TIP)</b>	1.36 (2) + 0.73	0.89 (2) + 0.53
<b>BURNER B (TIP)</b>	1.57	1.00
<b>BURNER C (TIP)</b>	1.07	0.74
<b>BURNER D (TIP)</b>	1.36	0.90
<b>BURNER E (TIP)</b>	1.79	1.16
<b>BURNER F (TIP)</b>	1.36	0.90
<b>BROIL (UPPER TIP)</b>	N/A	N/A
<b>BAKE (BOTTOM TIP)</b>	N/A	N/A
<b>SUPPLY PRESSURE</b>	5" (12.5 mb)	10" (25 mb)
<b>MINIMUM LINE PRESSURE</b>	7" (17.5 mb)	11" (27.4mb)
<b>MAXIMUM REGULATOR PRESSURE</b>	14" (34.9 mb), 0.5 psi (3.5 kPa)	14" (34.9 mb), 0.5 psi (3.5 kPa)

## COOKTOP PERFORMANCE

<b>NUMBER OF BURNERS</b>	6
<b>BURNER A MAX - MIN (BTUS)</b>	20,000 - 1,000
<b>BURNER B MAX - MIN (BTUS)</b>	12,000 - 2,400
<b>BURNER C MAX - MIN (BTUS)</b>	6,000 - 1,000
<b>BURNER D MAX - MIN (BTUS)</b>	9,000 - 1,500
<b>BURNER E MAX - MIN (BTUS)</b>	15,000 - 2,400
<b>BURNER F MAX - MIN (BTUS)</b>	9,000 - 1,500



## OVEN SPECIFICATIONS

<b>OVEN COOKING MODES</b>	Bake, Conv Bake, Broil
<b>CONVERTIBLE</b>	Natural Gas / Liquid Propane
<b>OVEN BROIL (kW)</b>	3.4
<b>OVEN BAKE (kW)</b>	2.8
<b>SELF CLEAN</b>	N/A
<b>SABBATH MODE</b>	N/A
<b>AIR FTY</b>	N/A
<b>OVEN CAPACITY</b>	5.2 cu. ft.
<b>PRIMARY OVEN INTERIOR (WxDxH)</b>	31 3/8" x 17 3/4" x 16"
<b>SECONDRARY OVEN INTERIOR (WxDxH)</b>	N/A

