

PRL366JG

36-INCH GAS PRO GRAND® RANGE (LP)

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



Also Available:
PRG366JG - Natural Gas

FEATURES & BENEFITS

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 18,000 BTU (LP) 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

TECHNICAL DETAILS

Circuit Breaker (A)	15 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type	120V-3 Prong
Power Cord Length (in)	96"
Energy Source	Gas
Gas Type	Liquid Gas 27, 5 mbar (USA)
Alternative Gas Type	Liquid Gas 27.5 mbar (USA)

SEE PAGE 2 FOR OPTIONAL ACCESSORIES

GENERAL PROPERTIES

Oven Capacity	5.5 cu. ft.
Cooking Modes - Main / Large Cavity	
Bake, Convection Bake, Broil, Roast, Self Clean, Keep Warm	
Cooking Modes - Small Cavity	N/A
Additional Features	
Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer	
Cleaning Type	Self Clean
Type of Grate	Continuous Cast Iron
Controls	Metal Knobs and LCD Display
Warming Drawer	No
Sealed Burners	Yes

OVEN PERFORMANCE

Bake Power	25,000 BTU (LP)
Broil Power	17,000 BTU (LP)
Convection Power	N/A

BURNER PERFORMANCE

Total Number of Cooktop Burners	6
Power of Front Left Burner BTU	15,000 and XLO (LP)
Power of Back Left Burner BTU	15,000 and XLO (LP)
Power of Back Center Burner BTU	15,000 (LP)
Power of Front Center Burner BTU	15,000 (LP)
Power of Center 12" Electric Griddle (W)	N/A
Power of Center 12" Electric Grill (W)	N/A
Power of Far Right 12" Electric Griddle (W)	N/A
Power of Back Right Burner BTU	15,000 and XLO (LP)
Power of Front Right Burner BTU	18,000 and XLO (LP)

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	35 7/8"-36 3/4" x 35 15/16" x 28 3/4"
Required Cutout Size (HxWxD) (in)	35 7/8"-36 3/4" x 36" x 24"-25 1/8"
Adjustable Range Height (in.)	7/8"
Net Weight (lbs)	360 lbs

ACCESSORIES (INCLUDED)

3 X Telescopic Rack, 1 X Temperature Sensor, 1 X Island Trim, 1 X Broiler Pan

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)



PAGRIDDLE
Griddle



PA12CHPBLK
12" Cutting Board



PWOKRINGHC
Wok Ring



PA36JLBG
9" Low Backguard

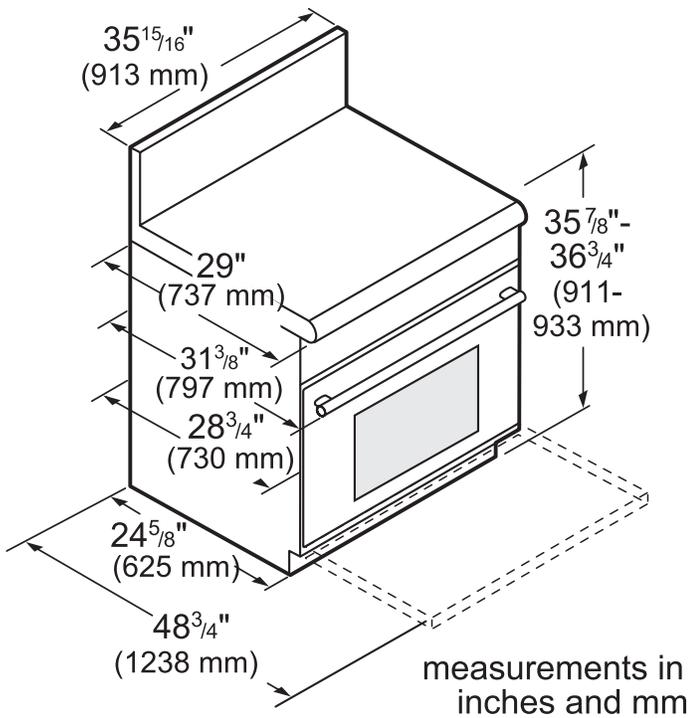


PA36JTKG
Toekick

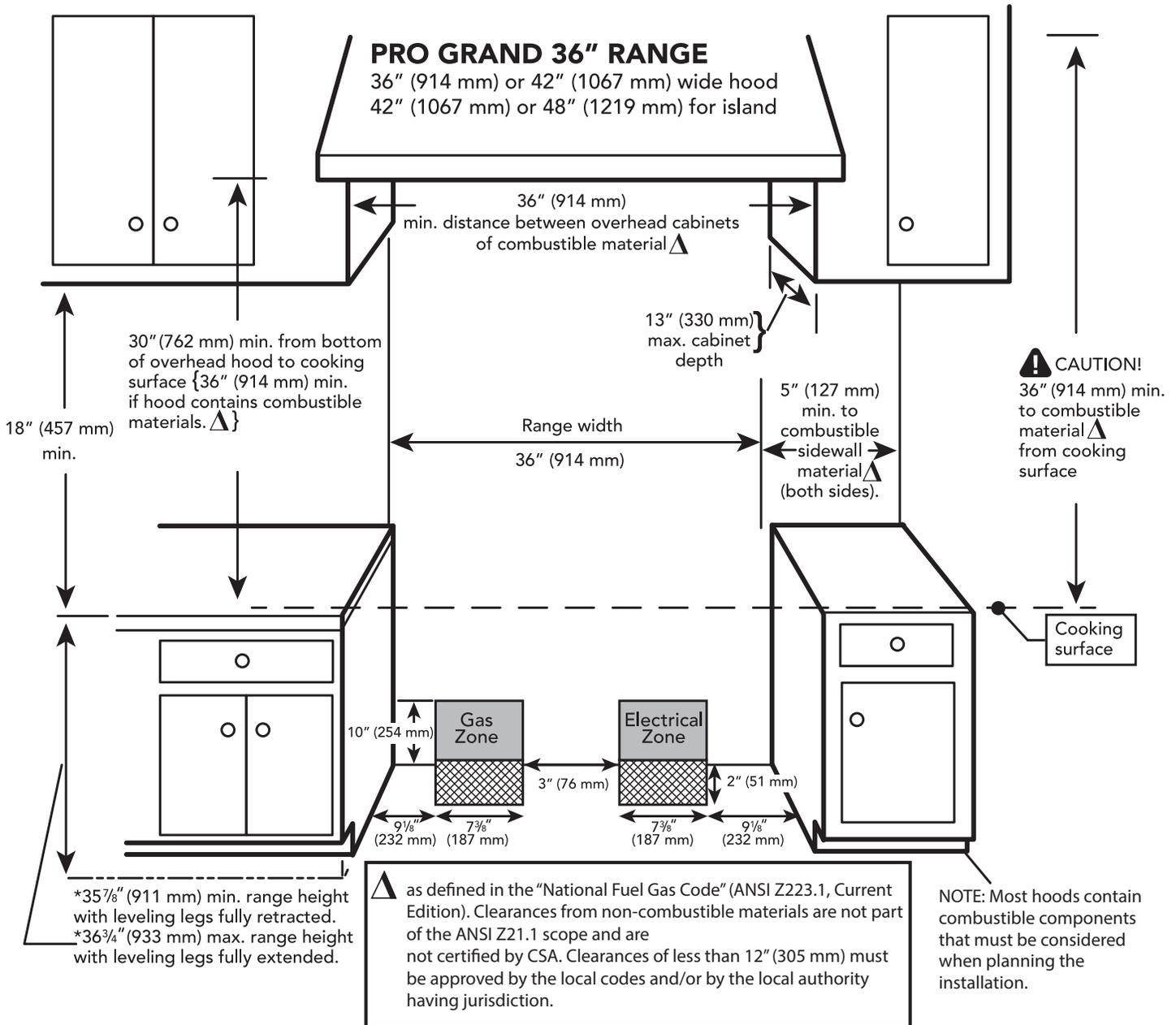


PAKNOBLUNG
Blue Knob Pro Grand Kit

36-INCH RANGE AND CUTOUT DIMENSIONS



36-INCH RANGE CUTOUT DIMENSIONS

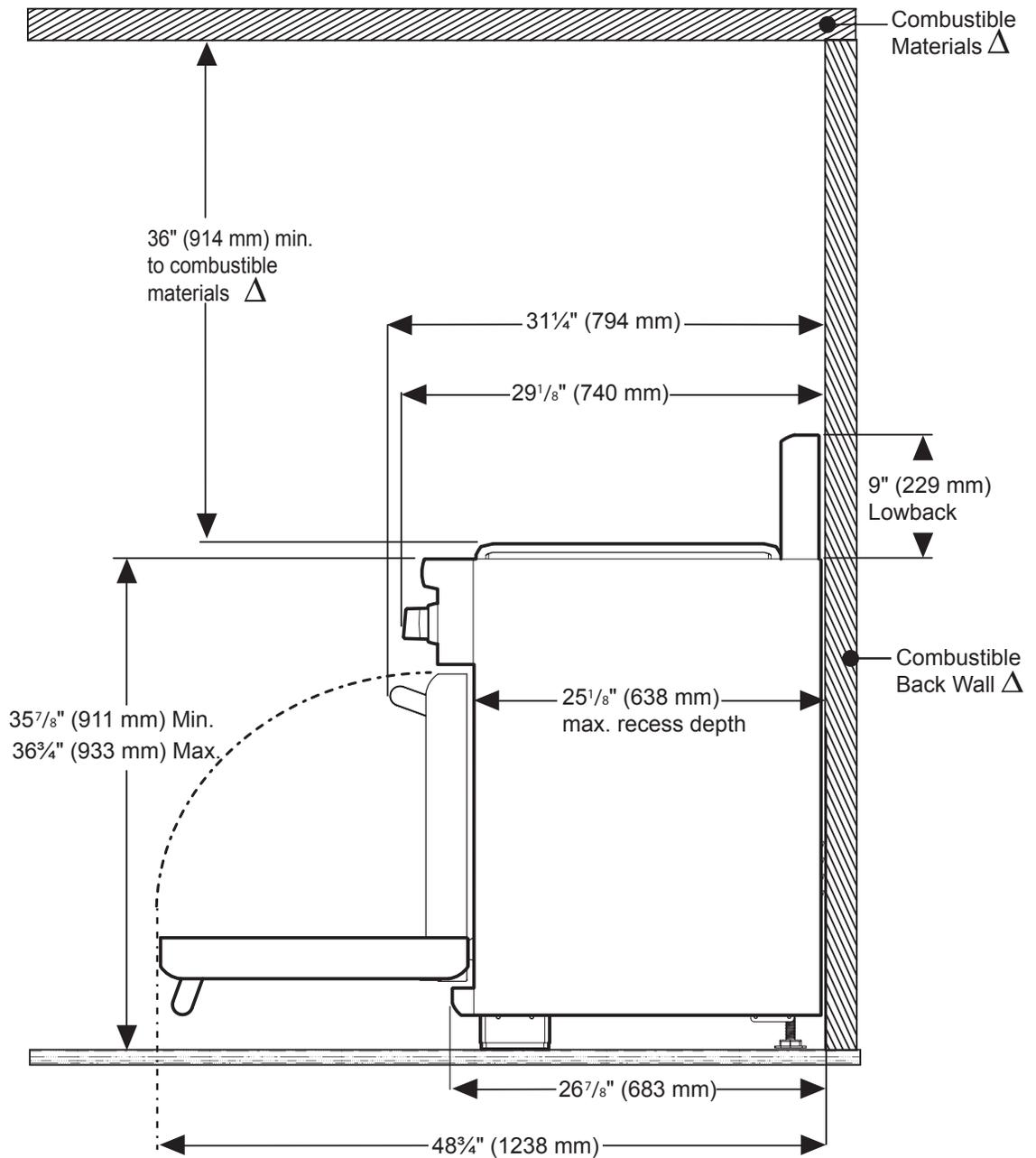


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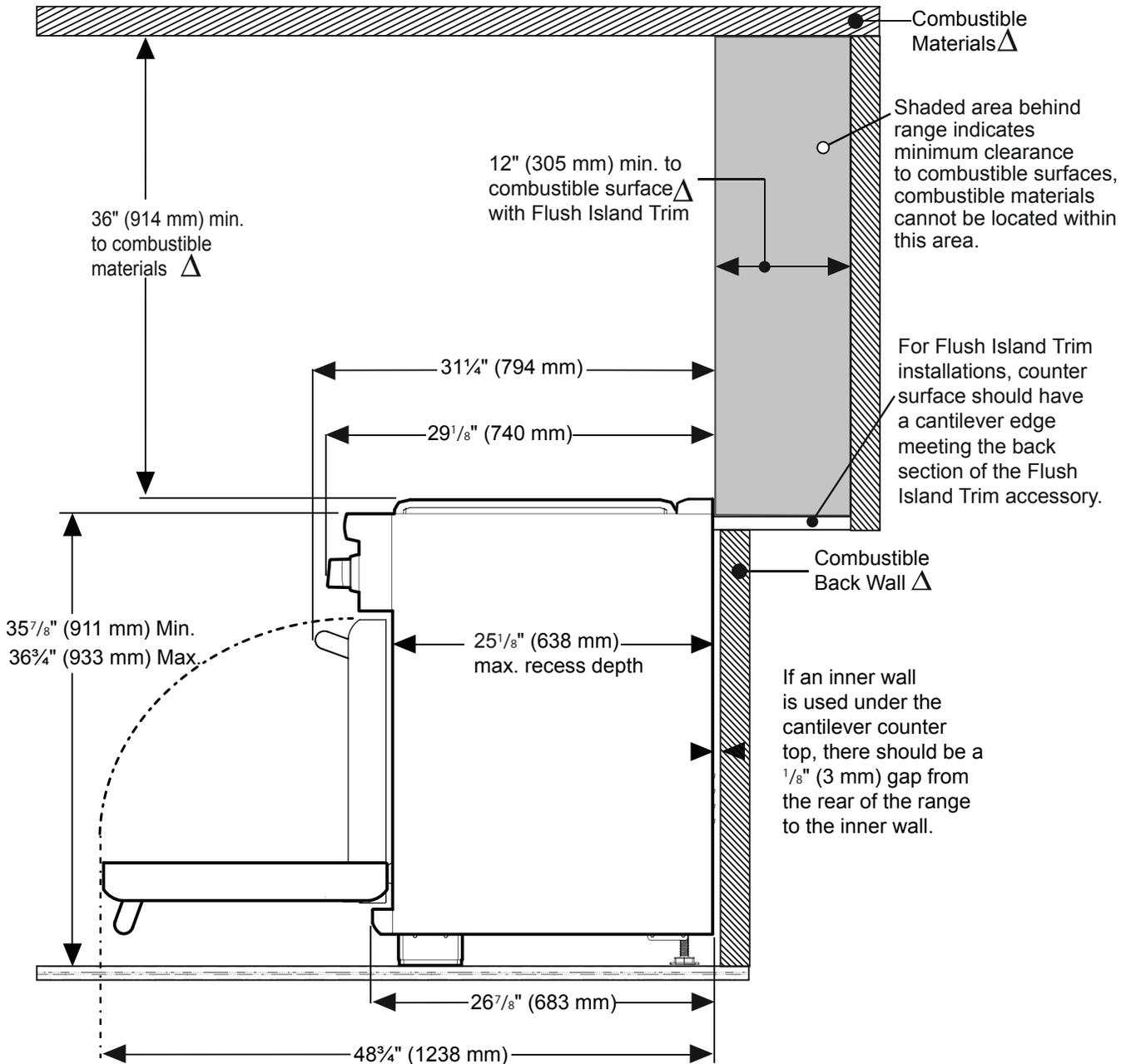
36-INCH RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "LOW BACK"

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.



△ 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.

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



△ 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.

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.