

GE Monogram® 48" Dual-Fuel Professional Range with 6 Burners and Griddle (Natural Gas)



Model# ZDP486NDPSS



- Authentic Professional appearance with premium-grade, 304 stainless steel with smoothly finished edges, large electronic control knobs and heavy duty handles
- Sealed, dual-flame stacked burners deliver a full spectrum of heat settings, from an ultra-low 140° F simmer to an intense 18,000 BTUs
- Monogram Professional oven system combines European, Reverse-Air convection technology and six heating elements in each oven to provide superb baking results
- Heavy-duty, full-extension racks glide smoothly in and out on stainless steel ball bearings for easy access, and are designed to remain in the oven during the self-clean cycle
- LED task lights below the bullnose provide a functional and theatrical touch
- Stainless steel and aluminum-clad griddle offers 18,000 BTUs* of cooking power, allowing fast and consistent heating across the entire cooking surface
- Electronic ignition with automatic reignition ensures a continuous flame and reignites automatically if accidentally extinguished
- Reversible burner grates are flat on one side and uniquely contoured on the other to accommodate round-bottom woks
- A caterer's oven is uniquely sized to accommodate three full-size sheet trays
- Everyday oven is just the right size for 9" x 13" casserole

FEATURES

3-Piece reversible (flat/wok) grates	Porcelainized Cast Iron
Configuration	6 Burners; Griddle
Convection Bake	Both Ovens
Convection Broil	Both Ovens
Convection Roast	Both Ovens
Cooking System	True European, Reverse Air Convection
Cooktop Burners	6 Sealed, Dual Flame Stacked
Delay Clean Option	Both Ovens
Digital Temperature Display	with Timer Display (Both Ovens)
Fuel Configuration - Oven	Electric Convection
Fuel Type	Natural Gas (factory set)
Ignition System	Electronic w/Auto Reignition
Oven Interior	Self-Clean (Each Oven)
Oven Meat Probe	Automatic (Both Ovens)
"On" Indicator Light	Buner "On"
140 Deg. Simmer Burner	All Burners - Adjustable
Certified Sabbath Mode	Yes
Proof Mode	Both Ovens
Thermostatically Controlled 18,000-BTU Griddle	Stainless Steel and Aluminum Clad
Automatic Self-Clean Oven Door Lock	Yes
Cleaning Time	5 Hours (Both Ovens)
Convection Roasting Rack	Yes
Lighting	LED Bullnose Task Lighting
Rack Positions	Main Oven - 5; Companion Oven -4
Stainless Steel Grill / Griddle Covers	1
Interior Oven Light - Companion Oven	Halogen Light Columns (3 Lamps)
Interior Oven Light - Main Oven	Halogen Light Columns (6 Lamps)
Oven Racks	3 (Main Oven) and 2 (Companion Oven) Self-Cleaning, Full-Extension
Broiler Pan	2

dishes

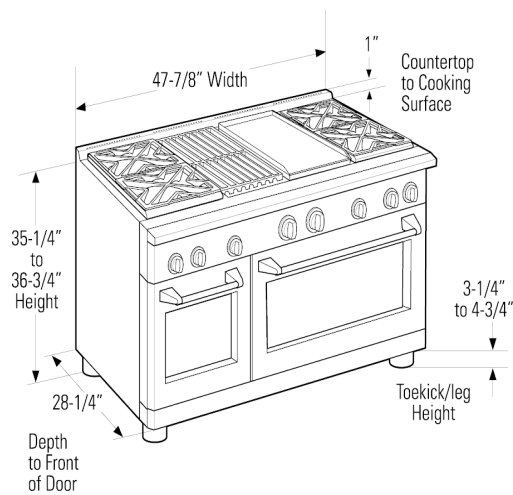
- Halogen light columns provide a clear view, regardless of rack position
- Large temperature and time displays make it easy to monitor cooking progress
- Stainless steel grill/griddle covers are included with the range
- Optional full-width stainless steel toekick is included with the range
- A bamboo cutting board is included
- Optional fixed (12 inch) or adjustable-height (30-36 inch) backsplashes are available
- Optional black knob kit is included with the range
- Star-K certification allows Monogram ranges to operate in Sabbath mode

To locate a GE Monogram dealer, call 1-800-626-2000

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APPROXIMATE DIMENTIONS (HxDxW)

- 35 1/4 in x 28 1/4 in x 47 7/8 in

CAPACITY

- Companion Oven2.5 cu. ft.
- Main Oven Capacity5.75 cu ft

CUSTOM OPTION and ACCESSORIES

GE Monogram® Professional 30"- 36" Adjustable Backsplash with Warming Shelf	ZXADJB48PSS
GE Monogram® 12" Professional Backsplash	ZX12B48PSS

To purchase related parts and accessories, call 1-866-775-4557

WARRANTY

- Parts Warranty - Limited 2-year entire appliance
Limited 5-year gas surface burners
Limited lifetime of oven racks
- Labor Warranty - Limited 2-year entire appliance
- Warranty Notes - For models produced on or after January 1, 2006
See written warranty for full details

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