

36" Professional ranges

General features

Authentic professional appearance. Stainless steel with smoothly finished edges, large electronic control knobs and heavy-duty handles.

Sealed, dual-flame stacked burners. Provide complete low-simmer-to-rapid-boil flexibility (140°F simmer to 18,000 BTUs*). The burners are sealed to the recessed cooktop for easy cleaning.

Monogram® Professional Reverse-Air convection oven. Provides superb baking results, with fast preheating.

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. Positioned below the bullnose, these lights 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.

Ceramic-infrared grill. 15,000 BTUs* of adjustable heat, the cooking grate is grooved on one side to create sear marks and rounded on the other for delicate foods.

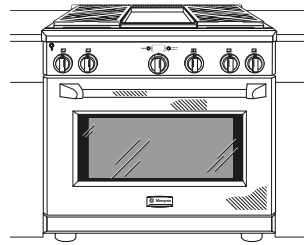
Electronic ignition with automatic reignition. Ensures a continuous flame and reignites automatically if accidentally extinguished.

Reversible burner grates. These grates are flat on one side and uniquely contoured on the other to accommodate round-bottom woks.

Caterer's oven. Available in 48" and 36" models; uniquely sized to accommodate three full-size sheet trays.

For additional details on product installation, warranty coverage, care and maintenance, visit monogram.com.

*Natural gas



36" professional range

Dual-fuel: ZDP366NPSS, ZDP364NRPSS, ZDP364NDPSS
All-gas: ZGP364NRRSS, ZGP364NDRSS and ZGP366NRRS (natural gas)

Dual-fuel: ZDP366LPSS, ZDP364LRPSS and ZDP364LDPSS,
All-gas: ZGP364LRRSS, ZGP364LDRSS and ZGP366LRRS (liquid propane)

Overall dimensions

(WxHxD in inches):

35-7/8 x 35-1/4 -36 -3/4 x 28-1/4

Amps @240VAC	27.0
208VAC	24.0

KW Rating	
@240VAC	6.6
208VAC	4.9

Approx. shipping wt. (lbs.)	475
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- Professional ranges offer a combination of burners, grill and griddle on cooktop
- Dual-fuel or all-gas range must be specified by model number
- Natural or LP gas must be specified by model number
- Optional 12" or 30"-36" adjustable-height backsplash accessories
- All burner grates are reversible to support a round-bottom wok

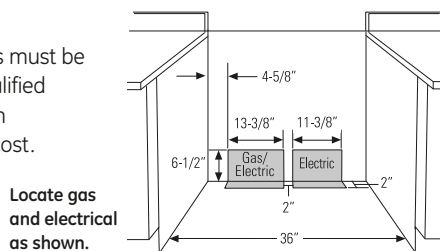
Advance planning for 36" dual-fuel Professional ranges

All Professional ranges offer a number of choices in size and cooktop configurations.

The ranges are factory set for natural gas or liquid propane. Be sure to order the correct model for the installation situation. If the wrong fuel type is ordered, the range may be converted. Conversion orifices are packed with each product.

WB28K10553 high-altitude kit is available for operation above 6,000 feet. This kit includes orifices for both LP and natural gas operation.

All conversion kits must be installed by a qualified service technician at an additional cost.



Electrical requirements

Ranges must be supplied with 208/240V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a circuit breaker or time-delay fuse. Install a 30-amp circuit for 36" ranges. The receptacle must be a NEMA 14-50R device to accept the four-prong plug on the range.

Gas supply

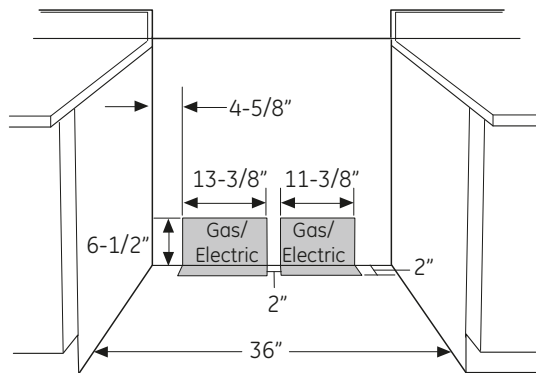
- Natural gas models are designed to operate at 5" water column pressure. For proper operation, the pressure of the natural gas supplied to the regulator must be between 7" and 13" water column.
- The liquid propane models are designed to operate at 10" water column pressure. For proper operation, the pressure of the LP source to the regulator must be between 11" and 13" water column.

Advance planning for 36" all-gas Professional ranges

Professional ranges offer a number of choices in size and cooktop configurations.

All Professional ranges are factory set for natural or liquid propane gas. The correct model should be ordered for the installation situation.

Conversion kits are included with the range if the wrong gas type was ordered. WB28K10553 high-altitude kit for operation above 6,000 feet (for natural and LP gas models) is also available. The kits must be installed by a qualified service technician at additional cost.



Locate gas and electrical as shown.

Electrical requirements

Ranges must be hooked up to a 120V, 60Hz properly grounded dedicated circuit protected by a 15-amp circuit breaker or time-delay fuse.

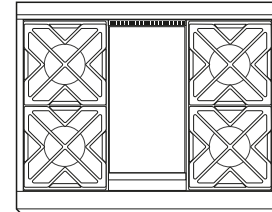
Gas supply

- The natural gas models are designed to operate at 5" water column pressure. For proper operation, the pressure of the natural gas supplied to the regulator must be between 7" and 13" water column.
- The LP models are designed to operate at 10" water column pressure. For proper operation, the pressure of the LP gas supplied to the regulator must be between 11" and 13" water column.

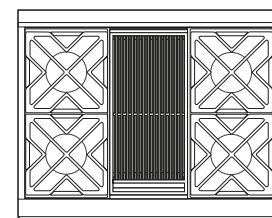
36" range cooktop configurations

The 36" Professional all-gas ranges are available with a combination of grill, griddle and burners on top, and a large Reverse-Air convection fan in both the caterer's and everyday ovens.

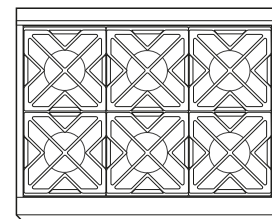
ZGP364NDRSS
with 4 burners and
griddle (Order
ZGP364LDRSS
for LP gas)



ZGP364NRRSS
with 4 burners and
grill (Order ZGP364LRRSS
for LP gas)

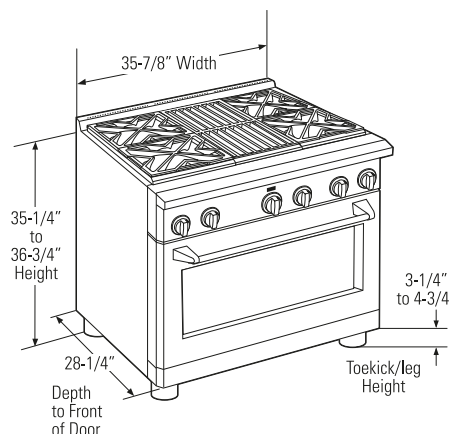


ZGP366NRSS
with 6 burners (Order
ZGP366LRSS for LP gas)



Product dimensions and clearances

A 36" or wider HVI certified vent hood with 600 CFM minimum is recommended. Models with a grill require a vent hood.



The serial and model numbers are located behind the far left knob for convenience. The full rating label is located on the bottom of the control panel—visible when the oven door is open.

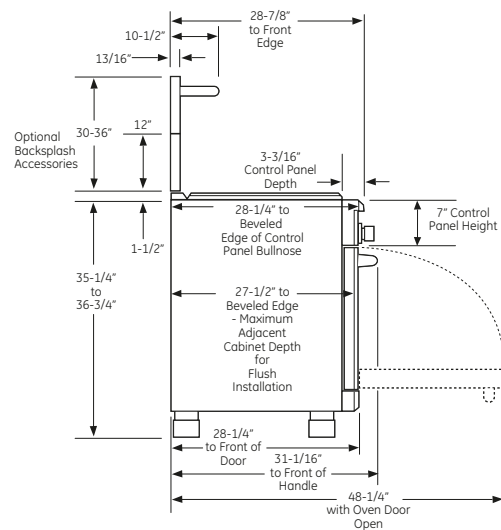
Backsplash accessories

The range requires a 12" minimum clearance to a vertical combustible surface at the rear. A backsplash is required for installations with less than 12" clearance. The following backsplash accessories are available, or a custom, non-combustible backsplash can be used.

Order ZX12B36PSS, 12" backsplash

Order ZXADJB36PSS, 30"-36" adjustable-height backsplash with warming shelf

Side view with a backsplash



Additional clearances

Installations without a hood require 48" minimum to combustibles. A custom hood installation with exposed horizontal combustible surfaces must have an "auto-on" feature. See hood installation instructions for specific hood clearances.

The surface of the entire back wall above the range and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick or stone.

