



PRO HARMONY® RANGES 24-INCH DEPTH

Pro Harmony Ranges offer more of everything you expect from our high-performance, category-leading cooking appliances. This line of Truly Flush Mounted™, 24-inch standard cabinet depth ranges features innovations like our signature Star® Burner that delivers superior power and heat distribution and a QuickClean Base™ for effortless cleaning. ExtraLow® burners provide precision simmering capabilities as low as 100°F so home chefs can pursue their culinary inspirations with absolute confidence.

The commanding presence and classic luxury of our Pro Harmony Ranges take the Thermador kitchen to new heights in performance, aesthetics and convenience.



2010
48-Inch Pro
Harmony Range



2010
48-Inch Pro
Harmony Range



2010 Pro
Harmony Range

PRO HARMONY® RANGES

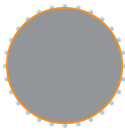
FEATURES & BENEFITS



★ OUR EXCLUSIVE, PATENTED STAR® BURNER

The Star Burner's unique shape isn't just for show. It creates a perimeter 56% longer than a round burner of the same size, which allows the inclusion of more flame ports. The result is a burner that delivers superior flame spread and a reduced cold spot for faster and more even heating across any size pan. And this latest generation features a more stylish shape and a raised pedestal design for easier cleaning than ever before.

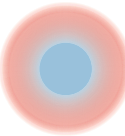
The Star Burner's coverage area allows for more ports and more flame distribution than a round burner.



35 ports / 16 3/4" perimeter

28 ports / 10 3/4" perimeter

The design of the Star Burner offers greater heat coverage, and a smaller cold spot, making it ideal for any pan size.



★ QUICKCLEAN BASE™

Raised pedestal burner and porcelain maintop have been crafted for perfect integration and easy cleanup. A hand and sponge fit easily under each burner to wipe the surface clean and a teardrop emboss reduces food buildup near the base.



★ EXTRALOW®

Our ExtraLow feature provides the widest variety of temperature control of any simmer system. It cycles the Star Burner on and off to maintain temperatures as low as 100°. Perfect for simmering delicate sauces or keeping food warm without scorching or stirring. Each and every Thermador Pro Harmony Range features two ExtraLow burners.



★ 2-HOUR RAPID SELF-CLEANING CYCLE

Pro Harmony Dual-Fuel Ranges boast the fastest self-cleaning cycle on the market at just 2 hours (including cool down). Even the 48-inch model cleans both ovens simultaneously in just 2 hours.



18,000 BTU/HR ON EVERY BURNER

Delivers superior cooking flexibility by offering maximum heat output on every burner. Leading competitors offer only one or two powerful burners.



FASTEST TIME TO BOIL

Our Star Burner's 18,000 BTU/hr of output and superior heat distribution boils water in a fraction of the time of a conventional range or cooktop and over 50% faster than leading competitors.

PRO HARMONY® RANGES

FEATURES & BENEFITS



TRULY FLUSH MOUNTED™ RANGE

Pro Harmony Ranges are designed to fit perfectly flush in standard 24-inch depth cabinets.



MULTIPLE CONFIGURATIONS

Configure the rangetop to match the way you cook, by adding a 12-inch cast-aluminum titanium-surface electric griddle or an optional grill accessory. Griddle and grill are removable for easy cleanup of the entire cooking surface.



ELECTRONIC OVEN CONTROL

An electronic thermostat monitors oven temperature, ensuring absolute heating accuracy while minimizing temperature variation.

EXTENDED BAKE

Our exclusive Extended Bake Mode in the main oven allows you to hold or slow cook foods for an extended period of time.



FULL ACCESS® RACKS WITH INTEGRATED HANDLES

Professional telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access. Each rack includes integrated easy-grip handles and holds 45 pounds.



SINGLE FAN TECHNOLOGY

Our third element convection technology is so powerful that only one fan is needed. Convection keeps the temperature consistent throughout the cavity and allows for multi-rack cooking. Controlled airflow patterns optimize the transfer of heat so that food is heated evenly.



STAR-K CERTIFIED

Thermador Pro Harmony Ranges are Star-K certified, making it possible to use them on Holy Days and the Sabbath.



UNMATCHED OVEN CAPACITY

36-inch models offer a 5.0 cubic feet capacity that accommodates even the largest meals effortlessly.

PRO HARMONY® RANGES

PLANNING INFORMATION

MODEL OPTIONS

There are three sizes of Thermador Pro Harmony Ranges to choose from—30-inch, 36-inch and 48-inch. All models are available in your choice of all-gas or dual-fuel configurations. Pro Harmony Ranges feature a compact, 24-inch deep design in stainless steel with porcelain cooktop surface. Dual-fuel models are LP convertible by ordering PALPKITHC. All-gas models are available in Natural Gas or Liquid Propane and should be ordered separately from the factory. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Pro Harmony Range, be sure to verify the cutout dimensions and electrical/gas connections. Also, always consult with the installation manual packed with the product for complete details before installing.

ELECTRICAL AND GAS SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes.

Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If an LP kit is utilized (PALPKITHC), conversion from natural gas to propane must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit.

Inlet Connection: 3/4" NPT external, 1/2" NPT internal (Minimum 3/4" diam. flex line.)

Supply Pressure: 6" min. to 14" max. water column. (14.9 mb to 34.9 mb)

Manifold Pressure: 5" water column (12.5 mb)

Inlet Connection: 3/4" NPT external, 1/2" NPT internal (Minimum 3/4" diam. flex line.)

Supply Pressure: 11" min. to 14" max. water column. (27.4 mb to 34.9 mb)

Manifold Pressure: 10" water column (24.9 mb)

DUAL-FUEL:

Thermador Pro Harmony Dual-Fuel Ranges are dual rated, designed to be connected to either 240/208V AC, 60 Hz, 4-wire, single-phase power supply. The connection may be made with a range supply cord kit (purchased separately) or by hard-wiring to the power supply. A dedicated circuit breaker is required.

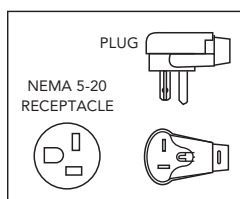
MODEL	REQUIRED CIRCUIT BREAKER
	240/208V AC, 60 Hz
PRD304GHU	35 Amp
PRD364GDHU	35 Amp
PRD366GHU	35 Amp
PRD486GDHU	50 Amp

ALL-GAS:

Thermador Pro Harmony All-Gas Ranges are equipped with a 3-wire plug and are designed to be connected to a 120V AC, 60 Hz, single-phase power supply. A dedicated circuit breaker is required.

MODEL	REQUIRED CIRCUIT BREAKER
	120V AC, 60 Hz
PRG304GH	15 Amp
PRL304GH	15 Amp
PRG366GH	15 Amp
PRL366GH	15 Amp
PRG364GDH	20 Amp
PRL364GDH	20 Amp
PRG486GDH	20 Amp
PRL486GDH	20 Amp

IMPORTANT: The cord supplied with gas ranges having an electric griddle requires a NEMA 5-20 receptacle as shown here. Local codes may require a different wiring method. A dedicated 20 Amp service is required for proper operation.



ELECTRICAL AND GAS LOCATIONS

Typical placement of the electrical and gas supply can be found within the "Cutout and Range Dimensions" located on the product pages. Alternate placement within the supply zone is acceptable. Dual-Fuel ranges may be connected to the power supply with a range supply cord kit (sold separately) or by hard-wiring to the power supply. All-gas ranges may be connected to the power supply with the supplied range cord or by hard-wiring. It is the responsibility of the installer to provide the proper wiring components (cord or conduit and wires) and complete the electrical connection as dictated by local codes and ordinances and/or the National Electric Code. The units must be properly grounded.

Installation of the range must be planned so that the rough-in of the junction box for the receptacle or conduit connection will allow maximum clearance to the rear of the unit.



WARRANTY

Limited warranty parts and labor (2 year)

See page 302 for additional warranty details.



WARNING: All ranges can tip, causing injury. Install anti-tip device packed with range.

Thermador Pro Harmony® Ranges are CSA approved.



VENTILATION REQUIREMENTS

We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges.

For high output gas cooktops (60,000 BTU or greater), the minimum of one (1) CFM of ventilation per 100 BTU is recommended. If the cooktop has a grill or griddle, add 150 CFM to the estimated blower capacity. Additional blower capacity may be required for longer duct runs.

The following table indicates the ventilation hood options that are recommended for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

WIDTH	CONFIGURATION	VENTILATION OPTIONS
30"	4 Burners	30" or 36" Pro Wall Hood 30" or 36" Custom Insert with optional blower 42" Island Hood with optional blower
36"	4 Burners w/Grill or Griddle 6 Burners	36" or 42" Pro Wall Hood 36" Custom Insert with optional blower 42" or 48" Island Hood with optional blower
48"	6 Burners w/Grill or Griddle	48" or 54" Pro Wall Hood 48" Custom Insert with optional blower 54" Island Hood with optional blower

IMPORTANT VENTILATION NOTES:

- Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solution for these ranges. The PH Professional Series Wall Hoods are also a viable option.
- For wall installations, the hood width must, at a minimum, equal the nominal width of the appliance cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance.
- For island installations, the hood width should, at a minimum, overhang the appliance cooking surface by 3" on each side.
- Due to the high heat capability of these cooktops, particular attention should be paid to the hood and duct work installation to assure it meets local building codes.
- For best smoke elimination, the lower edge of the hood should be installed 30"–36" above the appliance cooking surface.
- If the hood contains any combustible materials (i.e., a wood covering), it must be 36" or greater distance above the cooking surface.

PRO HARMONY® RANGES

30-INCH DUAL-FUEL

PRD304GHU



PROFESSIONAL

PRD304GHU

Dual-Fuel Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	4
Product Width	29 15/16"
Product Height	35 7/8"–36 3/4"
Product Depth	24 3/4"
Overall Oven Capacity* (cu. ft.)	4.3
Overall Oven Interior Dimensions (W x H x D)	25" x 16 1/4" x 18 3/8"
Usable Oven Interior Dimensions (W x H x D)	22 1/4" x 11 7/8" x 16"
Cutout Width	30"
Cutout Height	35 7/8"–36 3/4"
Cutout Depth	24"
Cooktop Surface	Porcelain
Gas Cooktop Burners	4 @ 18,000 BTU
Oven Bake (Watts)	2,000
Oven Broil (Watts)	4,000
Convection (Watts)	2,750
Total Gas Connection Rating	72,000 BTU
LP Convertible	Order Kit PALPKITHC
Electrical Supply	240/208V AC, 60 Hz
Watts	6,750
Required Circuit Breaker	35 Amp
Power Cord Included	Purchase Separately
Shipping Weight (lbs.)	350

*According to AHAM Standards

PRD304GHU

INNOVATION

- ★ Exclusive, patented Star® Burner—most even heating, unsurpassed flame coverage
- ★ QuickClean Base™ designed for easy surface cleaning
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ Superfast 2-hour self-clean mode—fastest in the industry

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Every burner 18,000 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 4.3 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
- Star-K certified

DESIGN

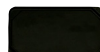
- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with QuickClean Base™
- Restaurant style metal knobs
- Signature blue indicator lighting
- 30" units ship standard with island trim included

★ THERMADOR EXCLUSIVE

ACCESSORIES



PA30GLBH
Low Backguard



PAGRIDDLE
Griddle



PA12CHPBLK
12" Cutting Board



PAKNOBLK
Black Knob Kit



PA30GHSH
High Shelf



PWOKRINGHC
Wok Ring



PALPKITHC
LP Conversion Kit



PAKNOBLU
Blue Knob Kit

IMPORTANT NOTE: A 6" Low Backguard, 22" High Shelf or Island Trim is required for installation.

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). 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.

NATURAL GAS OR LP

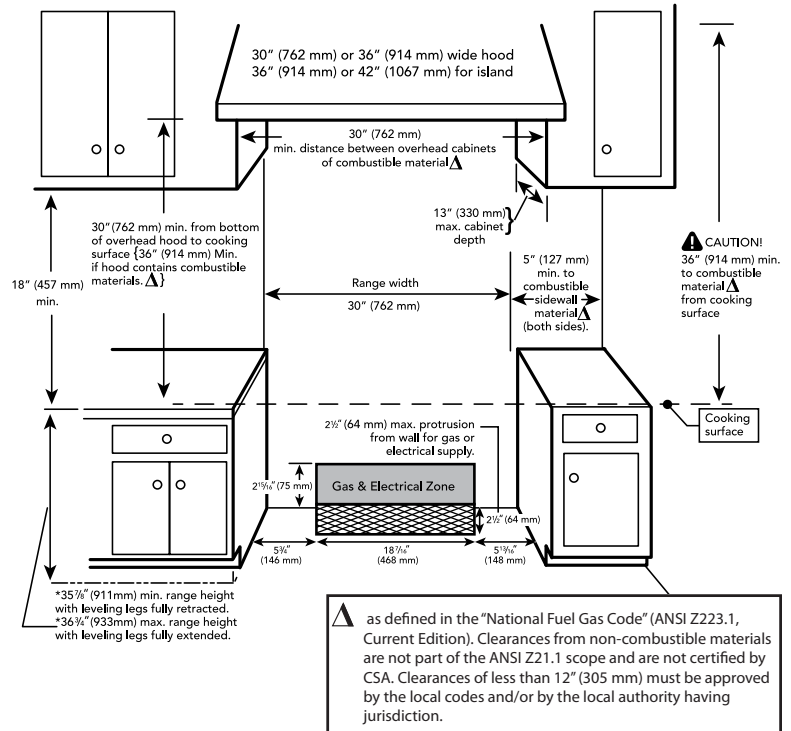
Thermador Dual-Fuel Pro Harmony Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location/job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

IMPORTANT

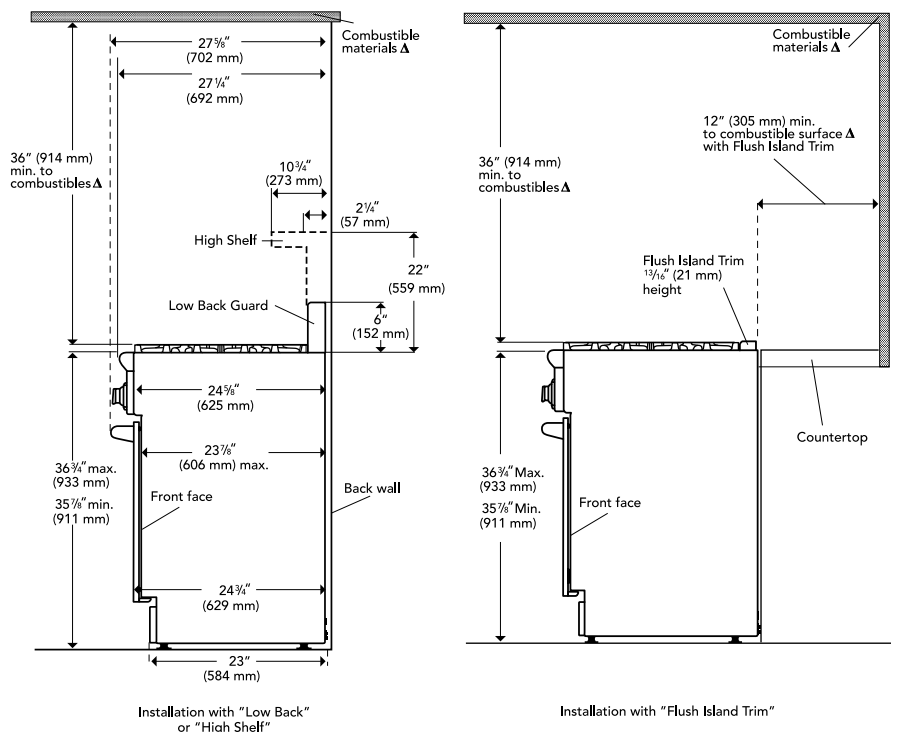
We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

30-INCH CUTOUT AND RANGE DIMENSIONS



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.



PRO HARMONY® RANGES

36-INCH DUAL-FUEL

PRD364GDHU



PROFESSIONAL

PRD364GDHU

Dual-Fuel Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	4
Product Width	35 15/16"
Product Height	35 7/8"–36 3/4"
Product Depth	24 3/4"
Overall Oven Capacity* (cu. ft.)	4.8
Overall Oven Interior Dimensions (W x H x D)	27 7/8" x 16 1/4" x 18 3/8"
Usable Oven Interior Dimensions (W x H x D)	25 1/2" x 11 7/8" x 16"
Cutout Width	36"
Cutout Height	35 7/8"–36 3/4"
Cutout Depth	24"
Cooktop Surface	Porcelain
Gas Cooktop Burners	4 @ 18,000 BTU
12" Center Electric Griddle	6-Pass, 1,630 Watts
Oven Bake (Watts)	2,000
Oven Broil (Watts)	4,000
Convection (Watts)	2,750
Total Gas Connection Rating	72,000 BTU
LP Convertible	Order Kit PALPKITHC
Electrical Supply	240/208V AC, 60 Hz
Watts	8,350
Required Circuit Breaker	35 Amp
Power Cord Included	Purchase Separately
Shipping Weight (lbs.)	370

*According to AHAM Standards

ACCESSORIES



PA36GLBH
Low Backguard



PA12GRILHC
Grill



PA12CHPBLK
12" Cutting Board



PA36GHSB
High Shelf



PAGRIDDLE
Griddle



PAKNOBLK
Black Knob Kit



PWOKRINGHC
Wok Ring



PA12CVRJ
Grill/Griddle Cover



PAKNOBLU
Blue Knob Kit



PALPKITHC
LP Conversion Kit

PRD364GDHU

INNOVATION

- ★ Exclusive, patented Star® Burner—most even heating, unsurpassed flame coverage
- ★ QuickClean Base™ designed for easy surface cleaning
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ Superfast 2-hour self-clean mode—fastest in the industry

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Every burner 18,000 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®
- Superior griddle results—6 pass, 1,630 Watt electric griddle
- Titanium surface non-stick, rust-proof cast-aluminum griddle
- Grill accessory—thermostatically controlled for even heating
- Titanium surface non-stick, rust-proof cast-aluminum grill accessory
- Removable griddle and grill accessory for easy cleanup
- 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 4.8 cu. ft.
- Six rack levels for multiple item cooking
- Full Access® telescopic racks, integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Star-K certified

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
- 36" units ship standard with island trim included

★ THERMADOR EXCLUSIVE

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

PRO HARMONY® RANGES

36-INCH DUAL-FUEL

PRD364GDHU

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). 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.

NATURAL GAS OR LP

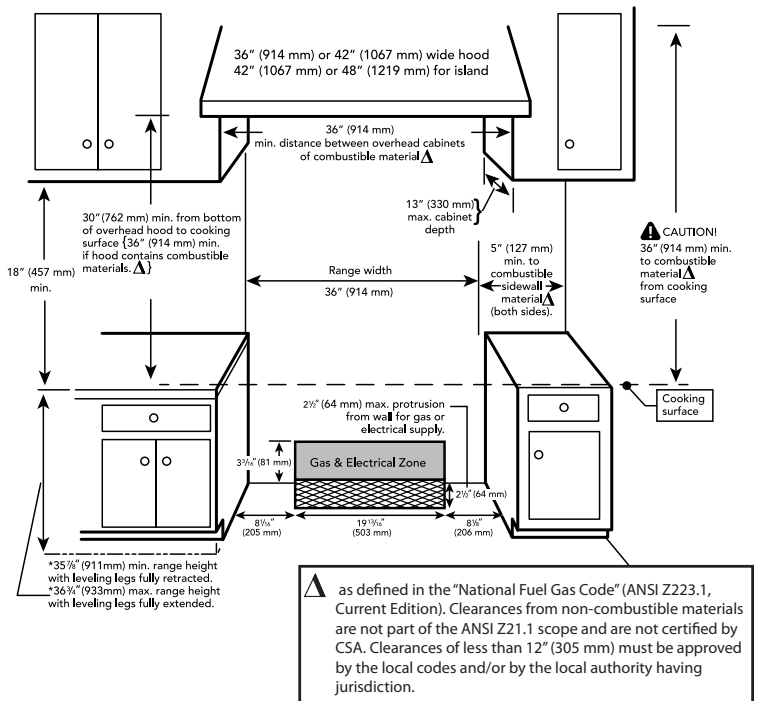
Thermador Dual-Fuel Pro Harmony Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location/job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

IMPORTANT

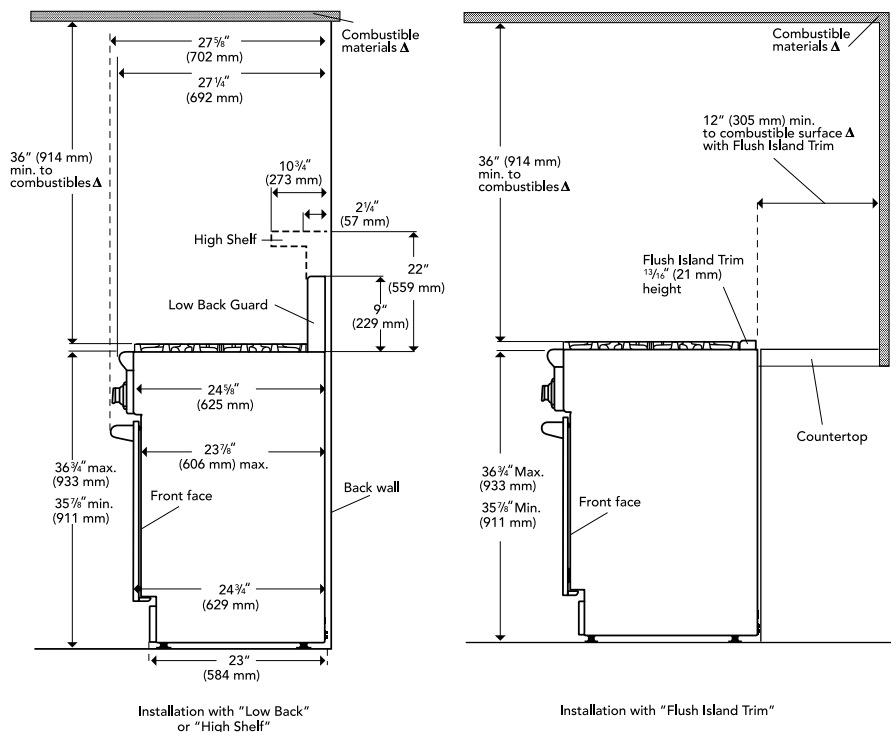
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Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

36-INCH CUTOUT AND RANGE DIMENSIONS



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.



PRO HARMONY® RANGES

36-INCH DUAL-FUEL

PRD366GHU



PROFESSIONAL

PRD366GHU

Dual-Fuel Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

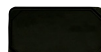
Total Number of Cooktop Burners	6
Product Width	35 15/16"
Product Height	35 7/8"–36 3/4"
Product Depth	24 3/4"
Overall Oven Capacity* (cu. ft.)	4.8
Overall Oven Interior Dimensions (W x H x D)	27 7/8" x 16 1/4" x 18 3/8"
Usable Oven Interior Dimensions (W x H x D)	25 1/2" x 11 7/8" x 16"
Cutout Width	36"
Cutout Height	35 7/8"–36 3/4"
Cutout Depth	24"
Cooktop Surface	Porcelain
Gas Cooktop Burners	6 @ 18,000 BTU
Oven Bake (Watts)	2,000
Oven Broil (Watts)	4,000
Convection (Watts)	2,750
Total Gas Connection Rating	108,000 BTU
LP Convertible	Order Kit PALPKITHC
Electrical Supply	240/208V AC, 60 Hz
Watts	6,750
Required Circuit Breaker	35 Amp
Power Cord Included	Purchase Separately
Shipping Weight (lbs.)	370

*According to AHAM Standards

ACCESSORIES



PA36GLBH
Low Backguard



PAGRIDDLE
Griddle



PA12CHPBLK
12" Cutting Board



PAKNOBLK
Black Knob Kit



PA36GSHS
High Shelf



PWOKRINGHC
Wok Ring



PALPKITHC
LP Conversion Kit



PAKNOBLU
Blue Knob Kit

PRD366GHU

INNOVATION

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- Professional style, continuous cast iron grates
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- 36" units ship standard with island trim included

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PRO HARMONY® RANGES

36-INCH DUAL-FUEL

PRD366GHU

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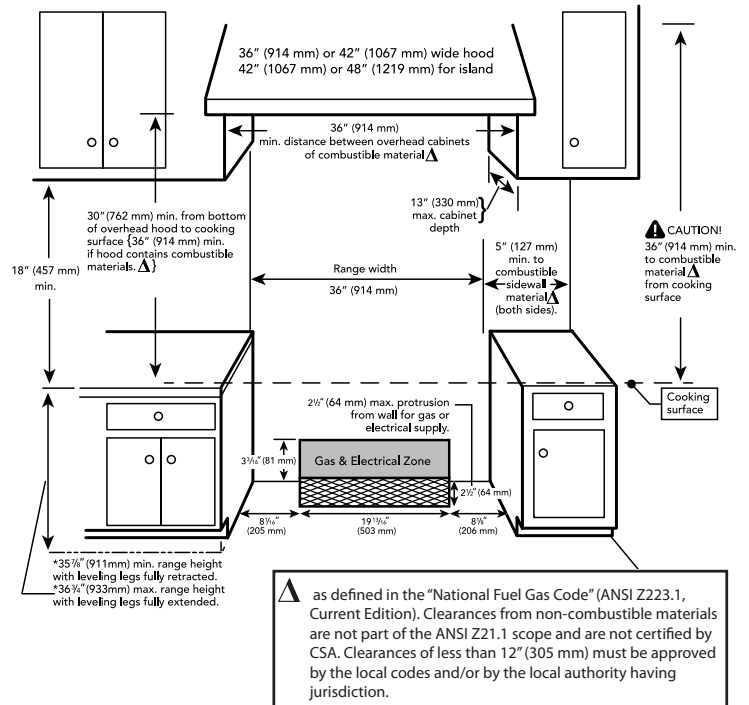
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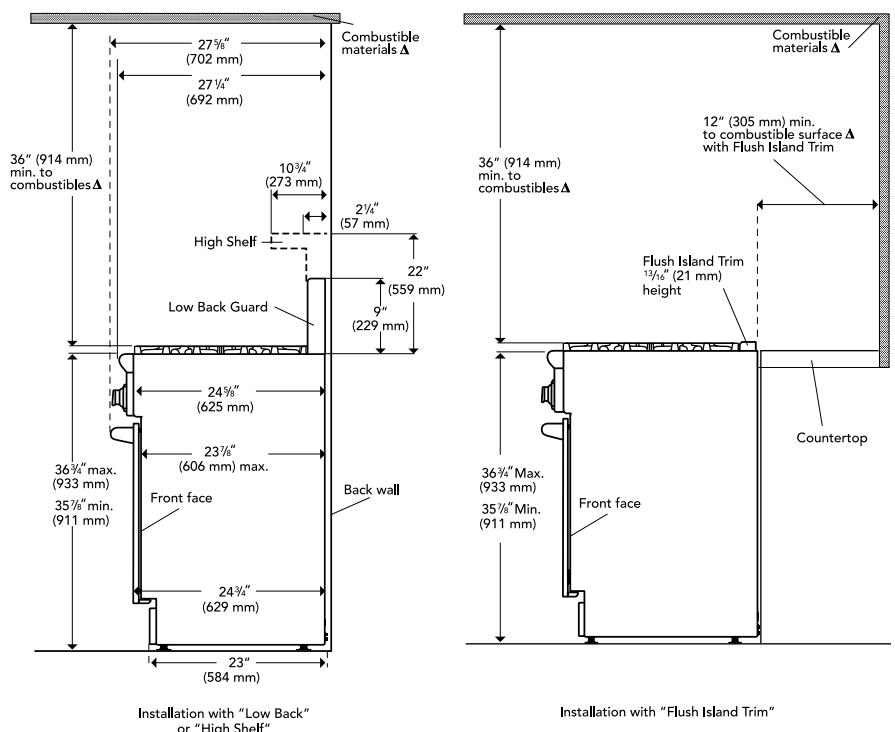
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Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

36-INCH CUTOUT AND RANGE DIMENSIONS



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.



PRO HARMONY® RANGES

48-INCH DUAL-FUEL

PRD486GDHU



PROFESSIONAL

PRD486GDHU

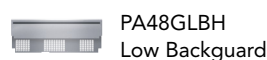
Dual-Fuel Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	6
Product Width	47 7/8"
Product Height	35 7/8"–36 3/4"
Product Depth	24 3/4"
Overall Oven Capacity* (cu. ft.)	4.3 / 2.2
Overall Oven Interior Dimensions (W x H x D)	25" x 16 1/4" x 18 3/8" (Lg) 12 1/2" x 16 1/4" x 18 3/8" (Sm)
Usable Oven Interior Dimensions (W x H x D)	22 1/2" x 11 7/8" x 16" (Lg) 11" x 11 7/8" x 16" (Sm)
Cutout Width	48"
Cutout Height	35 7/8"–36 3/4"
Cutout Depth	24"
Cooktop Surface	Porcelain
Gas Cooktop Burners	6 @ 18,000 BTU
12" Center Electric Griddle	6-pass, 1,630 Watts
Oven Bake (Watts)	2,000 (Lg), 1,400 (Sm)
Oven Broil (Watts)	4,000 (Lg), 2,600 (Sm) 2,750 Ring (Lg)
Total Gas Connection Rating	108,000 BTU
LP Convertible	Order Kit PALPKITHC
Electrical Supply	240/208V AC, 60 Hz
Watts	12,350
Required Circuit Breaker	50 Amp
Power Cord	Purchase Separately
Shipping Weight (lbs.)	500

*According to AHAM Standards

ACCESSORIES



PA48GLBH
Low Backguard



PA12GRILHC
Grill



PWOKRINGHC
Wok Ring



PAKNOBLK
Black Knob Kit



PA48GHSH
High Shelf



PAGRIDDLE
Griddle



PA12CHPBLK
12" Cutting Board



PAKNOBLU
Blue Knob Kit



PALPKITHC
LP Conversion Kit



PA12CVRJ
Grill/Griddle Cover

PRD486GDHU

INNOVATION

- ★ Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- ★ QuickClean Base™ designed for easy surface cleaning
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ Cleans both ovens simultaneously in just 2 hours

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Every burner 18,000 BTU (NG)
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring/scorching with exclusive ExtraLow®
- Superior griddle results – 6 pass, 1,630 Watt electric griddle
- Titanium surface non-stick, rust-proof cast-aluminum griddle
- Grill accessory – thermostatically controlled for even heating
- Titanium surface non-stick, rust-proof cast-aluminum grill accessory
- Removable griddle and grill accessory for easy cleanup
- Powerful, 8-pass bake and broil elements
- Powerful, 6-pass bake and broil elements in small oven
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Massive oven capacity of 4.3 cu. ft. plus 2.2 cu. ft. in small oven
- Six rack levels for multiple item cooking
- Full Access® telescopic racks, integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Star-K certified

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
- 48" units ship standard with island trim included

★ THERMADOR EXCLUSIVE

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

PRO HARMONY® RANGES

48-INCH DUAL-FUEL

PRD486GDHU

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). 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.

NATURAL GAS OR LP

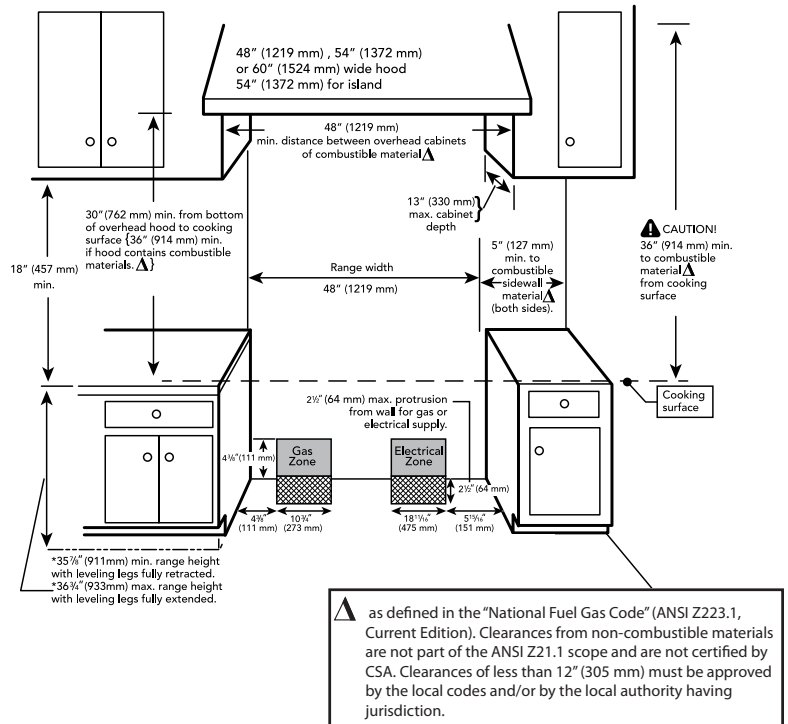
Thermador Dual-Fuel Pro Harmony Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location/job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

IMPORTANT

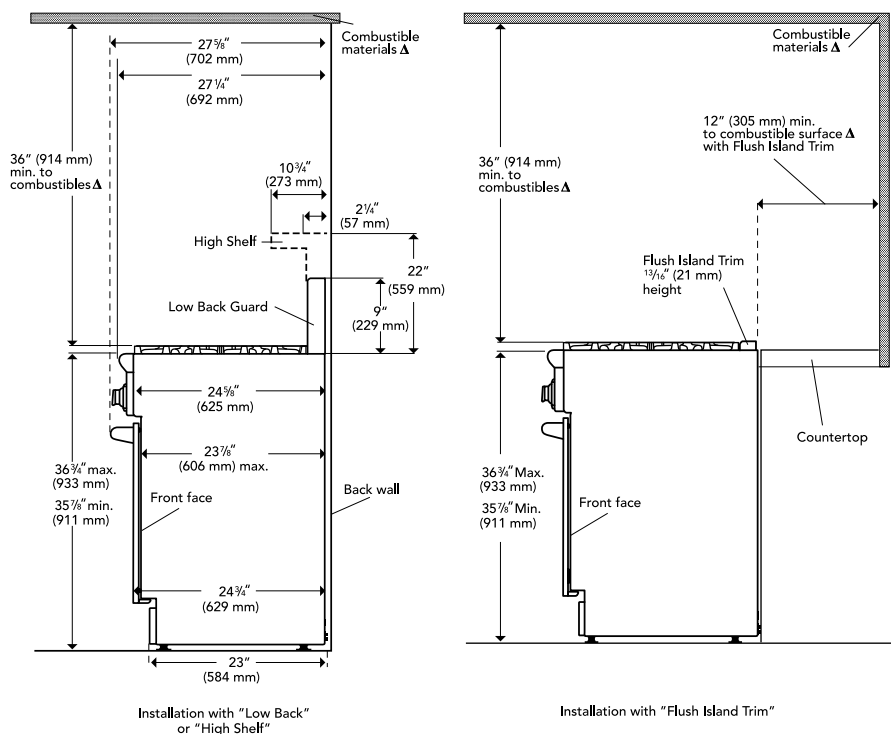
We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

48-INCH CUTOUT AND RANGE DIMENSIONS



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.



PRO HARMONY® RANGES

30-INCH GAS

PRG304GH / PRL304GH



PROFESSIONAL

PRG304GH / PRL304GH

Gas / Liquid Propane Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

	PRG304GH	PRL304GH
Total Number of Cooktop Burners	4	
Product Width	29 15/16"	
Product Height	35 7/8" – 36 3/4"	
Product Depth	24 3/4"	
Overall Oven Capacity* (cu. ft.)	4.5	
Overall Interior Dimensions (W x H x D)	26" x 16 1/4" x 18 1/4"	
Usable Oven Interior Dimensions (W x H x D)	22 1/2" x 11 3/4" x 16"	
Cutout Width	30"	
Cutout Height	35 7/8" – 36 3/4"	
Cutout Depth	24"	
Cooktop Surface	Porcelain	
Gas Cooktop Burners	4 @ 18,000 BTU	4 @ 15,000 BTU
Oven Bake	20,000 BTU	19,000 BTU
Oven Broil	23,500 BTU	22,000 BTU
Total Gas Connection Rating	95,500 BTU	82,000 BTU
LP Convertible	Order Factory LP Model	
Electrical Supply	120V AC, 60 Hz	
Watts	1,800	
Required Circuit Breaker	15 Amp	
Power Cord	72", 3-Wire	
Shipping Weight (lbs.)	300	

*According to AHAM Standards

PRG304GH / PRL304GH

INNOVATION

- ★ - Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- ★ - QuickClean Base™ designed for easy surface cleaning
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Every burner 18,000 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, 23,500 BTU bake and 20,000 BTU broil burners
- Convection Bake offers precise multi-level baking results
- Massive oven capacity of 4.5 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
- Star-K certified

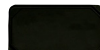
DESIGN

- 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

ACCESSORIES



PA36GLBH
Low Backguard



PAGRIDDLE
Griddle



PA12CHPBLK
12" Cutting Board



PAKNOBLK
Black Knob Kit



PA30GSHS
High Shelf



PWOKRINGHC
Wok Ring



PAKNOBLU
Blue Knob Kit

IMPORTANT NOTE: A 6" Low Backguard, 22" High Shelf or Island Trim is required for installation.

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). 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.

NATURAL GAS OR LP

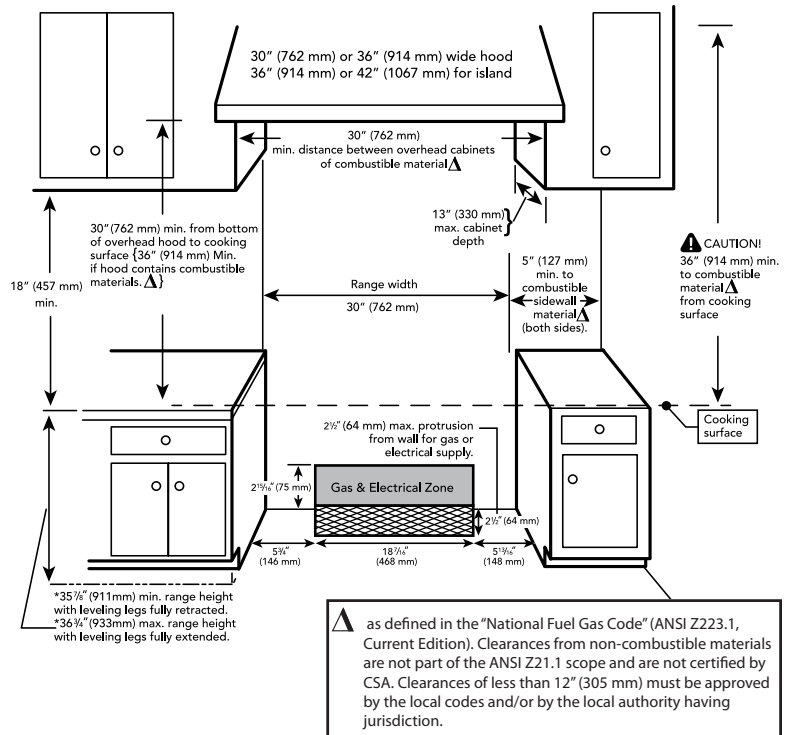
Thermador All-Gas Pro Harmony Ranges are shipped by the factory to operate on natural gas or LP. Be sure to order the correct fuel-type and verify the type of gas being used at the installation site matches the type of gas used by the appliance.

IMPORTANT

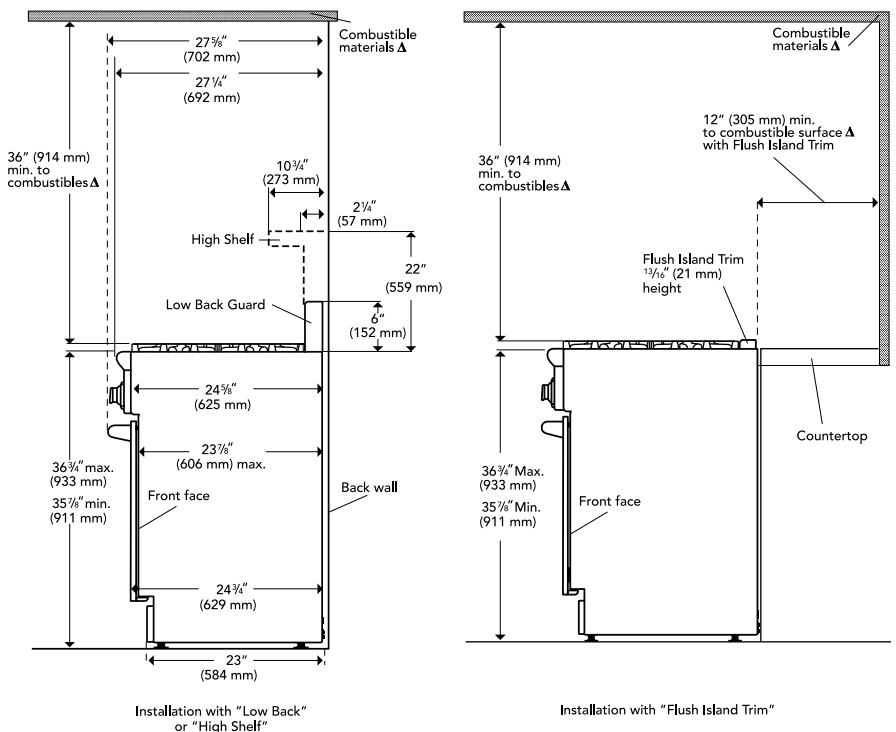
We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

30-INCH CUTOUT AND RANGE DIMENSIONS



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.



PRO HARMONY® RANGES

36-INCH GAS

PRG366GH / PRL366GH



PROFESSIONAL

PRG366GH / PRL366GH

Gas / Liquid Propane Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

	PRG366GH	PRL366GH
Total Number of Cooktop Burners	6	
Product Width	35 15/16"	
Product Height	35 7/8" – 36 3/4"	
Product Depth	24 3/4"	
Overall Oven Capacity* (cu. ft.)	5.0	
Overall Interior Dimensions (W x H x D)	29 1/8" x 16 1/4" x 18 3/8"	
Usable Oven Interior Dimensions (W x H x D)	25 3/8" x 12 1/4" x 16"	
Cutout Width	36"	
Cutout Height	35 7/8" – 36 3/4"	
Cutout Depth	24"	
Cooktop Surface	Porcelain	
Gas Cooktop Burners	6 @ 18,000 BTU	6 @ 15,000 BTU
Oven Bake	20,000 BTU	19,000 BTU
Oven Broil	27,000 BTU	25,000 BTU
Total Gas Connection Rating	136,000 BTU	115,000 BTU
LP Convertible	Order Factory LP Model	
Electrical Supply	120V AC, 60 Hz	
Watts	1,800	
Required Circuit Breaker	15 Amp	
Power Cord	72", 3-Wire	
Shipping Weight (lbs.)	335	

*According to AHAM Standards

PRG366GH / PRL366GH

INNOVATION

- ★ Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ QuickClean Base™ designed for easy surface cleaning

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Every burner 18,000 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, 27,000 BTU bake and 20,000 BTU broil burners
- Convection Bake offers precise multi-level baking results
- Massive oven capacity of 5 cu. ft.
- Six rack levels for multiple item cooking
- Full Access® telescopic racks, integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Star-K certified

DESIGN

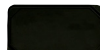
- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with QuickClean Base™
- Restaurant style metal knobs
- Signature blue indicator lighting
- 36" units ship standard with island trim included

★ THERMADOR EXCLUSIVE

ACCESSORIES



PA36GLBH
Low Backguard



PAGRIDDLE
Griddle



PA12CHPBLK
12" Cutting Board



PAKNOBLK
Black Knob Kit



PA36GSHS
High Shelf



PWOKRINGHC
Wok Ring



PAKNOBLU
Blue Knob Kit

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). 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.

NATURAL GAS OR LP

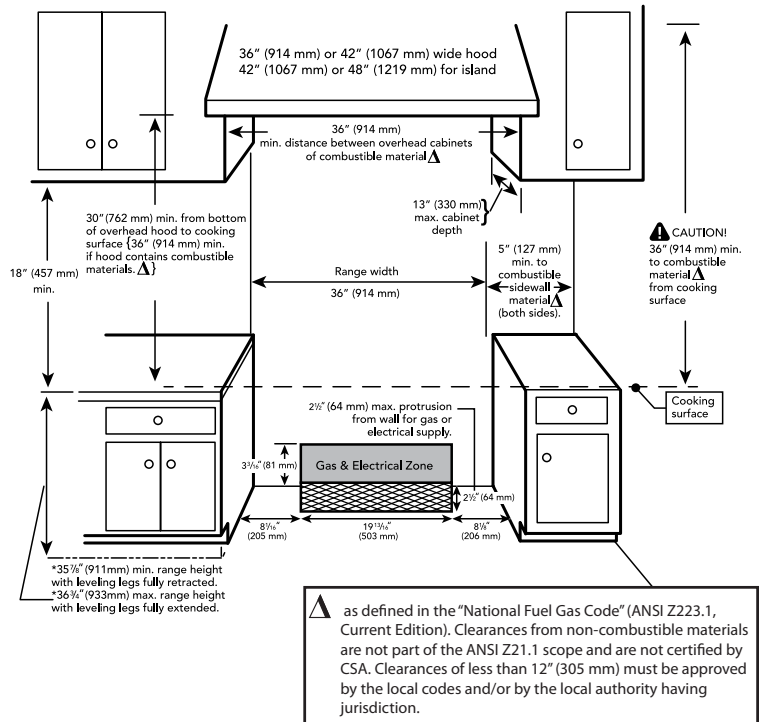
Thermador All-Gas Pro Harmony Ranges are shipped by the factory to operate on natural gas or LP. Be sure to order the correct fuel-type and verify the type of gas being used at the installation site matches the type of gas used by the appliance.

IMPORTANT

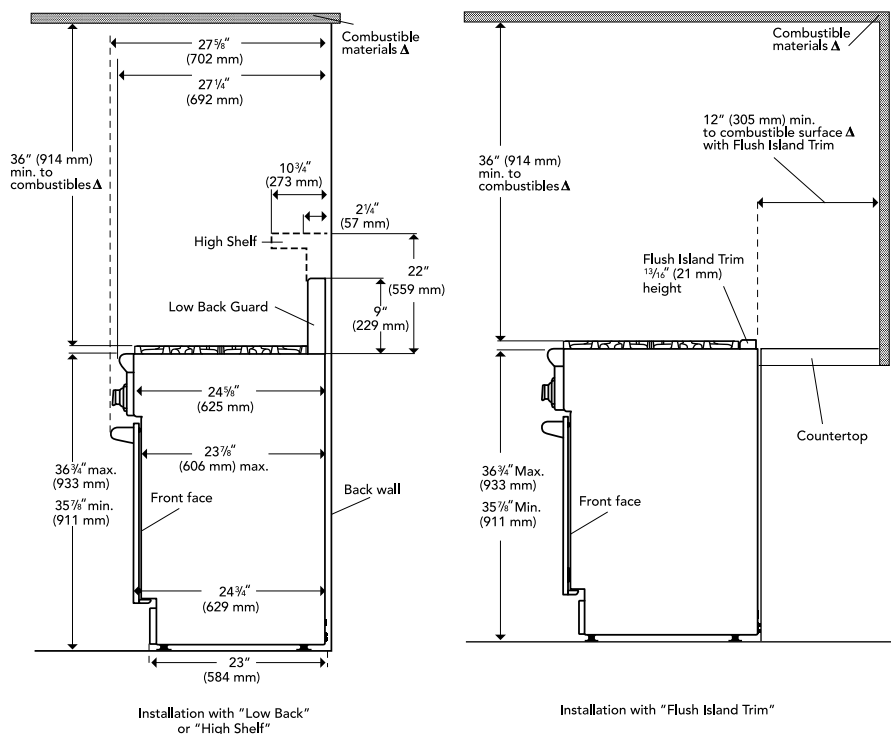
We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

36-INCH CUTOUT AND RANGE DIMENSIONS



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.



PRO HARMONY® RANGES

36-INCH GAS

PRG364GDH / PRL364GDH



PROFESSIONAL

PRG364GDH / PRL364GDH

Gas / Liquid Propane Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

	PRG364GDH	PRL364GDH
Total Number of Cooktop Burners	4	
Product Width	35 15/16"	
Product Height	35 7/8"–36 3/4"	
Product Depth	24 3/4"	
Overall Oven Capacity* (cu. ft.)	5.0	
Overall Interior Dimensions (W x H x D)	29 1/8" x 16 1/4" x 18 3/8"	
Usable Oven Interior Dimensions (W x H x D)	25 5/8" x 12 1/4" x 16"	
Cutout Width	36"	
Cutout Height	35 7/8"–36 3/4"	
Cutout Depth	24"	
Cooktop Surface	Porcelain	
Gas Cooktop Burners	4 @ 18,000 BTU	4 @ 15,000 BTU
12" Center Electric Griddle	6-Pass @ 1,630 Watts	
Oven Bake	20,000 BTU	19,000 BTU
Oven Broil	27,000 BTU	25,000 BTU
Total Gas Connection Rating	99,000 BTU	85,000 BTU
LP Convertible	Order Factory LP Model	
Electrical Supply	120V AC, 60 Hz	
Watts	2,400	
Required Circuit Breaker	20 Amp	
Power Cord	72", 3-Wire	
Shipping Weight (lbs.)	335	

*According to AHAM Standards

PRG364GDH / PRL364GDH

INNOVATION

- ★ Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- ★ QuickClean Base™ designed for easy surface cleaning
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Every burner 18,000 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®
- Superior griddle results – 6 pass, 1,630 Watt electric griddle
- Titanium surface non-stick, rust-proof cast-aluminum griddle
- Grill accessory – thermostatically controlled for even heating
- Titanium surface non-stick, rust-proof cast-aluminum grill accessory
- Removable griddle and grill accessory for easy cleanup
- Powerful, 27,000 BTU bake and 20,000 BTU broil burners
- Convection Bake offers precise multi-level baking results
- Massive oven capacity of 5 cu. ft.
- Six rack levels for multiple item cooking
- Full Access® telescopic racks, integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Star-K certified

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
- 36" units ship standard with island trim included

★ THERMADOR EXCLUSIVE

ACCESSORIES



PA36GLBH
Low Backguard



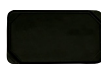
PA12GRILHC
Grill



PA12CHPBLK
12" Cutting Board



PA36GHS
High Shelf



PAGRIDDLE
Griddle



PAKNOBLK
Black Knob Kit



PWOKRINGHC
Wok Ring



PA12CVRJ
Grill/Griddle Cover



PAKNOBLU
Blue Knob Kit

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). 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.

NATURAL GAS OR LP

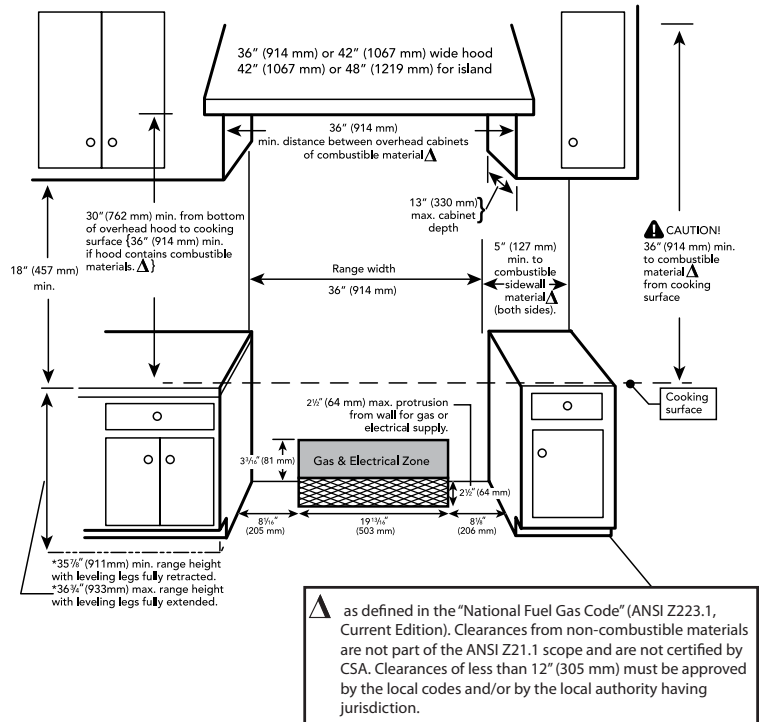
Thermador All-Gas Pro Harmony Ranges are shipped by the factory to operate on natural gas or LP. Be sure to order the correct fuel-type and verify the type of gas being used at the installation site matches the type of gas used by the appliance.

IMPORTANT

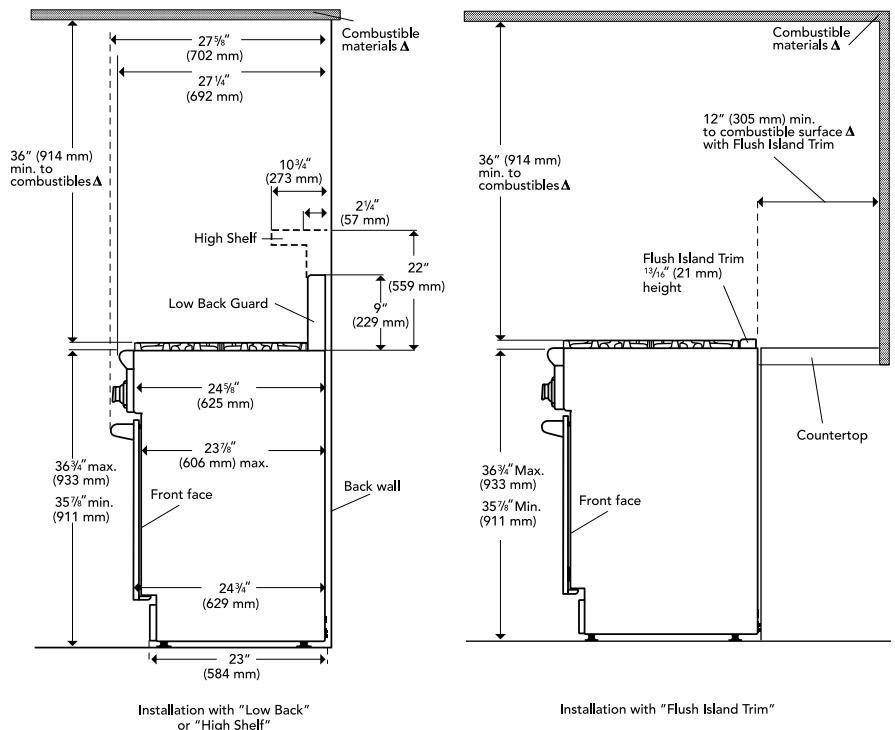
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Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

36-INCH CUTOUT AND RANGE DIMENSIONS



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.



PRO HARMONY® RANGES

48-INCH GAS

PRG486GDH / PRL486GDH



PROFESSIONAL

PRG486GDH / PRL486GDH










Gas / Liquid Propane Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

	PRG486GDH	PRL486GDH
Total Number of Cooktop Burners	6	
Product Width	47 7/8"	
Product Height	35 7/8"–36 3/4"	
Product Depth	24 3/4"	
Overall Oven Capacity* (cu. ft.)	4.5 / 2.5	
Overall Interior Dimensions (W x H x D)	26" x 16 1/4" x 18 1/4" (Lg) 14 1/2" x 16 1/4" x 18 3/8" (Sm)	
Usable Oven Interior Dimensions (W x H x D)	22 1/2" x 11 3/4" x 16" (Lg) 11" x 11 7/8" x 16" (Sm)	
Cutout Width	48"	
Cutout Height	35 7/8"–36 3/4"	
Cutout Depth	24"	
Cooktop Surface	Porcelain	
Gas Cooktop Burners	6 @ 18,000 BTU	6 @ 15,000 BTU
12" Center Electric Griddle	6-Pass @ 1,630 Watts	
Oven Bake	7,500 BTU 15,000 BTU (Lg)	6,500 BTU 12,300 BTU (Lg)
Oven Broil	20,000 BTU 23,500 BTU (Sm)	19,000 BTU 22,000 BTU (Sm)
Total Gas Connection Rating	146,500 BTU	124,300 BTU
LP Convertible	Order Factory LP Model	
Electrical Supply	120V AC, 60 Hz	
Watts	2,400	
Required Circuit Breaker	20 Amp	
Power Cord	72", 3-Wire	
Shipping Weight (lbs.)	540	

*According to AHAM Standards

ACCESSORIES

 PA48GLBH Low Backguard	 PA12GRILHC Grill	 PA12CHPBLK 12" Cutting Board
 PA48GHSH High Shelf	 PAGRIDDLE Griddle	 PAKNOBLK Black Knob Kit
 PWOKRINGHC Wok Ring	 PA12CVRJ Grill/Griddle Cover	 PAKNOBLU Blue Knob Kit

PRG486GDH / PRL486GDH

INNOVATION

- ★ Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- ★ QuickClean Base™ designed for easy surface cleaning
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Every burner 18,000 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®
- Superior griddle results – 6 pass, 1,630 Watt electric griddle
- Titanium surface non-stick, rust-proof cast-aluminum griddle
- Grill accessory-thermostatically controlled for even heating
- Titanium surface non-stick, rust-proof cast-aluminum grill accessory
- Removable griddle and grill accessory for easy cleanup
- Powerful, 23,500 BTU bake and 20,000 BTU broil burners
- Convection Bake offers precise multi-level baking results
- Massive oven capacity of 4.5 cu. ft. plus 2.5 cu. ft. in small oven
- Six rack levels for multiple item cooking
- Full Access® telescopic racks, integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Star-K certified

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
- 48" units ship standard with island trim included

★ THERMADOR EXCLUSIVE

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). 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.

NATURAL GAS OR LP

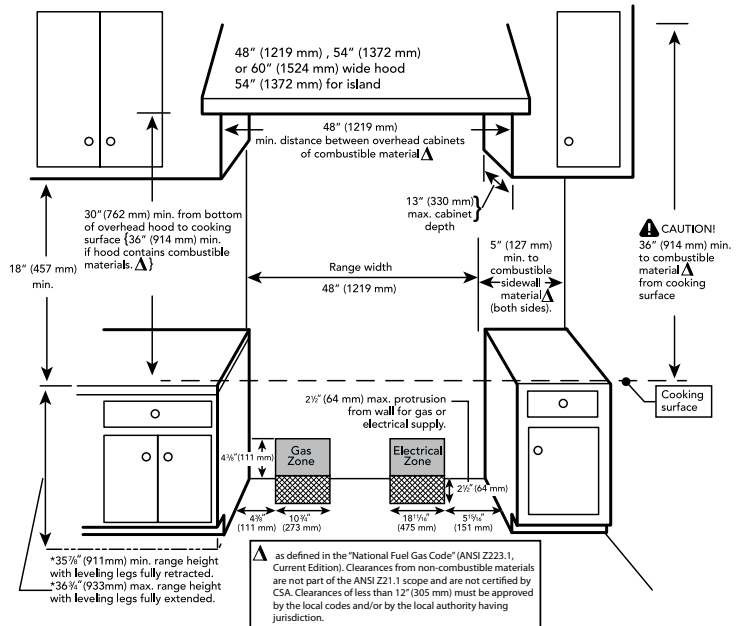
Thermador All-Gas Pro harmony Ranges are shipped by the factory to operate on natural gas or LP. Be sure to order the correct fuel-type and verify the type of gas being used at the installation site matches the type of gas used by the appliance.

IMPORTANT

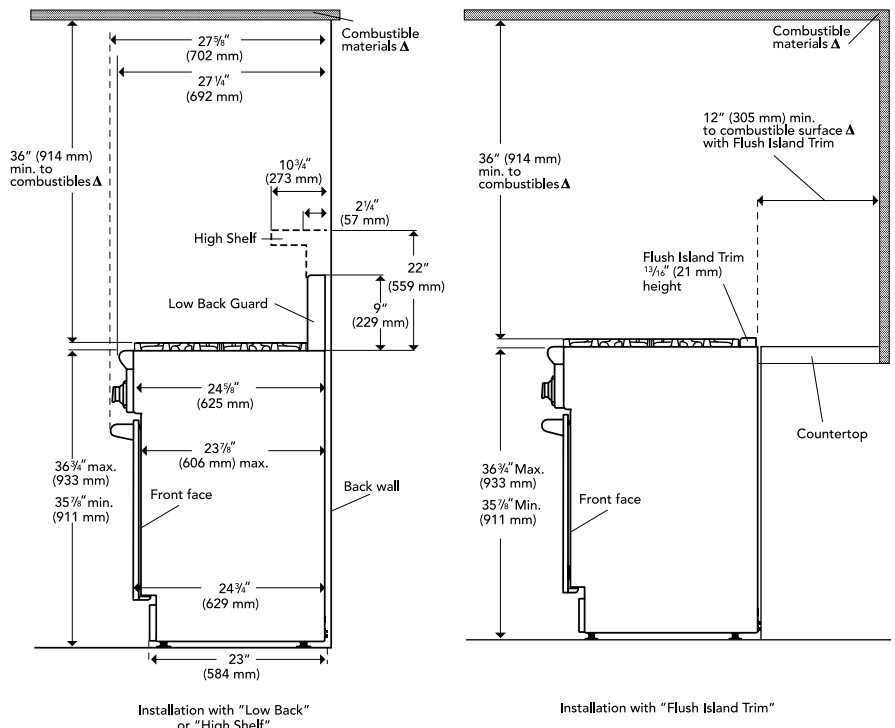
We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

48-INCH CUTOUT AND RANGE DIMENSIONS



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.