

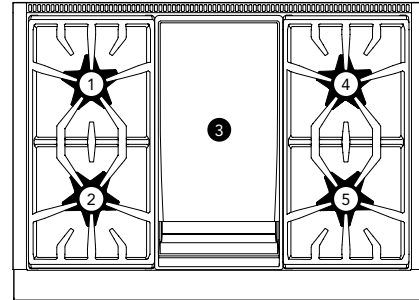
PRD364WDHU

36-INCH DUAL-FUEL PRO HARMONY® RANGE WITH GRIDDLE

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



RANGETOP



Total number of cooktop Burners	4 + Griddle
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Center 12" Electric Griddle	1,630 W (6-Pass)
4 – Power of Back Right Burner BTU	15,000
5 – Power of Front Right Burner BTU	18,000

OVEN

Oven Capacity	4.9 cu. ft.
Cooking Modes	
Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil	
Sabbath	Yes
Self Clean	Yes
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W
Home Connect® (Wi-Fi Enabled)	Yes
Cavity Interior Dimensions (HxWxD)	16 3/8" x 28" 18 1/2"
Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 16 3/4"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 24 3/4"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 36" x 24"
Net Weight	410 lbs.

FEATURES & BENEFITS

- ★ - Exclusive Star® Burner delivers superior flame spread for more even heating with QuickClean Base® designed for easy cleaning
- ★ - 2 ExtraLow® burners offer precision simmering, melting or keeping warm
 - Non-stick griddle provides even heating across the entire cooking surface
- ★ - Superfast 2-hour self-clean mode is the fastest in the industry
 - True Convection oven allows you to cook multiple dishes - up to 5 levels of sheet pans - with even baking results

TECHNICAL DETAILS

Circuit Breaker	30 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type USA	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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SEE PAGE 2 FOR INCLUDED AND OPTIONAL ACCESSORIES

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ACCESSORIES (INCLUDED)

3 Telescopic Racks, Meat Probe, 1 Griddle Plate, 1 Grease Tray, 1 Lg. Broil Pan, Island Trim

ACCESSORIES (OPTIONAL)



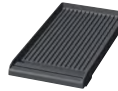
PWOKRINGHC
Wok Ring



PA12CHPBLK
Chopping Block / Cutting Board



PAGRIDDLE
Professional Griddle, Sits on Top of Grates Over 2 Star Burners, High-Release Coating



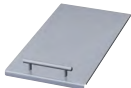
PA12GRILLW
12" Pro Grill Plate with Tray, (for Griddle Models), Non-Fusion Coating



PAGRIDLFW
12" Pro Griddle with Tray, (Fusion Coating Option for Griddle Models)



PA12GRILFW
12" Grill Plate with Tray (for Griddle Models), Fusion Coating



PA12LCVRW
12" Professional Griddle Cover



PA36WLBH
Pro Harmony 7" Low Backguard*



PARKB36DHY
Metallic Blue Knob Kit



PALPKITHW
LP Conversion Kit, Pro Harmony Dual-Fuel Models with 4 and 6 Burners

PAALTKITH

High Altitude Kit, Natural Gas or Dual-Fuel Pro Harmony Ranges, 5,400 ft. to 10,200 ft.

Contact Customer Support

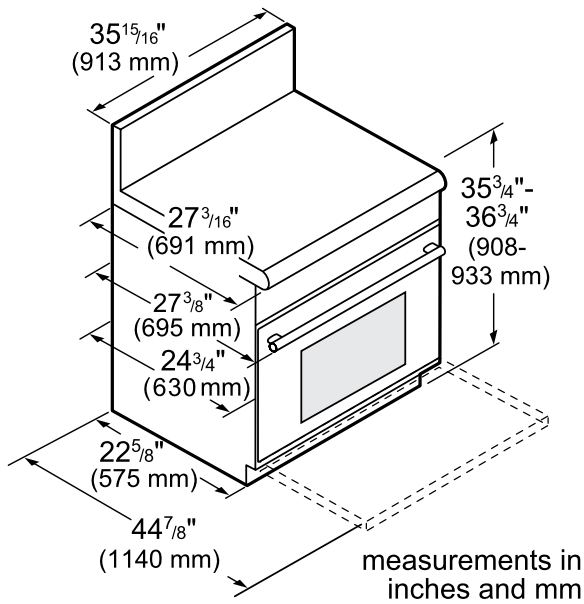
High Altitude Kit, Gas or Dual-Fuel Pro Harmony Ranges Connected to LP Gas, 10,000 ft. to 10,200 ft.

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

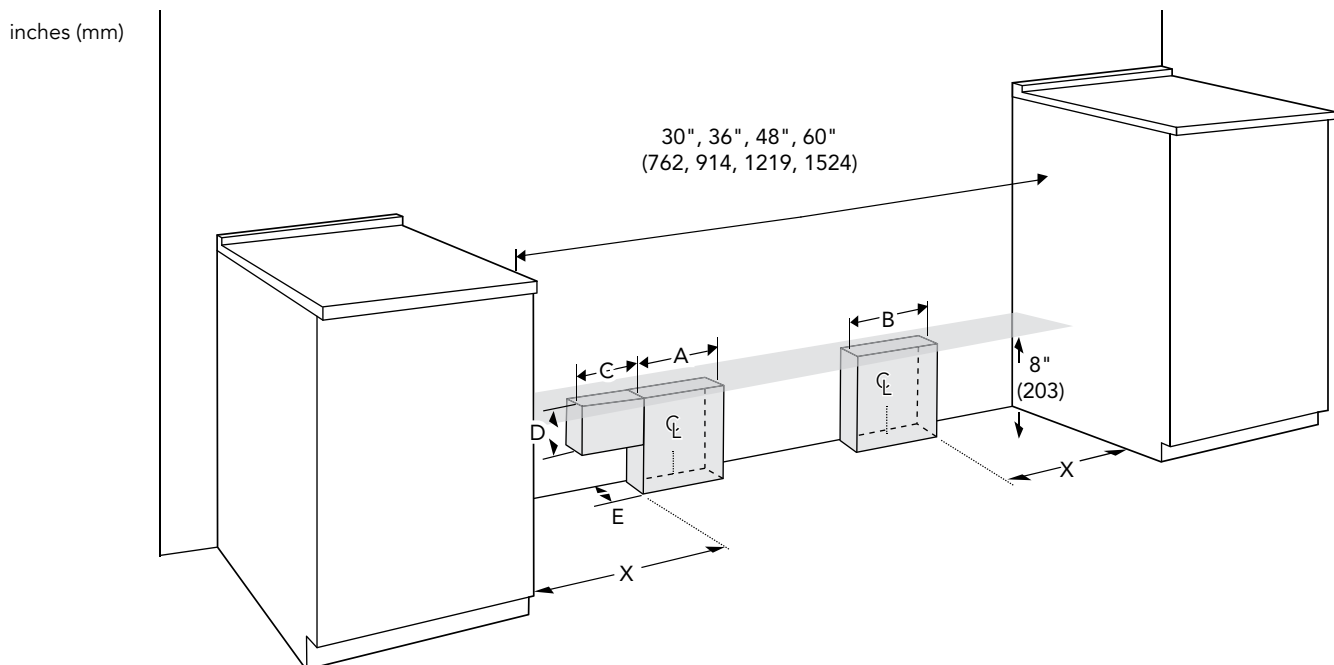
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36-INCH RANGE DIMENSIONS



36-INCH RANGE CUTOUT DIMENSIONS



Range model	Gas zone A	Electric zone B	X	C	D	E
All Harmony series	4" (102)	6" (152)	5" (127)	N/A	N/A	2" (51)
36"/ 48" Grand series	4" (102)	6" (152)	8" (203)	4" (102)	3" (76)	2" (51)
60" Grand series	4" (102)	6" (152)	8" (203)	4" (102)	3" (76)	1" (25)

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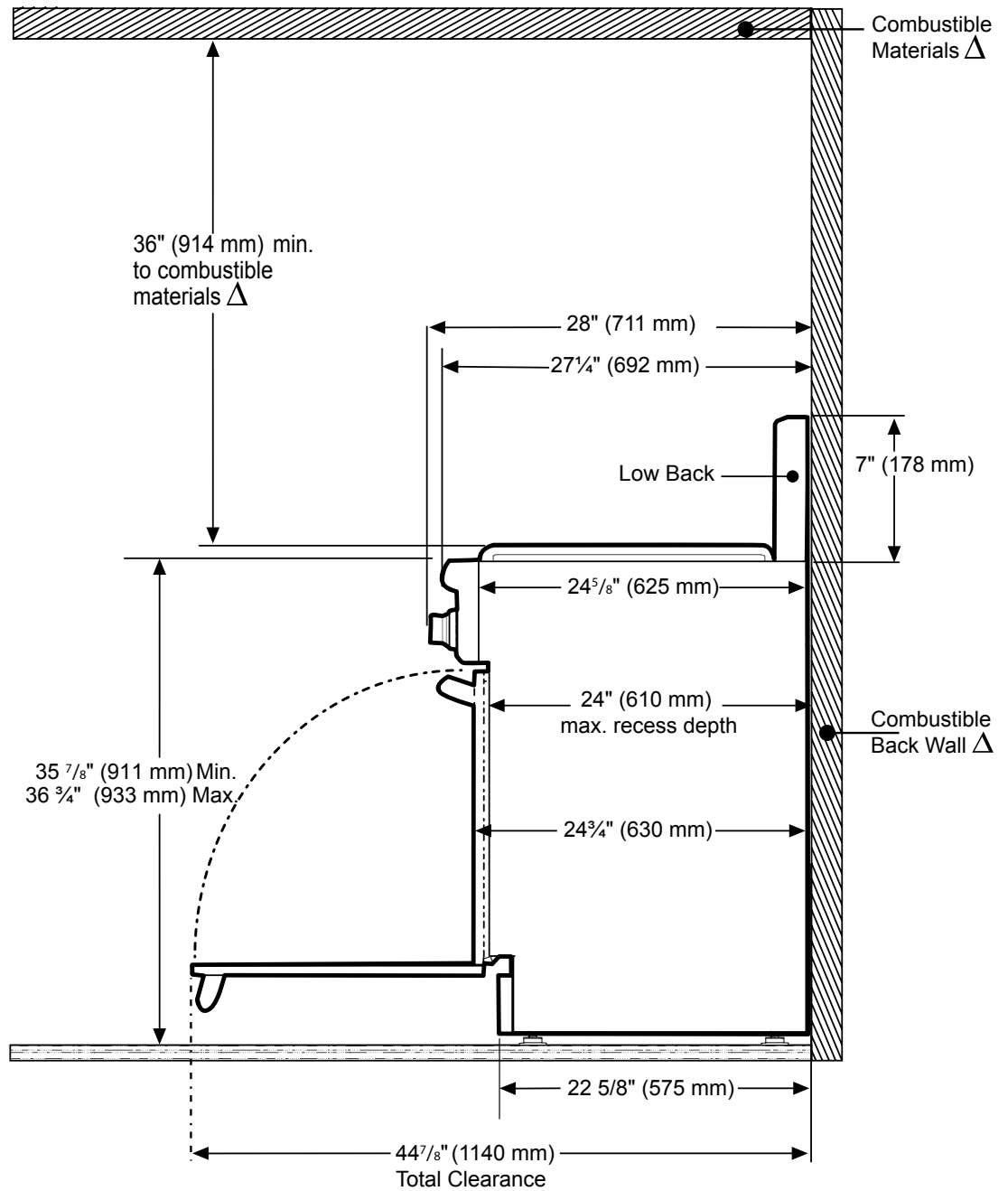
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36-INCH RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "LOW BACK"

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.

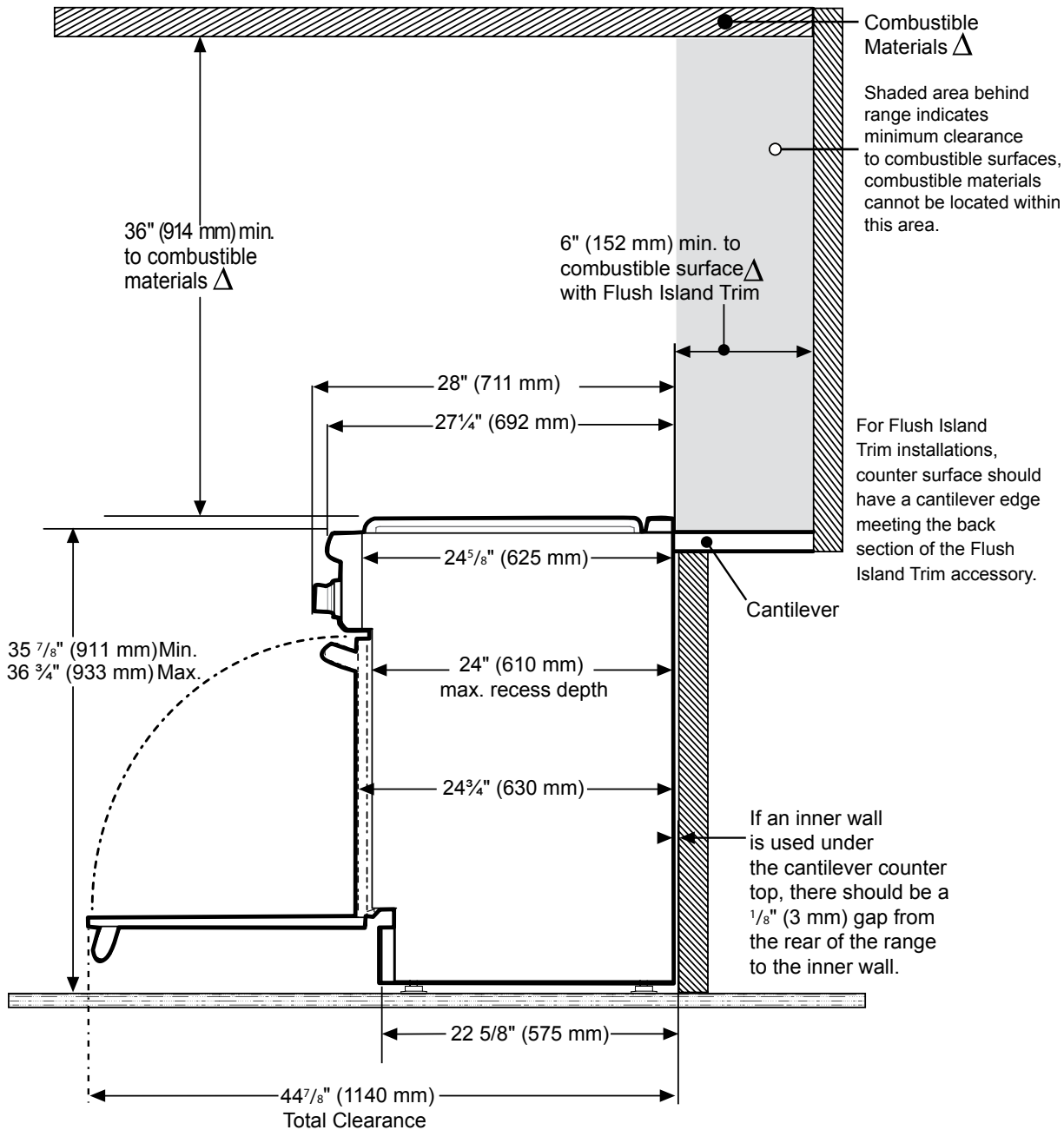


Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 6" (152 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

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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 6" (152 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. Limited warranty from date of delivery. 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.