

# PRO GRAND® RANGES

## PLANNING INFORMATION

### MODEL OPTIONS

There are two sizes of Thermador Pro Grand® Ranges to choose from—36-inch and 48-inch—in your choice of all-gas or dual-fuel configurations. All models are 27-Inch deep and available in stainless steel or exclusive models available with porcelain cooktop. Dual-fuel models can be converted to Liquid Propane (LP) using the included kit. All-gas models are available in Natural Gas or Liquid Propane (LP) 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 Grand 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.

#### GAS REQUIREMENTS AND HOOKUP

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, conversion from natural gas to propane must be done by qualified service personnel only. Please refer to the LP Conversion Instructions 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.

#### NATURAL GAS REQUIREMENTS:

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 to 34.9 mb)

Manifold Pressure: 5" water column (12.5 mb)

#### PROPANE GAS REQUIREMENTS:

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 Grand 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.

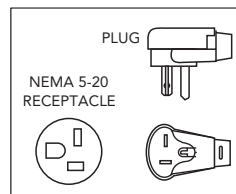
MODEL	REQUIRED CIRCUIT BREAKER
	240/208V AC, 60Hz
PRD366JGU	35 Amp
PRD364JDGU	35 Amp
PRD486JDGU	50 Amp
PRD48JDSGU	50 Amp

#### ALL-GAS:

Thermador Pro Grand 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, 60Hz
PRG366JG - NG	15 Amp
PRL366JG - LP	15 Amp
PRG364JDG - NG	20 Amp
PRL364JDG - LP	20 Amp
PRG486JDG - NG	20 Amp
PRL486JDG - LP	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 Grand® 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 Grand 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 Grand 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 Grand Ranges. Refer to the Ventilation section or [www.Thermador.com](http://www.Thermador.com) for a complete selection of Professional ventilation options, blowers, and accessories.

WIDTH	CONFIGURATION	VENTILATION OPTIONS
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

# PRO GRAND® RANGES

## 48-INCH DUAL-FUEL

PRD486JDGU



### PROFESSIONAL

PRD486JDGU

Dual-Fuel Commercial-Depth Range,  
Porcelain Cooktop Surface

### SPECIFICATIONS

Total Number of Cooktop Burners	6
Product Width	47 15/16"
Product Height	36 3/4"
Product Depth	28 1/2"
Overall Oven Capacity* (cu. ft.)	5.7 / 2.5
Overall Oven Interior Dimensions (W x H x D)	28" x 16" x 22" (Lg) 12 3/8" x 16" x 22" (Sm)
Usable Oven Interior Dimensions (W x H x D)	25 1/2" x 11 3/4" x 19 5/8" (Lg) 9 7/8" x 11 3/4" x 19 5/8" (Sm)
Cutout Width	48"
Cutout Height	35 7/8"–36 3/4"
Cutout Depth	24"–25 1/8"
Cooktop Surface	Porcelain
Gas Cooktop Burners	1 @ 22,000 BTU / 5 @ 18,000 BTU (NG)
12" Center Electric Griddle	6-pass, 1,630 Watts
Oven Bake (Watts)	2,400 (Lg) / 2,250 (Sm)
Oven Broil (Watts)	4,000 (Lg) / 3,600 (Sm)
Convection (Watts)	2,750 (Lg) / 1,800 (Sm)
Total Gas Connection Rating	112,000 BTU (NG)
LP Convertible	Included
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	50 Amp
Power Cord	Purchase Separately
Shipping Weight (lbs.)	590

\*According to AHAM Standards

### PRD486JDGU

#### INNOVATION

- ★ - Patented Pedestal Star® Burner with QuickClean Base™ designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 22,000 BTU (NG) 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
- ★ - Cleans both ovens simultaneously in just 2 hours

#### PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- Titanium surface non-stick, rust-proof cast-aluminum griddle and grill, removable for easy cleanup
- Electronic oven display interfaces to cook timer, meat probe and preheat status with audible alert
- Full featured small oven with convection, broil, self clean and meat probe
- Powerful, 8-pass bake and broil elements in large oven and 6-pass elements in small oven
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Large oven 5.7 cu. ft. – accommodates commercial sheet pan plus 2.5 cu. ft. in small oven
- Full Access® telescopic racks, integrated easy-grip handle
- Six rack levels in each oven for multiple item cooking
- Star-K certified

#### DESIGN

- Bold Professional design
- Pinhole and panel lighting concepts provide functional and stylish aesthetics
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Hidden bake element makes cleanup one smooth surface
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Signature blue indicator lighting

#### ★ THERMADOR EXCLUSIVE

### ACCESSORIES



PA48JLBG  
Low Backguard



PA12GRILHC  
Grill



PWOKRINGHC  
Wok Ring



PA12CHPBLK  
12" Cutting Board



PA48JHSG  
High Shelf



PAGRIDDLE  
Griddle



PAKNOBLKJG  
Black Knob Kit



PA48JTKG  
Toekick



PA12CVRJ  
12" Griddle /  
Grill Cover



PAKNOBLUJG  
Blue Knob Kit

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

# PRO GRAND® RANGES 48-INCH DUAL-FUEL

PRD486JDGU

## INSTALLATION OPTIONS

Thermador Pro Grand® Ranges feature a bold, professional design and a commercial-depth of 27-inches. 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 Grand 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), utilize the included LP kit. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

### IMPORTANT

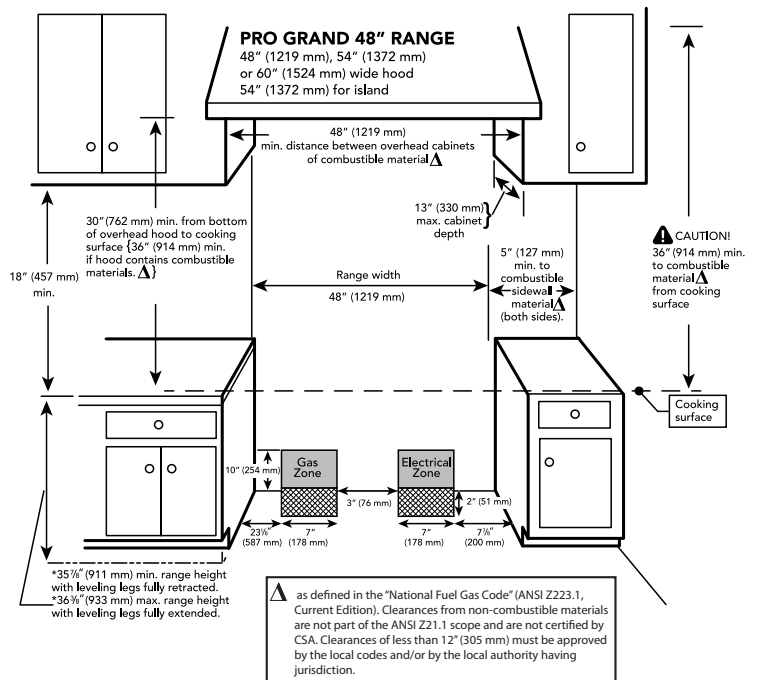
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Due to the 27-inch commercial-depth of Pro Grand Ranges, the PH Professional Series Wall Hoods or Professional Series Custom Inserts would provide the appropriate depth from the wall to correspond to these ranges.

### HIGH ALTITUDE

A high altitude kit is available through Customer Services as service part number 746376.

## 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.

