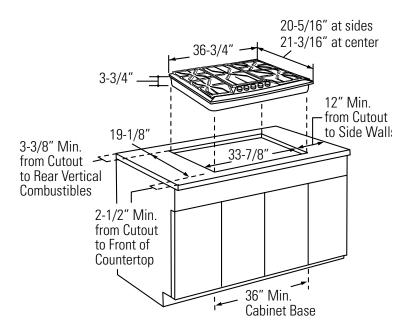
DIMENSIONS AND INSTALLATION INFORMATION (IN INCHES)



NOTE

The cooktop cutout is rectangular.

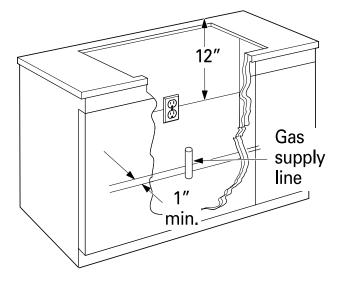
The bowed front edge of the cooktop will sit on top of the counter.

These cooktops may be installed in combination with a Monogram downdraft vent, a Monogram single oven or a Monogram warming drawer. See installation instructions for details.

Model ZGU385NSMSS - Natural Gas

Model ZGU385LSMSS - Liquid Propane

These stainless steel cooktops are factory set for natural or liquid propane gas. Be sure to order the correct model for the installation situation



NOTE

Reference Instructions, Monogram 36" Stainless Steel Cooktop Installation, packed with product, for complete details.

The house gas supply should be at least 1" from the back wall.

The electrical outlet should be 12" below the countertop and within reach of the 4 ft. power cord.



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FEATURES AND BENEFITS

DUAL-FLAME STACKED BURNERS Provide complete 140°F simmer-to-rapid-boil flexibility on all burners; the burners are sealed to the cooktop for easy cleaning

HIGH-OUTPUT COOKING POWER
Delivered by an 18,000 BTU burner, totaling
50.000 BTUs*

SILENT, PRECISE SIMMERING Delivers a consistent 140°F temperature without cycling on and off; no simmer plate required

ELECTRONIC IGNITION
Ensures a continuous flame and reignites
automatically if accidentally extinguished

HAND-MACHINED, STAINLESS STEEL KNOB CONTROLS Rotate with smooth precision; a red indicator light embedded in each knob makes it easy to view and select heat settings

INTERLOCKING, CONTINUOUS GRATES Create a steady surface for cookware and are integrated into the cooktop for a clean, finished appearance

MODEL ZGU385NSMSS (Natural Gas) Stainless steel

MODEL ZGU385LSMSS (Liquid Propane) Stainless steel

*Natural Gas Model Liquid Propane (15,000 BTU Burner, totaling 51,400 BTUs)



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