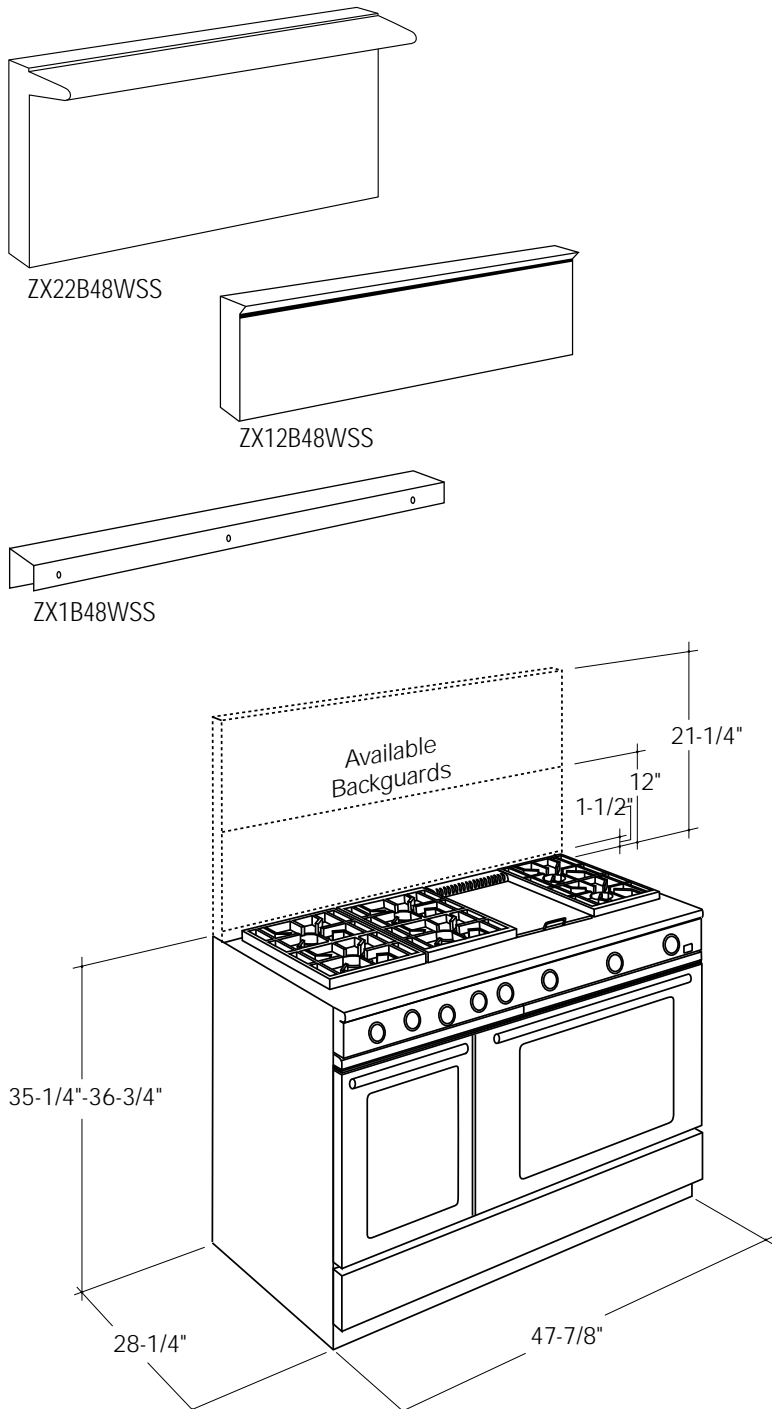




Monogram™

## ZDP48N6RWSS—48" Professional Ranges

### Dimensions and Specifications (in inches)



These ranges are factory set for either natural gas or liquid propane gas.

#### 48" Natural Gas Model:

ZDP48N6RWSS—6 gas burners, grill and griddle

#### 48" Liquid Propane Gas Model:

ZDP48L6RWSS—6 gas burners, grill and griddle

#### Accessory Requirements:

All models **require** the installation of a backguard. A backguard should be ordered at the same time as the range. Both must be on site at the time of installation.

#### Order one backguard for 48" models:

ZX1B48WSS—1-1/2" high backguard  
(required for island installations)

ZX12B48WSS—12" high backguard

ZX22B48WSS—22" high backguard with warming rack  
(2 piece)

#### Advance Planning:

Refer to dimensional drawings for appropriate placement and necessary clearances when planning the installation.

- Cabinetry cannot be installed directly above the range.
- This range requires the installation of a vent hood, 30" to 36" above the surface.
  - The vent hood must be at least 24" deep.
  - The vent hood must be the same width as the range.
  - The vent hood blower should provide at least 800 CFM and up to 1200 CFM.
  - When installing a range that includes a grill, select a blower on the high end of the CFM recommendation.
- Working areas adjacent to the range should have 18" minimum clearance between countertop and cabinet bottom.
- Clearance between range and side wall or combustible material must be at least 12" on each side.

For answers to your GE Monogram™, GE Profile™, GE, Hotpoint and RCA appliance questions, call GE Answer Center® service, 800.626.2000.



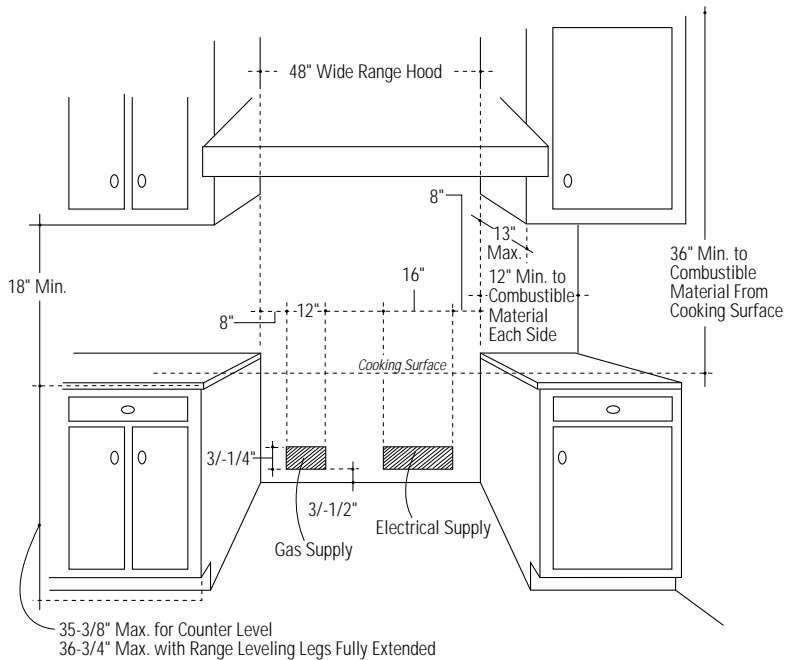
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Laboratories



Monogram™

## ZDP48N6RWSS—48" Professional Ranges

### Dimensions and Specifications (in inches)



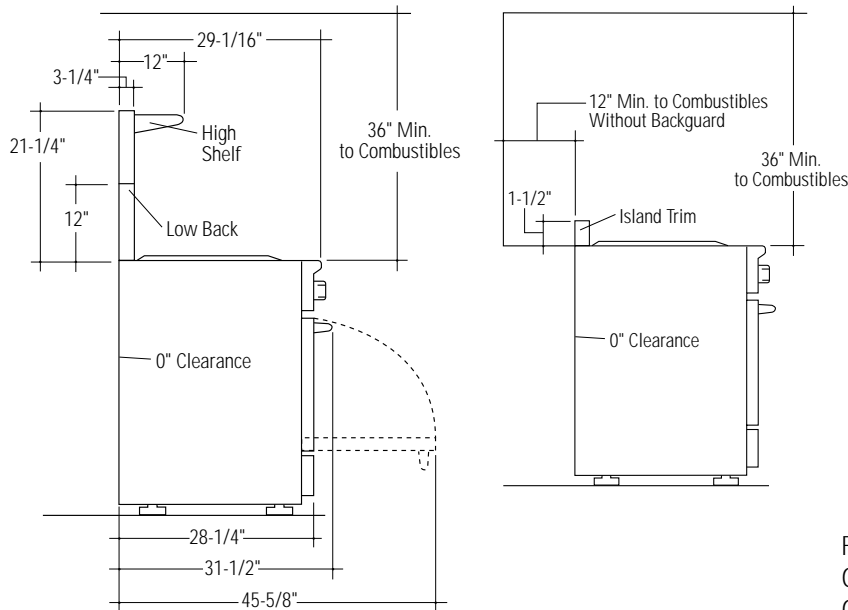
#### If the range is installed in an island:

- Allow 12" min. clearance at the back to combustible materials.
- Allow 36" min. above the cooking surface to combustible materials.
  - The vent hood blower should provide at least 800 CFM and up to 1200 CFM.
- Installation must conform with local codes. In the absence of local codes, the range must comply with the National Fuel Gas Code, ANSI Z223.1-1990.

A.G.A. approved

#### Installation Information:

Before installing, consult installation instructions (Pub. #49-8786) packed with product for current dimensional data.



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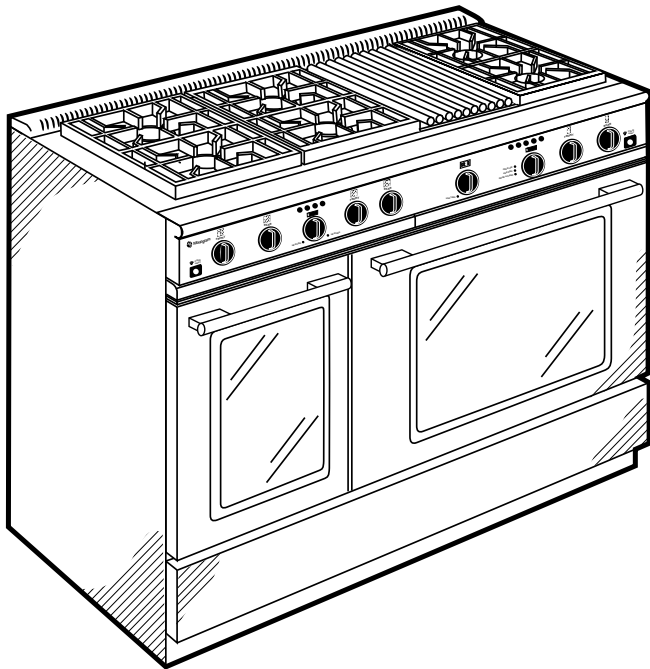


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Underwriters  
Laboratories



**Monogram.**<sup>™</sup>

## **ZDP48N6RWSS—48" Professional Ranges**



### **Features and Benefits**

- Stainless Steel Model
- Liquid Propane Gas
- Six (15,000/500 BTU) Dual-Ring Gas Burners
- 18,000 BTU Grill
- Cast-Iron, Porcelainized Burner Grates
- Stainless Steel, Slide-Out Drip Trays
- Electronic Ignition with Automatic Re-Ignition
- 4.3 Cubic Foot Electric Convection Self-Cleaning Main Oven
- 2.0 Cubic Foot Electric Thermal Standard Clean Companion Oven
- Commercial-Style Controls
- Main Oven Features 10-Pass Bake Element and 8-Pass Broil Element
- Porcelain-Enameled Broiler Pan with Chrome Plated Grid
- 3 Racks in Main Oven and 2 in Companion Oven
- Stainless Steel Oven Doors with Windows
- Tubular Stainless Steel Handles
- Stainless Steel Grill Cover
- Model ZDP48N6RWSS—Natural Gas
- Model ZDP48L6RWSS—Liquid Propane Gas