



**Monogram®**

## ZDP30N4HSS (Natural Gas)

## ZDP30L4HSS (Liquid Propane) – GE Monogram 30" Professional Range with 4 Burners

### Dimensions and Clearances (in inches)

All Professional Ranges are factory set for natural or liquid propane gas. The correct model should be ordered for the installation situation.

#### 30" Natural Gas Model

ZDP30N4HSS—4 gas burners

#### 30" Liquid Propane Gas Model

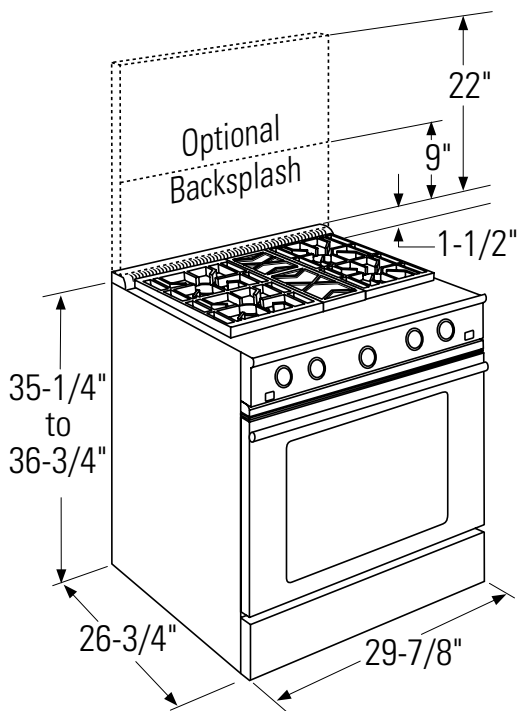
ZDP30L4HSS—4 gas burners

**Note:** Conversion kits (WB49X10132, Natural to LP and WB49X10133, LP to Natural) are available if the wrong gas type was ordered. High Altitude kit, WB49X10130, is also available. The kits must be installed by a qualified service technician at additional cost.

### Installation Information

Before installing, consult installation instructions packed with product or online at [Monogram.com](http://Monogram.com) for current dimensional data.

A 30" or 36" wide professional vent hood with a minimum 600 CFM is recommended for installation over this range. Install the hood 30" to 36" above the cooking surface.



Clearances between range and side wall or combustible material must be at least 12" on each side.

### Advance Planning

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

- Cabinetry cannot be installed directly above the range.
- 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.

### If the range is installed in an island

- Allow 12" minimum clearance at the back to combustible materials.
- The vent hood blower should provide at least 600 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 Z223.1-990.



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**Specification Created 5/04**

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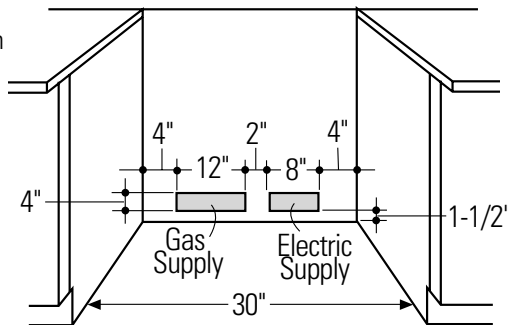
## ZDP30N4HSS (Natural Gas)

## ZDP30L4HSS (Liquid Propane) – GE Monogram 30" Professional Range with 4 Burners

### Electrical Requirements

Ranges must be supplied with 208/240V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a circuit breaker or time-delay fuse. Install a 25-amp circuit for 30" ranges. The receptacle must be a NEMA 14-50R device to accept the four-prong plug on the range.

Locate gas and electric as shown



### Gas Supply

- Natural gas models are designed to operate at 5" water column pressure. A regulator is required at the natural gas source to provide maximum of 7" water pressure to the range regulator.
- The liquid propane models are designed to operate at 10" water column pressure. A regulator is required at the LP source to provide maximum of 14" water pressure to the range regulator.

### Optional Backsplash Accessories

The range requires a 12" minimum clearance to a vertical combustible surface at the rear. A backsplash is required for installations with less than 12" clearance. The following backsplash accessories are available, or a custom, non-combustible backsplash can be used.

#### Backsplashes: Order one with a 30"-wide range

**ZX9B30HSS**—9" backsplash

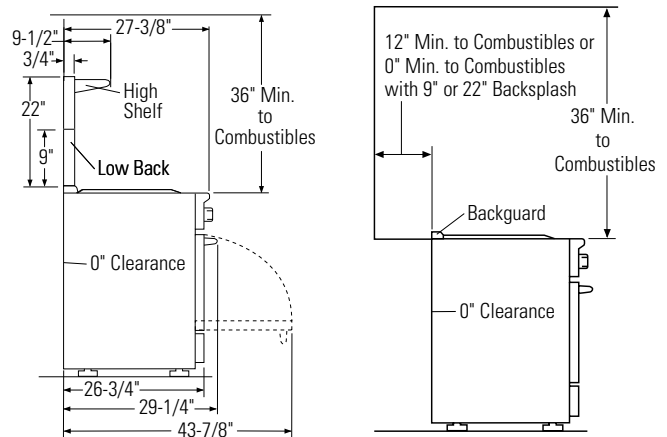
**ZX22B30HSS**—22" backsplash with warming shelf

#### Backsplash with Warming Shelf

All Monogram Professional Wall-Mounted Hoods feature infrared warming lights. The 22"-high backsplash with warming shelf is a perfect complement when installed with the tapered or straight-sided hoods.

If you choose to install this range with a Restaurant-Style Professional Hood (ZV30RSFSS), no additional accessories are required. These hoods are shipped with a stainless steel backsplash and warming shelf.

### Side View with a Backsplash



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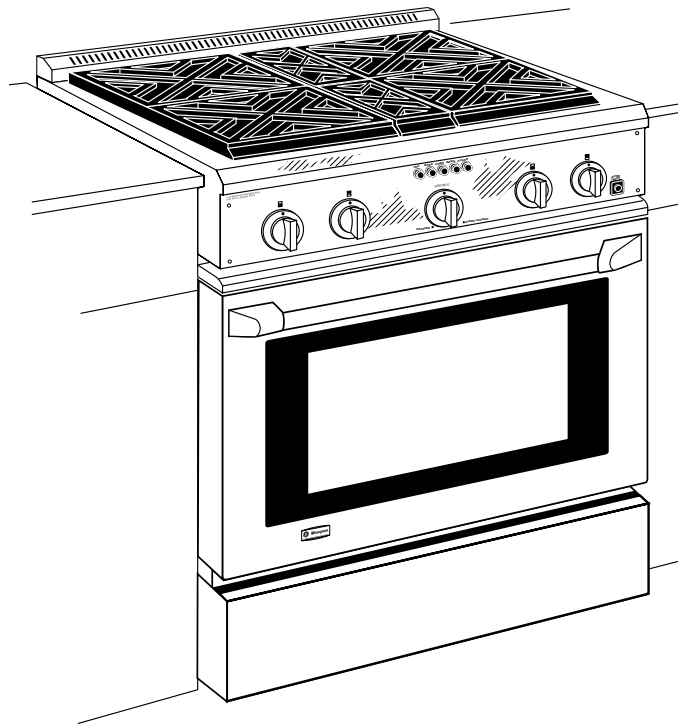
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### **Features and Benefits**

- Sophisticated styling – Designed with chamfered edges and die cast knobs, Monogram stainless steel ranges offer the bold appearance and high-performance cooking capabilities of commercial appliances.
- Sealed, dual-flame stacked burners – Each gas burner uses two separate flames to give you a range of precise temperature options, from an ultra-low 140 degree simmer to a powerful 17,000 BTU setting. The burners are sealed to the recessed cooktop surface for easy cleaning.
- Exclusive reversible grates – Sectioned, dishwasher-safe grates provide two cooking surfaces for unprecedented versatility in gas cooking.
- Oven (4.0 cu. ft., 24" wide) – The large, self-cleaning convection oven offers two multi-pass broil and bake elements for even browning and backing, with no hot or cold spots.
- Self-clean oven racks – The oven is equipped with heavy-duty, porcelain-coated racks which are designed to remain in the oven during the self-clean cycle for effortless cleaning.
- Halogen lighting – Illuminates your culinary work in progress.
- Continuous center grate – Allows for easy movement of pots and pans between burners.
- Model ZDP30N4HSS – Natural Gas, 4 burners.
- Model ZDP30L4HSS – Liquid Propane, 4 burners.