

# MONOGRAM 48" DUAL-FUEL PROFESSIONAL RANGE WITH 6 BURNERS AND GRILL

ZDP486NRPSS (NATURAL GAS)

## DIMENSIONS AND INSTALLATION INFORMATION (IN INCHES)

Professional ranges offer a number of choices in size and cooktop configurations.

All Dual-Fuel Professional Ranges are factory set for natural gas.

### NOTE

A propane conversion kit is included with the range. High Altitude kit, WB28K10553 for operation above 6,000 feet (for Natural and LP gas models), 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 48" or 54" wide professional vent hood with a minimum 1200 CFM is recommended for installation over this range.

## ADVANCE PLANNING

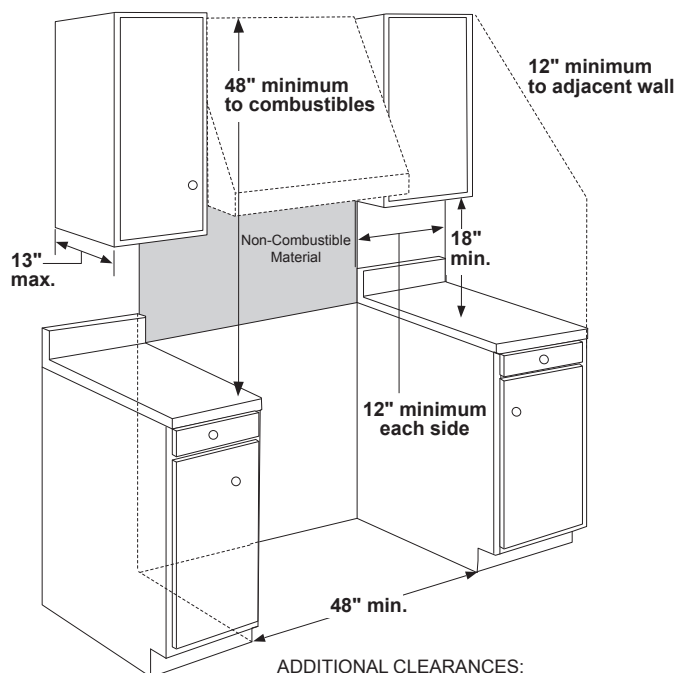
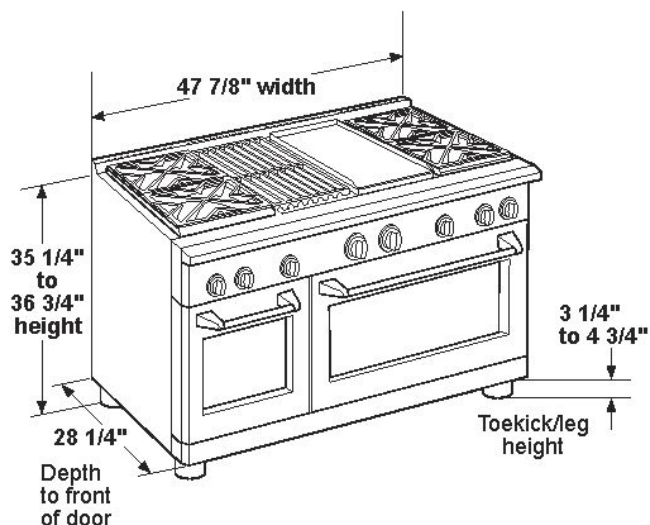
Refer to dimensional drawings for appropriate placement and necessary clearances when planning the installation.

- 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.
- 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.

### ⚠ WARNING

Installations without a hood require 48" minimum to combustibles. A custom hood installation with exposed horizontal combustible surfaces must have an Auto-On feature. Refer to hood installation instructions for specific hood clearances.

The surface of the entire back wall above the range and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick, marble or other stone.



#### ADDITIONAL CLEARANCES:

Allow 12" minimum clearance to an adjacent wall on each side.

Working areas adjacent to the rangetop should have 18" minimum clearance between countertop and the bottom of the wall cabinet.

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Product Specification Revised 8/19



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## FEATURES AND BENEFITS

### AUTHENTIC PROFESSIONAL APPEARANCE

Stainless steel with smoothly finished edges, large electronic control knobs and heavy duty handles

### SEALED, DUAL-FLAME STACKED BURNERS

Deliver a full spectrum of heat settings, from an ultra-low 140°F simmer to an intense 18,000 BTUs\*

### MONOGRAM PROFESSIONAL OVEN SYSTEM

Combines European, Reverse-Air convection technology and six heating elements to provide superb baking results

### HEAVY-DUTY, FULL-EXTENSION RACKS

Glide smoothly in and out on stainless steel ball bearings for easy access, and are designed to remain in the oven during the self-clean cycle

### LED TASK LIGHTS

Below the bullnose provide a functional and theatrical touch

### CERAMIC-INFRARED GRILL

Has 14,000 BTUs\* of adjustable heat. The cooking grate is grooved on one side to create sear marks and rounded on the other for delicate foods

### A CATERER'S OVEN

Is uniquely sized to accommodate three full-size sheet trays

### EVERYDAY OVEN

Is just the right size for 9" x 13" casserole dishes

### REVERSIBLE BURNER GRATES

Are flat on one side and uniquely contoured on the other to accommodate round-bottom woks

MODEL ZDP486NRPSS - Natural Gas

\*Natural Gas Model



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