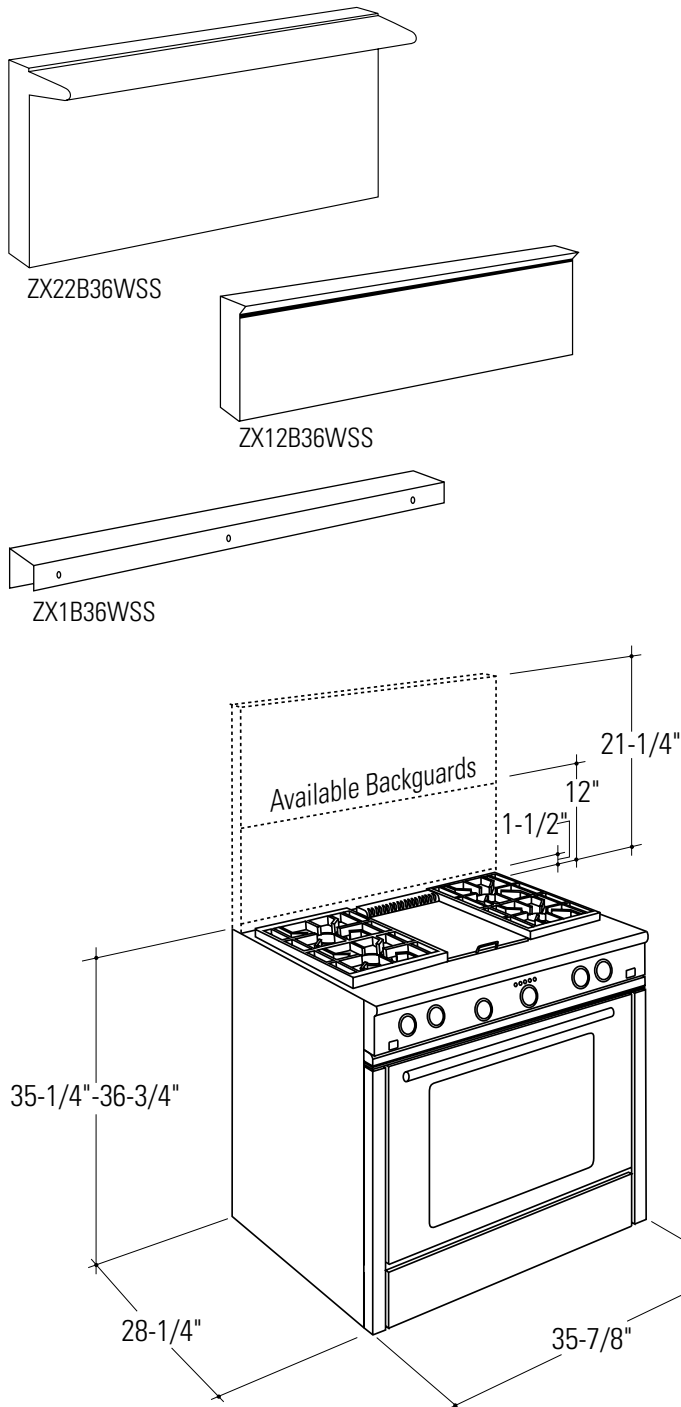




Monogram™

ZDP36N4DDSS - GE Monogram 36" Professional Range with 4 Burners and Griddle

Dimensions and Specifications (in inches)



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

36" Natural Gas Model:

ZDP36N4DWSS—4 gas burners and griddle

36" Liquid Propane Gas Model:

ZDP36L4DWSS—4 gas burners 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 36" models:

ZX1B36WSS—1-1/2" high backguard (required for island installations)

ZX12B36WSS—12" high backguard

ZX22B36WSS—22" high backguard with warming rack (2 piece)

Important!

Please call for your exclusive 40-Point Inspection! 800.444.1845

Owners of Monogram™ professional ranges enjoy the additional benefit of a complimentary visit by a specially trained technician. This includes temperature calibration of each oven and cooktop element. This is Monogram's way of ensuring correct installation and precise operation of your new professional range.

Our Preferred Service Specialists are always at your service.

For answers to your Monogram®, GE Profile™ or GE appliance questions, visit our website at GEAppliances.com or call GE Answer Center® service, 800.626.2000.



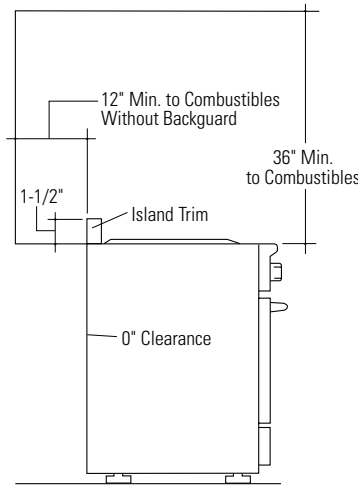
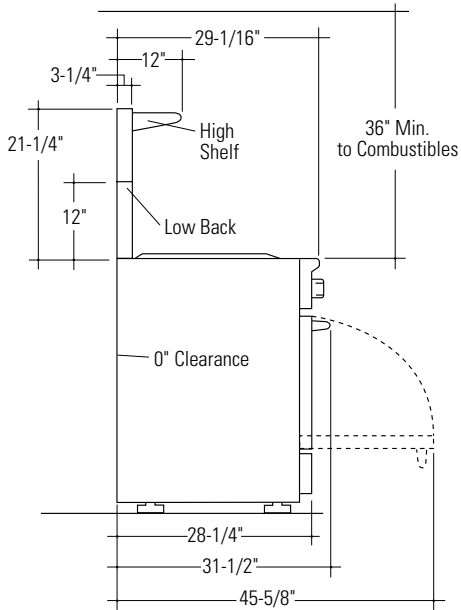
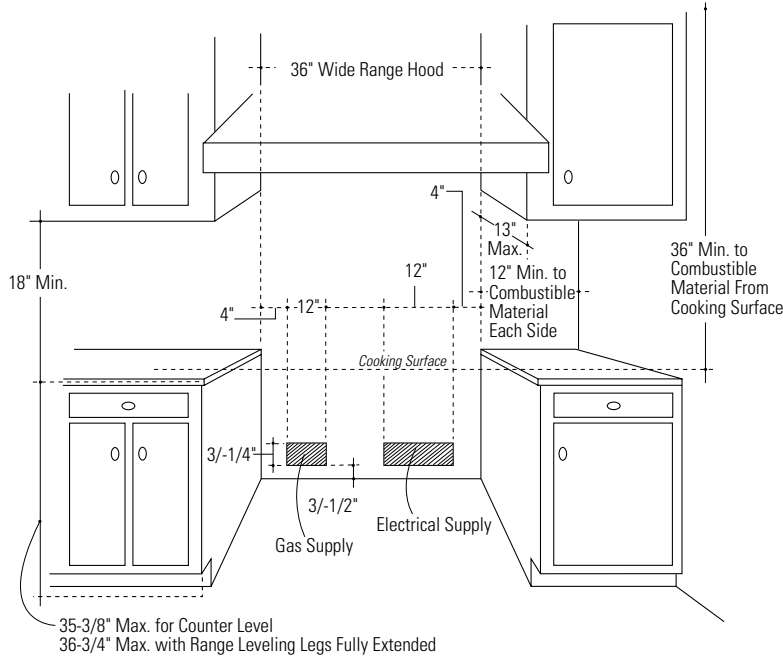
Listed by Underwriters Laboratories



Monogram™

ZDP36N4DDSS - GE Monogram 36" Professional Range with 4 Burners and Griddle

Dimensions and Specifications (in inches)



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 must provide at least 600 CFM and up to 800 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.

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 must 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 Z223.1-1990.

A.G.A. approved

Installation Information:

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

For answers to your Monogram® GE Profile™ or GE appliance questions, visit our website at GEAppliances.com or call GE Answer Center® service, 800.626.2000.

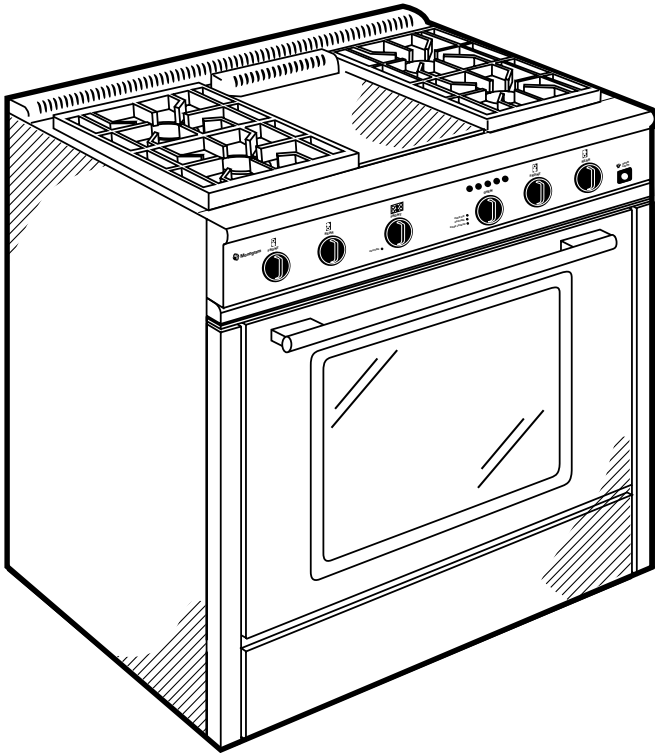


Listed by Underwriters Laboratories



Monogram™

ZDP36N4DDSS - GE Monogram 36" Professional Range with 4 Burners and Griddle



Features and Benefits

- Stainless Steel Model
- Natural Gas
- Four (15,000/500 BTU) Dual-Ring Gas Burners
- 18,000 BTU Thermostatically-Controlled Griddle
- Cast-Iron, Porcelainized Burner Grates
- Stainless Steel, Slide-Out Drip Tray
- Electronic Ignition with Automatic Re-Ignition
- 4.3 Cubic Foot Capacity Electric Convection Oven
- Self-Cleaning Oven
- Commercial-Style Controls
- 10-Pass Bake Element and 8-Pass Broil Element
- Porcelain-Enameled Broiler Pan with Chrome Plated Grid
- 3 Oven Racks
- Stainless Steel Door with Window
- Tubular Stainless Steel Handle
- Stainless Steel Griddle Cover
- Model ZDP36N4DDSS—Natural Gas
- Model ZDP36L4DDSS—Liquid Propane Gas