

MONOGRAM 36" DUAL-FUEL PROFESSIONAL RANGE WITH 4 BURNERS AND GRIDDLE

ZDP364NDPSS (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 for current dimensional data. A 36" or 42" wide professional vent hood with a minimum 600 CFM is recommended for installation over this range.

ADVANCE PLANNING

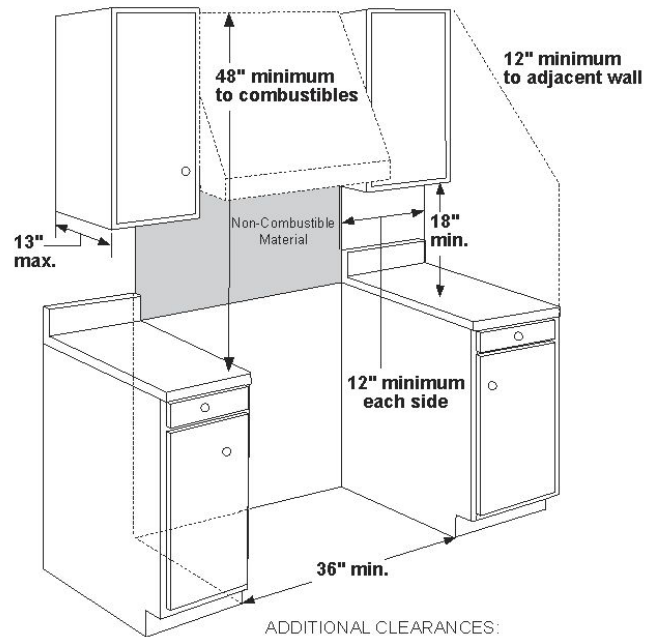
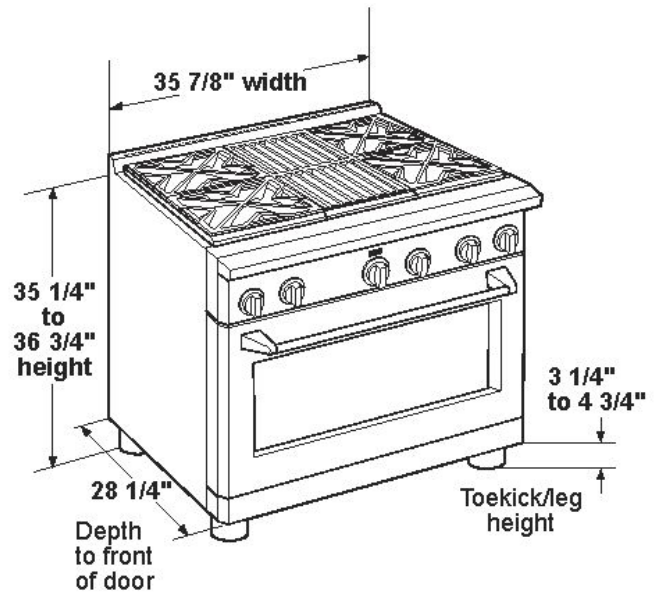
Refer to dimensional drawings for appropriate placement and necessary clearances when planning the installation.

- 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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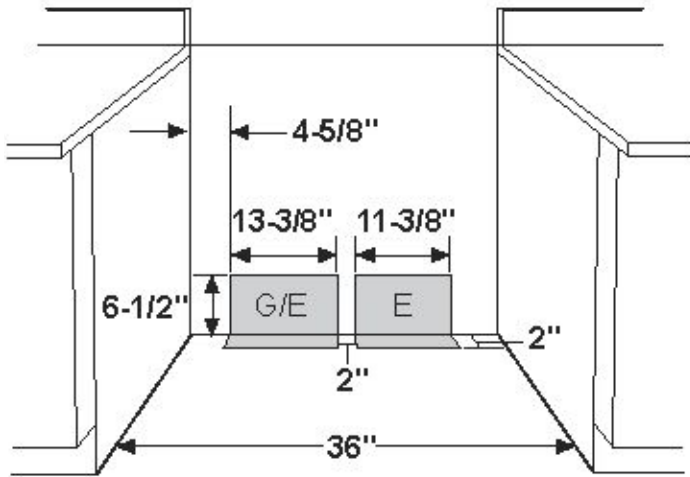
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ELECTRICAL REQUIREMENTS

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 30-amp circuit for 36" ranges.

The receptacle must be a NEMA 14-50R device to accept the four-prong plug on the range.

UTILITY LOCATIONS



Locate gas and electric as shown

GAS SUPPLY

- The natural gas models are designed to operate at 5" water column pressure. For proper operation, the pressure of the natural gas supplied to the regulator must be between 7" and 13" water column.
- The LP models are designed to operate at 10" water column pressure. For proper operation, the pressure of the LP gas supplied to the regulator must be between 11" and 13" water column.

OPTIONAL BACKSPLASH ACCESSORIES

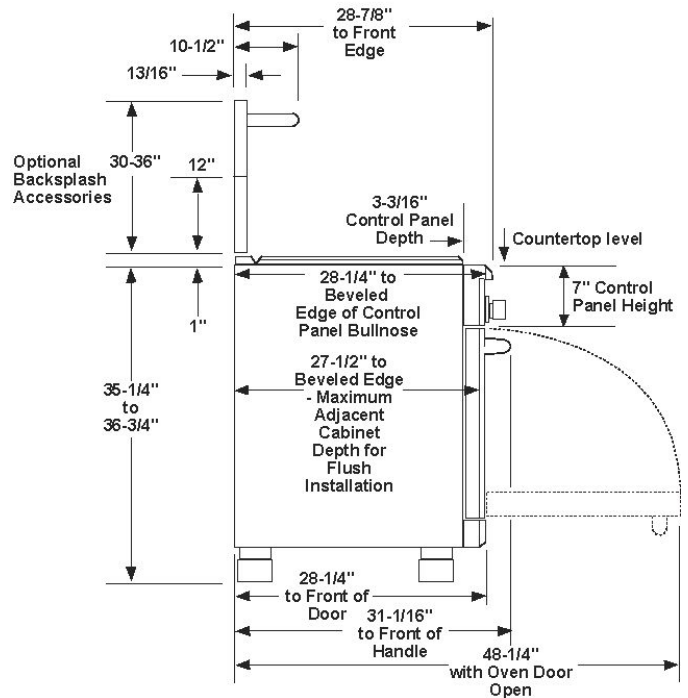
The range requires a 12" minimum clearance to a vertical combustible surface at the rear. A backsplash is required for installations with less than 12" clearance. The following backsplash accessories are available, or a custom, non-combustible backsplash can be used.

ORDER ONE WITH A 36"-WIDE RANGE BACKSPLASH

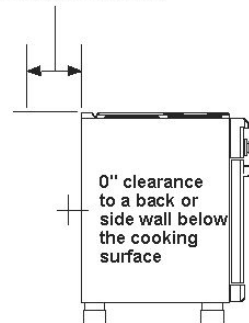
UX12B36PSS-12" backsplash

UXADJB36PSS-30"-36" adjustable-height backsplash with warming shelf

SIDE VIEW WITH A BACKSPLASH



12" min. to combustibles or 0" to a non-combustible material above the cooking surface



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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

STAINLESS STEEL AND ALUMINUM-CLAD GRIDDLE

Offers 18,000 BTUs* of cooking power, allowing fast and consistent heating across the entire cooking surface

A CATERER'S OVEN

Is uniquely sized to accommodate three full-size sheet trays

REVERSIBLE BURNER GRATES

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

ELECTRONIC IGNITION WITH AUTOMATIC REIGNITION

Ensures a continuous flame and reignites automatically if accidentally extinguished

MODEL ZDP364NDPSS - Natural Gas

*Natural Gas Model



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