

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

ZDP486NRNSS (NATURAL GAS)



THE MONOGRAM STATEMENT COLLECTION

Edge-to-edge handles, polished stainless steel, smoothly finished edges and large electronic control knobs offer an authentic professional appearance.

SEALED, DUAL-FLAME STACKED BURNERS

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

MONOGRAM PROFESSIONAL OVEN SYSTEM

Combines European, reverse-air convection technology and six heating elements in each oven 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

STAR-K CERTIFICATION

Allows Monogram ranges to operate in Sabbath mode

OPTIONAL FULL-WIDTH STAINLESS STEEL TOEKICK

Is included with the range

STAINLESS STEEL GRILL COVER

Included with the range

LARGE TEMPERATURE AND TIME DISPLAYS

Make it easy to monitor cooking progress

HALOGEN LIGHT COLUMNS

Provide a clear view, regardless of rack position

EVERYDAY OVEN

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

A CATERER'S OVEN

Is uniquely sized to accommodate three full-size sheet trays

*Natural Gas Model



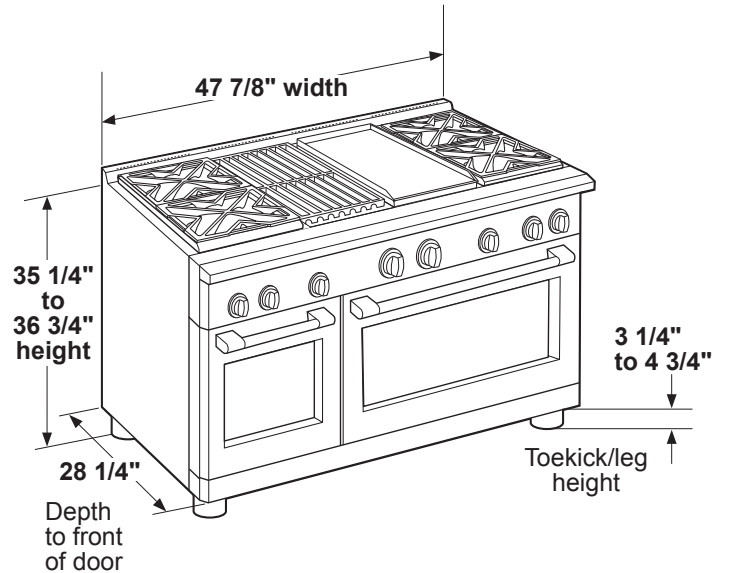
SPECIFICATIONS

Overall Width	47 7/8" (121.6 cm)
Overall Height	35 1/4" (89.5 cm)
Overall Depth	30 7/8" (78.4 cm)
Door Clearance	48 1/4" (122.5 cm)
Cutout Width	48" (121.92 cm)
Cutout Height	35 1/4" - 36 3/4" (89.5 - 93.3 cm)
Shipping Weight	672 lbs (305 kg)

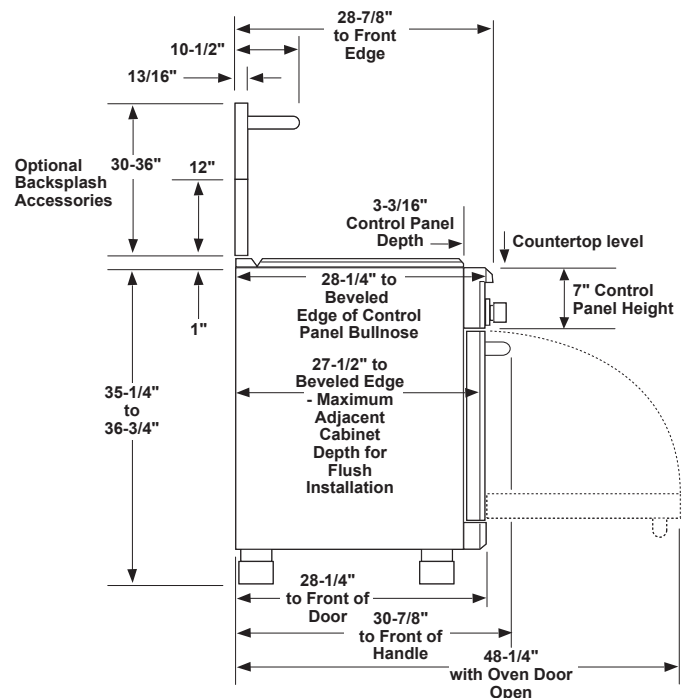
ATTENTION ELECTRICIAN:

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 50-amp circuit for 48" ranges. The receptacle must be a NEMA 14-50R device to accept the four-prong plug on the range.

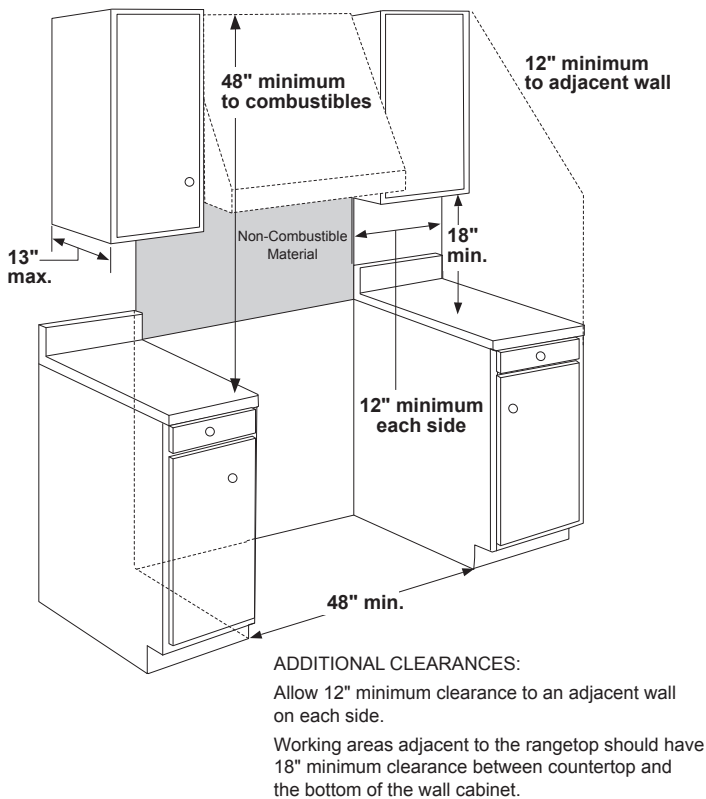
OVERALL DIMENSIONS



SIDE VIEW WITH A BACKSPLASH



DIMENSIONS AND INSTALLATION INFORMATION (IN INCHES)



HELPFUL TIPS

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 suitable overhead vent hood is required for imodels with a grill and is recommended for all other models.

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.

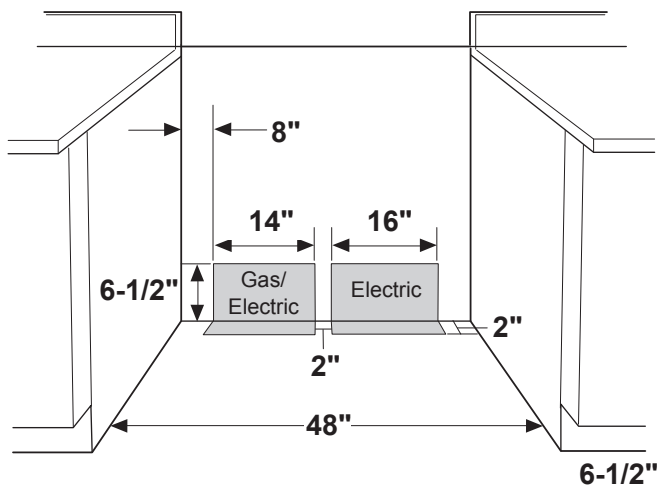
⚠ WARNING

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.

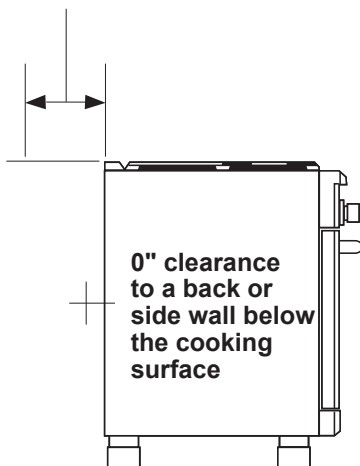
DIMENSIONS AND INSTALLATION INFORMATION (IN INCHES)

UTILITY LOCATIONS



Locate gas and electric as shown

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



HELPFUL TIPS

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 BACKSPASH 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 accessory is available, or a custom, non-combustible backsplash can be used
- Order one with a 48"-wide range backsplash:
 - UXADJB48PSS-30"-36" adjustable-height backsplash with warming shelf