

PRI36LBHU

36-INCH LIBERTY® INDUCTION COOKTOP PRO HARMONY® RANGE

PROFESSIONAL SERIES, STANDARD-DEPTH, BLACK FINISH COOKTOP SURFACE



FEATURES & BENEFITS

- ★ The Liberty® cooktop comes with three large flexible cooking zones that provide the ultimate in cooking performance and flexibility with HeatShift®, MoveMode®, and PowerBoost®
- Frameless black glass cooktop covers the surface, seamlessly fitting into any kitchen
- Provides true design flexibility—it can be installed flush against a combustible wall with zero rear clearance* and designed to fit alongside standard 24" depth cabinets
- True Convection oven with a third element adds greater efficiency to cook up to five levels of sheet pans evenly
- ★ Super fast 2-hour self-clean mode is the fastest in the industry
- ★ Connect to your range for remote preheating and monitoring via the Home Connect® app, smartwatch and other smart home devices and services

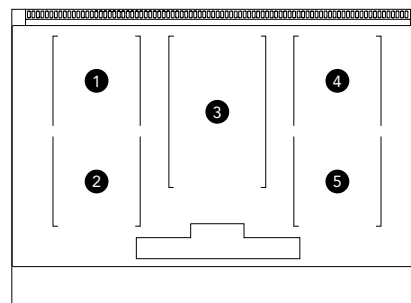
TECHNICAL DETAILS

Home Connect® (Wi-Fi Enabled)	Yes
Circuit Breaker	50 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Electric
Plug Type USA	No Plug
Power Cord Length	Purchase Separately

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
---	--------

COOKTOP



Controls	Touch Controls
Number of Inductor Elements	5
1 – Power of Back Left Heating Element	2,200 W / 3,600 W (In Boost)
2 – Power of Front Left Heating Element	2,200 W / 3,600 W (In Boost)
3 – Power of Center Heating Element	3,300 W / 3,600 W (In Boost)
4 – Power of Back Right Heating Element	2,200 W / 3,600 W (In Boost)
5 – Power of Front Right Heating Element	2,200 W / 3,600 W (In Boost)

ELEMENT SIZE

Dimension of Front Left Heating Element	8 1/2" x 7 1/2"
Dimension of Back Left Heating Element	8 1/2" x 7 1/2"
Dimension of Center Heating Element	9 1/2" x 11"
Dimension of Back Right Heating Element	8 1/2" x 7 1/2"
Dimension of Front Right Heating Element	8 1/2" x 7 1/2"

OVEN

Oven Capacity	4.9 cu. ft.
---------------	-------------

Cooking Modes

Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil

Sabbath	Yes
Self Clean	Yes
Telescopic Rack(s)	3
Interior Lights	2
Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W
Cavity Interior Dimensions (HxWxD)	16 3/8" x 28" x 18 1/2"
Cavity Usable Dimensions (HxWxD)	12" x 25 3/8" x 16 3/4"

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	35 3/4" – 36 3/4" x 35 15/16" x 24 3/4"
Required Cutout Size (HxWxD)	35 3/4" – 36 3/4" x 36" x 24"
Net Weight	410 lbs.

SEE PAGE 2 FOR INCLUDED AND OPTIONAL ACCESSORIES

*Refer to Installation Manual for ANSI Standards. All local codes must be followed.

PRELIMINARY
PRELIMINARY
PRELIMINARY
PRELIMINARY

PRI36LBHU
36-INCH LIBERTY® INDUCTION COOKTOP
PRO HARMONY® RANGE
PROFESSIONAL SERIES, STANDARD-DEPTH, BLACK FINISH COOKTOP SURFACE



ACCESSORIES (INCLUDED)

3 Telescopic Racks, Meat Probe, 1 Lg. Broil Pan, Island Trim

ACCESSORIES (OPTIONAL)



CHEFSPAN13
16" Round Skillet



TROASTERT
Stainless Steel Roaster Pan
10" x 16"



CHEFSPAN08
10" Stainless Steel Pan



TEPPAN1016
Griddle Style Teppanyaki
10" x 16"



TGRILLPANX
Non-Stick Induction Grill
9" x 17"



TEPPAN1013
Teppanyaki
10" x 13"



PARKB3XHY
Metallic Blue Knob Kit

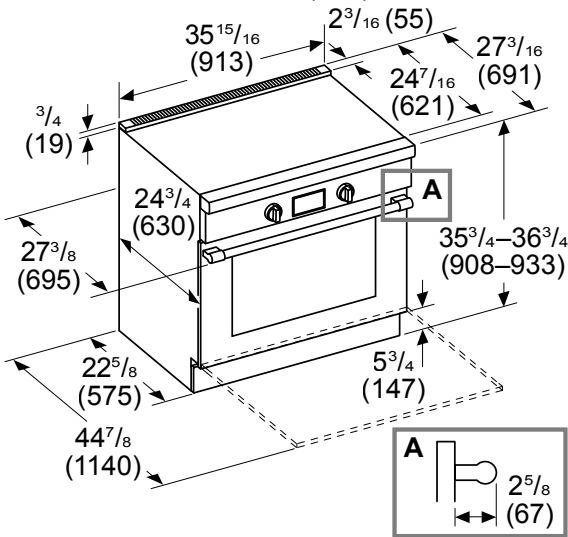
PRELIMINARY
PRELIMINARY
PRELIMINARY
PRELIMINARY

PRI36LBHU
36-INCH LIBERTY® INDUCTION COOKTOP
PRO HARMONY® RANGE
PROFESSIONAL SERIES, STANDARD-DEPTH, BLACK FINISH COOKTOP SURFACE

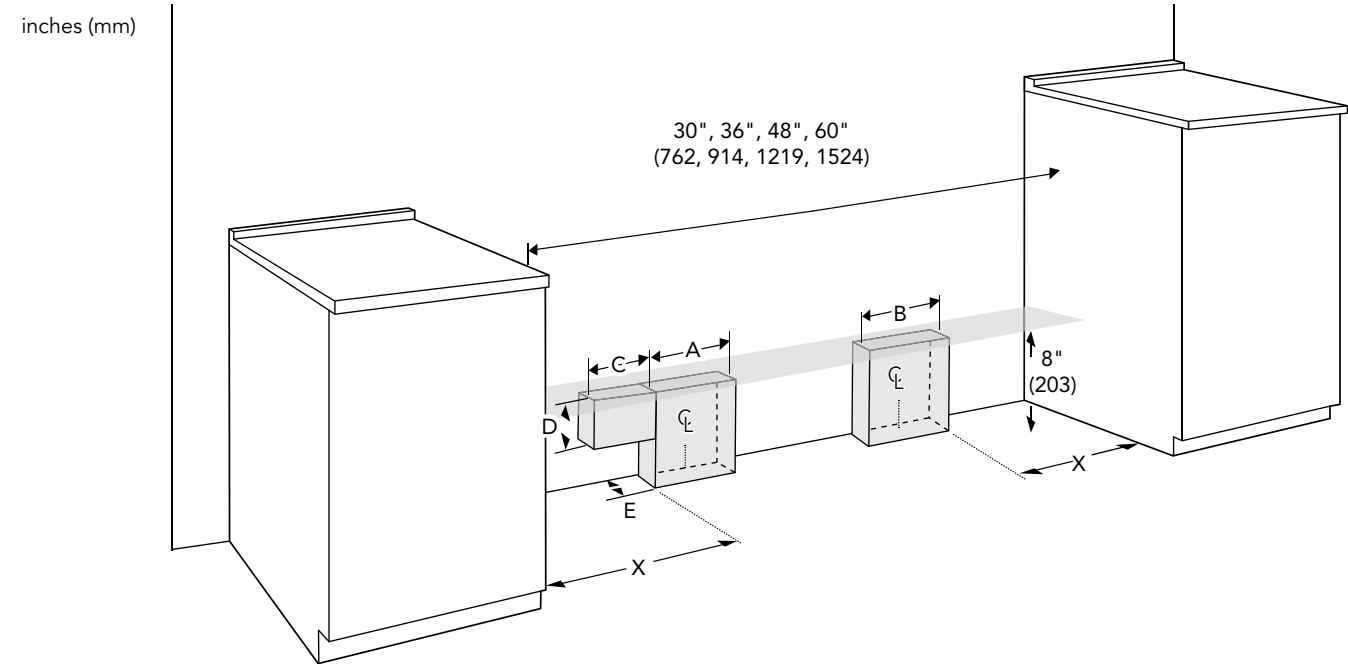


36-INCH RANGE DIMENSIONS

Measurements in inches (mm)



36-INCH RANGE CUTOUT DIMENSIONS



Range model	Gas zone A	Electric zone B	X	C	D	E
All Harmony series	4" (102)	6" (152)	5" (127)	N/A	N/A	2" (51)
36"/ 48" Grand series	4" (102)	6" (152)	8" (203)	4" (102)	3" (76)	2" (51)
60" Grand series	4" (102)	6" (152)	8" (203)	4" (102)	3" (76)	1" (25)

PRI36LBHU

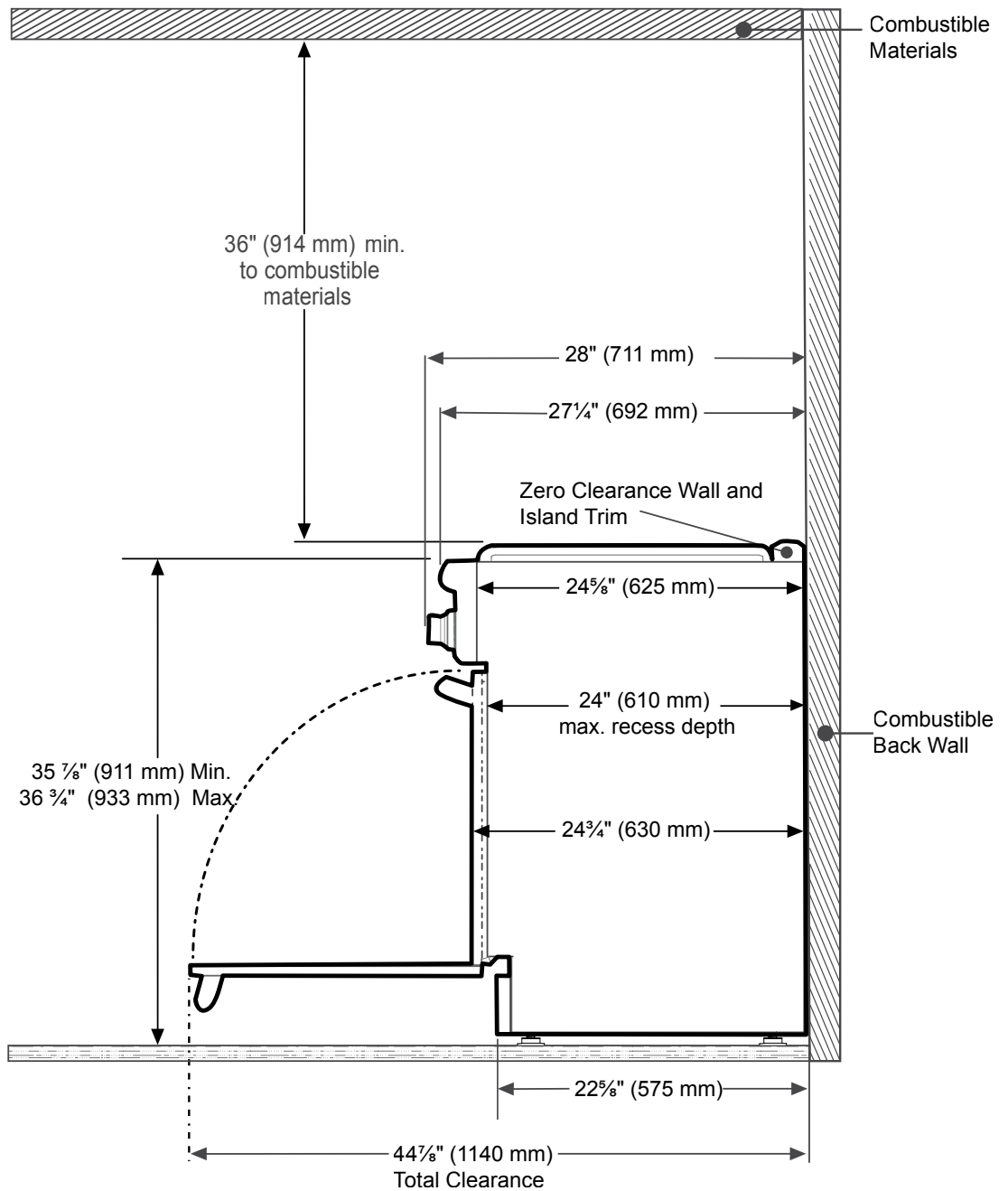
36-INCH LIBERTY® INDUCTION COOKTOP PRO HARMONY® RANGE

PROFESSIONAL SERIES, STANDARD-DEPTH, BLACK FINISH COOKTOP SURFACE



36-INCH RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "FLUSH ISLAND TRIM"

NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx, PRD304xx, PRx488xx, PRxxxxxx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

These warranties give you specific legal rights and you may have other rights that vary from state to state. Limited warranty from date of delivery. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.