

# PRD606REG

## 60-INCH DUAL-FUEL PRO GRAND® RANGE WITH DOUBLE GRIDDLE

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



### FEATURES & BENEFITS

- ★ - Largest Pro Range Oven capacity in the industry @ 10.6 cu. ft. overall (5.7 cu. ft. main oven & 4.9 cu. ft. secondary oven)
- ★ - 24" Double griddle with two independently controlled zones (left & right)
- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 22,000 BTU (NG) burner (front left)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Two hour rapid self-cleaning

### TECHNICAL DETAILS

|                        |                            |
|------------------------|----------------------------|
| Circuit Breaker (A)    | 50 A                       |
| Volts (V)              | 240 / 208 V                |
| Frequency (Hz)         | 60 Hz                      |
| Plug Type              | 240V-4 Prong               |
| Power Cord Length (in) | Purchase Separately        |
| Energy Source          | Gas and Electric           |
| Gas Type               | Natural Gas 15 mbar (USA)  |
| Alternative Gas Type   | Liquid Gas 27.5 mbar (USA) |

SEE PAGE 2 FOR OPTIONAL ACCESSORIES

### ACCESSORIES (INCLUDED)

1 X Nozzle Set for Liquid Gas, 3 X Telescopic Racks, 3 X Telescopic Racks - Secondary Oven, 1 X Temperature Sensor, 1 X Island Trim, 1 X Broiler Pan Small, 1 X Broiler Pan, Probe

### WARRANTY

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

### GENERAL PROPERTIES

|  |                             |
|--|-----------------------------|
| Oven Capacity  | 5.7 / 4.9 cu. ft.           |
| Cooking Modes - Main / Large Cavity  |                             |
| Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Keep Warm |                             |
| Cooking Modes - Small Cavity   |                             |
| Bake, Convection Bake, Broil, Convection Broil, Roast, Convection Roast, Self Clean, Proof     |                             |
| Additional Features  |                             |
| Meat Probe, Sabbath Function, Cook Timer, Kitchen Timer  |                             |
| Cleaning Type  | Self Clean (Both)           |
| Type of Grate  | Continuous Cast Iron        |
| Controls   | Metal Knobs and LCD Display |
| Warming Drawer   | No                          |
| Sealed Burners   | Yes                         |

### OVEN PERFORMANCE

|                  |                             |
|------------------|-----------------------------|
| Bake Power       | 2,000 W (Lg) / 2,000 W (Sm) |
| Broil Power      | 3,600 W (Lg) / 3,000 W (Sm) |
| Convection Power | 2,750 W (Lg) / 2,750 W (Sm) |

### BURNER PERFORMANCE

|  |                                   |
|--|-----------------------------------|
| Total Number of Cooktop Burners                | 6 + Griddle                       |
| Power of Front Left Burner BTU                 | 22,000 (NG) / 18,000 (LP) and XLO |
| Power of Back Left Burner BTU                  | 12,500 (NG) / 11,000 (LP) and XLO |
| Power of Back Center Burner BTU                | 12,500 (NG) / 11,000 (LP)         |
| Power of Front Center Burner BTU               | 18,000 (NG) / 15,000 (LP)         |
| Power of Center 12" Electric Griddle (W)       | N/A                               |
| Power of Center 12" Electric Grill (W)         | N/A                               |
| Power of Center 24" Dual Zone Electric Griddle | 1,630 W (Left & Right)            |
| Power of Far Right 12" Electric Griddle (W)    | N/A                               |
| Power of Back Right Burner BTU                 | 15,000 (NG) / 9,100 (LP) and XLO  |
| Power of Front Right Burner BTU                | 18,000 (NG) / 15,000 (LP) and XLO |

### DIMENSIONS & WEIGHT

|   |   |
|---|---|
| Overall Appliance Dimensions (HxWxD) (in) | 35 7/8" - 36 3/4" x 59 15/16" x 28 3/4" |
| Required Cutout Size (HxWxD) (in)         | 35 7/8" - 36 3/4" x 60" x 24" - 25 1/8" |
| Adjustable Range Height (in.)             | 7/8"                                    |
| Net Weight (lbs)                          | 652 lbs                                 |

★ THERMADOR EXCLUSIVE

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### ACCESSORIES (OPTIONAL)



PA24CVRR  
24" Pro Griddle Cover



PAGRIDDLE  
Griddle



PA60RLBG  
9" Low Backguard



PA12CHPBLK  
12" Cutting Board



PWOKRINGHC  
Wok Ring

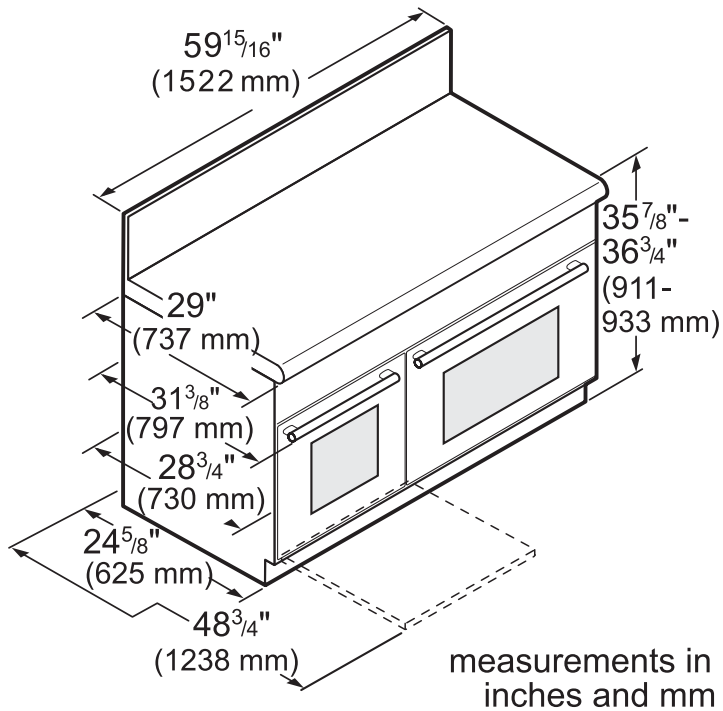


PA60RTKG  
Toekick



PAKNOBLURG  
Blue Knob Pro Grand Kit

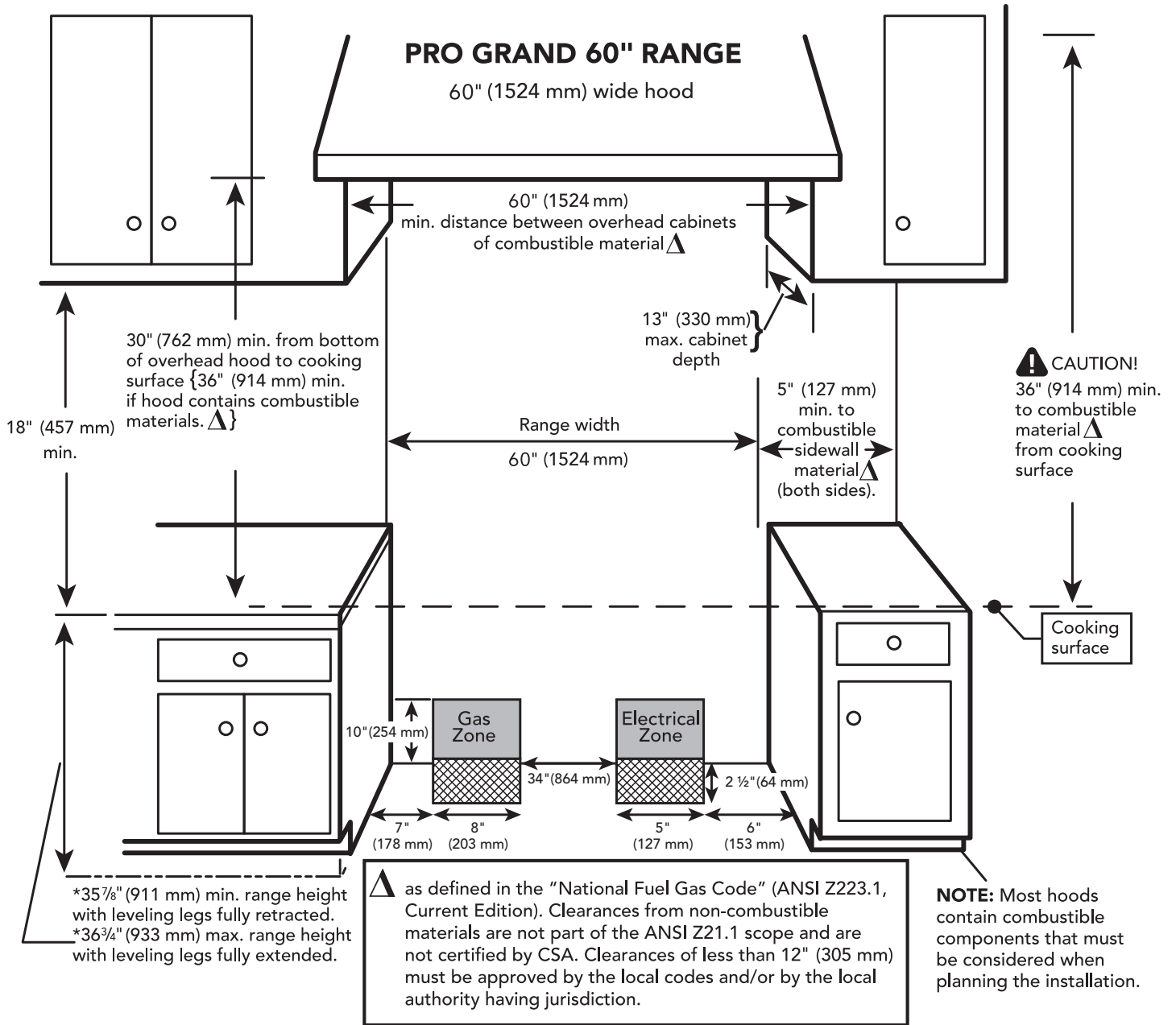
### 60-INCH RANGE DIMENSIONS



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**60-INCH RANGE CUTOUT DIMENSIONS**

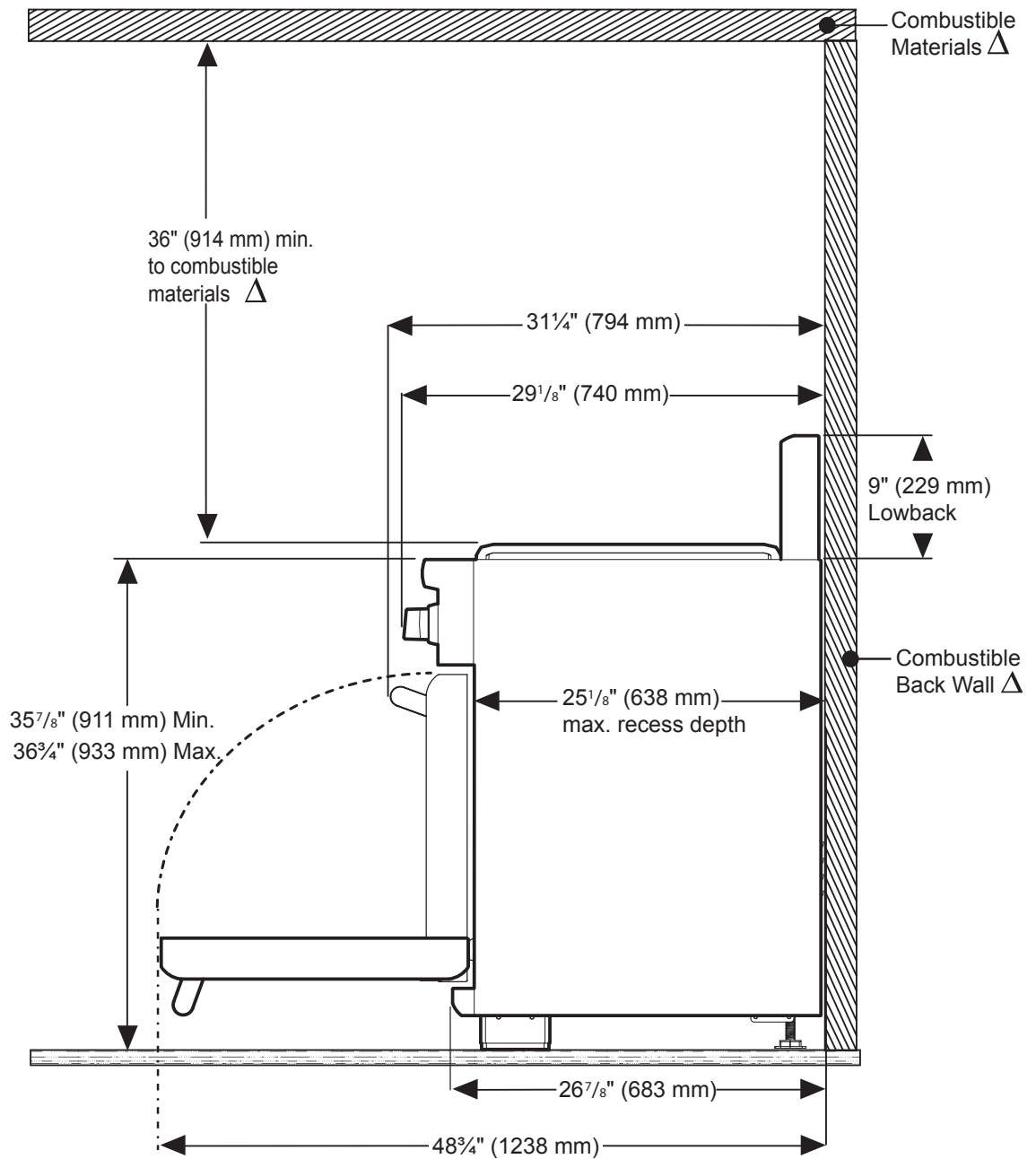


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**60-INCH RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "LOW BACK"**

**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.

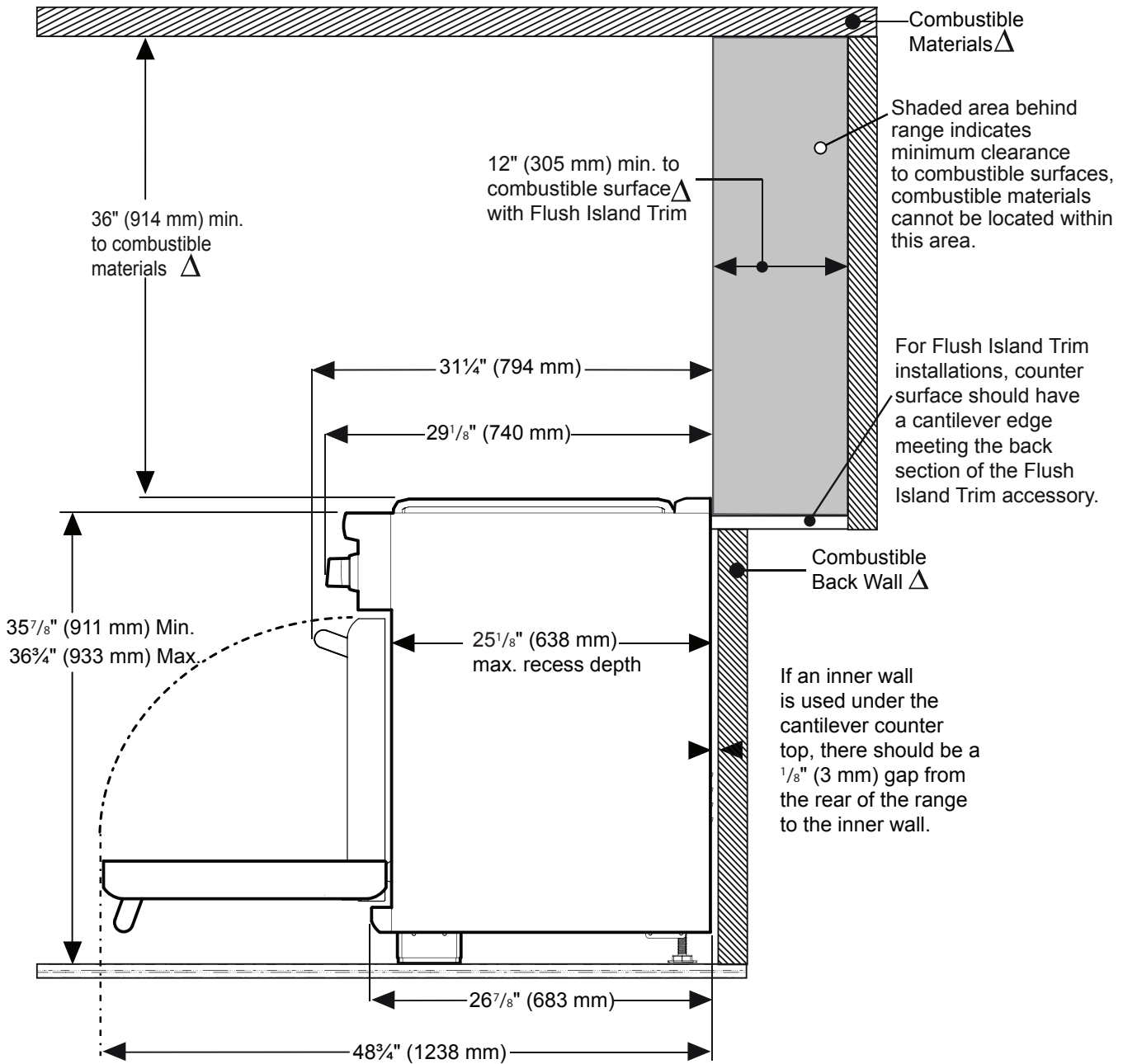


$\Delta$  As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

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



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These warranties give you specific legal rights and you may have other rights that vary from state to state. Full warranty and limited warranty from date of installation. 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.