PRD48WCSGU

48-INCH DUAL-FUEL PRO GRAND® RANGE WITH STEAM, **Thermador** GRIDDLE AND GRILL

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE





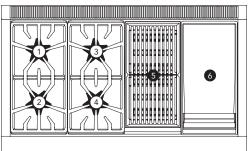
FEATURES & BENEFITS

- ★ 4 ExtraLow[®] burners for simmering, melting, or holding long durations
- ★ ExtraHigh Star[®] Burner—22,000 BTUs of power for searing or boiling
- ★ Hydraulic SoftClose[®] hinges prevent slamming for ultra smooth closing
 - Non-stick griddle with even heating across the entire surface
 - Superior grilling results, thermostatically controlled for even heating
 - Superfast 2.5-hour self-clean mode-fastest in the industry

| TECHNICAL DETAILS | | | |
|--------------------------------------------------------|-----------------------------|--|--|
| Circuit Breaker | 50 A | | |
| Volts | 240 / 208 V, 60Hz 4 Wire | | |
| Energy Source | Gas and Electric | | |
| Plug Туре | No Plug | | |
| Power Cord Length | Purchase Separately | | |
| Gas Supply | 3/4" | | |
| WARRANTY | | | |
| Limited Warranty, Entire Appliance, Parts and Labor | 2 Year | | |

SEE PAGE 2 FOR INCLUDED AND OPTIONAL ACCESSORIES

RANGETOP



| Total Number of Cooktop Burners | 4 + Griddle + Grill | | | | | |
|---------------------------------------------------------------------------------------------|---------------------------|--|--|--|--|--|
| 1 – Power of Back Left Burner BTU | 15,000 and XLO | | | | | |
| 2 – Power of Front Left Burner BTU | 22,000 and XHI / XLO | | | | | |
| 3 – Power of Back Center Burner BTU | Burner BTU 15,000 and XLO | | | | | |
| 4 – Power of Front Center Burner BTU | 18,000 and XLO | | | | | |
| 5 – Power of Center 12" Electric Grill | 1,630 W (6-Pass 2x) | | | | | |
| 6 – Power of Far Right 12" Electric Griddle | 1,630 W (6-Pass) | | | | | |
| OVEN | | | | | | |
| Oven Capacity (Lg / Sm) | 4.9 / 1.6 cu. ft. | | | | | |
| Cooking Modes – Large Cavity | | | | | | |
| Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil | | | | | | |

Cooking Modes – Small Cavity

Proof, Keep Warm, Steam Programs, True Convection, Slow Cook, Defrost, Reheat, Steam Convection, Steam

| Denost, Reneat, Steam Convection, Steam | | | | |
|-----------------------------------------|----------------------------------------------------------------------------|--|--|--|
| Sabbath (Lg / Sm) | Yes / Yes | | | |
| Self-Clean (Lg / Sm) | Yes / Yes | | | |
| Telescopic Rack(s) (Lg / Sm) | 3 / 0 | | | |
| Interior Lights (Lg / Sm) | 2 / 1 | | | |
| Bake Power (Lg / Sm) | 2,000 W / NA | | | |
| Broil Power (Lg / Sm) | 4,000 W / NA | | | |
| Convection Power (Lg / Sm) | 2,750 W / NA | | | |
| Steam Bowl Element | 1,800 W | | | |
| Steam Convection | 2,750 W | | | |
| Warming Drawer | 400 W | | | |
| Home Connect™ (Wi-Fi Enabled) | Yes, Large Oven Only | | | |
| Lg Cavity Interior Dimensions (HxWxD) | 16 3/8" × 24 1/4" × 21 1/2" | | | |
| Lg Cavity Usable Dimensions (HxWxD) | 12" x 22 1/2 " x 19 1/2 " | | | |
| Sm Cavity Interior Dimensions (HxWxD) | 10 1/4" × 14 1/4" × 17 3/8" | | | |
| Sm Cavity Usable Dimensions (HxWxD) | 9 5/8 " x 12" x 16" | | | |
| DIMENSIONS & WEIGHT | | | | |
| Overall Appliance Dimensions (HxWxD) | 35 3/4 " – 36 3/4 " × 47 15/16 " × 27 7/8 " | | | |
| Required Cutout Size (HxWxD) | 35 3/4 " – 36 3/4 " × 48" × 24" – 25 1/8 " | | | |
| Net Weight | 507 lbs. | | | |
| | | | | |

Page 2 of 5

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PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

ACCESSORIES (INCLUDED)

3 Telescopic Racks, 1 Sm. Std. Rack, Multi-Point Meat Probe, 2 Grill Grates, 1 Bx. Ceramic Briquettes, 1 Steam Pan, 1 Lg Broil Pan, 1 Sm. Broil Pan, Island Trim

ACCESSORIES (OPTIONAL)



PABRICKBKW Flat Ceramic Briquettes with Basket



PWOKRINGHC Wok Ring PAGRIDDLE

PA12GRILFW

Fusion Coating



2 Star Burners, High-Release Coating
PAGRIDDLEW

Professional Griddle, Sits on Top of Grates Over

12" Pro Griddle Plate (for Briquette Grill Models), Fusion Coating

12" Grill Plate with Tray (for Griddle Models),





PA12LCVRN 12" Professional Indoor Grill Cover



PA48WLBG 7" Low Backguard*



PARKB48CGY Metallic Blue Knob Kit



CSRACKH Wire Rack



00577551 Perforated Cooking Pan, Full Size, 1 5/8" Deep



PAALTKITGW

High Altitude Kit, Natural Gas Pro Grand Ranges, 5,400 ft. to 10,200 ft.

Contact Customer Support

High Altitude Kit, Gas or Dual-Fuel Pro Grand Ranges Connected to LP Gas, 10,000 ft. to 10,200 ft.

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surface. 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.



PABRICKW Flat Ceramic Briquettes without Basket



Chopping Block / Cutting Board
PA12GRILLW

PA12CHPBLK

Non-Fusion Coating





PAGRIDLFW 12" Pro Griddle with Tray, (Fusion Coating Option for Griddle Models)

12" Pro Grill Plate with Tray, (for Griddle Models),



PA12LCVRW 12" Professional Griddle Cover



PA24CVRW 24" For Grill / Griddle Combination Models



PA48WTKG Toekick



PALPKITDGW LP Conversion Kit, Pro Grand Dual Fuel Models with 4 and 6 Burners



11027159 Cooking Pan, Full Size, 1 **5/8**" Deep



00741839 Baking Tray, Full Size, 1 **1/8**" Deep



00577553

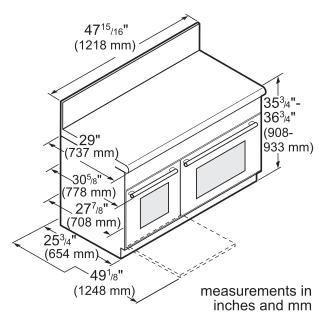
Perforated Cooking Pan, Half Size, 1 5/8" Deep



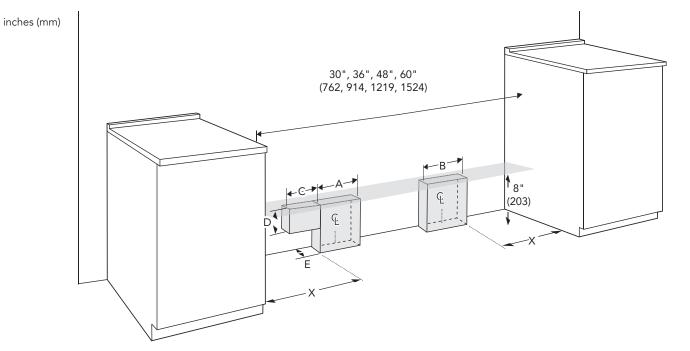


PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE

48-INCH RANGE DIMENSIONS



48-INCH RANGE CUTOUT DIMENSIONS

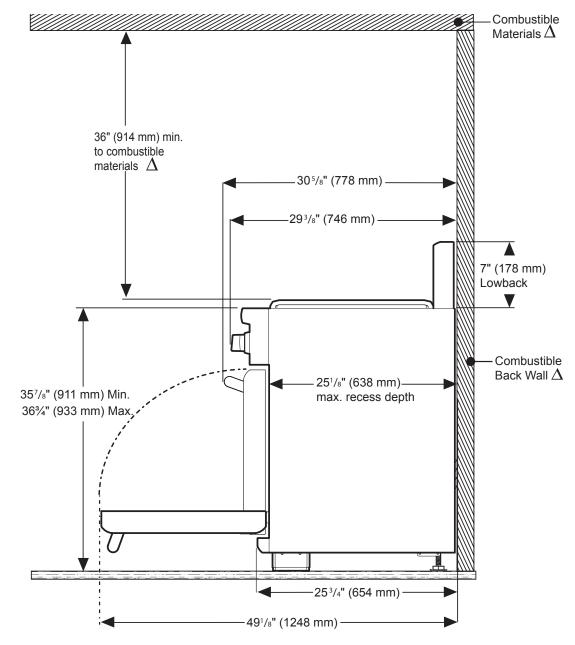


| Range model | Gas zone A | Electric zone B | Х | С | D | E |
|-------------------------|------------|-----------------|-----------|-----------|----------|----------|
| All Harmony series | 4'' (102) | 6'' (152) | 5'' (127) | N/A | N/A | 2'' (51) |
| 36''/ 48'' Grand series | 4'' (102) | 6'' (152) |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

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48-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.

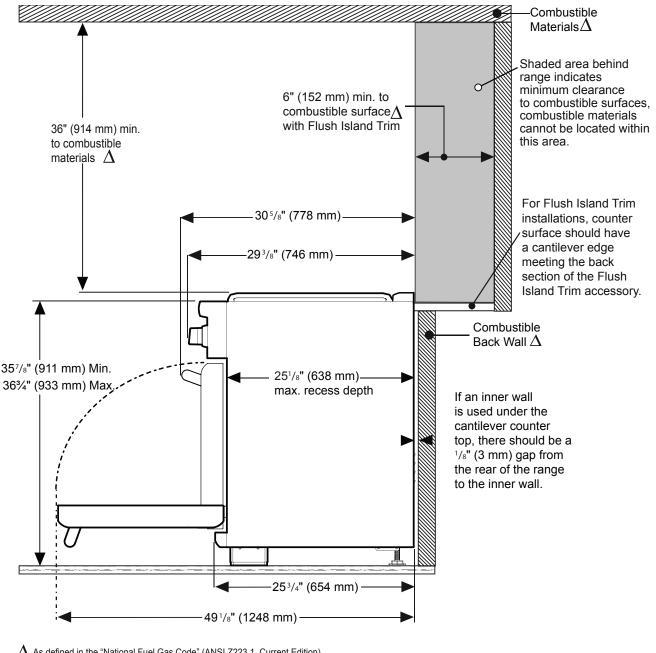


 Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 6" (152 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

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



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 6" (152 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

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

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