

Professional Series
30" Dual-Fuel Standard-depth Range
PRD304GHC - Porcelain Rangetop



PRD304GHC

Design

- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with QuickClean Base®
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface

Performance

- Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- Every burner 18,000 BTU (NG)
- Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Powerful, 8-pass bake and broil elements
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Superfast 2-hour self-clean mode - fastest in the industry

Capacity

- Massive oven capacity of 4.4 cu.ft.
- Six rack levels for multiple item cooking

Convenience

- Star® design delivers superior heat spread for any size pan
- Simmer without stirring/scorching with exclusive ExtraLow®
- QuickClean Base® designed for easy surface cleaning
- Electronic oven control ensures precise heating
- Signature blue indicator lighting
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Sabbath mode
- 30" units ship standard with island trim included
- One Full Access® telescopic rack and two standard racks, all with integrated easy-grip handle

Optional accessories

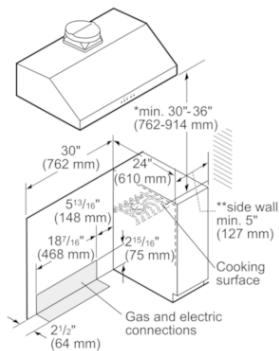
PA12CHPBLK 12" Professional Chopping Block Acc
PAGRIDDLE Professional Griddle Accessory

Included accessories

1 x Broiler pan, 1 x low back guard

825225881209

Professional Series 30" Dual-Fuel Standard-depth Range PRD304GHC - Porcelain Rangetop

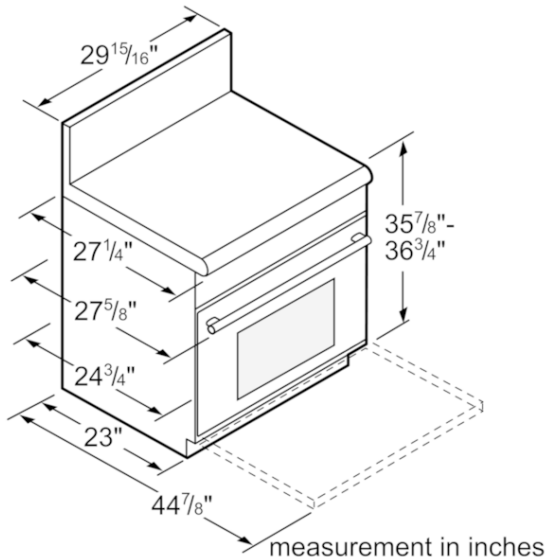


* 30" (762 mm) minimum clearance above cooking surface to non-combustible surface. Minimum clearance above cooking surface to combustible surface is 36" (914 mm).

** 5" (127 mm) minimum clearance from sides of the cooker, above the cooking surface, to combustible side walls.

Note: Most hoods contain combustible components that must be considered when planning the installation.

measurements in inches



measurement in inches

Product Features

Total number of cooktop burners: 4

Cooking mode: Convection Bake, Half width variable grill, Selfcleaning pyrolytic, Small hot air grill, Top/bottom heat

Integrated Cleaning system: Self Clean

Type of control: Electronic

Knob Material: Full metal

Included accessories: 1 x Broiler pan, 1 x low back guard

Sealed Burners: Yes

Number of Double grates: 3

Bake Element Wattages cavity 1 (W): 2000

Broil Element Wattages cavity 1 (W): 4000

Convection Element Wattages cavity 1 (W): 2750

Number of gas burners: 4

Location of 1st heating element: front left

Location of 2nd heating element: center left

Location of 3rd heating element: back left

Power of 3rd burner (BTU): 18000

Location of 4th heating element: middle back

Location of 5th heating element: back right

Power of 5th burner (BTU): 18000

Location of 6th heating element: center right

Safety device: automatic reignition, Overheating protection, Thermostat

Consumption and connection features

UPC code: 825225881209

Product color:

Gas type: Natural gas 15 mbar (USA)

Alternative gas type: Liquid gas 27,5 mbar (USA)

Natural Gas Connection Rating (BTU): 72000

Watts (W): 6750

Current (A): 35

Volts (V): 240/208

Frequency (Hz): 60

Approval certificates: CSA

Required cutout size (HxWxD) (in): 30" width slide-in

Overall appliance dimensions (HxWxD) (in): 35 7/8" x 29 15/16" x 24 3/4"

Variable cooker height (in): 7/8"

AHAM volume (of cavity) - cavity 1: 3

Product packaging dimensions (HxWxD) (in): 49 3/4" x 42 1/4" x 36 3/4"

Net weight (lbs): 364

Gross weight (lbs): 377

2018-11-20