60-Inch Pro Grand® Commercial Depth Dual Fuel Range





Product Features

Innovation

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)

Powerful 22,000 BTU (NG) burner (front right) plus 4 ExtraLow® simmer burners for precise simmering

24 Inch Double Griddle with two independently controlled zones (left & right)

Titanium surface non-stick, rust-proof cast-aluminum griddle, removable for easy clean-up

Multi-point Temperature Meat Probe measures the temperature of your dish from three different points for more accurate cooking results

Performance

Six Full Access® telescopic racks holds up to 45 pounds, integrated easy grip handle

Powerful, 2,750 watt convection bake and 4,000 watt broil elements

Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer

Superfast 2 hour self clean in both ovens provides deep cleaning

SoftClose® hinges for ultra smooth closing of both ovens.

Design

Bold Professional design

Pinhole and panel lighting concepts provide functional and stylish aesthetics

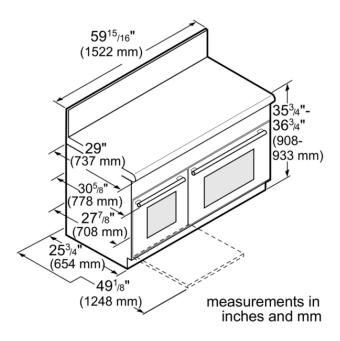
Restaurant style metal knobs

Large oven door window for maximum viewing

Signature blue indicator lighting

Notes: Please refer to installation instructions. Installation instructions are available at www.thermador.com. Specifications are correct at the time of printing. Thermador reserves the right to change product specifications and design at any time, without notice.



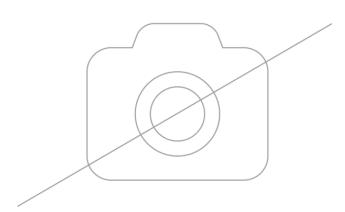


Product Features

Construction type	Freestanding
Product color	Stainless steel
Power cord length	165.0
Net weight	347.0
Gross weight	350.0
Watts	16100
Fuse protection	50
Volts	240/208
Frequency	60
Plug type	240V-4 prong

Technical Specification

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