

## 48" professional gas rangetops

### 48" professional gas rangetop general features

**Sealed, dual-flame stacked burners.** Provide complete low-simmer-to-rapid-boil flexibility (140°F simmer to 18,000 BTUs\*). The burners are sealed to the recessed cooktop for easy cleaning.

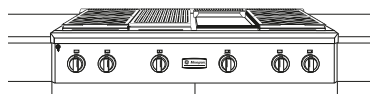
**Reversible burner grates.** Are flat on one side and uniquely contoured on the other to accommodate various-size woks.

**Stainless steel and aluminum-clad griddle.** Offers 18,000 BTUs\* of power, allowing fast and consistent heating across the entire cooking surface.

**The ceramic-infrared grill.** Has 14,000 BTUs\* of adjustable heat. The cooking grate is grooved on one side to create sear marks and rounded on the other side for delicate foods.

For additional details on product installation, warranty coverage, care and maintenance, visit [monogram.com](http://monogram.com).

\*Natural gas



### 48" professional gas rangetop

ZGU484NGPSS, ZGU486NRPSS and ZGU486NDPSS (natural gas)

ZGU484LGPSS, ZGU486LRPSS and ZGU486LDPSS (liquid propane)

Overall dimensions  
(WxHxD in inches):  
47-7/8 x 8-1/2 x 27-1/2

Amps @120VAC	7.5–4 burners
	4.0–6 burners

Approx. shipping wt. (lbs.)	340
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- Offers three combinations of burners, grill and griddle
- Natural or LP gas must be specified by model number
- Optional 12" or 30"–36" adjustable-height backsplash accessories
- All burner grates are reversible to support a round-bottom wok

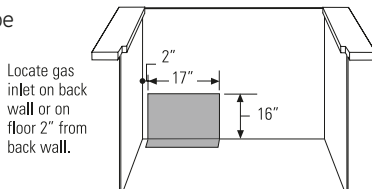
## Advance planning for 48" professional gas rangetops

Professional rangetops offer a number of choices in size and cooktop configurations.

The rangetops are factory set for natural gas or liquid propane. Be sure to order the correct model for the installation situation. If the wrong fuel type is ordered, the rangetop may be converted. Conversion orifices are packed with each product.

WB28K10553 high-altitude kit is available for operation above 6,000 feet. This kit includes orifices for both LP and natural gas operation.

All conversion kits must be installed by a qualified service technician at an additional cost.



### Electrical requirements

Rangetops must be supplied with 120V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a 15-amp circuit breaker or time-delay fuse.

### Gas supply

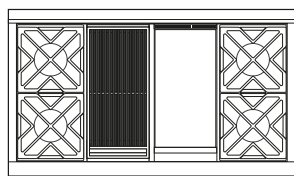
- Natural gas models are designed to operate at 5" water column pressure. For proper operation, the pressure of the natural gas supplied to the regulator must be between 7" and 13" water column.
- The liquid propane models are designed to operate at 10" water column pressure. For proper operation, the pressure of the LP source to the regulator must be between 11" and 13" water column.

The serial and model numbers are located behind the far left knob for convenience. The full rating label is located on the bottom of the rangetop.

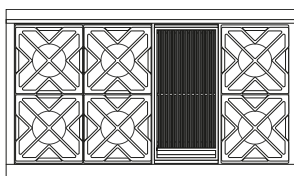
### 48" rangetop surface configurations

The 48" Monogram® professional rangetops are available with a combination of grill, griddle or burners to suit your needs.

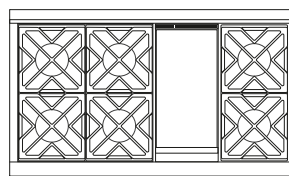
ZGU484NGPSS  
with 4 burners, grill and griddle  
(Order ZGU484LGPSS for LP gas)



ZGU486NRPSS  
with 6 burners and grill  
(Order ZGU486LRPSS for LP gas)

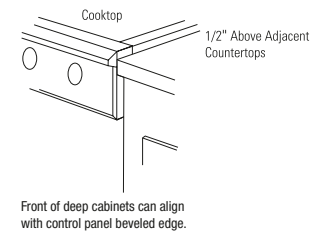
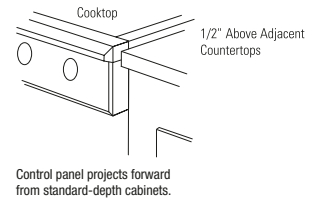
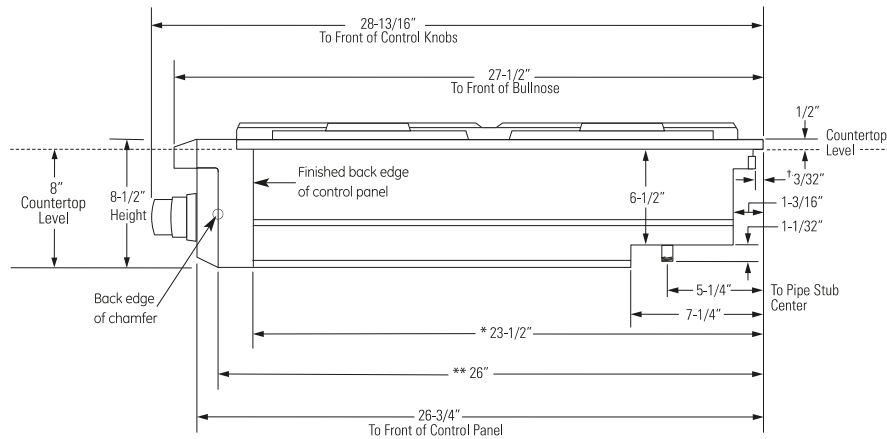


ZGU486NDPSS  
with 6 burners and griddle  
(Order ZGU486LDPSS for LP gas)



## Advance planning for 48" professional gas rangetops

### Installation options



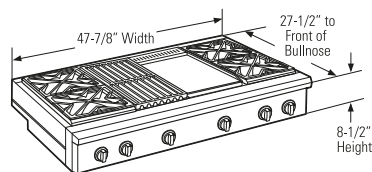
\*Minimum cabinet cutout depth from the back of the rear trim to the back finished edge of the control panel—typically, the minimum cabinet depth (front to back). Maximum cabinet cutout depth is 26" minus the countertop overhang.

\*\*Minimum cabinet cutout depth from the back of the rear trim to the back edge of chamfer at the sides of the control panel—typically, the maximum countertop cutout depth (front to back). Maximum countertop cutout depth is 25-1/4".

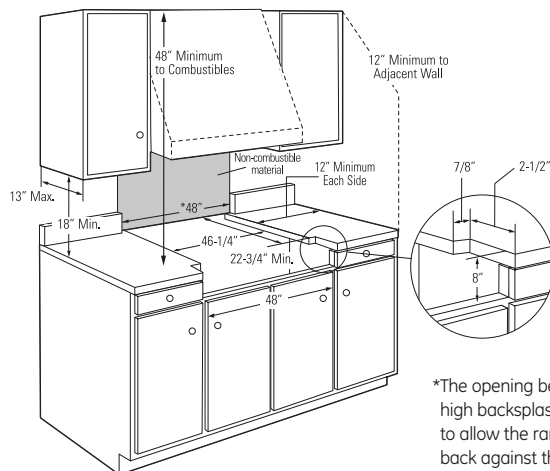
†Include the overhang of the rear trim when countertop continues behind the product. The overhang is decorative only. The weight of the rangetop is fully supported by the side trims.

### Product dimensions and clearances

A 54"- or 48"-wide professional vent hood with a minimum 1200 CFM is recommended for installation over this rangetop.



Allow 8" of free space below the top surface of the countertop. Allow additional clearances below the burner box to install the regulator and make house supply connections.



\*The opening between a 4"-high backsplash must be 48" to allow the rangetop to slide back against the wall.

### Additional clearances

Installations without a hood require 48" minimum to combustibles above the rangetop. A custom hood installation with exposed horizontal combustible surfaces must have an "auto-on" feature. See hood installation instructions for specific hood clearances.

The surface of the entire back wall above the countertop and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick or stone.

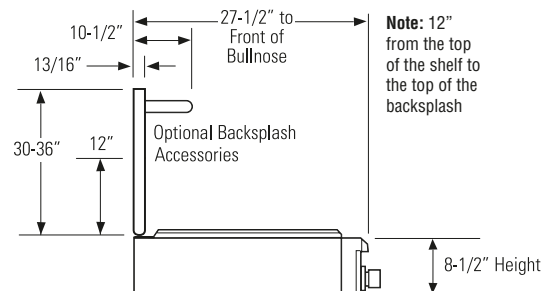
### Backsplash accessories

The rangetop requires a 12" minimum clearance to a vertical combustible surface at the rear. A backsplash is required for installations with less than 12" clearance. The following backsplash accessories are available, or a custom, non-combustible backsplash can be used.

ZX12B48PSS, 12" backsplash

ZXADJB48PSS, 30"-36" adjustable-height backsplash with warming shelf

### Side view with a backsplash



**Note:** 12" from the top of the shelf to the top of the backsplash

### Note: Venting Recommendation

An HVI Certified vent hood or downdraft vent of the same or greater width having 350 CFM minimum is recommended.