

Gas cooktops

Stainless steel gas cooktop general features

Sophisticated design. Angled and hand-finished to perfection, a Monogram® stainless steel gas cooktop brings an incomparable mix of edge and elegance to the kitchen.

Dual-flame, stacked burners. Simmer-to-boil flexibility on all burners delivers exceptional performance and convenience. The burners are sealed to the cooktop for easy cleaning.

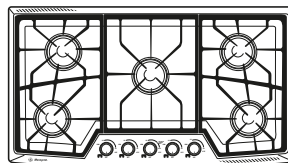
High-output cooking power. Intense heat ideal for searing and boiling is delivered by an 18,000-BTU* burner, featured on both 36" and 30" cooktops. The 36" model provides a total of 62,000 BTUs,* and the 30" model offers 50,000 BTUs.*

Silent, precise simmering. The simmer flame delivers a consistent 140°F temperature, without cycling on and off. No simmer plate required.

Electronic ignition with auto reignition. Instant ignition system ensures a continuous flame and reignites automatically if accidentally extinguished.

Hand-machined, stainless steel knob controls. A red indicator light embedded in each knob makes it easy to view and select heat settings. Knob controls rotate with smooth precision.

Interlocking, continuous grates. The continuous-grate design creates a steady surface for cookware, and grates are integrated into the cooktop for a clean, finished appearance.

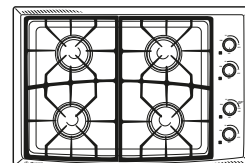


36" stainless steel gas cooktop

ZGU385NSMSS (natural gas)
ZGU385LSMSS (liquid propane)

Overall dimensions (WxHxD in inches): 36-3/4 x 3-3/4 x 21-3/16	
Amps @120VAC	5.0
Approx. shipping wt. (lbs.)	68

- Approved installation over any Monogram single wall oven (except Trivection) or warming drawer
- Natural or LP gas must be specified by model number



30" stainless steel gas cooktop

ZGU384NSMSS (natural gas)
ZGU384LSMSS (liquid propane)

Overall dimensions (WxHxD in inches): 30-3/4 x 3-3/4 x 21-5/8	
Amps @120VAC	5.0
Approx. shipping wt. (lbs.)	55

- Approved installation over any Monogram single wall oven (except Trivection) or warming drawer
- Natural or LP gas must be specified by model number

Gas-on-glass cooktop general features

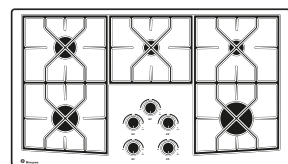
Sophisticated styling. The front edge is slightly curved to form an attractive, soft arc that complements other Monogram appliances.

Precise, versatile temperature control. Five burners provide a range of heat intensities: one 15,000-BTU* burner, one 11,000-BTU* burner, one 9100-BTU* burner and two 6000-BTU* burners.

Continuous grate design. Heavy pots are easy to slide from burner to burner.

Soft-touch control knobs. Tactile knobs are pleasing to the touch and are dishwasher safe.

For additional details on product installation, warranty coverage, care and maintenance, visit monogram.com.



36" gas-on-glass cooktop

ZGU36KSKSS

Overall dimensions (WxHxD in inches): 36 x 3-1/16 x 21-7/16—SS 36 x 3-1/16 x 21-1/4—BB	
Amps @120VAC	5.0
Approx. shipping wt. (lbs.)	59

- Approved installation over wall oven or warming drawer
- LP gas conversion kit included

*Natural gas

Advance planning for gas cooktops

36" stainless steel gas cooktop

Stainless steel cooktop is factory set for natural or liquid propane gas. Be sure to order the correct model for your installation.

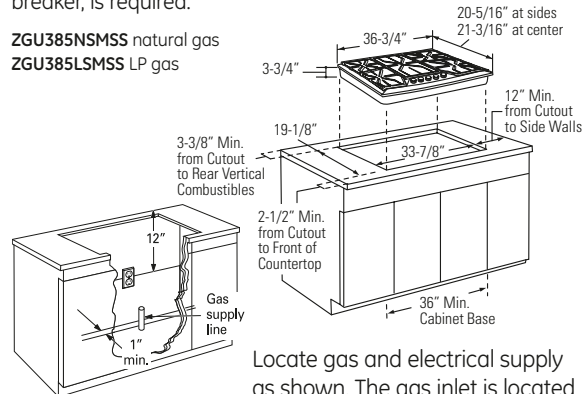
Note: If the wrong fuel type is ordered, the cooktop can be converted for other fuel operation. Conversion orifices are packed with each cooktop. They can be installed by a qualified service technician at additional cost.

WB28T10185 high-altitude conversion kit is available for operation above 5,000 feet. This kit includes orifices for both LP and natural gas.

Electrical requirements

This cooktop requires a 120V, 60Hz power supply. A separate circuit, protected by a 15-amp time-delay fuse or circuit breaker, is required.

ZGU385NSMSS natural gas
ZGU385LSMSS LP gas



Locate gas and electrical supply as shown. The gas inlet is located on the bottom of the burner box, at the center and 2" from the rear. See installation instructions for details.

Gas supply

- The natural gas model is designed to operate at 5" water column pressure. A regulator is required at the natural gas source to provide a maximum of 14" water pressure to the cooktop regulator.
- The liquid propane model is designed to operate at 11" water column pressure. A regulator is required at the LP source to provide a maximum of 14" water pressure to the cooktop regulator.

Combination installations

Consideration must be given to gas and electrical supply locations when the cooktop is installed with other products in the same cabinet. Always refer to each product's installation instructions for clearances and electrical requirements.

- Install this cooktop with any 36" or wider exhaust hood with 350 CFM or greater air flow rating.
- This cooktop may be installed in combination with a Monogram 36" downdraft vent or above a Monogram 30" warming drawer. See downdraft vents and warming drawers for details.
- This cooktop may be installed above a Monogram single oven.

Note: Venting Recommendation

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

30" stainless steel gas cooktop

Stainless steel cooktop is factory set for natural or liquid propane gas. Be sure to order the correct model for your installation.

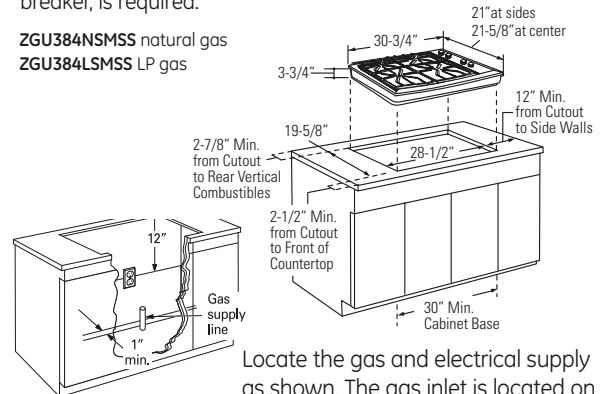
Note: If the wrong fuel type is ordered, the cooktop can be converted for other fuel operation. Conversion orifices are packed with each cooktop. They can be installed by a qualified service technician at additional cost.

WB28T10185 high-altitude conversion kit is available for operation above 5,000 feet. This kit includes orifices for both LP and natural gas.

Electrical requirements

This cooktop requires a 120V, 60Hz power supply. A separate circuit, protected by a 15-amp time-delay fuse or circuit breaker, is required.

ZGU384NSMSS natural gas
ZGU384LSMSS LP gas



Locate the gas and electrical supply as shown. The gas inlet is located on the bottom of the burner box, 2" from the right side and 1-1/2" from the rear. See installation instructions for details.

Gas supply

- The natural gas model is designed to operate at 5" water column pressure. A regulator is required at the natural gas source to provide a maximum of 14" water pressure to the cooktop regulator.
- The liquid propane model is designed to operate at 11" water column pressure. A regulator is required at the LP source to provide a maximum of 14" water pressure to the cooktop regulator.

Combination installations

Consideration must be given to gas and electrical supply locations when the cooktop is installed with other products in the same cabinet. Always refer to each product's installation instructions for clearances and electrical requirements.

- Install this cooktop with any 30" or wider exhaust hood with 350 CFM or greater air flow rating.
- This cooktop may be installed in combination with a Monogram downdraft vent. See downdraft vents for details.
- This cooktop may be installed above a Monogram warming drawer. See warming drawers for details.
- This cooktop may be installed above a Monogram single oven.

The serial plate is located on the bottom of the cooktop.

Advance planning for gas cooktops

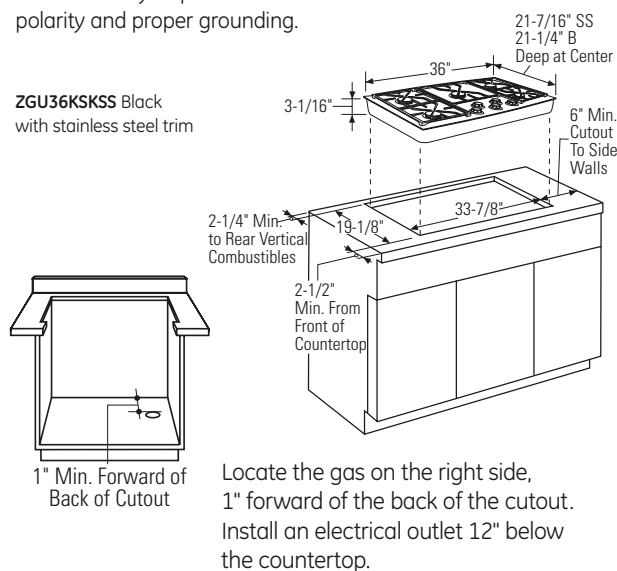
Gas-on-glass cooktop

Gas-on-glass cooktop is factory set for natural gas operation. It can be converted to LP operation with a conversion kit shipped with the cooktop.

Electrical requirements

This cooktop requires a 120V, 60Hz power supply. A separate circuit, protected by a 15-amp time-delay fuse or circuit breaker, is required. The receptacle should be checked by a qualified electrician for correct polarity and proper grounding.

ZGU36KSKSS Black
with stainless steel trim



Gas supply

- This cooktop is designed to operate at 5" water column pressure. A regulator is required at the natural gas source to provide a maximum of 7" water pressure to the cooktop regulator.
- When converted to liquid propane operation, it is designed to operate at 10" water column pressure. A regulator is required at the LP source to provide a maximum of 14" water pressure to the cooktop regulator.

Combination installations

Consideration must be given to gas and electrical supply locations when the cooktop is installed with other products in the same cabinet. Always refer to each product's installation instructions for clearances and electrical requirements.

- Install this cooktop with any 36" or wider exhaust hood with 300 CFM or greater air flow rating.
- This cooktop may be installed in combination with a Monogram® 36" downdraft vent. See downdraft vents for details.
- This cooktop may be installed above a Monogram 30" warming drawer. See warming drawers for details.
- This cooktop may be installed above a Monogram single oven.

The serial plate is located on the bottom of the cooktop.

Note: Venting Recommendation

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