# Thermador.★



### INNOVATION

- Patented Pedestal Star® Burner with QuickClean Base<sup>™</sup> designed for easy surface cleaning and superior heat spread for any size pan
- Powerful 22,000 BTU (NG) burner (front right)
- Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- SoftClose<sup>™</sup> hydraulic hinge. Ultra smooth closing on both oven doors. Thermador exclusive feature
- Superfast 2 hour self clean in both ovens

#### PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- Titanium surface non-stick, rust-proof castaluminum griddle and grill, removable for easy clean-up
- Electronic oven display interfaces to cook timer, meat probe and preheat status with audible alert
- Full featured small oven with convection, broil, self clean and meat probe
- Powerful, 30,000 BTU bake and 17,000 BTU broil burners in the large oven, 15,000 BTU bake and 9,000 broil in the small
- Convection Bake offers precise multi-level baking results
- Large oven 5.5 cu.ft.-accommodates commercial sheet pan plus 2.4 cu.ft. in small oven
- Full Access® telescopic racks, integrated easy-grip handle
- Six rack levels in each oven for multiple item cooking
- Star-K Kosher certified

#### DESIGN

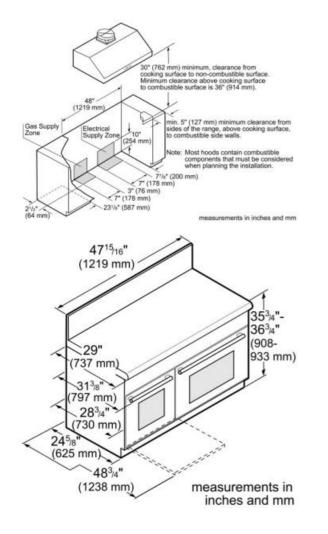
- Bold Professional design
- Pinhole and panel lighting concepts provide functional and stylish aesthetics
- Restaurant style metal knobs



- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Signature blue indicator lighting

## 48 inch Professional Series Pro Grand Commercial Depth All Gas Range PRG486JDG





20
60
Natural gas 15 mbar (USA)
CSA
3 x Telescopic rack, 2 x Telescopic rack - small, 2 x temperature sensor, 1 x island trim, 1 x Broiler pan small, 1 x Broiler pan
front left
5.27
back left
5.27
5.27
rear first right
5.27