



Monogram®

ZDP36N4RHSS (Natural Gas)

ZDP36L4RHSS (Liquid Propane) – GE Monogram 36" Dual Fuel Professional Range with 4 Burners and Grill

Dimensions and Clearances (in inches)

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

All Professional Ranges are factory set for natural or liquid propane gas. The correct model should be ordered for the installation situation.

36" Natural Gas Model

ZDP36N4RHSS—4 gas burners and grill

36" Liquid Propane Gas Model

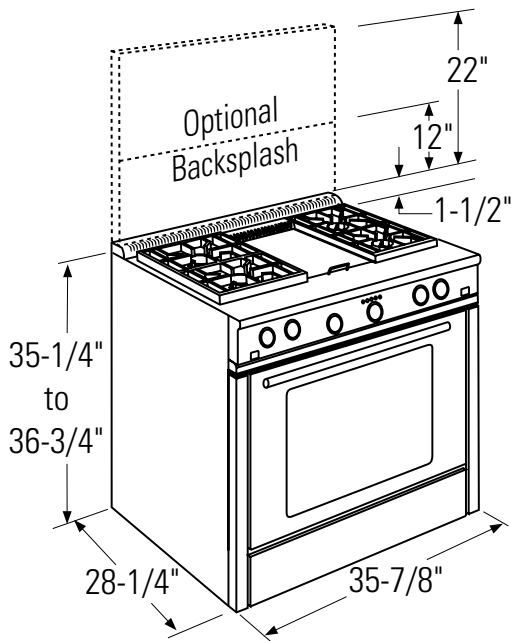
ZDP36L4RHSS—4 gas burners and grill

Note: Conversion kits (WB49X10132, Natural to LP and WB49X10133, LP to Natural) are available if the wrong gas type was ordered. High Altitude kit, WB49X10130 (for Natural and LP gas models), is also available. The kits must be installed by a qualified service technician at additional cost.

Installation Information

Before installing, consult installation instructions packed with product or online at Monogram.com for current dimensional data.

A 36" or 42" wide professional vent hood with a minimum 600 CFM is recommended for installation over this range.



Clearances between range and side wall or combustible material must be at least 12" on each side.

Specification Revised 10/05

130544

Advance Planning

Refer to dimensional drawings for appropriate placement and necessary clearances when planning the installation.

- Cabinetry cannot be installed directly above the range.
- Working areas adjacent to the range should have 18" minimum clearance between countertop and cabinet bottom.
- Clearance between range and side wall or combustible material must be at least 12" on each side.

If the range is installed in an island

- Allow 12" minimum clearance at the back to combustible materials.
- The vent hood blower should provide at least 600 CFM and up to 1200 CFM.
- Installation must conform with local codes. In the absence of local codes, the range must comply with the National Fuel Gas Code, ANSI Z223.1-1990.



Listed by Underwriters Laboratories



For answers to your Monogram,® GE Profile™ or GE® appliance questions, visit our website at GEAppliances.com or call GE Answer Center® service, 800.626.2000.



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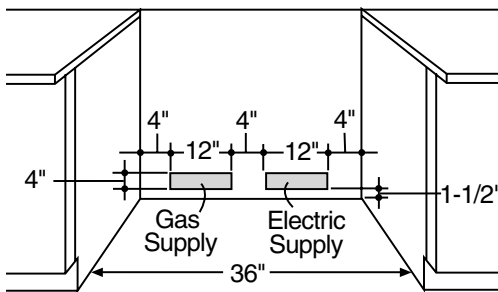
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Electrical Requirements

Ranges must be supplied with 208/240V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a circuit breaker or time-delay fuse. Install a 30-amp circuit for 36" ranges. The receptacle must be a NEMA 14-50R device to accept the four-prong plug on the range.

Locate gas and electric as shown



Gas Supply

- Natural gas models are designed to operate at 5" water column pressure. A regulator is required at the natural gas source to provide maximum of 7" water pressure to the range regulator.
- The liquid propane models are designed to operate at 10" water column pressure. A regulator is required at the LP source to provide maximum of 14" water pressure to the range regulator.

Optional Backsplash Accessories

The range 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.

Backsplashes: Order one with a 36"-wide range

ZX12B36HSS—12" backsplash

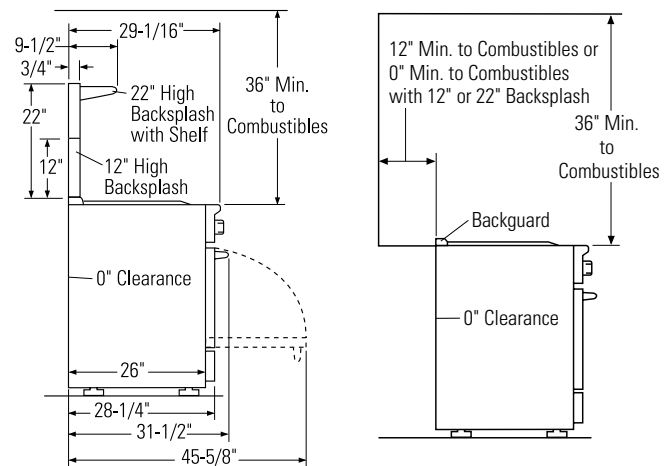
ZX22B36HSS—22" backsplash with warming shelf

Backsplash with Warming Shelf

All Monogram Professional Wall-Mounted Hoods feature infrared warming lights. The 22"-high backsplash with warming shelf is a perfect complement when installed with the tapered or straight-sided hoods.

If you choose to install this range with a Restaurant-Style Professional Hood (ZV36RSFSS), no additional accessories are required. These hoods are shipped with a stainless steel backsplash and warming shelf.

Side View with Required Backsplashes



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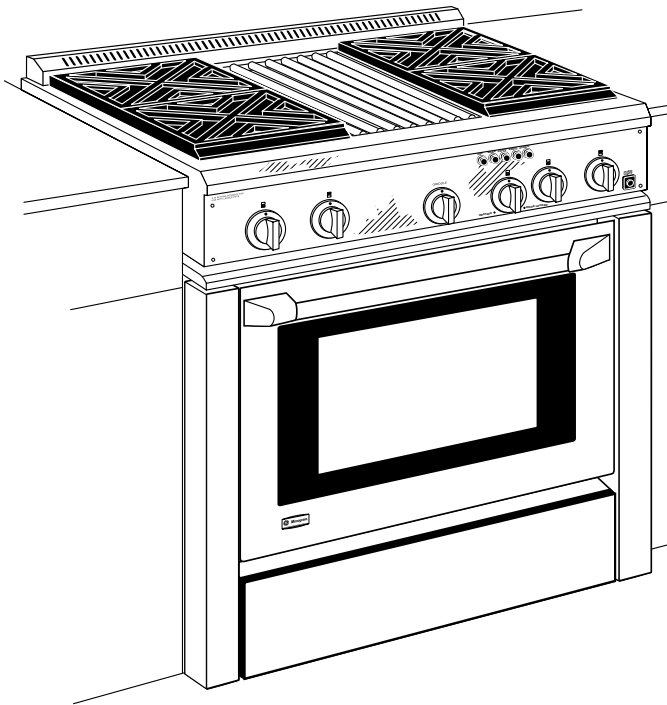




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Features and Benefits

- Sophisticated styling – Designed with chamfered edges and die cast knobs, Monogram stainless steel ranges offer the bold appearance and high-performance cooking capabilities of commercial appliances.
- Sealed, dual-flame stacked burners – Each gas burner uses two separate flames to give you a range of precise temperature options, from an ultra-low 140 degree simmer to a powerful 17,000 BTU setting. The burners are sealed to the recessed cooktop surface for easy cleaning.
- Exclusive reversible grates – Sectioned, dishwasher-safe grates provide two cooking surfaces for unprecedented versatility in gas cooking.
- 18,000 BTU grill – The stainless steel surface is grooved on one side and rounded on the other for grilling versatility. A Gourmet Radiant™ heat source ensures even heat distribution, while reducing flare-ups.
- Oven (4.6 cu. ft., 27" wide) – The large, self-cleaning convection oven offers two multi-pass broil and bake elements for even browning and backing, with no hot or cold spots.
- Self-clean oven racks – The main oven and companion oven are equipped with heavy-duty, porcelain-coated racks which are designed to remain in the oven during the self-clean cycle for effortless cleaning. (Companion oven racks must be cleaned in the main oven)
- Halogen lighting – Illuminates your culinary work in progress.
- Model ZDP36N4RHSS – Natural Gas, 4 burners and grill.
- Model ZDP36L4RHSS – Liquid Propane, 4 burners and grill.