

**PRD304WHU**  
**30-INCH DUAL-FUEL PRO HARMONY® RANGE**  
 PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



**FEATURES & BENEFITS**

- ★ - The Star® Burner delivers superior flame spread for more even heating
- ★ - ExtraLow®, the widest simmer temperature control as low as 100°F
- ★ - 2 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - Superfast 2-hour self-clean mode – fastest in the industry
  - Powerful third element convection technology

**TECHNICAL DETAILS**

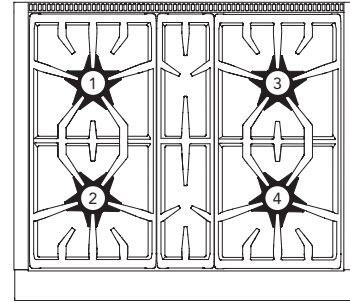
Circuit Breaker	35 A
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Gas and Electric
Plug Type USA	No Plug
Power Cord Length	Purchase Separately
Gas Supply	3/4"

**WARRANTY**

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
---	--------

SEE PAGE 2 FOR INCLUDED AND OPTIONAL ACCESSORIES

**RANGETOP**



Total number of cooktop Burners	4
1 – Power of Back Left Burner BTU	15,000 and XLO
2 – Power of Front Left Burner BTU	18,000 and XLO
3 – Power of Back Right Burner BTU	15,000
4 – Power of Front Right Burner BTU	18,000

**OVEN**

Oven Capacity	4.4 cu. ft.
---------------	-------------

Cooking Modes  
 Bake, Convection Bake, Extended Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil

Sabbath	Yes (as Extended Bake – Knob Control)
Self Clean	Yes
Telescopic Rack(s)	1
Interior Lights	2
Bake Power	2,000 W
Broil Power	4,000 W
Convection Power	2,750 W
Home Connect™ (Wi-Fi Enabled)	No
Cavity Interior Dimensions (HxWxD)	16 1/4" x 25" x 18 5/8"
Cavity Usable Dimensions (HxWxD)	12" x 22 3/8" x 16 5/8"

**DIMENSIONS & WEIGHT**

Overall Appliance Dimensions (HxWxD)	35 3/4"–36 3/4" x 29 15/16" x 24 5/8"
Required Cutout Size (HxWxD)	35 3/4"–36 3/4" x 30" x 24"
Net Weight	306 lbs.

# PRD304WHU

## 30-INCH DUAL-FUEL PRO HARMONY® RANGE

PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



### ACCESSORIES (INCLUDED)

1 Telescopic Rack, 2 Standard Racks, 1 Lg. Broil Pan, Island Trim

### ACCESSORIES (OPTIONAL)



**PWOKRINGHC**  
Wok Ring



**PA12CHPBLK**  
Chopping Block / Cutting Board



**PAGRIDDLE**  
Professional Griddle, Sits on Top of Grates Over 2 Star Burners, High-Release Coating



**PA30WLBH**  
Pro Harmony 7" Low Back Backguard\*



**PAKNOBLUWH**  
Metallic Blue Knob Kit



**PALPKITHW**  
LP Conversion Kit Dual-Fuel Pro Ranges and Rangetops (4 & 6 Burner)



**PAALKITGW**  
Natural Gas Models from 5,400 ft.–10,200 ft.



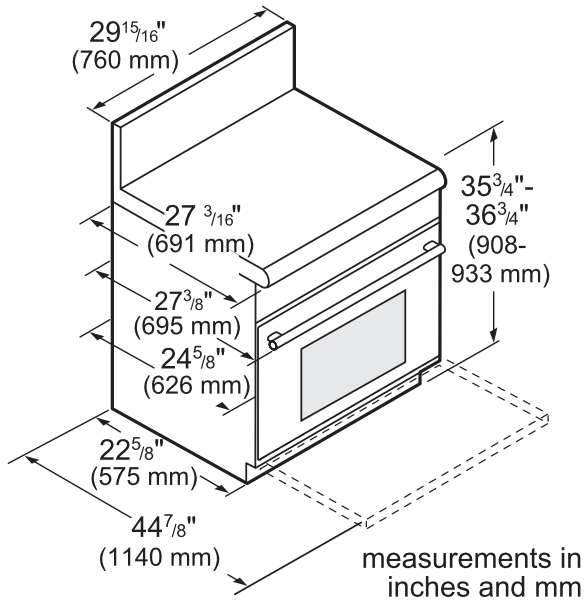
[Contact Customer Support](#)  
Propane Gas or Dual-Fuel Models Connected to LP Gas from 10,000 ft.–10,200 ft.

\*Models PCG305xx, PRD305xx, and PRD606xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

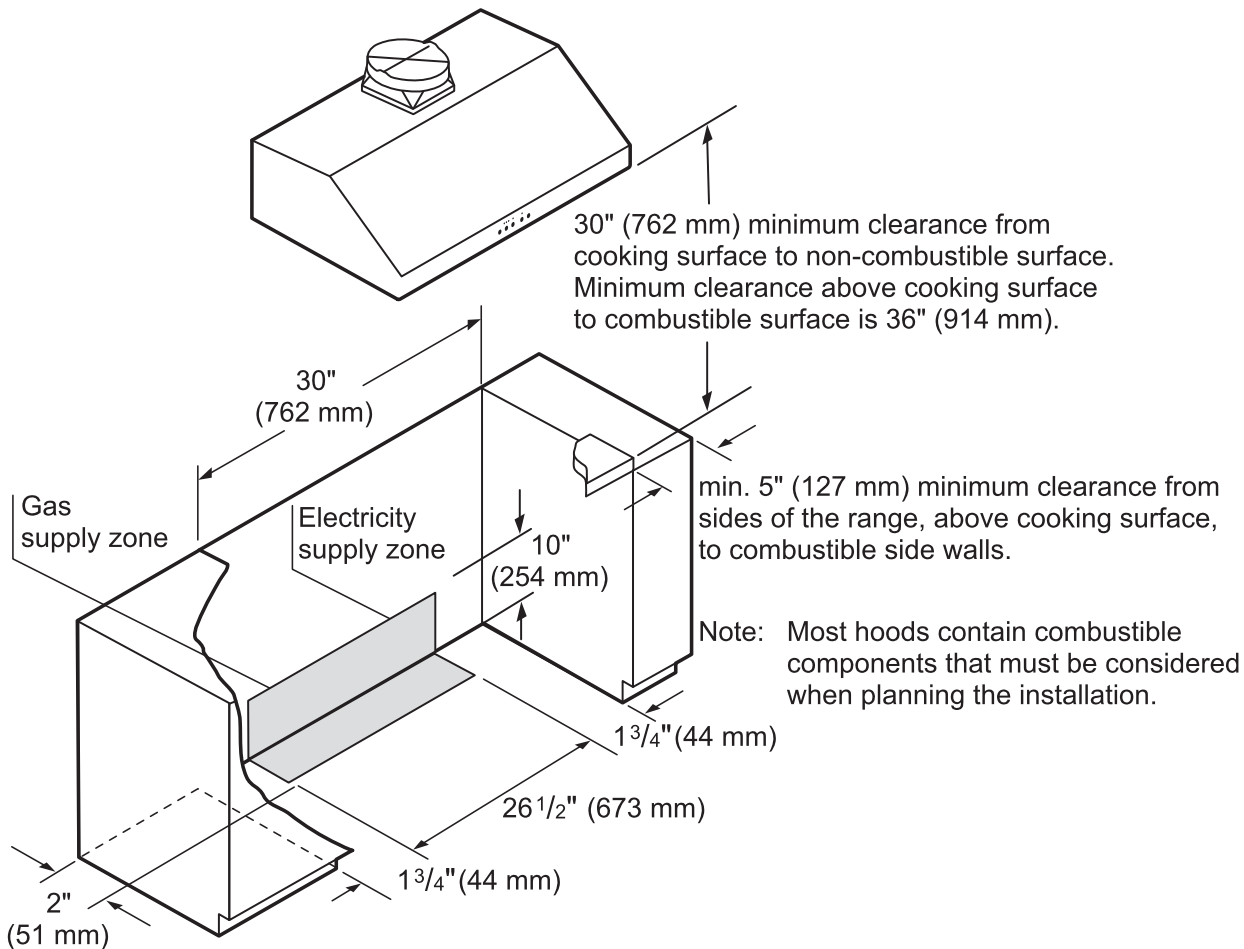
**PRD304WHU**  
**30-INCH DUAL-FUEL PRO HARMONY® RANGE**  
 PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



**30-INCH RANGE DIMENSIONS**



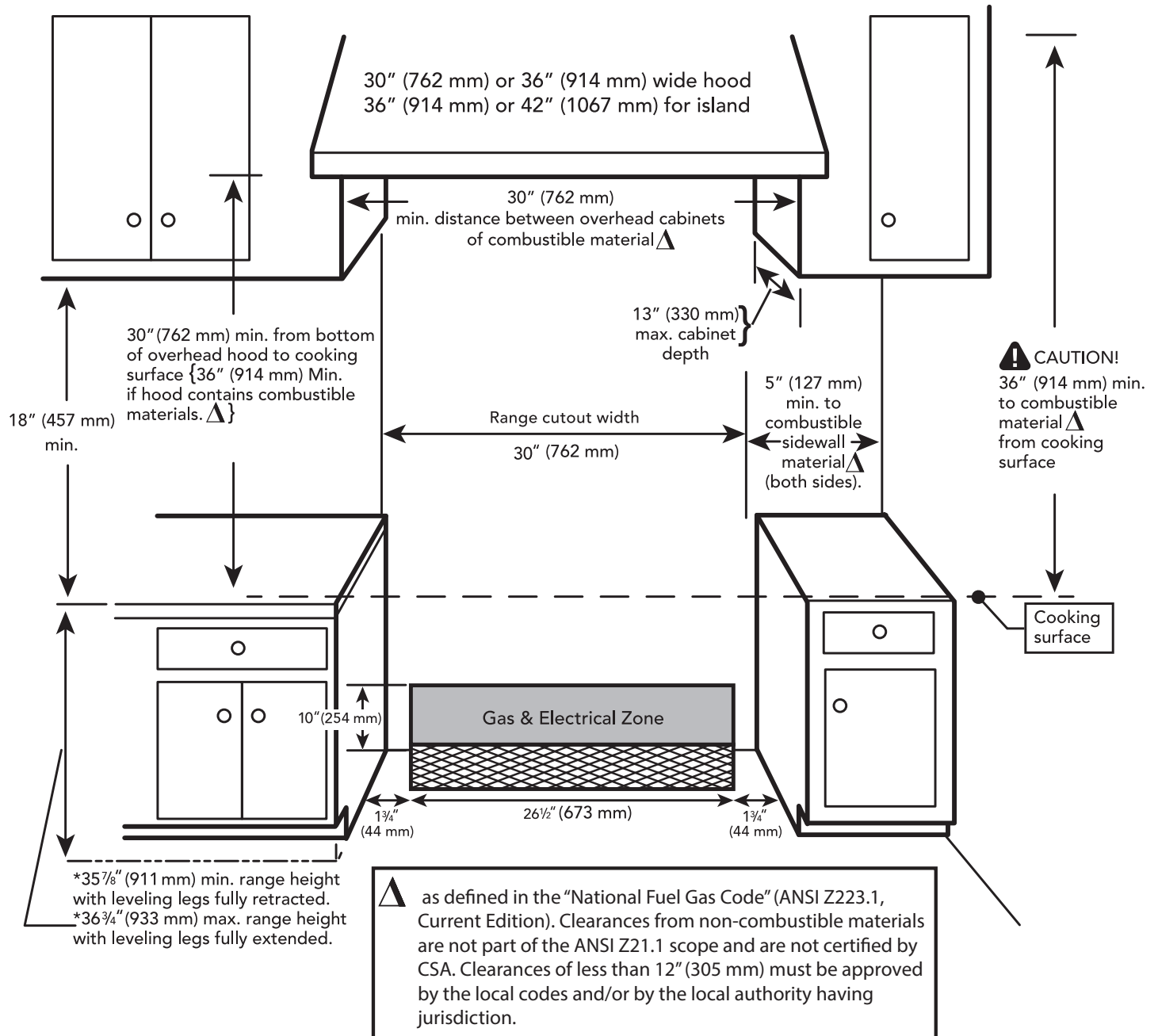
**30-INCH RANGE CUTOUT DIMENSIONS**



**PRD304WHU**  
**30-INCH DUAL-FUEL PRO HARMONY® RANGE**  
 PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



**30-INCH RANGE CUTOUT DIMENSIONS**

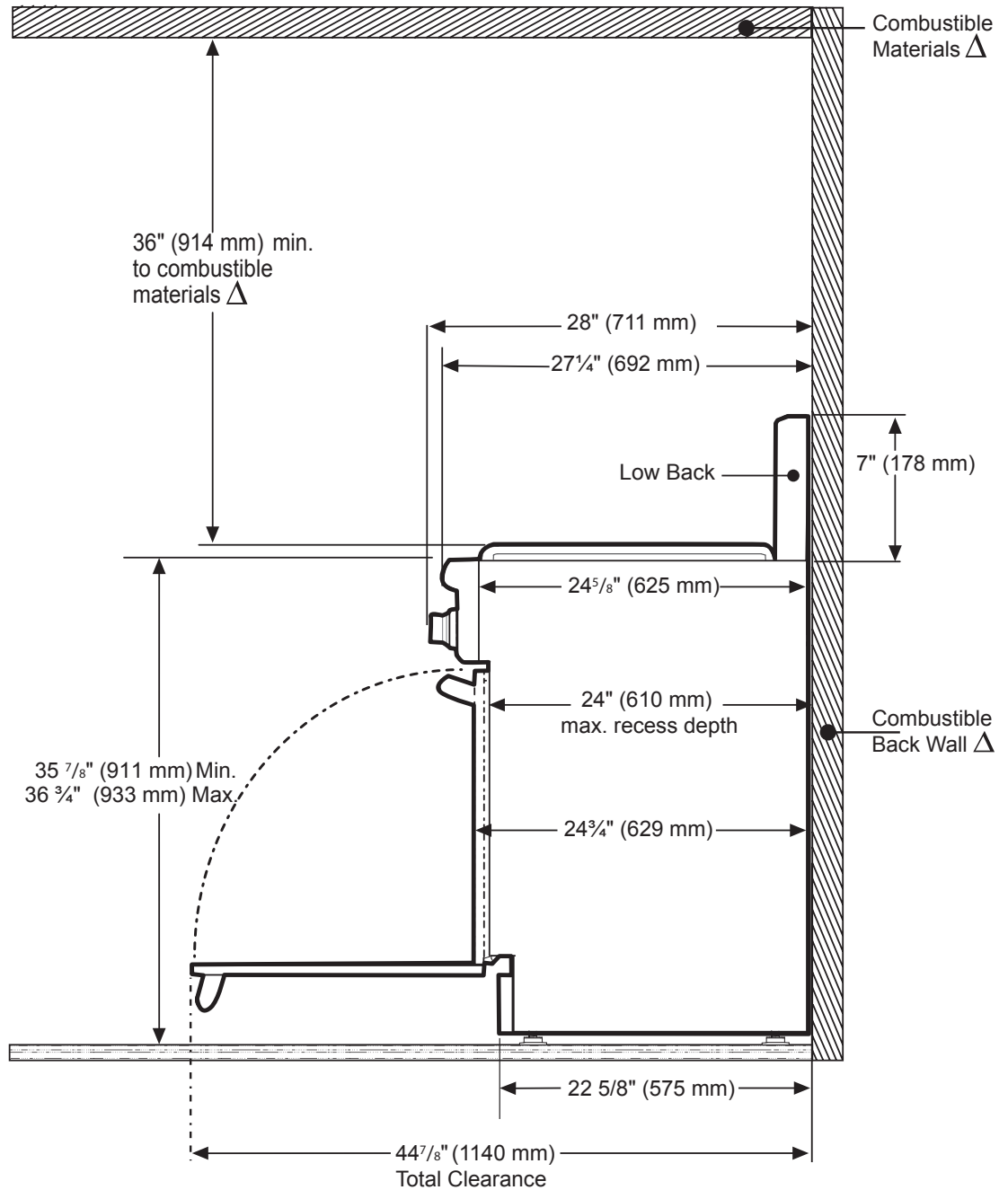


**PRD304WHU**  
**30-INCH DUAL-FUEL PRO HARMONY® RANGE**  
 PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



**30-INCH RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "LOW BACK"**

**NOTE:** A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

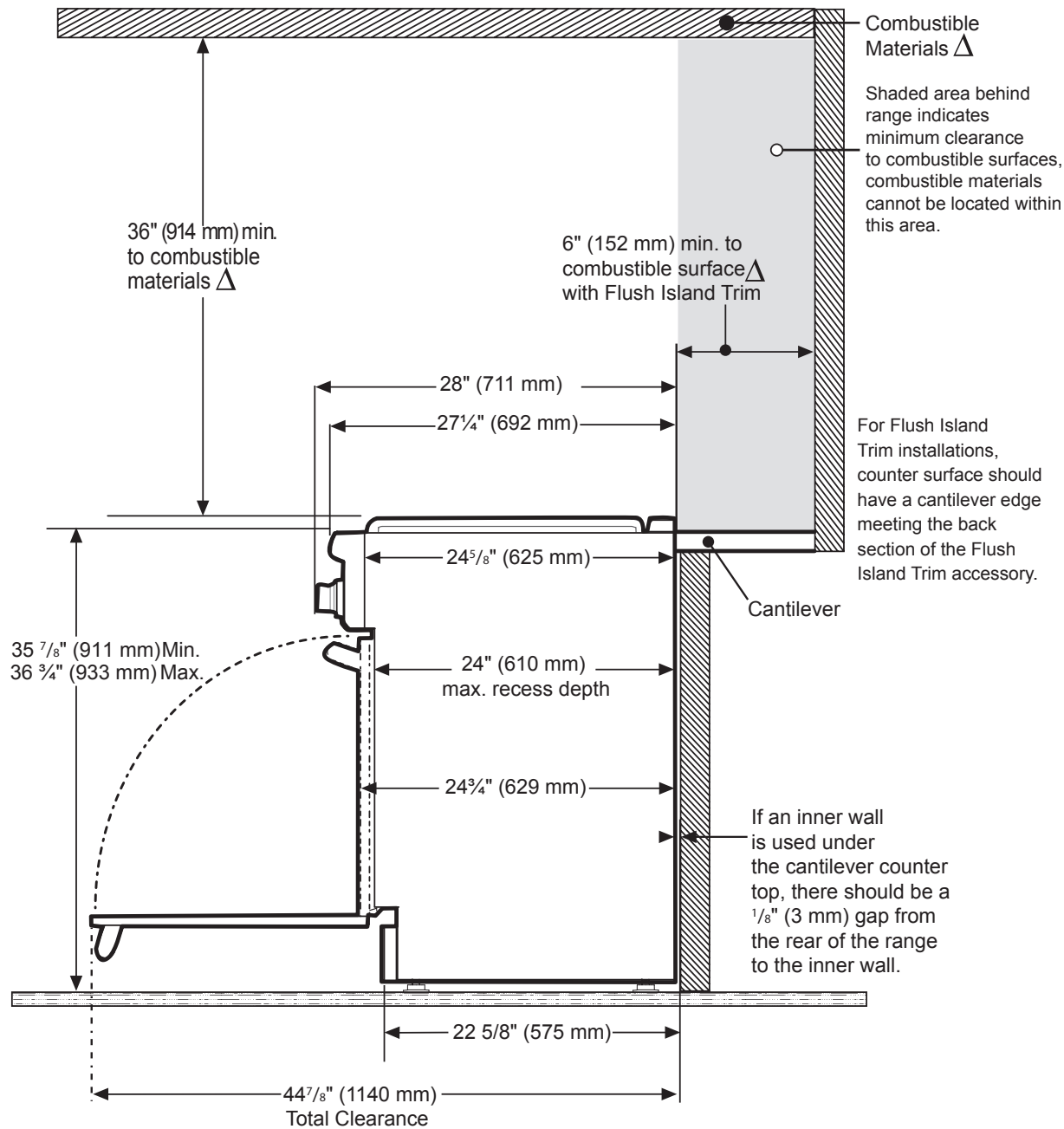


$\Delta$  As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

**PRD304WHU**  
**30-INCH DUAL-FUEL PRO HARMONY® RANGE**  
 PROFESSIONAL SERIES, STANDARD-DEPTH, PORCELAIN COOKTOP SURFACE



**30-INCH RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "FLUSH ISLAND TRIM"**



$\Delta$  As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

These warranties give you specific legal rights and you may have other rights that vary from state to state. Full warranty and limited warranty from date of installation. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.