

## The Pro Grand Range Collection

Featuring bold, iconic design elements including temperature gauge, color TFT display, bullnose front, and milled stainless steel knobs with down lighting, New Pro Grand® Ranges deliver quality craftsmanship that only Thermador can.

### Select Pro Grand Range Features



With features including remote start, recipe suggestions, and cooking tips, the *Thermador Connected Experience by Home Connect*™ is designed to enhance your cooking experience.\*

\*Available within large ovens on all Pro Grand models.

#### ★ Liberty™ Induction Module (New) / Thermador Exclusive

Available on 36" and 48" ranges, the Liberty Induction Module feaures two induction zones for added flexibility, plus HeatShift<sup>1</sup> technology, which automatically adjusts the heat when a pot or pan is moved from one zone to another.

#### ★ Star® Burner / Thermador Exclusive

The Thermador Star Burner represents the epitome of culinary innovation. The unique star shape allows for superior flame distribution with 56% more coverage, resulting in a reduced cold spot and more precise control over everything you cook.

#### ★ ExtraLow® / Thermador Exclusive

Our ExtraLow feature provides a wide range of temperature control. It cycles the Star® Burner on and off to maintain a very low temperature. Perfect for simmering delicate sauces or keeping food warm without scorching or stirring.

#### Color TFT Interface (New)

Get set for culinary success. New TFT display panel offers a vibrant, full-color touchscreen display that lets you easily adjust settings.

### - Multi-Point Temperature Probe (New)

The Multi-Point Temperature Probe utilizes multiple cooking points for added precision and consistency.

#### QuickCleanBase<sup>c</sup>

The raised pedestal burner and porcelain maintop have been crafted for stunning design and easy cleanup. A hand and sponge fit easily under each burner to wipe the surface clean, and teardrop emboss reduces food buildup near the base.

#### - Telescopic Racks

Full Access® telescopic racks glide smoothly on ball bearings, allowing them to expand completely for safe, easy access. Additionally, robust construction safely supports the heaviest dishes while integrated easy-grip handles make them easy to use.

#### - Flush Wall Install

The 60" Pro Grand Range is the first of its size that can be installed flush against a combustible wall with zero clearance for pure, unadulterated design flexibility.

#### - ProIndoor Grill

Easy-to-clean, indoor grilling feature boasts industry-leading design, featuring ceramic briquettes and fusion coated grill plates that fully cover the heating elements to offer exceptional grilling performance with genuine smoky flavor while minimizing flare-ups. Two heating zones let you control the front and back zones independently

#### Star-K Certified

Thermador Professional® Ranges are Star-K certified making it possible to use them on the Sabbath or the Holidays.

- Model PRD606xx is suitable for 0" rear clearance to combustible surfaces.
- All other Pro Grand models:
  - When using the included island trim a minimum 6" (152 mm) rear clearance is required to a combustible surface.\*
- A rear clearance to a surface covered in a non-combustible 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.











# PRO GRAND® QUICK REFERENCE CHART

27-Inch Commercial-Depth, Professional Series









PRD606WCSG

PRD606WESG

PRD606WCG

PRD606WEG

Fuel Type	Dual-Fuel	Dual-Fuel	Dual-Fuel	Dual-Fuel
Color TFT Touch Screen Interface	Yes	Yes	Yes	Yes
Burners + Cooktop Configuration	6 + Grill +Griddle	6 + Double Griddle	6 + Grill +Griddle	6 + Double Griddle
Oven Configuration	Convection, Steam, and Warming Drawer	Convection, Steam, and Warming Drawer	Convection / Convection	Convection / Convection
Oven Capacity Lg. / Sm.	5.7 / 1.6 cu. ft.	5.7 / 1.6 cu. ft.	5.7 / 4.9 cu. ft.	5.7 / 4.9 cu. ft.
Telescopic Rack(s) Lg. / Sm.	3/0	3/0	3/3	3/3
Self-Clean Lg. / Sm.	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes
SoftClose® Hinges	Yes	Yes	Yes	Yes

60-Inch











PRD48WCSGU

PRD48WLSGU

PRD48WDSGU

PRD48WISGU

PRD486WLGU

Fuel Type	Dual-Fuel	Dual-Fuel	Dual-Fuel	Dual-Fuel	Dual-Fuel
Color TFT Touch Screen Interface	Yes	Yes	Yes	Yes	Yes
Burners + Cooktop Configuration	4 + Grill +Griddle	6 + Grill	6 + Griddle	6 + Induction	6 + Grill
Oven Configuration	Convection, Steam, and Warming Drawer	Convection, Steam, and Warming Drawer	Convection, Steam, and Warming Drawer	Convection, Steam, and Warming Drawer	Convection / Convection
Oven Capacity Lg. / Sm.	4.9 / 1.6 cu. ft.	5.7 / 2.5 cu. ft.			
Telescopic Rack(s) Lg. / Sm.	3/0	3/0	3/0	3/0	3/2
Self-Clean Lg. / Sm.	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes	Yes / Yes
SoftClose® Hinges	Yes	Yes	Yes	Yes	Yes

*48-Inch* 











PRD486WDGI

PRD484WCGU

PRD486WIGU

PRG486WLG PRG486WDG

Fuel Type	Dual-Fuel	Dual-Fuel	Dual-Fuel	Gas	Gas
Color TFT Touch Screen Interface	Yes	Yes	Yes	Yes	Yes
Burners + Cooktop Configuration	6 + Griddle	4 + Grill + Griddle	6 + Induction	6 + Grill	6 + Griddle
Oven Configuration	Convection / Convection				
Oven Capacity Lg. / Sm.	5.7 / 2.5 cu. ft.				
Telescopic Rack(s) Lg. / Sm.	3/2	3/2	3/2	3/2	3/2
Self-Clean Lg. / Sm.	Yes / Yes				
SoftClose® Hinges	Yes	Yes	Yes	Yes	Yes

48-Inch

# PRO GRAND® QUICK REFERENCE CHART

 $27\hbox{-}Inch\ Commercial-Depth, Professional\ Series$ 









*36-Inch* 

	PRD364WLGU	PRD364WDGU	PRD366WGU	PRD364WIGU
Fuel Type	Dual-Fuel	Dual-Fuel	Dual-Fuel	Dual-Fuel
Color TFT Touch Screen Interface	Yes	Yes	Yes	Yes
Burners + Cooktop Configuration	4 + Grill	4 + Griddle	6 Burners	4 + Induction
Oven Configuration	Convection	Convection	Convection	Convection
Oven Capacity	5.7 cu. ft.	5.7 cu. ft.	5.7 cu. ft.	5.7 cu. ft.
Telescopic Rack(s)	3	3	3	3
Self-Clean	Yes	Yes	Yes	Yes
SoftClose® Hinges	Yes	Yes	Yes	Yes







PRG364WLG

PRG364WDG

PRG366WG

Fuel Type	Gas	Gas	Gas
Color TFT Touch Screen Interface	Yes	Yes	Yes
Burners + Cooktop Configuration	4 + Grill	4 + Griddle	6 Burners
Oven Configuration	Convection	Convection	Convection
Oven Capacity	5.7 cu. ft.	5.7 cu. ft.	5.7 cu. ft.
Telescopic Rack(s)	3	3	3
Self-Clean	Yes	Yes	Yes
SoftClose® Hinges	Yes	Yes	Yes

*36-Inch*