

# MONOGRAM 30" DUAL-FUEL PROFESSIONAL RANGE WITH 4 BURNERS

ZDP304NPSS (NATURAL GAS)

## DIMENSIONS AND INSTALLATION INFORMATION (IN INCHES)

All Dual-Fuel Professional Ranges are factory set for natural gas.

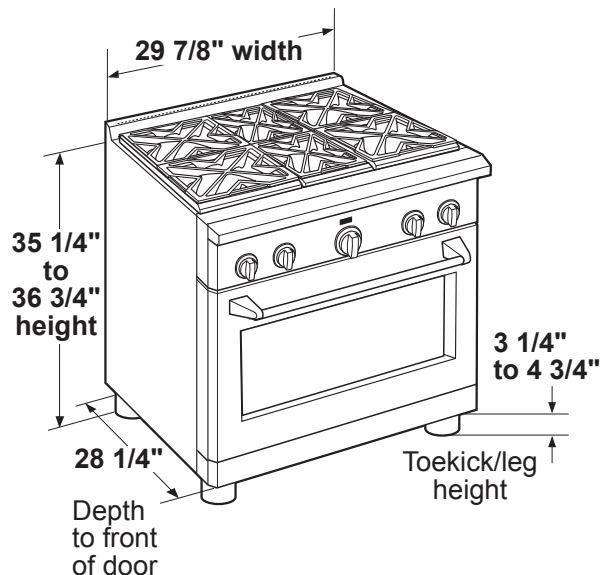
### NOTE

A propane conversion kit is included with the range. High Altitude kit, WB28K10553 for operation above 6,000 feet, 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](http://Monogram.com) for current dimensional data.

A 30" or 36" wide professional vent hood with a minimum 300 CFM is recommended for installation over this range. Install the hood 30" to 36" above the cooking surface.



### ADVANCE PLANNING

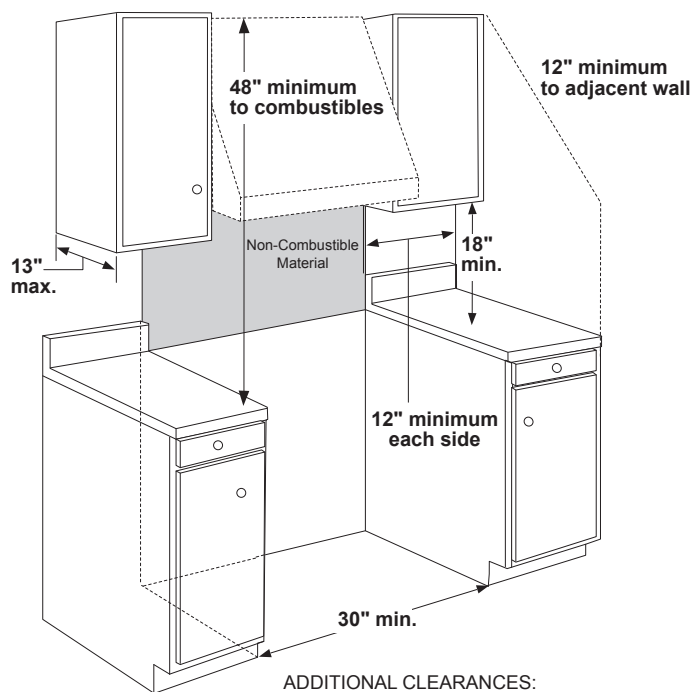
Refer to dimensional drawings for appropriate placement and necessary clearances when planning the installation.

- 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.
- Installation must conform with local codes. In the absence of local codes, the range must comply with the National Fuel Gas Code, ANSI Z223.1-990.

### ⚠ WARNING

Installations without a hood require 48" minimum to combustibles. A custom hood installation with exposed horizontal combustible surfaces must have an Auto-On feature. Refer to hood installation instructions for specific hood clearances.

The surface of the entire back wall above the range and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick, marble or other stone.



#### ADDITIONAL CLEARANCES:

Allow 12" minimum clearance to an adjacent wall on each side.

Working areas adjacent to the rangetop should have 18" minimum clearance between countertop and the bottom of the wall cabinet.

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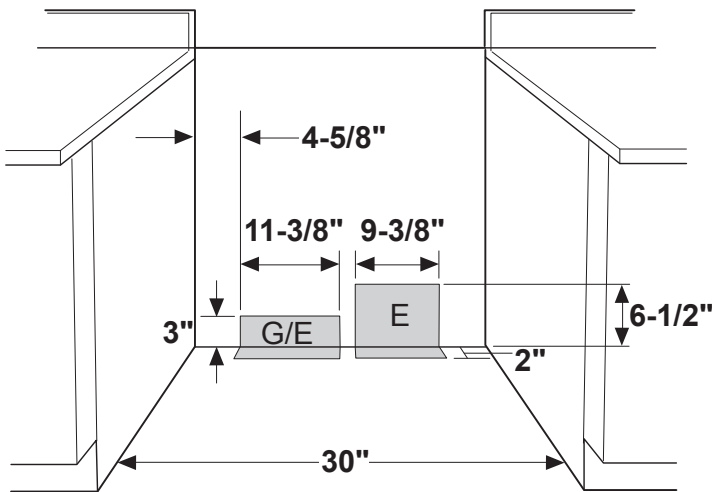
## DIMENSIONS AND INSTALLATION INFORMATION (IN INCHES)

### 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 30" ranges.

The receptacle must be a NEMA 14-50R device to accept the four-prong plug on the range.

### UNIVERSAL UTILITY LOCATIONS



Locate gas and electric as shown

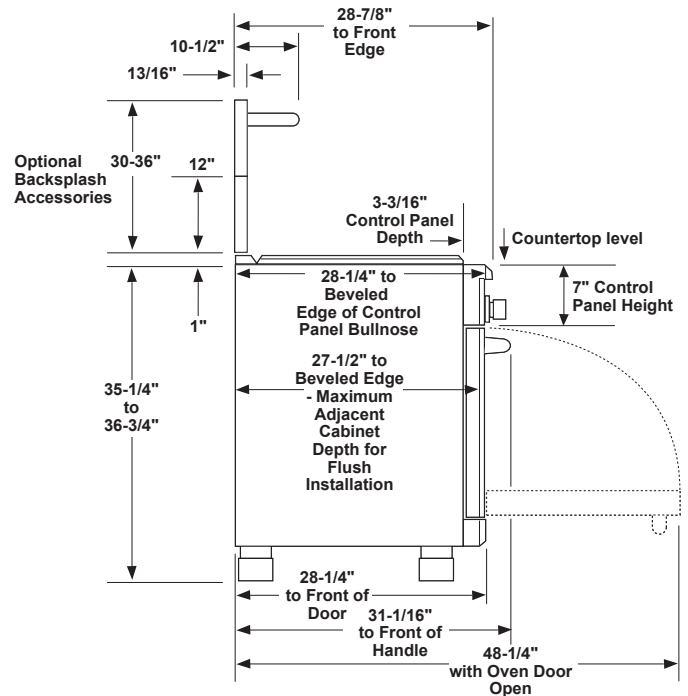
### GAS SUPPLY

- The natural gas models are designed to operate at 5" water column pressure. For proper operation, the pressure of the natural gas supplied to the regulator must be between 7" and 13" water column.
- The LP models are designed to operate at 10" water column pressure. For proper operation, the pressure of the LP gas supplied to the regulator must be between 11" and 13" water column.

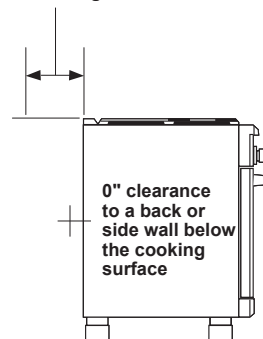
### OPTIONAL BACKSPLASH ACCESSORIES

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. A custom, non-combustible backsplash can be used.

### SIDE VIEW WITH A BACKSPLASH



12" min. to combustibles or 0" to a non-combustible material above the cooking surface



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## FEATURES AND BENEFITS

**AUTHENTIC PROFESSIONAL APPEARANCE**  
Stainless steel with smoothly finished edges, large electronic control knobs and heavy duty handles

**SEALED, DUAL-FLAME STACKED BURNERS**  
Deliver a full spectrum of heat settings, from an ultra-low 140°F simmer to an intense 18,000 BTUs\*

**MONOGRAM PROFESSIONAL OVEN SYSTEM**  
Combines European, Reverse-Air convection technology and six heating elements to provide superb baking results

**LED TASK LIGHTS**  
Below the bullnose provide a functional and theatrical touch

**ELECTRONIC IGNITION WITH AUTOMATIC REIGNITION**  
Ensures a continuous flame and reignites automatically if accidentally extinguished

**REVERSIBLE BURNER GRATES**  
Flat on one side and uniquely contoured on the other to accommodate round-bottom woks

**OPTIONAL FULL-WIDTH STAINLESS STEEL TOEKICK**  
Is included with the range

**LARGE TEMPERATURE AND TIME DISPLAYS**  
Make it easy to monitor cooking progress

**HALOGEN LIGHT COLUMNS**  
Provide a clear view, regardless of rack position

MODEL ZDP304NPSS - Natural Gas

\*Natural Gas Model



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Product Specification Revised 10/18