

ZGU366NPSS (Natural Gas) ZGU366LPSS (Liquid Propane) GE Monogram® 36" Professional Gas Rangetop with 6 Burners

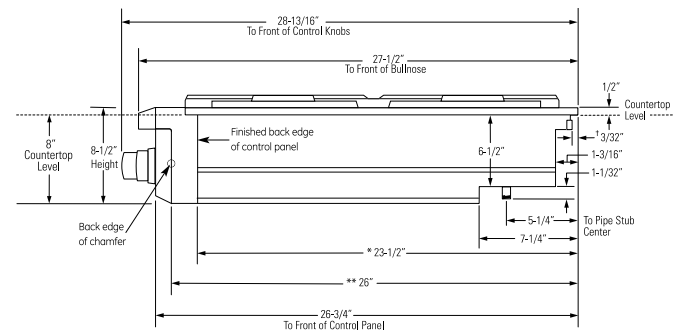
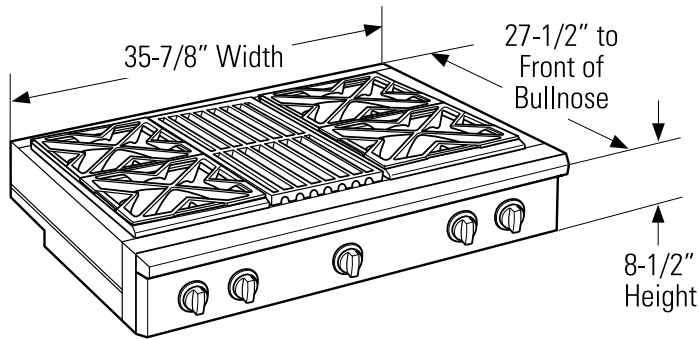
Dimensions and Installation Information

Professional rangetops offer a number of choices in size and rangetop configurations.

Product Dimensions and Clearance

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

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



* Include the overhang of the rear trim when countertop continues behind the product. The overhang is decorative only. The weight of the rangetop is fully supported by the side trims.

* Minimum cabinet cutout depth from the back of the rear trim to the back finished edge of the control panel - typically, the minimum cabinet depth front to back. Maximum cabinet cutout depth is 26" minus the countertop overhang.

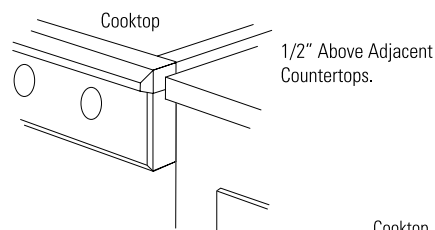
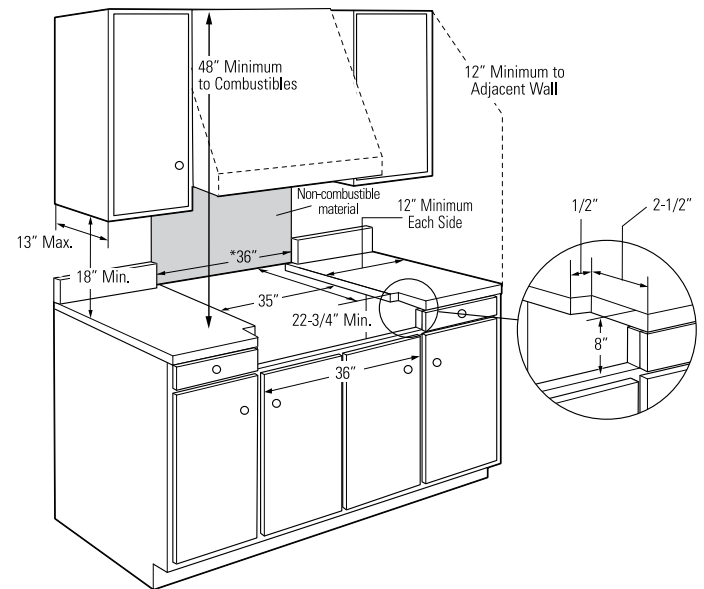
** Maximum countertop cutout depth from the back of the rear trim to the back edge of chamfer at the sides of the control panel - typically, the maximum countertop cutout depth front to back. Minimum countertop cutout depth is 25-1/4".

Allow 8" free space below the top surface of countertop. Allow additional clearances below the burner box to install the regulator and make house gas supply connections. Use a 90° elbow to route the gas connections and limit interference with drawers or other cabinetry.

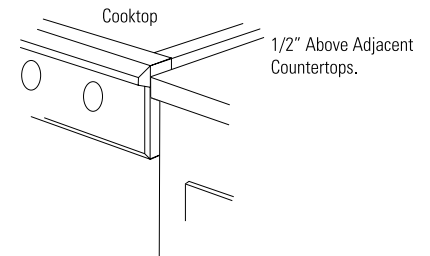
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* The opening between a 4" high backsplash must be 36" to allow the rangetop to slide back against the wall.

WARNING: Installations without a hood require 48" minimum to combustibles above the rangetop. 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 countertop and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick, marble or other stone.



Control panel projects forward from standard depth cabinets.



Front of deep cabinets can align with control panel beveled edge.



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Backsplash Accessories

The rangetop 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.

ZX12B36PSS, 12" backsplash

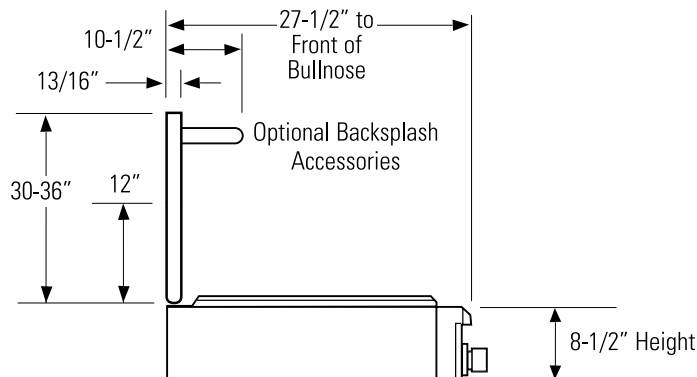
ZXADJB36PSS, 30"-36" adjustable-height backsplash with warming shelf

Backsplash with Warming Shelf

All Monogram® Professional Hoods feature infrared warming lights. The 30"-36" adjustable backsplash with warming shelf is a perfect complement when installed with the tapered or straight-sided hoods.

- Restaurant-Style Professional Hoods are shipped with a 22" stainless steel backsplash and warming shelf.

Side View with a Backsplash



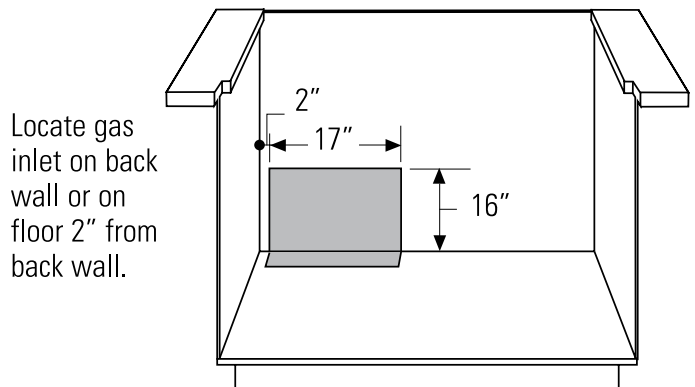
Advance Planning for 36" Professional Rangetops

Professional rangetops offer a number of choices in size and rangetop configurations.

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

Note: Conversion kits are included with the rangetop if the wrong gas type was ordered. High Altitude kit, WB28K10553, is also available. The kits must be installed by a qualified service technician at additional cost.

Universal Utility Locations



Electrical Requirements

Rangetops must be supplied with 120V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a 15 amp circuit breaker or time-delay fuse.

Gas Supply

- 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 liquid propane models are designed to operate at 10" water column pressure. For proper operation, the pressure of the LP source to the regulator must be between 11" and 13" water column.

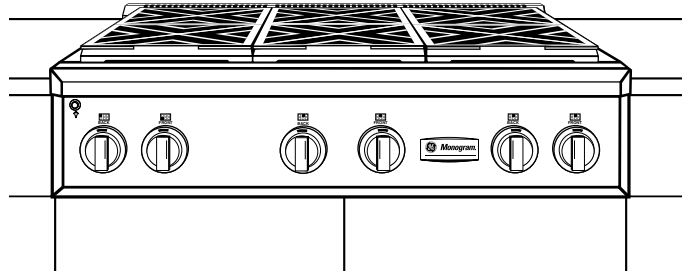
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Features and Benefits

- Authentic Professional appearance with premium-grade, 304 stainless steel with smoothly finished edges and large electronic control knobs
- 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
- Electronic ignition with automatic reignition ensures a continuous flame and reignites automatically if accidentally extinguished
- Reversible burner grates are flat on one side and uniquely contoured on the other to accommodate round-bottom woks
- Optional fixed (12") or adjustable-height (30"-36") backsplashes are available
- Optional black knob kit is available
- Model ZGU366NPSS – Natural gas and 6 burners
- Model ZGU366LPSS – Liquid propane and 6 burners



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