

**Thermador** | *An American Icon*

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## PRO HARMONY RANGES & PROFESSIONAL SERIES RANGETOPS

**Thermador** | *An American Icon*

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## MORE POWER. MORE STYLE. PERFECT RESULTS.

New Pro Harmony® ranges and Professional Series rangetops offer more of everything you expect from our high-performance, category-leading cooking appliances. Featuring performance improvements and design enhancements that deliver precision control and professional results, these state-of-the-art units allow home chefs to pursue their culinary inspirations with absolute confidence.

Most notably, the new line-up introduces changes to our signature Star® Burner. Thermador's fourth generation Star Burner has been further refined to deliver superior power and heat distribution. The exclusive burner pedestal combined with Quick Clean Base™ allow for effortless cleaning.

The commanding presence and classic luxury of our new ranges and rangetops take the Thermador kitchen to new heights in performance, aesthetics and convenience.

### POWER

- 18,000 BTU/hr on every burner
- Fastest time to boil

### PRECISION

- Two ExtraLow® burners, 375 BTU/hr
- Widest range of simmering options
- Even heating, smallest "cool spot"

### CONVENIENCE

- Elevated pedestal with Quick Clean Base™
- Black porcelain maintop
- Full Access® oven racks
- Two-hour (fastest) self-clean mode
- Sabbath mode

### DESIGN

- Fully flush-mounted
- Classic American design



# INTRODUCING THE NEW STANDARD IN PROFESSIONAL KITCHENS.



PROFESSIONAL SERIES RANGETOPS: RAISING THE BAR FOR PRECISION AND CONTROL



PRO HARMONY RANGES: STATE-OF-THE-ART PERFORMANCE MEETS BOLD DESIGN

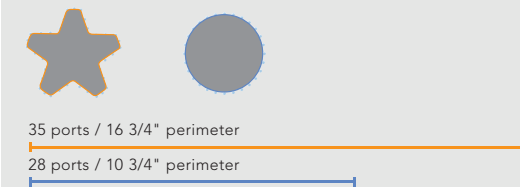
**POWER** Unrivaled capabilities invite any culinary challenge



**OUR PATENTED STAR® BURNER**

The Star Burner's unique shape isn't just for show. It creates a perimeter that's 56% longer than a round burner of the same diameter, which allows for the inclusion of more flame ports. The result is a burner that has superior flame spread and a reduced cold spot to deliver faster and more even heating across any size pan. A classic—reimagined.

The Star Burner's coverage area allows for more ports and greater flame distribution than a round burner.



The design of the Star Burner offers greater heat coverage that results in a smaller cold spot, making it the only burner ideal for any size pan.



**18,000 BTU/HR ON EVERY BURNER**

- Delivers superior cooking flexibility by offering maximum heat output on every burner
- Leading competitors offer only one or two powerful burners



**UNMATCHED OVEN CAPACITY**

- Accommodates even the largest meals effortlessly
- 36" models offer 5.0 cubic feet of capacity

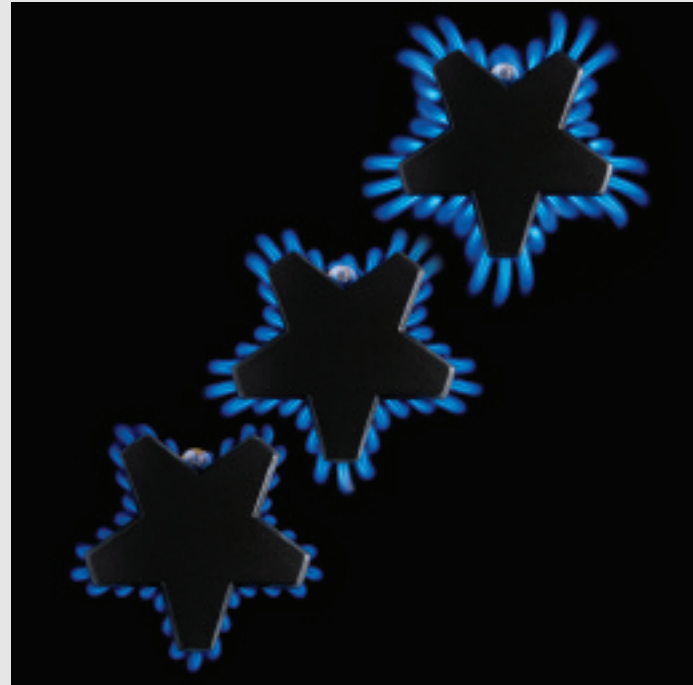


**FASTEST TIME TO BOIL**

- Our Star Burner's 18,000 BTU/hr output and superior heat distribution boils water in a fraction of the time it takes competitive rangetops



**PRECISION** Exclusive features allow for ultimate control and deliver perfect results



**WIDEST RANGE OF COOKING OPTIONS**

- Power adjustment capabilities across a full spectrum of high and low settings for precision cooking
- Star® Burners achieve both the highest and lowest BTU outputs versus leading competitors
- No need for “small” burners—the Star Burner is designed for all size pans and all temperature settings



**EXTRALOW® FEATURE**

- Widest range of temperature control of any simmer system
- The only simmer system that allows you to control the temperature
- Cycles the Star Burner on and off to maintain temperatures as low as 100°F
- Simmers delicate sauces or keeps food warm without scorching or need for stirring
- Two ExtraLow burners on every range and rangetop



**SINGLE FAN TECHNOLOGY**

- Our third element convection technology is so powerful that only one fan is needed
- Keeps the temperature consistent throughout the cavity and allows for multi-rack cooking
- Controlled airflow patterns optimize the transfer of heat so that food is cooked evenly



**ELECTRONIC OVEN CONTROL**

- An electronic thermostat monitors oven temperature, ensuring absolute heating accuracy while minimizing temperature variation
- Fast preheats and precise oven temperature ensure consistent results
- Sabbath function available in main ovens

**CONVENIENCE** Innovation and exceptional craftsmanship result in unmatched versatility



**QUICK CLEAN BASE™**

- Raised pedestal burner and porcelain maintop have been crafted for perfect integration
- Hand and sponge fit easily under burner to wipe surface clean
- Teardrop emboss reduces food buildup near base



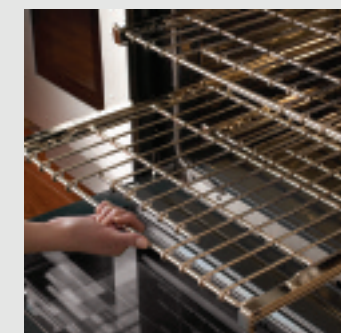
**MULTIPLE CONFIGURATIONS**

- Configure the range or rangetop by adding a 12" cast aluminum electric griddle or an optional grill accessory (grill accessory pictured)
- Griddle and grill are removable for easy cleanup of the entire cooking surface (grill accessory sold separately)



**2-HOUR RAPID SELF-CLEANING CYCLE**

- Pro Harmony dual-fuel range ovens boast the fastest self-cleaning cycle on the market at just 2 hours (including cooldown)
- 48" model can clean both ovens simultaneously in the same 2 hours



**FULL ACCESS® RACKS WITH INTEGRATED EASY-GRIP HANDLES**

- Professional telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access
- Each rack includes integrated handles and holds 45 pounds
- 3 Full Access racks in 30" and 36" models, 5 Full Access racks in 48" model



**PRO HARMONY® RANGES & PROFESSIONAL SERIES RANGETOPS FEATURES**

**DESIGN** Bold and professionally crafted in a 24" cabinet-depth package



MODEL PCG486GD SHOWN

**CLASSIC DESIGN**

- Match any range or rangetop with one of our Professional Series hoods (wall, island or custom inserts) according to design and layout preferences
- Classic American design complements even the most contemporary space



**WARMING DRAWER COMBINATION**

- Pairing our rangetops with a warming drawer opens up a wide range of kitchen design possibilities and maximizes functionality



**ALL-NEW ACCESSORIES**

- Enhance your range or rangetop with accessories such as blue or black knob kits, grill accessory, griddle, maple chopping board, wok ring or griddle cover

**TRULY FLUSH MOUNTED™ RANGE**

- Our ranges are designed to fit flush with standard 24" - depth cabinets



MODEL PCG486GD SHOWN



**PRO HARMONY® RANGES & PROFESSIONAL SERIES RANGETOPS MODELS**



30"

Professional Series Rangetop  
Featuring 4 patented Star Burners  
with Quick Clean Base™  
(2 with ExtraLow®)

PCG304G



36"

Professional Series Rangetop  
Featuring 4 patented Star Burners  
with Quick Clean Base (2 with ExtraLow)  
and 12" electric griddle



PCG364GD



PCG366G



48"

Professional Series Rangetop  
Featuring 6 patented Star Burners  
with Quick Clean Base (2 with ExtraLow)  
and 12" electric griddle

PCG486GD



30"

Pro Harmony range featuring 4 patented  
Star Burners with Quick Clean Base  
(2 with ExtraLow)  
Shown with included 6" back guard

all-gas: PRG304GH  
dual-fuel: PRD304GHU  
liquid propane: PRL304GH



36"

Pro Harmony range featuring 4 patented  
Star Burners with Quick Clean Base  
(2 with ExtraLow) and  
12" electric griddle shown with optional  
9" low back guard (PA36GLBH)



all-gas: PRG364GDH  
dual-fuel: PRD364GDHU  
liquid propane: PRL364GDH



all-gas: PRG366GH  
dual-fuel: PRD366GHU  
liquid propane: PRL366GH



48"

Pro Harmony range featuring 6 patented  
Star Burners with Quick Clean Base  
(2 with ExtraLow) and  
12" electric griddle shown with optional  
9" low back guard (PA48GLBH)

dual-fuel: PRD486GDHU

30" Pro Harmony ranges ship standard with 6" low back.

36" and 48" Pro Harmony ranges and all Professional rangetops ship standard with island trim.

**PROFESSIONAL SERIES PRO GRAND® RANGES EXCLUSIVE PORCELAIN TOP MODELS**

Thermador expands its line of Pro Grand ranges in all-stainless steel with the addition of these new exclusive models which feature a porcelain rangetop and all Full Access® telescopic oven racks.



36"

Pro Grand range with 6 Star Burners  
Shown with optional trim piece accessory (IT36R)



all-gas: PRG366EPG  
dual-fuel: PRD366EPG



dual-fuel: PRD364EDPG



48"

Pro Grand range with 6 Star Burners and 12" electric griddle  
Shown with optional 12" low back guard accessory (LB48R)

all-gas: PRG486EDPG  
dual-fuel: PRD486EDPG  
liquid propane: PRL486EDPG

For Pro Grand ranges, island trims and backguards must be purchased separately.

**PRO HARMONY RANGES COMPARATIVE CHART**

		VIKING*	WOLF	THERMADOR
<b>POWER</b>	Most powerful (total cooktop BTU)	90K	84.2K	108K ✓
	Fastest time to boil	21 min	24:20 min	12:40 min ✓
<b>PRECISION</b>	Most even heating (burner)			✓
	Smallest cool spot (burner)			✓
	Widest range of simmer options			✓
	Simmers delicate sauces without scorching			✓
<b>CONVENIENCE</b>	Patented pedestal burners			✓
	Non-stick, rust-free griddle			✓
	All full-extension telescopic oven racks			✓
	All oven racks hold 45 lbs.			✓
	All oven racks have integrated handles			✓
	Fastest self-clean (time to clean 48" range)	8 hours	8 hours	2 hours ✓

\* Classic Series model referenced

Note: Results of comparable 48" dual-fuel ranges with 6 burners and griddle