

# Introduction

THERMADOR PROFESSIONAL® ranges are freestanding units available in a number of configurations. This PRO GRAND® dual-fuel range features a cooktop with six gas STAR® burners and an electric griddle, a professional size, self-cleaning, electric convection oven with broil capability, a steam oven, and a warming drawer. The drawings that follow introduce you to the components of your new range.

## Model and Parts Identification

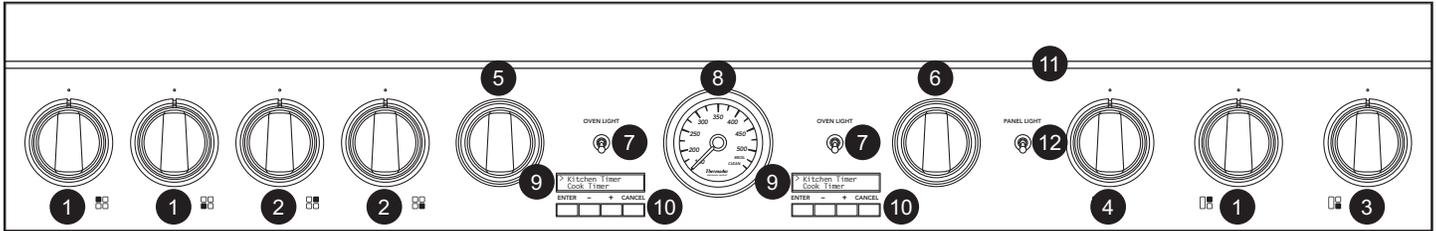
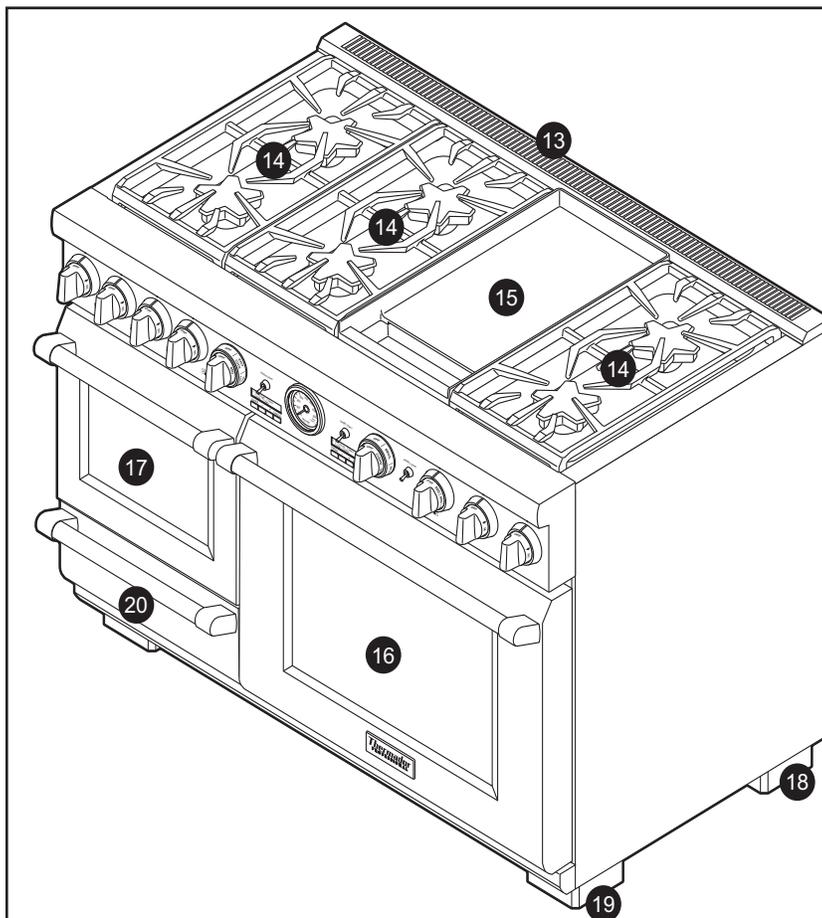


Figure 1: Control Panel



### Key

1. Control Knobs, ExtraLow® STAR® Burners (3)
2. Control Knobs, Standard STAR Burners (2)
3. Control Knob, ExtraHigh™ and ExtraLow® (1)
4. Electric Griddle Knob (1)
5. Steam Oven Control Knobs
6. Main Oven Control Knobs
7. Oven Light Switches
8. Temperature Gauge
9. Oven Display Screens (2)
10. Oven Display Control Buttons (2)
11. Control Panel Light
12. Control Panel Light Switch
13. Flush Island Trim (included), High Shelf or Low Back (ordered separately)
14. Burner Grates & STAR Burners (6)
15. Electric Griddle
16. Main Oven (3 racks included)
17. Steam Oven (1 rack included)
18. Range Feet (4)
19. Leg Cover Assembly (4)
20. Warming Drawer



### CAUTION:

To provide proper ventilation of the range, **DO NOT** remove range feet.

Figure 2: Range Identification

# Model and Parts Identification

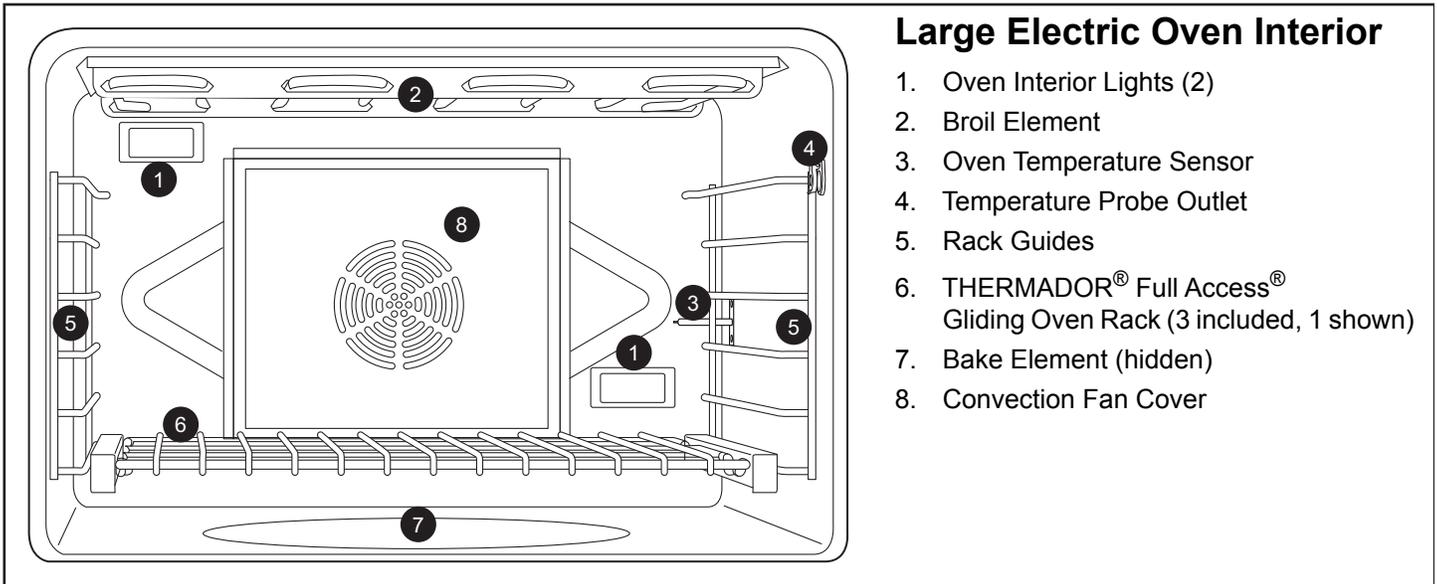


Figure 3: Main Oven Interior

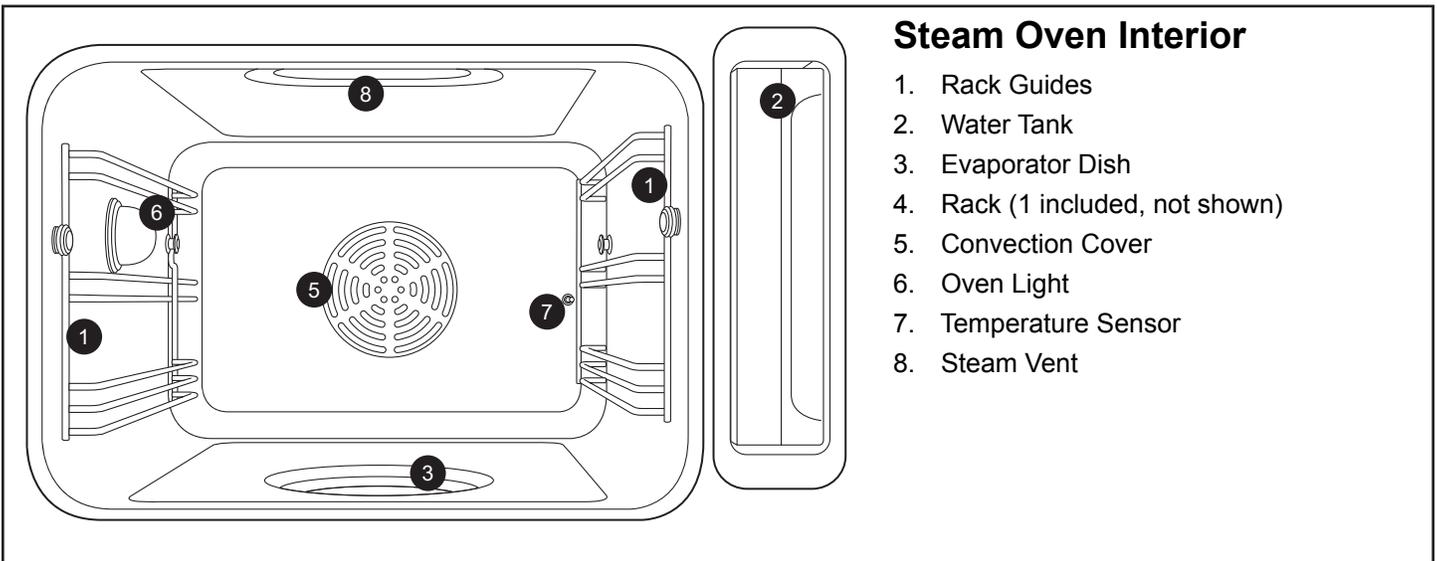


Figure 4: Steam Oven Interior