



Monogram®

## ZGU36N6HSS (Natural Gas)

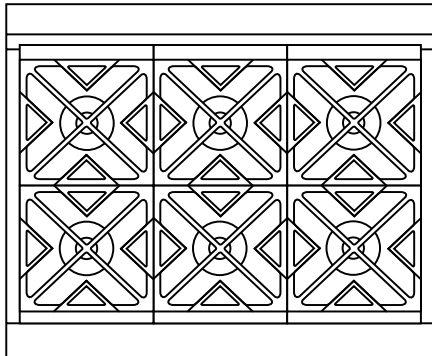
# ZGU36L6HSS (Liquid Propane) – GE Monogram 36" Professional Gas Cooktop with 6 Burners

### Dimensions and Specifications (in inches)

Professional cooktops offer a number of choices in size and cooktop configurations.

### ZGU36N6HSS

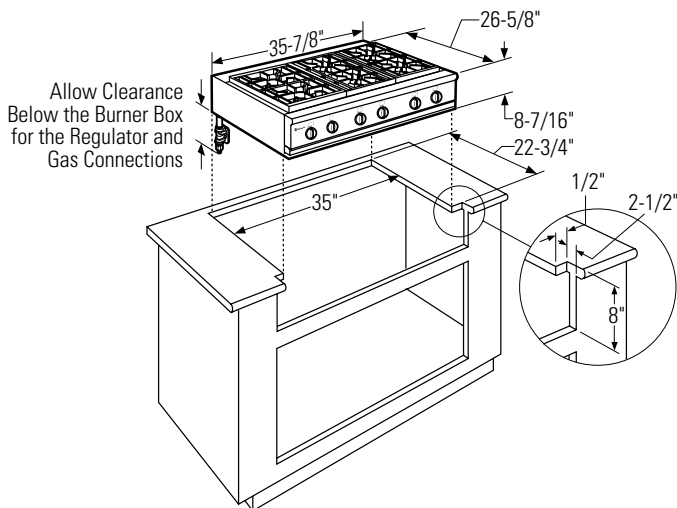
with 6 burners (Order ZGU36L6HSS for LP gas)



### Product Dimensions and Clearance

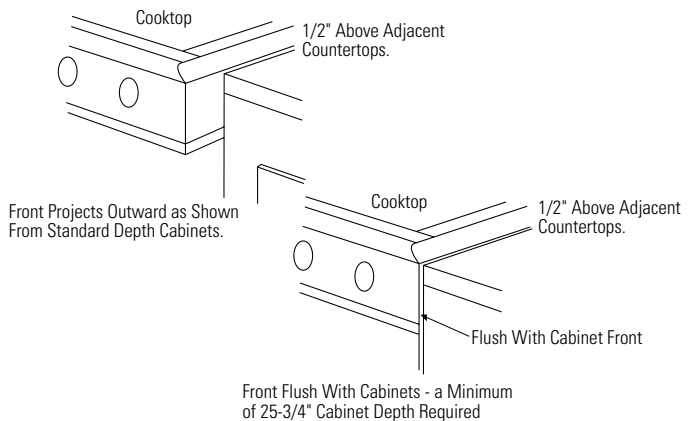
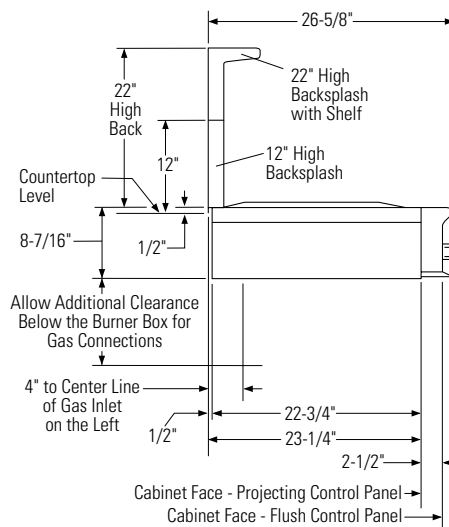
A 36"- or 42"-wide professional vent hood with a minimum 600 CFM is recommended for installation over this cooktop.

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



### Install Options

- The cooktop stainless steel surface will be 1/2" higher than adjacent countertops.
- In 24"-deep cabinets, the front of the cooktop will be approximately 1-7/8" beyond the front of the countertop.



NOTE: These cooktops require 8" free space below the countertop to house the cooktop burner box. 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 features.

Specification Revised 10/05

130442

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### Backsplash Accessories

The cooktop 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.

ZX12B36HSS, 12" backsplash

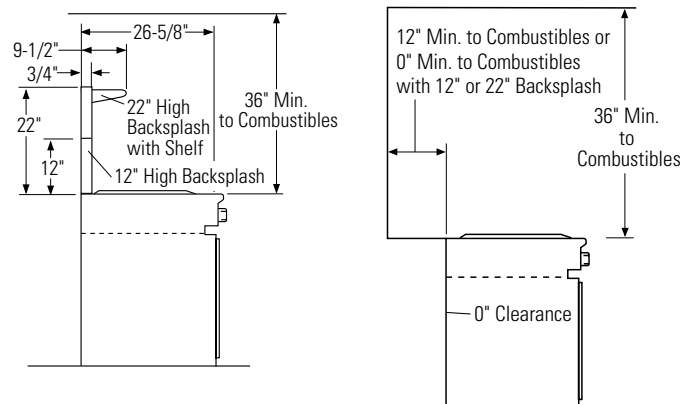
ZX22B36HSS, 22" backsplash with warming shelf

### Backsplash with Warming Shelf

All Monogram® Professional Hoods feature infrared warming lights. The 22"-high backsplash accessory with warming shelf is a perfect complement when installed with the tapered or straight-sided hoods.

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

### Side View with a Backsplash

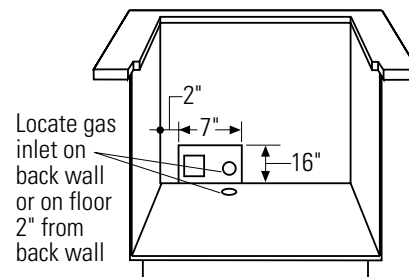


### Advance Planning for 36" Professional Cooktops

Professional cooktops offer a number of choices in size and cooktop configurations.

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

**Note:** Conversion kits (WB49X10132, Nat. to LP and WB49X10133, LP to Nat.) are available if the wrong gas type was ordered. High Altitude kit, WB49X10130, is also available. The kits must be installed by a qualified service technician at additional cost.



### Electrical Requirements

Cooktops 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. A regulator is required at the natural gas source to provide maximum of 7" water pressure to the cooktop regulator.
- The liquid propane models are designed to operate at 10" water column pressure. A regulator is required at the LP source to provide maximum of 14" water pressure to the cooktop regulator.

Specification Revised 10/05

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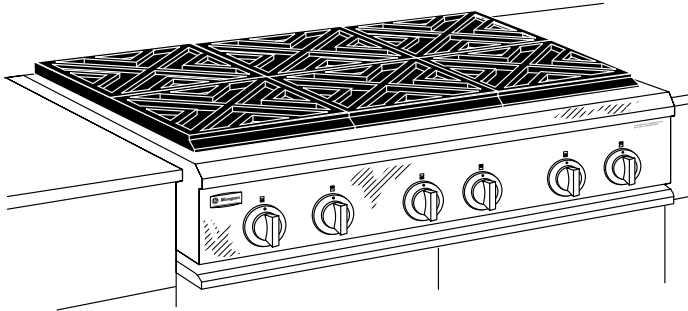
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### **Features and Benefits**

- Sophisticated styling – Designed with chamfered edges and die cast knobs, Monogram stainless steel cooktops offer the bold appearance and high-performance cooking capabilities of commercial appliances.
- Sealed, dual-flame stacked burners – Each gas burner uses two separate flames to give you a range of precise temperature options, from an ultra-low 140 degree simmer to a powerful 17,000 BTU setting. The burners are sealed to the recessed cooktop surface for easy cleaning.
- Exclusive reversible grates – Sectioned, dishwasher-safe grates provide two cooking surfaces for unprecedented versatility in gas cooking.
- Model ZGU36N6HSS – Natural gas and 6 burners.
- Model ZGU36L6HSS – Liquid propane and 6 burners.

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