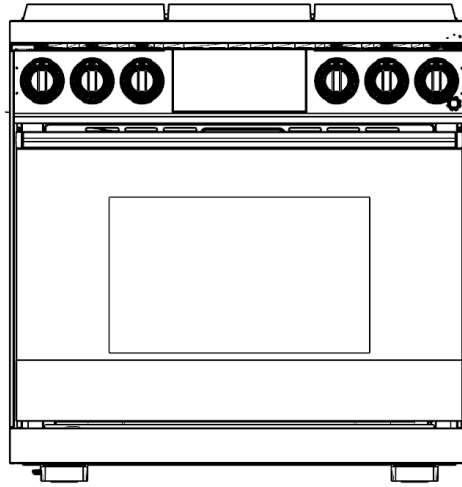


# Planning Guide

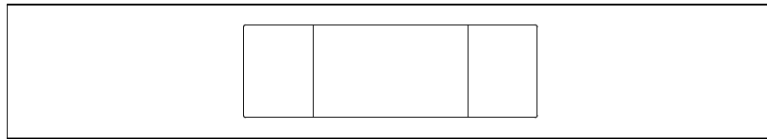
- Pro Range -

**UNIT**



**36" Pro range**

**CONTROL**



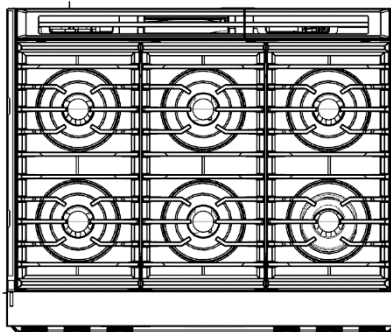
**Flat aluminum  
(GRAPHITE or SILVER)**

**HANDLE**



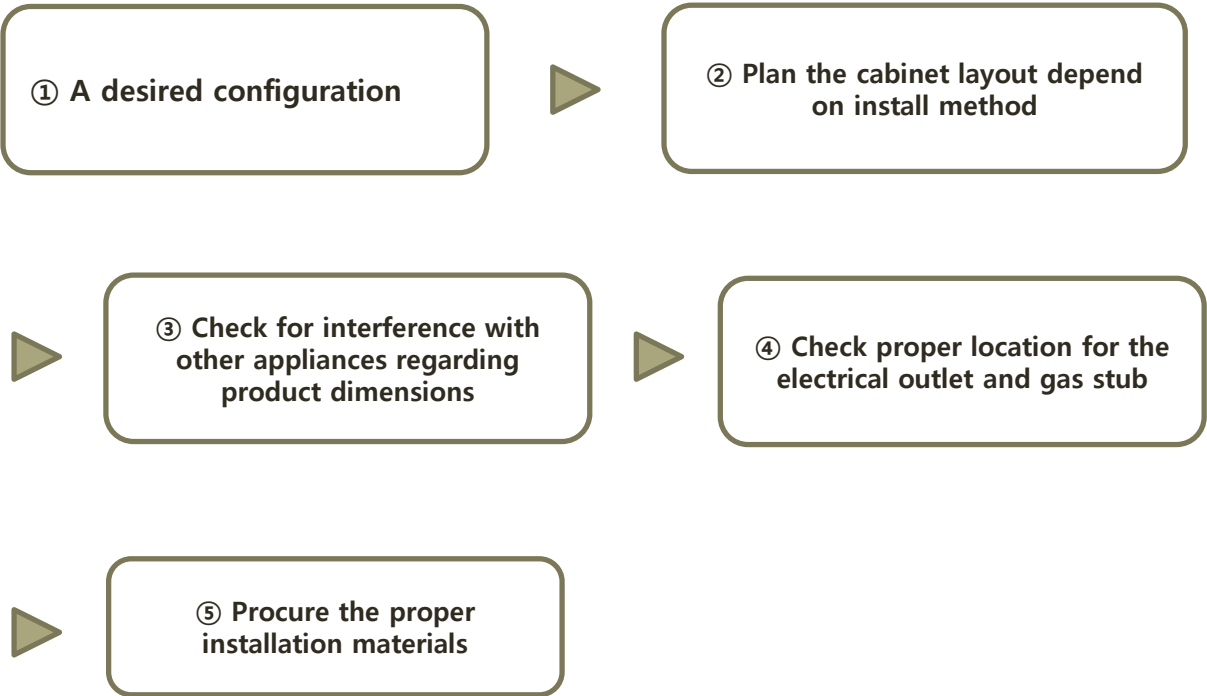
**Flat aluminum  
(GRAPHITE or SILVER)**

**COOKTOP**



**6 burners**

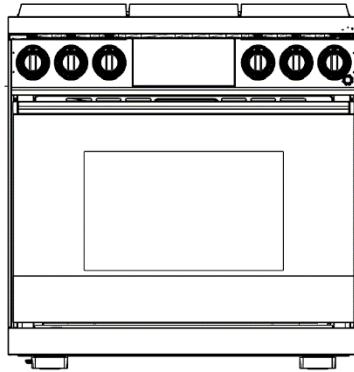
# PLANNING CHECK PROCESS



① A desired configuration

	36" Pro range
Width	35 7/8"
COLOR	Silver Stainless Steel, Graphite Stainless steel
COOKTOP	6 burners

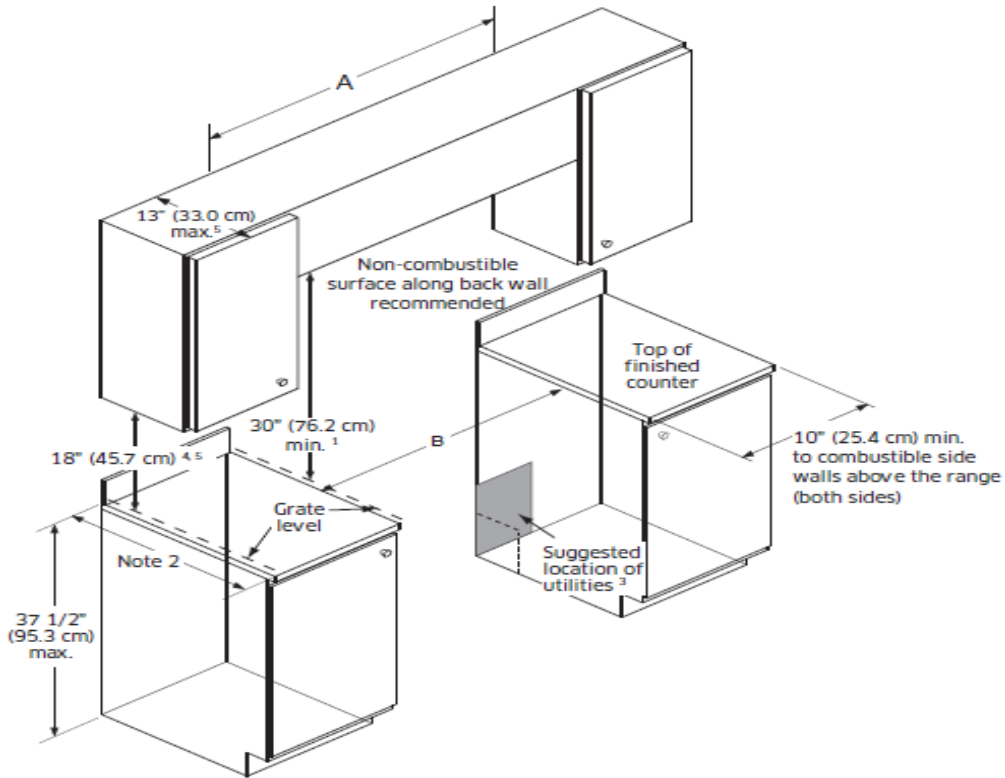
Pro range



DOP36M96GLS (Silver)  
 DOP36M96GLM (Graphite)

② Plan the cabinet layout depend on install method

### Standard Cutout with Range Hood



CUTOUT DIMENSIONS		
Range Model	A	B
DOP36M96*	42" (106.7 cm)* 36" (91.4 cm)**	36" (91.4 cm)** 36 1/8" (91.7 cm)***

\* Recommended \*\* Minimum \*\*\* Maximum

② Plan the cabinet layout depend on install method

<sup>1</sup> Vertical from range grate level to combustible overhead surface; if installing an overhead vent hood, also check hood specifications for minimum required clearances.

<sup>2</sup> Cabinet/countertop depth is at discretion of customer but cabinet face MUST NOT protrude further than rear of front panel, see product dimensions.

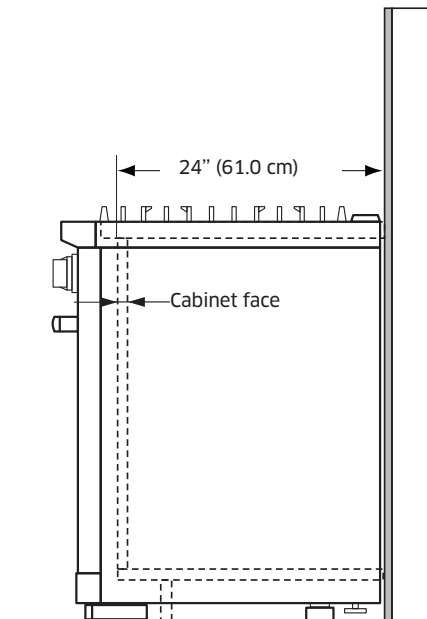
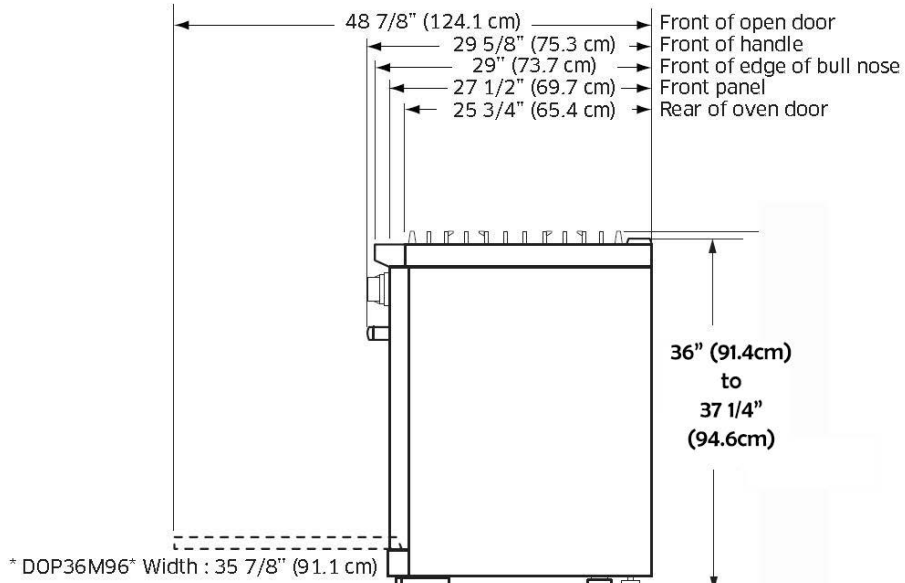
<sup>3</sup> Consult local code for exact location requirements.

<sup>4</sup> Vertical from grate level to combustible surface.

<sup>5</sup> This specification does not apply for cabinets more than a horizontal distance of 10" (25.4 cm) from the edge of the range.

③ Check for interference with other appliances regarding product dimensions

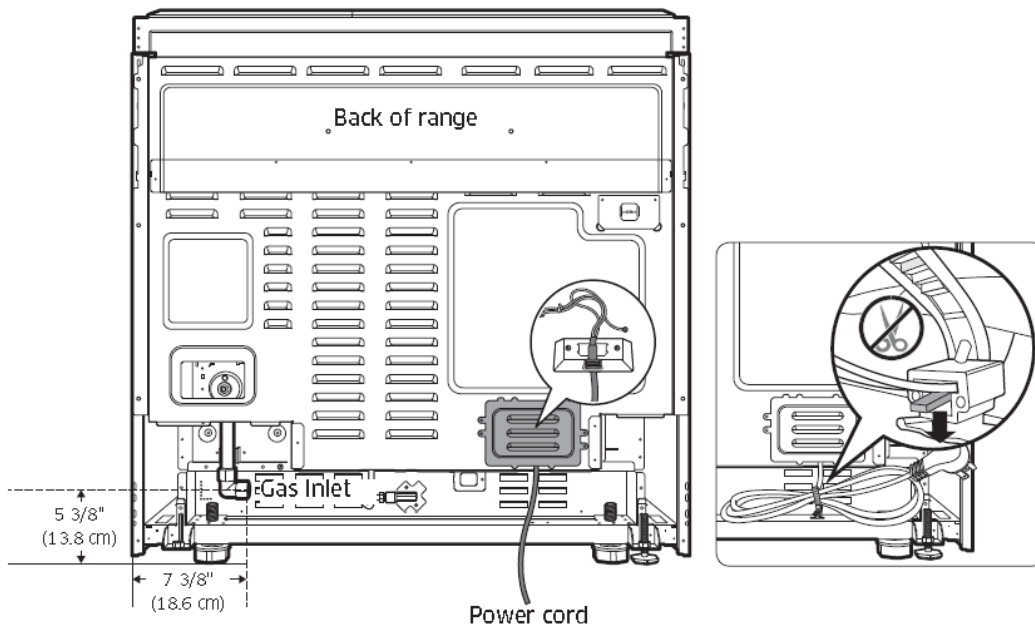
Product dimension



View of Range Installed (Side View)

④ Check proper location for the electrical outlet and gas stub

DOP36M96\*





## Electrical requirements

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### WARNING

- Failure to follow these instructions can result in death, fire, or electrical shock.
- It is the owner's responsibility to make sure that the electrical service meets electrical requirements and that the electrical outlet has been properly installed by a licensed electrician.
- To reduce the risk of fire, electric shock, or personal injury:

#### All range

- Do not use an extension cord or adapter plug with this range.
- This range must be properly grounded.
- Check with a qualified electrician if you are in doubt as to whether your range is properly grounded.
- Do not modify the range power plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- All wiring and grounding must comply with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70 – Latest Revision (US), or the Canadian Electrical Code CSA C22.1 – Latest Revisions and local codes.
- Wiring diagram is located on the back of the range. (Inside of the cover back wire)
- The range's electronic ignition system will not operate if the outlet is not properly polarized.
- A dedicated circuit breaker is recommended.
- This table gives the minimum recommended dedicated-circuit protection.

KW Rating (120 V)	Recommended Circuit Size (Dedicated)
0 – 7.2 KW	30 Amp

## Gas requirements

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### Provide adequate gas supply.

This range is designed to operate at a pressure of 5 in (13 cm) of water column on natural gas or 10 in (25 cm) of water column on LP gas (propane or butane).

Make sure you are supplying your range with the type of gas for which it is designed.

Do not attempt to convert the appliance from the gas specified in this manual to a different gas without consulting the gas supplier.

This range is convertible for use on natural or propane gas. If you decide to use this range on LP gas, conversion must be made by a qualified LP installer before attempting to operate the range.

For proper operation, the pressure of natural gas supplied to the regulator must be between 5 in and 13 in (13 cm and 33 cm) of water column.

For LP gas, the pressure supplied must be between 10 in and 13 in (25 cm and 33 cm) of water column.

When checking for proper operation of the regulator, the inlet pressure must be at least 1 in (2.5 cm) greater than the operating (manifold) pressure as given.

GAS SUPPLY PRESSURE REQUIREMENTS*		
Gas Type	Minimum Manifold Pressure	Minimum Gas Supply Pressure**
Natural Gas	5" Water Column	6" Water Column

\* The gas supply pressure for testing the regulator setting shall be at least 1 inch water column (249 Pa) above the specified manifold pressure.

\*\* Maximum gas supply pressure for all models: 1/2 psi.

The pressure regulator located at the inlet of the cooktop manifold must remain in the supply line regardless of whether natural or LP gas is being used.

### NOTE

- The rangetop has its own regulator. Use only the provided regulator, which must be installed in the gas line that runs from the cooktop gas inlet to the gas shut-off valve.
- An external manual shut-off valve must be installed between the gas inlet and the cooktop for turning on/off gas to the appliance.
- Be sure the connectors are installed by a qualified installer.
- For a new product, never install used connectors, which can leak gas and cause personal injury. Use only new, flexible connectors.

⑤ Procure the proper installation materials

Parts needed



Gas line shut-off valve



Flexible metal Appliance connector 1/2 in (ID) x 5 ft



Flare union adapter 3/4 in (NPT) x 1/2 in (ID)



Flare union adapter 1/2 In (NPT) x 1/2 in (ID)



135-degree elbow (optional)



Lag bolt or 1/2-in (OD) sleeve anchor

Tools needed



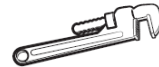
Flat-blade screwdriver



Phillips screwdriver



Open-end or adjustable wrench



Pipe wrench (2)



1/4" Nut driver



Pencil and ruler



Level



Pipe joint compound



Utility knife



Soapy water solution

# 36-Inch Pro Range

## DOP36M96GLS / DOP36M96GLM



General	Color		Silver STSS / Graphite STSS (DLC Coating)
	Installation Type		Freestanding
	Cooking Zones		7 ( 1 Oven, 6 Burners)
	Oven Capacity(cu.ft)		5.4
	Oven Mode		Bake, Broil, Convection Bake, Convection Roast Convection Broil, Pro Convection, Keep Warm(3Hr), Proof, Stone Bake Mode, Dehydrate, Healthy Cook (Baked potato/Grilled chicken/Salmon steak/White fish fillet/Roasted vegetables)
	Oven Gas Power	Bake(Hidden)	25K BTU
		Broil	18K BTU (9K BTU x 2) Dual Infrared Heater
		Convection	Fan Convection
		Steam Heater	-
	Griddle	Type	-
		Material	-
	Burners	Total BTU	116,000 (116K)
		Right Front	22K, Dual, Brass
		Right Rear	18K, Dual, Brass
		Center Front	18K, Double, Brass
		Center Rear	18K, Double, Brass
		Left Front	22K, Dual, Brass
		Left Rear	18K, Dual, Brass
		Simmer(Min.)	700 BTU
	Sealed Burner		●
Energy Source		Gas (Natural Gas)	
Automatic Re-ignition		●	
Grate Type		Porcelain coated continuous Cast Iron	
Cleaning Method		Self Cleaning (2/3/5hr)	
Control	Display / Type		7" Touch LCD / Knob & Touch
	LED Knob Backlit		●
	LED Shower Lighting		●
Smart	Wi-Fi (LTE) Module		Oven Control, Cooktop Monitoring
	Bluetooth		Auto Hood Connect, Auto Hood ON/Off
Accessory	Grate		3 pcs
	Brass Cap		●
	Wok Ring		●
	Rack		Wire Rack(1pcs), Glide Rack(2pcs)
	Steam Tray		-
	Etc.		Temp. Probe(1pcs), Conv. Filter(2pcs)

Total Power	116KBTU
Product Width	35 7/8"
Product Height	36 to 37 1/4"
Product Depth	29"
Cutout Width	36" (Min.)
Cutout Height	36" ~ 37 1/4"
Cutout Depth	24" (Min.)
Watts(W)	7,900 W
Circuit Breaker(A)	40A
Electrical Supply	240VAC/60Hz
Power Cord	Fixed Type(4 prong)
Net Weight (lbs.)	450 7/8 lbs (204.5 Kg)