

## **36-INCH GAS RANGETOP**

HRTP366S | HERITAGE COLLECTION



## AVAILABLE MODELS

| HRTP366S/NG   | 36" Heritage Rangetop, Natural Gas                   |
|---------------|--|
| HRTP366S/NG/H | 36" Heritage Rangetop, Natural Gas, High Altitude    |
| HRTP366S/LP   | 36" Heritage Rangetop, Liquid Propane                |
| HRTP366S/LP/H | 36" Heritage Rangetop, Liquid Propane, High Altitude |
|               |  |

| GENERAL PROPERTIES                 |                         |  |  |
|------------------------------------|-------------------------|--|--|
| FINISH                             | STAINLESS STEEL         |  |  |
| INCLUDED ACCESSORIES               |                         |  |  |
| WOK RING                           | AWR4                    |  |  |
| 11 1/3" GRIDDLE                    | AG36                    |  |  |
| OPTIONAL ACCESSORIES               |                         |  |  |
| 11 1/3" SEARING GRILL              | AEGR36                  |  |  |
| BACKGUARD 9" HIGH                  | AEB3609                 |  |  |
| OPTIONAL ACCESSORIES - VENTILATION |                         |  |  |
| HERITAGE WALL HOODS                | HWHP3618 / HWHP3612     |  |  |
| DISCOVERY CHIMNEY & ISLAND HOODS   | DHW361 / DHI361 + DHICH |  |  |
| MODERNIST DOWNDRAFT                | MRV3615S                |  |  |
| TECHNICAL INFORMATION              |                         |  |  |
| ELECTRICAL REQUIREMENTS            | 120VAC/60HZ/15AMP       |  |  |
| PRODUCT DIMENSIONS                 |                         |  |  |
| APPLIANCE DIMENSIONS (H X W) (IN.) | 9" X 35 7/8"            |  |  |
| DEPTH TO FRONT OF CONTROL PANEL    | 26 5/16""               |  |  |
| SIDE VIEW FRONT OF KNOB TO REAR    | 27 5/16"                |  |  |

FEATURES & BENEFITS

- $\rightarrow$ SimmerSear<sup>™</sup> Burners provide up to 18,000 BTUs for searing to perfection and achieve ultra-low temperatures for simmering and melting without scorching.
- $\rightarrow$ High Performance Dual-Stacked Burners provide more control at low temperatures to melt without scorching and achieve a true simmer on every burner.
- $\rightarrow$ Burner Configuration (96,000 total BTUs): • 2 SimmerSear<sup>™</sup> Burners with Melting Feature (800-18,000 BTU)
  - 4 High Performance Sealed Gas Burners with True Simmer (800-15,000 BTU)
- $\rightarrow$ Brass Burners and Valves for superior efficiency, reliability, and longevity.
- $\rightarrow$ Sealed burners and porcelain enameled spill basin for easy clean up.
- $\rightarrow$ Exclusive Extra Wide Continuous Platform Grates provide one of the largest usable cooking surfaces and allow extra large pots and pans to be moved effortlessly from burner to burner: 3 11-1/3" Wide Continuous Platform Grate.

 $\rightarrow$ Perma-Flame<sup>™</sup> Technology automatically re-ignites a flame for continuous heating and uninterrupted cooking should a burner unexpectedly go out.

- → Exclusive SmartFlame<sup>™</sup> Technology reduces flame contact with grate to prevent grate discoloration and increase longevity.
- > New Professional Design enhances the contemporary kitchen with a near cabinet-depth fit.
- $\rightarrow$ Illumina<sup>TM</sup> Burner Controls, with new ProGrip<sup>TM</sup> design and stainless finish, glow bright white to always let you know when a burner is on.
- $\rightarrow$ Interchangeable Accessories included - Wok Ring and Griddle:
  - Ships with both brass and black burner caps
  - Downdraft compatible
  - Island trim included

OF UNIT

• Designed and Manufactured in California, USA