

Monogram® stainless steel gas cooktops







art of precision

New GE Monogram® stainless steel gas cooktops master the art of precision with complete simmer-to-boil flexibility on all burners, thanks to a dual-flame, stacked burner design.





36" stainless steel gas cooktop

An evolution of Monogram's award-winning cooktops, the new Monogram® 36" stainless steel gas cooktop combines sophisticated styling with precise, dual-flame performance. Design enhancements include hand-machined, stainless steel knobs and integrated, continuous grates.





30" stainless steel gas cooktop

The new Monogram® 30" gas cooktop transforms a small kitchen into a grand statement of beauty and elegance, especially when installed over a Monogram wall oven. Simmer-to-boil flexibility on all burners delivers exceptional performance and convenience.

gallery of modern design

Dual-flame stacked burners provide complete 140°F simmer-to-rapid-boil flexibility on all burners. The burners are sealed to the cooktop for easy cleaning.

High-output cooking power is delivered by an 18,000-BTU burner, featured on both cooktops. The 36" model provides a total of 62,000 BTUs, and the 30" model offers 50,000 BTUs.

Silent, precise simmering delivers a consistent 140°F temperature without cycling on and off. No simmer plate required.

Electronic ignition with auto reignition ensures a continuous flame and reignites automatically if accidentally extinguished.

Hand-machined, stainless steel knob controls rotate with smooth precision. A red indicator light embedded in each knob makes it easy to view and select heat settings.

Interlocking, continuous grates create a steady surface for cookware, and are integrated into the cooktop for a clean, finished appearance.





ZGU385NSMSS 36" stainless steel gas cooktop (natural gas)
ZGU385LSMSS 36" stainless steel gas cooktop (liquid propane)



ZGU384NSMSS 30" stainless steel gas cooktop (natural gas)
ZGU384LSMSS 30" stainless steel gas cooktop (liquid propane)

a simple transition

The 36" cooktop (ZGU385) fits into the same cutout space as the previous model (ZGU375), making floor display transitions simple. The ZGU385 burner box is smaller in both dimensions (width/front-to-back) than the cutout for the ZGU375. The stainless steel top surface is larger in both dimensions (width/front-to-back) than the cutout for the ZGU375, therefore the cutout will be completely covered.



Note: Both 36" and 30" stainless steel cooktops have cutout dimensions that are common to other GE cooktops.

fits over wall ovens

For enhanced design and cooking flexibility, Monogram cooktops can be installed over a single wall oven* as demonstrated by the examples below.

36" configurations



ZET1S 30" integrated wall oven
installed below ZGU385



ZET938 30" electronic convection wall oven
installed below ZGU385

30" configurations



ZET1S 30" integrated wall oven
installed below ZGU384



ZEK938 27" electronic convection wall oven
installed below ZGU384

*Advantium® and Trivection® wall ovens cannot be installed under any cooktop.

a greater degree of precision

Always elevating the bar for appliance innovation, Monogram® opens up a world of design and performance possibilities. It's a difference consumers can see in their kitchens and appreciate in their cooking, especially when compared to other leading brands of appliances.



high-output burners

Monogram

Both 36" and 30" stainless steel cooktops have one 18,000-BTU burner, which is unusual for even professional models. The 36" model has a maximum output of 62,000 BTUs* and the 30" model offers 50,000 total BTUs.*

Viking, Thermador, Wolf and Dacor

Maximum single-burner output is significantly lower, with Wolf and Thermador at 15,000 BTUs and Viking at 14,000. In 36" models total output is lower in Viking, Thermador and Wolf. All four competitor brands' 30" models have lower total output.



low-simmer capability

Monogram

Monogram is one of only a few brands with cooktop burners rated at 140 degrees for true low-simmer performance. Both models offer a 140-degree setting on all burners.

Viking, Thermador and Dacor

Viking and Thermador cooktops offer only one low-simmer burner, while Dacor includes two.



sophisticated design

Monogram

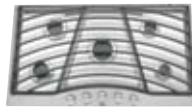
New models make a bold impression with hand-machined, stainless steel knob controls with embedded indicator lights. The appearance is further enhanced with integrated, continuous grates.

Thermador and Dacor

Plastic knobs lack the quality and refinement of Monogram stainless steel controls with embedded indicator lights.

*Natural gas

competitive data ZGU385–36" Monogram gas cooktop



	Monogram	Viking	Thermador	Wolf	Dacor
Model	ZGU385	DGSU160-5B	SGSX365CS	CT36GS	PGM365
Total (BTUs)*	62K	50K	55K	54.6K	62K
Large burner	18K	14K	15K	15K	18K
Simmer technology	Dual flame stacked	Single flame	Cycle on/off	Dual flame stacked	Dual flame non-stacked (2)
Low simmer rating	140°F	675 BTU	200 BTU	300 BTU	750/650 BTU
Number of low simmer burners	All (5)	1	1	3	2
Knob location	Front/Center	Front/Center	Front/Center	Front/Right	Front/Right
Knob material	Stainless steel	Stainless steel	Plastic	Cast	Plastic

competitive data ZGU384–30" Monogram gas cooktop

	Monogram	Viking	Thermador	Wolf	Dacor
Model	ZGU384	DGSU100-4B	SGSX304CS	CT30GS	PGM304
Total (BTUs)*	50K BTU total	40K	40K	45.4K	44.5K
Large burner	18K max	14K	15K	15K	15K
Simmer technology	Dual flame stacked	Single flame	Cycle on/off	Dual flame stacked	Dual flame non-stacked (1)
Low simmer rating	140°F	675 BTU	200 BTU	300 BTU	650 BTU
Number of low simmer burners	All (4)	1	1	2	1
Knob location	Right side	Front/Center	Front/Center	Front/Right	Right side
Knob material	Stainless	Stainless	Plastic	Cast	Plastic

*Natural gas

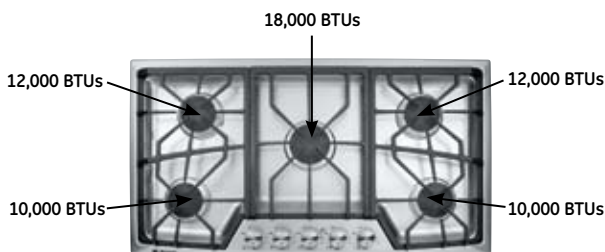




Gas cooktops

	ZGU385NSMSS ZGU385LSMSS	ZGU384NSMSS ZGU384LSMSS
Description	36" stainless steel gas cooktop	30" stainless steel gas cooktop
Performance		
Sealed burners	5	4
Dual-flame stacked burners	5	4
Total BTU output (Nat/LP gas)	62/51.4	50/42.3
140°F simmer burners	5	4
Auto reignition	•	•
Convenience		
Cooktop surface	304 stainless steel	304 stainless steel
Cast-iron, porcelain-enameled burner grates	•	•
Continuous, integrated interlocking grates	•	•
Machined, stainless steel knobs	•	•
Tactile-grip knobs	•	•
Burner setting indicator lights	5 embedded in knobs	4 embedded in knobs
Appearance		
Color appearance	Stainless steel	Stainless steel
General features		
Fuel-conversion kit	shipped with product	shipped with product
High-altitude kit*	WB28T10185	WB28T10185
Overall dimensions (WxHxD in inches)	36-3/4 x 3-3/4 x 21-3/16	30-3/4 x 3-3/4 x 21-5/8
Burners (000's BTUs) Nat/LP gas	(1) 18/15 (2) 12/9.1 (2) 10/9.1	(1) 18/15 (1) 12/9.1 (2) 10/9.1
Amps @ 120VAC	5.0	5.0
Approx. shipping weight (lbs.)	68	55
Limited warranty†	1-year	1-year

*Must be installed by a qualified service technician.
†See written warranty for details.

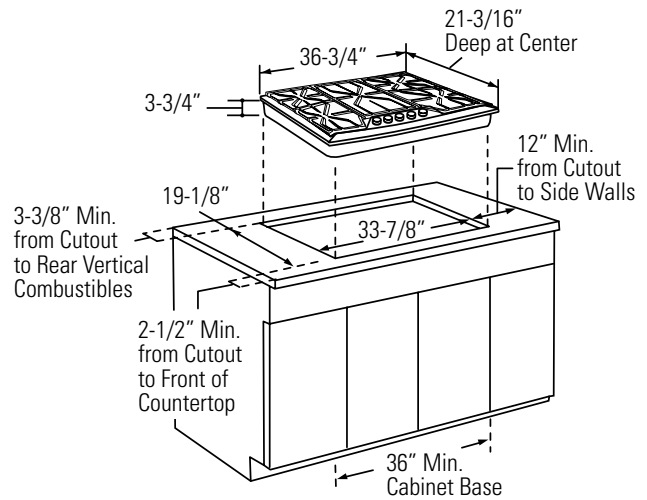


ZGU385—62,000 total BTUs

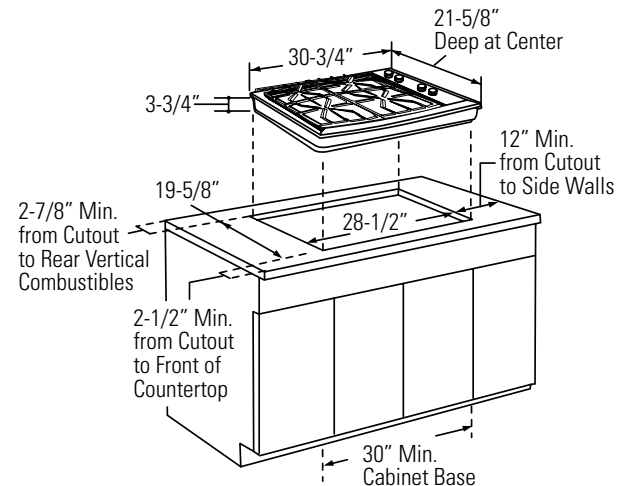


ZGU384—50,000 total BTUs

ZGU385N/L



ZGU384N/L



Monogram® stainless steel gas cooktops

A new level of sophistication, precision and flexibility.



Stainless steel design conveys a sense of refinement. Hand-machined stainless steel knobs with embedded indicator lights and integrated grates add sophistication.



Dual-flame, stacked burners provide complete 140°F simmer-to-rapid-boil flexibility on all burners. The burners are sealed to the cooktop for easy cleaning.



Flexible configuration allows installation over all Monogram single wall ovens (excluding Trivection®). Both 36" and 30" models have cutout dimensions that are common to other GE cutouts, making upgrades simple.



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Product improvement is a continuing endeavor at GE. Therefore materials, appearance and specifications are subject to change without notice.

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