

# INSTALLATION MANUAL

For THERMADOR PROFESSIONAL  
PRO GRAND® Dual Fuel Ranges

# MANUEL D'INSTALLATION

Pour cuisinières mixtes PROFESSIONAL PRO  
GRAND<sup>mc</sup> de THERMADOR

# MANUAL DE INSTALACIÓN

Para estufas mixtas PROFESSIONAL PRO  
GRAND® de THERMADOR

**Models/  
Modèles/  
Modelos:**  
PRD36  
PRD48

***Thermador***  <sup>TM</sup>  
REAL INNOVATIONS FOR REAL COOKS <sup>TM</sup>

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This THERMADOR® appliance is made by  
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## Questions?

1-800-735-4328

[www.thermador.com](http://www.thermador.com)

**We look forward to hearing from you!**

# Safety Instructions



## Important Safety Instructions READ AND SAVE THESE INSTRUCTIONS

APPROVED FOR ALL RESIDENTIAL APPLIANCES

FOR RESIDENTIAL USE ONLY

**IMPORTANT:** Save these Instructions for the Local Gas Inspector's use.

**INSTALLER:** Please leave these Installation Instructions with this unit for the owner.

**OWNER:** Please retain these instructions for future reference.



### WARNING:



**ELECTRICAL SHOCK HAZARD—**  
Disconnect power before installing or servicing. Before turning power ON, be sure that all controls are in the OFF position. Failure to do so can result in death or electrical shock.

### IMPORTANT:

Local codes vary. Installer is responsible for ensuring that the installation, gas connections, and grounding comply with all applicable codes. Failure to follow appropriate local codes and regulations may void the warranty.

For Massachusetts Installations:

1. Installation must be performed by a qualified or licensed contractor, plumber or gas fitter qualified or licensed by the state, province or region where this appliance is being installed.
2. Shut-off valve must be a "T" handle gas cock.
3. Flexible gas connector must not be longer than 36" (914mm).

### Note:

This Range is NOT designed for installation in manufactured (mobile) homes or Recreational Park Trailers.

**DO NOT** install this range outdoors.



### WARNING:



A child or adult can tip the range over and be killed or seriously injured. Verify that the anti-tip bracket is securely installed. Ensure the anti-tip bracket is engaged when the range is moved.

Do not operate the range without the anti-tip bracket in place. Failure to follow the instructions in this manual can result in death or serious burns to children and adults.

Check for proper installation and use of anti-tip bracket. Carefully tip range forward pulling from the back to ensure that the anti-tip bracket engages the range aluminum cast base and prevents tip-over. Range should not move more than 1 inch (2.5cm).



### WARNING:

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

# Important Installation Information

## GAS Type Verification

Verify that the appliance is correct for the type of gas provided at installation location. Ensure that the appliance is connected to the type of gas for which it is certified. Before proceeding with the installation refer to “*Step 6: Gas Requirements and Hookup*” on page 14.

All models are certified for use with natural gas. Field conversion of the appliance for use with propane gas supply will require installation of conversion kit supplied with the range (service number 553182). Only a qualified service technician or installer should make this conversion. See *LP Conversion Kit Instruction* for full installation information.

## Gas Supply:

**Natural Gas** – 6” water column (14.9 mb) min., 14” (34.9 mb) maximum

**Propane Gas** – 11” water column (27.4 mb) min., 14” (34.9 mb) maximum

## Electric Power Supply:

See “*Step 7: Electrical Requirements, Connection & Grounding*” on page 16 for specifications.

Check local building codes for the proper method of appliance installation. Installation, electrical connections and grounding must comply with all applicable codes. Local codes vary and it is the responsibility of the installer to ensure installation is in accordance with these codes. In the absence of local codes the appliance should be installed in accordance with the National Fuel Gas Code ANSI Z223.1/ NFPA 54 current issue and National Electrical Code ANSI/ NFPA 70-current issue. In Canada, installation must be in accordance with the CAN 1-B149.1 and .2 – Installation Codes for Gas Burning Appliances and/or local codes.



### WARNING:

To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used.

## IMPORTANT:

When installing against a combustible surface, a High Shelf or Low Backguard is required. A THERMADOR® High Shelf or Low Backguard must be purchased separately. See Step 8 on page 19 for backguard and installation information.

When using the Flush Island Trim, THERMADOR recommends a minimum 12” (305 mm) rear clearance to a combustible surface (see *Figure 1, Cabinet Clearances*). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12” (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

Refer to “*Backguard Kit Model Numbers*” on page 24, for the correct backguard models that are designed for this range. After selecting the correct backguard, the range must be installed properly, using the minimum clearances to combustible surfaces specified in “*Step 2: Cabinet Preparation*” on page 4.

It is strongly recommended that this appliance be installed in conjunction with a suitable overhead vent hood (see “*Step 1: Ventilation Requirements*” on page 3). Due to the high heat capability of this unit, particular attention should be paid to the hood and duct work installation to assure it meets local building codes.



### CAUTION:

When connecting the unit to propane gas, make certain the propane gas tank is equipped with its own high-pressure regulator in addition to the pressure regulator supplied with the range. The maximum gas pressure to this appliance must not exceed 14.0” water column (34.9 mb) from the propane gas tank to the pressure regulator.



### CAUTION:

This unit is designed as a cooking appliance. Based on safety considerations, never use it for warming or heating a room.



### CAUTION:

To eliminate risk of burns or fire caused by reaching over heated surface units, cabinet storage located above the surface units should be avoided.

This appliance has been tested in accordance with ANSI Z21.1, Standard for Household Cooking Appliances (USA) and in accordance with CAN 1.1-M81 Domestic Gas Ranges (Canadian).

This appliance complies with one or more of the following standards:

- UL 858, Standard for the Safety of Household Electric Ranges
- UL 923, Standard for the Safety of Microwave Cooking Appliances
- UL 507, Standard for the Safety of Electric Fans
- ANSI Z21.1, American National Standard for Household Cooking Gas Appliances
- CAN/CSA-C22.2 No. 113, Fans and Ventilators
- CAN/CSA-C22.2 No. 61, Household Cooking Ranges

It is the responsibility of the owner and the installer to determine if additional requirements and/or standards apply to specific installations.

Tools Needed	
(2) 1/2" wrenches	1/8" (3.17mm) drill bit
3/16" (4.76mm) drill bit	12" adjustable wrench
Hand or electric drill	Tape measure
Phillips & flathead screwdrivers	Marking instrument
Level	Furniture dolly
T-20 Torx screwdriver	Protective gloves
Items Not Included	
Drywall/Concrete Anchors	Pipe Compound/Tape
Rope/Twine	3/4" (19mm) Flex Line
Strain Relief	

## Step 1: Ventilation Requirements

It is strongly recommended that a suitable exhaust hood be installed above the range. Downdraft ventilation should not be used. The table below indicates the ventilation hood options and blower capacity guidelines that are recommended for use with all THERMADOR® ranges.

Due to the high heat of the rangetop burners, do not install a microwave oven/ventilator combination above the range, as these type of units do not provide the proper ventilation and are not suitable for use with the range.

### IMPORTANT:

Ventilation hoods and blowers are designed for use with single wall ducting. However, some local building codes or inspectors may require double wall ducting. Consult local building codes and/or local agencies before starting to assure that hood and duct installation will meet local requirements.

### NOTICE:

Most range hoods contain combustible components which must be considered when planning the installation.

#### 1. Select Hood and Blower Models:

- For wall installations, the hood width must, at a minimum, equal the width of the range. Where space permits, a hood larger in width than the range may be desirable for improved ventilation performance.
- For island installations, the hood width should overhang the range by a minimum of 3" (76mm) on each side.

#### 2. Hood Placement:

- For best smoke elimination, the lower edge of the hood should be installed 30" (762mm) above the range cooking surface. Use a 36" (914mm) minimum clearance if the hood contains any combustible materials such as a wood covering (*Figure 1 on page 5*).

#### 3. Consider Make-Up Air:

- Due to the high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes.
- A qualified heating and ventilating contractor should be consulted.

Range Width	Range Top Configuration	Cubic Feet per Minute (min requirement)	Ventilation Options
36"	4 burners with griddle	800 (cfm)	36" or 42" Pro Wall Hood 36" Custom Insert w/ optional blower
	6 burners	1100 (cfm)	42" or 48" Island Hood w/ optional blower
48"	6 burners with griddle	1200 (cfm)	48" or 54" Pro Wall Hood 48" Custom Insert w/ optional blower

**IMPORTANT NOTES:**

It is recommended that a THERMADOR PROFESSIONAL® wall or island hood or custom insert is used with THERMADOR PROFESSIONAL ranges. Refer to [www.thermador.com](http://www.thermador.com) for a complete selection of ventilation options, blowers, and accessories.

\* For high output gas ranges (60,000 BTU or greater), the minimum of one (1) CFM of ventilation per 100 BTU is recommended. If the range has a griddle, add 200 CFM to the estimated blower capacity. Additional blower capacity may be required for longer duct runs.

For island applications, it is recommended to use a hood width that exceeds the width of the range by 6" (152mm), overlapping the range by a minimum of 3" (76mm) on each end.

CFM = "cubic feet per minute" (standard blower capacity rating).

## Step 2: Cabinet Preparation

- The range is a free standing unit. If the unit is to be placed adjacent to cabinets, the clearances shown in "Cabinet Clearances" on page 5 are required. The same clearances apply to island installations, except for the overhead cabinets, which must have a space wide enough to accept the flared island hood.
- The range should not be recessed into the cabinets beyond the edge of the front face of the oven (see Figure 2 on page 6).
- The gas and electrical supply should be within the zones shown in Figure 3 on page 7.
- Any openings in the wall behind the range and in the floor under the range must be sealed.
- When installing against a combustible surface, a High Shelf or Low Backguard is required. A THERMADOR® High Shelf or Low Backguard must be purchased separately ("Backguard Kit Model Numbers" on page 24).
- When using the Flush Island Trim, THERMADOR recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction. When the range is installed against a combustible side wall a minimum clearance of 5" (127mm) is needed from the side of the range to the wall.

- Always keep appliance area clear from combustible materials, gasoline and other flammable vapors and liquids.
- The maximum depth of overhead cabinets installed on either side of the hood is 13" (330mm).
- Do not obstruct the flow of combustion and ventilation air to the unit.

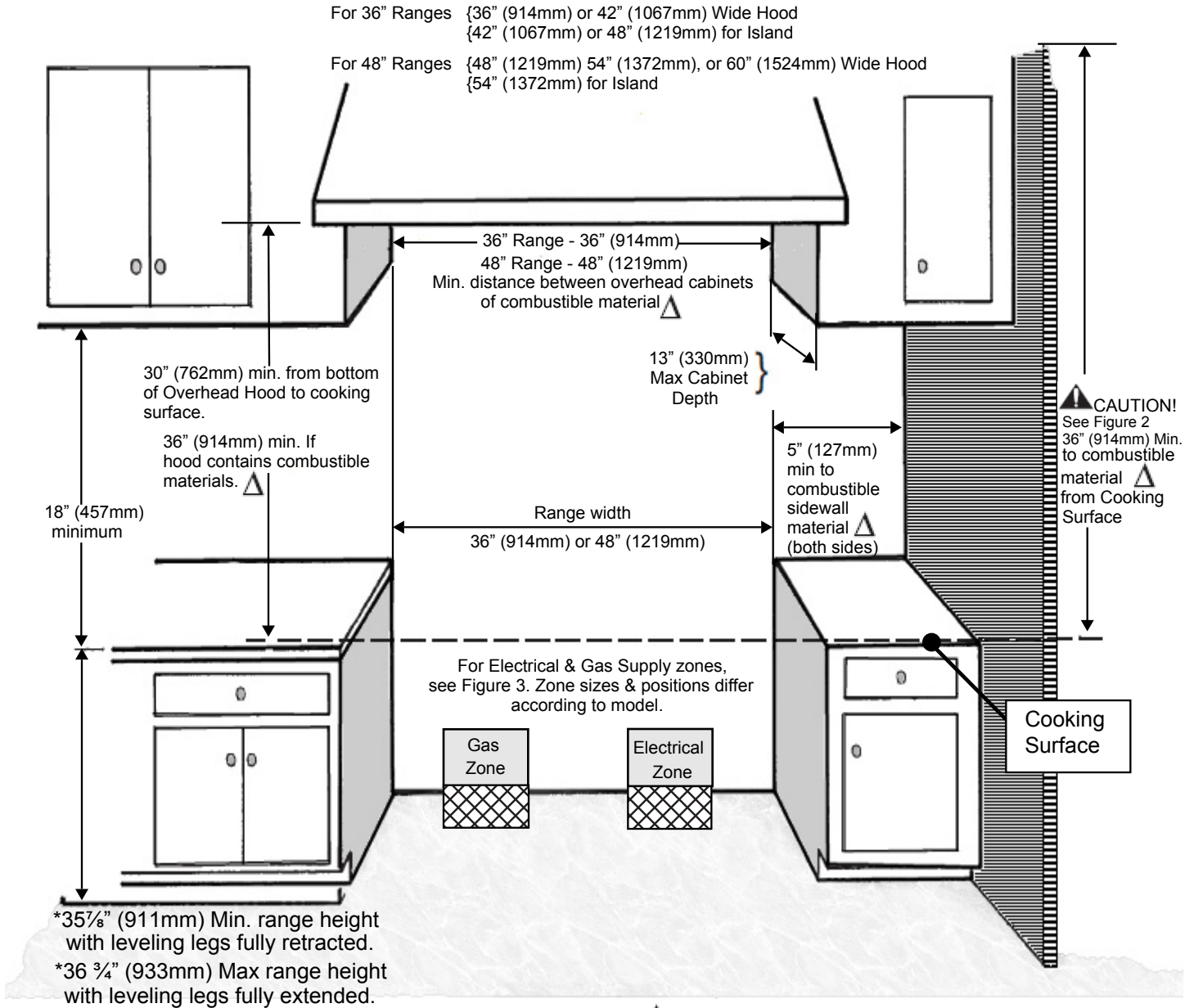
There is a 36" (914mm) minimum clearance required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30" (762mm) clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4" (6mm) of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015" (0.38 mm) thick stainless steel, 0.024" (0.61 mm) aluminum, or 0.02" (0.51 mm) thick copper.

Flame retardant materials bear the mark:

UNDERWRITERS LABORATORIES INC. CLASSIFIED MINERAL AND FIBER BOARDS SURFACE BURNING CHARACTERISTICS

followed by the flame spread and smoke ratings. These designations are shown as "FHC (Flame Spread/Smoke Developed)." Materials with "O" flame spread ratings are flame retardant. Local codes may allow other flame spread ratings. It is the responsibility of the installer to ensure installation is in accordance with these ratings.

# Installation Clearances



$\Delta$  as defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

\*The range height is adjustable. The level of the range top must be at the same level or above the counter top level.

**Figure 1: CABINET CLEARANCES**



## CAUTION:

Do not install the range such that the oven door is flush with the cabinet face. A flush installation could result in damage to the cabinets due to exposure to high heat.



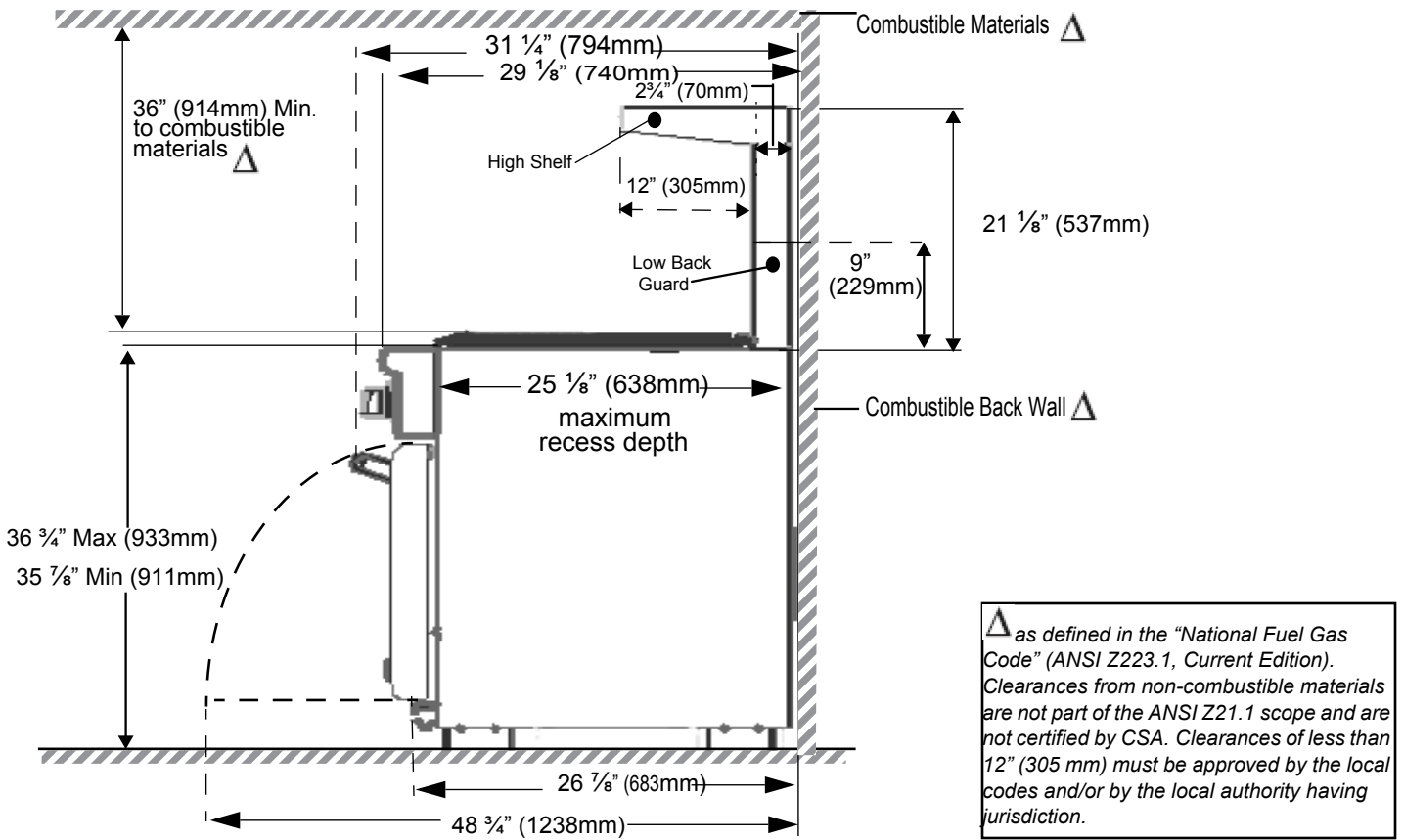


Figure 2: Installation Clearances with High Shelf or Low Backguard

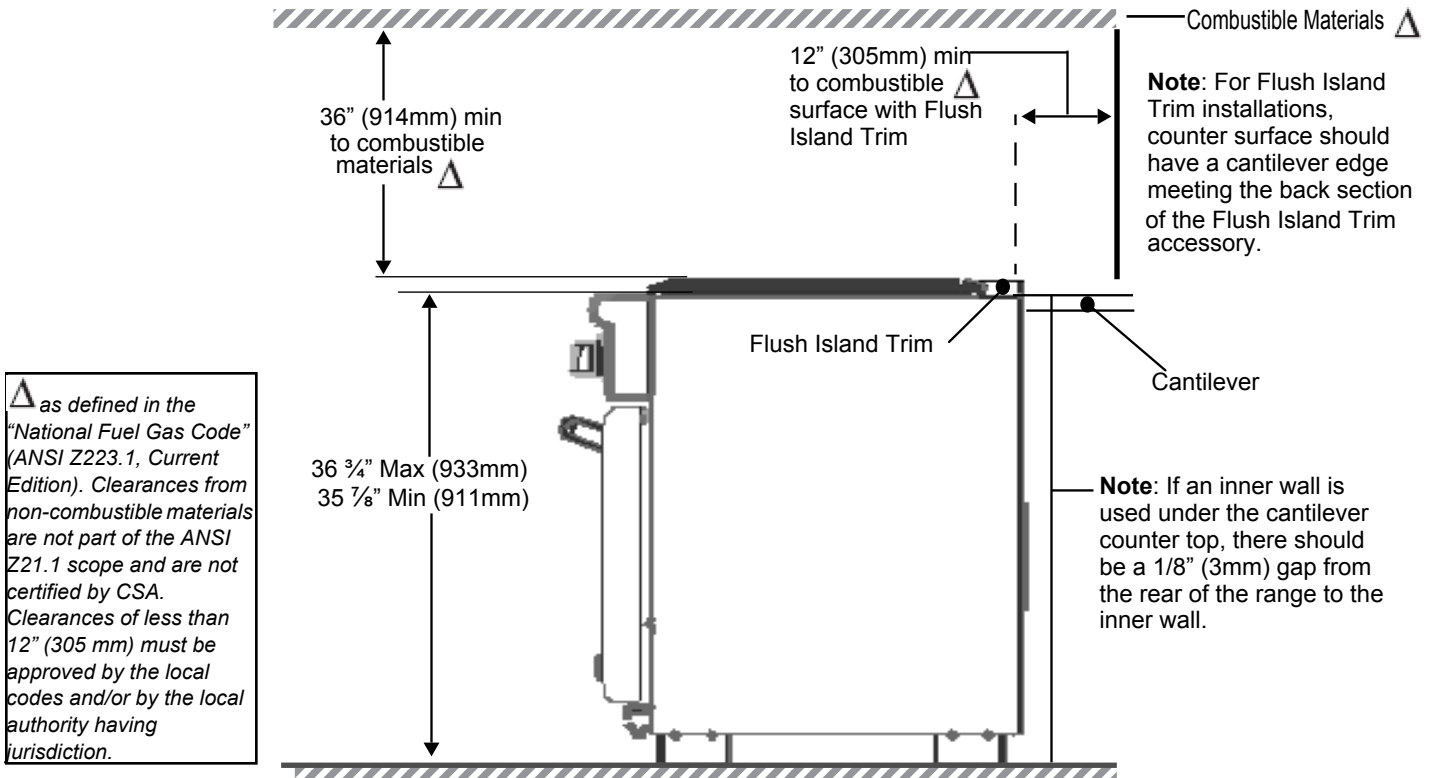


Figure 2b: Installation Clearances with Included Flush Island Trim



## Gas and Electric Supply Zone

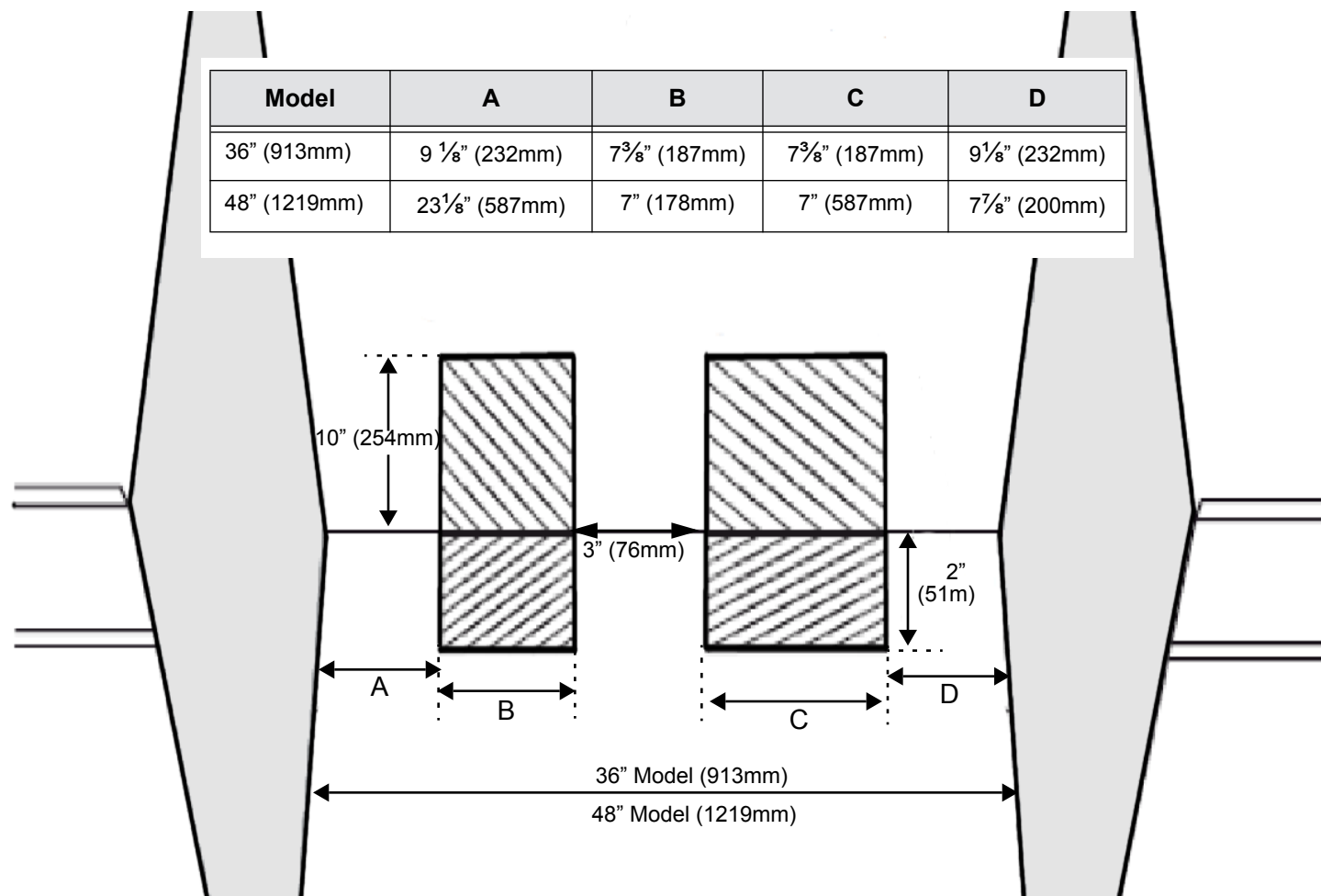


Figure 3: Gas & Electrical Supply Locations

### NOTICE:

- If not already present, install gas shut-off valve in an easily accessible location.
- Make sure all users know where and how to shut off the gas supply to the range.
- Any opening in the wall behind the appliance and any opening in the floor under the appliance must be sealed.

The dual fuel ranges may be connected to the power supply with a range supply cord kit or by hard-wiring to the power supply. It is the responsibility of the installer to provide the proper wiring components (cord or conduit and wires) and complete the electrical connection as dictated by local codes and ordinances, and/or the National Electric Code. The units must be properly grounded. Refer to "Step 7: Electrical Requirements, Connection & Grounding" on page 16 for details.

**The range must be connected only to the type of gas for which it is certified.** If the range is to be connected to propane gas, ensure that the propane gas supply tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the range (see "Step 6: Gas Requirements and Hookup" on page 14).

### NOTE:

The range is designed for nearly-flush installation to the back wall. For a successful installation, it may be necessary to reposition the gas supply line and electrical cord as the range is pushed back to its final position.

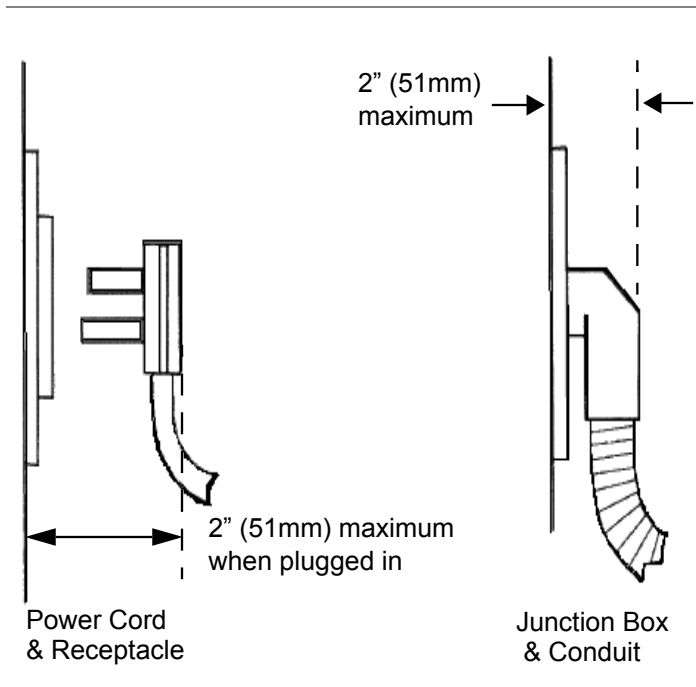
- **SUGGESTION:** This may be accomplished by carefully pulling on a rope or twine looped around the gas or electrical supply line as the range is pushed back into its final installed position.

## Electrical Supply

Installation of the range must be planned so that the rough-in of the terminal block for the receptacle or conduit connection will allow maximum clearance to the rear of the unit.

When the power supply cord or conduit is connected to the mating receptacle or terminal block cover, the combined connection should protrude no more than 2" (51mm) from the rear wall (see *Figure 4*).

Refer to *Figure 15* on *page 16* for location of the terminal block on unit. To minimize binding when the unit is connected, orient the receptacle or conduit connector, and slide back into position.



**Figure 4:** Wall Connection

## Step 3: Unpacking and Moving the Range



### CAUTION:



The unit is heavy and should be handled accordingly. Proper safety equipment such as gloves and adequate manpower of at least two people must be used in moving the range to avoid injury and to avoid damage to the unit or the floor. Rings, watches, and any other loose items that may damage the unit or otherwise might become entangled with the unit should be removed.

Hidden surfaces may have sharp edges. Use caution when reaching behind or under appliance.



### CAUTION:



Do not use a hand truck or appliance dolly on the back or front of the unit. Handle from the side only.

The range has an approximate shipping weight as shown in "Chart A". The grates, griddle plate, burner caps, and oven racks must be removed to facilitate handling. Do not remove the griddle element and tray assembly.

1. Remove the outer carton and packing materials from the shipping pallet but leave the adhesive-backed foam layer over brushed-metal surfaces, to protect finish from scratches, until the range is installed in its final position.
2. Remove the door(s) (see "*Step 4: Door Removal and Reinstallation*" on *page 10*); however, do not remove the warming drawer or steam oven doors. This will create an estimated reduction in the weight as shown in "Chart A" and allow the range to pass through 30" (762mm) doorways (see clearances shown on *page 6*).

Chart A	36" Range	48" Range
Shipping Weight	420 lbs (191 kg)	590 lbs (268 kg)
Weight without packing materials	360 lbs (163 kg)	530 lbs (240 kg)
Without door(s), burner caps, and oven racks	260 lbs (118 kg)	390 lbs (177 kg)



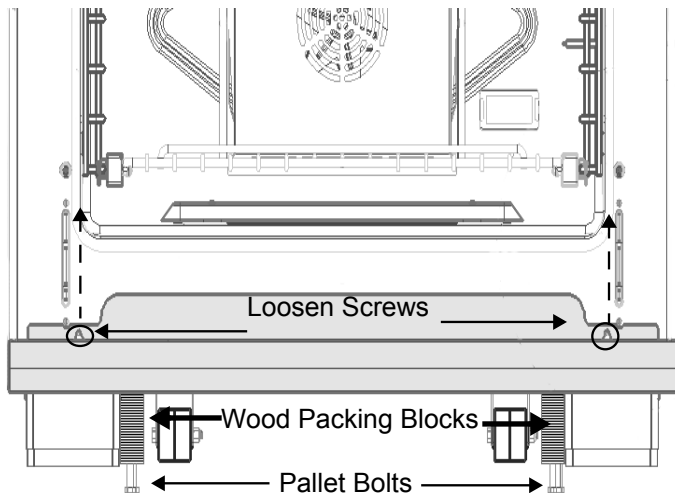
Remove all tape and packaging before using the appliance. Please, recycle the packaging material, as all THERMADOR® appliance packaging material is recyclable. Never allow children to play with packaging material.



## CAUTION:

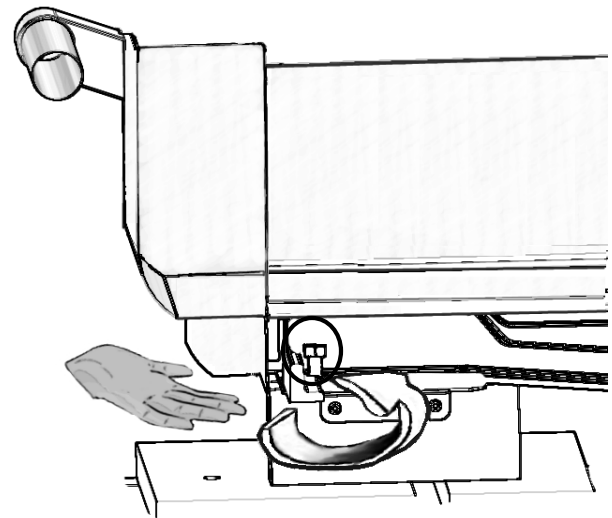
**DO NOT** lift the range by the oven door's handle, as this may damage the door hinges and cause the door to fit incorrectly.

- All ranges are held to the pallet by (4) bolts through a wood block center (see *Figure 5*). The two front pallet bolts are accessible only after removing the Door Trim located beneath the doors.
  - The Door Trim is removed by loosening the 2 screws attaching it to the range and sliding it up and off the screws.



**Figure 5:** Door Trim, Packing Blocks, & Pallet Bolts

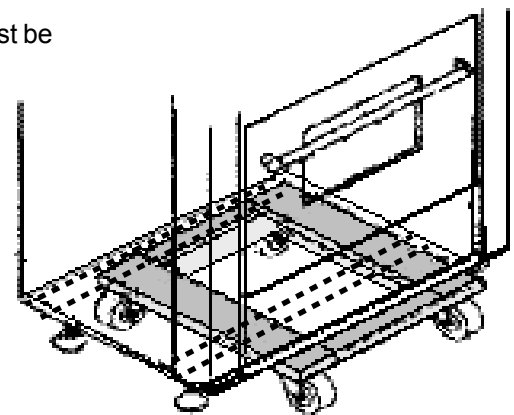
- After removing the pallet bolts using (2) 1/2" (13mm) wrenches (one to hold bolt at the bottom while the other is loosening the nut at the top) and discarding the wood packing block inserts, the range may be carefully tilted back on the (2) casters and removed from the pallet. Use additional help as required to remove from pallet.
  - PRDS48JDSGU/C models: To access the pallet bolt located beneath the warming drawer reach up and behind the frame of the unit with one 1/2" wrench to hold the nut at the top (see *Figure 6*). Use the second wrench to loosen the bolt at the bottom. **DO NOT** remove the warming drawer.



**Figure 6:** Removing Pallet Bolt Beneath Warming Drawer

- Due to the weight, a furniture dolly with soft wheels or an air lift should be used to move this unit. The weight must be supported uniformly across the bottom (see *Figure 7*).

Range must be uniformly supported by braces provided on bottom of range



**Figure 7:** Furniture Dolly Positioning

- After transporting the range by dolly close to its final location, the range can be tipped back and supported on the rear casters while the dolly is carefully removed.
  - "Step 5: Installing Anti-Tip Device", "Step 6: Gas Requirements and Hookup", "Step 7: Electrical Requirements, Connection & Grounding", and "Step 8: Backguard Installation (optional)" must be completed before the range is placed in its final position.
- Use the casters to assist with the installation near to its final location. **THE FLOOR UNDER THE LEGS SHOULD BE PROTECTED BEFORE PUSHING THE UNIT INTO POSITION.**

## Step 4: Door Removal and Reinstallation



### CAUTION:

- USE CAUTION WHEN REMOVING THE DOOR. THE DOOR IS VERY HEAVY.
- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove or replace the door.
- Failure to grasp the oven door firmly and properly could result in personal injury and product damage.
- With the door off, never release the levers and try to close the hinges. Without the weight of the door, the powerful springs will snap the hinges closed with great force.

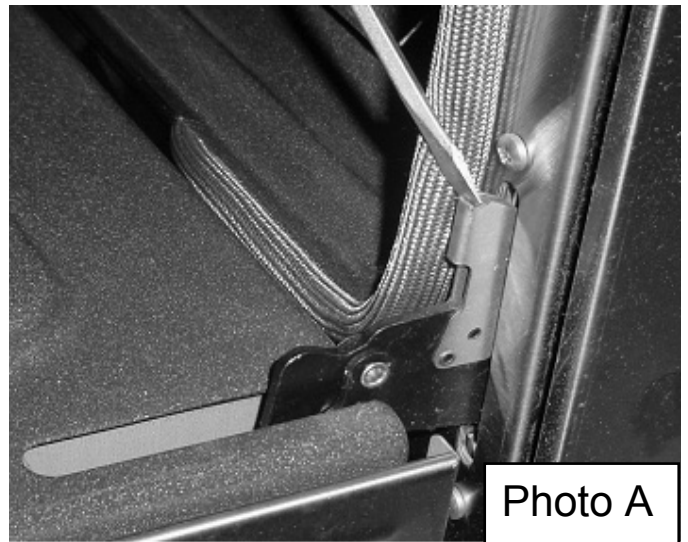


Photo A

### To Remove the Oven Door:

1. Open the door fully and use a screwdriver to carefully pry the hinge clips away from the hinge slots (Photo A).
2. Flip the hinge clip toward you (Photo B).
3. Close the door until it stops against the hinge clips. The open hinge clips will hold the door open at a slight angle.
4. Grasp the door firmly on the ends of the door handle, and lift the door up. (There will be some spring resistance to overcome.) When the door is lifted sufficient to clear the hinge hooks, the door can be pulled straight out (Photo C). Place the door in a safe and stable location.



Photo B

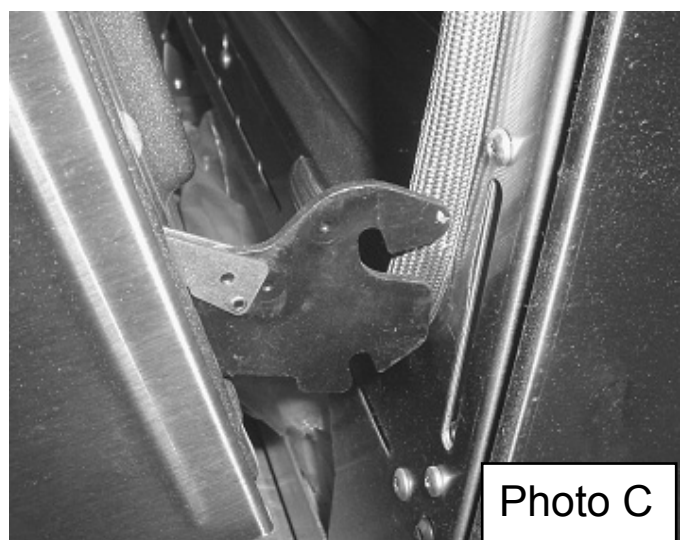
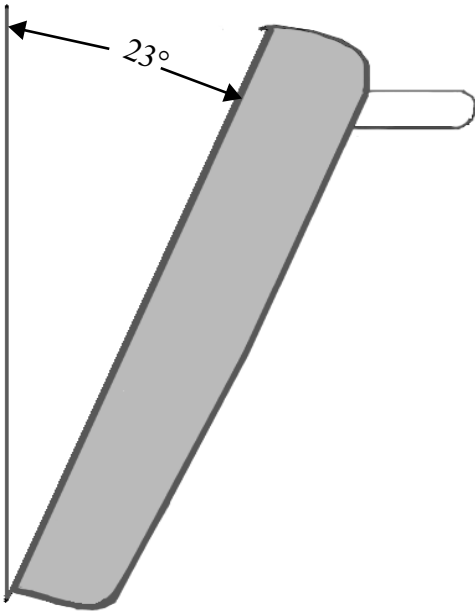


Photo C

## To Reinstall the Oven Door:

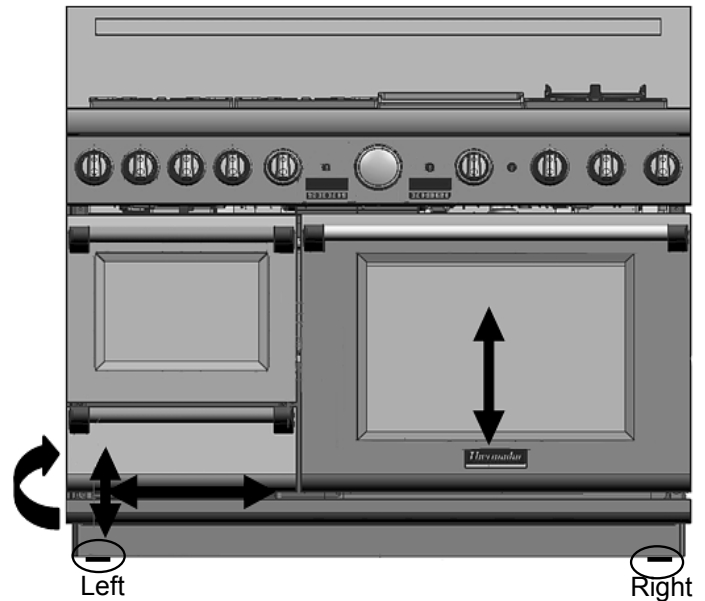
1. Position the door at a sharp angle (see *Figure 8*) and insert the hinges centered evenly into the hinge slots. The hinges will securely hook into the slots when properly installed. Do not force, bend, or twist the door.
  - Tip: Rest the door on your foot while using your leg for stability.
2. Open the door fully and use a screwdriver to push the hinge clips all the way into the hinge slots (toward the oven) until they meet the hinge. Be careful not to scratch the range during this process.



**Figure 8:** Approximate Door Angle for Removal

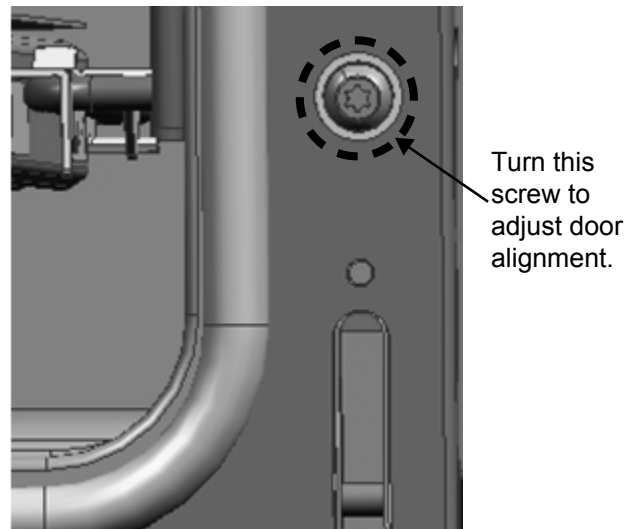
## To Check Door Fit and Adjustment:

1. Open and close the door slowly to test the movement and the fit of the door to the oven cavity. Do not force the door to open or close. If the door is properly installed, it should move smoothly and rest straight on the front of the range when closed.
2. If the door does not operate correctly, verify that the hinges are properly seated into the hinge slots, and that the hinge clips are fully engaged into the slots.



**Figure 9:** Door Alignment, 48" Steam with Warming Drawer

3. For large and small ovens, if door or handle appears slightly tilted, you may adjust the hinge receiver by rotating the large Torx-head screw located directly above the hinge receiver with a T-20 Torx driver. Rotate each screw respective to its side and direction the door needs to be adjusted (*Figure 10*).



**Figure 10:** Hinge Receiver Adjustment Screw



## Adjusting the Leveling Legs

The range must be level for proper alignment of the oven doors. All models have a total of (4) leveling legs, one beneath each corner, that are threaded into the cast aluminum base structure (see *Figure 9 on page 11*).

- Rotating the right front leveling leg clockwise will raise the right corner of the door. Rotating the right front leveling leg counterclockwise will lower the right side of the door. Rotating the left front leveling leg will result in the opposite effect. (See also “*Step 9: Placing and Leveling the Range*” on page 25.)

## Adjustment for the Warming Drawer Front

1. To adjust the tilt angle on the warming drawer so the front face is flush with the front face of the steam oven door, loosen the (2) screws on both sides of the drawer frame. Once the correct tilt is achieved, tighten the screws.
2. To adjust vertical and horizontal location to ensure an even gap between the oven doors, loosen the (4) screws on the back side of the warming drawer door. Adjust the height of the warming drawer door so that its bottom edge lines up with the bottom edge of the main oven door. Adjust the warming drawer door side to side so that it aligns with the steam oven door. Once all gaps are even, tighten the screws.

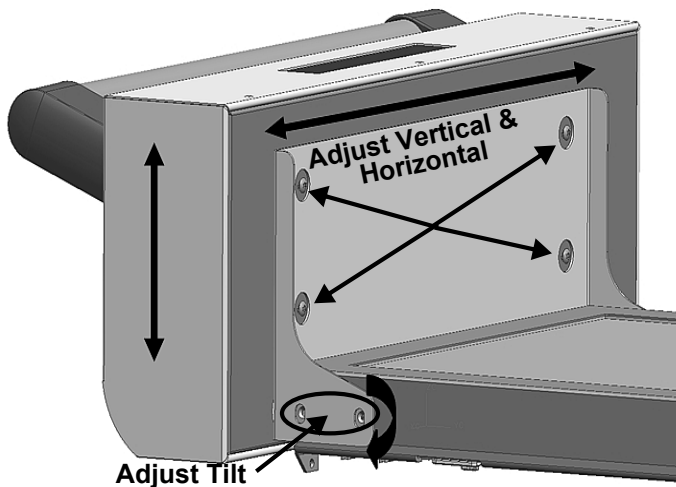


Figure 11: Warming Drawer Adjustment

**Note:** The steam oven door is not adjustable.

## Step 5: Installing Anti-Tip Device



### WARNING:

#### RANGE TIPPING HAZARD:

- All ranges can tip and injury can result. To prevent accidental tipping of the range, attach it to the floor by installing the Anti-Tip Device supplied.
- A risk of tip-over may exist if the appliance is not installed in accordance with these instructions. For all ranges an anti-tip device must be installed as per these instructions.

If the range is pulled away from the wall for cleaning, service or for any other reason, ensure that the Anti-Tip Device is properly re-engaged when the range is pushed back against the wall. In the event of abnormal usage (such as a person standing, sitting, or leaning on an open door), failure to take this precaution can result in tipping of the range. Personal injury might result from spilled hot liquids or from the range itself.



### WARNING:

#### ELECTRICAL SHOCK HAZARD:




- Use extreme caution when drilling holes into the wall or floor as there may be concealed electrical wires.
- Identify the electrical circuits that could be affected by the installation of the Anti-Tip Device, then turn off power to these circuits.
- Failure to follow these instructions may result in electrical shock or other personal injury.

#### ATTENTION — PROPERTY DAMAGE:

- Contact a qualified installer or contractor to determine the proper method for drilling holes through the wall or floor material (such as ceramic tile, hardwood, etc.)
- Do not slide the range across an unprotected floor.
- Failure to follow these instructions may result in damage to wall or floor coverings.

## Tools Needed for Installation of Anti-Tip Device:

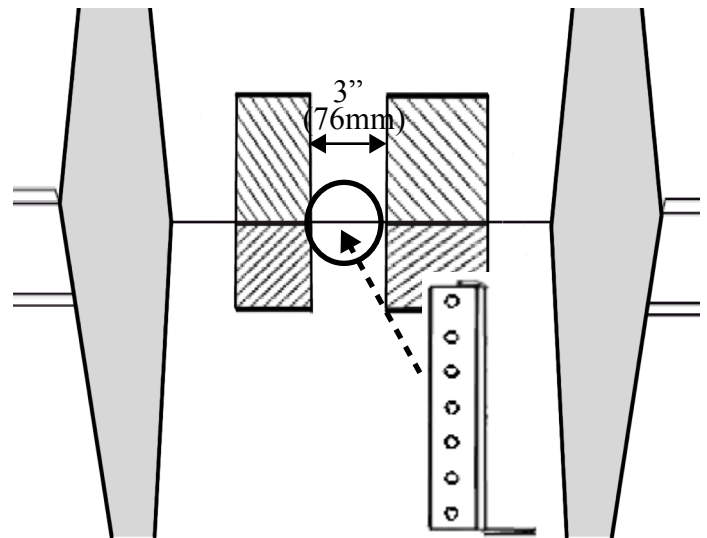
- Screwdriver, Phillips
- Drill, electric or hand
- Measuring tape or ruler
- 1/8" (3.17mm) drill bit (wood or metal; wall or floor)
- 3/16" (4.76mm) carbide-tipped masonry drill bit (concrete or concrete block wall or floor)
- 3/16" (4.76mm) anchors, drywall or concrete, 4 each (not required if mounting bracket is being attached to solid wood or metal)
- Hammer
- Pencil or other marker

 <b>WARNING:</b>	
 	<ul style="list-style-type: none"> <li>-- A child or adult can tip the range and be killed.</li> <li>-- Verify the anti-tip device has been properly installed and engaged as per installation instructions.</li> <li>-- Ensure the anti-tip device is re-engaged when the range is moved.</li> <li>-- Do not operate the range without the anti-tip device in place and engaged.</li> <li>-- Failure to do so can result in death or serious burns to children or adults.</li> </ul> <p>See further Installation Instructions.</p>

THERMADOR Service Part No.	Qty	Description
415078	4	Screw, Phillips, #10 x 1½" (38.1mm)
655355	1	Anti-Tip Bracket

## Important Installation Information:

- Attach anti-tip bracket to a solid wood cabinet having a minimum wall thickness of 3/4" (19mm). The thickness of the wall or floor may require use of longer screws, available at your local hardware store.
- Use appropriate anchors when fastening the mounting bracket to any material other than hard-wood or metal.
- In all cases, at least (2) of the bracket mounting screws must firmly fasten the anti-tip bracket to the floor, and (2) of the mounting screws (or drywall anchors) must firmly fasten the anti-tip bracket to the rear wall (see *Figure 12* and *Figure 13*).



**Figure 12:** Anti-tip Bracket Mounting Location

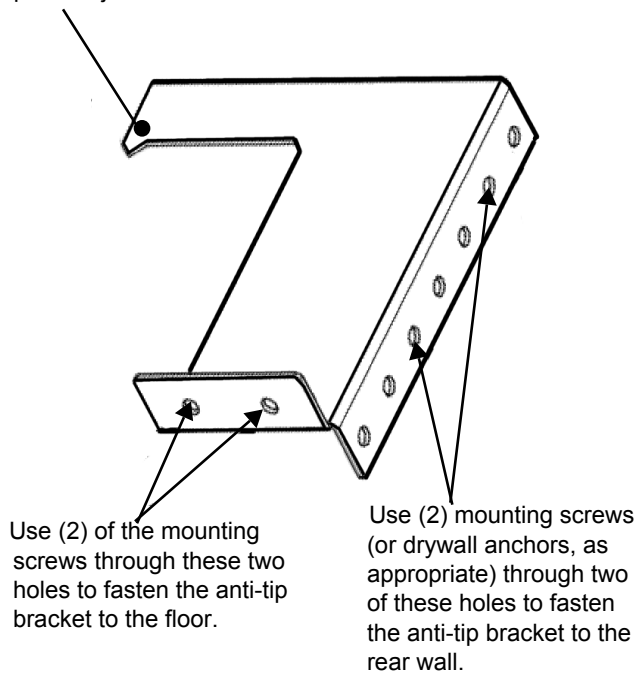
## Mounting the Anti-Tip Bracket

1. Prepare holes at fastener locations as identified below:
  - For walls, wall studs, or floors composed of solid wood or metal, drill 1/8" (3.17mm) pilot holes.
  - For walls or floors composed of drywall, sheet-rock or other soft materials, drill 3/16" (4.76mm) holes to a minimum depth of 1¾" (44mm), then tap plastic anchors into each of the holes using a hammer.
  - For walls or floors composed of concrete or concrete block, drill 3/16" (4.76mm) holes to a minimum depth of 1¾" (44mm), then tap concrete anchors into each of the holes using a hammer.
  - For walls or floors having ceramic tile covering, drill 3/16" (4.76mm) holes through the tile only, then drill into the material behind the tile as indicated immediately above.



2. Place bracket on floor near the center of where the unit is to be finally located (shown in *Figure 12*).
  - If the range is moved to a new location, the Anti-Tip Device must be reinstalled.
3. Secure bracket into the wall stud and to the floor using the screws provided.
4. Later, when the unit is installed, the adjustable legs will allow the cast base to slide under the bracket hook, stabilizing the unit.

With the range in its final installed location, the hook of the anti-tip bracket will overhang the back of the range's cast-aluminum base, in a position just above the cast base.



**Figure 13:** Anti-tip Bracket

## Step 6: Gas Requirements and Hookup

Verify the type of gas being used at the installation site. Make certain the range matches the type of gas available at this location. The appliance is shipped from the factory for use with natural gas. It must be converted for use with propane.

Field conversion of the appliance for use with propane gas supply will require installation of the conversion kit supplied with the range (service number 553182). A qualified technician or installer must do the conversion. See LP Conversion Kit instructions for full installation information. Obey all instructions in this kit for correct conversion of the gas regulator and settings for the gas valves.



### CAUTION:

When connecting unit to propane gas, make certain the propane gas tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the appliance. The pressure of the gas supplied to the appliance regulator must not exceed 14" water column (34.9 mb).



### CAUTION:

Do not remove the back cover of the range. It is for an authorized servicer access only.



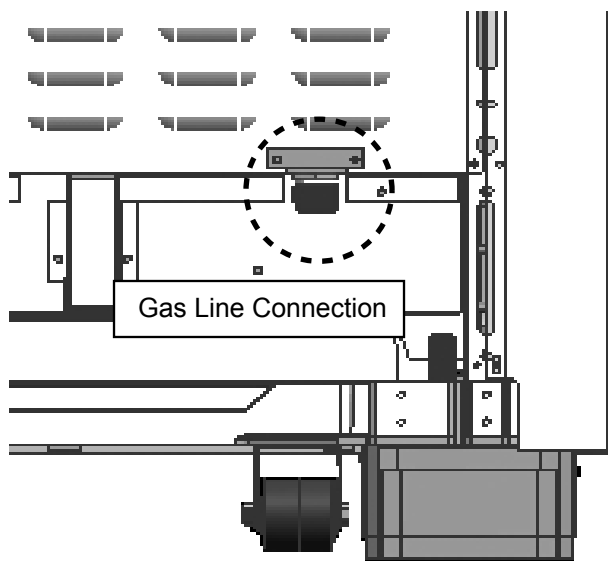
### WARNING:

If a gas conversion kit is used, the kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in the instructions is not followed exactly, a fire, explosion, or production of carbon monoxide may result causing property damage, personal injury, or loss of life. The qualified service agency is responsible for the proper installation of the kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

NATURAL GAS REQUIREMENTS:	
Inlet Connection:	3/4" (19mm) NPT external 1/2" (12.7mm) NPT internal (Minimum 3/4" dia. flex line.)
Supply Pressure:	6" min. to 14" max. water column. (14.9 to 34.9 mb)
Manifold Pressure:	5" water column (12.5 mb)
PROPANE GAS REQUIREMENTS:	
Inlet Connection:	3/4" (19mm) NPT external 1/2" (12.7mm) NPT internal (Minimum 3/4" dia. flex line.)
Supply Pressure:	11" min. to 14" max. water column. (27.4 mb to 34.9 mb)
Manifold Pressure:	10" water column (24.9 mb)

## Hook Up

The gas supply connections shall be made by a competent technician and in accordance with local codes or ordinances. In the absence of local codes, the installation must conform to the National Fuel Gas Code ANSI Z223.1/ NFPA54- current issue.



**Figure 14:** Manifold Gas Line Connection

A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit.

The range is supplied with its own pressure regulator that has been permanently mounted inside the range.

- Make sure the gas supply is turned off at the manual shut-off valve before connecting the appliance.
- Use 3/4" (19mm) flex line to connect between the gas supply and the appliance inlet pipe, which exits the rear, lower right of the appliance. The appliance pipe connection has a 3/4" (19mm) NPT external thread and a 1/2" (13mm) NPT internal thread (see *Figure 14*).
  - Use caution to avoid crimping the 3/4" (19mm) flex line when making bends.
  - Suggested length of the flex line is 48" (1219mm); however, check local codes for requirements before installation.
  - Use pipe sealing compound or Teflon<sup>®</sup> tape on the pipe threads, and be careful not to apply excessive force when tightening the fittings.
- Leak testing of the appliance shall be in accordance with the following instructions.
  - Turn on gas and check supply line connections for leaks using a soap and water solution.
  - Bubbles forming indicate a gas leak. Repair all leaks immediately after finding them.



### WARNING:

Do not use a flame of any kind to check for gas leaks.



### CAUTION:

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5kPa.).

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of 1/2 psig (3.5kPa.).

When checking the manifold gas pressure, the inlet pressure to the regulator should be at least 6.0" W.C. (14.9 mb) for natural gas or 11.0" W.C. (27.4 mb) for propane.

Do not attempt any adjustment of the pressure regulator.

Installer is responsible for ensuring that the installation, gas connections, and grounding comply with all applicable codes.

# Step 7: Electrical Requirements, Connection & Grounding


Prior to servicing appliance, always disconnect appliance electrical supply cord, if so equipped, from wall receptacle. If appliance is hard-wired to power supply, disconnect power to unit by turning off the proper circuit breaker. Lock service panel to prevent power from being turned ON accidentally.

Dual Fuel range models can be connected or hardwired to the power supply as described on *page 17*.

**Chart B: Electrical Supply Circuit Requirements**

MODEL TYPE	VOLTAGE	CIRCUIT RATING	FREQUENCY	PHASE
36"	240/208 VAC	40 Amps	60 Hz.	Single
48"	240/208 VAC	50 Amps	60 Hz.	Single

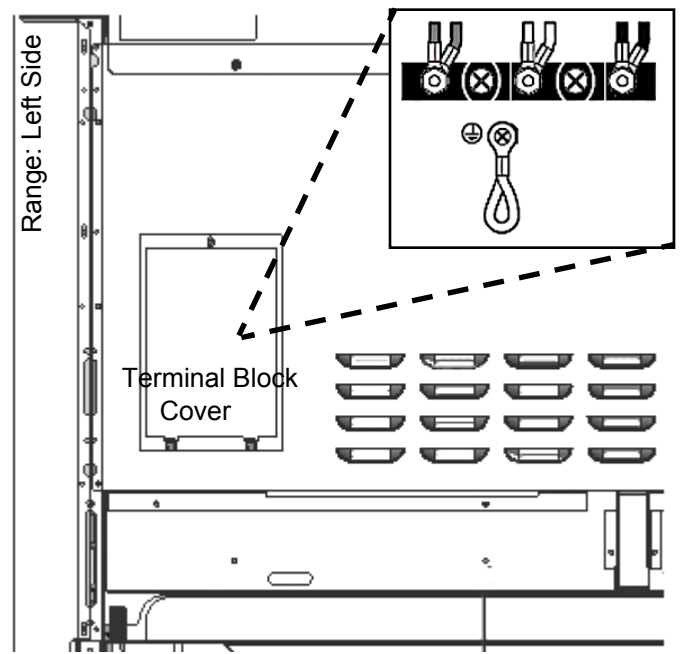
- A neutral supply wire must be provided from the power source (breaker panel) because critical range components, including the surface burner spark re-ignition module, require 120 VAC to operate safely and properly.


**WARNING:**

An improper 120/ 240 VAC power supply will cause malfunction, damage to this appliance, and possibly create a condition of shock hazard.

- If the correct power supply circuit is not provided, it is the responsibility and obligation of the installer and user to have proper power supply connected. This must be accomplished in accordance with all applicable local codes and ordinances by a qualified electrician. It is the responsibility of the installer to ensure compliance of local codes. In the absence of local codes and ordinances, the power supply connection shall be in accordance with the National Electric Code.
- Observe all governing codes and ordinances when grounding. In the absence of these codes or ordinances observe National Electrical Code ANSI/ NFPA No. 70 current issue. See the following information in this section (Step 7) for grounding method.
- Electrical wiring diagrams and schematics are attached behind the Door Trim of the range, for access by a qualified service technician (see *Figure 5* on *page 9*).
- The ranges are to be connected to a 240/208 VAC power supply.

Dual Fuel models must be connected to the power supply utilizing one of the following methods. For all methods of connection, the length of the cord or conduit/wiring must allow the unit to be slid completely out of the cabinet without having to unplug or disconnect the unit from the power supply. Recommended minimum free length of cord or conduit is 4ft (1.2m). Electrical installations and grounding must be in accordance with all local codes and ordinances, and/or the National Electric Code, as applicable.



**Figure 15: Terminal Block Location**

## PERMANENT CONNECTION (HARD WIRING) —

Units may be hard wired to the power supply. The installer must provide approved flexible aluminum conduit, 3/4" (19mm) trade size, maximum 6ft (1.8m) long. Locate the terminal block on the rear of the unit and remove cover (refer to *Figure 15*). The conduit must be installed to the terminal block using an approved conduit connector. The free end of the conduit must be connected to a junction box provided in the electrical supply zone, as shown in *Figure 3* on page 7.

Mount a strain relief (not provided) into the 1" (25.4mm) diameter hole located below the terminal block (see *Figure 16*). Wiring for the unit is to be brought into the terminal block through the conduit and through the strain relief. The ends of the wiring must have 1/4" faston closed-loop lugs attached, preferably soldered in place. Make the connections to the terminal block provided (see *Figure 15*).

If aluminum supply wiring exists in the installation, splice the aluminum house wiring with appropriate-thickness gauge copper wire for adapting to the range, using special connectors designed and certified for joining copper and aluminum wire. Follow the connector manufacturer's recommended installation procedure.



### WARNING:

Improper connection of aluminum house wiring can result in a fire or shock hazard. Use only connectors designed and certified for connecting to aluminum wire.

**Installer** — Show the owner the location of the circuit breaker. Mark it for easy reference.

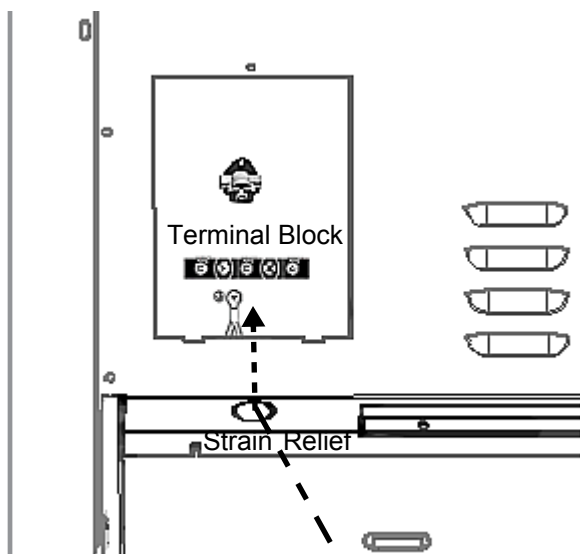


Figure 16: Strain Relief Location

**4-CONDUCTOR CORD**— NORMALLY, A UNIT MUST BE CONNECTED TO THE POWER SUPPLY WITH A 3-POLE, 4-CONDUCTOR CORD KIT RATED 125/250 VOLTS, 50 AMPERES, AND MARKED FOR USE WITH RANGES.

The cord kit must be attached to the range terminal block with a strain relief which will fit a 1" (25.4mm) diameter hole. If not already equipped, the cord must also have 1/4" (6mm) faston closed-loop lugs attached to the free ends of the individual conductors, preferably soldered in place.

## 4-Wire Connection

1. Remove upper nuts only from the terminal block studs. Do not remove lower nuts which secure range internal wiring leads.
2. Mount strain relief (not provided with range) into the 1" (25.4mm) diameter hole in the back panel located below the terminal block (see *Figure 16*). Route wires up through strain relief.
3. Secure the neutral, grounded wire of the supply circuit, to the center stud of the terminal block with nut (see *Figure 17*).
4. Secure the L1 (black) and L2 (red) power leads to the outside terminal studs (brass colored) with nuts.
5. Remove green ground screw located beneath the terminal block. Discard white wire.
6. Secure the bare copper ground lead to the range chassis using the ground screw previously used for the white wire. Be sure that neutral and ground terminals do not touch.
7. Tighten all connections securely.

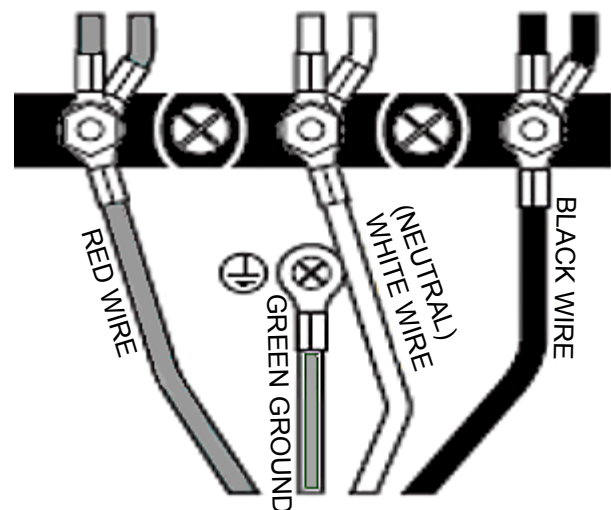


Figure 17: 4-Wire Connection

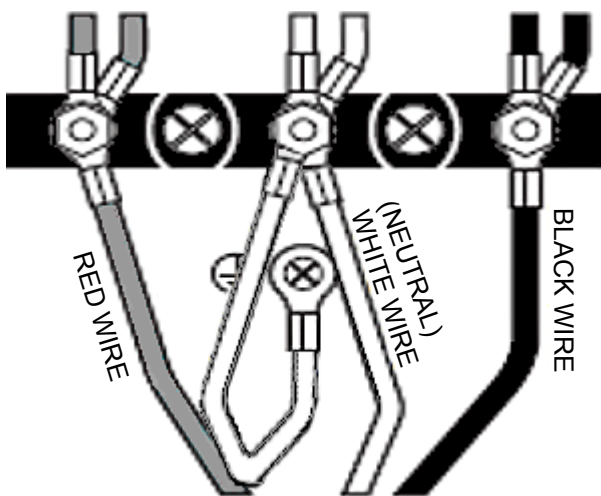
8. Reinstall the Terminal Block Cover.

**3-CONDUCTOR CORD** — WHERE LOCAL CODES AND ORDINANCES PERMIT GROUNDING THROUGH NEUTRAL, AND CONVERSION OF SUPPLY TO 4 WIRE IS IMPRACTICAL, UNIT MAY BE CONNECTED TO THE POWER SUPPLY WITH A 3-POLE, 3-CONDUCTOR CORD KIT RATED 125/250 VOLTS, 50 AMPERES, AND MARKED FOR USE WITH RANGES.

The cord kit must be attached to the range back panel with a strain relief which will fit a 1" (25.4mm) diameter hole. If not already equipped, the cord must also have 1/4" (6mm) faston closed-loop lugs attached to the free ends of the individual conductors, preferably soldered in place.

### 3-Wire Lead Connection

1. Remove upper nuts only from the terminal block studs. Do not remove nuts which secure range internal wiring leads.
2. Mount strain relief (not provided with range) into the 1" (25.4mm) diameter hole in the back panel located below the terminal block (see *Figure 16*). Route wires up through strain relief.
3. Secure the neutral, grounded wire of the supply circuit, to the center stud (silver colored) of the terminal block (see *Figure 18*).
4. Secure the L1 (black) and L2 (red) power leads to the outside corresponding terminal block studs (brass colored).
5. Secure one end of the mounted looped neutral wire, located beneath terminal block, to the center stud of the terminal block with nut and keep the other end of the wire screwed into the back of the range.
6. Tighten nuts securely.



**Figure 18:** 3-Wire Connection


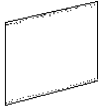
7. Reinstall the Terminal Block Cover.

## Step 8: Backguard Installation (optional)

Installation methods will vary upon need. Before you begin read these instructions carefully. Observe all local codes and ordinances.

### Backsplash Installation

(PA [30,36, 48] JBS)

Parts Included	Tools Needed
 (10) 1" (25.4mm) screws	Phillips screwdriver or drill
 (1) Backsplash	Tape measure
(1) Installation Guide	Pencil

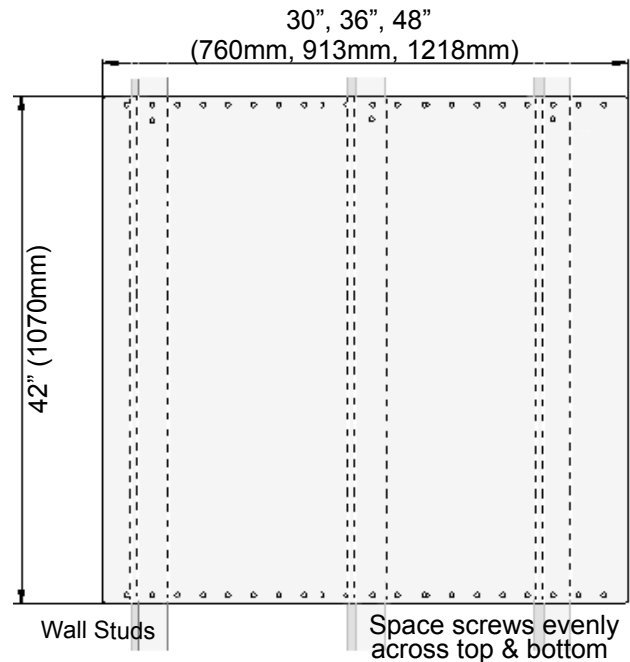
- The backsplash must be installed prior to installing an overhead hood given that the hood shell covers the top mounting screws of the backsplash.
- To protect against scratches, leave protective film on backsplash until after installation is complete.
- If range is already installed, refer to the manufacturer's instructions to disconnect gas and power supplies. Move range forward to gain access to rear of unit.



#### WARNING:

To reduce the risk of fire or injury to persons, check to make sure all packaging has been removed from accessory devices before use.

1. Locate and lightly mark wall studs.
  - Wall studs are usually installed with a 16" or 24" (406mm or 1372mm) space on center.
2. The height of the hood will determine the height of the top edge of the backsplash. The backsplash should be mounted so that the bottom rear edge of the hood overlaps the backsplash 1½" (38mm).
3. Per each wall stud, use (2) of the provided screws to secure both the top and bottom of the backsplash (see *Figure 19*).
  - Due to variable wall stud widths and varying backsplash widths, in some cases only one wall stud may be found at the mounting location.
4. Remove protective plastic.



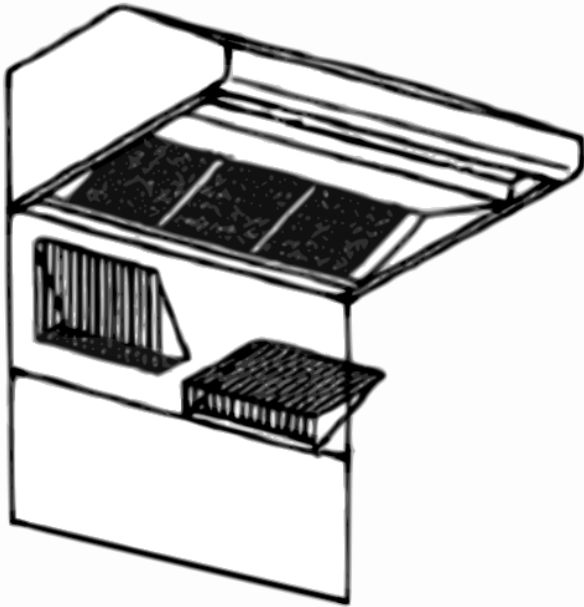
**Figure 19:** Backsplash Installation



## Installing a Backsplash with a Keep Hot Shelf

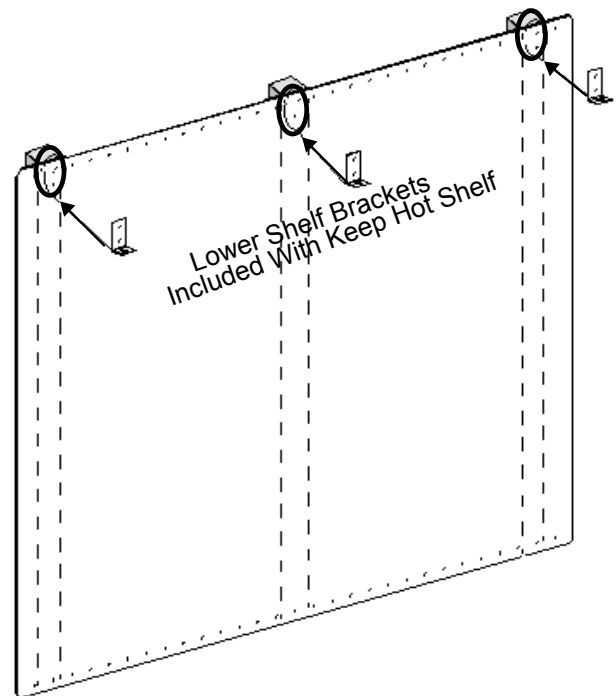
A hood can be installed first if the Backsplash is to be installed with a Keep Hot Shelf given that the Keep Hot Shelf covers the top mounting screws of the Backsplash (*Figure 20*).

- To protect against scratches, leave protective film on the backsplash until after installation is complete.
- If range is already installed, refer to the manufacturer's instructions to disconnect gas and power supplies. Move range forward to gain access to rear of unit.



**Figure 20:** Backsplash with a Keep Hot Shelf

1. Locate wall studs.
  - Wall studs are usually installed with a 16" (406mm) or 24" (1372mm) space on center.
2. The height of the hood will determine the height of the top edge of the backsplash. The backsplash should be mounted so that the bottom rear edge of the Keep Hot Shelf overlaps the backsplash 1½" (38mm).
3. At the locations indicated in *Figure 21*, mount the lower shelf brackets included with the Keep Hot Shelf through the Backsplash and into the wall studs.
  - Due to variable wall stud widths and varying backsplash widths, in some cases, only one wall stud may be found at the mounting location.
4. Remove backsplash protective covering.
5. Start with the Keep Hot Shelf Installation.



**Figure 21:** Backsplash with a Keep Hot Shelf



# Keep Hot Shelf

(KHS [30,36,42,48] QS)

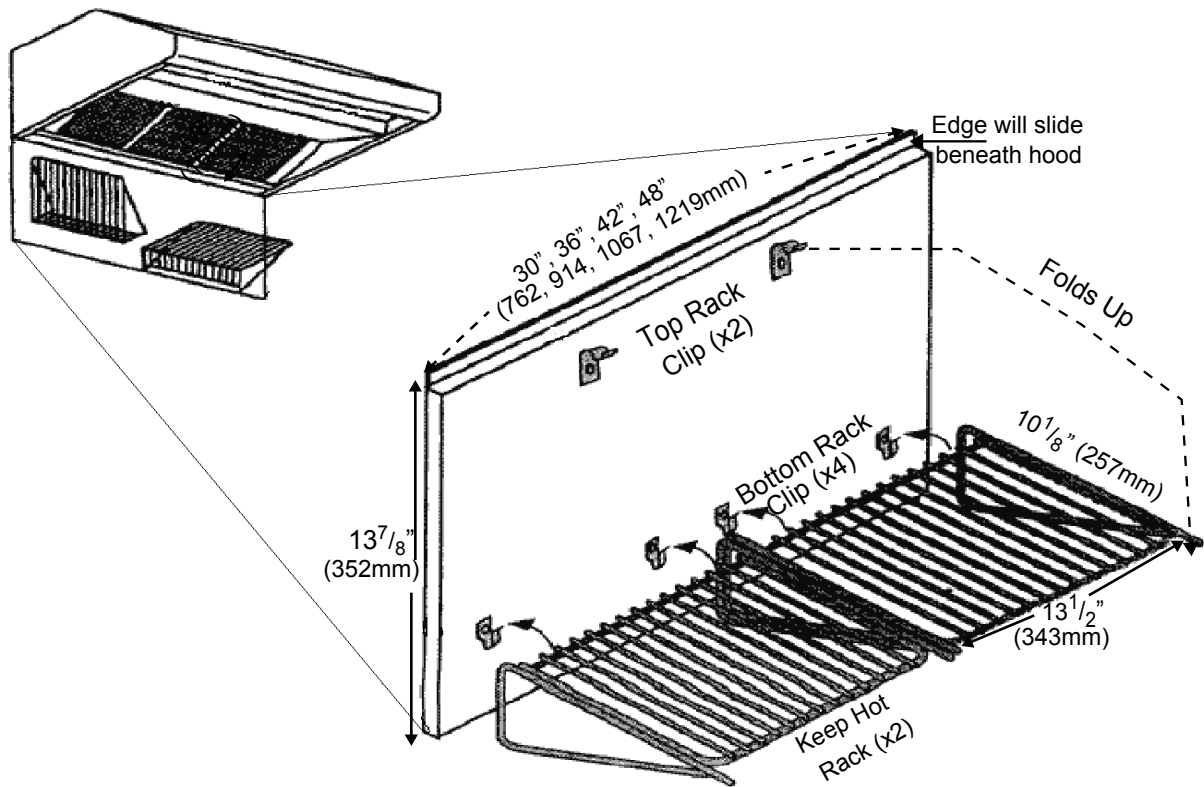





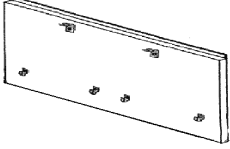


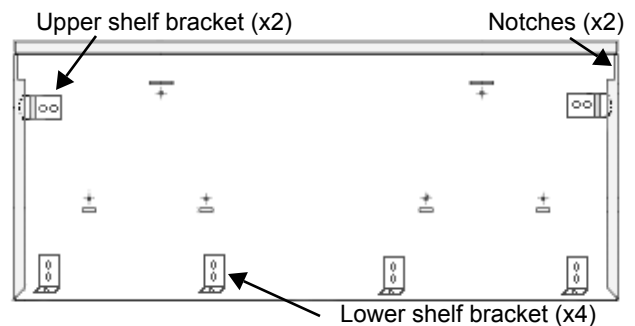
Figure 22: Keep Hot Shelf

Items Included	
	(12) 1" (25.4mm) screws (4) 1/2" (12.7mm) screws
	(4) U-Nuts
	(2) Top shelf brackets
	(4) Lower shelf brackets
	(2) Keep hot racks
	(1) Keep hot shelf backslash
	(1) Installation guide & template

Tools Needed
Tape measure
Phillips screwdriver or drill
Painter's Tape
Sharp knife or scissors
Pencil

1. Tape the templates included with the Keep Hot Shelf to the wall accordingly:
  - Tape the sheet titled Left Hand Template to bottom and left end of hood. Align the bottom line of hood with the top line of the template.
  - Tape the sheet titled Right Hand Template to bottom and right end of hood. Align the bottom line of hood with the top line of the template.
  - Tape the sheet titled Installation Instruction so that the arrow at the top of the template aligns with hood centerline. Align the bottom line of the hood with the top line of the template.
  - Left to right sides of the template must be equal to length of shelf.
2. Mount the (2) top shelf brackets and the (3) lower shelf brackets at the locations outlined on the templates. Secure with (10) 1" (25.4mm) screws provided.
3. Cut template out from around the brackets and remove from the wall. Do not discard template before the Keep Hot Shelf is completely installed.
4. Insert (3) U-Nuts onto the (3) lower shelf brackets.

5. Install the wall plate by setting the corner notches (back of wall plate) atop the (2) top shelf brackets. Slide the shelf upwards until the bottom engages with the (3) lower brackets (*Figure 23*).



**Figure 23:** 48" Back of Wall Plate

6. Check if the top is properly secured by pulling the top section of the shelf from the wall.
7. Secure to bottom of shelf with the (4) 1/2" (12.7mm) screws provided.

**For 48" Keep Hot Shelf**

Follow steps 1-6 except use (4) lower brackets which must be spaced equally 15" (381mm) center-to-center.

# Backguard Installation

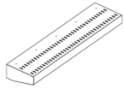
## AVAILABLE FOR THESE PRO GRAND® DUAL FUEL MODELS:

PRD364JDGU	Pro Grand 36" Dual Fuel Range 4 Burner Griddle
PRD364JDGC	Pro Grand 36" Dual Fuel Range 4 Burner Griddle - Canadian
PRD366JGU	Pro Grand 36" Dual Fuel Range 6 Burner
PRD366JGC	Pro Grand 36" Dual Fuel Range 6 Burner - Canadian
PRD486JDGU	Pro Grand 48" Dual Fuel Range 6 Burner Griddle
PRD486JDGC	Pro Grand 48" Dual Fuel Range 6 Burner Griddle - Canadian
PRD48JDSGU	Pro Grand 48" Dual Fuel Range w/ Steam Oven
PRD48JDSGC	Pro Grand 48" Dual Fuel Range w/ Steam Oven - Canadian

**NOTE:** If a backsplash is to be used in addition to a backguard, install the backsplash first and the backguard second before sliding range into place.

### High Shelf Parts Included

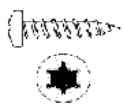
(1) High Shelf top panel



(1) High Shelf front panel



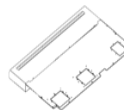
(13) T-20 Torx Stainless screws  
(16 or 14) T-20 Torx drill point screws



(1) Installation Guide

### Low Back Parts Included

(1) Low Back panel



(9 or 8) T-20 Torx stainless screws  
(8 or 6) T-20 Torx drill point screws



(1) Installation Guide

### Tools Needed

T-20 Torx head screwdriver or drill

Protective Work Gloves



### WARNING:

To reduce the risk of fire or injury to persons, check to make sure all packaging has been removed from accessory devices before use.



### WARNING:

Fingers or hands could get pinched when installing the backguard. Severe injury could result. Use extreme caution and wear thick protective gloves to avoid potential laceration to finger or hand while sliding the backguard down onto the range.



### CAUTION:

The High Shelf can get **very hot!** DO NOT place the following items on top of the High Shelf:

- plastics or containers that can melt
- flammable items.
- a total load over 30 pounds (13.6kg)

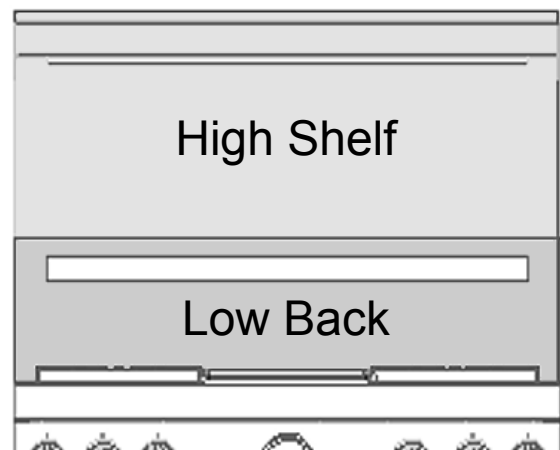


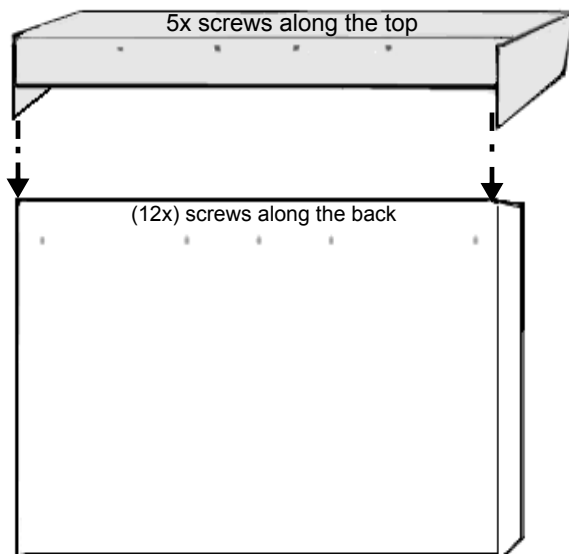
Figure 24: High Shelf & Low Back Front View

When installing against a combustible surface, a High Shelf or Low Backguard is required. A THERMADOR® High Shelf or Low Backguard must be purchased separately. See clearances on *page 6* for more information.

Backguard Kit Model Numbers			
Model	36"	48"	48" Steam
Low Back	PA36JLBG	PA48JLBG	PA48JLBSG
High Shelf	PA36JHSG	PA48JHSG	PA48JHSSG
Flush Island Trim	Included on Range	Included on Range	Included on Range

When using the Flush Island Trim, THERMADOR recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see *Figure 1, Cabinet Clearances*). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.

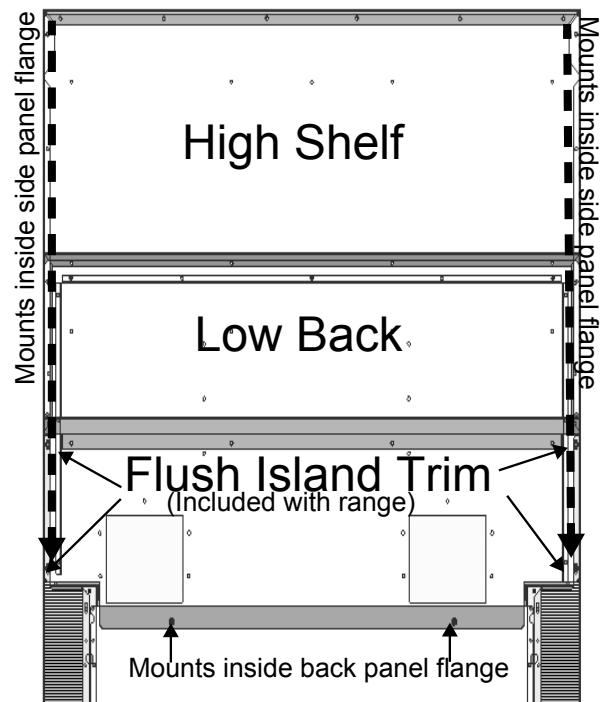
## High Shelf Assembly



**Figure 25:** Backguard Rear View

1. Remove protective plastic.
2. Slide the shelf onto the backguard channel.
3. Install the included (5) stainless screws along the topside of shelf and (8) stainless screws into the back of the shelf.
4. Begin with Backguard Installation.

## Backguard Installation



**Figure 26:** Backguard Installation

1. Remove protective plastic.
2. Depending on model, remove the (3) or (5) T-20 Torx stainless screws in the front face of the included Flush Island Trim, the (4) drill point screws securing the trim to the side panels, and the (2) or (4) drill point screws securing the piece to the back panel. Lift up to fully remove.
3. Align the back panel of the new accessory with the flanges on the range side panels right and left rear corners. The backguard is inserted inside the guide channels on the back of the range.
4. Make sure the backguard's front face is outside the flange on the front side of the range.
5. Re-install screws in the new backguard's front and back panels.
6. Re-install (4) drill point screws to secure the backguard's back panel to the side panels on the back of the range.

## Step 9: Placing and Leveling the Range

For proper performance, the range must be level. This is especially important for all products that have the griddle feature. Priority should be placed on ensuring that the oven cavities are also level for optimum cooking performance.



### CAUTION:

The top edges of the range's side panels must be on the same or higher level as the adjacent countertop. If the range is operated while at a lower height relative to the adjacent cabinet, the cabinet could be exposed to excessive temperatures, causing damage to the cabinet and countertop (see *Figure 29* on page 26).

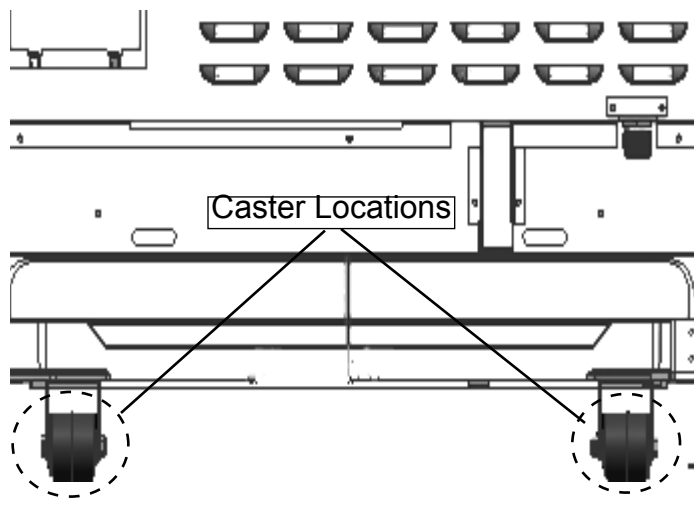


Figure 27: Castor Locations

1. Each range has a pair of casters adjacent to the rear legs (see *Figure 27*). The casters make moving the range easier by slightly lifting the front and allowing the casters to glide the range back towards its installed position.
2. The range has (4) leveling legs that are threaded into the cast aluminum base structure. The range is leveled by rotating the legs using an 12" (305mm) adjustable wrench on the flat sides of each foot.
  - It is suggested to measure the counter top heights first with a tape measure and adding an additional 1/16" - 1/8" (2-3mm), then adjusting the legs accordingly prior to pushing the range back to its final location.
3. Progression of the height adjustments should be alternated proportionally between the four legs, until the top edges of the range's side panels are close to matching the countertop height.

4. Final height adjustments of the two rear legs take place before moving the range into its installed position in the cabinet.
5. As the range is moved into its final, installed position, verify that the "hook" on the Anti-Tip Bracket is in a position to engage the back edge of the cast base (see "*Step 5: Installing Anti-Tip Device*" on page 12). This can be verified by viewing through the opening near the floor.
6. With the range in the installed position, the final height adjustments are made to the two front legs to ensure proper alignment to the countertop.

### Griddle Tilt Adjustment (not all models)

If the range is equipped with an electric griddle, check the griddle frame adjustment by pouring two tablespoons of water on the back of the griddle plate. The water should slowly roll into the grease tray. If not, adjust the two screws under the back of the frame. Start with one half turn counterclockwise (CCW) of the screws. Further adjustment should be made by one-quarter turn until water slowly flows into the grease tray.

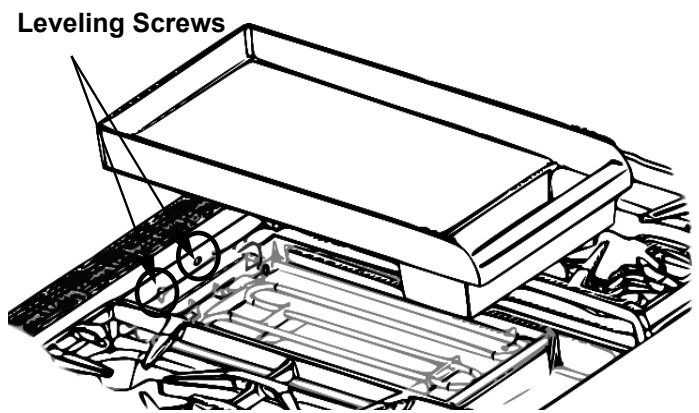


Figure 28: Griddle Leveling Screws



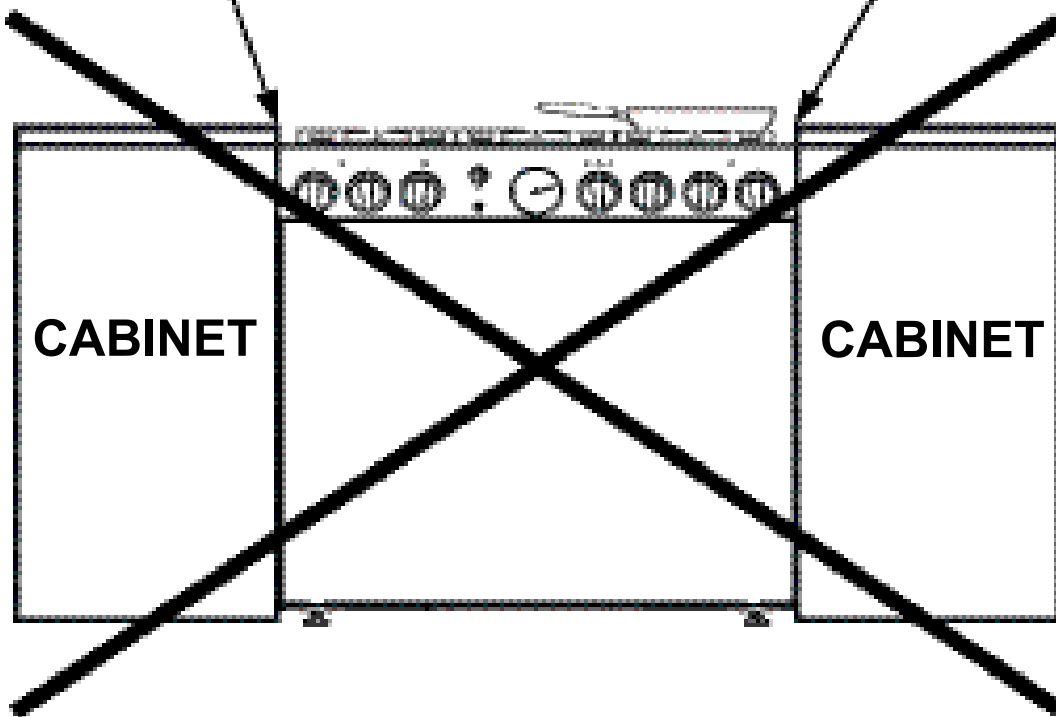
### WARNING:

To avoid risk of injury, never operate griddle without the griddle plate installed. Never use griddle in a manner that is not prescribed by the Use and Care Manual.

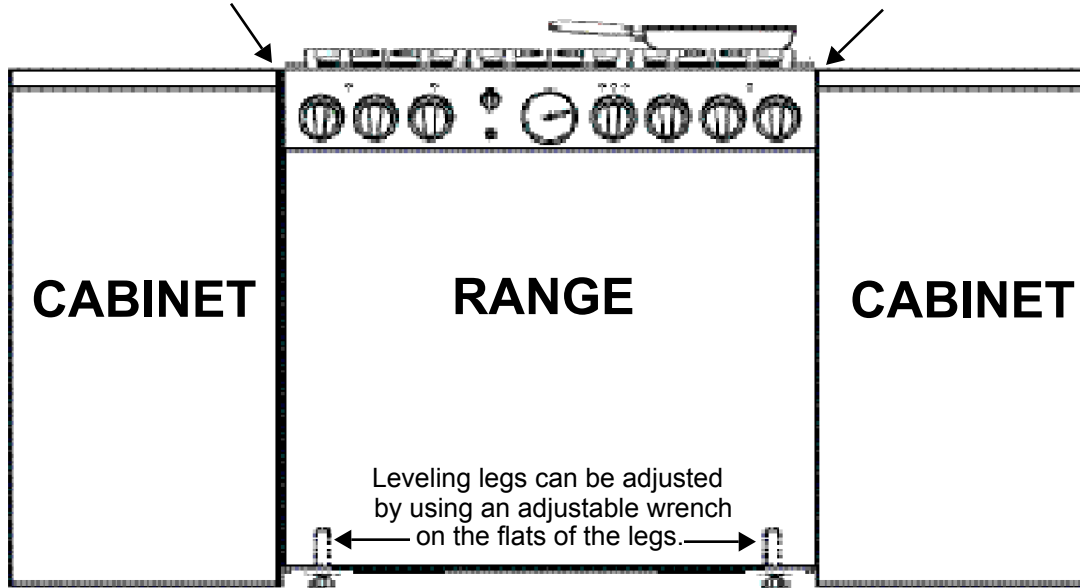
The griddle plate must always be in place when the griddle is turned on.



**CAUTION!** DO NOT operate range if sides are lower than the adjacent cabinet. This may damage the cabinet and countertop due to excessive temperatures.



**CORRECT!** Leveling legs should be adjusted so that the range sides are at the same or higher level as the adjacent cabinet.



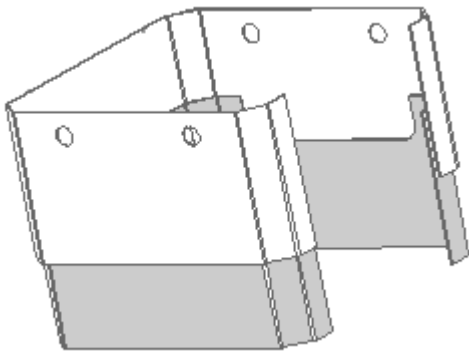
**Note:** It is assumed that the countertop adjacent to the range has been properly leveled.

**Figure 29:** Adjusting the Height of the Range

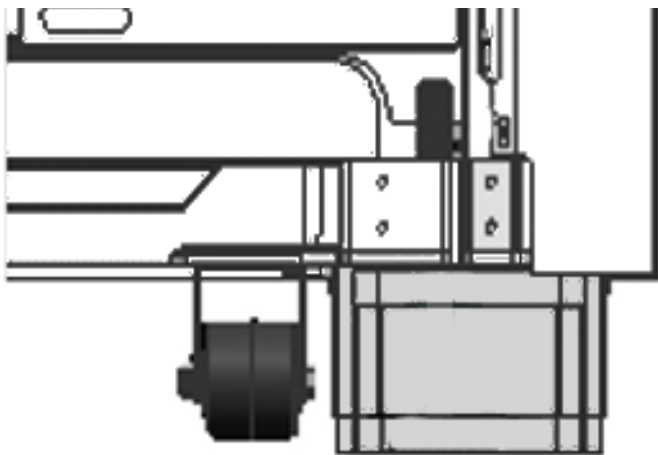
## Installing the Leg Covers

1. Remove plastic coverings of the stainless steel 'sleeves'.
2. Place the smaller 'sleeve', with cutouts facing up, inside the larger sleeve with the openings of both stacked and facing the back (*Figure 30*).
3. Beneath the range, wrap the mated pieces around the leg.
4. Slide the outer sleeve up while the inner piece remains on the floor. The mating part has dimples (that you cannot see) for which the holes of the larger sleeve should seize. You should feel a definitive click, letting you know that the apparatus has been mounted to the unit (*Figure 31*).
5. Repeat for all visible legs.

After the range is properly leveled and the leg covers have been installed, replace the Door Trim and reinstall the Oven Door(s) ("*Step 4: Door Removal and Reinstallation*" on page 10 for door re-installation).



**Figure 30:** Leg Covers



**Figure 31:** Leg Covers Installed

## Toe Kick Panel (optional)

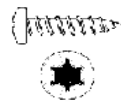
(PA [36,48] JTKG)

### Toe Kick Parts Included

(1) Toe Kick panel



(4) T-20 Torx drill point screws



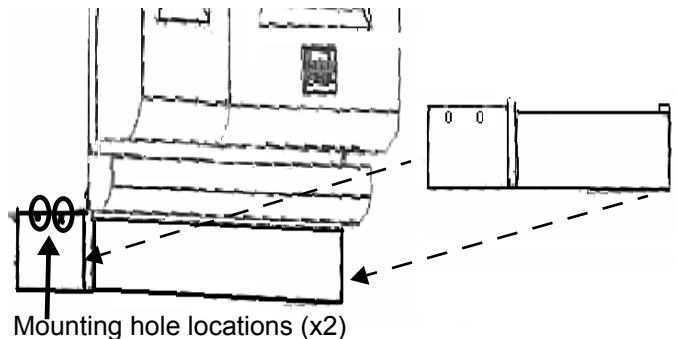
(1) Installation Guide

### Tools Needed

T-20 Torx head screwdriver or drill

Protective Work Gloves

1. Remove the leg covers by sliding the top, outer sleeve of the leg covers off the extruded dimples of the cast aluminum base (see *Figure 30*).
2. Remove protective plastic covering from the Toe Kick Panel.
3. Beneath the range, with the holes and flange facing up, wrap the Toe Kick Panel around the cast aluminum base.
4. The mating part has extruded dimples on both sides for which the holes of the Toe Kick Panel should seize. You should feel a definitive snap, letting you know that the part has been installed.
5. Mount the Toe Kick Panel on both sides of the unit into the extruded dimples using the (4) T-20 Torx drill point screws provided.



**Figure 32:** Toe Kick Panel Installation



## Step 10: Burner Test and Adjustment

Install any loose components, such as burner caps and grates, that may have been removed earlier. Be certain that burner caps seat properly into the burner bases. Before testing operation of the appliance, verify that the unit and the gas supply have been carefully checked for leaks and that the unit has been connected to the electrical power supply. Turn the gas shut-off valve to the open position.

### NOTICE:

All oven knobs and selectors must be set to OFF before powering up the range. To prevent unintended operation at power up, please set all oven knobs to OFF. To ensure customer safety in the event of power failure, the unit will display an error message upon reinstatement of power unless all oven knobs are set to OFF. Set all oven knobs to OFF and reset the breaker to clear the message.

### Test Rangetop Burners

**Test Burner Ignition.** Select a rangetop burner knob. Push down and turn counterclockwise to HI. The ignitor/spark module will produce a clicking sound. Once the air has been purged from the supply lines, the burner should light within (4) seconds.

**Test Flame: High Setting.** Turn burner on to HI. See *Figure 33* for appropriate flame characteristics.

If any of the rangetop burners continue to burn mostly or completely yellow, verify that the burner cap is positioned properly on the burner base, then retest. If flame characteristics do not improve, call THERMADOR®.

**Test Flame: Simmer Setting.** Turn burner on to SIM. Verify that the flame travels completely around the burner. This is known as “carry over.” There should be a flame at each burner port and there should be no air gap between the flame and the burner. If any burners do not “carry over,” call THERMADOR.

Four rangetop burners, (2) on the left side and (2) on the right, feature the XLO® setting that causes the flame to cycle on and off when the knob is set to the XLO range. This is normal operation.

### When Flame is Properly Adjusted:

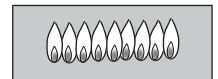
There should be a flame at each burner port. There should be no air gap between the flame and burner port.

Repeat these Ignition and Flame Test procedures for each rangetop burner.

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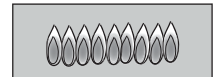
#### Yellow Flames:

Further adjustment is required.



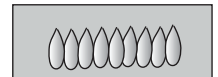
#### Yellow Tips on Outer Cones:

Normal for LP Gas.



#### Soft Blue Flames:

Normal for Natural Gas.



If the flame is completely or mostly yellow, verify that the regulator is set for the correct fuel. After adjustment, retest.

Some orange-colored streaking is normal during the initial start-up.

Allow unit to operate 4-5 minutes and re-evaluate before making adjustments.

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**Figure 33:** Flame Characteristics

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# Installer Final Check List

- Specified clearances maintained to cabinet surfaces.
- Unit level and leg covers have been installed.
- Burner caps positioned properly on burner bases.
- All packaging material removed.
- Flush Island Trim or backguard attached according to instructions.
- Door Trim is in place and secure (*Figure 5 on page 9*).
- The griddle plate is correctly positioned, tilted slightly forward, water-test performed.
- Check door alignment and adjust if necessary.

## Gas Supply

- Gas Connection: 3/4" (19mm) N.P.T. with a min. 3/4" (19mm) diameter flex line.
- The appliance is connected only to the type of gas for which it is certified for use.
- Manual gas shut off valve installed in an accessible location (without requiring removal of range).
- Unit tested and free of gas leaks.
- If used on propane gas, verify that the propane gas supply is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the appliance.
- Owner is aware of location of the gas shut-off valve.

## Electrical

- Receptacle with correct over-current protection is provided for service cord connection.
- Proper ground connection.
- Owner is aware of location of the main circuit breaker.

## Operation

- Bezels centered on burner knobs, and knobs turn freely.
- Each burner lights satisfactorily, both individually and with other burners operating.
- Oven door hinges seated and hinge locks in proper position. Oven handle and door is level and centered. Door opens and closes properly.
- Burner grates correctly positioned, level, and do not rock.
- INSTALLER:** Write the model number and serial number found on the Rating Label Plate in the USE AND CARE MANUAL on page 41 (plate is located on the right side of the range between the oven cavity and side panel). Leave USE AND CARE MANUAL and the INSTALLATION MANUAL with the owner of the appliance.

# THERMADOR® Support/ Entretien/ Mantenimiento

## Service

We realize that you have made a considerable investment in your kitchen. We are dedicated to supporting you and your appliance so that you have many years of creative cooking.

Please don't hesitate to contact our excellent STAR® Customer Support Department if you have any questions or in the unlikely event that your THERMADOR® appliance needs service. Our service team is ready to assist you.

### USA:

800-735-4328

[www.thermador.com/support](http://www.thermador.com/support)

### Canada:

800-735-4328

[www.thermador.ca](http://www.thermador.ca)

## Parts & Accessories

Parts, filters, descalers, stainless steel cleaners and more can be purchased in the THERMADOR eShop or by phone.

### USA:

[www.thermador-eshop.com](http://www.thermador-eshop.com)

### Canada contact:

AP Wagner 800-268-7513

or

Reliable Parts 800-663-6060

## Entretien

Nous savons bien que vous avez investi une somme considérable dans votre cuisine. Nous nous faisons un devoir de vous soutenir pour que vous puissiez profiter pleinement d'une cuisine où vous pourrez exprimer toute votre créativité de nombreuses années durant.

N'hésitez pas à communiquer avec l'un des membres chevronnés de notre équipe de soutien au client si vous avez des questions ou dans le cas plutôt improbable où votre appareil THERMADOR<sup>MC</sup> aurait besoin d'entretien. Notre équipe sera prête à vous aider.

### USA:

800-735-4328

[www.thermador.com/support](http://www.thermador.com/support)

### Canada:

800-735-4328

[www.thermador.ca](http://www.thermador.ca)

## Pièces et accessoires

Vous pouvez vous procurer par téléphone ou à notre boutique THERMADOR en ligne des pièces, des filtres, des produits nettoyants pour acier inoxydable et plus encore.

### USA:

[www.thermador-eshop.com](http://www.thermador-eshop.com)

### Canada contact:

AP Wagner 800-268-7513

or

Reliable Parts 800-663-6060

## Mantenimiento

Nos damos cuenta que Usted invirtió una suma considerable en su cocina. Nos dedicamos a atenderle para que pueda sacar provecho de una cocina donde podrá expresar toda su creatividad durante muchos años.

Por favor, no dude en ponerse en contacto con uno de nuestros empleados ESTRELLAS de atención al cliente si tiene preguntas o en el caso más bien improbable que su aparato THERMADOR® necesite mantenimiento. Nuestro equipo estará listo para ayudarle.

### USA:

800-735-4328

[www.thermador.com/support](http://www.thermador.com/support)

### Canada:

800-735-4328

[www.thermador.ca](http://www.thermador.ca)

## Piezas y accesorios

Usted puede comprar piezas, filtros, productos de limpieza para acero inoxidable por teléfono o en nuestra tienda THERMADOR en línea.

### USA:

[www.thermador-eshop.com](http://www.thermador-eshop.com)

### Canada contact:

AP Wagner 800-268-7513

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