# INSTALLATION INSTRUCTIONS



THERMADOR PROFESSIONAL® PRO GRAND® DUAL FUEL RANGES



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THERMADOR PROFESSIONAL® PRO GRAND® Dual Fuel Ranges

Cuisinières Mixtes PROFESSIONAL PRO GRAND® de THERMADOR

Estufas Mixtas PROFESSIONAL PRO GRAND® de THERMADOR

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## Models | Modèles | Modelos

PRD364JDGC
PRD364JDGU
PRD366JGC
PRD366JGU
PRD486JDGC
PRD486JDGU
PRD48JDSGC
PRD48JDSGU
PRD364NLGC
PRD364NLGU
PRD484NCGC
PRD484NCGU
PRD486NLGC
PRD486NLGU
PRD48NCSGC
PRD48NCSGU
PRD48NLSGC
PRD48NLSGU













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# **Safety Definitions**

## **A** WARNING

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

# **A** CAUTION

This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

**NOTICE**: This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

**Note:** This alerts you to important information and/or tips.

This THERMADOR® appliance is made by BSH Home Appliances Corporation 1901 Main Street, Suite 600 Irvine, CA 92614

**Questions?** 1-800-735-4328

www.thermador.com

We look forward to hearing from you!

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# Safety



# IMPORTANT SAFETY INSTRUCTIONS READ AND SAVE THESE INSTRUCTIONS

# **Before You Begin**

**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:

- 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" (914 mm).

### **GROUNDING INSTRUCTIONS**

This appliance must be grounded. Grounding reduces the risk of electric shock by providing a safe pathway for electric current in the event of a short circuit.

Examine the appliance after unpacking it. In the event of transport damage, do not plug it in.

Remove all tape and packaging before using the appliance. Destroy the packaging after install. Never allow children to play with packaging material.

**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 (2.5 cm).

#### 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 SAFETY INSTRUCTIONS READ AND SAVE THESE INSTRUCTIONS

# 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 16 for specifications.

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 00553182). 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

#### **WARNING**

#### State of California Proposition 65 Warnings:

This product contains chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

# **Electric Power Supply**

See "STEP 7: Electrical Requirements, Connection & Grounding" on page 18 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.

#### **Safety Codes and Standards**

This appliance complies with the following standards:

- UL 858, Standard for the Safety of Household Electric Ranges
- ANSI Z21.1, American National Standard for Household Cooking Gas Appliances
- CAN 1-1. 1-M81, Domestic Gas Ranges
- 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.

#### **IMPORTANT:**

When installing against a combustible surface, a Low Backguard is required. A THERMADOR™ Low Backguard must be purchased separately. See "STEP 8: Backguard Installation (optional)" on page 20 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 "Installation Clearances" on page 7). 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 *Table 3, "Backguard Kit Model Numbers,"* on page 20, 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 6.

#### **WARNING**

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

#### **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.

# Installation

# **Planning Information**

Before using your appliance, be sure to read this manual. Pay special attention to the *Important Safety Instructions* located at the beginning of the manual.

TOOLS NEEDED		
(2) 1/2" wrenches	1/8" (3.17 mm) drill bit	
3/16" (4.76 mm) 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" (19 mm) Flex Line	
Strain Relief		

# STEP 1: Ventilation Requirements

Refer to the Ventilation Planning Guide for approved ventilation combinations.

It is <u>strongly recommended</u> that this appliance be installed in conjunction with a Thermador vent hood. 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.

Downdraft ventilation should not be used. The *Ventilation Planning Guide* 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 types 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.

#### **WARNING**

This appliance should not be installed with a ventilation system that directs air in a downward direction toward the range. This type of ventilation system may cause ignition and combustion problems with the appliance resulting in personal injury, property damage, or unintended operation. Ventilating systems that direct the air upwards do not have any restriction.

# **Ventilation Preparation**

#### 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" (76 mm) on each side.

#### 2. Hood Placement

- For best smoke elimination, the lower edge of the hood should be installed 30" (762 mm) above the range cooking surface.
- If the hood contains any combustible materials (i.e. a wood covering), it must be installed a minimum of 36" (914 mm) above the cooking surface (See "Installation Clearances" beginning on page 7.).

## 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.

# **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 "Installation Clearances" on page 7 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 clearances beginning on page 8).
- The gas and electrical supply should be within the zones shown in Figure 5 on page 11.
- 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 Low Backguard is required. A THERMADOR Low Backguard must be purchased separately (see Table 3, "Backguard Kit Model Numbers," on page 20).
- When using the Flush Island Trim, THERMADOR recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 4, Installation Clearances with Flush Island Trim). 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" (127 mm) is needed from the side of the range to the wall. (See "Installation Clearances" beginning on page 7.)
- 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" (330 mm). Wall cabinets must be 18" (457 mm) above the countertop (See "Installation Clearances" beginning on page 7.)
- Do not obstruct the flow of combustion and ventilation air to the unit.
- There is a 36" (914 mm) minimum clearance required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30" (762 mm) clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4" (6 mm) 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. (See "Installation Clearances" beginning on page 7.)

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**

# Installation Clearances with Low Backguard

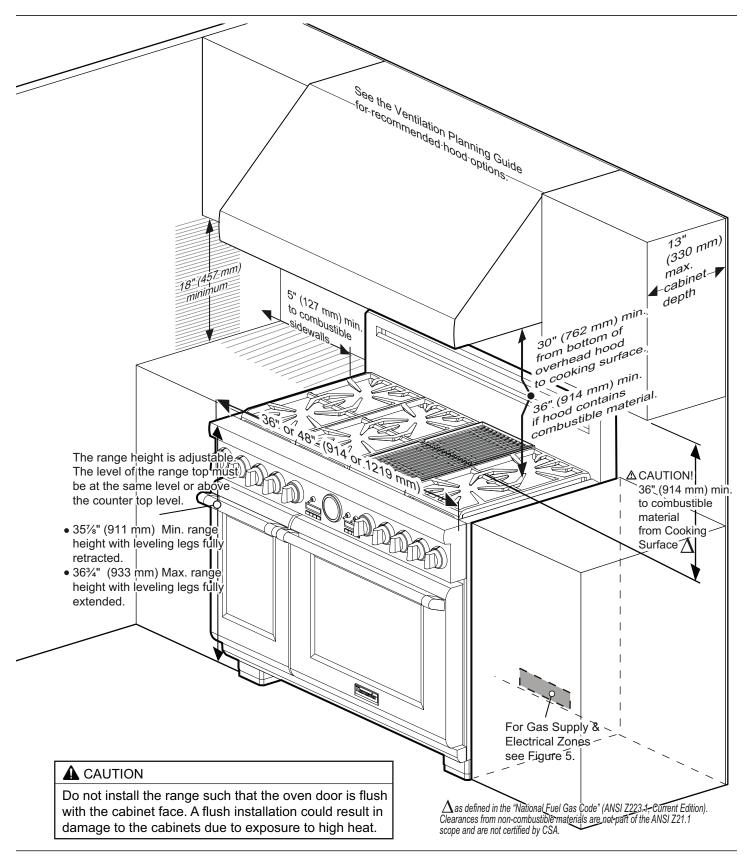
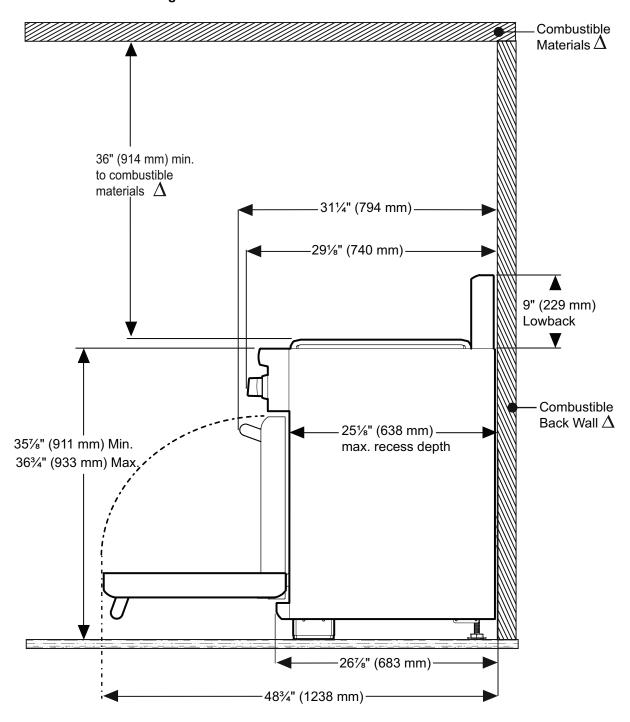


Figure 1: Cabinet Clearances with Low Backguard

## Installation Clearances with Low Backguard



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.

Figure 2: Installation Clearances with Low Backguard

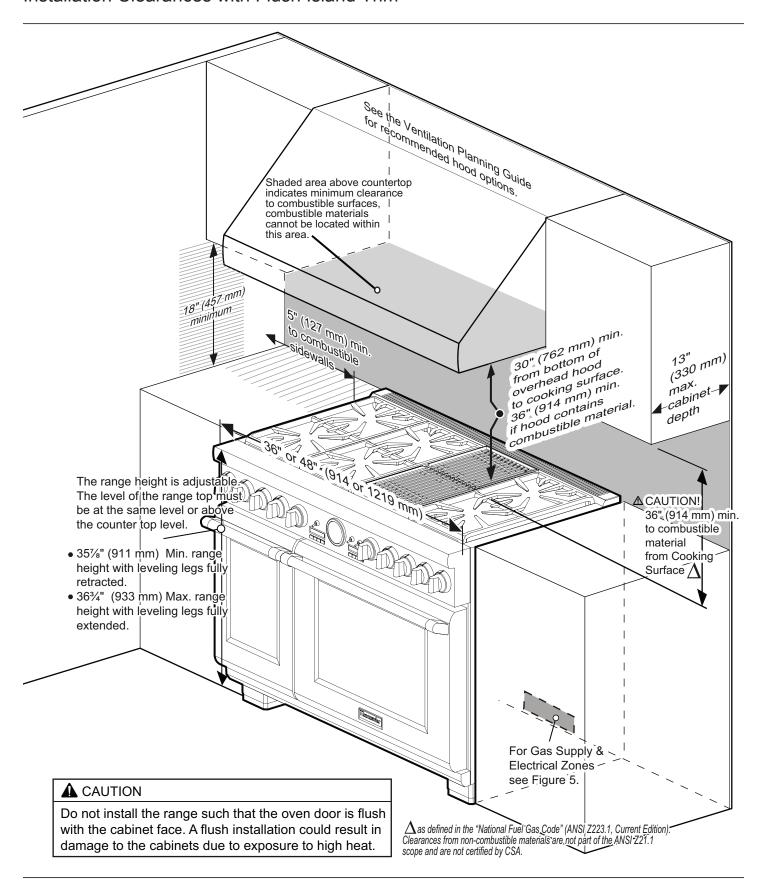
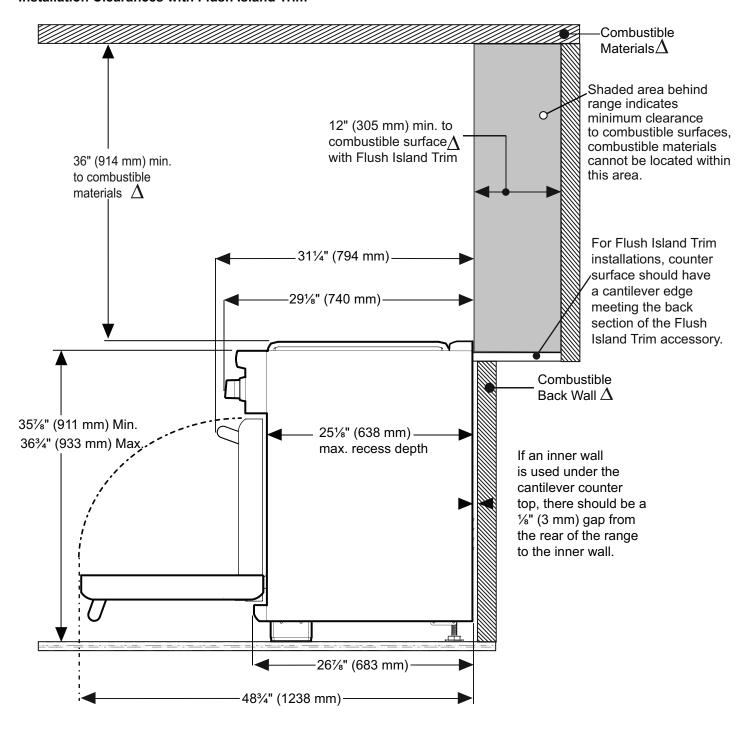


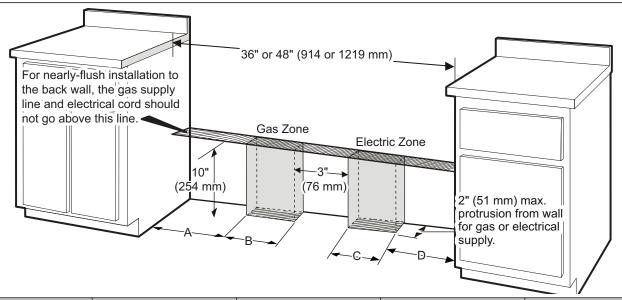
Figure 3: Cabinet Clearances with Flush Island Trim

#### **Installation Clearances with Flush Island Trim**



⚠ 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.

Figure 4: Installation Clearances with Flush Island Trim



Model	A	В	С	D
36" (913 mm)	91/8" (232 mm)	7¾" (187 mm)	7¾" (187 mm)	91/6" (232 mm)
48" (1219 mm)	231/4" (587 mm)	7" (178 mm)	7" (178 mm)	7%" (200 mm)

Figure 5: Gas and 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 unit must be properly grounded. Refer to "STEP 7: Electrical Requirements, Connection & Grounding" on page 18 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 16).

**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:** Carefully pull 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 roughin 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" (51 mm) from the rear wall (see *Figure 6*).

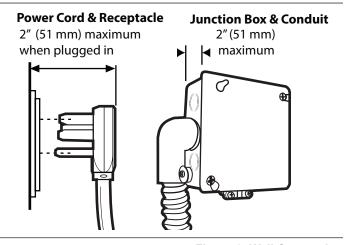


Figure 6: Wall Connection

When using a receptacle it may be necessary to recess the receptacle's housing into the rear wall. Refer to Local Electrical Code to determine the minimum volume for all electrical / junction boxes. Follow all local electrical codes.

Mount the receptacle securely to a wall stud, then seal around the receptacle's housing.

To minimize binding when the unit is connected, orient the receptacle or conduit connector, and slide back into position.

**NOTE:** Canadian models have the power cord supplied with the range.

# STEP 3: Unpacking and Moving the Range

# Unpacking the Range

- 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.
- Remove the door(s) (see "STEP 4: Door Removal and Adjustment" on page 13); however, <u>DO NOT</u> remove the warming drawer or steam oven doors, if applicable. This will create an estimated reduction in the weight as shown in *Table 1* and allow the range to pass through 30" (762 mm) doorways (see clearances beginning on page 8).
- 3. The grates, griddle plate, burner caps, and oven racks must be removed to facilitate handling. Do not remove the griddle element and tray assembly.

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

Table 1: Range Weight

# Moving the Range

#### **A** 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.



**DO NOT** lift the appliance by the range's control panel.

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.

**DO NOT** use a hand truck or appliance dolly on the back or front of the unit. Handle from the side only.

Due to the weight, it is strongly recommended that 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.

All ranges are held to the pallet by (4) bolts through a wood block center. The two front pallet bolts are accessible only after removing the Door Trim located beneath the doors.

 Remove the door trim by loosening the 2 Torx screws attaching it to the range. Slide the trim up and off the screws.

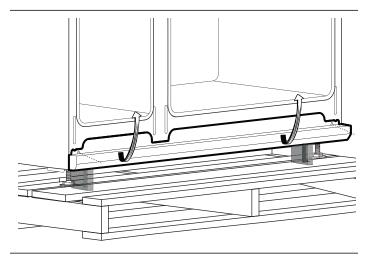


Figure 7: Door Trim Removal

2. To remove the pallet bolts use (2) ½" (13 mm) wrenches, one to hold bolt at the bottom while the other is loosening the nut at the top. Discard the wood packing block inserts.

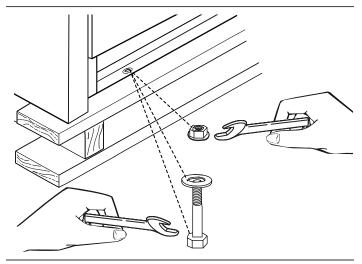


Figure 8: Removal of Shipping Bolts

3. 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 9). Use the second wrench to loosen the bolt at the bottom. DO NOT remove the warming drawer.

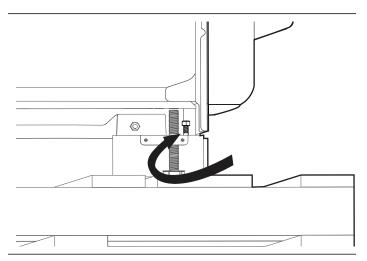


Figure 9: Removal of Bolts Beneath Warming Drawer

- 4. Carefully tilt the range back and remove it from the pallet. Use additional help as required to remove from pallet.
- 5. After transporting the range by furniture dolly close to its final location, the range can then be tipped back while the dolly is carefully removed.
- 6. THE FLOOR UNDER THE LEGS SHOULD BE PROTECTED BEFORE PUSHING THE UNIT INTO POSITION.
  - Steps 5 through 8 must be completed before the range is placed in its final position.

# STEP 4: Door Removal and Adjustment

#### **A** CAUTION

- USE CAUTION WHEN REMOVING THE DOOR.
   THE DOOR IS VERY HEAVY. 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.
- 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.
- 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.

# To Remove the Oven Door



- Be sure to read the above CAUTION before attempting to remove the door.
- 2. Open the door fully.



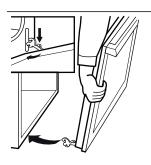
- B. Flip hinge clip down. A screwdriver may be require to carefully pry the clip back.
- Close the door gently until it stops against the hinge clips. The open hinge clips will hold the door open at a slight angle, about 30°, from the closed position.



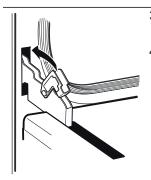
- Grasp the door firmly on the ends of the door. Lift the door up and out. There will be some spring resistance to overcome.
- 6. Place the door in a safe and stable location.

Figure 10: Door Removal

# To Reinstall the Oven Door



- 1. Hold the door firmly in both hands.
- Hold the door at a 30° angle from the closed position. Insert 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.



- 3. Open door fully to expose hinges, levers, and slots.
- Flip the hinge forward and down until seated on the bracket. A screwdriver may be required to carefully push the clip back.



Close and open the door slowly to ensure it is correctly and securely in place.



# To Check Door Fit and Adjustment

- 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. The range must be level for proper alignment of the oven doors, see "STEP 9: Placing and Leveling the Range".
- 3. 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.
- 4. 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 12).

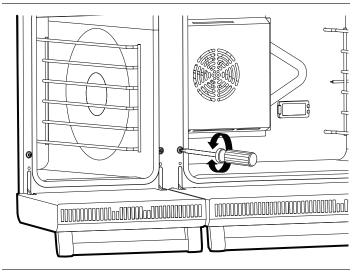


Figure 12: Hinge Receiver Adjustment Screw

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

# Adjustment for the Warming Drawer Front

- 1. To align the warming drawer to the steam oven door, loosen the (2) Torx screws on both sides of the drawer frame to adjust the tilt. Tighten the screws.
- To align the gap between the doors, loosen the (4)
  Torx screws on the back side of the warming drawer
  door. Adjust the vertical and horizontal direction until
  the oven door edges are aligned. Tighten the screws.

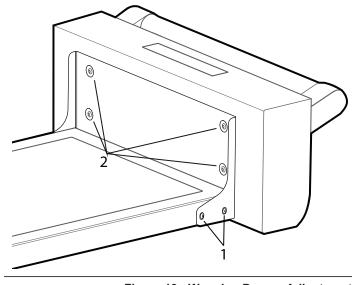


Figure 13: Warming Drawer Adjustment

# STEP 5: Installing Anti-Tip Device

For all ranges, an anti-tip device must be installed as per these instructions.

#### **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 <u>must</u> be installed.
- A child or adult can tip the range and be killed.
- Do not operate the range without the antitip device in place and engaged. Failure to do so can result in death or serious burns to children or adults.

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 into position. 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.

#### **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.

SERVICE NO.	QTY	DESCRIPTION
00415078	4	Screw, Phillips, #10 x 1½"
00655322	1	Anti-Tip Bracket

# **Important Installation Information:**

 Attach anti-tip bracket to a solid wood cabinet having a minimum wall thickness of 3/4" (19 mm). 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.
- 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 14 and Figure 15).

# Hole Location Preparation

- For walls, wall studs, or floors composed of solid wood or metal, drill 1/8" (3 mm) pilot holes.
- For walls or floors composed of drywall, sheet-rock or other soft materials, drill 3/16" (5 mm) holes to a minimum depth of 13/4" (45 mm), 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" (5 mm) holes to a minimum depth of 13/4" (45mm), then tap concrete anchors into each of the holes using a hammer.
- For walls or floors having ceramic tile covering, drill 3/16" (5 mm) holes through the tile only, then drill into the material behind the tile as indicated immediately above.

#### **A 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.

# Mounting the Anti-Tip Bracket

1. Place bracket on floor near the center of where the unit is to be finally located (*Figure 14*).

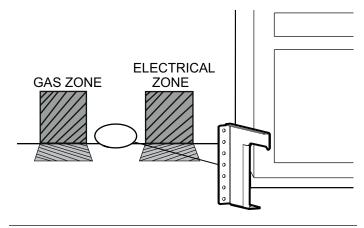


Figure 14: Anti-tip Bracket Mounting Location

- 2. Secure bracket into the wall stud using (2) mounting screws or drywall anchors, as appropriate (*Figure 15*).
- 3. Secure the bracket to the floor using the screws provided (*Figure 15*).
- 4. Later, when the unit is installed, the adjustable legs will allow the cast base to slide under the bracket hook, stabilizing the unit.

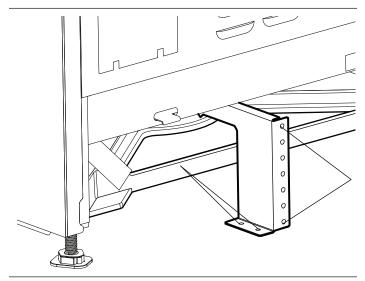


Figure 15: Anti-tip Bracket

5. If the range is moved to a new location, the Anti-Tip Bracket must be reinstalled.

# STEP 6: Gas Requirements and Hookup

NATURAL GAS REQUIREMENTS				
Inlet Connection:	3/4" (19 mm) NPT external			
	1/2" (12.7 mm) 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			
PROPANE Inlet Connection:	GAS REQUIREMENTS  3/4" (19 mm) NPT external			
	3/4" (19 mm) NPT external			
	3/4" (19 mm) NPT external 1/2" (12.7 mm) NPT internal (Minimum 3/4" dia. flex line.) 11" min. to 14" max. water			
Inlet Connection:	3/4" (19 mm) NPT external 1/2" (12.7 mm) NPT internal (Minimum 3/4" dia. flex line.)			
Inlet Connection:	3/4" (19 mm) NPT external 1/2" (12.7 mm) NPT internal (Minimum 3/4" dia. flex line.) 11" min. to 14" max. water			

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

**Natural Gas Appliances** - For installation of the appliance above 2000 ft (610 m), a High Altitude Conversion Kit (Service Number 00746376) is available for purchase from Thermador Customer Service. It is required that a Certified Professional install the High Altitude Conversion Kit.

Propane (LP) Gas Appliances - The appliance must first be converted for use with Propane (LP) Gas before it can be converted for use at high altitude. The Propane (LP) Conversion Kit (Service Number 00553182) supplied with the appliance is required to be installed prior to converting for use at high altitude. This appliance has been CSA certified for safe operation up to an altitude of 2,000 ft (610 m) elevation above sea level. For installation of the appliance above 2,000 ft (610 m), a High Altitude Conversion Kit (Service Number 00746376) is available for purchase from Thermador Customer Service. It is required that a Certified Professional install both the Propane (LP) Conversion Kit and the High Altitude Conversion Kit.

# 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.

- A manual gas shut-off valve (Figure 16) 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. Make sure the gas supply is turned off at the manual shut-off valve before connecting the appliance.
  - The range is supplied with its own pressure regulator that has been permanently mounted within the range body.

2. Locate the gas supply line connection at the back of the range (*Figure 16*).

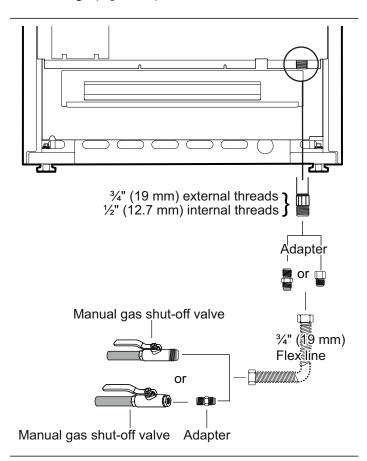


Figure 16: Gas Supply Connection

3. Use a ¾" (19 mm) flex line to connect between the gas supply and the appliance gas inlet. The appliance gas inlet connection is ½" (13 mm) NPT (*Figure 16*).

### **WARNING**

Gas line must not come in contact with any components inside back cover of range.

- Use caution to avoid crimping the ¾" (19 mm) flex line when making bends.
- Suggested length of flex line is 48" (1219 mm); however, please check local codes for your area's requirements before installation.

- 4. Use a pipe sealing compound or Teflon<sup>®</sup> tape on the pipe threads. Do not apply sealing compound or tape to flare fittings. Be careful not to apply excessive pressure when tightening the fittings.
- 5. 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.

#### **A WARNING**

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

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.

#### **A** 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.).

#### **A** 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).

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

# STEP 7: Electrical Requirements, Connection & Grounding

Model	Voltage	Circuit Rating	Frequency	Phase
36"	240/208 VAC	40 Amps	60 Hz.	Single
48"	240/208 VAC	50 Amps	60 Hz.	Single

**Table 2: Electrical Supply Circuit Requirements** 

Before installing, turn power OFF at the service panel. Lock service panel to prevent power from being turned ON accidentally.

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.

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

#### **WARNING**

An improper 240/208 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 for grounding method.

Electrical wiring diagrams and schematics have been placed behind the Door Trim of the range for access by a qualified service technician (see *Figure 36 on page 26*).

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 (1.2 m). Electrical installations and grounding must be in accordance with all local codes and ordinances, and/or the National Electric Code, as applicable.

# Permanent Connection (Hard Wiring)

#### **A 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.

Units may be hard wired to the power supply. The installer must provide approved flexible aluminum conduit,  $\frac{3}{4}$ " (19 mm) trade size, maximum 6ft (1.8 m) long.

Locate the terminal block on the rear of the unit and remove cover (refer to *Figure 17*). 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 terminal block provided in the electrical supply zone, as shown in *Figure 5 on page 11*.

Mount a strain relief (not provided) into the 1" (25.4 mm) diameter hole located below the terminal block (see *Figure 17*). 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" (6 mm) faston closed-loop lugs attached, preferably soldered in place. Make the connections to the terminal block provided.

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.

## 4-Wire Connection

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

- 1. Locate the terminal block on the rear of the unit and remove cover (see *Figure 17*).
- Mount strain relief (not provided with range) into the 1" (25.4 mm) diameter hole in the back panel located below the terminal block. Route wires up through strain relief.

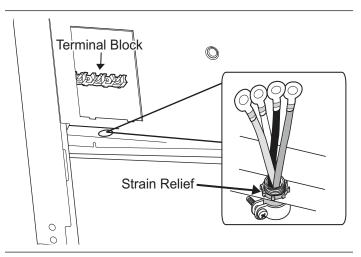


Figure 17: Strain Relief Location

- Remove upper nuts only from the terminal block studs.
   Do not remove lower nuts which secure range internal wiring leads.
- 4. Secure the neutral, grounded wire of the supply circuit, to the center stud of the terminal block with nut (see *Figure 18*).
- 5. Secure the L1 (red) and L2 (black) power leads to the outside terminal studs (brass colored) with nuts.
- Remove green ground screw located beneath the terminal block. Discard white wire.
- 7. 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.
- 8. Tighten all connections securely.

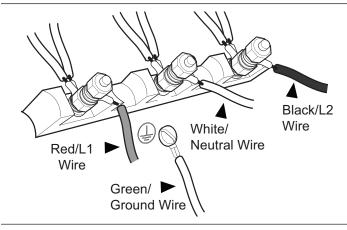


Figure 18: 4-Wire Connection

Reinstall the terminal block cover.

**INSTALLER** — show the owner the location of the circuit breaker. Mark it for easy reference.

## 3-Wire Lead Connection

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" (25.4 mm) diameter hole. If not already equipped, the cord must also have 1/4" (6 mm) faston closed-loop lugs attached to the free ends of the individual conductors, preferably soldered in place.

- 1. Locate the terminal block on the rear of the unit and remove cover.
- Mount strain relief (not provided with range) into the 1" (25.4 mm) diameter hole in the back panel located below the terminal block (see *Figure 18*). Route wires up through strain relief.

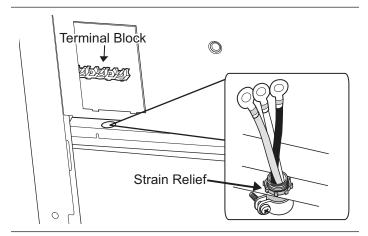


Figure 19: Strain Relief Location

- 3. Remove upper nuts only from the terminal block studs. Do not remove nuts which secure range internal wiring leads.
- 4. Secure the neutral, grounded wire of the supply circuit, to the center stud (silver colored) of the terminal block (see *Figure 20*).
- Secure the L1 (red) and L2 (black) power leads to the outside corresponding terminal block studs (brass colored).
- 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.
- 7. Tighten nuts securely.

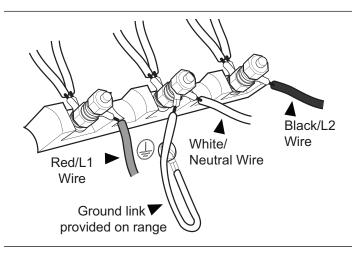


Figure 20: 3-Wire Connection

8. Reinstall the Terminal Block Cover.

**INSTALLER** — show the owner the location of the circuit breaker. Mark it for easy reference.

# STEP 8: Backguard Installation (optional)

MODEL	LOW BACK	FLUSH ISLAND TRIM
36"	PA36JLBG	Included with range
48"	PA48JLBG	Included with range
48" Steam	PA48JLBSG	Included with range

**Table 3: Backguard Kit Model Numbers** 

#### **A 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.

#### **A** 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.

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

# Backsplash Installation (PA[36, 48]JBS)

PARTS INCLUDED	TOOLS NEEDED
10 – 1" (25.4 mm) screws	Phillips screwdriver or drill
1 – Backsplash	Tape measure

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.

- Locate and lightly mark wall studs. Wall studs are usually installed with a 16" or 24" (406 or 1372 mm) space on center.
- 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" (38 mm).
- 3. Per each wall stud, use (2) 1" (25.4 mm) Phillips head screws to secure both the top and bottom of the Backsplash (see *Figure 21*). Space screws evenly across top and bottom of Backsplash.
  - 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.

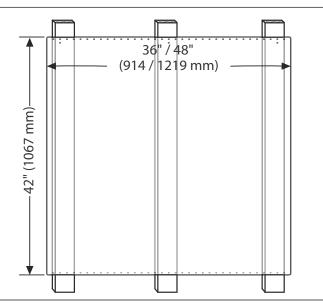


Figure 21: Backsplash Installation

# 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.

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.

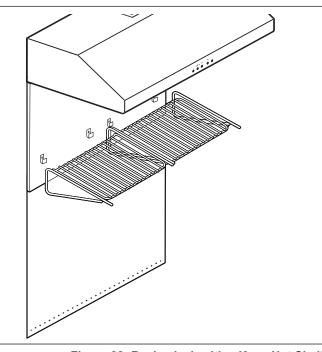


Figure 22: Backsplash with a Keep Hot Shelf

- 1. Locate wall studs. Wall studs are usually installed with a 16" (406 mm) or 24" (1372 mm) 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" (38 mm).
- 3. At the locations indicated in *Figure 23*, 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.

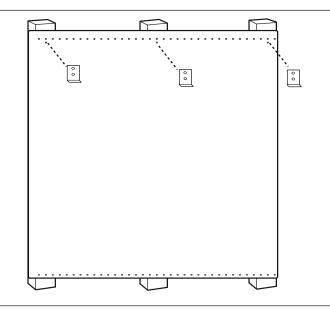


Figure 23: Backsplash with a Keep Hot Shelf

# Keep Hot Shelf (KHS[36, 42, 48]QS)

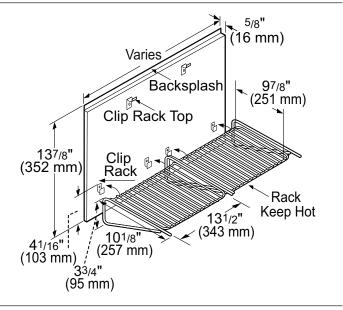


Figure 24: Keep Hot Shelf

ITEMS INCLUDED	TOOLS NEEDED
12 – 1" (25.4 mm) screws 4 – ½" (12.7 mm) screws	Tape measure
4 – U-Nuts	Phillips screwdriver or drill
2 – Upper shelf brackets	Painter's Tape
4 – Lower shelf brackets	Sharp knife or scissors
2 – Racks	
1 – Wall Plate	
1 – Installation guide & templates	

- 1. Tape the templates included with the Keep Hot Shelf to the wall accordingly:
  - Tape the sheet titled <u>Left Hand Template</u> to bottom and left end of hood. Align the bottom line of hood with the top line of the template.
  - Tape the sheet titled <u>Right Hand Template</u> to bottom and right end of hood. Align the bottom line of hood with the top line of the template.
  - Tape the sheet titled <u>Installation Instruction</u> 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.
- Mount the (2) upper shelf brackets and the (3) lower shelf brackets on the 30" & 36" models or (4) lower shelf brackets for the 48" model at the locations outlined on the templates. Secure with (10) 1" (25.4 mm) screws provided.
- 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 U-Nuts onto each of the lower shelf brackets.
- Install the wall plate by setting the corner notches (back of wall plate) atop the (2) upper shelf brackets.

6. Slide the shelf upwards until the bottom engages with the lower shelf brackets (*Figure 25*).

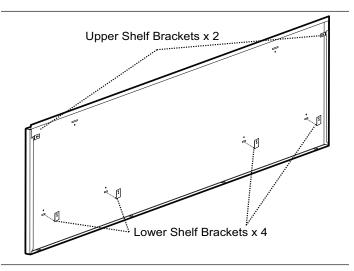


Figure 25: 48" Back of Wall Plate

- 7. Check if the top is properly secured by pulling the top section of the shelf from the wall.
- 8. Secure to bottom of shelf with the (4) ½" (12.7 mm) screws provided.

# Low Backguard Installation

When installing against a combustible surface, a Low Backguard is required. A THERMADOR Low Backguard must be purchased separately. See "Installation Clearances with Low Backguard" beginning on page 7.

When using the Flush Island Trim, THERMADOR recommends a minimum 12" (305 mm) rear clearance to a combustible surface. (See "Installation Clearances" beginning on page 7.) 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.

LOW BACK PARTS INCLUDED	TOOLS NEEDED
Low Back panel	T-20 Torx head screwdriver or drill
T-20 Torx stainless screws T-20 Torx drill point screws	01

**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.

# **Backguard Installation**

1. Depending on model, remove the (3) or (5) T-20 Torx stainless screws in the front face of the included Flush Island Trim (*Figure 26*).

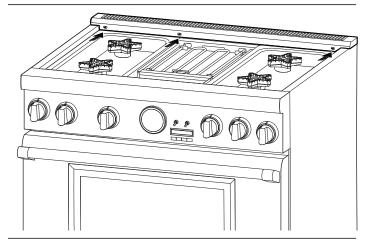


Figure 26: Flush Island Trim Front Face Screw Removal

2. Remove the (4) drill point screws securing the trim to the side panels, and the (3) or (4) drill point screws securing the piece to the back panel. Lift up to fully remove (*Figure 27*).

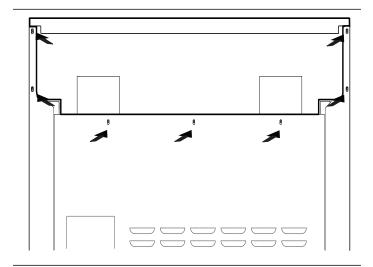


Figure 27: Flush Island Trim Rear Screw Removal

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 (*Figure 28*).

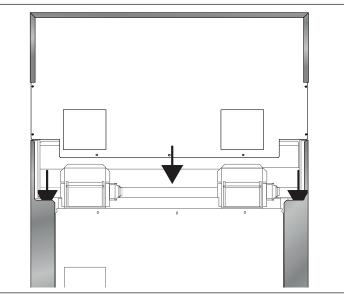


Figure 28: Backguard Installation

4. Make sure the backguard's front face is outside the flange on the front side of the range.

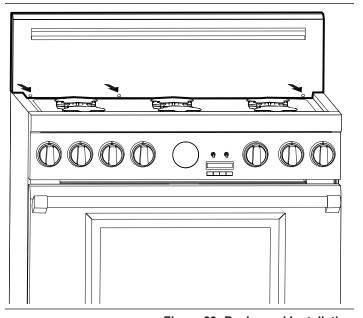


Figure 29: Backguard Installation

5. Reinstall screws removed in Steps 1 and 2.

# STEP 9: Placing and Leveling the Range

# Leveling Leg Adjustment

#### **A** 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 30*).

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.

The range has (4) leveling legs that are threaded into the base structure.

 Measure the countertop heights first with a tape measure and add an additional 1/16" - 1/8" (2-3 mm).

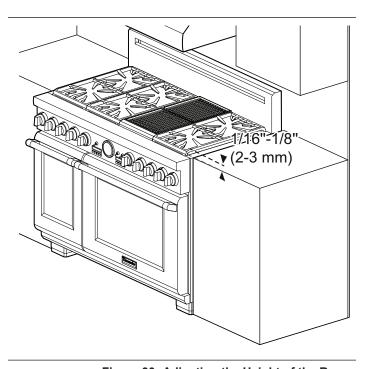


Figure 30: Adjusting the Height of the Range

 Rotate the legs using a 12" (305 mm) adjustable wrench on the flat sides of each foot. Adjust the legs accordingly prior to pushing the range back to its final location.

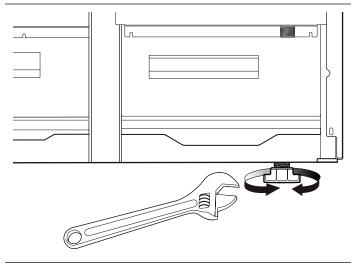


Figure 31: Leveling Legs

- 3. Progression of the height adjustments should be alternated proportionally between the four corner legs, until the top edges of the range's side panels are close to matching the counter top 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 15). 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)

Refer to "Using the Electric Griddle" in the Use and Care Guide.

# Assembling the Grill (not all models)

Refer to "Using the Electric Grill" in the Use and Care Guide.

# Installing the Leg Covers

- Remove plastic coverings from the stainless steel covers.
- Place the smaller cover, with cutouts facing up, inside the larger cover with the openings of both stacked and facing the back.

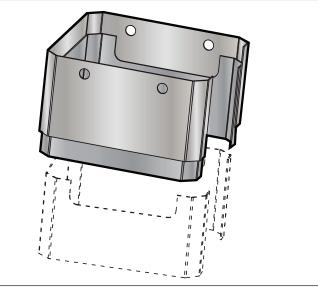


Figure 32: Leg Covers

- 3. Beneath the range, wrap the cover assembly around the leg.
- 4. Slide the outer cover up while the inner piece remains on the floor. The mating part has dimples for which the holes of the larger cover should seize. You should feel a definitive click, letting you know that the cover assembly has been mounted to the unit.

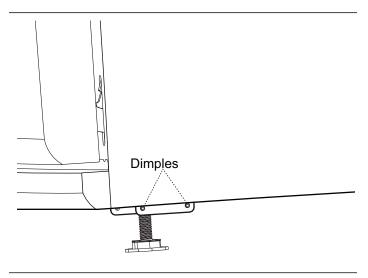


Figure 33: Range Dimples

 Secure the cover assembly through the dimpled holes with (2) ½" stainless steel Torx head screws (included), as shown below.

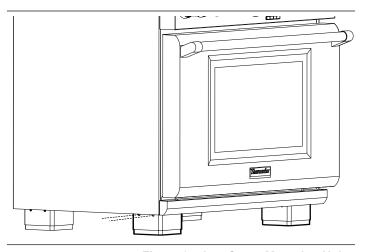


Figure 34: Leg Cover Mounting Holes

- 6. Repeat for all visible legs.
  - If additional leg covers are required, they may be ordered from the service center by calling 1-800-735-4328 at no charge for up to one year after purchase date of the appliance. When ordering, refer to Leg Cover Kit part no. 00751305.

# Toe Kick Panel (optional) (PA[36,48]JTKG)

 CICK PARTS CLUDED	TOOLS NEEDED
1 – Toe Kick Panel	T-20 Torx head screwdriver or drill
4 – T-20 Torx drill point screws	Protective work gloves

- Remove the screws securing the leg covers (see Figure 34: "Leg Cover Mounting Holes"). Dismount the leg covers from the extruded dimples.
- 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 (see *Figure 35*).
- 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 click, letting you know that the part has been installed.

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.

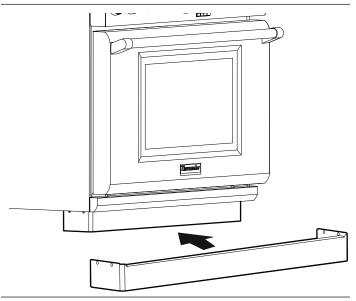


Figure 35: Toe Kick Panel Installation

# **Data Rating Label**

The data rating label shows the model and serial number of the range. It is located in the gap created by the right side of the oven cavity and the range side panel (*Figure 36*).

The electric wiring diagrams and schematics are attached behind the door trim, and should not be removed except by a service technician, then replaced after service (*Figure 36*).

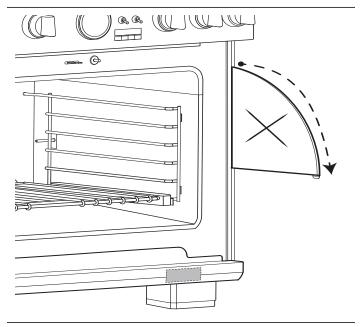


Figure 36: Rating Label Location

# STEP 10: Burner Test

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 four seconds.

#### **Test Flame: High Setting**

Turn burner on to HI. See *Figure 37* 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. Use caution when handling the burner caps as they may be hot. 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  $XLO^{\mathbb{R}}$  setting that causes the flame to cycle on and off when the knob is set to the XLO range. This is normal operation.

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

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.

Figure 37: Flame Characteristics

## 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.

# Call THERMADOR® if:

- 1. Any of the burners do not light.
- 2. Any of the burners continue to burn yellow.

# **Installer Final Check List**

Specified clearances maintained to cabinet surfaces.	Operation
Unit level and leg covers have been installed.  Burner caps positioned properly on burner bases.	Bezels centered on but freely.
All packaging material removed.  Flush Island Trim or backguard attached according to	Each burner lights satis
instructions.  Verify flame at each burner. The flame should appear	Oven door hinges seat position. Oven handle
as described in Step 10. Flame may need to burn for several minutes to remove impurities from the gas lines.	Door opens and closes  Burner grates correctly  rock.
Verify that the ExtraLow <sup>®</sup> feature works and relights around the entire burner.	INSTALLER: Write the number (see page 26 f Care Guide. Leave the Installation Manual with
Gas Supply	IIIStaliation Manual Witi
Gas Connection: 3/4" (19 mm) N.P.T. with a min. 3/4" (19 mm) diameter flex line.	Clean and Protect E
The appliance is connected only to the type of gas for which it is certified for use.	<ul> <li>The stainless steel surfa with a damp soapy cloth drying with a soft cloth to</li> </ul>
Manual gas shut off valve installed in an accessible location (without requiring removal of range). Owner is aware of location of the gas shut-off valve.	<ul><li>wipe in the direction of t</li><li>To condition and protect</li></ul>
Unit tested and free of gas leaks.	Thermador Stainless Stopurchased in the Therm eshop.us)
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	<ul> <li>For discolorations or del Use and Care Guide.</li> </ul>
with the appliance.	<ul> <li>DO NOT allow deposits time.</li> </ul>
Electrical	DO NOT use ordinary st Small bits of steel may a
Receptacle with correct over-current protection is provided for service cord connection.	<ul><li>rust.</li><li>DO NOT allow salt solut</li></ul>
Proper ground connection.	cleaning compounds to
Owner is aware of location of the main circuit breaker.	steel for extended period contain chemicals which

rner knobs, and knobs turn sfactorily, both individually and rating. ted and hinge locks in proper and door is level and centered. s properly. positioned, level, and do not model number and serial for location) in the Use and Use and Care Guide and h the owner of the appliance.

# Exterior Surfaces

- aces may be cleaned by wiping n, rinsing with clear water and o avoid water marks. Always the stainless steel grain.
- stainless steel, use the eel Conditioner, which can be ador eShop (www.thermador-
- posits that persist, refer to the
- to remain for long periods of
- teel wool or steel brushes. adhere to the surface causing
- tions, disinfectants, bleaches or remain in contact with stainless ds. Many of these compounds h could prove harmful. Rinse with water after exposure and wipe dry with a clean cloth.

# Troubleshooting

See Use and Care Guide for troubleshooting information.

# THERMADOR® Service | 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

Canada: 800-735-4328 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

Canada:

Marcone 800-287-1627

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.

É.-U. :

800-735-4328

www.thermador.com/support

Canada:

800-735-4328

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.

É.-U.

www.thermador-eshop.com

Canada:

Marcone 800-287-1627

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.

**EEUU:** 

800-735-4328

www.thermador.com/support

Canadá:

800-735-4328

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.

EEUU:

www.thermador-eshop.com

Canadá:

Marcone 800-287-1627

or

Reliable Parts 800-663-6060

