

INSTALLATION MANUAL

For THERMADOR PROFESSIONAL® Rangetops

MANUEL D'INSTALLATION

Des tables de cuisson THERMADOR PROFESSIONAL^{mc}

MANUAL DE INSTALACIÓN

Para Parrillas de THERMADOR PROFESSIONAL®

**Models/
Modèles/
Modelos:**
PCG30
PCG36
PCG48





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THERMADOR® Service, Parts & Accessories. back page

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!

Safety Instructions



IMPORTANT SAFETY INSTRUCTIONS READ AND SAVE THESE INSTRUCTIONS

APPROVED FOR ALL RESIDENTIAL APPLIANCES

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:

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.

WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

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).

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.

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:

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.

NOTE:

This rangetop is **NOT** designed for installation in manufactured (mobile) homes or for installation in recreational park trailers.

DO NOT install this appliance outdoors.

Data Rating Plate

The data rating plate showing the model and serial numbers of your rangetop is located on the underside of the rangetop chassis near the front of the unit (*Figure 9 on page 9*). This information is required if customer service is requested. Before installation, the model and serial numbers should be entered in the appropriate spaces in the "BEFORE CALLING FOR SERVICE" section near the back of the Use and Care Guide. After installation, accessing the information is difficult.

Important Installation Information

Electrical Power Supply

30" Model:

4 Burners - 120 VAC, 60 Hz., 1 Ph., 10 Amp dedicated circuit

36" Models:

6 Burners - 120 VAC, 60 Hz., 1 Ph., 10 Amp dedicated circuit

4 Burners with Electric Griddle - 120 VAC, 60 Hz., 1 Ph., 15 Amp dedicated circuit

48" Model:

6 Burners with Electric Griddle - 120 VAC, 60 Hz., 1 Ph., 15 Amp dedicated circuit

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

All sealed burners are rated at 18,000 BTU/HR (*15,000 BTU/HR on LP). *All models are convertible to LP/Propane gas using an accessory conversion kit.

IMPORTANT:

When installing against a combustible surface, a Low Back guard is required. A THERMADOR® Low Back guard must be purchased separately. See "Step 6: Backguard Installation" on page 13 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, Clearance Requirements). 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.

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.

Check local building codes for the proper method of appliance installation. Local codes vary. Installation, electrical connections and grounding must comply with all applicable codes. In the absence of local codes the appliance should be installed in accordance with the National Electric Code ANSI Z223.1 current issue and National Gas 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.

This appliance is equipped with an intermittent/interrupted ignition device that cycles the two far left surface burners on and off when in the ExtraLow® setting.



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:

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 rangetop. 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.

Safety Codes and Standards

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

- UL 858, The Standard for the Safety of Household Electric Ranges
- ANSI Z21.1, The American National Standard for Household Cooking Gas Appliances
- CAN 1-1.1-M81, Domestic Gas Ranges
- 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	
Phillips screwdriver	T-20 Torx screwdriver
Jigsaw	12" adjustable wrench
Level	Tape measure
Protective gloves	Marking instrument
Items Not Included	
3/4" (19 mm) Flex Line	Pipe Compound/Tape

Step 1: Ventilation Requirements

It is strongly recommended that a suitable exhaust hood be installed above the appliance. Downdraft ventilation should not be used. The table on *page 4* indicates the ventilation hood options and blower capacity guidelines that are recommended for use with all THERMADOR rangetops.

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.

Due to the high heat of the rangetop burners, installing a microwave oven with a ventilation system over the rangetop is not recommended.

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 ventilation 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 rangetop. Where space permits, a hood larger in width than the rangetop may be desirable for improved ventilation performance.
- For island installations, the hood width should overhang the rangetop 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 rangetop cooking surface. Use a 36" (914 mm) minimum clearance if the hood contains any combustible materials such as a wood covering (see *Figure 1* on *page 6*).

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.



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.

Rangetop Width	Rangetop Configuration	CFM	Ventilation Options
30"	4 burners	800 (cfm)	30" or 36" Pro Wall Hood 30" or 36" Custom Insert w/ optional blower 42" Island Hood w/ optional blower
36"	4 burners with griddle	800 (cfm)	36" or 42" Pro Wall Hood 36" Custom Insert w/ optional blower 42" or 48" Island Hood w/ optional blower
	6 burners	1100 (cfm)	
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 rangetops.
- Refer to www.thermador.com for a complete selection of ventilation options, blowers, and accessories.
- For high output gas rangetops (60,000 BTU or greater), the minimum of one (1) CFM of ventilation per 100 BTU is recommended. If the rangetop 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 rangetop by 6" (152 mm), overlapping the rangetop by 3" (76 mm) on each end.
- **Not all 48" Pro Wall Hood models can accommodate a 1300 CFM blower.
- CFM = "cubic feet per minute" (standard blower capacity rating).

Step 2: Cabinet Preparation

1. To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker.
2. The clearances shown in *Figure 1* are required. The same clearances apply to island installations, except for the overhead cabinets, which must have a space wide enough to accept the island hood.
3. The rangetop is designed to hang from the countertop by its side flanges. The countertop however, must be strong enough to support this rangetop. It may be necessary to add a supporting cleat along each side (see *Figure 2*) or a 2 x 4 corner brace (see *Figure 3* and *Figure 4* and Detail A). Another alternative would be to construct a deck to set the rangetop on.
4. The rangetop can be installed in various positions with the front either flush or projecting, depending on the countertop's depth. (See *Figure 5*, side view of rangetop; see *Figure 3*, *Figure 4*, *Figure 6* and *Figure 7* for alternate mounting positions.)
5. The gas and electrical supply must be located in an area that is accessible without requiring removal of the rangetop. The appliance electrical power cord and gas pipe connection are located as shown in *Figure 5* and *Figure 9*, respectively.
6. When installing against a combustible surface, a Low Back guard is required. A THERMADOR® Low Back guard must be purchased separately (see "Step 6: Backguard Installation" on page 13).
7. When using the Flush Island Trim, THERMADOR® recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see *Figure 1*, *Clearance Requirements*). 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.
8. When the rangetop is installed against a combustible side wall a minimum clearance of 5" (127 mm) is needed from the side of the rangetop to the wall.
9. The maximum depth of over head cabinets installed on either side of the hood is 13" (330 mm).


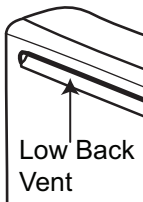
10. There is a 36" (914 mm) minimum clearance required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30" (762 mm) clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4" (6 mm) of a flame retardant material covered with 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.

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.

11. Establish the centerline of the rangetop's desired location. It should be the same as the center of the overhead ventilation hood.
12. Cut the openings for the following installations:
 - Wall installation, see *Figure 3*.
 - Island installation, see *Figure 4*.
13. For installation of a 48" rangetop above two side-by-side THERMADOR® warming drawers (WD24), refer to *Figure 8*. Completing the installation as per *Figure 8* will result in the left and right edges of the rangetop being aligned with the left edge of the left-side warming drawer and right edge of the right-side warming drawer. If different alignment is desired, the 1 7/8" (48 mm) horizontal distance between warming drawer cutouts may be varied. However, maintain at least a 1 1/8" (29 mm) distance to avoid interference between the warming drawers. Attach a 90-degree elbow to the gas rangetop inlet pipe. All above-the-countertop clearances must be maintained, as shown in *Figure 1*.

NOTES:

- If a solid side cabinet wall exists on one or both sides, you will need to notch the front corner of the cabinet to match the countertop notch and to allow clearance for the rangetop front (see Detail A, *Figure 3* and *Figure 4*).
- If a supporting deck is used, the sides or bottom of the cutout may be solid combustible or non-combustible material. If the bottom is solid, provide a 12" by 12" (305 x 305 mm) cutout in the left rear corner of the supporting deck. This will provide clearance for the gas inlet and power cord.
- Always keep appliance area clean and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air to the unit.

	 WARNING:
 <p>Low Back Vent</p>	<p>DO NOT block or obstruct the flow of air through the ventilation openings. The vent is located at the back of the appliance. The vent needs to be unobstructed and open to provide necessary airflow that is important for proper performance.</p> <p>DO NOT touch vent area while the appliance is on and for several minutes after the appliance is off. Some parts of the vent and surrounding areas become hot enough to cause burns. Allow appliance sufficient time to cool before touching or cleaning vent areas.</p> <p>DO NOT position plastic or other heat-sensitive items on or near the vent. These items could melt or ignite.</p>

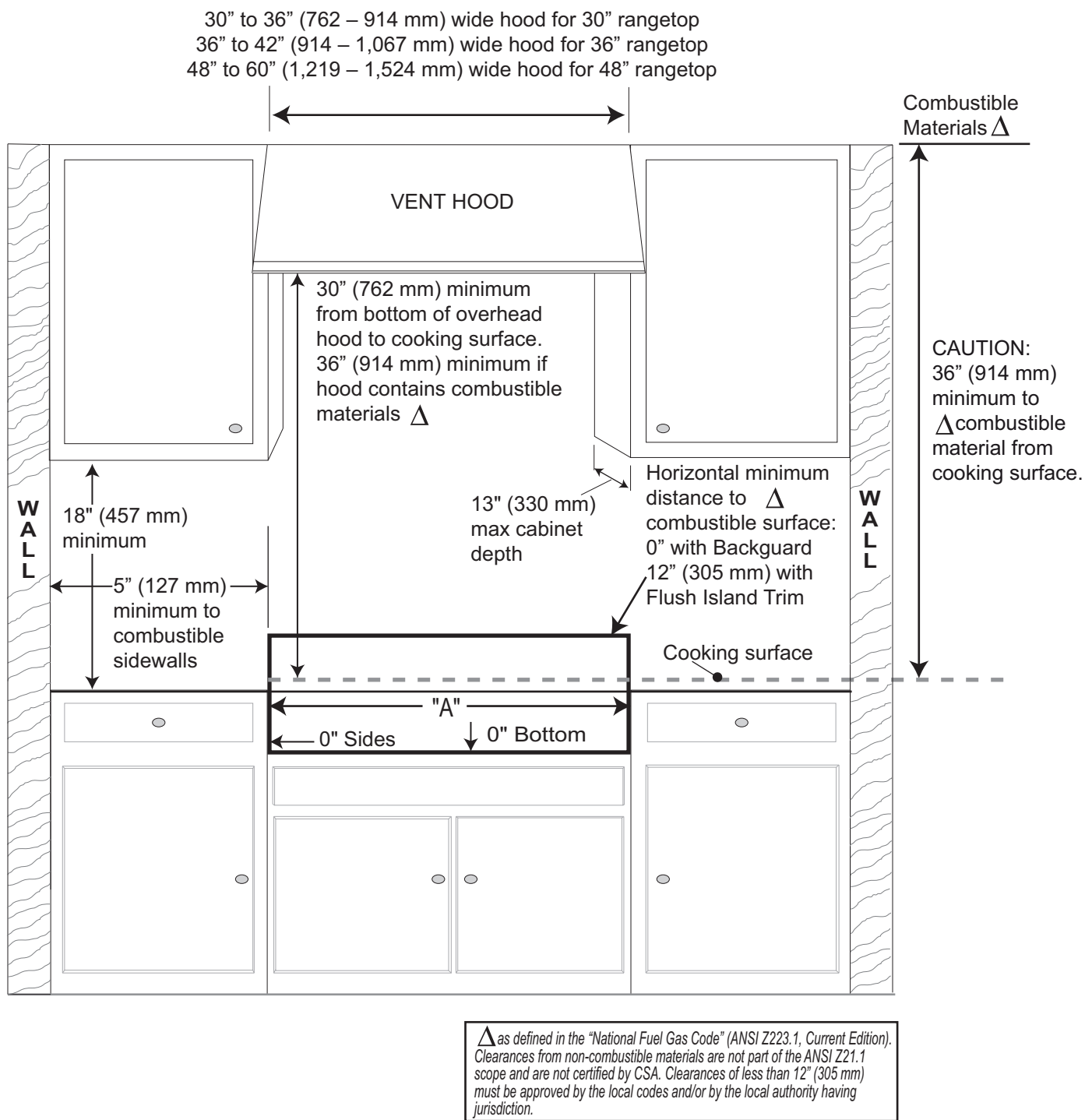


Figure 1: Clearance Requirements

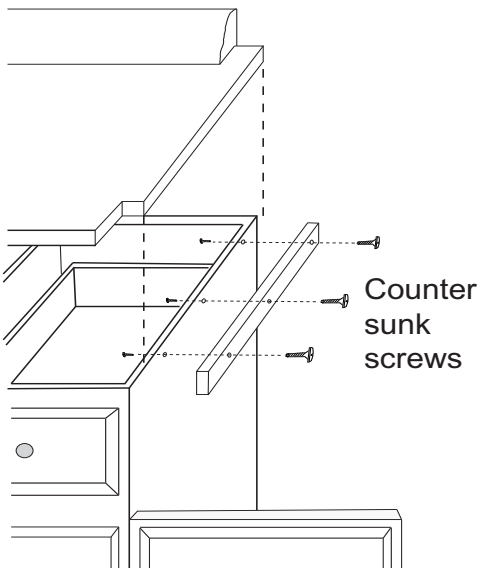


Figure 2: Installing Side Supports (both sides)

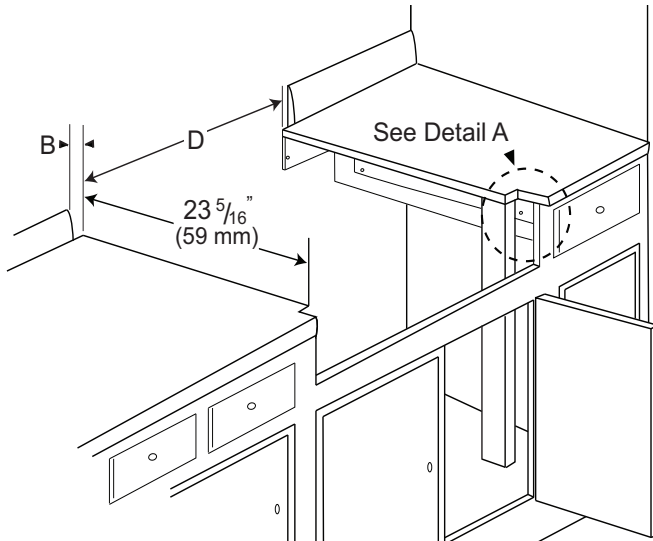


Figure 3: Wall Installation with Countertop Backsplash

Vent Hood Width Requirements
 Island – 42" or 48" Wide Hood for 36" Rangetop
 Island – 54" or 60" Wide Hood for 48" Rangetop

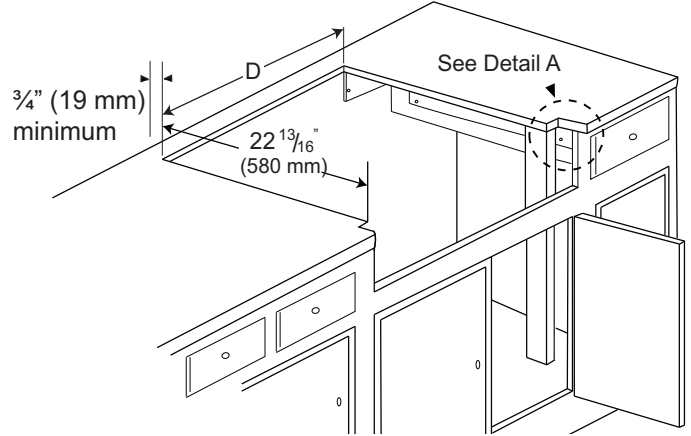
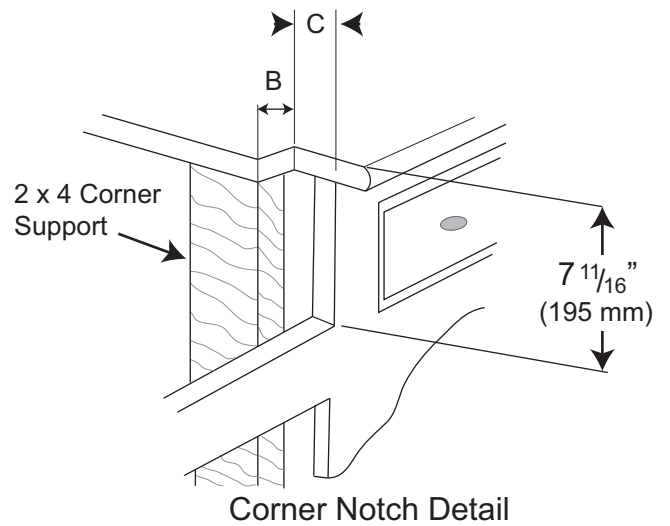
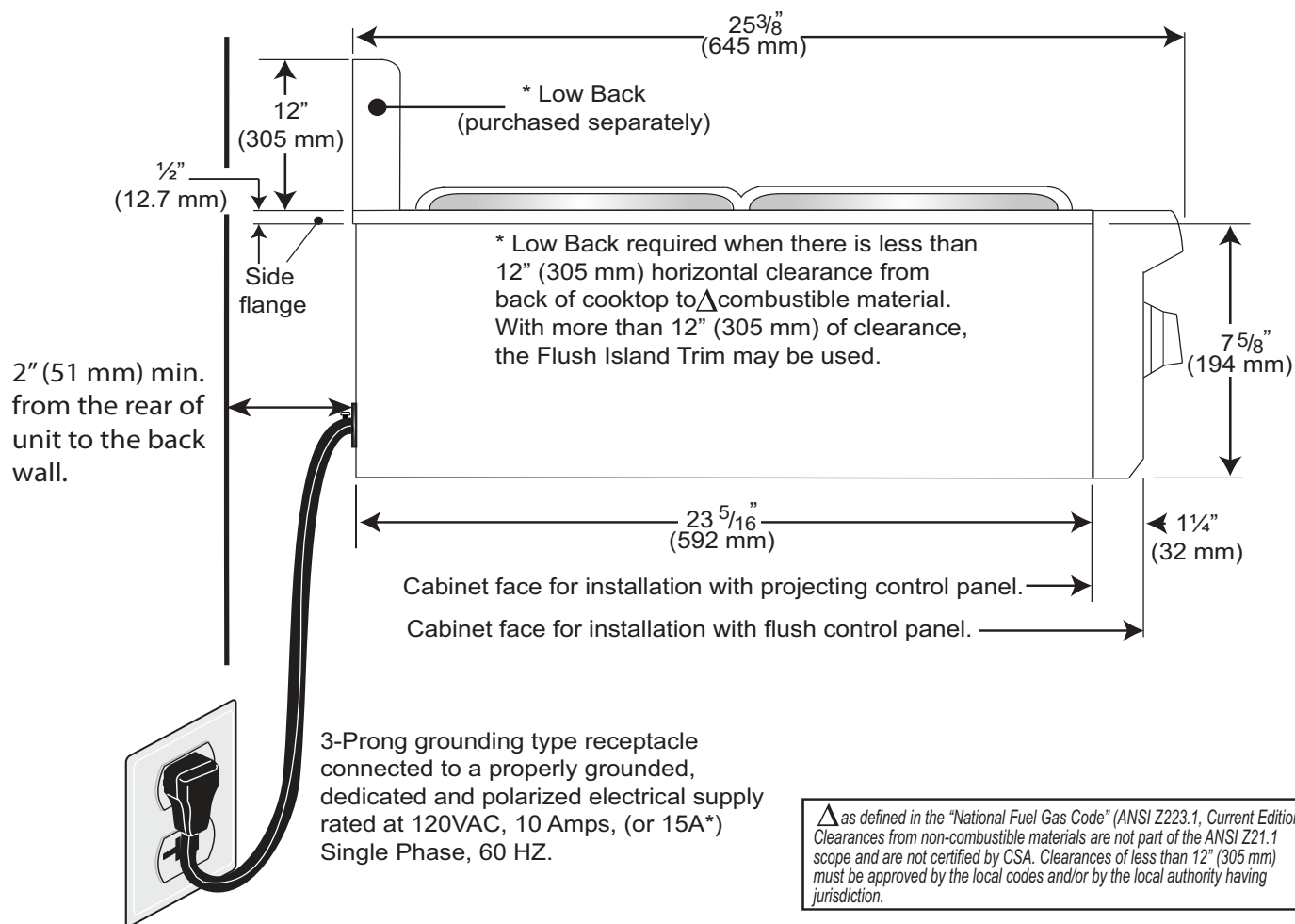


Figure 4: Island Installation (No Countertop Backsplash)



Detail A: (Front Face of Cabinet)

	30" Rangetop	36" Rangetop	48" Rangetop
A	29 ⁷ / ₈ " (759 mm)	35 ⁷ / ₈ " (911 mm)	47 ⁷ / ₈ " (1216 mm)
B	3/8" (10 mm)	3/8" (10 mm)	13/16" (21 mm)
C	0" (0 mm) Control panel projecting 1 1/4" (32 mm) from base cabinet face; 11/16" (18 mm) Notch required for standard 24"- deep base cabinet; Control panel projecting 9/16" (14 mm) from base cabinet face; 1 1/4" (32 mm) Control panel flush to cabinet face - min. 24 9/16" (624 mm) - deep base cabinet required		
D	29 1/8" (740 mm)	35 1/8" (892 mm)	46 1/4" (1175 mm)



Note: Unit is shown with Low Back guard (purchased separately).

Figure 5: Side View of Rangetop

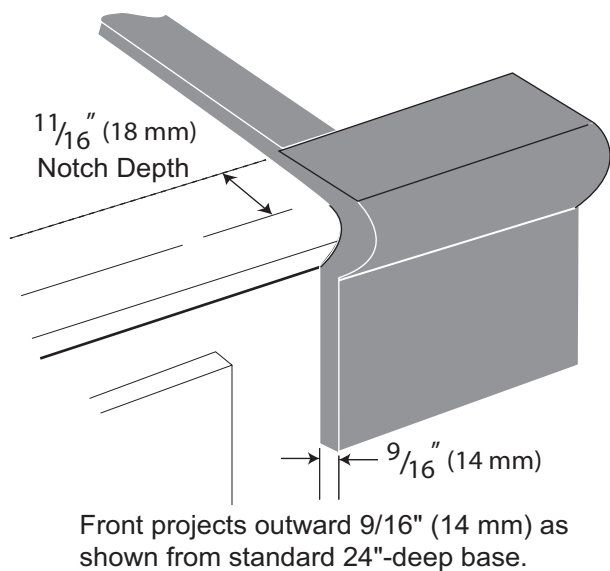


Figure 6: Projecting from Cabinet Front

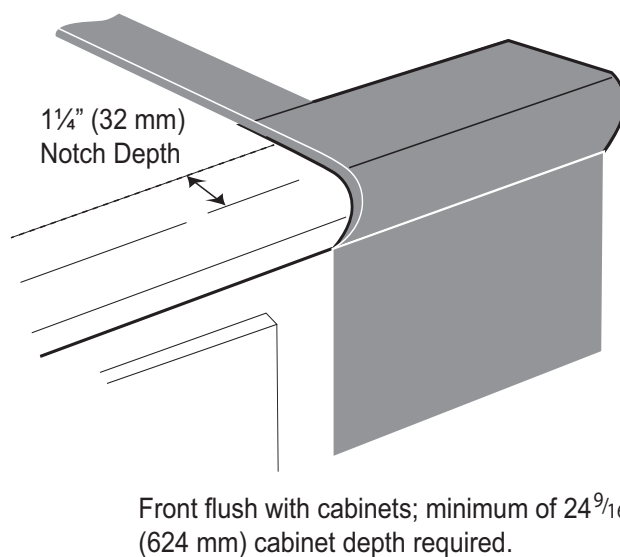


Figure 7: Flush to Cabinet Front

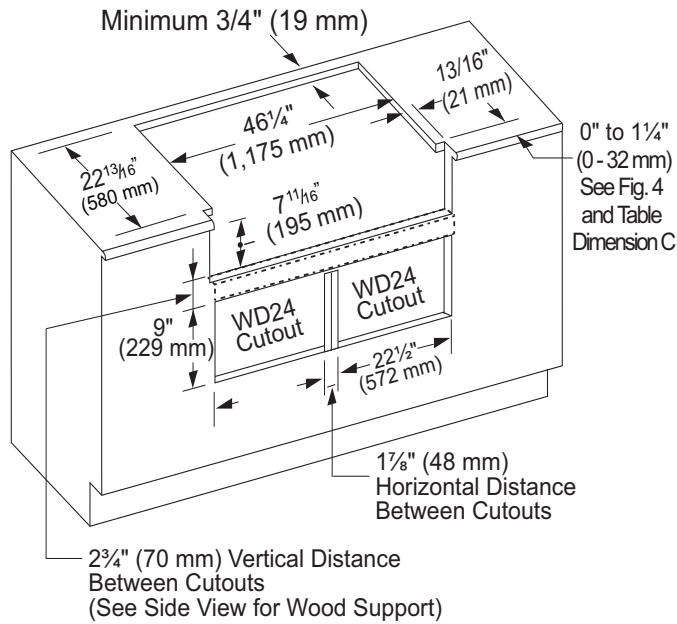


Figure 8a: Installation of 48" rangetop above two side-by-side THERMADOR warming drawers - Model No. WD24

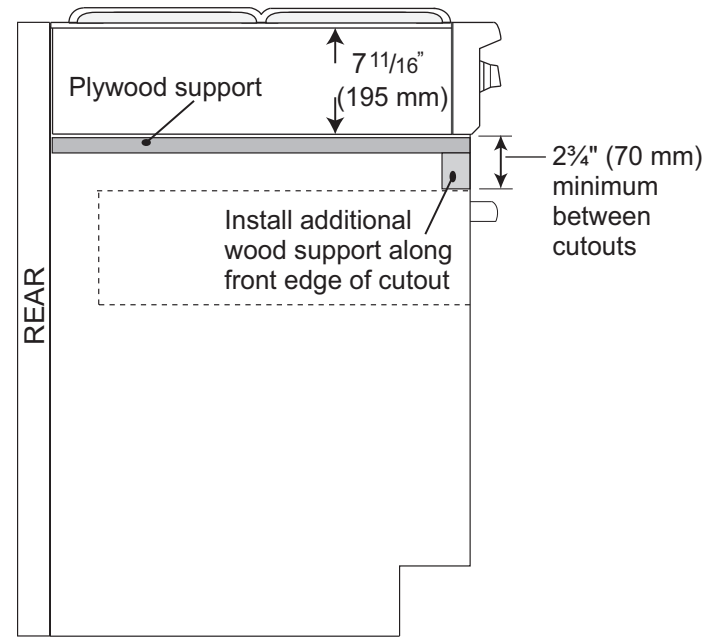


Figure 8b: Installation of 48" rangetop above two side-by-side THERMADOR warming drawers - Model No. WD24

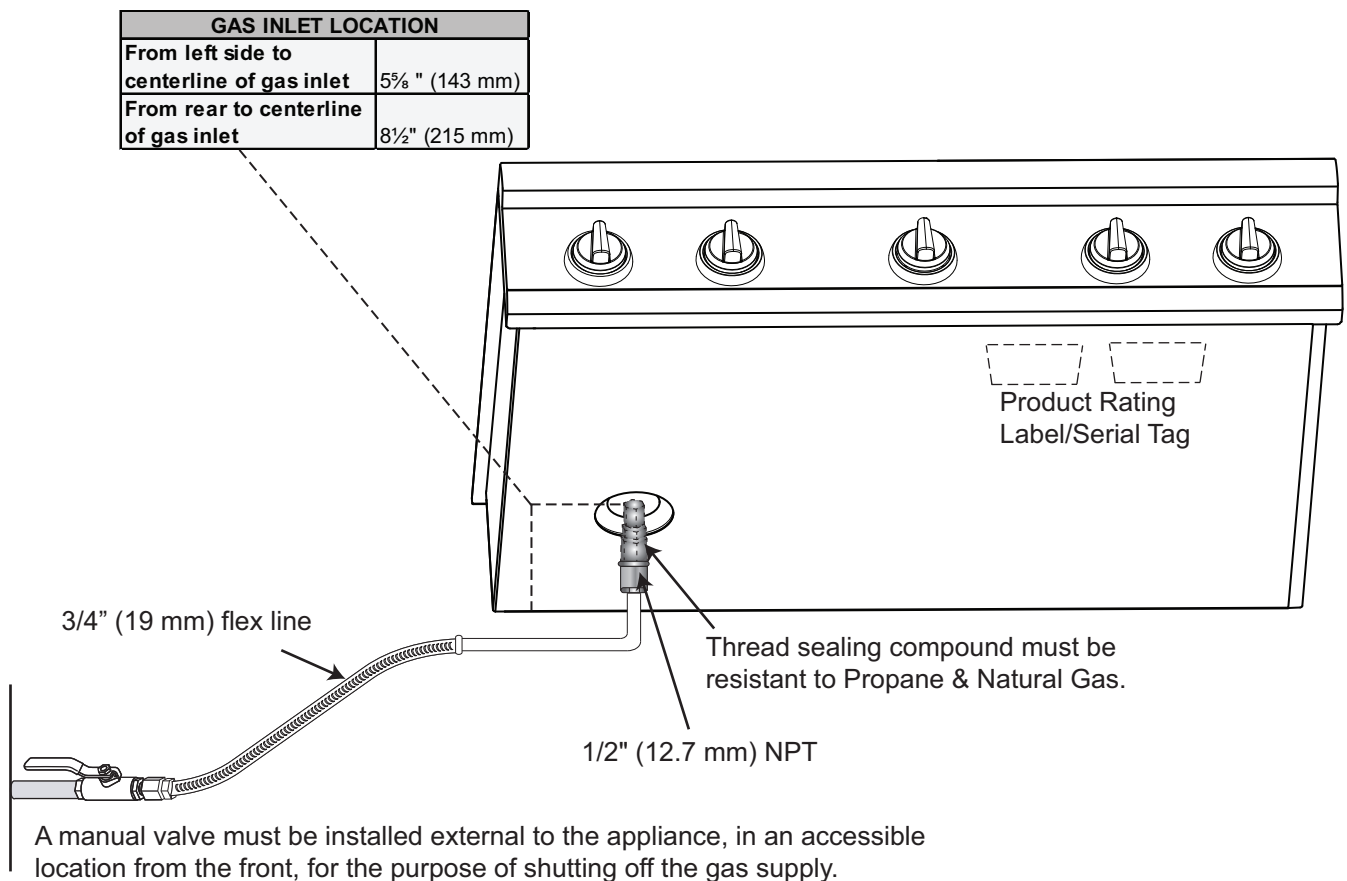


Figure 9: Bottom of Unit

All Installer supplied parts must conform to Local Codes.

* 15 Amp, 120 VAC dedicated electrical supply is required for 36" and 48" models with an electric griddle.

Step 3: Unpacking, Moving, & Anchoring the Rangetop



CAUTION:



Proper equipment and adequate manpower must be used in moving the appliance to avoid damage and/or personal injury. The unit is heavy and should be handled accordingly.

- Verify that the appliance is correct for the type of gas being provided. Refer to Step 4 before proceeding with the installation.
- Remove the outer carton and packing material from the shipping base. Ensure that you have all rangetop components before proceeding.
- Remove the cooking grates, griddle plate (if applicable), and burner caps to reduce rangetop's weight.
- Leave adhesive-backed foam layer over brushed-metal surfaces, to protect finish from scratches, until the rangetop is installed in its final position.
- Using a Phillips head screwdriver, remove the three mounting brackets securing the rangetop to the pallet. Discard the screws and brackets after removal.
- Attach the backguard before sliding the appliance into the final installed position (see Step 6).
- Lift and place the rangetop in the countertop opening. Be careful not to pinch the power cord or gas inlet. Care should be used not to scratch the countertop.
- Make sure that the power cord is free and hanging loose.
- The rangetop must be level for proper performance.
- Replace the cooking grates, griddle plate, and burner caps. Ensure that the burner caps are correctly seated on the burner bases.

Griddle Tilt Adjustment (not all models)

Check the griddle adjustment by pouring two tablespoons of water on the back of the griddle plate (*Figure 10*). The water should slowly roll into the grease tray. If not, adjust the two screws under the back of the plate. Start with one half turn counter-clockwise (CCW) of the screws. Further adjustment should be made by one-quarter turn until water slowly flows into the grease tray.

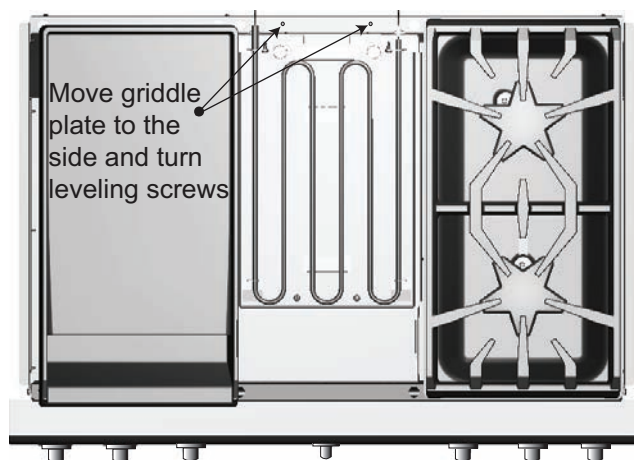


Figure 10: Griddle Plate Leveling Screws

Step 4: Gas Requirements and Hookup

Rangetops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance.

If the location site requires conversion from natural gas to propane (LP), contact the dealer where the unit was purchased or contact THERMADOR® to purchase a conversion kit. The field conversion kit for the rangetops in this series is THERMADOR Model PALPKITHC. Obey all instructions in this kit for correct conversion of the gas regulator and settings for the gas valves. Field conversion must be done by qualified service personnel 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: 1/2" NPT (min. 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: 1/2" NPT (min. 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

- 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. Make sure the gas supply is turned off at the manual shut-off valve before connecting the appliance.
- The installer should inform the owner of the location of the gas shut-off valve. Make sure all users know where and how to shut off the gas supply to the rangetop.
- 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.
- Always use pipe-sealing compound or Teflon® tape on the pipe threads, and be careful not to apply excessive pressure when tightening the fittings.
- All installer-supplied parts must conform to applicable codes.
- 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:

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 a 14" water column (34.9 mb).



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. for natural gas or 11.0" for propane.

Do not attempt any adjustment of the pressure regulator.

Step 5: Electrical Requirements, Connection and Grounding



WARNING:

ELECTRICAL SHOCK HAZARD



To avoid the risk of electrical shock, personal injury or death; verify electrical power is turned off at the service panel and gas supply is turned off until the rangetop is installed and ready to operate.



CAUTION:

Improper grounding or reverse polarization will cause malfunction (such as continuous sparking of the burner igniters). This can damage the appliance and can create a condition of shock hazard. If the dedicated circuit is not correctly grounded and polarized, it is the responsibility and obligation of the installer and user to have the existing receptacle changed to a properly dedicated grounded and polarized receptacle. This must be accomplished in accordance with all applicable local codes and ordinances by a qualified electrician. In the absence of local codes and ordinances, the receptacle replacement shall be in accordance with the National Electric Code. (See *Figure 11*.)

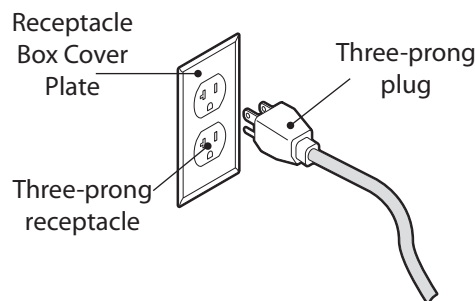
- Before installing, turn power OFF at the service panel. Lock service panel to prevent power from being turned ON accidentally.
- Always disconnect appliance from the electric supply either by disconnecting power cord or shutting off the breaker at the service panel before servicing the appliance.
- Before you plug in an electrical cord, be sure all controls are in the OFF position.
- All 120 Volt rangetop models must be plugged into a mating 3-Prong, Grounding-Type Receptacle. The receptacle must be connected to a properly dedicated grounded and polarized electrical power supply rated at 120VAC, Single Phase, 60HZ. See “*Electrical Power Supply Over-current Protection Requirements*” for proper over-current protection requirements for each model.
- 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 *Figure 11* for recommended grounding method.

- An electrical wiring diagram and schematic have been attached to the back of the rangetop chassis for access by a qualified service technician. Do not remove or discard this important information.

Grounding Method

The rangetop is factory equipped with a power supply cord with a three-prong grounding plug (with polarized parallel blades).

IT MUST BE PLUGGED INTO A MATING, GROUNDING TYPE RECEPTACLE THAT IS CONNECTED TO A CORRECTLY POLARIZED 120 VOLT DEDICATED CIRCUIT (See *Figure 11*).



Note: Plug style may vary.

Figure 11: Recommended Grounding Method for 120V Models

THE THIRD, GROUND PRONG MUST NOT BE CUT OR REMOVED UNDER ANY CIRCUMSTANCES.

Electrical Power Supply Over-current Protection Requirements

4 Burners - 10 Amp dedicated circuit protection

6 Burners - 10 Amp dedicated circuit protection

4 Burners with electric griddle - 15 Amp dedicated circuit protection

6 Burners with electric griddle -15 Amp dedicated circuit protection

Installer - show the owner the location of the circuit breaker. Mark it for easy reference.

Step 6: Backguard Installation

Low Back and Flush Island Trim Model Numbers		
Rangetop Size	12" Low Back (sold separately)	Flush Island Trim
30"	PA30GLBC	Included with rangetop
36"	PA36GLBC	Included with rangetop
48"	PA48GLBC	Included with rangetop

For island installations and other installations with over 12" (305 mm) clearance, the included Flush Island Trim may be used. A Low Back guard must be installed when there is less than a 12" (305 mm) clearance between combustible materials and back edge of cooktop. (See *Figure 1* and *Figure 5*.) 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.

Attach the backguard before sliding the appliance into the final installed position. Follow Steps A through E below:

- Depending on model, remove the 2 or 3 stainless Torx screws in the front face of the included Flush Island Trim. Lift up to fully remove the Flush Island Trim (A, *Figure 12*).
- Slide the support brackets between the two rangetop chassis back panels. Secure each bracket with 4 x 1½" (38 mm) screws (B, *Figure 12*).
- Slide backguard over the two brackets on the rear of the rangetop. Fasten them together with 8 x 1½" (38 mm) screws (C, *Figure 12*).
- Fasten the front of the backguard to the rangetop with 2 or 3 x ½" (12.7 mm) screws (D, *Figure 12*).
- Place the backguard cap on top and secure using 2 x ½" (12.7 mm) stainless screws (E, *Figure 12*).

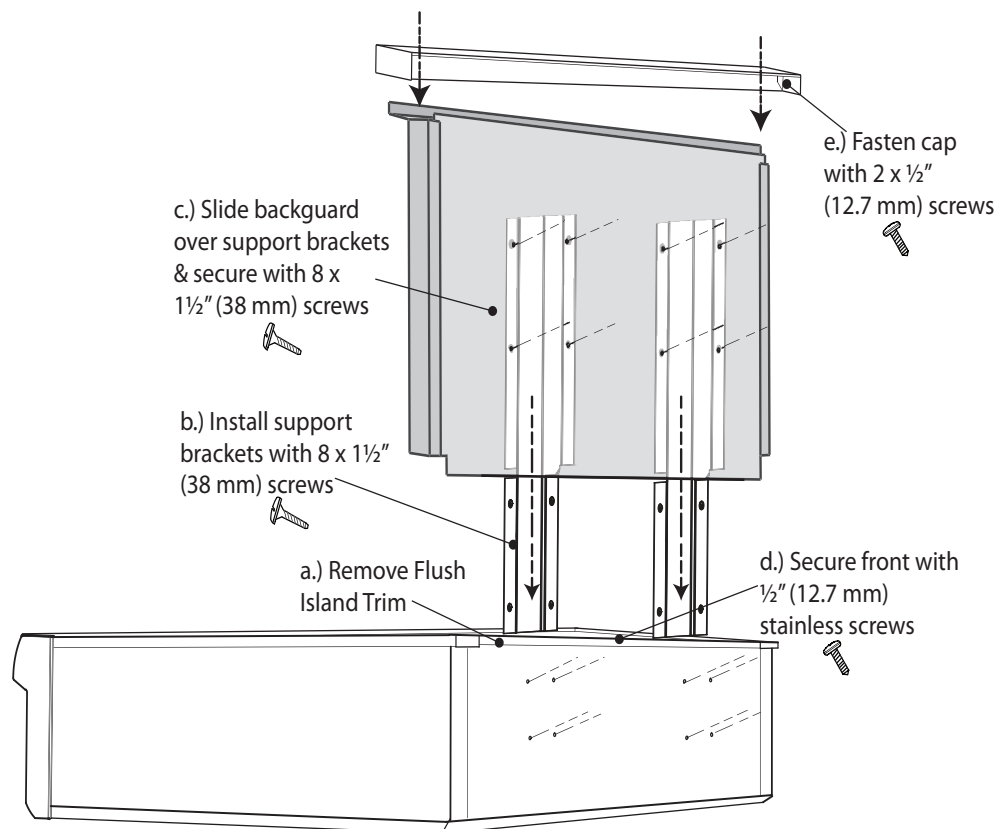


Figure 12: Low Back Attachment

Step 7: 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 manual gas shut-off valve to the open position.

Test Rangetop Burners

Test Burner Ignition. Select a rangetop burner knob. Push in 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 (4) seconds.

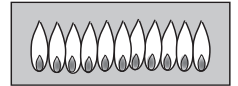
Test Flame: High Setting. Turn burner on to **HI**. See *Figure 13* for appropriate flame characteristics. If any of the rangetop burners continue to burn mostly or completely yellow, verify that the burner cap is positioned properly on the burner base, then re-test. If flame characteristics do not improve, call THERMADOR®.

Test Flame: Low Setting. Turn burner on to **LOW**. Verify that the flame completely surrounds the burner. 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.

The two far left burners feature XLO®, causing the flame to cycle on and off when the knob is set to the XLO range. This is normal operation.

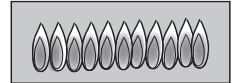
Yellow Flames:

Further adjustment is required.



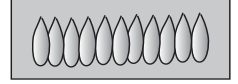
Yellow Tips on Outer Cones:

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 13: Flame Characteristics

Repeat the Ignition and Flame Test procedures described above for each rangetop burner.

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 Checklist

Final Check List

- ☐ Rangeset correctly positioned in countertop recess.
- ☐ Specified clearances maintained to cabinet surfaces.
- ☐ Burner caps positioned properly on burner bases.
- ☐ All packaging material removed.
- ☐ Flush Island Trim or Backguard attached according to instructions.
- ☐ The griddle plate tilted slightly forward. (See “Griddle Tilt Adjustment (not all models)” on page 10.)

Gas Supply

- ☐ Connection: 1/2" NPT with a minimum 3/4" diameter flex line.
- ☐ If converting from natural to LP gas, refer to LP Conversion Instructions for details.
- ☐ Manual gas shut off valve installed in an accessible location (without requiring removal of appliance).
- ☐ Unit tested and free of gas leaks.

Electrical

- ☐ For models with the electric griddle, a dedicated polarized and grounded 120VAC receptacle with 15 AMP over current protection is provided for service cord connection.

Operation

- ☐ Bezels centered on burner knobs, and knobs turn freely.
- ☐ Purge air from gas system by operating one of the top burners for several minutes.
- ☐ Each burner lights satisfactorily, both individually and with other burners operating.
- ☐ Burner grates are correctly positioned.

Installer

- ☐ Write the model number and serial numbers (see “Data Rating Plate” on page 1 for location) in the Use and Care Guide. Leave the USE AND CARE GUIDE and INSTALLATION INSTRUCTIONS with the owner of the appliance.

To Clean and Protect Exterior Surfaces

- The stainless steel surfaces may be cleaned by wiping with a damp soapy cloth. Any mild glass cleaner will remove fingerprints and smears.
- Follow all cleaning by rinsing with clear water. Wipe dry with a clean soft cloth to avoid water marks. For discolorations or deposits that persist, use a non-scratching household cleanser or stainless steel polishing powder with a little water and a soft cloth. For stubborn cases, use a plastic scouring pad or soft bristle brush together with cleanser and water. Rub lightly in direction of polishing lines or “grain” of the stainless finish. Avoid using too much pressure which may mar the surface.
- Use a stainless steel cleaner/polish to protect the finish and maintain appearance.
- **DO NOT** allow deposits to remain for long periods of time.
- **DO NOT** use ordinary steel wool or steel brushes. Small bits of steel may adhere to the surface causing rust.
- **DO NOT** allow salt solutions, disinfectants, bleaches or cleaning compounds to remain in contact with stainless steel for extended periods. Many of these compounds contain chemicals which could prove harmful. Rinse with water after exposure and wipe dry with a clean cloth.