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You can read the recommendations in the user guide, the technical guide or the installation guide for THERMADOR PC484GGEBS. You'll find the answers to all your questions on the THERMADOR PC484GGEBS in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual THERMADOR PC484GGEBS**  
**User guide THERMADOR PC484GGEBS**  
**Operating instructions THERMADOR PC484GGEBS**  
**Instructions for use THERMADOR PC484GGEBS**  
**Instruction manual THERMADOR PC484GGEBS**

## CARE AND USE MANUAL

For Thermador Professional® Cooktops

Models  
P24GE  
P24WK  
PC304  
PC36  
PC48

**Thermador**® | *An American Icon*™



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**Manual abstract:**

When you write, please include the model and serial numbers of your cooktop. Sincerely, Thermador Consumer Scientists **WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death. **AVERTISSEMENT** L'information fournie dans le présent manuel doit être rigoureusement respectée, sous peine d'un incendie ou d'explosion susceptible d'entraîner des dommages, des blessures ou la mort. -- N'entreposez pas et n'utilisez pas d'essence ou autres produits inflammables dans le voisinage de cette cuisinière ou de tout autre appareil. -- **SI VOUS SENTEZ UNE ODEUR DE GAZ** N'allumez aucun appareil. Ne touchez pas aux interrupteurs électriques. N'utilisez pas les téléphones du bâtiment. Appelez immédiatement votre compagnie de gaz de chez un voisin. Suivez les instructions de la compagnie. Si vous n'arrivez pas à contacter votre compagnie de gaz, appelez les pompiers.

-- L'installation et les réparations doivent être réalisées par un installateur qualifié, un centre de réparation agréé ou la compagnie de gaz. -- 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. **INTRODUCTION** The Thermador Professional® Cooktops are built-in units available in a number of configurations.

Models PC486GE, PC486GL, PC484GGE, PC484GE and PC484WK feature a gas cooking surface with six sealed burners and an electric griddle, six sealed burners and a gas grill, four sealed burners with an electric griddle and a gas grill, four sealed burners with a 24" griddle, or four sealed burners with a wok, respectively. Models PC364GE, PC364GL, and PC366 feature a gas cooking surface with four sealed burners and an electric griddle, four sealed burners and a gas grill, or six sealed burners. Models P24WK and PC484WK have a high output WOK burner rated at 30,000 BTU/HR (24,500 BTU/HR using LP/Propane). Model P24GE features a 24" wide electric griddle. Model PC304 features a gas cooking surface with four sealed burners. Contents

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I, The STANDARD FOR HOUSEHOLD COOKING GAS APPLIANCES. IN CANADA TESTED IN ACCORDANCE WITH CAN/ CGA 1.1 - M81, STANDARD for DOMESTIC GAS RANGES. Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 / NFPA 54 current issue and the National Electrical Code ANSI/NFPA No. 70 current issue or the Can - B149 Installation Codes for Gas Burning Appliances and C22.1 Canadian Electrical Code Part 1. It is the responsibility of the owner and the installer to determine if additional requirements apply in specific installations.

**IMPORTANT** All Cooktops having less than 12" (305 mm) horizontal clearance between combustible materials and the back edge of the Cooktop must be installed with a Thermador Low Back Backguard. If more than 12" (305 mm) horizontal clearance exists, a Thermador Island Trim may be used instead of the backguard. Before using the Cooktop, insure that it is equipped with the appropriate Low Back Backguard or Island Trim. Refer to the Installation Instructions accompanying this appliance for more information. Cooktops are shipped by the factory to operate on natural gas. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location/job site requires a conversion from one type of gas to another, contact the dealer where the unit was purchased or contact Thermador (800/ 735-4328). The field conversion kit for all Professional cooktops (PC series) is Thermador Model PLPKIT. Field conversion must be done by qualified service personnel only. CAUTION When connecting the unit to propane gas, make certain the propane gas tank is equipped with its own high-pressure regulator in addition to the pressure regulator supplied with the range.

The pressure of the gas supplied to the appliance regulator must not exceed 14" (34.9 millibars) water column. 1 Section 1: GENERAL SAFETY INSTRUCTIONS Safety Precautions ELECTRICAL REQUIREMENTS AND GROUNDING INSTRUCTIONS CAUTION PLEASE READ CAREFULLY All Cooktop models and the Wok require an electrical circuit rated at 120 volts, 60 Hz., 10 Amps, except models with electric griddle require 15 Amp circuits. 240 volt models require 30 Amp circuits.

For personal safety, this appliance must be connected to a properly grounded and polarized electrical power supply. Always disconnect the electrical plug from the wall receptacle before servicing this unit. See Installation Instructions for electrical requirements and grounding instructions. **DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE SEPARATE GROUND WIRE OR THE THIRD (GROUND) PRONG FROM THE POWER CORD PLUG.** It is the personal responsibility and obligation of you, the user, to have this appliance connected to the electrical power supply in accordance with the National Electrical Code and/or applicable local codes and ordinances by a qualified electrician.

It is recommended that a dedicated circuit servicing this appliance be provided. CAUTION - ALL MODELS In Case of an Electrical Failure If for any reason a gas control knob is turned ON and there is no electric power to operate the electronic igniters on the cooktop burners, turn OFF the gas control knob and wait 5 minutes for the gas to dissipate before lighting the cooktop burner manually.



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*BEFORE USING YOUR ELECTRIC GRIDDLE THE FIRST TIME Clean the surface with hot soapy water. Rinse thoroughly with clear water.*

*Check adjustment of griddle plate, for slight tilt forward. See INSTALLATION MANUAL. The griddle is now ready to use. 5 Section 3: DESCRIPTION MODEL AND PARTS IDENTIFICATION FOR 48" MODELS AND 24" GRIDDLE Model PC484WK (4 Burners and Wok) Model PC486GE (6 Burners and Griddle) Model PC484GGE (4 Burners and Griddle and Grill) Model PC486GL (6 Burners and Grill) Model PC484GE (4 Burners and Griddle) Model P24GE (Griddle) Key for PC48 Models 1 12" Low Back or Island Trim (ordered separately) 2 Burner Grates & Burners 3 Grill (PC484GGE and PC486GL) 4 Griddle (PC484GGE and PC486GE) 5 Control Knobs, ExtraLow® Burners 6 Control Knobs, Standard Burners 7 Control Knob, Grill 8 Control Knob, Griddle Thermostat 1 4 2 2 3 8 5 6 7 Model PC484GGE 6 Section 3: DESCRIPTION MODEL AND PARTS IDENTIFICATION FOR 36" AND 30" MODELS 4 Model PC366 (6 Burners) Model PC364GL (4 Burners and Grill) 8 Model PC364GE (4 Burners and Griddle) Key for PC304 / PC36 Models Model PC304 (4 Burners and Center Grate) 1 12" Low Back or Island Trim (ordered separately) 2 Burner Grates & Burners 3 Griddle (PC364GE) 4 Grill (PC364GL) shown in top view 5 Control Knobs, ExtraLow® Burners 6 Control Knob, Griddle Thermostat (PC364GE) 7 Control Knobs, Standard Burners 8 Center Grate (PC304) - shown in top view 7 3 2 2 5 6 Model PC364GE 7 Section 3: DESCRIPTION MODEL AND PARTS IDENTIFICATION FOR 24" WOK 1 2 3 4 Model P24WK Key for Model P24WK and PC484WK 1 Low Back Guard (shown). Optional Island Trim available. (Low Back or Island Trim must be ordered separately.) 2 3 4 5 6 Wok cooktop Wok pan support ring Control knob Wok pan and lid Large Kettle/Pot (not provided) 7 Wok Trivet 6 5 Wok Pan with Lid 7 Wok Trivet Fits over wok pan support ring for large pots used over wok burner. (see right) 3 Wok Trivet Assembly 8 Section 4: USING THE COOKTOP Using The Cooktop Sealed Burners CONTROL KNOBS The control knobs for two sealed gas burners, one in front and one in the rear, are located directly in front of and below the pair of burners on the control panel. BTU Output for Standard Burners · HI is equivalent to 15,000 BTU / HR using natural gas (13,000 BTU / HR using propane). · LO is equivalent to 2,100 BTU / HR.*

*BTU Output for ExtraLow® Burners · HI is equivalent to 15,000 BTU / HR using natural gas (13,000 BTU / HR using propane). · LO is equivalent to 3,000 BTU / HR. · XLO is equivalent to 370 BTU / HR. Setting Indicator Sealed Star® Brass Burner Base The cooktop features four or six gas surface burners; each rated at 15,000 BTU/HR using natural gas (13,000 BTU/HR using propane). The burners are sealed to the stainless steel top frame to prevent liquid spills from accumulating below the top surface, making it easier to clean. On all models, the two left burners have the exclusive ExtraLow feature, the remaining burners are standard. Each burner has its own control knob. ExtraLow® Burners Knob Standard Burner Control Knob The two words above each control knob identifies the burner position. For example, LEFT FRONT, RIGHT FRONT, etc. The controls for the two left burners, front and rear, have flame settings even lower than the standard LO settings.*

*Setting Indicator OPERATION OF THE BURNERS · Press in on the knob and turn it counter-clockwise to the HI setting. · The igniter for the selected sealed burner clicks and sparks. · After flame ignition, the igniters stop clicking. · Rotate the knob to any flame setting between HI and LO. · The Blue Burner Signal Light, between the burners, will light when adjacent burners are lit.*

*They will remain on until the burner is turned off. ExtraLow® Range ExtraLow® Burner Control Knob The drawing shows that the control knob has an additional range between the LO and XLO settings. When the knob is set within this range, the flame cycles off and on. By varying the length of time the flame is off and on, the heat is reduced even further to cook delicate foods. For example, these very low settings are suitable for simmering and poaching, melting chocolate and butter, holding cooked foods at temperatures without scorching or burning, etc.*

*9 Section 4: USING THE COOKTOP Operation of the ExtraLow Burners · XLO, the very lowest setting, is achieved by cycling the flame ON for approximately 8 seconds and OFF for 52 seconds of each minute. When the knob is set just below the LO setting, the flame will cycle ON for approximately 52 seconds and OFF for 8 seconds of each minute. To vary the amount of low heat to suit the food and quantity, the control can be set anywhere within the LO and XLO range marked on the knob. · To maintain a low or simmer heat, bring food to a rolling boil. Stir well, then cover the pan and lower the heat to a setting just below LO. Check periodically to see if the control knob should be turned to another setting. If an over-size pan is used, the simmer action may occur mainly in the center of the pan. To equalize the temperature throughout the food, stir the food around the outer edges of the pan into the food in the center. It is normal to stir food occasionally while simmering. This is especially important when simmering for several hours, such as for a homemade spaghetti sauce or beans.*

*When lowering the flame setting, adjust it in small steps. If the setting is too low to hold a simmer, bring the food back to a boil before re-setting to a higher heat. It is normal not to see simmer bubbles immediately after the food has been stirred. There may be bubbling when the flame cycles ON and no bubbles when the flame is OFF. Even when the flame is OFF, there will be steam and a slight quiver on the liquid's surface. Electronic Single Point Ignition Brass Burner Base · · · · Burner Cap Star® Burner Components Each burner has its own electronic igniter that sparks when the burner is turned on. Do not touch the burners when the igniters are sparking. Each burner should light in 4 seconds or less. If a burner does not light, check to see that the cap is positioned correctly on the base. If a burner fails to ignite, refer to the section on Page 30 "Before Calling for Service.*

*" 1 2 3 4 · · ExtraLow Settings · The number and dash designations, shown in the drawing, are for reference only. Numbers do not actually appear on the knob. The number indicates the position of the flame setting as represented on the cooking recommendations, Pages 14 and 15, with #4 being hotter than #1.*



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· · ExtraLow Techniques · · The type and quantity of food affects which setting to use. The pan selected affects the setting.

Its size, type, material, and whether a lid is used, all affect the consistency of the cooking temperature. Igniter Ports BURNER CAP 10 Section 4: USING THE COOKTOP AUTOMATIC RE-IGNITION If any one or more burners or grill blow out, the electronic igniter automatically sparks to re-light the flame. Do not touch the burners when the igniters are sparking. POWER FAILURE · In the event of a power failure, the standard burners and grill can be manually lit. It is necessary to light each one individually.

· If the cooktop is being used when the power failure occurs, turn all knobs to the OFF position. · The standard and grill burners can be lighted by holding a match at the ports and turning the control knob to the HI position. Wait until the flame is burning all around the burner before adjusting the flame to the desired height. · Neither ExtraLow burner can be used during a power failure. Be sure to turn them off. · If either ExtraLow burner is on when a power failure occurs, they cannot be turned back on until both knobs are first turned off. · The XLO, griddle, and wok burners cannot be used during a power failure. · If you smell gas, refer to safety precautions listed inside the front cover. FLAME HEIGHT · The correct flame height depends on 1) size and material of pan being used; 2) food being cooked; and 3) amount of liquid in the pan. Never extend the flame beyond the base of the pan.

Use a low or medium flame for pan materials that conduct the heat slowly, such as porcelain coated steel or glass-ceramic. IMPORTANT: · For proper combustion do not use the cooktop without the burner grates in place. There is a slight sound associated with gas combustion and ignition. This is a normal condition. On cooktops using propane gas (LP), a slight "pop" sound may be heard at the burner ports a few seconds after the burner has been turned off. · · FLAME DESCRIPTION Dark Blue Secondary Cone Light Blue · Primary Cone Flame Color · The burner flame color should be blue with no yellow on the tips. It is not uncommon to see orange in the flame color; this indicates the burning of airborne impurities in the gas and will disappear with use. With propane (LP) gas, slight yellow tips on the primary cone are normal. The flame should burn completely around the burner cap. If it doesn't, check that the cap is positioned correctly on the base and that the ports are not blocked.

The flame should be stable with no excessive noise or fluttering. Warning In the event of a power failure, all knobs are to be turned to the OFF Position. Only the standard burners can be lighted manually. · · 11 Section 4: USING THE COOKTOP Cookware Recommendations CAUTION: · Food packaged in aluminum foil should not be placed directly on the burner grate. Aluminum foil can melt during cooking.

Do not let plastic, paper or cloth come in contact with a hot burner grate. They may melt or catch fire. Never let a pan boil dry. This can damage your pan and the cooking surface. Professional quality pans with metal handles are recommended because plastic handles can melt or blister if the flame extends up the side of the pan.

Professional quality pans are found at restaurant supply stores and gourmet specialty shops. All cookware should have these characteristics: good heat conductivity, good balance, correctly sized base diameter, a heavy, flat base, and a proper fitting lid. For best cooking results, the flame should be contained under the bottom of the pan. Aluminum and copper are pan materials that conduct the heat quickly and evenly. These metals are sometimes attached to the base or in the core between stainless steel. (51 mm) Base Diameter · Select the base diameter to match the diameter of the flame. The diameter of the flame should be the same size as the pan base or slightly smaller. Oversize or under size pans sacrifice cooking performance. A 5-1/2" (140 mm) base size is generally the smallest recommended. · · Flat Base Pan · A heavy, flat base is more apt to remain flat when heated.

Pan bases that are warped, dented, ridged or too lightweight will heat unevenly. Heat and cool pans gradually to avoid sudden temperature changes which tend to distort cookware. Do not add cold water to a hot pan. Balanced Pan · Balance is important for stability and even cooking. The handle must not be heavier than the pan and tilt it unevenly. A pan must sit level on the grate without rocking or wobbling. Placement of large stock pots should be staggered when used on the cooktop. Bakeware such as large casserole pans, cookie sheets, etc. should not be used on the cooktop. · · Covered Pan A properly fitting lid will shorten cooking time and make it possible to use lower heat settings.

12 Section 4: USING THE COOKTOP Specialty Cookware Canning Tips: · A flat base pan is preferred to one with a concave, convex or rippled base. When using two canners at the same time, use staggered burners. Do not block air to the burners. A flame needs the right amount of air for complete combustion. Use a cover on a canner when bringing the contents to a boil.

Once the contents have reached a boil on HI, use the lowest flame possible to maintain the boil or pressure. Canning produces a large amount of steam. Take precautions to prevent burns. · Flat-bottom Wok Pan · · Round-Bottom Wok in Support Ring · Woks Either flat based or round bottom woks with the accessory ring can be used on models without a built-in wok burner. Round bottom woks must be used with a support ring.

The porcelaincoated cast iron wok support ring must be purchased separately. · Canners and Stock Pots Select one with a base diameter that extends no more than 2 inches (51mm) beyond the grate. Standard Size Water Bath Canner 21 to 22 quarts (19.95 to 20.9 liters), with an 11 to 12 inch base (27.9 to 30.5 cm) and a 9 to 11 inch depth (22.9 to 27.9 cm). Standard Size Pressure Canner 8 to 22 quarts (7.

6 to 20.9 liters), with an 8 to 11 inch base (20.3 to 27.9 cm) and a 6 -1/2" to 12 inch depth (16.5 - 30.5 cm). COOKING Recommendations Suggestions for Using the Recommendations Use the recommendations on Pages 14 and 15 as a guide. The settings you use will vary depending on the pans selected and the starting temperature of the food. In the recommendations, the "Finish Setting" has been separated for the standard and ExtraLow burners. There may or may not be a change between the two burner settings.

The ExtraLow setting can be either a cooking or a holding setting. Raise or lower the flame setting gradually.



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Allow time for the pan and the food to adjust to the new setting. 13 Section 4: USING THE COOKTOP Surface Burner Cooking Recommendations Food BEVERAGES Cocoa BREADS French Toast, Pancakes, Grilled Sandwiches BUTTER Melting CEREALS Cornmeal, Grits, Oatmeal CHOCOLATE Melting DESSERTS Candy Pudding and Pie Filling Mix Pudding EGGS Cooked in Shell MED LO to MED cook following recipe MED LO cook according to package directions MED LO Bring milk to a boil MED HI cover, bring water to a boil, add eggs, cover MED melt butter, add eggs HI bring water to the steaming point, add eggs HI until meat starts to sizzle HI melt fat, then brown on MED HI to HI, add liquid, cover MED HI to HI preheat skillet HI heat oil, then brown on MED HI heat oil HI preheat skillet HI cover, bring water to a boil, add cereal Start Setting MED heat milk, cover MED preheat skillet Finish Setting Standard Burners LO finish heating MED LO to MED cook Finish Setting ExtraLow® Burners XLO keep warm, cover\* Same as Standard XLO to hold MED LO to MED finish cooking according to package directions Use XLO 4 to 3 Allow 5 to 10 minutes to melt XLO to hold, cover\* 2 to XLO Allow 10 to 15 minutes to melt XLO to hold\* Same as Standard Same as Standard MED LO to MED LO Use XLO Use XLO 3 to 2 to cook XLO cook 3 to 4 minutes for soft cooked; or 15 to 20 minutes for hard cooked XLO to hold for a short period\* Same as Standard Fried, Scrambled Poached LO to MED LO finish cooking MED to MED HI finish cooking MED LO to MED finish cooking Use XLO MEAT, FISH, POULTRY Bacon, Sausage Patties Braising: Swiss Steak, Pot Roast, Stew Meat Quick Frying: Breakfast Steaks Frying: Chicken Deep Frying: Shrimp Pan Frying: Lamb Chops, Thin Steaks, Hamburgers, Link Sausage Poaching: Chicken, whole or pieces, Fish Same as Standard 3 to 2 simmer until tender Same as Standard Same as Standard Same as Standard 4 to 3 to hold, covered 4 to 3 to hold, uncovered 4 to 3 to finish cooking MED HI to HI fry quickly LO cover, finish cooking MED HI to HI to maintain temperature MED to MED HI brown meat Use XLO HI Cover, bring liquids to a boil 14 Section 4: USING THE COOKTOP Surface Burner Cooking Recommendations Food Simmering: Stewed Chicken, Corned Beef, Tongue, etc. PASTAS Macaroni, Noodles, Spaghetti POPCORN (use a heavy, flat bottom pan) PRESSURE COOKER Meat Vegetables RICE Start Setting HI cover, bring liquid to a boil HI bring water to a boil, add pasta HI cover, heat until kernels start to pop MED HI to HI build up pressure HI build up pressure HI cover, bring water to a boil, add rice, cover MED HI to HI cook meat/vegetables, follow recipe MED LO melt fat, follow recipe XLO to LO HI cover, bring liquid to a boil HI cover, bring water and vegetables to a boil HI cover, bring water and vegetables to a boil HI heat oil MED LO to MED cook 10 to 30 minutes, or until tender MED LO to MED cook according to package directions MED to MED HI maintain frying temperature LO to MED LO cook according to package directions MED LO to MED cook to desired doneness MED HI to HI finish cooking LO to MED LO finish cooking XLO MED HI to HI to maintain a rolling boil MED HI to HI finish popping MED LO to MED maintain pressure MED LO to MED maintain pressure Finish Setting Standard Burners Finish Setting ExtraLow® Burner 4 to 1 simmer slowly Same as for Standard Burners Same as for Standard Burners Same as for Standard Burners Same as for Standard Burners 4 to 2 cook according to package directions XLO to hold, cover 2 to XLO simmer (2 to 3 to thicken sauce, uncovered) XLO to hold, cover\* XLO To hold, lowest setting 3 to 2 simmer XLO to hold, cover\* XLO to hold, cover SAUCES Tomato Base White, Cream, Bernaise Hollandaise SOUPS, STOCK VEGETABLES Fresh Frozen Same as for Standard Burners Deep Frying Same as for Standard Burners In Pouch HI cover, bring water and vegetables to a boil HI heat oil or melt butter, add vegetables HI heat oil, add vegetables Same as for Standard Burners Saute Same as for Standard Burners Stir Fry Same as for Standard Burners \* We recommend that these foods be stirred occasionally.

15 Section 4: USING THE COOKTOP Using the Grill A Ventilating Hood of adequate cubic-foot-per-minute capacity vented to the outside of the house is recommended for installation above the COOKTOP and grill. For most kitchens with a wall mounted hood, a certified hood rating of not less than 940 CFM is recommended. The hood must be installed according to installation instructions furnished with the hood and local building code requirements. Refer to ventilation requirements in the Installation Instructions for additional information. THE GRILL (Available on some models) When cooking food on the grill you will achieve the same flavor as meat cooked on an outdoor grill.

This flavor is actually created by the fats and juices that are brought to the surface of the food and seared by the intense heat from the stainless steel radiant. Most types of foods, steaks, chops, patties, poultry pieces, etc. cook somewhat faster on the gas grill with its constant regulated heat than on an ordinary charcoal grill. Your new Thermador Professional® grill is equipped with an aluminized steel U-shaped tube burner typical of those used in restaurants. Automatic ignition is used to eliminate the continuous pilots found on restaurant grills. The grill burner is rated at 18,000 BTU/HR using natural gas (17,000 BTU / HR using propane). Note: When used with propane gas, a slight pop or flash may occur at the burner ports a few seconds after the burner has been turned off. This usually occurs after the burner has been on awhile. This is normal. AUTOMATIC REIGNITION The electronic igniter automatically sparks the burner to light.

DO NOT TOUCH any burner while the igniters are sparking. GRILL BURNER EFFICIENCY AND FLAME CHARACTERISTICS The burner flame should be blue in color and stable with no yellow tips, excessive noise or lifting. It should burn completely along both sides of the burner tube. An improper gas-air mixture may cause either a yellow tipped flame or burner flutter. Have the flame adjusted by a technician. Foreign particles in the gas line may cause an orange flame during initial use. This will disappear with use. If the flame is uneven, flutters, makes excessive noise or lifts, check to see if the BURNER ports are clogged. If the ports are clogged, use a wire, a straightened paper clip or needle to clear the ports. If the condition persists, contact a service agency for adjustment.



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**Control Knob CONTROL KNOB** The burner control has an infinite number of heat settings, and there are no fixed positions on the control knob between HI and LO. To turn the burner on, press the control knob and rotate it counterclockwise to the LITE position. Adjust the knob to the desired heat setting. 16  
Section 4: USING THE COOKTOP Using the Grill CAUTION: · Use extreme care when placing the grill components into the grill compartment. Avoid contacting the ceramic igniter which could break preventing operation of the grill.

The grill must be assembled as shown. The drip tray heat shields must be in place, and the burner must be properly positioned relative to the gas supply. Incorrect assembly of the grill may result in unsafe or hazardous conditions during operation. The grill radiant must be in place for proper operation of the grill. Do not leave the grill unattended while in use.

Do not use charcoal briquettes or coals of any kind. Disassembly/Assembly of the Grill Follow the steps below to disassemble the components in the grill box.  
A. Remove the grill grate, stainless steel radiant and burner from the grill box. B. Remove the heat deflector from the slots on the front panel of the grill box.  
C. Remove the rectangular drip pan inside the grill box as shown below. Re-assembly A. Replace the drip pan and heat deflector.

B. Insert the end of the burner into the slots at the back of the grill box. Insert the tab on front of the burner into slot in the heat deflector. C. The stainless steel radiant lies on two (2) studs on each end of the grill can. D. Place the grill grate, with raised food containment rail oriented towards the grill box rear. · · · Exploded Views and Side View of Grill Grill Grate Stainless Steel Radiant Spark igniter U-shaped burner Heat Deflector Grill Box Drip Pan Burner Placement in slots in back of grill 17 Section 4: USING THE COOKTOP Using the Grill COOKING ON THE GRILL GRILLING Suggestions · The burner should light within approximately 5 seconds. · Preheat grill for 10 to 15 minutes minimum. The hot grill sears the food, sealing in the juices.

The longer the preheat, the faster the meat browns and the darker the grill marks. · Grilling requires high heat for searing and proper browning. Most foods are cooked at the higher heat settings for most of the cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside.

· Foods cooked for a long time or basted with a sugary marinade many need a lower heat setting near the end of the cooking time. · After grilling and the food has been removed, turn the knob to HI and burn off any excess grease which has accumulated on the stainless steel radiant. · Use a brass wire brush, dipped in hot water, to loosen food particles from the grate. · When the grill has cooled, clean the drip tray, radiant, heat deflector and compartment. Wipe the U-shaped burner with a damp cloth.

Trim any excess fat from the meat before cooking. Cut slits in the remaining fat around the edges at 2" (51 mm) intervals. Brush on basting sauce toward the end of cooking. Use a spatula or tongs instead of a fork to turn the meat. A fork punctures the meat and lets the juices run out. Add seasoning or salt after grilling. The grill grate has side and rear rails designed to make foods easier to turn with a spatula. After the juices begin to bubble to the surface, turn the meat only once. This helps keep the juices in the meat. Some pieces of meat and poultry cook faster than others.

Move those pieces to the cooler area of the grill until the rest have finished. The doneness of meat is affected by the thickness of the cut. Chefs say it is impossible to have a rare doneness with a thin cut. Do not leave the grill unattended while cooking. Handling Excessive Flare-Ups The intense heat needed for grilling may also cause flare-ups due to grease dripping on the stainless steel radiant. If flare-ups occur, use a long handled spatula to move the food to another area of the grill. Should flare-ups become excessive, remove the food from the grill and turn off the burner. Excessive flames occur when cooking meat with extra fat, i.e. 30% ground beef, untrimmed steaks, lamb chops, etc.

Be cautious when turning meat over. It is important that grilling be supervised at all times. 18 Section 4: USING THE COOKTOP Grill Cooking Recommendations Food Weight or Thickness Control Setting Total Suggested Special Instructions Cooking Time and Tips MEATS Beef Hamburgers 1/2 to 3/4 inch (13 mm to 19 mm) MED HI 14 to 18 minutes 12 to 15 minutes Grill, turning once when juices rise to the surface. Do not leave hamburgers unattended since a flare up can occur quickly. Steaks Rib, Club, Tenderloin, Porterhouse, T-Bone, Sirloin Rare (140°F) 1" (25 mm) 1-1/2" (38 mm) HI HI 10 to 14 minutes 13 to 18 minutes Remove excess fat from edge.

Slash remaining fat at 2-inch (51 mm) intervals. Grill, turning once. MED (160° F) Well-Done (170° F) Lamb Chops & Steaks Rare (140°F) 1" (25 mm) 1-1/2" (38 mm) 1" (25 mm) 1-1/2" (38 mm) MED to HI MED MED 14 to 22 minutes 18 to 27 minutes 22 to 32 minutes 27 to 37 minutes 1" (25 mm) 1-1/2" (38 mm) HI HI 12 to 15 minutes 14 to 18 minutes Remove excess fat from edge. Slash remaining fat at 2-inch (51 mm) intervals. Grill, turning once.

MED (160°F) Well-Done (170°F) Pork Chops 1" (25 mm) 1-1/2" (38 mm) 1" (25 mm) MED to HI MED 15 to 20 minutes 18 to 25 minutes 20 to 30 minutes 1/2" (13 mm) 1" (25 mm) MED MED 20 to 40 minutes 35 to 60 minutes Remove excess fat from edge. Slash remaining fat at 2-inch (51 mm) intervals. Grill, turning once. Cook well done. Grill, turning occasionally. During last few minutes brush with barbecue sauce, turn several times. Ribs MED 45 to 60 minutes 19 Section 4: USING THE COOKTOP Grill Cooking Recommendations Food Weight or Thickness Control Setting Total Suggested Special Instructions Cooking Time and Tips MEATS (continued) Pork Ham Steaks (precooked) 1/2 inch HI 4 to 8 minutes Remove excess fat from edge. Slash remaining fat at 2-inch (51 mm) intervals. Grill, turning once. Slit skin.

Grill, turning once. Hot Dogs MED 5 to 10 minutes POULTRY Chicken Broiler/Flyer Halved or Quartered Breasts, bone-in 2 to 3 pounds LO to MED 1 to 1-1/2 hours 40 to 60 minutes Place skin side up. Grill, turning 2 to 3 times. MED 30 to 45 minutes FISH AND SEAFOOD Steaks Halibut, Salmon, Swordfish Whole Catfish, Rainbow Trout 3/4 to 1 inch MED to HI 8 to 15 minutes Grill, turning once. Brush with melted butter, margarine or oil to keep moist. Grill, turning once. Brush with melted butter, margarine or oil to keep moist.



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8 to 16 ounces MED to HI 20 to 30 minutes 20 Section 4: USING THE COOKTOP About the Electric Griddle (12" griddle available on PC486GE, PC484GGE and PC364GE; 24" griddle available on P24GE and PC484GE) for proper tilt of griddle plate. During installation, the installer is responsible for leveling the cooktop. The griddle plate should be washed with warm soapy water then rinsed with clear water prior to use.

The griddle may be used without any butter, margarine or oil. However, a very small amount may be used to flavor foods. Any utensil may be used on the griddle surface. Lift and slide back DESCRIPTION The built in griddle is made of restaurant quality aluminum coated with titanium. This produces a surface with even heat that is easy to clean.

A maple chopping block and stainless steel cover are available as accessories and are purchased separately. Both are sized to fit on top of the surface when the griddle is not being used. The maple chopping block and stainless steel cover must be removed before turning the griddle on. · The 12" electric griddle element is rated 120 volts AC, 1,600 watts. The 24" electric griddle element is rated 240 volts AC, 3,200 watts.

· The visible gaps between the griddle plate and cooktop sides allows for expansion during heating. Griddle Grease Tray CAUTION: The griddle element is hot after use. Allow sufficient time for griddle components to cool before cleaning. Griddle Grease Tray(s) · Push the tray under the front edge of the griddle overhang to catch grease or food residue. · Clean the tray after every use. When removing the tray, use care when tipping it so that the contents do not spill.

CONTROL KNOB GRIDDLE (\*SEE NOTE) Cooking on the Griddle 1. Check that the grease tray is tucked under the griddle plate overhang. 2. Turn the knob to the cooking temperature to preheat the griddle.

3. Preheat 10 to 12 minutes. 4. Add butter, margarine, oil or shortening for more flavor. 5. Add the food and cook. 6. Care should be taken that the surface is not gouged when utensils are used. Control Knob · The griddle is electronically controlled with temperatures marked on the knob(s) from 150°F to 500°F. · There are no fixed settings on the knob.

· Press and turn the knob(s) counter-clockwise to the temperature setting. \*NOTE: The 24" griddle uses two control knobs, one knob for "GRIDDLE LEFT" and one knob for "GRIDDLE RIGHT." GRIDDLE COOKING RECOMMENDATIONS FOOD Eggs Bacon; Breakfast Sausage Toasted Sandwiches Boneless Chicken Breasts SETTING 300°F to 325°F (150°C to 160°C) 350°F to 375°F (177°C to 190°C) 325°F to 350°F (160°C to 177°C) 350°F to 375°F (177°C to 190°C) Boneless Pork Chops, 1/2" thick 350°F to 375°F (177°C to 190°C) Ham Slices, 1/2" thick Pancakes; French Toast Potatoes; Hash Browns 21 350°F to 375°F (177°C to 190°C) 350°F to 375°F (177°C to 190°C) 375°F to 400°F (190°C to 205°C) PREPARING THE GRIDDLE The griddle must be tilted slightly forward for optimum performance. See INSTALLATION MANUAL for procedure to check and adjust griddle Section 5: WOK OPERATION About the

Wok (Available on models PC484WK and P24WK) A ventilating hood of adequate CFM capacity vented to the outside of the house is recommended for installation above this cooktop or wok. For most kitchens with a wall mounted hood, a certified hood rating of not less than 940 CFM is recommended.

The hood must be installed according to installation instructions furnished with the hood and local building code requirements. CONTROL KNOB WOK DESCRIPTION Your new Thermador Professional Wok, has a heavy cast iron burner typical of those used in restaurants. . . . Control Knob There are no fixed positions on the knob between HI and LO. Press and turn the knob counter-clockwise to the LITE position. An audible click will be heard as the igniter lights the pilot light.

When the burner ignites, adjust the knob to the heat setting. BTU Output for the Wok Burner · · HI is equivalent to 30,000 BTU / HR using natural gas (24,500 BTU / HR using propane). LO is equivalent to 10,000 BTU / HR. Pilot Light Igniter The igniter will spark and ignite the pilot light. · The pilot light will be on for about 45 seconds to 1 minute, then the safety valve opens and the burner lights. PREPARING THE WOK PAN FLAME DESCRIPTION · The burner flame color should be blue with no yellow on the tips. It is not uncommon to see orange in the flame; this indicates the burning of airborne impurities in the gas and will disappear with use. The flame should burn completely around the circular, cast iron burner. If the flame is uneven, flutters, makes excessive noise or lifts, check to see if the burner ports are clogged. Use a straightened paper clip wire or needle to open the ports if they are clogged.

Never use a toothpick; it could break off in the port. Contact an authorized service technician if an inefficient flame persists. When used with propane gas (LP), a slight pop may be heard a few seconds after the burner is turned off. This is normal and usually occurs after the wok has been on for awhile. 22 1. The first time the wok pan is used, clean the surface with hot soapy water to remove the protective oil coating. Dry thoroughly. 2. Apply a light coat of vegetable oil (not corn or olive oil) with a paper towel to the entire surface, inside and out. 3.

Heat the pan on a medium setting until the surface turns golden brown, about 20 seconds. Cool. Wipe off excess oil. 4. Repeat this procedure several times to seal the pores of the metal.

This prevents the steel from rusting and keeps the food from sticking. 5. Wipe off excess oil before using or storing. Do not scour seasoned surface; scouring removes the protection. . . . Section 5: WOK OPERATION Wok Operation WOK ASSEMBLY 1.

Remove all packaging materials and temporary labels from the wok pan. 2. Make sure that the plastic ties used for shipping have been removed. Wok Trivet 21-3/4" ( 55.2 mm) Flat Bottom Pot 12-3/4" (32.4 cm) Wok Support Ring (attached to cooktop) 5" (12.7 cm) Trivet 3. Check that the support ring is properly placed above the burner. 4. Place wok pan into support ring before turning on the burner.

5. Turn the control knob to the LITE position. After 45 to 60 seconds, turn to the heat setting. 6. It is normal for the wok pan to discolor and darken with use. This indicates that it is well seasoned. · · Wok Support Ring (attached to cooktop) Use the trivet to support a flat-bottom wok or a large stock pot. Assemble as shown in the drawing above. 23 Section 6: CARE AND MAINTENANCE Care and Maintenance · CAUTION Avoid cleaning any part of the cooktop while it is hot.



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*Do not clean any removable part of the cooktop in a self-cleaning oven.*

*Use clean applicators, i.e. soft cloths, sponges, paper towels, soap-filled pads, for cleaning and scouring. The use of brand names in these recommendations is intended only to indicate a type of cleaner. This does not constitute an endorsement.*

*The omission of any brand name cleaner does not imply its inadequacy. The brands listed are suggested as examples of a type of cleaner, such as non-abrasive, mild abrasive, powder, creme, etc. Use all products in accordance with the manufacturer's instructions. ABOUT THESE RECOMMENDATIONS · Always start by selecting the mildest cleaner according to the kind of soil and the material soiled. To prevent marring the stainless steel finish, always apply the cleaners in the direction of the polish lines.*

*Rinse and dry immediately to avoid water marks. · COOKTOP CLEANING RECOMMENDATIONS Cooktop Part / Material Brass Burner Base And Cast Iron Cap Burner Base Suggested Cleaners Important Reminders · Hot sudsy water; rinse and dry thoroughly. · Mild Abrasive Cleaners: Bon Ami®, Cameo® aluminum and stainless steel cleaner, Wright's® all purpose brass polish. · Liquid cleaners: Kleen King®. · Stiff nylon bristle tooth brush to clean port openings. · After cleaning, re-assemble the burner cap to the burner base correctly. Make sure the cap is completely seated when positioned on the base. Burner Cap Star® Burner Components Control Knobs / Plastic Bezels / Chrome · Hot sudsy water; rinse and dry immediately. · Do not soak knobs. · Do not force knobs onto wrong valve shaft.*

*24 Section 6: CARE AND MAINTENANCE Cooktop Cleaning Recommendations Cooktop Part / Material Exterior Finish/Back Guard Stainless Steel Suggested Cleaners · Nonabrasive Cleaners: Hot water and detergent, ammonia, Fantastic® Formula 409®. Rinse and dry immediately. · Cleaner Polish: Stainless Steel Magic® to protect the finish from staining and pitting; enhances appearance. · Hard water spots: Household vinegar. · Mild Abrasive Cleaners: Siege® Stainless Steel and Aluminum Cleaner, Kleen King® Stainless Steel liquid cleaner, Wright's® All Purpose Brass Polish. · Heat discoloration: Cameo®, Barkeepers Friend®, Zud®. · Nonabrasive cleaners: Hot water and detergent,®, Formula 409®. Fantastic Rinse and dry immediately. · Mild abrasive cleaners: Bon Ami® and Soft Scrub®. · Abrasive cleaners for stubborn stains: soap-filled steel wool pad. · Lestoil® or other degreaser. Important Reminders · Stainless steel resists most food stains and pit marks provided the surface is kept clean and protected. · Never allow food stains or salt to remain on stainless steel for any length of time. · Rub lightly in the direction of polish lines. · Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel.*

*Check ingredients on label. Grates: / Porcelain Enamel on Cast Iron · The grates are heavy; use care when lifting. Place on a protected surface. · Blisters/crazing/ chips are common due to the extreme temperatures on grate fingers and rapid temperature changes. · Acidic and sugar-laden spills deteriorate the enamel.*

*Remove soil immediately. · Abrasive cleaners, used too vigorously or too often can eventually mar the enamel. Griddle Grease Tray(s) Titanium-surfaced Aluminum · Clean the grease tray(s) after each use. · May be placed in dishwasher. · Wash in detergent and hot water; rinse and dry. · Stubborn soil: Soft Scrub® · Empty grease tray(s) after each use. · Remove tray after grease has cooled. Be careful not to fill it so full that tipping to remove it spills the grease. Lift and slide back 25 Section 6: CARE AND MAINTENANCE Cooktop Cleaning Recommendations Cooktop Part / Material Griddle / Titanium-surfaced aluminum Suggested Cleaners · Remove drip tray and discard grease into a grease resistant container for disposal. Wash drip tray in warm soapy water or place in dishwasher.*

*Wipe griddle surface with warm soapy water then rinse with warm water. Wipe dry with a soft cloth. · If food particles stick to the griddle plate, remove with a mild abrasive cleaner such as Soft Scrub®. · The 24" griddle is heavy. To clean, wipe with a soapy cloth. Rinse with clear water and dry with a soft cloth. The two grease trays may be washed in the dishwasher after the grease is removed. Important Reminders · Never flood a hot griddle with cold water. This can warp or crack the aluminum plate. · Do not clean any part of the griddle in a self-cleaning oven.*

*Grill Box / Stainless Steel Grill · Non-abrasive Cleaners: Hot water and detergent, ammonia, Fantastic®, Formula 409®. Rinse and dry immediately. Grill Burner · Abrasive cleaners for stubborn stains: soap-filled steel wool pad, Kleen King® Stainless Steel liquid cleaner. · Mild Abrasive Cleaners: Bon Ami® Soft Scrub®. · Do not clean any part of the grill assembly in a selfcleaning oven.*

*· Abrasive cleaners, used too vigorously or too often, will eventually scratch the steel. · When disassembling, cleaning and reassembling the grill, avoid contact with the spark igniter. Deflector, Heat Grill Note: To reach the grill box, remove the grate, stainless steel radiant, U-shaped burner, heat shield and drip pan. Spark Electrode Grease Catch Tray Grill Can Assembly 26 Section 6: CARE AND MAINTENANCE Cooktop Cleaning Recommendations Cooktop Part / Material Grill Drip Pan / Stainless Steel Suggested Cleaners · Hot sudsy water; rinse and dry thoroughly. · After grease removal, drip pan may be put into dishwasher.*

*Important Reminders · Do not clean in a selfcleaning oven. Grill Grate / Porcelain Enamel on Cast Iron · While the grate is hot (but the flame is off), dip a brass grill brush in hot water and scrub the grate. The steam created from the hot water and the abrasive action of the brush helps loosen the hard to remove soil. · The grate is heavy; use care when lifting. Place on a protected surface. · Blisters, crazing and chips are common due to the extreme temperatures and rapid temperature changes. Igniters / Ceramic · Use a cotton swab dampened with water, Formula 409® or Fantastic®. · Do not use sharp tool to scrape the igniter. It is fragile; if it is damaged the grill cannot be lit. · Acidic and sugar-laden spills deteriorate the stainless steel.*

*Remove soil immediately. · Abrasive cleaners, used too vigorously or too often, can eventually mar the stainless steel. Surface Spill Trays / Stainless Steel · Hot sudsy water; rinse and dry thoroughly.*



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· Formula 409® or Fantastic®. Wipe spray off immediately or apply to a paper towel first and then wipe spill. · Mild Abrasive Cleansers: Cameo®, Zud®, Barkeepers Friend®. Liquid cleaners: Kleen King®, Siege® Stainless Steel and Aluminum Cleaner, Wright's® All Purpose Brass Polish. Apply with care. 27 Section 6: CARE AND MAINTENANCE Cooktop Cleaning Recommendations Cooktop Part / Material Surface Trim Strips · Hot sudsy water; rinse and dry thoroughly. · Formula 409® or Fantastic®.

Wipe spray off immediately or apply to a paper towel first and then wipe soil. Trim Strips (Located between stainless steel spill trays; they join the spill trays.)

Suggested Cleaners Important Reminders · The over-spray from liquid cleaners may leave an outline shadow. If allowed to dry, it may leave a permanent outline. Wok Burner / Cast Iron · Clear ports of any soil with a straightened wire paper clip or needle.

· Scour burner with S.O.S®, Scotch Brite® pad, or powdered cleanser. Rinse and dry well. Drain and dry venturi tube before replacing burner.

· Wash after each use with hot, soapy water. Rinse and dry. · Do not use harsh abrasives or scouring pads without reseasoning the pan. · Keep both the inside and outside of the pan seasoned with oil as described on Page 22. · Wash with hot, soapy water. Rinse and dry immediately. · Do not use a toothpick to clear ports. It can break off and plug the opening. · Do not hit the igniter or pilot when replacing burner. Wok Pan, 21-3/4" / Steel · The wok pan is steel and will rust if not seasoned.

(see page 5 for procedure) Wok Pan Cover / Aluminum Wok Support Ring Stainless Steel · Wash after each use with hot, soapy water. · Rinse with hot water and clean sponge. · It is normal for stainless steel to discolor due to high temperatures. 28 Section 7: BEFORE CALLING FOR SERVICE Do-It-Yourself Maintenance POWER FAILURE In the event of a power failure, only the standard (nonExtraLow®) burners and grill can be lighted manually. It is necessary to light each standard burner individually. If the cooktop is being used when the power failure occurs, turn all of the burner control knobs to the OFF position. Then, the standard burners and grill can be lighted by holding a match at the ports and turning the control knob to the HI position. Wait until the flame is burning all the way around the burner cap before adjusting the flame to the desired height. The two ExtraLow® burners on the far left side cannot be used during a power failure. Be sure to turn them OFF if a power failure occurs.

They will not turn back on until both control knobs are first turned OFF and then turned back on again. The griddle and wok cannot be used during a power failure. See What To Do If You Smell Gas, inside front cover. INTERMITTENT OR CONSTANT IGNITER SPARKING Intermittent or constant sparking of the sealed gas surface burners can result from a number of preventable conditions. Eliminate these conditions as indicated below.

SYMPTOM Intermittent sparking CAUSE · Improper fit of burner cap into burner base · Ceramic igniter is wet or dirty. · Burner ports are clogged. REMEDY · Seat cap in place. · Carefully dry or clean igniter. · Clean ports in burner cap with a wire, a needle or straightened paper clip.

· Turn Wok knob to a setting between HI and LO. · Have a qualified electrician ground the cooktop properly. Refer to Installation Instructions. · Refer to Installation Instructions for correct installation. · Knob is left in the LITE position Constant Sparking · Cooktop is not properly grounded. · Electrical power supply is incorrectly polarized. 29 Section 7: BEFORE CALLING FOR SERVICE Before Calling for Service Before calling for service, check the following to avoid unnecessary service charges. Be sure to check these items first: Is there a power outage in the area? Is the household fuse blown or the circuit breaker tripped? Is the Cooktop disconnected from the electrical supply? IF THE BURNERS DO NOT IGNITE · Are the burner caps properly aligned on the burner bases (Sealed Surface Burners)? · Are the burner ports clogged? · Is a fuse blown or is the circuit breaker tripped? · Is the manual shut-off valve closed, preventing the flow of gas? · Are the Wok pilot ports clogged? · Is the spark igniter sparking (Surface Burners and Wok)? · Is there flame on the Wok pilot burner? Customer Service: 800/735-4328 or see our website: [www.thermador.com](http://www.thermador.com) Before installation, record the information below.

SERVICE INFORMATION \_\_\_\_\_ Model DATA RATING PLATE Cooktop Models: The data rating plate showing the model and serial numbers of your Cooktop or Wok is located on the underside of the Cooktop or Wok chassis near the gas inlet connection and electric power cord. This information is required if customer service is requested. Before installation, the model and serial numbers should be entered in the appropriate spaces on this page. After installation, accessing the information is difficult. \_\_\_\_\_ Serial Number \_\_\_\_\_ Date of

Purchase Product Rating Label Location Cooktop Model Front - Bottom of Unit Product Rating Label/ Serial Tag \_\_\_\_\_ Dealer's Name \_\_\_\_\_ Dealer's Phone Number \_\_\_\_\_ Service Center's Name WOK Model: The data rating plate shows the model and serial numbers of your Wok. It is located on the bottom of the unit. \_\_\_\_\_ Service Center's Phone Number

Also, enter this information on the Product Registration Form included with this product, then mail it to the indicated address. -- Thank You. 30 STATEMENT OF LIMITED PRODUCT WARRANTY Thermador What this Warranty Covers & Who it Applies to: The limited warranty provided BSH Home Appliances "Thermador" in this Statement of Limited Product Warranty applies only to the Thermador ("Product") sold to you, the first using purchaser, provided that the Product was purchased: (1) for your normal, household (non-commercial) use, and has in fact at all times only been used for normal household purposes; (2) new at retail (not a display, "as is", or previously returned model), and not for resale, or commercial use; and (3) within the United States or Canada, and has at all times remained within the country of original purchase. The warranties stated herein apply only to the first purchaser of the Product and are not transferable.

· Please make sure to return your registration card; while not necessary to effectuate warranty coverage, it is the best way for Thermador to notify you in the unlikely event of a safety notice or product recall.



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