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**User manual THERMADOR PD366BS**  
**User guide THERMADOR PD366BS**  
**Operating instructions THERMADOR PD366BS**  
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**Instruction manual THERMADOR PD366BS**

## INSTALLATION INSTRUCTIONS

For Thermador Professional® PRO-GRAND™  
Dual Fuel Ranges

Models  
PD304  
PD36  
PD48

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**Manual abstract:**

2. Shut-off valve must be a "T" handle gas cock. 3. Flexible gas connector must not be longer than 36 inches. **IMPORTANT** Local codes vary. Installation, gas connections and grounding must comply with all applicable codes. **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. WARNING ALL RANGES CAN TIP INJURY TO PERSONS COULD RESULT INSTALL ANTI-TIP DEVICE SEE INSTALLATION INSTRUCTIONS TO REDUCE THE RISK OF TIPPING OF THE APPLIANCE, IT MUST BE SECURED BY A PROPERLY INSTALLED ANTI-TIP DEVICE.**

**VERIFY THAT THE ANTI-TIP DEVICE IS ENGAGED PER INSTALLATION INSTRUCTIONS.**

**(NOTE: ANTI-TIP DEVICE IS REQUIRED ON ALL 30" AND 36" RANGES) -- 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. Note: This Range is NOT designed for installation in manufactured (mobile) homes or for installation in Recreational Park Trailers. **DO NOT** install this range outdoors. Model PD304 Model PD364GL Low Back Model LB36R Model PD484GGE Low Back Model LB48R Contents Introduction .

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All models are certified for use with natural gas. Field conversion of the appliance for use with propane gas supply will require a conversion kit. **IMPORTANT** A backguard must be utilized when there is less than a 12" horizontal clearance between combustible materials and the back edge of the range. The Thermador Low Back backguard must be ordered separately and installed at the rear of the range. For island installations and other installations with more than 12" clearance, an optional stainless steel Island Trim is available to cover the backguard mounting flanges. Verify that the appliance is correct for the type of gas being provided. Refer to Step 5 on Page 13 before proceeding with the installation. **CAUTION:** When connecting the unit to propane gas, make certain the propane gas tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the range. The maximum gas pressure to this appliance is not to exceed 14.0 inches water column (34.

9 mb) from the propane gas tank to the regulator. **CAUTION** This unit is designed as a cooking appliance. Based on safety considerations, never use it for warming or heating a room. 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. Gas Supply : z Natural Gas - 6 inch water column, (14.

9 mb) min., 8 inch (20 mb) nominal Propane Gas - 11 inch water column, (27.4 mb), 14 inch (34.9 mb) maximum 2 Step 1: Ventilation Requirements It is strongly recommended that a suitable exhaust hood be installed above the range. Downdraft ventilation should not be used.

The table below indicates the Thermador hoods, by model number, that are recommended for use with all ranges. **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. Hood blower speeds should be variable to reduce noise and loss of heated or air conditioned household air when maximum ventilation is not required. Normally, the maximum blower speed is only required when using the grill. 2. Hood Placement: For best smoke elimination, the lower edge of the hood should be installed a minimum of 30" to a maximum of 36" above the range cooking surface. (See Fig. 1).

*If the hood contains any combustible materials (i.*



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e. a wood covering), it must be a minimum of 36" above the cooking surface. 1. Select Hood and Blower Models: For wall installations, the hood width must, at a minimum, equal the width of the range cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance. For island installations, the hood width should, at a minimum, overhang the range cooking surface by 3" on each side. 3. Consider Make-Up Air: Due to the high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes.

A qualified heating and ventilating contractor should be consulted. RANGE WIDTH WALL INSTALLATION HOOD\* BLOWER\*\* ISLAND INSTALLATION HOOD\* BLOWER\*\* 30" RANGE PH30CS, PHE30,36 VTR1000Q, VTR1400Q OR VTN1030C VTR1000Q, VTR1400Q or VTN1030C VTR1000Q, VTR1400Q VTR1000Q, VTR1400Q HTNI42YS HNI42YS HTNI42YS HNI42YS VTR1000Q, VTR1400Q VTR1000Q VTR1400Q 36" RANGE PH36CS, 42CS PHE36,42 HNW36YS HNW42 YS 48" RANGE PH48CS PHE48,60 VTR1000Q VTR1400Q or VTN1030C HTNI48YS HNI48YS HTNI54YS HNI54YS VTR1400Q Notes: \* For wall installations where adequate space is available, the installer or user may elect to use a hood that is wider than the range cooking surface. This may be particularly beneficial for those cases, such as a long duct run or heavy usage of the grill, in which improved capturing of the cooking exhaust is desired. \*\* Thermador offers a choice of remote (VTR1000Q or VTR1400Q) or in-hood (VTN1030C) blowers for use in wall installations.

### 3 Step 2: Cabinet Preparation 1.

The range is a free standing unit. If the unit is to be placed adjacent to cabinets, the clearances shown in Fig. 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 flared island hood, as indicated in Fig. 1.

2. The 36" ranges may be recessed into the cabinets beyond the edge of the front face of the oven (See Figures 2A and 2B). The 30" and 48" ranges are not approved to be installed flush with the cabinets. 4. Any openings in the wall behind the range and in the floor under the range must be sealed. 5. When there is less than a 12" horizontal clearance between combustible material and the back edge of the range above the cooking surface, a Thermador Low Back or High Shelf backguard must be installed. (See Fig. 2A). When clearance to combustible material is over 12", a Thermador Island Trim may be used.

(See Fig. 2B). Figures 2A and 2B indicate the space required for each type of backguard. 6. Always keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids. 7. Do not obstruct the flow of combustion and ventilation air to the unit. CAUTION In these installations, the door and cabinet on 36-inch models can cause a pinching hazard. 3. The gas and electrical supply should be within the zones shown in Fig. 3A. NOTE: The maximum depth of over head cabinets installed on either side of the hood is 13". A 36-inch minimum clearance is required between the top of the range and the bottom of an unprotected cabinet. A 30-inch minimum distance is necessary when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.

015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.

5 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. 4 Step 2: Cabinet Preparation CAUTION: Do not install the Models PD304 and PD48 ranges such that the oven door is flush with the cabinet face. A flush installation could result in damage to the cabinets due to exposure to high heat. As defined in the "National Fuel Gas Code" (ANSI Z223.1, Latest Edition).

FIG. 1 Cabinet Clearances For 30" Ranges For 36" Ranges For 48" Ranges or 36" Wide Hood } 30" or 48" for Island 42" or 42"ected to the receptacle or junction box, orient the receptacle or conduit connector, and slide back into position. FIG. 3B WALL CONNECTION Power Cord & Receptacle Junction Box & Conduit 8 Step 3: Unpacking, Moving and Placing The Range CAUTION Proper equipment and adequate manpower must be used in moving the range to avoid injury, and to avoid damage to the unit or the floor. The unit is heavy and should be handled accordingly. The range has an approximate shipping weight as shown in Chart A. It is recommended that the grates, griddle plate and frame, burner caps, front kick panel and oven racks be removed to facilitate handling. This will reduce the weight as shown in Chart A and allow the range to pass through 30" doorways. See Figs. 2A and 2B on Page 6. Do not remove the grill or griddle assemblies. Remove the outer carton and packing material from the shipping base. The dual fuel ranges are held to the skid by four (4) bolts (see Fig. 4 and 5). After removing the bolts the range must be lifted and removed from the skid.

Remove angle-mounting brackets from range. This requires the installer to remove two screws holding each bracket then remove bracket and reinstall screws. Chart A Shipping Weight Weight without packing materials Without door(s), burner caps, front kick panel and oven racks 30" Range 335 lbs. 285 lbs. 215 lbs. 36" Range 444 lbs. 390 lbs. 295 lbs. 48" Range 584 lbs. 524 lbs. 395 lbs. FIG. 4 Removal of Two Front Shipping Bolts FIG. 5 Removal of Two Rear Shipping Bolts Left Rear Shipping Bolt 9 Step 3: Unpacking, Moving and Placing The Range Due to the weight, a dolly with soft wheels should be used to move this unit. The weight must be supported uniformly across the bottom (See Fig.

6). After transporting the professional range by dolly close to its final location, the range can be tipped back and supported on the rear legs while the dolly is carefully removed. THE FLOOR UNDER THE LEGS SHOULD BE PROTECTED (WOOD STRIPS, CARPET, PANELING, ETC.) BEFORE PUSHING THE UNIT INTO POSITION. The anti-tip device must be installed (STEP 4), gas and electrical connections should be made (STEPS 5 and 6), and the backguard installed (STEP 7) before the range is placed in its final position. For proper performance the professional range must be level. (It is very important for all products that have the griddle feature). The range is leveled by adjusting the legs with a wrench. Replace the kick panel and install the oven door. To install door, see Page 18.



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Do not install the oven door until the range is in its final location. It is important that the two (2) screws retaining the kick panel are secure to prevent accidental access to hot surfaces. Ensure that the burner caps are correctly seated on the burner bases of the range's cooktop. Fig. 6- Dolly Positioning Griddle Tilt Adjustment Check the griddle adjustment by pouring two tablespoons of water on the back of the griddle plate.

The water should slowly roll into the grease tray. If not, adjust the two screws under the back of the griddle. 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. 10 Step 4: Installing Anti-Tip Device For all 30" and 36" 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, wall or cabinet 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. If the range is pulled away from the wall for cleaning, service or any other reason, ensure that the Anti-Tip Device is properly reengaged when the range is pushed back against the wall. In the event of abnormal usage (such as a person standing, sitting, or leaning on an open door), failure to take this precaution can result in tipping of the range. Personal injury might result from spilled hot liquids or from the range itself. **WARNING ALL RANGES CAN TIP INJURY TO PERSONS COULD RESULT INSTALL ANTI-TIP DEVICES PACKED WITH RANGE SEE INSTALLATION INSTRUCTIONS WARNING ELECTRICAL SHOCK HAZARD** Use extreme caution when drilling holes into the wall or floor. There may be concealed electrical wires located behind the wall or under the floor. 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.

**CAUTION PROPERTY DAMAGE** Contact a qualified installer or contractor to determine the proper method for drilling holes through the wall or floor material (such as ceramic tile, hardwood, etc.) Do not slide the range across an unprotected floor. Failure to follow these instructions may result in damage to wall or floor coverings. Tools Needed for Installation of Anti-Tip Device: - Screwdriver, Phillips - Hammer - Drill, electric or hand - Pencil or other marker - Measuring tape or ruler - 1/8" drill bit (wood or metal wall or floor) - 3/16" carbide-tipped masonry drill bit (concrete or concrete block wall or floor) - 3/16" anchors, drywall or concrete, 2 each (not required if mounting bracket is being attached to solid wood or metal) 11 Step 4: Installing Anti-Tip Device PD30 and PD36 Duel Fuel Ranges (Figures 8A and 8B) Thermador Service Part No. 415078 487310 Qty 4 1 Description Screw, Phillips, #10 x 1-1/2" Anti-Tip Bracket, Floor-Mounted **IMPORTANT INSTALLATION INFORMATION:** The anti-tip bracket may be attached to a solid wood cabinet having a minimum wall thickness of 3/4". The thickness of the wall or floor may require use of longer screws, available at your local hardware store. In all cases, at least two (2) of the bracket mounting screws must be fastened to solid wood or metal. Use appropriate anchors when fastening the mounting bracket to any material other than hardwood or metal. Prepare holes at fastener locations as identified below: - For walls, wall studs, or floors composed of solid wood or metal, drill 1/8" pilot holes. For walls or floors composed of drywall, sheet-rock or other soft materials, drill 3/16" holes to a minimum depth of 1-3/4", 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" holes to a minimum depth of 1-3/4", then tap concrete anchors into each of the holes using a hammer. - For walls or floors having ceramic tile covering, drill 3/16" holes through the tile only, then drill into the material behind the tile as indicated immediately above. If the range is moved to a new location, the AntiTip Device must be removed and reinstalled. - **MOUNTING ANTI-TIP BRACKET** The alternative floor mounted bracket shall be installed as follows: a) Place bracket on floor in position shown in Figure 8B. b) Secure to floor or wall stud.

c) Later, when the unit is installed, the adjustable leg will slide under the bracket. Figure 8A - Mounting Anti-tip Bracket Figure 8B 2-1/2" from edge of range 2-1/2" (typical either side) 12 Step 5: Gas Requirements and Hookup Verify the type of gas being used at the installation site. As shipped from the factory, units are configured for use with natural gas. Make certain the range matches the type of gas available at this location. For installation of the appliance at high altitude, please consult your local gas company for their recommendation of the correct orifice sizes and any other necessary adjustments that will provide proper gas combustion at specified altitudes.

**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 range is supplied with its own pressure regulator that has been permanently mounted within the range body. Use 3/4" flex line to connect between the gas supply and the appliance manifold pipe, which exits the upper rear of the appliance. The appliance manifold pipe connection is 3/4" NPT. (See Photo A.) Use caution to avoid crimping the 3/4" flex line when making bends. The gas supply connections should be made by a competent technician and in accordance with local codes or ordinances. In the absence of a local code, the installation must conform to the National Fuel Gas Code ANSI Z223.

1/NFPA54 current issue. Always use pipe dope or Teflon tape on the pipe threads, and be careful not to apply excessive pressure when tightening the fittings. Leak testing of the appliance shall be in accordance with the following instructions. Turn on gas and check supply line connections for leaks using a soap and water solution. Bubbles forming indicate a gas leak. Repair all leaks immediately after finding them. 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 14" (34.



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9 mb) water column.

Natural Gas Requirements: Inlet Connection: 3/4" N.P.T. external 1/2" N.P.

T. internal (Minimum 3/4" dia. flex line.) Supply Pressure: 6" to 14" water column. (14.

9 to 34.9 mb) Manifold Pressure: 5" water column (12.5 mb) Propane Gas Requirements: Inlet Connection: 3/4" N.P.T. external 1/2" N.P.T. internal (Minimum 3/4" dia. flex line.

) Supply Pressure: 11" to 14" water column. (27.4 mb to 34.9 mb) Manifold Pressure: 10" water column (24.9 mb) Photo A Channel for gas line **WARNING** Gas line must not come in contact with any components inside back cover of range. Run gas line in channel in back of range. Use 3/4" flex line to connect between the gas supply and the appliance manifold pipe, which exits the upper rear of the appliance. 13 Step 6: Electrical Requirements, Connection & Grounding Prior to servicing appliance, always disconnect appliance electrical supply cord, if so equipped, from wall receptacle. If appliance is hard-wired to power supply, disconnect power to unit by turning off the proper circuit breaker or disconnecting the proper fuse. Chart MODEL Dual Fuel range models PD 304, PD36 and PD48 can be connected or hard-wired to the power supply as described on Page 15.

C: Electrical Supply Circuit Requirements FREQUENCY PHASE NUMBER VOLTAGE CIRCUIT RATING PD304 PD36 PD48 120/240 VAC 120/240 VAC 120/240 VAC 35 Amps 35 Amps 50 Amps 60 Hz. 60 Hz. 60 Hz. Single Single Single For the PD Dual Fuel Ranges, a neutral supply wire must be provided from the power source (breaker/fuse panel) because critical range components, including the surface burner spark reignition module, require 120 VAC to operate safely and properly. An improper 120/240 VAC power supply will cause malfunction, damage 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. 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 Pages 15 and 16 for grounding method. Electrical wiring diagrams and schematics have been placed in the toe kick area of the range for access by a qualified service technician. The PD Dual Fuel Ranges may be connected to a 120/208 VAC power supply. **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 (3.5 kPa.). 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 (3.5 kPa.).

When checking the manifold gas pressure, the inlet pressure to the regulator should be at least 6" W.C. (14.9 mb) for natural gas or 11" W.C. (27.4 mb) for propane. Do not attempt any adjustment of the pressure regulator. 14 Step 6: Electrical Requirements, Connection & Grounding 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 four feet. Electrical installations and grounding must be in accordance with all local codes and ordinances, and/or the National Electric Code, as applicable. 4-CONDUCTOR CORD NORMALLY, A UNIT MUST BE CONNECTED TO THE POWER SUPPLY WITH A 3-POLE, 4-CONDUCTOR CORD KIT RATED 125/250 VOLTS, 50 AMPERES, AND MARKED FOR USE WITH RANGES. The cord kit must be attached to the range junction box with a strain relief which will fit a 1" diameter hole. If not already equipped, the cord must have 1/4" faston closed-loop lugs attached to the free ends of the individual conductors, preferably soldered in place.

the junction box using an approved conduit connector. Wiring for the unit is to be brought into the junction box through the conduit. The ends of the wiring must have 1/4" faston closed-loop lugs attached, preferably soldered in place. Make the connections to the terminal block provided. Secure the ground lead to the junction box with the screw previously used to secure the ground strap.

Refer to Fig. 11. The free end of the conduit must be connected to a junction box provided in the gas and electrical supply zone, as shown in Figure 3A on Page 8. 3-CONDUCTOR CORD WHERE LOCAL CODES AND ORDINANCES PERMIT GROUNDING THROUGH NEUTRAL, AND CONVERSION OF SUPPLY TO 4 WIRE IS IMPRACTICAL, UNIT MAY BE CONNECTED TO THE POWER SUPPLY WITH A 3-POLE, 3-CONDUCTOR CORD KIT RATED 125/250 VOLTS, 50 AMPERES, AND MARKED FIG. 9 Location of Junction Box on dual fuel ranges. GAS SUPPLY Gas supply channel JUNCTION BOX Flexible electrical conduit or 4-conductor Appliance Cord FOR USE WITH RANGES. The cord kit must be attached to the range junction box with a strain relief which will fit a 1" diameter hole. If not already equipped, the cord must have 1/4" faston closed-loop lugs attached to the free ends of the individual conductors, preferably soldered in place. PERMANENT CONNECTION (HARD WIRING) - Units may be hard wired to the power supply. The installer must provide approved flexible aluminum conduit, 3/4" trade size, maximum 6 feet long.

Locate the junction box on the rear of the unit and remove cover. Refer to Fig. 9. Remove the ground strap retaining screw and bend the ground strap up. Refer to Fig. 10. The conduit must be installed to 15 Step 6: Electrical Requirements, Connection & Grounding A 3- or 4-conductor supply may be connected to the terminal block. FIG. 10 Conductor Securement Upper Nut Cupped Washer Supply Wire Flat Washer 3-WIRE LEAD CONNECTION 1. Remove upper nuts only from the terminal block studs.

Do not remove nuts which secure range internal wiring leads. 2. Secure the neutral, grounded wire of the supply circuit, to the center stud of the terminal block with nut. (See Fig. 11).

3. Secure the L1 (black) and L2 (red) power leads to the outside terminal block studs (brass colored) with nuts. 4. Tighten nuts securely. FIG.

11 3 Wire Connection 4-WIRE CONNECTION 1. Remove upper nuts only from the terminal block studs. Do not remove lower nuts which secure range internal wiring leads. 2. Remove ground strap screw and bend the strap up as shown in Fig. 12 3. Secure the neutral wire to the center stud of the terminal block with nut.



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4. Secure the L1 (black) and L2 (red) power leads to the outside terminal studs (brass colored) with nuts. 5.

Secure the bare copper ground lead to the range chassis using the ground screw previously used for the ground strap. Be sure that neutral and ground terminals do not touch. 6. Tighten all connections securely. Bend Ground Strap Up L1 Black FIG. 12 Ground Strap L2 Red Neutral White FIG. 13 Secure Neutral Wire L2 Red L1 Black Ground Wire 16 Step 7: Backguard Installation The backguard must be attached before sliding the range into the final installed position. A Low Back or Pot and Pan Shelf must be installed when there is less than a 12" clearance between combustibles and the back of the range above the cooking surface. (See Fig. 2A and 2B on Page 7).

An Island Trim is available for covering the backguard mounting flanges for island installations, where there is a minimum of 12" of horizontal clearance between combustibles and the back of the range. (See Fig. 2B on Page 7). The backguard is inserted, as shown in Fig. 14, into the guide channels on the back of the range.

Secure the backguard with the (4) sheet metal screws provided. FIG. 14 Front of Unit WARNING To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used. CAUTION: The Pot and Pan Shelf can get very hot! DO NOT place: - plastics or containers that can melt - flammable items - a total load over 30 pounds (13.6kg) on top of the Pot and Pan Shelf.

Backguard Installed Chart C: BACKGUARD KIT MODEL NUMBERS RANGE MODEL NO. 9" STD. LOW BACK 12" LOW BACK 22" POT AND PAN SHELF 3-3/4" ISLAND TRIM PD304 PD36 PD48 Included with Range N/A N/A N/A LB36R LB48R HS30R HS36R HS48R IT30R IT36R IT48R 17 Step 8: Door Installation CAUTION The door is heavy and requires two people to handle it properly. 1. Insert the door hinge into the hinge pocket in the front frame. When the door is properly installed, the bottom edge will be parallel to the front of the range and the hinge will click into position and support the weight of the door. 2. Tip the door parallel to the floor to free the hinge locking pin. 3. Carefully remove the pins.

The door is now free to close. Install the hold down bracket. Do not tighten screw. Retain pins for future door removal. 4. Adjust the door height so the latch lock lever and spacer gauge enters the slot in the door liner as the door is closing and the top of the door should be parallel to the bottom of the control panel. Tighten down screw on hold down bracket. 5. Oven door hinges seated and hold down bracket is located in proper locked position. Now the door opens and closes properly.

6. The toe kick panel should be mounted last to prevent damage by the door. (Retain for future door removal) Fig. 15 Photo C Hinge Locking Pin Photo B. Insert the door hinge into the hinge pocket in the front frame.

Bottom of Door Height adjusting screw Photo D 18 Fig. 16 Step 9: Test and Adjustment Install any loose components, such as burner caps and grates, that may have been removed earlier. Be certain that burner caps seat properly into the alignment slots in 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 shutoff valve to the open position.

Check operation of the sealed gas burners and grill by pushing and turning each knob counterclockwise to "HI". The burner igniters will click until the flame ignites. The two far left sealed burners feature XLO, causing the flame to cycle on and off when the knob is set to the XLO range. This is normal operation. EACH GAS BURNER MUST BE EVALUATED FOR CORRECT FLAME PERFORMANCE IMMEDIATELY AFTER INSTALLATION OF THIS APPLIANCE.

In PD Range models, air shutter for the grill burner (NOT top burners) is preadjusted at the factory. However, environmental or installation conditions may require readjustments. Flame evaluation is per- CAUTION Burner adjustments must be made by a qualified technician at the time of installation. Extreme care should be used when adjustments are made after installation. Improper or lack of adjustments may cause harmful by-products or void your warranty.

formed with burner's control knob at highest setting. If the PLPKIT is used to convert this appliance from Natural to Propane Gas, flame evaluation and air shutter readjustments must be performed -- see instructions provided with the PLPKIT for correct recommendations. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting of the flame from the burner. If any of these conditions exist, check that the air shutter (grill only) or burner ports are not blocked or clogged. Remove any blockages that exist. If the flame is too yellow, indicating insufficient air, increase the shutter opening to increase air inlet (grill only). The sealed top burner flames should be approximately 1" to 1-1/2" high. The grill flames should be as shown in Fig. 17. NOTE:

No air shutter or low flame adjustment is necessary or possible with the sealed top burners.

FIG. 17 Proper Flame (Approx.) Top Burners 1 to 1-1/2" Grill 1/2 to 1" To Clean and protect Exterior Surfaces The stainless steel surfaces may be cleaned by wiping with a damp soapy cloth, rinsing with clear water and drying with a soft cloth to avoid water marks. Any mild glass cleaner will remove fingerprints and smears. For discolorations or deposits that persist, refer to the Care and Use Manual.

To polish and protect the stainless steel, use a cleaner/polish such as Stainless Steel Magic. 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. 19 INSTALLER CHECKLIST FINAL CHECK LIST Placement of unit. Specified clearances maintained to cabinet surfaces. Unit Level front to back side to side. Burner caps positioned properly on sealed burner bases. All packaging material removed. Island trim or backguard attached (if horizontal clearance to combustible materials behind cooking surface is less than 12"). Check door adjustment and hold down brackets. Kick panel in place and two (2) screws secure.

The griddle plate and frame is correctly positioned, tilted slightly forward. (See page 10 for adjustment procedure.) ELECTRICAL Receptacle with correct overcurrent protection is provided for service cord connection. Proper ground connection. Proper polarity at receptacle. Bezels centered on burner knobs, and knobs turn freely.



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Each burner lights satisfactorily, both individually and with other burners operating. Air Shutter adjustment for proper flame made for Grill. See Step 9 and Fig.17.

Griddle is tilted slightly forward and does not rock (not all models). Oven door hinges seated and hinge locks in proper position. Door opens and closes properly. Burner grates correctly positioned, level, and do not rock. OPERATION All internal packing materials removed.

Check below grates and grill pans and within oven(s). If used on propane gas, verify that the propane gas supply is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the appliance. Burner caps properly seated into burner bases. Grill components properly seated (not all models). Refer to Use & Care Manual for Grill details.

GAS SUPPLY Connection: 3/4" N.P.T. with a minimum 3/4" diameter flex line. The appliance is connected only to the type of gas for which it is certified for use. Manual gas shut off valve installed in an accessible location (without requiring removal of range). Unit tested and free of gas leaks. Gas supply pressure does not exceed 14" W.C. (34.

9 mb) 20 NOTES NOTES INSTRUCTIONS D'INSTALLATION Pour toutes les cuisinières mixtes Thermador Professional PRO-GRAND TM Modles PD304 PD36 PD48 Veuillez lire toutes les instructions avant de poursuivre Important : Conservez ces instructions pour l'inspecteur local de la compagnie de gaz.

Installateur : Veuillez laisser ces instructions d'installation avec l'appareil pour le propriétaire. Propriétaire : Veuillez conserver ces instructions pour consultation ultérieure. AVERTISSEMENT Coupez l'électricité avec d'installer l'appareil. Avant de remettre l'électricité, assurez-vous que toutes les commandes sont la position OFF. Pour les installations au Massachusetts : 1. L'installation doit être réalisée par un entrepreneur qualifié ou agr, un plombier ou un installateur de gaz qualifié ou autorisé par l'état ou la région dans laquelle cet appareil est posé. 2. Le robinet d'arrêt de gaz doit être pourvu d'une poignée en T. 3. La longueur maximum autorisée du tuyau de gaz est de 91,4 cm (36 "). IMPORTANT Les réglementations locales varient. L'installation, les raccordements au gaz et les mises à la terre doivent être conformes à toutes les réglementations applicables. AVERTISSEMENT L'information fournie dans ce manuel doit être très rigoureusement respectée, sous peine d'incendie ou d'explosion entraînant des dommages, des blessures ou la mort. AVERTISSEMENT LES CUISINIÈRES PEUVENT BASCULER.

DES PERSONNES PEUVENT ÊTRE BLESSÉES. INSTALLEZ UN DISPOSITIF ANTIBASCULE. CONSULTEZ LES INSTRUCTIONS D'INSTALLATION. POUR DIMINUER LES RISQUES DE BASCULEMENT DE L'APPAREIL, INSTALLEZ UN DISPOSITIF ANTIBASCULE. ASSUREZ-VOUS QUE LE DISPOSITIF ANTIBASCULE EST CORRECTEMENT PLACÉ, CONFORMÉMENT AUX INSTRUCTIONS D'INSTALLATION.

(REMARQUE : LE DISPOSITIF ANTIBASCULE EST OBLIGATOIRE SUR TOUTES LES CUISINIÈRES DE 76,2 CM [30"] ET DE 91,4 CM [36 "]). -- Ne stockez pas et n'utilisez pas d'essence ou autres produits inflammables à proximité des appareils. -- 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 service agréé ou la compagnie de gaz. Remarque: Cette cuisinière N'EST PAS conçue pour les maisons mobiles ni pour les véhicules récréatifs.

NE PAS installer cette cuisinière à l'extérieur. Modle PD304 Modle PD364GL Modle LB36R plaque de protection basse Modle PD484GGE Modle LB48R plaque de protection basse Table des matières Introduction .....

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*I en vigueur rgissant les appareils lectromagnets de cuisson au gaz et conformment la norme canadienne CAN 1.1-M81 rgissant les cuisinires gaz domestiques. Il est fortement recommand d'installer une hotte de ventilation adapte au-dessus de cet appareil (voir Chapitre 1, Conditions de ventilation). Comme la cuisinire peut dgager une forte chaleur, une attention particulire doit tre porte aux travaux d'installation des conduites et de la hotte, lesquels doivent tre conformes aux rglementations locales de construction.*

*MISE EN GARDE Si l'appareil est aliment au gaz propane, assurez-vous que le rservoir de propane est quip de son propre dtendeur en plus du dtendeur fourni avec la cuisinire. La pression maximum d'arrive du gaz dans cet appareil ne doit pas dpasser les 34,9 millibars (14 pouces la colonne d'eau) entre le rservoir de propane et le dtendeur. MISE EN GARDE Pour limiter les risques de brlures ou d'incendie provoqus par la chaleur, il est conseil d'viter d'installer des armoires au-dessus des tables de cuisson des appareils. Vrifiez la rglementation locale applicable la construction pour connatre la mthode approprie d'installation de l'appareil. Les rglementations locales varient.*

*L'installation, le branchement lectrique et la mise la terre doivent respecter toutes les rglementations applicables. dfaut d'une rglementation spcifique applicable, l'appareil doit tre install conformment la norme amricaine en vigueur rgissant le gaz combustible ANSI Z223.1/ NFPA54 et l'lectricit ANSI/NFPA70. Au Canada, l'installation doit tre conforme aux normes canadiennes CAN 1-B149.1 and .*

*2 rgissant les cuisinires gaz domestiques et la rglementation locale. MISE EN GARDE Cet appareil est conu pour un usage culinaire. Pour des raisons de scurit, ne l'utilisez jamais pour chauffer une pice 27 Chapitre 1 : Conditions de ventilation Il est fortement recommand d'installer une hotte de ventilation approprie au-dessus de la cuisinire. Une ventilation par contre-tirage ne devrait pas tre utilise. Le tableau ci-dessous numre, par numro de modle, les hottes Thermador qu'il est conseil d'utiliser avec les cuisinires. MISE EN GARDE Les hottes de ventilation et les ventilateurs sont conus pour une seule conduite murale. Certaines rglementations locales du secteur du btiment exigent toutefois une double conduite. Consultez les normes applicables et/ou l'administration locale avant de commencer les travaux afin de vous assurer que l'installation des conduites rpond aux exigences locales. Il convient que la vitesse du ventilateur de la hotte soit rglable afin de rduire le bruit et la perte d'air chaud ou climatis lorsque la ventilation maximum n'est pas ncessaire. Normalement, la vitesse maximum du ventilateur n'est ncessaire que quand on utilise le gril.*

*2. Emplacement de la hotte Pour une meilleure limination des fumes, le bord infrieur de la hotte doit tre plac une distance minimum de 76,2 cm (30") et maximum de 91,4 cm (36") au-dessus de la table de cuisson (voir Figure 1). Si la hotte contient des matriaux combustibles (par exemple, un placage en bois), elle doit tre place 91,4 cm (36") au minimum au-dessus de la table de cuisson. 1. Choix du modle de hotte et de ventilateur Pour les installations murales, la largeur de la hotte doit tre au minimum gale celle de table de cuisson de la cuisinire. Si l'espace le permet, il est souhaitable d'installer une hotte plus large que la table de cuisson pour amliorer les performances de ventilation. Pour les installations en lot, la largeur de la hotte devrait dpasser d'au minimum 8 cm (3") des deux cts de la table de cuisson de la cuisinire. LARGEUR DE LA CUISINIRE CUISINIRE DE 76,2 CM (30 po) HOTTE\* 3. Apport d'air Un important volume d'air tant ncessaire pour la ventilation, il est recommand de prvoir un apport d'air de l'extrieur. Cet aspect revt une importance particulire dans les logements bien isols et trs tanches.*

*Il est conseil de consulter un entrepreneur en chauffage et en climatisation. INSTALLATION EN LOT HOTTE\* VENTILATEUR\*\* INSTALLATION MURALE VENTILATEUR\*\* PH30CS, PHE30,36 VTR1000Q, VTR1400Q ou VTN1030C VTR1000Q, VTR1400Q ou VTN1030C VTR1000Q, VTR1400Q VTR1000Q, VTR1400Q HTNI42YS HNI42YS HTNI42YS HNI42YS VTR1000Q, VTR1400Q VTR1000Q VTR1400Q CUISINIRE DE 91,4 CM (36 po) PH36CS, 42CS PHE36,42 HNW36YS HNW42 YS CUISINIRE DE 121,9 CM (48 po) PH48CS, PHE48,60 VTR1000Q VTR1400Q ou VTN1030C HTNI48YS HNI48YS HTNI54YS HNI54YS VTR1400Q Remarques : \* Pour les installations murales, si l'espace est suffisant, l'installateur ou l'utilisateur peut choisir une hotte plus large que la table de cuisson de la cuisinire. Elle amliorera l'vacuation des fumes si l'on utilise beaucoup le gril ou si la conduite est longue. \*\* Pour les installations murales, Thermador propose des modles de ventilateurs distance (VTR1000Q ou VTR1400Q) ou incorpors dans la hotte (VTN1030C). 28*

*Chapitre 2 : Prparation de l'emplacement 1.*

*La cuisinire est un appareil monobloc. Si elle est place au milieu des armoires, les dgagements requis sont indiqus la Figure 1. Les mmes dgagements s'appliquent aux installations en lot, except pour les armoires suspendues qui doivent laisser un espace suffisamment grand pour poser la hotte d'lot vase, comme le montre la Figure 1. 2. Les cuisinires de 91,4 cm (36") peuvent tre encastres entre les armoires au-del du bord de la partie frontale du four (voir Figures 2A et 2B).*

*Les cuisinires de 76,2 cm (30") et de 121,9 cm (48") ne sont pas homologues pour tre installes ras des armoires. 4. La profondeur maximum des armoires installes de chaque ct de la hotte est de 33 cm (13"). 5. Toute ouverture dans le mur qui se trouve derrire la cuisinire et dans le plancher sous la cuisinire doit tre referme. 6. Si la distance entre un matriau combustible et le bord arrire de la cuisinire au-dessus de la table de cuisson est de moins de 30,5 cm (12"), il est obligatoire d'installer une plaque Thermador de protection arrire, basse ou tagre suprieure (voir Figure 2A). Si la distance du matriau combustible est suprieure 30,5 cm (12"), il est possible d'utiliser un enjoliveur Thermador pour lot (voir Figure 2B). Les Figures 2A et 2B indiquent l'espace ncessaire pour chaque type de plaque de protection. 7.*

*L'appareil ne doit jamais se trouver proximit de matriaux combustibles, d'essence et d'autres produits inflammables (vapeurs ou liquides). 8. L'air de combustion et de ventilation arrivant l'appareil doit pouvoir circuler librement dans les conduites MISE EN GARDE Dans ce type d'installation pour les cuisinires de 91,4 cm (36"), la porte et l'armoire peuvent comporter un risque de pincement. 3. Les arrives d'lectricit et de gaz doivent se trouver dans les zones indiqus la Figure 3A.*



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**REMARQUE :** La profondeur maximum des armoires en hauteur installes d'un ct ou de l'autre de la hotte est de 33 cm (13"). Un dgagement minimum de 91,4 cm (36") est ncessaire entre le dessus de la cuisiniere et le dessous d'une armoire non protge. Si le dessous de l'armoire en bois ou en mtal est protg par un matriau ignifuge d'au moins 6,35 mm (1/4") revtu d'une feuille d'acier no 28 MSG d'au moins la mme paisseur, de 0,38 mm (0.015") d'acier inoxydable, de 0,6 mm (0.024") d'aluminium ou de 0,5 mm (0.

02") de cuivre, la distance minimum est de 76,2 cm (30"). Les matriaux ignifuges portent la marque : UNDERWRITERS LABORATORIES INC. CLASSIFIED MINERAL AND FIBER BOARDS SURFACE BURNING CHARACTERISTICS, (panneaux de fibres et minraux classs, caractristiques d'inflammation des surfaces), suivie des taux de progression des flammes et des fumes. Ces dsignations sont indiques par FHC (Flame Spread/Smoke Developed Progression des flammes/Production de fume). Les matriaux ayant un taux O de progression de flammes sont ignifuges.

Les rglemations locales peuvent autoriser d'autres taux de progression des flammes. 29 Chapitre 2 : Prparation de l'emplacement MISE EN GARDE N'installez pas les modles de cuisinires PD304 et PD48 de telle sorte que la porte du four soit au ras de la partie frontale des armoires. Une installation mme niveau risque d'endommager les armoires d leur exposition la chaleur. Tel que dfini dans le Code national du gaz combustible (Dernire version de la norme ANSI Z223.1).

Conversion deS mesures 76,2 cm = 30" 91,4 cm = 36" 106,7 cm = 42" 121,9 cm = 48" 137,2 cm = 54" 152,4 cm = 60" FIG. 1 Dgagement des armoires Cuisiniere de 76,2 cm (30 ") Hotte de 76.2 CM (30") ou de 91,4 cm (36") 106,7 cm (42") ou 121,9 cm(48") pour installation en lot } Cuisiniere de 91,4 cm (36 ") }Hotte de 91,4 cm (36") ou 106,7 cm (42") 106,7 cm (42") ou 121,9 cm (48") pour installation en lot Cuisiniere de 121,9 cm (48 ") }Hotte de 121,9 cm (48") ou 152,4 cm (60") 121,9 cm (48"), 137,2 cm (54") ou 152,4 cm (60") pour installation en lot Distance minimum entre les armoires suspenduescomposesdematriauxcombustibles Cuisinires de 76,2 cm (30") Cuisinires de 91,4 cm (36") Cuisinires de 121,9 cm (48") Profondeur max. de l'armoire : 33 cm (13") 45,8 cm (18") min. Min. 76,2 cm (30") 91,4 cm (36") max. entre le dessous de la hotte et la table de cuisson (91,4 cm [36"] si la hotte contient des matriaux combustibles ). } Largeur de la cuisiniere 76,2 cm 30", 91,4 cm 36" ou 121,9 cm 48" Min. 7,6 cm (3") paroi latrale combustible en matriau (desdeuxcts). MISE EN GARDE : Voir Fig.

2A et 2B. Distance min. 91,4 cm (36") entre la table de cuisson et des matriaux combustibles . Table de cuisson Zone d'arrive d'lectricit et de gaz, voir Fig. 3A. Les dimensions et la position de cette zone dpendent du modle. Hauteur min. de la cuisiniere avec pieds lvateurs entirement rtracts : 89,8 cm (35-3/8") Tel que dfini dans le Code national du gaz combustible (ANSI Z223.1 Dernire dition). \* La hauteur de la cuisiniere est Hauteur max.

de la cuisiniere rglable. Le dessus de la cuisiniere doit tre au mme niveau ou avec pieds lvateurs plus haut que le plan de travail. entirement dplys : 93,3 cm (36-3/4"). 30 Chapitre 2 : Prparation de l'emplacement FIG. 2A - Vue latrale Matriaux combustibles Conversions de mesures 9,5 mm = 3/8" tagre suprieure 9,8 cm = 3-7/8" 30,4 cm = 12" 32,7 cm = 12-7/8" 55,9 cm = 22" 64,7 cm = 25-1/2" 66,9 cm = 26-3/8" 72,1 cm = 28-3/8" 74,9 cm = 29-1/2" 3/8" Min.

91,4 cm (36") des combustibles Plaque de protection basse Partie frontale 82,9 cm = 32-5/8" 120,3 cm = 47-3/8" Mur Plaque d'habillage tel que dfini dans le Code national du gaz combustible (ANSI Z223.1, Version actuelle). Matriaux combustibles FIG. 2B - Vue latrale Min. 30,48 cm (12") combustibles si aucune plaque de protection n'est installe ou installation en ilt Min.

91,4 cm (36") combustibles Enjoliveur pour lot. 4" REMARQUE : Pour installer l'enjoliveur pour lot, le plan de travail doit avoir un bord en porte-faux venant se placer bord bord avec l'arrire de l'enjoliveur. Plan de travail en porte-faux Partie frontale Conversion des mesures 91,4 cm = 36" 30,5 cm = 12" 3,2 mm = 1/8" 3,2 mm (1/8") REMARQUE : Si une paroi interne est utilise sous le plan de travail en porte-faux, la distance entre cette paroi et l'arrire de la cuisiniere doit tre de 3,2 mm (1/8") 31 Chapitre 2 : Prparation de l'emplacement ARRIVE DU GAZ ET DE L'ELECTRICIT Figure 3A : Arrive du gaz et de l'lectricit de toutes les cuisinires mixtes Le placement typique montr. L'autre placement de provision de gaz et la prise lectrique dans la provision lectrique et de zone de gaz est acceptable. Tuyau flexible de 19 mm (3/4" ) vers l'appareil Zone d'arrive du gaz Filetage NPT 12,7 mm (1/2") Prise 240 VCA (reprsente) ou Bote de drivation Zone d'arrive de l'lectricit A REMARQUE : On doit pouvoir accder facilement B par l'une des Saillie max. 5,1 cm armoires (2") partir du mur pour l'arrive de gaz ED adjacentes au robinet manuel Sol d'arrt de gaz (non C reprsent sur la fig.) sans avoir Modle A B C D E dplacer la cuisiniere. PD30 20,3cm 30,5cm 25,4cm 16,5cm 13,3cm PD36 26,4cm 38,1cm 26,4cm 16,5cm 13,3cm PD48 41,9cm 40,6cm 39,4cm 16,5cm 13,3cm Toutes les cuisinires mixtes peuvent tre raccordes au secteur l'aide du cordon d'alimentation fourni avec la cuisiniere ou bien directement cbles. L'installateur doit fournir les lments de cblage qui conviennent (cordon ou conduite et cbles) et raliser le raccordement au gaz conformment la rglemation locale et/ou au Code national d'lectricit. Les appareils doivent tre mis la terre.

Voir le Chapitre 6 pour plus de dtails. La cuisiniere ne doit tre raccorde qu'au type de gaz pour lequel elle est certifie. Si elle est raccorde au gaz propane, le rservoir de propane doit tre dot de son propre dtendeur en plus du dtendeur fourni avec la cuisiniere (voir Chapitre 5). REMARQUE : Toute ouverture dans le mur se trouvant derrire l'appareil ou dans le plancher sous l'appareil doit tre bouche. Conversions de mesures 20,3 cm = 8" 30,5 cm = 12" 25,4 cm = 10"

16,5 cm = 6-1/2" 26,4 cm = 10-1/2" 38,1 cm = 15" 39,4 cm = 15-1/2" 40,6 cm = 16" 41,9 cm = 16-1/2" 32 Chapitre 2 : Prparation de l'emplacement ALIMENTATION LECTRIQUE, CUISINIRES MIXTES L'installation des cuisinires mixtes doit tre planifie de sorte que la bote de drivation pour la prise ou la connexion de la conduite laisse le maximum d'espace l'arrire de l'appareil.



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Quand le cordon d'alimentation électrique (non fourni) ou la conduite sont connectés à la prise ou la boîte de dérivation, l'ensemble prise/prise murale ou couvercle de boîte de connexion/ connecteur de conduite ne doit pas former une saillie de plus de 5,7 cm (2-1/4") à l'arrière. Reportez-vous à la Figure 3B. Ce point est particulièrement important si la boîte de dérivation murale se trouve juste derrière la boîte de dérivation de l'appareil une fois celui-ci installé. Reportez-vous à la Figure 9 de la page 40 pour l'emplacement de la boîte de dérivation sur l'appareil. Afin de minimiser les torsions lors du branchement de l'appareil la prise ou la boîte, orientez en premier lieu la prise ou le connecteur de la conduite et faites glisser sur la position.

**FIG. 3B RACCORDEMENT AU MUR 5,7 cm max. (2 1/4") 5,7 cm (2 1/4") max. une fois branché** Cordon d'alimentation et prise Boîte de dérivation et conduite

33 Chapitre 3 : Démontage, maintenance et mise en place de la cuisinière **MISE EN GARDE** Un équipement adapté manipulé par du personnel expérimenté doit être utilisé pour déplacer la cuisinière afin de ne pas endommager l'appareil ni le plancher. La cuisinière est lourde et repose sur des pieds réglables en acier. Le poids approximatif de la cuisinière livrée est celui qui est indiqué au Tableau A. Il est recommandé d'enlever les grilles des brûleurs, la plaque de cuisson, les chapeaux des brûleurs, la plaque d'habillage et les grilles du four pour faciliter la maintenance. Le poids de l'appareil s'en trouvera diminué, comme indiqué au Tableau A, et permettra à la cuisinière de passer par une porte de 76,2 cm (30"). Voir Figures 2A et 2B la Page 31. N'ôtez pas le grill ni la plaque de cuisson.

Retirez l'emballage externe et les matériaux d'emballage de la palette d'expédition. Toutes les cuisinières mixtes sont fixées sur une palette l'aide de quatre (4) boulons (voir Fig. 4 et 5). Après avoir enlevé les boulons, soulevez la cuisinière et enlevez-la de la palette. Retirez les querres de la cuisinière. Pour ce faire, l'installateur doit retirer les deux vis qui fixent chacune de ces querres, enlevez la querre et remettez les vis. Tableau A Cuisinière de 76,2 cm (30") Cuisinière de 91,4 cm (36") Cuisinière de 121,9 cm (48") Poids livrée Poids sans matériaux d'emballage 152 kg (335 lb) 201,4 kg (444 lb) 264,9 kg (584 lb) 129,3 kg (285 lb) 176,9 kg (390 lb) 133,8 kg (295 lb) 237,6 kg (524 lb) 179,2 kg (395 lb) Poids hors porte(s), 97,5 kg (215 lb) chapeaux de brûleurs, plaque d'habillage et grilles de four Figure 4 Retrait des deux boulons avant pose pour l'expédition Figure 5 Retrait des deux boulons arrière pose pour l'expédition Arrière de Boulon arrière l'appareil. gauche pose pour l'expédition 34 Chapitre 3 : Démontage, maintenance et mise en place de la cuisinière En raison du poids de la cuisinière, il convient d'utiliser une plate-forme à roulettes souples pour la déplacer. Le poids doit être uniformément réparti sur la plate-forme (voir Figure 6). Transportez la cuisinière sur la plate-forme près de son emplacement définitif, basculez-la pour qu'elle soit portée par les pieds arrière et retirez la plate-forme.

**PROTÉGEZ LE SOL SE TROUVANT SOUS LES PIEDS (MORCEAUX DE BOIS, TAPIS, ETC.) AVANT DE METTRE LA CUISINIÈRE EN PLACE.** Installez le dispositif antibascule (Chapitre 4), raccordez le gaz et l'électricité (Chapitres 5 et 6) et installez la plaque de protection (Chapitre 7) avant de placer définitivement la cuisinière. Pour garantir son bon fonctionnement, la cuisinière professionnelle doit être nivelée. (Ce point est important pour tous les produits équipés d'une plaque chauffante.) La cuisinière se nivelle en réglant les pieds avec une clé. Remettez la plaque d'habillage en place et installez la porte du four. Pour installer la porte, voir la page 43. Les deux (2) vis qui maintiennent la plaque d'habillage doivent être solidement fixés pour éviter un contact accidentel avec les surfaces chaudes. Assurez-vous que les chapeaux des brûleurs sont correctement assis sur les bases des brûleurs de la table de cuisson de la cuisinière. Fig.6-Mise en place sur la plate-forme à roulettes Le poids de la cuisinière doit être uniformément réparti en s'aidant des supports placés sur le dessous de la cuisinière - 57,8 cm (22-3/4") - - Ajustement de l'inclinaison de la plaque de cuisson Vérifier le réglage de la grille en versant deux c. table d'eau l'arrière de la plaque grille.

L'eau devrait lentement couler dans le bac graisse. Si non, régler les deux vis sous l'arrière de la grille. Commencez par un demi-tour dans le sens contraire des aiguilles d'une montre. Les corrections subséquentes doivent être faites au quart de tour jusqu'à ce que l'eau coule lentement dans le bac graisse. 35 Chapitre 4 : Installation du dispositif antibascule Pour toutes les cuisinières de 76,2 cm (30") et de 91,4 cm (36"), un dispositif antibascule doit être installé conformément aux instructions suivantes. **AVERTISSEMENT DANGER DE RENVERSEMENT** Toutes les cuisinières peuvent se renverser et blesser quelqu'un. Pour éviter un renversement accidentel, elles doivent être fixées au sol, au mur ou une armoire au moyen de l'installation du dispositif antibascule qui vous est fourni.

Il peut exister un risque de renversement si l'appareil n'est pas installé conformément à ces instructions. En cas de déplacement de la cuisinière pour nettoyage, réparation ou autre, assurez-vous que le dispositif antibascule s'est bien enclenché quand la cuisinière a été repoussée contre le mur. Si cette précaution n'est pas prise, dans l'hypothèse d'une utilisation anormale (personne montant, s'asseyant ou s'étendant sur une porte ouverte), la cuisinière risque de basculer, provoquant des blessures dues aux liquides chauds renversés ou la cuisinière elle-même. **AVERTISSEMENT TOUTES LES CUISINIÈRES BASCULER PEUVENT DES PERSONNES PEUVENT ÊTRE BLESSEES** INSTALLEZ LES DISPOSITIFS ANTIBASCULE FOURNIS AVEC LA CUISINIÈRE CONSULTEZ LES INSTRUCTIONS D'INSTALLATION **AVERTISSEMENT RISQUE D'ÉLECTROCUTION** Soyez très prudent lorsque vous percez des trous dans le mur ou dans le plancher. Des fils électriques peuvent être dissimulés dans les murs ou dans le plancher. Identifiez les circuits électriques pouvant se trouver à l'endroit où le dispositif antibascule est installé et déconnectez-les. Le non-respect de ces instructions risque de provoquer une électrocution ou des blessures. **MISE EN GARDE RISQUE DE DOMMAGES** Contactez un installateur ou un entrepreneur qualifié pour déterminer la méthode de perçage correcte des murs ou du plancher (carrelage, bois dur, etc.). Ne faites pas glisser la cuisinière sur un plancher non protégé.

Le non-respect de ces instructions comporte un risque de dommages pour les revêtements muraux ou du sol.

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