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You can read the recommendations in the user guide, the technical guide or the installation guide for THERMADOR PG364GLBS. You'll find the answers to all your questions on the THERMADOR PG364GLBS in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual THERMADOR PG364GLBS
User guide THERMADOR PG364GLBS
Operating instructions THERMADOR PG364GLBS
Instructions for use THERMADOR PG364GLBS
Instruction manual THERMADOR PG364GLBS

CARE AND USE MANUAL

For Thermador Professional® All Gas Ranges

Models
PG304
PG36
PG48

Thermador®



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Manual abstract:

When you write, please include the model and serial number of your range. 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. -- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. **AVERTISSEMENT** L'information fournie dans le présent manuel doit être rigoureusement suivie, sous risque d'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 à proximité de la cuisinière ou de tout autre appareil. -- **SI VOUS DÉTECTEZ UNE ODEUR** 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. -- **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. **DE GAZ** 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** Contents

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5 6 **INTRODUCTION** The Thermador Professional® Ranges are freestanding units available in a number of configurations. All models feature a gas cooking surface with a professional size, gas convection, self-cleaning oven with broil capability. **GAS TYPE VERIFICATION** Verify the type of gas supplied to the location. Ensure that the appliance is connected to the type of gas for which it is certified. Models come from the factory certified for use with natural gas or with propane (LP) gas.

Make certain your range and gas type are the same. Refer to the product rating label which can be located as indicated on Page 42. Section Two: Before You Begin Before Using Your Range for the First Time 7 Section Three: Description Model & Parts Identification PG484GGE ..

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10 Guide to Knob Identification and Location

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... 24 **IMPORTANT** All ranges must be installed with a backguard. The PG 304 comes with a low back.

For all other models, one of three available backguards must be ordered separately and installed at the back of the range. The three backguard choices include a Low Back, High Back Shelf, or Island Trim. Before using the range, insure that it is equipped with a proper backguard. Refer to the Installation Instructions accompanying this appliance for more information. Section Five: Using the Oven Bake .

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..... All Gas, 30" wide Range with Four Gas Cooktop Burners and self-cleaning Gas Oven All Gas PG364GE .

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... All Gas, 36" wide Range with Four Gas Cooktop Burners, Grill and self-cleaning Gas Oven All Gas PG366 ..

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.. All Gas, 48" wide Range with Six Gas Cooktop Burners, Electric Griddle, large self-cleaning Gas Oven and one secondary Gas Oven. All Gas PG486GL

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... All Gas, 48" wide Range with Six Gas Cooktop Burners, Grill, large self-cleaning Gas Oven and one secondary Gas Oven. All Gas PG484GGE

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. All Gas, 48" wide Range with Four Gas Cooktop Burners, Grill, Electric Griddle, large self-cleaning Gas Oven and one secondary Gas Oven. 2 SECTION

ONE: GENERAL SAFETY INSTRUCTIONS Safety Precautions GAS AND ELECTRICAL REQUIREMENTS AND GROUNDING INSTRUCTIONS PLEASE

READ CAREFULLY Gas Models: PG304 120 volts, 60 Hz., 15 Amp electrical circuit required. Gas Models: PG364GL, PG366 120 volts, 60 Hz.

, 15 Amp electrical circuit required. PG364GE - 20 Amp circuit required. Gas Models: PG486GL, 120 volts, 60 Hz., 15 Amp electrical circuit required.

PG486GE, PG484GGE - 20 Amp circuit required.

CAUTION FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE CONNECTED TO A PROPERLY GROUNDED AND POLARIZED ELECTRICAL POWER SUPPLY. CAUTION Accessible parts may become hot when the grill is in use. Young children must be kept away. See Installation Instructions for electrical requirements and grounding instructions. 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.



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CAUTION - ALL MODELS IN CASE OF AN ELECTRICAL FAILURE If for any reason a gas control knob is turned ON and there is no electrical power to operate the electronic igniters on the range's cooktop burners, turn OFF the gas control knob and wait 5 minutes for the gas to dissipate before lighting the burner manually. To light the burners manually, carefully hold a lighted match to the burner ports and turn the gas control knob to HI. During a power failure you can use the standard cooktop burners, but each must be lit with a match. DO NOT attempt to light the two left burners manually. These burners are equipped with the ExtraLow® feature and cannot be lit manually.

WARNING ALWAYS DISCONNECT THE ELECTRICAL PLUG FROM THE WALL RECEPTACLE BEFORE SERVICING THIS UNIT. It is recommended that a dedicated circuit servicing this appliance be provided. The use of gas cooking appliances results in the production of heat and moisture. TESTED IN ACCORDANCE WITH: · ANSI Z21.1 for Household Gas Appliances · UL858 for Household Electric Ranges · CAN/CSA-22.2 No. 61-M89 for Household Cooking Ranges · CAN/CGA 1.1-M81 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 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. SAVE THESE INSTRUCTIONS 3 SECTION ONE: GENERAL SAFETY INSTRUCTIONS Safety Practices to Avoid Personal Injury When properly cared for, your new Thermador Professional® Range has been designed to be a safe, reliable appliance. However, use extreme care when using this restaurant caliber range as this type of appliance provides intense heat.

When using kitchen appliances, basic safety precautions must be followed, including the following: Read this Care and Use Manual carefully before using your new range to reduce the risk of fire, electrical shock, or injury to persons. Insure proper installation and servicing. Follow the installation instructions provided with this product. Have the range installed and electrically grounded by a qualified technician. Have the installer show you where the gas supply shut-off valve is located so that you know how and where to turn off the gas to the range.

· 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 instruction. · 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. In the event a burner goes out and gas escapes, open a window or a door. Do not attempt to use the range until the gas has had time to dissipate. Wait at least 5 minutes before using the range.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician. Children should not be left alone or unattended in an area where appliances are in use. They should never be allowed to sit or stand on any part of the appliance. If children are allowed to use the appliance, they must be closely supervised. Fabric may ignite and result in personal injury. Use only dry potholders: moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or other bulky cloth in place of potholders. Do not let potholders touch hot infrared burners, hot burners, or burner grates. For personal safety, wear proper apparel.

Loose fitting garments or hanging sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking. Do not use aluminum foil to line any part of the oven or range. Use of a foil liner could result in a shock or fire and performance of the burners, keep the igniter ports clean. It is necessary to clean these when there is a boil over or when the burner does not light even though the electronic igniters click.

See Page 38. **WARNING** After a spill or boil over, turn off the burner and clean around the burner and burner ports. After cleaning, check for proper operation. Clean the range with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the range while it is hot.

Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer. Be sure all cooktop controls are turned off and the cooktop is cool before using any type of aerosol cleaner on or around the cooktop. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode. When using the oven: **DO NOT TOUCH THE INFRARED BURNERS, THE INTERIOR SURFACES OF THE OVEN OR THE EXTERIOR AREA IMMEDIATELY SURROUNDING THE DOOR.** Interior oven surfaces become hot enough to cause burns. The heat deflector, which deflects heat away from the cooktop and the trim on the top and sides of the oven door, will also be hot when the oven is in use. Place oven racks in desired position while oven is cool. If a rack must be moved while the oven is hot, do not let the potholders contact the infrared burner. Use care when opening the oven door; let hot air or steam escape before removing or replacing foods.

Before self-cleaning the oven, remove the broiler pan, oven racks and any other utensils, and excess spillage. 5 SECTION ONE: GENERAL SAFETY INSTRUCTIONS Safety Precautions Do not clean, rub, damage, move or remove the door gasket. It is essential for a good seal during baking and while self-cleaning the oven. If the gasket becomes worn or excessively soiled with food particles, replace gasket to assure a tight seal. Protect the self-cleaning feature. Clean only those parts indicated in this booklet. Do not use commercial oven cleaners or oven liner protective coatings of any kind in or around the large self-cleaning oven. **DO NOT** obstruct the flow of combustion or ventilation air. For safety reasons and to avoid equipment damage, never sit, stand, or lean on the oven door. Service should only be done by authorized technicians.

Technicians must disconnect the power supply before servicing this unit. Listen to be sure the cooling blower runs whenever the oven controls are set to broil or self-clean. If the fan does not operate, do not use the oven. Call an authorized service center for service. Clean the ventilator hood and filters above the range frequently so grease from cooking vapors does not accumulate on them.

· In case of fire or when intentionally "flaming" liquor or other spirits on the range's cooktop, follow hood manufacturer's instructions. California Proposition 65 Warning: The burning of gas cooking fuel and the elimination of soil during self-cleaning generate some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm.



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Setting Indicator Sealed Star® Brass Burner Base The cooktop features four or six gas surface burners; each rated at 15,000 BTU/HR. 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. BTU Output for Standard Burners · HI is equivalent to 15,000 BTU / HR. · LO is equivalent to 2,100 BTU / HR. BTU Output for ExtraLow® Burners · HI is equivalent to 15,000 BTU / HR.

· LO is equivalent to 3,000 BTU / HR. · XLO is equivalent to 370 BTU / HR. ExtraLow® Burners The controls for the two left burners, front and rear, have flame settings even lower than the standard LO settings. Knob Bezel Setting Indicator Standard Burner Control Knob The two words above each control knob identifies the burner position. For example, LEFT FRONT, RIGHT FRONT, etc. ExtraLow® Range ExtraLow® Burner Control Knob 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 igniter stops 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. 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.

12 SECTION FOUR: 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. Brass Burner Base Burner Cap Star® Burner Components Each burner has its own electronic igniter that sparks when the burner is turned on. 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. Do not touch the burners when the igniters are sparking.

If a burner fails to ignite, refer to the section on Page 42, "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 chart, Pages 17 and 18, with the flame on longer at the #4 setting than on #1 setting. · 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.

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. 13 IGNITER PORTS BURNER CAP SECTION FOUR: 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, only the standard burners 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 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 cap 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 griddle or grill 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.



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· 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 lit manually. **14 SECTION FOUR: 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. (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. · 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. **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. **COVERED PAN** · A properly fitting lid will shorten cooking time and make it possible to use lower heat settings. **15 SECTION FOUR: 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. **COOKING RECOMENDATIONS SUGGESTIONS FOR USING THE RECOMMENDATIONS** Use the chart on Pages 17 and 18 as a guide.

The settings you use will vary depending on the pans selected and the starting temperature of the food. On the chart, 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.

Allow time for the pan and the food to adjust to the new setting. **Standard Size Water Bath Canner** 21 to 22 quarts (19.95 to 20.9 liters), with an 11 to 12 inch base (279 to 305 mm) and a 9 to 11 inch depth (229 to 279 mm). **Standard Size Pressure Canner** 8 to 22 quarts (7.6 to 20.9 liters), with an 8 to 11 inch base (203 to 279 mm) and a 6 -1/2" to 12 inch depth (165 - 305 mm). **16 SECTION FOUR: 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 boiling 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 **MED LO** **MED LO** to **MED LO** **LO** Use **XLO** **MED LO** 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 maintain temperature **MED HI** to **HI** brown meat Use **XLO** **HI** Cover, bring liquids to a boil **17 SECTION FOUR: 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).



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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. 18 SECTION FOUR: USING THE COOKTOP Using the Grill A VENTILATING HOOD of adequate cubic-feet-per-minute capacity vented to the outside of the house is recommended for installation ABOVE THE RANGE AND GRILL. For most kitchens with a wall mounted hood, a certified hood 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. 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. 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. After the flame is completely around the burner, adjust the knob to the desired heat setting. 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. 19 SECTION FOUR: USING THE COOKTOP Disassembly/Assembly of 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. 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 U-shaped burner Heat Deflector Grill Box Drip Pan Burner Placement in slots in back of grill 20 SECTION FOUR: USING THE COOKTOP Using the Grill COOKING ON THE GRILL · 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.

GRILLING SUGGESTIONS 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 flareups due to grease dripping on the stainless steel radiant.



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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.

21 SECTION FOUR: USING THE COOKTOP Grill Cooking Recommendations Food Weight or Thickness Control Setting Total Suggested Cooking Time Special Instructions 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. Medium (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. Medium (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 22 SECTION FOUR: USING THE COOKTOP Grill Cooking Recommendations Food Weight or Thickness Control Setting Total Suggested Cooking Time Special Instructions and Tips MEATS 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 or 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. 8 to 16 ounces MED to HI 20 to 30 minutes 23 SECTION FOUR: USING THE COOKTOP About the Electric Griddle (Available on some models) 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 electric griddle element is rated 120 volts AC, 1,6000 watts. 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. Slide back and lift CAUTION: The griddle element is hot after use. Allow sufficient time for griddle components to cool before cleaning. CONTROL KNOB GRIDDLE Grease Tray GRIDDLE GREASE TRAY 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.

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 from 150°F to 500°F. There are no fixed settings on the knob. Press and turn the knob counter-clockwise to the temperature setting. RECOMMENDATIONS GRIDDLE COOKING RECOMMENDATIONS FOOD SETTING (150°C to 160°C) (177°C to 190°C) (160°C to 177°C) (177°C to 190°C) (177°C to 190°C) (177°C to 190°C) (190°C to 205°C) Eggs 300°F to 325°F Bacon; Breakfast Sausage 350°F to 375°F Toasted Sandwiches 325°F to 350°F Boneless Chicken Breasts 350°F to 375°F Boneless Pork Chops, 1/2" thick 350°F to 375°F Ham Slices 1/2" thick 350°F to 375°F Pancakes; French Toast 350°F to 375°F Potatoes; Hash Browns 375°F to 400°F 24 PREPARING THE GRIDDLE The griddle must be tilted slightly forward for optimum performance. See Installation Manual for procedure to check and adjust griddle for proper tilt of griddle plate. During installation, the installer is responsible for leveling the product. The griddle plate should be washed with warm soapy water then rinsed with clear SECTION FIVE: USING THE COOKTOP Bake TIPS FOR BAKE PREHEATING THE OVEN Preheat the oven before cooking any foods, including large pieces of meat or poultry. See your recipe for preheating recommendation.

Preheating time depends on the temperature setting and the number of racks in the oven. RACK POSITIONS 5 4 3 2 1 GETTING THE BEST RESULTS Minimize opening the door: Use a minute timer. Use the interior oven lights. Choose the right size utensil; use the utensil recommended in the recipe. Store the broiler pans outside the ovens. An extra pan without food, affects the browning and cooking. The type of pan used affects the browning: For tender, golden brown crusts, use light non-stick/anodized or shiny metal utensils. For brown crisp crusts, use dark non-stick/anodized or dark, dull metal utensils or glass bakeware. These may require lowering the bake temperature 25½F. Large Gas Main Oven with Rack Level Position Bake Rack Positions Rack level positions in the oven are numbered like an elevator.

Number one level is the lowest and number five level is at the top. LARGE MAIN OVEN One Rack Baking The Bake mode is best for baking on one rack with rack level #3 used for most baked items.



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If the item is tall, such as an angel food cake, rack level #2 may be used. Pies are best baked on rack level #2 to make certain the bottom of the crust is done without over browning the top. When large pieces of meat or poultry are roasted, such as a prime rib of beef or a turkey, rack level #2 is the preferred rack. Rack levels #2 and #5 may be used when baking on two levels. Foods such as cookies and biscuits work well using these two racks. Casserole dishes may also be baked using these two levels. If three-rack baking is desired, the Convection Bake mode should be used. Two Rack Baking · BAKEWARE TYPE Three Rack

Baking · Metal bakeware (with or without a non-stick finish), heat-proof glass, glassceramic, pottery, or other utensils suitable for the oven. Suitable cookie sheets have a small lip on one side only. Heavy sheets or those with more than one side may affect the baking time. The 36" and 48" oven will hold a full-sized commercial baking sheet (18" x 26"). SECONDARY OVEN (PG48 Models) · Baking on rack #3 will result in the best product. When additional height is needed, rack #2 may be used. The use of rack #2 with pies will result in a crisp bottom crust without over baking the top. If two rack baking is desired in this small oven, use racks #2 and #5. For best results, stagger baking pans front to rear with the pan on rack #2 toward the rear and the pan on rack #5 toward the front. · Placement Allow at least 1" of space between the pans and the oven walls so heat can circulate around each pan. Stagger baking utensils so that one is not directly above another.

Allow 1-1/2 inches above and below each pan. 25 SECTION FIVE: USING THE COOKTOP Convection Bake TIPS FOR CONVECTION BAKE PREHEATING THE OVEN Preheat the oven before cooking any foods, including large pieces of meat or poultry. See your recipe for preheating recommendation. Preheating time depends on the temperature setting and the number of racks in the oven. RACK POSITIONS LARGE MAIN OVEN One Rack Baking · When baking on one rack, best results are obtained in the bake mode (see Bake). · When roasting a turkey or a large piece of meat, convection bake may be used. Rack #2 is the most appropriate rack. HIGH ALTITUDE BAKING When baking at high altitudes, in either BAKE or CONVECTION BAKE, recipes and baking times vary. For accurate information, write the Extension Service, Colorado State University, Fort Collins, Colorado 80521. There may be a cost for the bulletins.

Specify the type of information you want (example: cakes, cookies, breads, etc.). Two Rack Baking · Racks #2 and #5 are most appropriate when using the convection bake mode. Pans should not be staggered but the baking pan on rack #2 should be placed directly under the one on rack #5. · This may be used for cakes, cookies, biscuits and other foods for which two rack baking is desirable.

· When several casseroles, frozen pies or cakes are to be baked, use racks #2 and #5. · These two racks can also be used for a large oven meal. Three Rack Baking · When several sheets of cookies are to be baked, bake them on racks #1, #3 and #5. Place the baking sheets directly above each other on the respective racks to allow air to flow around the baking sheets. CONDENSATION It is normal for a certain amount of moisture to evaporate from the food during any cooking process.

The amount depends on the moisture content of the food. The moisture will condense on any surface cooler than the inside of the oven, such as the control panel. Bakeware Type · Aluminum bakeware gives the best browning results. · Cookie sheets with only two sides give the best results. Aluminum commercial half-sheets or professional cooking utensils may be used. TEMPERATURE SETTING When using Convection Bake, reduce the temperature recommended in the recipe by 25°F.

When roasting meats, check internal temperature prior to time recommended by recipe to prevent over cooking. Placement · For better browning, utensils such as cookie sheets, jelly roll pans and rectangular baking pans should be placed crosswise on the rack with the shorter sides on the right and the left. This allows the air to circulate freely. · When baking on more than one rack, pans should not be staggered. WHEN USING THE OVEN IN ANY MODE CAUTION Never use aluminum foil to cover the oven racks or to line the oven. It can damage the oven and cause a fire hazard if heat is trapped under it. See Page 4, 26

SECTION FIVE: USING THE COOKTOP Setting Bake / Convection Bake BAKE/CONVECTION BAKE These cooking modes are for baking, roasting or warming using one, two or three racks. TO SET THE GAS OVEN 1. Select BAKE or CONVECTION BAKE using the Selector switch.

2. Set Temperature using the Oven Control Knob. If using CONVECTION BAKE, set the oven control knob 25° below temperature suggested in recipe. No change in temperature if roasting meats or poultry. The convection fan turns on six minutes after the oven is turned on, if CONVECTION BAKE is selected. The OVEN and HEATING lights turn on. The temperature indicator will start to rotate toward the temperature setting. The HEATING light cycles off and on. The oven is preheated when the HEATING light cycles off the first time. The temperature indicator will reflect the temperature setting.

The needle of the temperature indicator will move to the new selected temperature if the temperature setting is increased or decreased. The gauge is for reference only. The OVEN ON light illuminates and remains on until the OFF Selector switch is turned off or the oven control knob is turned to the OFF position. As the oven cools down, the temperature indicator will start to decline, reflecting the actual oven temperature. PG304 OVEN CONTROL KNOBS NOTE: When the oven is turned on, the cooling blower will turn on automatically. This is normal. When the oven is turned off, the cooling blower remains on until the oven temperature cools to 325°. The cooling blower will also operate during Broil and during the Self-Cleaning cycle. If the blower is not running during these modes, do not use the oven. Call a qualified appliance technician to repair the unit.

SECONDARY OVEN CONTROL KNOBS (PG48 ONLY) TO SET THE SECONDARY OVEN (PG48 ONLY) 1. Select BAKE using Selector switch. 2. Set Temperature using the Oven Control Knob. The OVEN ON light turns on. The HEATING light turns on. The HEATING light cycles off and on. The oven is preheated when the HEATING light cycles off the first time. The OVEN ON light remains on until the Selector switch is turned off. NOTE: Temperature indicator is for the main oven only.

27 SECTION FIVE: USING THE COOKTOP Other Uses of Bake SLOW COOKING AND LOW TEMPERATURE USES OF THE OVEN In addition to providing perfect temperatures for baking and roasting, the oven can be used at low temperatures to keep hot, cooked foods at serving temperature, to dehydrate food and to warm plates.



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Hot cooked foods can be kept at serving temperatures. Set the oven to bake and use the temperature suggested on the chart. For best results, preheat the oven to the desired temperature. Foods that need to be kept moist must be covered with a lid or aluminum foil.

FOOD SAFETY The United States Department of Agriculture advises: **DO NOT** hold foods at temperatures between 40°F to 140°F more than 2 hours. Cooking raw foods below 275°F is not recommended. Suggested Temperature Recommendations to Keep Food Hot **FOOD OVEN TEMPERATURE °F Beef**

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.. 150°F Bacon

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... 200° - 225°F Biscuits and Muffins (covered)

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..... 175° - 200°F Casserole (covered) ..

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..... 175° - 200°F Fish and Seafood ..

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.. 175° - 200°F French Fried Foods

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... 200° - 225°F Gravy or Cream Sauces (covered)

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. 175°F Lamb and Veal Roasts

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..... 175° - 200°F Pancakes and Waffles (covered) ...

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..... 200° - 225°F Potatoes Baked ...

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.. 200°F Mashed (covered)

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... 175°F Pies and Pastries ..

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... 175°F Pizza (covered) ..

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175° - 200°F Poultry (covered)

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175° - 200°F Vegetables (covered)

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.... 175°F OVEN CONTROL KNOBS SECONDARY GAS OVEN LARGE GAS MAIN OVEN 28 SECTION FIVE: USING THE COOKTOP Baking Recommendations Food Cookies Pan Size 12"x15" Cookie Sheet 8" or 9" Round Control Temperature Setting 375° Total Suggested Cooking Time 8 to 12 minutes Special Instructions and Tips Follow recipe instructions Follow recipe instructions Follow recipe instructions Follow recipe instructions Follow recipe instructions Follow recipe or package directions Follow recipe or package directions Follow recipe or package directions Follow recipe instructions Follow recipe instructions Follow recipe instructions Follow recipe instructions Follow recipe instructions Layer Cakes 350° 25 to

35 minutes Sheet Cakes 9"x13" Pan 350° 30 to 40 minutes Bundt™ Cakes 12 Cup 325° 60 to 75 minutes Brownies or Bar Cookies Biscuits 9"x9" Pan 325° 20 to 25 minutes 12"x15" Cookie Sheet 8"x4" Loaf Pan 12 cup Muffin Pan 425° or Package Directions 350° 425° 10 to 15 minutes Quick Bread Muffins 55 to 70 minutes 14 to 19 minutes Fruit Pies 9" Diameter 425° 35 to 45 minutes Fruit Cobblers 9"x9" Pan 400° 25 to 30 minutes Yeast Bread, Loaves Dinner Rolls Cinnamon Rolls Yeast Coffee Cake 8"x4" Loaf Pan 9"x13" Pan 9"x13" Pan 12"x15" Cookie Sheet 425° 400° 375° 400° 25 to 30 minutes 12 to 18 minutes 25-30 minutes 20-30 minutes 29 SECTION FIVE: USING THE OVEN Broil BROIL TIPS FOR BROIL PREHEATING THE BROILER It is recommended that you preheat the broil element before starting to cook.

Preheat until the temperature indicator reaches broil. RACK POSITIONS Before turning on the oven, place the rack and broil pan in the desired position. After preheating the broiler, center the broil pan directly under the infrared burners. Gas Oven #5 Use this rack position when broiling beef steaks, ground meat patties, ham steak and lamb chops 1 inch or less in thickness. Also, use when top browning foods. #4 Use this rack position when broiling meat 1-1/8 inches or more in thickness, fish, poultry, pork chops, ham steaks 1 inch or more in thickness. #3 Use this rack when broiling chicken quarters or halves.

GETTING THE BEST RESULTS Defrost food before broiling. Preheat broil pan. Door may be ajar or closed during broiling.

Steaks should be more than 1" thick if rare meat is desired. Turn foods over only once, after half the total cooking time. It is not necessary to turn very thin foods (ham slices, fillets of fish, etc.). Liver slices must be turned over regardless of thickness. Use a minute timer. Set it for the minimum time to check the food. Center foods directly under the infrared burners for best browning. UTENSILS The chrome and porcelain enamel two-piece broil pan and grid is included with the range. DO NOT cover the slotted grid (top) with aluminum foil.

Use metal or glass-ceramic bakeware when top browning casseroles, main dishes, or bread. DO NOT use heat-proof glass or pottery. This type of glassware cannot withstand the intense heat of the broil element. The two-piece aluminum broiler pan is designed to be used in the Secondary Oven in the PG48 Ranges. BROILING USING A REGULAR MEAT THERMOMETER For accurately determining the degree of doneness for a thick steak or chop (at least 1-1/2 inches thick), use a regular meat thermometer.

Insert the point of the thermometer into the side of the meat to the center of the steak or chop. For rare steaks, cook the first side to 90°F. For medium or well done steaks, cook the first side to 100°F. Turn and cook the second side to desired internal temperature. Secondary Gas Oven (Models PG48) Foods may be broiled on racks #3, 4 or 5 depending upon the type and thickness of the food.

Rack #5 may be used for top browning of foods. NOTE: It is impossible to use the oven and the broiler simultaneously. When one is on, the other one cannot be turned on. 30 SECTION FIVE: USING THE OVEN Setting Broil for Gas Oven BROIL - Gas Oven Only the dual infrared burners heat in the BROIL mode. NOTE: Successful broiling requires constant exposure to high, intense heat. To Set the Oven to Broil 1. Place oven rack in desired position. 2. Set Selector Switch to BROIL. 3.

Set Oven Control Knob to BROIL setting. 4. The temperature indicator will rotate to broil after five minutes. 5. Place food in oven at desired rack position as referenced on Page 32. 6. The door may be ajar or closed throughout broil cycle. Your Professional® Range comes with a large two-piece broil pan. The slotted grid allows drippings to flow into the lower pan, away from the intense heat of the broil burners, minimizing spattering and smoking. The PG48 Models have a small two-piece aluminum broiler pan.

It is to be used in the secondary oven. Oven Heating Light This light turns on when the oven heats and cycles off when the set temperature has been reached. The cycling continues as long as a BROIL mode is set. Cooling Blower The cooling blower turns on as soon as the broiler turns on and remains on until the broiler is turned off and the temperature inside the oven drops to 325°F. 31 SECTION FIVE: USING THE OVEN Broiling and Roasting Recommendations All meats are placed on the broiler pan included with the range.

Food Item Rack Number Oven Mode Control Temperature Setting Approximate Cooking Time Special Instructions and Tips Beef Ground Beef Patties, 1/2" thick T-Bone Steak 5 5 BROIL BROIL BROIL BROIL 15 to 20 minutes 12 to 20 minutes Broil until no pink in center Time depends on rareness of steak Rare to Medium Rare Small roasts take more minutes per pound Flank Steak Eye of Round Roast 5 3 BROIL BAKE BROIL 325° 12 to 20 minutes 20 to 25 min/lb Pork Loin Roast Poultry Boneless Skinless Chicken Breasts Chicken Thighs Half Chickens Roast Chicken 5 BAKE 325° 20 to 25 min/lb Cook until juices are clear Cook until juices are clear Remove skin; Cook until juices are clear Turn with tongs Roast using V rack with breast side down to keep breast moist Roast Unstuffed 4 4 3 3 BROIL BROIL BROIL BAKE BROIL BROIL BROIL 350° 20 to 25 minutes 25 to 30 minutes 30 to 45 minutes 75 to 90 minutes Turkey 2 BAKE 325° 20 to 25 min/lb 32 SECTION SIX: CARE AND MAINTENANCE Self-Cleaning the Oven LARGE GAS MAIN OVEN The self-cleaning mode of your new range features pyrolytic self-cleaning.



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