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User manual THERMADOR PRD484EEG
User guide THERMADOR PRD484EEG
Operating instructions THERMADOR PRD484EEG
Instructions for use THERMADOR PRD484EEG
Instruction manual THERMADOR PRD484EEG

INSTALLATION INSTRUCTIONS

For Thermador Professional® PRO-GRAND™
Dual Fuel Ranges

INSTRUCTIONS D'INSTALLATION

Pour toutes les cuisinières mixtes
Thermador Professional® PRO-GRAND™

Models
PD30
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 -- 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. **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).** 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.**

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improved ventilation performance.

For island installations, the hood width should, at a minimum, overhang the range cooking surface by 3" on each side.



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RANGE WIDTH 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.

BLOWER WALL INSTALLATION HOOD* BLOWER** ISLAND INSTALLATION HOOD* 30" RANGE PH30CS, PHE30 / 36 HNW36YS PH36CS / 42CS PHE36 / 42 HNW36YS / 42YS PH48CS / 54CS PHE48 / 60 HNW48YS VTR1030D, VTR1530D, or VTN1030C VTR1030D or VTR1530D VTR1030D, VTR1530D, or VTN1030C VTR1030D or VTR1530D VTR1030D, VTR1530D, or VTN1030C VTR1030D or VTR1530D HNI42YS HTNI42YS VTR1030D, or VTR1530D 36" RANGE HNI42YS HTNI42YS VTR1030D, or VTR1530D 48" RANGE HTNI48YS / 54YS HTNI48YS / 54YS VTR1530D** Notes: * For wall installations where adequate space is available, the installer or user may elect to use a hood that is wider than the rangetop cooking surface. This may be particularly beneficial for installations having a long duct run or when heavy usage of the grill is anticipated, in which improved capturing of the cooking exhaust is desired. ** Thermador offers a choice of remote (VTR1030D or VTR1530D) or internal (VTN1030C) blowers for use in wall installations. 2 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 Pot and Pan 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. A three (3) inch minimum clearance is needed when the range is installed beside a combustible side wall. 7.

Always keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids. 8. 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 overhead cabinets installed on either side of the hood is 13". A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. It is recommended that the bottom of the wood or metal cabinet be 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 (0.38 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.

02 inch (0.5 mm) thick copper. Flame retardant materials bear the following 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. As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). 3 Step 2: Cabinet Preparation CAUTION: Do not install the 30" and 48" 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. FIG. 1 Cabinet Clearances For 30" Ranges For 36" Ranges For 48" Ranges or 36" Wide Hood } 30" or 42" for Island 36" or 42" Wide Hood } 36" or 48" for Island 42" 54, or 60" Wide } 48", or 54" for Island Hood 48" 18" Min. Cooking Surface For Electrical and Gas Supply Zone, see Figure 3A. Zone size and position differ according to the model.

*35-3/8&ector, and slide back into position. FIG. 3B WALL CONNECTION Power Cord & Receptacle Junction Box & Conduit 7 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. The grates, griddle plate and frame, burner caps, front kick panel and oven racks must 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 5. 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 IMPORTANT: Do not lift the range by the oven door's handle, as this may damage the door hinges and cause the door to fit incorrectly to the oven cavity. NOTE: Leave adhesive-backed foam layer over brushed-metal surfaces, to protect finish from scratches, until the range is installed in final position. 8 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 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 range must be level. (It is very important for all products that have the griddle feature).



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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 17. 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. Remove all tape and packaging before using the appliance. Destroy the packaging after unpacking the appliance.

Never allow children to play with packaging material. FIG. 6- Dolly Positioning Grill / Griddle Tilt Adjustment (Not on all models) 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. 9 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.

ATTENTION PROPERTY DAMAGE Contact a qualified installer or contractor to determine the proper method for drilling holes through the wall or floor material (such as ceramic tile, hardwood, etc.) Do not slide the range across an unprotected floor.

Failure to follow these instructions may result in damage to wall or floor coverings. 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, 4 (not required if mounting bracket is being attached to solid wood or metal)

10 Step 4: Installing Anti-Tip Device 30 and 36 Inch Ranges (Figures 7A and 7B) 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 FIG. 7A - Mounting Anti-tip Bracket** The alternative floor mounted bracket shall be installed as follows: a) Place bracket on floor in position shown in Figure 7B. b) Secure to floor or wall stud. c) Later, when the unit is installed, the adjustable leg will slide under the bracket. FIG. 7B 2-1/2" (typical either side) 1 2-1/2" from edge of range Step 5: Gas Requirements and Hookup Verify the type of gas being used at the installation site. The appliance is shipped from the factory for use with natural gas. It must be converted for use with propane. A qualified technician or installer must do the conversion.

Make certain the range matches the type of gas available at this location. The field conversion kit for this series of dual-fuel ranges is Thermador Model PLPKIT. Obey all instructions in PLPKIT for correct conversion of the gas regulator and settings for the gas valves. **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 has a 3/4" NPT external thread and a 1/2" NPT internal thread. (See Photo A.)

Use caution to avoid crimping the 3/4" flex line when making bends. The gas supply connections shall 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 sealing compound 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.



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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.

Photo A CAUTION When connecting unit to propane gas, make certain the propane gas tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the appliance. The pressure of the gas supplied to the appliance regulator must not exceed 14" (34.9 mb) water column.

This appliance has been CSA certified for safe operation up to an elevation of 10,200 ft. without any modifications. Exception: For use with propane, the appliance must be converted per the LP conversion instructions. Natural Gas Requirements: Inlet Connection: 3/4" NPT external 1/2" NPT internal (Minimum 3/4" diam. flex line.) Supply Pressure: 6" min. to 14" max.

water column. (14.9 to 34.9 mb) Manifold Pressure: 5" water column (12.5 mb) Propane Gas Requirements: Inlet Connection: 3/4" NPT external 1/2" NPT internal (Minimum 3/4" diam.

flex line.) Supply Pressure: 11" min. to 14" max. water column. (27.

4 mb to 34.9 mb) Manifold Pressure: 10" water column (24.9 mb) 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. 12 Step 6: Electrical Requirements, Connection & Grounding Prior to installing 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. Lock service panel to prevent power from being turned ON accidentally. Dual Fuel range models can be connected or hardwired to the power supply as described on Page 15. Chart B: Electrical Supply Circuit Requirements MODEL TYPE VOLTAGE CURRENT FREQUENCY PHASE 30" 36" 48" 240/208 VAC 240/208 VAC 240/208 VAC 35 Amps 35 Amps 50 Amps 60 Hz.

60 Hz. 60 Hz. Single Single Single A neutral supply wire must be provided from the power source (breaker/fuse panel) because critical range components, including the surface burner spark re-ignition 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 ranges are to be connected to a 240/208 VAC power supply. CAUTION The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff 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. 13 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 3POLE, 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 closedloop 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.8.

Remove the ground strap retaining screw and bend the ground strap up.

Refer to Fig. 9. The conduit must be installed to 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 7.

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 FOR USE WITH RANGES. FIG. 8 Location of Junction Box on dual fuel ranges GAS SUPPLY Gas supply channel JUNCTION BOX Flexible electrical conduit or 4-connector Appliance Cord 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. Installer - show the owner the location of the circuit breaker or fuse. Mark it for easy reference. 14 Step 6: Electrical Requirements, Connection & Grounding A 3- or 4-conductor supply may be connected to the terminal block. FIG. 9 Conductor Securement Upper Nut Cupped Washer 3-WIRE LEAD CONNECTION 1.



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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. 10). 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.

10 3 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.

11. 3. Secure the neutral wire to the center stud of the terminal block with nut. 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. L1 Black L2 Red Neutral White FIG.11 Ground Strap Bend Ground Strap Up FIG. 12 Secure Neutral Wire 4-WIRE CONNECTION L1 Black Ground Wire 15 L2 Red Supply Wire Flat Washer 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 5). An Island Trim is available for covering the backguard mounting flanges for island installations, where there is a minimum of 12" of horizontal clearance behind the island trim. (See Fig. 2B on Page 5). The backguard is inserted, as shown in Fig. 13, into the guide channels on the back of the range. Secure the backguard with the (4) sheet metal screws provided. FIG. 13 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 the following items on top of the Pot and Pan Shelf: - plastics or containers that can melt - flammable items - a total load over 30 pounds (13.6kg) Chart C: BACKGUARD KIT MODEL NUMBERS MODEL 9" STD. LOW BACK 12" LOW BACK 22" POT AND PAN SHELF 3-3/4" ISLAND TRIM 30" 36" 48" Included N/A N/A N/A LB36R LB48R HS30R HS36R HS48R 16 Backguard Installed IT30R IT36R IT48R Step 8: Door Removal and Installation CAUTION USE CAUTION WHEN REMOVING THE DOOR. THE DOOR IS VERY HEAVY. Make sure oven is cool and power to oven has been turned off.

Failure to do so could result in electrical shock or burns.

The oven door is heavy and fragile. Use both hands to remove or replace the door. Grasp only the ends of the oven door handle. Failure to grasp the oven door firmly and properly could result in personal injury and product damage. With the door off, never release the levers and try to close the hinges. Without the weight of the door, the powerful springs will snap the hinges closed with great force. To Remove the Oven Door: Open the door fully and use a screwdriver to pry the hinge clips away from the hinge slots. (See Photo B.) Flip the hinge clip toward you. (See Photo C.) Close the door until it stops against the hinge clips. The open hinge clips will hold the door open at a slight angle. Grasp the door firmly on the ends of the door handle, and lift the door up. (There will be some spring resistance to overcome.) When the door is lifted sufficient to clear the hinge hooks, the door can be pulled straight out.

(See Photo D.) Place the door in a safe and stable location. To Reinstall the Oven Door: Position the door at a slight angle and insert the Photo C. Flip hinge clips toward you. hinges into the hinge slots - one on each side of the range. The hinges will securely hook into the slots when properly installed. Do not force, bend, or twist the door. Tip: Rest the door on your foot while using your leg for stability. Open the door fully and use a screwdriver to push the hinge clips all the way into the hinge slots. Be careful not to scratch the range during this process.

To Check Door Fit and Operation: Open and close the door slowly to test the movement and the fit of the door to the oven cavity. Do not force the door to open or close. If the door is properly installed, it should move smoothly and rest straight on the front of the range when closed. If the door does not operate correctly, verify that the hinges are properly seated into the hinge slots, and that the hinge clips are fully engaged into the slots. Photo D.

Hinges removed from oven. 17 Photo B. Pry hinge clips out using a screwdriver. Step 9: Burner 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 burner bases.

Before testing operation of the appliance, verify that the unit and the gas supply have been carefully checked for leaks and that the unit has been connected to the electrical power supply. Turn the manual gas shut-off valve to the open position. FIG. 14 Flame Characteristics Yellow Flames: Further adjustment is required. Yellow Tips on Outer Cones: Normal for LP Gas. Soft Blue Flames: Normal for Natural Gas. If the flame is completely or mostly yellow, verify that the regulator is set for the correct fuel. After adjustment, retest. Some orange-colored streaking is normal during the initial start-up. Allow unit to operate 4-5 minutes and reevaluate before making adjustments.

Test Rangetop Burners Test Burner Ignition. Select a rangetop burner knob. Push down and turn counterclockwise to HI. The ignitor/spark module will produce a clicking sound. Once the air has been purged from the supply lines, the burner should light within four (4) seconds. Test Flame: High Setting. Turn burner on to HI. See Figure 14 for appropriate flame characteristics. If any of the rangetop burners continue to burn mostly or completely yellow, verify that the burner cap is positioned properly on the burner base, then retest. If flame characteristics do not improve, call Thermador.

Test Flame: Low Setting. Turn burner on to LO. Verify that the flame completely surrounds the burner. There should be a flame at each burner port and there should be no air gap between the flame and the burner. If any burners do not carry over, call Thermador.

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

Repeat the Ignition and Flame Test procedures, described above for each rangetop burner and the grill burner (if so equipped). WHEN FLAME IS PROPERLY ADJUSTED: There should be a flame at each burner port. There should be no air gap between the flame and burner port.

The gas grill uses a tube-style burner that has an air shutter which allows adjustment to the amount of the primary air inside the burner tube.



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Air shutters of tube-style burners are pre-adjusted at the factory, and usually do not require readjustment except under rare conditions such as installation at high altitude. If grill burner/flame adjustment is required, go to the procedure: "Flame Adjustment (if necessary)". 18 Step 9: Burner Test and Adjustment
Flame Adjustment (if necessary): Tube-style gas burners used in Thermador appliances have air shutter systems which are similar to the illustration in Figure 15, and can be adjusted using the following method (unless adjustment is not recommended). It is necessary to remove the burner from the appliance in order to perform airshutter adjustments. Loosen shutter screw(s) and turn shutter to new position. Adjust the shutter to more-closed position if the flame is lifting or blowing, or is not carrying over. Adjust the shutter to more-open position if the flame is too yellow. (See Figure 15.) Retighten the shutter screw(s).

After adjustment, reinstall the burner and perform flame evaluation. The air shutter must fit over the orifice hood for proper operation of the burner. Repeat procedure as needed until flame characteristics are acceptable. (See Figure 14). **WARNING** Burner adjustments must be performed by a qualified technician.

Improper adjustments may cause harmful by-products or void the appliance's warranty. Allow burners to cool before attempting to remove them! Call Thermador if: 1. Any of the burners do not light. 2. Any of the burners continue to burn yellow.

FIG. 15 Air Shutter Adjustment (if necessary) Air Shutter Screw More Open: Less Yellow Flame More Closed: Less Blue Flame More Carryover Less Lifting or Blowing 19 INSTALLER CHECKLIST FINAL CHECK LIST Specified clearances maintained to cabinet surfaces. Unit Level front to back side to side.

Burner caps positioned properly on burner bases. All packaging material removed.

Island trim or backguard attached according to instructions. Kick panel in place and two (2) screws secure. The grill and/or griddle plate is correctly positioned, tilted slightly forward. (See page 9 for adjustment procedure.) **GAS SUPPLY** 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. 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.

OPERATION Bezels centered on burner knobs, and knobs turn freely. Each burner lights satisfactorily, both individually and with other burners operating. Oven door hinges seated and door alignment is in proper position. Door opens and closes properly. Burner grates correctly positioned. **INSTALLER:** Leave the Care and Use Manual and Installation Instructions with the owner of the appliance. **ELECTRICAL** Receptacle with correct overcurrent protection is provided for service cord connection.

Proper ground connection. 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. 20 **NOTES** Veuillez lire toutes les instructions avant de poursuivre Important : Conservez ces instructions pour l'inspecteur local de la compagnie de gaz et lectricit. Installateur : Veuillez laisser ces instructions d'installation avec l'appareil pour le proprietaire. Proprietaire : Veuillez conserver ces instructions pour consultation ultrieure. **AVERTISSEMENT** Coupez l'lectricit avec d'installer l'appareil.

Avant de remettre l'lectricit, assurez-vous que toutes les commandes sont la position OFF. Pour les installations au Massachusetts : 1. L'installation doit tre realise par un entrepreneur qualifi ou agr, un plombier ou un installateur de gaz qualifi ou autoris par l'tat ou la rgion dans laquelle cet appareil est pos. 2. Le robinet d'arrt de gaz doit tre pourvu d'une poigne en T.

3. La longueur maximum autorise du tuyau de gaz est de 91,4 cm (36 "). **IMPORTANT** Les rglementations locales varient. L'installation, les raccordements au gaz et les mises la terre doivent tre conformes toutes les rglementations applicables. **AVERTISSEMENT** L'information fournie dans ce manuel doit tre trs rigoureusement respecte, sous peine d'incendie ou d'explosion entranant des dommages, des blessures ou la mort. -- Ne stockez pas et n'utilisez pas d'essence ou autres produits inflammables proximit des appareils. -- **SI VOUS SENTEZ UNE ODEUR DE GAZ AVERTISSEMENT LES CUISINIRES PEUVENT BASCULER. DES PERSONNES PEUVENT TRE BLESSES. INSTALLEZ UN DISPOSITIF ANTIBASCULE. CONSULTEZ LES INSTRUCTIONS D'INSTALLATION.**

POUR DIMINUER LES RISQUES DE BASCULEMENTDE L'APPAREIL, INSTALLEZ UN DISPOSITIF ANTIBASCULE. ASSUREZ-VOUS QUE LE DISPOSITIF ANTIBASCULE EST CORRECTEMENT PLAC, CONFORMMENT AUX INSTRUCTIONS D'INSTALLATION. (REMARQUE : LE DISPOSITIF ANTIBASCULE EST OBLIGATOIRE SUR TOUTES LES CUISINIRES DE 76,2 CM [30"] ET DE 91,4 CM [36 "]). N'allumez aucun appareil. Ne touchez pas aux interrupteurs lectriques. N'utilisez pas les tlphones du btiment. Appelez immdiatement votre compagnie de gaz de chez un voisin. Suivez les instructions de la compagnie. Si vous n'arrivez pas contacter votre compagnie de gaz, appelez les pompiers. -- L'installation et les rparations doivent tre realises par un installateur qualifi, un centre de service agr ou la compagnie de gaz.

Remarque: Cette cuisiniere **N'EST PAS** conue pour les maisons mobiles ni pour les vhicules rcratifs. **NE PAS** installer cette cuisiniere l'exterieur. Table des matieres Informations importantes propos de l'installation ...

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..... @@20 Nettoyage et protection des surfaces extérieures ...

..... @@@@ Assurez-vous que l'appareil convient au type de gaz fourni. @@@@ la colonne d'eau (6"), 34,9 mb la colonne d'eau max. (14") Gaz propane - 14.

9 mb min. la colonne d'eau (6"), 34,9 mb la colonne d'eau max. @@@@ (Voir tape 1 pour les exigences de ventilation.). @@@@ Les codes locaux varient. @@@@ Pour des raisons de scurit, ne l'utilisez jamais pour chauffer une pice Chapitre 1 : Exigences de ventilation Il est fortement recommand d'installer une hotte de ventilation approprie au-dessus de la cuisiniere. 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 conseill d'utiliser avec les cuisinieres. MISE EN GARDE Les hottes de ventilation et les ventilateurs sont conus pour une seule conduite murale. Certaines rglementations locales du secteur du biment 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. Ne pas installer un combin hotte/ four micro-ondes au-dessus des surfaces de cuisson. Ces appareils n'assurent pas une ventilation approprie et ne conviennent pas aux surfaces de cuisson. 2. Emplacement de la hotte Pour une meilleure limination des fumes, le bord infrieur de la hotte doit tre plac 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 cuisiniere. 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 cuisiniere.

LARGEUR DE LA CUISINIERE 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'exterieur. Cet aspect revt une importance particulire dans les logements bien isols et trs tanches. Il est conseill de consulter un entrepreneur en chauffage et en climatisation. **INSTALLATION MURALE HOTTE* VENTILATEUR** INSTALLATION EN LOT HOTTE* VENTILATEUR** CUISINIERE DE 76,2 CM (30 po) PH30CS, PHE30 / 36 HNW36YS PH36CS / 42CS PHE36 / 42 HNW36YS / 42YS PH48CS / 54CS PHE48 / 60 HNW48YS VTR1030D, VTR1530D, ou VTN1030C VTR1030D ou VTR1530D VTR1030D, VTR1530D, ou VTN1030C VTR1030D ou VTR1530D VTR1030D, VTR1530D, ou VTN1030C VTR1030D ou VTR1530D HNI42YS HTNI42YS VTR1030D, ou VTR1530D CUISINIERE DE 91,4 CM (36 po) HNI42YS HTNI42YS VTR1030D, ou VTR1530D CUISINIERE DE 121,9 CM (48 po) HTNI48YS / 54YS HTNI48YS / 54YS VTR1530D** 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 cuisiniere. Ceci peut tre avantageux pour les installations ayant un long conduit ou une utilisation accrue du gril ou du wok ; d'o l'importance de capter l'chappement de cuisson. ** Pour les installations murales, Thermador propose des modles de ventilateurs distance (VTR1030D ou VTR1530D) ou incorpors dans la hotte (VTN1030C). 2 Chapitre 2 : Prparation de l'emplacement 1. La cuisiniere 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 cuisinieres 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 cuisinieres de 76,2 cm (30") et de 121,9 cm (48") ne sont pas homologues pour tre installes ras des armoires. 4.

Toute ouverture dans le mur qui se trouve derriere la cuisiniere et dans le plancher sous la cuisiniere doit tre referme. 5. Si la distance entre un matriau combustible et le bord arriere de la cuisiniere 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 arriere, basse ou tablette casserole (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.

6. Un dgagement minimum de 3 po est ncessaire lorsque la cuisiniere est installe ct d'un mur latral combustible. 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 cuisinieres 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. **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 surface de 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 de 91,4 cm (36") est exige. 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 indiqus par FHC (Flame Spread/Smoke Developed Progression des flammes/Production de fume). Les matriaux ayant un taux de progression de flammes sont ignifuges. Les rglementations locales peuvent autoriser d'autres taux de progression des flammes.

Tel que dfini dans le code national de combustible gaz (ANSI Z223.1, dernire dition). 3 Chapitre 2 : Prparation de l'emplacement MISE EN GARDE N'installez pas les modles de cuisinieres de 76,2 cm (30") et 121,9 cm (48") de telle sorte que la porte du four soit au ras de la partie frontale des armoires.



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Une installation mme niveau risque d'endommager les armoires d leur exposition la chaleur. 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 Hotte de 76,2 CM (30") ou de 91,4 cm (36") Cuisiniere de 76,2 cm (30 ") 91,4 cm (36") ou 106,7 cm (42") pour installation en lot Cuisiniere de 121,9 cm (48 ") Hotte de 121,9 cm (48") , 137,2 cm (54") ou 152,4 cm (60") 121,9 cm (48") ou 137,2 cm (54") pour installation en lot } Distance minimum entre les armoires suspendues composees de matriaux combustibles Cuisinieres de 76,2 cm (30") Cuisinieres de 91,4 cm (36") Cuisinieres de 121,9 cm (48") Profondeur max. de l'armoire : 33 cm (13") 76,2 cm 30", 91,4 cm 36" ou 121,9 cm 48" Table de cuisson Zone d'arrive d'lectricit et de gaz, voir Fig. 3A.

Les dimensions et la position de cette zone dependent du modle.

Hauteur min. de la cuisiniere avec pieds lvateurs entiereent 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 rgable. Le dessus de la cuisiniere doit tre au mme niveau ou avec pieds lvateurs plus haut que le plan de travail. entiereent dployes : 93,3 cm (36-3/4"). 4 45,8 cm (18") min. 91,4 cm (36") entre le dessous de la hotte et la table de cuisson (91,4 cm min. [36"] si la hotte contient des matriaux combustibles).

} Largeur de la cuisiniere Min. 7,6 cm (3") paroi latrale combustible en matriau (des deux cts). MISE EN GARDE : Voir Fig. 2A et 2B. Distance min. 91,4 cm (36") entre la table de cuisson et des matriaux combustibles. } 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 Chapitre 2 : Prparation de l'emplacement FIG. 2A - Vue latrale Matriaux combustibles Conversions de mesures 9,5 mm = 3/8" Tablette casseroles Plaque de protection basse 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" Min. 91,4 cm (36") des combustibles Partie frontale 3/8" 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 avec enjoliveur pour lot. 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'arriere 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" REMARQUE : Si une paroi interne est utilise sous le plan de travail en porte-faux, la distance entre cette paroi et l'arriere de la cuisiniere doit tre de 3,2 mm (1/8") 5 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 cuisinieres 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. REMARQUE : Si non dj en place, installer une soupape d'arrt de gaz dans un endroit facilement accessible. S'assurer que tous les utilisateurs en connaissent l'emplacement et sachent comment fermer l'alimentation en gaz la cuisiniere. REMARQUE : l'installateur doit aviser le consommateur de l'emplacement de la soupape d'arrt de gaz.

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 Saillie max. 5,1 cm (2") partir du mur pour l'arrive de gaz Sol Modle 30" 36" 48" A B C D 20,3cm 30,5cm 25,4cm 16,5cm 13,3cm 26,4cm 38,1cm 26,4cm 16,5cm 13,3cm 41,9cm 40,6cm 39,4cm 16,5cm 13,3cm REMARQUE : Toute ouverture dans le mur se trouvant derriere 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" 6 B Toutes les cuisinieres 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 rglementation locale et/ou au Code national d'lectricit. Les appareils doivent tre mis la terre. Voir le Chapitre 6 pour plus de details. 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). E D C E Chapitre 2 : Prparation de l'emplacement ALIMENTATION LECTRIQUE L'installation des cuisinieres 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'arriere de l'appareil. Quand le cordon d'alimentation lectrique (non fourni) ou la conduite sont connects la prise ou la bote de drivation, l'ensemble prise/prise murale ou couvre de bote de connexion/connecteur de conduite ne doit pas former une saillie de plus de 5,7 cm (2-1/4") l'arriere.

Reportez-vous la Figure 3B. Ce point est particulirement important si la bote de drivation murale se trouve juste derriere la bote de drivation de l'appareil une fois celui-ci install. Reportez-vous la Figure 8 de la page 14 pour l'emplacement de la bote de drivation sur l'appareil. Afin de minimiser les torsions lors du branchement de l'appareil la prise ou la bote, 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 branch Cordon d'alimentation et prise Bote de drivation et conduite 7 Chapitre 3 : Dballage, manutention et mise en place de la cuisiniere MISE EN GARDE Un quipement adapt manipul par du personnel expriment doit tre utilis pour dplacer la cuisiniere afin de ne pas endommager l'appareil ni le plancher.



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La cuisinière est lourde et repose sur des pieds réglables en acier. Le poids approximatif de la cuisinière l'expédition est celui qui est indiqué au Tableau A. Les grilles des brûleurs, la plaque de cuisson, les chapeaux des brûleurs, la plaque d'habillage et les grilles du four pour faciliter la manutention. Le poids de l'appareil s'en trouvera diminué, comme indiqué au Tableau A, et permettra la cuisinière de passer par une porte de 76,2 cm (30"). Voir Figures 2A et 2B la Page 5. N'oubliez pas le gril 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, enlever la querre et remettre les vis.

REMARQUE : laisser la mousse adhérer sur les surfaces en métal brossé pour protéger la finition des gratignures jusqu'à ce que l'appareil soit installé dans sa position permanente. Tableau A Cuisinière de 76,2 cm (30") Cuisinière de 91,4 cm (36") Cuisinière de 121,9 cm (48") Poids l'expédition 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 des brûleurs, plaque d'habillage et grilles de four Figure 4 Retrait des deux boulons avant pour l'expédition Figure 5 Retrait des deux boulons arrière pour l'expédition Boulon arrière gauche pour l'expédition Arrière de l'appareil. **IMPORTANT :** NE PAS soulever la cuisinière par la poignée de porte. Cela peut endommager les charnières et ainsi la porte s'ajustera mal dans l'ouverture. 8 Chapitre 3 : Emballage, manutention 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 AVANT DE METTRE LA CUISINIÈRE EN PLACE.** Installez le dispositif antibasculé (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 un rendement approprié, la cuisinière doit être de niveau.

(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 17. Les deux (2) vis qui maintiennent la plaque d'habillage doivent être solidement fixées 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. Enlever tout le matériel d'emballage et le ruban adhésif avant d'utiliser l'appareil. Détruire le matériel d'emballage une fois l'appareil déballé. Ne jamais laisser les enfants jouer avec ce matériel d'emballage. 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 (certains modèles seulement) 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 librement dans le bac graisse. 9 Chapitre 4 : Installation du dispositif antibasculé Pour toutes les cuisinières de 76,2 cm (30") et de 91,4 cm (36"), un dispositif antibasculé 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 antibasculé qui vous est fourni. Il peut exister un risque de renversement si l'appareil n'est pas installé conformément ces instructions.

En cas de déplacement de la cuisinière pour nettoyage, réparation ou autre, assurez-vous que le dispositif antibasculé s'est bien rebranché 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 PEUVENT BASCULER DES PERSONNES PEUVENT ÊTRE BLESSEES INSTALLEZ LES DISPOSITIFS ANTIBASCULE FOURNIS AVEC LA CUISINIÈRE CONSULTEZ LES INSTRUCTIONS D'INSTALLATION ATTENTION 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 l'endroit où le dispositif antibasculé est installé et déconnectez-les. Le non-respect de ces instructions risque de provoquer une électrocution ou des blessures. **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.

Outils nécessaires pour l'installation du dispositif antibasculé : Tournevis Phillips Marteau Perceuse, électrique ou main Crayon ou autre marqueur Ruban mesureur ou règle Foret de 3,2 mm (1/8") (mur ou sol en bois ou métal) Foret bton pointe carbure de 4,8 mm (3/16") (mur ou sol en béton ou blocs de béton) Ancrages de 4,8 mm (3/16"), cloison en préfabriqué ou bton, 4 (inutile si le support de montage est fixé sur du bois dur ou du métal) 10 Chapitre 4 : Installation du dispositif antibasculé Cuisinières de 30" et 36" (Figures 7A et 7B) Référence pièce dtache Thermador Quantité Description 415078 487310 4 1 Vis Phillips no 10 x 1-1/2" La patte antibasculé, montage au sol **INFORMATIONS IMPORTANTES PROPOS DE L'INSTALLATION :** La patte antibasculé peut être fixée une armoire en bois massif ayant une paroi d'une épaisseur minimum de 19 mm (3/4").



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