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You can read the recommendations in the user guide, the technical guide or the installation guide for THERMADOR PRD486EDHU. You'll find the answers to all your questions on the THERMADOR PRD486EDHU in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

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INSTALLATION MANUAL

For Thermador Professional®
PRO-HARMONY™ Dual Fuel Ranges

Models/
Modèles /
PRD30
PRD36
PRD48

MANUEL D'INSTALLATION

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

Thermador | *An American Icon*



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. @@@@2. Shut-off valve must be a "T" handle gas cock. 3. Flexible gas connector must not be longer than 36 inches. **WARNING** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. **WHAT TO DO IF YOU SMELL GAS** Do not try to light any appliance. Do not touch any electrical switch. Do not use any phone in your building.

Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions. If you cannot reach your gas supplier, call the fire department. Installation and service must be performed by a qualified installer, service agency or the gas supplier. - **WARNING** All Ranges can tip Injury to Persons could result Install Anti-Tip Device See Installation Instructions TO REDUCE THE RISK OF TIPPING OF THE APPLIANCE, IT MUST BE SECURED BY A PROPERLY INSTALLED ANTI-TIP DEVICE. VERIFY THAT THE ANTI-TIP DEVICE IS ENGAGED PER INSTALLATION INSTRUCTIONS. (NOTE: ANTI-TIP DEVICE IS REQUIRED ON ALL 30" AND 36" RANGES). Safety Instructions Important Safety Instructions READ AND SAVE THESE INSTRUCTIONS APPROVED FOR ALL RESIDENTIAL APPLIANCES FOR RESIDENTIAL USE ONLY IMPORTANT: Save these Instructions for the Local Electrical and Gas Inspectors' use. **INSTALLER:** Please leave these Instructions with this unit for the owner. **OWNER:** Please retain these instructions for future reference.

WARNING Disconnect power before installing. Before turning power ON, be sure that all controls are in the OFF position. Important: Local codes vary. Installation, gas connections and grounding must comply with all applicable codes. **WARNING** Do not use a flame of any kind to check for gas leaks. Disconnect power before installing. Before turning power ON, be sure that all controls are in the OFF position. 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. Page 1 Important Installation Information 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. All models are certified for use with natural gas. Field conversion of the appliance for use with propane gas supply will require a conversion kit. **WARNING** To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used. Refer to "Chart C: Backguard Kit Model Numbers" on page 23, for the correct backguard models that are designed for this range. After selecting the correct backguard, the range must be installed properly, using the minimum clearances to combustible surfaces specified in the Cabinet Preparation instructions on Page 5. Important: A backguard must be utilized when there is less than a 12" horizontal clearance between combustible materials and the back edge of the range. A Thermador backguard must be ordered separately and installed at the rear of the range (A Low Back is supplied with 30" model). For island installations and other installations with more than 12" clearance, an optional stainless steel Island Trim is available to cover the backguard mounting flanges. Verify that the appliance is correct for the type of gas being provided.

Refer to "Step 5: Gas Requirements and Hookup" on page 15 before proceeding with the installation. This appliance has been tested in accordance with ANSI Z21.1, Standard for Household Cooking Appliances (USA) and in accordance with CAN 1.1-M81 Domestic Gas Ranges (Canadian). It is strongly recommended that this appliance be installed in conjunction with a suitable overhead vent hood. (See "Step 1: Ventilation Requirements" on page 3.) Due to the high heat capability of this unit, particular attention should be paid to the hood and duct work installation to assure it meets local building codes. Check local building codes for the proper method of appliance installation. Local codes vary. Installation, electrical connections and grounding must comply with all applicable codes.

In the absence of local codes the appliance should be installed in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA 54 current issue and National Electrical Code ANSI/NFPA 70-current issue. In Canada, installation must be in accordance with the CAN 1-B149.1 and .2 Installation Codes for Gas Burning Appliances and/or local codes.

Gas Supply: Natural Gas 6 inch water column. (14.9 mb) min., 14 inch (34.9 mb) maximum Propane Gas 11 inch water column. (27.4 mb) min., 14 inch (34.9 mb) maximum Electric Power Supply: (See Page 17 for specifications.) Page 2 **CAUTION** When connecting the unit to propane gas, make certain the propane gas tank is equipped with its own high-pressure regulator in addition to the pressure regulator supplied with the range. The maximum gas pressure to this appliance must not exceed 14.0 inches water column (34.9 mb) from the propane gas tank to the pressure regulator. **CAUTION** This unit is designed as a cooking appliance. Based on safety considerations, never use it for warming or heating a room.

This appliance complies with one or more of the following standards: UL 858, Standard for the Safety of Household Electric Ranges UL 923, Standard for the Safety of Microwave Cooking Appliances UL 507, Standard for the Safety of Electric Fans ANSI Z21.1, American National Standard for Household Cooking Gas Appliances CAN/CSA-C22.2 No. 113-M1984 Fans and Ventilators CAN/CSA-C22.2 No. 61-M89 Household Cooking Ranges It is the responsibility of the owner and the installer to determine if additional requirements and/or standards apply to specific installations. Due to the high heat of the cooktop burners, installing a microwave oven with a ventilation system over the cooktop is not recommended. **CAUTION** To eliminate risk of burns or fire caused by reaching over heated surface units, cabinet storage located above the surface units should be avoided.



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Step 1: Ventilation Requirements It is strongly recommended that a suitable exhaust hood be installed above the range. Downdraft ventilation should not be used.

The Table on page 5 indicates the ventilation hood options and blower capacity guidelines that are recommended for use with all Thermador ranges. 1. Select Hood and Blower Models: For wall installations, the hood width must, at a minimum, equal the width of the range cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance. For island installations, the hood width should overhang the range cooking surface by a minimum of 3" on each side.

Important: Ventilation hoods and blowers are designed for use with single wall ducting. However, some local building codes or inspectors may require double wall ducting. Consult local building codes and/or local agencies, before starting, to assure that hood and duct installation will meet local requirements. Do not install a microwave oven/ventilator combination above the range, as these type of units do not provide the proper ventilation and are not suitable for use with the range. Page 3 2.

Hood Placement: For best smoke elimination, the lower edge of the hood should be installed 36" above the range cooking surface. (See Figure 1). If the hood contains any combustible materials (i.e. a wood covering), it must be a minimum of 40" above the cooking surface. 3. Consider Make-Up Air: Due to the high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes. A qualified heating and ventilating contractor should be consulted. Range Width Range Top Configuration Minimum Recommended Blower Capacity
Ventilation Options 36" Chimney Hood w/ optional blower 30" or 36" Pro Wall Hood 30" or 36" Custom Insert w/ optional blower 42" Island Hood w/ optional blower 36" or 42" Chimney Hood w/ optional blower 36" or 42" Pro Wall Hood 36" Custom Insert w/ optional blower 42" Island Hood w/ optional blower 48" Chimney Hood w/ optional blower 48" or 54" Pro Wall Hood 48" Custom Insert w/ optional blower 54" Island Hood w/ optional blower 30" 4 burners 600 CFM 36" 4 burners w/ grill or griddle 6 burners 4 burners w/ grill-griddle combo or 24" griddle 6 burners w/ grill or griddle 800 CFM 900 CFM 1000 CFM 1100 CFM 48" Important Notes: It is recommended that a Thermador Professional wall or island hood or custom insert is used with Thermador Professional Ranges.*

*Refer to www.thermador.com for a complete selection of Professional Ventilation options, Blowers, and Accessories. * For high output gas ranges (60,000 BTU or greater), the minimum of one (1) CFM of ventilation per 100 BTU is recommended. If the range has a grill or griddle, add 200 CFM to the estimated blower capacity. Additional blower capacity may be required for longer duct runs. For island applications, it is recommended to use a hood width that exceeds the width of the range by 6" (overlapping the range by a minimum of 3" on each end). CFM = "cubic feet per minute" (standard blower capacity rating). Page 4 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 Figure 1 are required. The same clearances apply to island installations, except for the overhead cabinets, which must have a space wide enough to accept the flared island hood, as indicated in Figure 1. 2. These ranges may be recessed into the cabinets beyond the edge of the front face of the oven (See Figure 2a and Figure 2b). CAUTION In these installations, the door and cabinet can cause a pinching hazard.

3. The gas and electrical supply should be within the zones shown in Figure 3a. Note: The maximum depth of over head cabinets installed on either side of the hood is 13". A 40-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 36-inch distance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper. Flame retardant materials bear the mark: UNDERWRITERS LABORATORIES INC. CLASSIFIED MINERAL AND FIBER BOARDS SURFACE BURNING CHARACTERISTICS Followed b/4" (36" models) 6" 6" Gas & Electrical Supply Locations for 48" Dual Fuel Ranges 2" maximum protrusion from wall for gas or electrical supply Location of hole for Gas Supply Line 3" 10" 4" 4" 2" Location of 240 VAC Receptacle or Junction Box 48-1/4" Figure 3a: Gas & Electrical Supply Locations for Dual Fuel Ranges Note: If not already present, install gas shut-off valve in an easily accessible location. Make sure all users know where and how to shut off the gas supply to the range.

Note: The installer should inform the consumer of the location of the gas shut-off valve. Note: Any opening in the wall behind the appliance and any opening in the floor under the appliance must be sealed. The dual fuel ranges may be connected to the power supply with a range supply cord kit or by hard-wiring to the power supply. It is the responsibility of the installer to provide the proper wiring components (cord or conduit and wires) and complete the electrical connection as dictated by local codes and ordinances, and/or the National Electric Code. The units must be properly grounded. Refer to Step 6 for details. Canadian models have power cord supplied. The range must be connected only to the type of gas for which it is certified. If the range is to be connected to propane gas, ensure that the propane gas supply tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the range. (See Step 5.

) Page 9 Note: The range is designed for flush installation to the back wall. For a successful installation, it may be necessary to reposition the gas-supply line and electrical cord as the range is pushed back to its final position. SUGGESTION: This may be accomplished by carefully pulling on a rope or twine looped around the gas or electrical supply line as the range is pushed back into its final installed position. Electrical Supply Installation of the range must be planned so that rough-in of junction box for the receptacle or conduit connection will allow maximum clearance to the rear of the unit. When the power supply cord or conduit is connected to the mating receptacle or junction box cover, the combined plug/receptacle or junction box cover/conduit connector should protrude no more than 1 3/4" from the rear wall for 30" and 36" Ranges; 2" maximum protrusion from the rear wall for 48" Ranges.



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See Figure 3b. Refer to Figure 9 on Page 19 for location of junction box on unit. To minimize binding when the unit is connected to the receptacle or junction box, orient the receptacle or conduit connector, and slide back into position. Note: Canadian models have power cord supplied with range. Note: When using a 240VAC receptacle having its own housing, it will be necessary to recess the receptacle's housing into the rear wall.

Mount the receptacle securely to a wall stud, then seal around the receptacle's housing. Follow all local electrical codes. 1 3/4" max. 2" max. for 48" range
For 48" Ranges: 2" maximum protrusion from rear wall. 1 3/4" max. when plugged in. 2" max. for 48" range Power Cord & Receptacle Junction Box & Conduit Figure 3b: Wall Connection Step 3: Unpacking, Moving and Placing the Range CAUTION Proper equipment and adequate manpower must be used in moving the range to avoid injury, and to avoid damage to the unit or the floor. The unit is heavy and should be handled accordingly.

The range has an approximate shipping weight as shown in Chart A. It is recommended that the grates, griddle/grill plate and frame, burner caps, front kick panel and oven racks be removed to facilitate handling. This will reduce the Page 10 weight as shown in Chart A and allow the range to pass through 30" doorways. See Figure 2a and Figure 2b on Page 7 and Page 8. 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 pallet by four (4) bolts (see Figure 4). After removing the bolts, the range must be lifted and removed from the pallet. Important: DO NOT lift the range by the oven door handle, as this may damage the door hinges and cause the door to fit incorrectly to the oven cavity. Chart A Shipping Weight 30" Range 351 lbs.
36" Range 371 lbs. 270 lbs. 221 lbs. 48" Range 499 lbs. 403 lbs.

318 lbs. Weight without packing materi 228 lbs. als Without doors, burner caps, 185 lbs. front kick panel and oven racks Pallet Figure 4: Removal of the Four (4) Shipping Bolts Note: Leave adhesive-backed foam layer over brushed-metal surfaces, to protect finish from scratches, until the range is installed in final position. 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 Figure 5). After transporting the 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 (Step 5 and Step 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 or grill feature.) The range is leveled by adjusting the legs with a wrench. Replace the kick panel. It is important that the screws retaining the kick panel are secure to prevent accidental access to hot surfaces. Page 11 Ensure that the burner caps are correctly seated on the burner bases of the range's cooktop.

Range Must be Uniformly Supported by Braces Provided on Bottom of Range Figure 5: Dolly Positioning Remove all tape and packaging before using the appliance. Destroy the packaging after unpacking the appliance. Never allow children to play with packaging material. Important: DO NOT lift the range by the oven door handle, as this may damage the door hinges and cause the door to fit incorrectly to the oven cavity. Grill/Griddle Tilt Adjustment (Not All Models) If the range is equipped with an electric griddle or gas grill, check the grill/griddle frame adjustment by pouring two tablespoons of water on the back of the griddle or grill plate. The water should slowly roll into the grease tray. If not, adjust the two screws under the back of the frame. Start with one half turn counterclockwise (CCW) of the screws. Further adjustment should be made by one-quarter turn until water slowly flows into the grease tray. Step 4: Installing Anti-Tip Device For 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. Page 12 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.

WARNING All Ranges can tip Injury to Persons could result Install Anti-Tip Device Packed with Range See Installation Instructions 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 Drill, electric or hand Measuring tape or ruler 1/8" drill bit (wood or metal wall or floor) Hammer Pencil or other marker 3/16" carbide-tipped masonry drill bit (concrete or concrete block wall or floor) 3/16" anchors, drywall or concrete, 4 each (not required if mounting bracket is being attached to solid wood or metal) For 30" and 36" Dual Fuel Ranges (Figure 6 and Figure 7) Thermador Service Part No. 415078 427338 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.



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Page 13 Use appropriate anchors when fastening the mounting bracket to any material other than hard-wood or metal. Prepare holes at fastener locations as identified below: Figure 6: Mounting Anti-tip Bracket 4-7/8" Wall Line from edge of range Floor Left Cabinet Right Cabinet Front Edge of Right Cabinet 4-7/8" typical either side Figure 7: Placement of Anti-Tip Bracket (Top View) 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 Anti-Tip Device must be removed and reinstalled. Mounting Anti-Tip Bracket The alternative floor mounted bracket shall be installed as follows: 1. Place bracket on floor in position shown in Figure 7 (Bracket may be used in either corner of the installation area). 2. Secure to floor or wall stud. 3. Later, when the unit is installed, the adjustable leg will slide under the bracket. Page 14 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. For installation of the appliance at high altitude, please consult your local gas company for their recommendation of the correct orifice sizes and any other necessary adjustments that will provide proper gas combustion at specified altitudes.

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. 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.

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. Natural Gas Requirements: Inlet Connection: Supply Pressure: Manifold Pressure: 1/2" NPT internal (Minimum 3/4" dia. flex line) 6" min. to 14" max. water column (14.9 to 34.9 mb) 5" water column (12.5 mb) Propane Gas Requirements: Inlet Connection: Supply Pressure: Manifold Pressure: 1/2" NPT internal (Minimum 3/4" dia.

flex line) 11" min. to 14" max. water column (27.4 mb to 34.9 mb) 10" water column (24.9 mb) 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. 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. Page 15 Use 3/4" flex line to connect between the gas supply and the appliance manifold pipe, which exits the upper rear of the appliance on 30" and 36" ranges. (See Photo A: The gas supply line connection is located at the lower right portion of 48" range models. (See Figure 8).

The appliance manifold pipe connection is 1/2" NPT. Use caution to avoid crimping the 3/4" flex line when making bends. Suggested length of flex line is 48"; however, please check local codes for your area's requirements before installation. The gas supply connections shall be made by a competent technician and in accordance with local codes or ordinances. In the absence of local codes, the installation must conform to the National Fuel Gas Code ANSI Z223.

1/NFPA54 current issue. Always use pipe sealing compound or Teflon tape on the pipe threads, and be careful not to apply excessive pressure when tightening the fittings. Leak testing of the appliance shall be in accordance with the following instructions. Turn on gas and check supply line connections for leaks using a soap and water solution. Bubbles forming indicate a gas leak. Repair all leaks immediately after finding them. WARNING Do not use a flame of any kind to check for gas leaks. Channel for gas line Use 3/4" flex line to connect between the gas supply and the appliance manifold pipe. Photo A: Appliance Manifold Pipe Connection Page 16 ti ec Class I Figure 8: Location of Gas Supply Inlet Connection on 48" Ranges Step 6: Electrical Requirements, Connection & Grounding Prior to servicing appliance, always disconnect appliance electrical supply cord, if so equipped, from wall receptacle. If appliance is hard-wired to power supply, disconnect power to unit by turning off the proper circuit breaker or disconnecting the proper fuse.

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 19. Chart B: Electrical Supply Circuit Requirements MODEL TYPE 30" VOLTAGE CIRCUIT RATING 35 Amps x 2 (35 Amps each line) 35 Amps x 2 (35 Amps each line) 50 Amps x 2 (50 Amps each line) FREQUENCY PHASE 240/208 VAC 60 Hz. Single 36" 240/208 VAC 60 Hz. Single 48" 240/208 VAC 60 Hz. Single A neutral supply wire must be provided from the power source (breaker/fuse panel) because critical range components, including the surface burner spark reignition module, require 120 VAC to operate safely and properly. An improper 120/ 240 VAC power supply will cause malfunction, damage this appliance, and possibly create a condition of shock hazard. If the correct power supply circuit is not provided, it is the responsibility and obligation of the installer and user to have proper power supply connected. This must be accomplished in accordance with all applicable local codes and ordinances by a qualified electrician. In the absence of local codes and ordinances, the power supply connection shall be in accordance with the National Electric Code.



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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 Page 20 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 Dual Fuel Ranges may 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 shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa.). The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of 1/2 psig (3.

5 kPa.). When checking the manifold gas pressure, the inlet pressure to the regulator should be at least 6" W.C. (14.9 mb) for natural gas or 11" W.C. (27.4 mb) for propane. Do not attempt any adjustment of the pressure regulator.

The range must be connected to the power supply utilizing one of the following methods. For all methods of connection, the length of the cord or conduit/wiring must allow the unit to be slid completely out of the cabinet without having to unplug or disconnect the unit from the power supply.

Recommended minimum free length of cord or conduit is four feet. Electrical installations and grounding must be in accordance with all local codes and ordinances, and/or the National Electric Code, as applicable. 4-CONDUCTOR CORD - NORMALLY, A UNIT MUST BE CONNECTED TO THE POWER SUPPLY WITH A 3-POLE, 4-CONDUCTOR CORD KIT RATED 125/250 VOLTS, 50 AMPERES, AND MARKED FOR USE WITH RANGES. The cord kit must be attached to the range junction box with a strain relief which will fit a 1" diameter hole. If not already equipped, the cord must have 1/4" faston closed-loop lugs attached to the free ends of the individual conductors, preferably soldered in place. 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 Figure 9. Remove the ground strap retaining screw and bend the ground strap up. Refer to Figure 11. 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 Figure 12. 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 9.

Page 18 Figure 9: Location of Junction Box on 30" and 36" Ranges Location of junction box on 48" Ranges Figure 10: Location of Junction Box on 48" Ranges Page 19 Upper Nut Cupped Washer Supply Wire Flat Washer Figure 11: Conductor Securement 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. 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. A 3- or 4-conductor supply may be connected to the terminal block. 3-Wire Lead Connection 1. Remove upper nuts only from the terminal block studs. Do not remove nuts which secure range internal wiring leads. 2.

Secure the neutral, grounded wire of the supply circuit, to the center stud of the terminal block with nut. (See Figure 12). 3. Secure the L1 (black) and L2 (red) power leads to the outside terminal block studs (brass colored) with nuts. 4. Tighten nuts securely. L1 Black Neutral White L2 Red Figure 12: 3 Wire Connection 4-Wire Connection 1. Remove upper nuts only from the terminal block studs. Do not remove lower nuts which secure range internal wiring leads. 2.

Remove ground strap screw and bend the strap up as shown in Figure 13. 3. Secure the neutral wire to the center stud of the terminal block with nut. Page 20 4. Secure the L1 (black) and L2 (red) power leads to the outside terminal studs (brass colored) with nuts.

5. Secure the bare copper ground lead to the range chassis using the ground screw previously used for the ground strap. Be sure that neutral and ground terminals do not touch. 6. Tighten all connections securely.

Bend Ground Strap Up Figure 13: Ground Strap L2 Red L1 Black Ground Wire Figure 14: Secure Neutral Wire Page 21 Step 7: Backguard Installation Front of Range Important: Rear panel of Backguard must provide holes to supply inlet air for more than one cooling fan. Guard Strip The back panel of backguard is positioned inside these two guide channels on the back of the range. Figure 15: Backguard Positioning WARNING To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used. DO NOT attempt to install a Thermador "GP" Series Backguard, which has air holes in the back panel to supply (only) one cooling fan. [See above] See Chart C for the correct size of Backguard Kit to match the range. 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 12" clearance from a combustible back wall and the back of the range above the cooking surface. SEE RANGE INSTALLATION MANUAL. An Island Trim is available for covering the backguard area of the range for island installations; however, the Island Trim can only be used where there is a minimum of 12" horizontal clearance between a combustible back wall and the back of the range. The backguard is inserted inside the guide channels on the back of the range, as shown in the illustration Figure 15.

(Remove the griddle or grill assembly for sufficient installation clearance on these model ranges.) Using a T-20 size Torx driver, fasten the backguard with four (4) Torx-head screws to the range side panels. The Pot-and-Pan Shelf models require pre-assembly of the top panel to the shell using nine (9) of the enclosed Torx-head screws. For sufficient load strength, YOU MUST attach two (2) screws through the back corners of the top down into the shell.



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Page 22 Use three (3) Torx head screws to install the guard strip on the back of the range, as shown in the illustration. The strip is not needed on 48" ranges. The center of the strip may be supported by a tab from the back panel, and not require a screw. To secure the front of the back guard, install three (3) of the Torx head screws through the lower front panel of the backguard, into the flange at the back of the range's cooktop. The Pot-and-Pan Shelf models provide a shelf above the cooktop to keep foods hot or store cooking pans. **OBSERVE CAUTIONS CONCERNING ITEMS PLACED ON TOP OF THE SHELF.**

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 6" Std. Low Back Included with Range N/A N/A 9" Low Back N/A PAD36ELBH PAD48ELBH 22" Pot and Pan Shelf PAD30EHSB PAD36EHSB PAD48EHSB 3" Island Trim PAD30EITH PAD36EITH PAD48EITH 30" 36" 48" Page 23 Step 8: Door Removal and Reinstallation **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 before removing the door.

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 sides of the oven door when removing or replacing it. 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: 1. Fully open the oven door. 2. Flip the hinge clip toward you (see Photo C: on page 25.) 3. Close the door until it stops (the open hinge clip will hold the door about halfway open. 4. Grasp the door on the sides.

The door is heavy and fragile - always use both hands. Lift the door up and out (there will be some spring resistance to overcome). When the front of the door is high enough, you will be able to pull the door straight out. 5. Place the door in a safe and stable location. Photo B: Hinge bracket in closed position Page 24 Photo C: Flip hinge clip toward you To Reinstall the Oven Door: 1. Hold door on both sides. Insert hinges into hinge slots. The door will be about halfway open. It may be necessary to press firmly inward on the lower portion of the door, using a rocking motion to fully seat the door's hinges.

2. Open door all the way to expose hinge clips. Push hinge clips away from you (toward the oven) until they meet the hinge. 3. Close and open the door slowly to test the installation.

It should open and close smoothly and be straight, not crooked. Photo D: Hinge removed from oven 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.

Test Rangetop Burners Test Burner Ignition. Select a rangetop burner knob. Push in and turn counterclockwise to HI. The ignitor/spark module will produce a clicking sound. Once the air has been purged from the supply lines, the burner should light within four (4) seconds. Page 25 Test Flame: High Setting. Turn burner on to HI. See Figure 16 for appropriate 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 re-evaluate before making adjustments.

Figure 16: 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 SIM. 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 primary air inside the burner tube. 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)".

Flame Adjustment (if necessary): Tube-style gas burners used in Thermador appliances have air shutter systems which are similar to the illustration in Figure 17, 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 air-shutter adjustments. Loosen shutter screw(s) and turn shutter to new position. Page 26 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 17.) Screw Air Shutter More Open: Less Yellow Flame More Closed: Less Blue Flame More Carryover Less Lifting or Blowing Figure 17: Air Shutter Adjustment (if necessary) 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 16). **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. Installer Checklist Final Check List Specified clearances maintained to cabinet surfaces.



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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 griddle or grill plate and frame is correctly positioned, tilted slightly forward. (See Page 12 for adjustment procedure.

) 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.

Receptacle with correct over-current protection is provided for service cord connection. Proper ground connection.

Gas Supply Electrical Page 27 Operation Bezels centered on burner knobs, and knobs turn freely. Each burner lights satisfactorily, both individually and with other burners operating. Griddle or grill is tilted slightly forward and does not rock (not all models). Oven door hinges seated and hinge locks in proper position. Door opens and closes properly. Burner grates correctly positioned, level and do not rock. Start self-clean. When LOCK light comes on, verify that door is locked. Cancel self clean mode. INSTALLER: Leave the Care and Use Manual and Installation Instructions with the owner of the appliance.

Page 28 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.

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installations au Massachusetts : 1. L'installation doit être réalisée par un entrepreneur qualifié ou agr, un plombier ou un installateur de gaz qualifié ou autorisé par l'état ou la région dans laquelle cet appareil est installé. 2.

Le robinet d'arrêt de gaz doit être pourvu d'une poignée en T. 3. La longueur maximum autorisée du tuyau de gaz est de 91,4 centimètres (36"). **AVERTISSEMENT** L'information fournie dans le présent manuel doit être très rigoureusement respectée, sous peine d'incendie ou d'explosion entraînant des dommages, des blessures ou la mort. Ne stockez pas et n'utilisez pas d'essence ou autres produits de la compagnie distributrice de gaz. **SI VOUS SENTEZ UNE ODEUR DE GAZ : N'allumez aucun appareil. Ne touchez pas aux interrupteurs électriques. N'utilisez pas les téléphones du bâtiment. Appelez immédiatement votre compagnie de gaz de chez un voisin. Suivez les instructions de la compagnie.**

Si vous n'arrivez pas à contacter la 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. - **AVERTISSEMENT** Toutes les cuisinières peuvent basculer. Des personnes peuvent être blessées. Installez un dispositif antibascule. Consultez les instructions d'installation **AFIN DE DIMINUER LES RISQUES DE BASCULEMENT, INSTALLEZ UN DISPOSITIF ANTIBASCULE. ASSUREZ-VOUS QUE LE DISPOSITIF ANTIBASCULE EST BIEN EN PLACE, CONFORMÉMENT AUX INSTRUCTIONS D'INSTALLATION (REMARQUE : LE DISPOSITIF ANTIBASCULE EST OBLIGATOIRE POUR TOUTES LES CUISINIÈRES DE 76,2 CM [30"] ET DE 91,4 CM [36 "]).** Instructions de sécurité Instructions importantes de sécurité **LIRE TOUTES LES INSTRUCTIONS AVANT DE PROCÉDER APPROUVÉ POUR TOUT APPAREIL RESIDENTIEL POUR UTILISATION RESIDENTIELLE SEULEMENT IMPORTANT : conserver ces instructions pour utilisation par l'inspecteur en électricité local.**

INSTALLATEUR : laisser ces instructions avec l'appareil pour le propriétaire PROPRIÉTAIRE : conserver ces instructions des fins de références. **AVERTISSEMENT** Coupez l'électricité avant d'installer l'appareil. Avant de remettre l'électricité, assurez-vous que toutes les commandes sont sur la position OFF. Important: Les réglementations locales varient. L'installation, les raccordements au gaz et les mises à la terre doivent être conformes à toutes les réglementations applicables. **AVERTISSEMENT** Ne pas utiliser de flamme de toute sorte pour vérifier les fuites de gaz.

Remarque : Cette cuisinière **N'EST PAS** conçue pour les maisons mobiles ni pour les véhicules récréatifs. **NE PAS** installer cette gamme dehors. Page 1 Informations importantes propos de l'installation Vérification du type de GAZ Vérifiez le type d'alimentation au gaz fourni du lieu d'installation. L'appareil doit être raccordé au type de gaz pour lequel il est certifié. Tous les modèles sont certifiés pour une utilisation avec gaz naturel. Conversion sur place pour utilisation au gaz propane exigeant le nécessaire de conversion. **AVERTISSEMENT** Pour éviter tout risque de brûlure ou d'incendie, un dossier conçu spécifiquement pour cette cuisinière doit être installé lorsque l'appareil est utilisé. @@@@ S'assurer que l'appareil convient au type de gaz fourni.



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@@@ Les réglementations locales varient. @@@@ (6 po, C.

E.), 34,9 mb max. (14 po, C.E.) Gaz propane : 27,4 mb min. (11 po, C.E.), 34,9 mb max. @@@@ Une ventilation par contre-tirage ne devrait pas tre utilise. @@1.

@@@@ Certaines rglementations municipales du biment exigent toutefois une double conduite. Consultez les normes applicables et/ou la municipalit avant de dbuter les travaux pour vous assurer que l'installation des conduites rpond aux exigences locales. Page 3 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 une distance de 101,6 cm (40") au-dessus de la table de cuisson (Voir Figure 1). Si la hotte contient des matriaux combustibles (comme par exemple un placage en bois), elle doit tre place au moins 101,6 cm (40") au-dessus de la table de cuisson. 3. Apport d'air Un important volume d'air tant ncessaire pour la ventilation, il est recommand de prvoir un apport d'air de l'extrieur. Cet aspect revt une importance particulire dans les logements bien isols et trs tanches.

Il est conseill de consulter un entrepreneur en chauffage et en climatisation. Largeur de cuisiniere Configuration de surface de cuisiniere Capacit de soufflerie minimale recommande* Options de ventilation Hotte chemine 36 po avec soufflerie optionnelle Hotte Pro Wall 30 36 po 30 ou 36 po sur mesure avec soufflerie optionnelle Hotte d'lot 42 po avec soufflerie optionnelle Hotte chemine 36 ou 42 po avec soufflerie optionnelle Hotte Pro Wall 36 ou 42 po 36 po sur mesure avec soufflerie optionnelle Hotte d'lot 42 po avec soufflerie optionnelle Hotte chemine 48 po avec soufflerie optionnelle Hotte Pro Wall 48 ou 54 po 48 po sur mesure avec soufflerie optionnelle Hotte d'lot 54 po avec soufflerie optionnelle 30 po 4 brleurs 600 CFM 4 brleurs avec gril ou grille 36 po 6 brleurs 4 brleurs avec combin gril et grille ou grille 24 po 6 brleurs avec gril ou grille 800 CFM 900 CFM 1000 CFM 48 po 1100 CFM Remarques importantes : Il est recommand que la hotte Professional Thermador murale ou lot ou sur mesure soit utilise avec les cuisinieres Professional Thermador. Consulter www.thermador.com pour une slection compte des options de ventilation, souffleries et accessoires de la gamme. * Pour les cuisinieres gaz rendement lev (60 000 BTU ou plus), une ventilation minimale de 1 pi³/min par 100 BTU est recommande. Si la cuisiniere est dote d'un gril ou d'une grille, ajouter 200 pi³/min la capacit de soufflerie estime. Une capacit additionnelle peut tre requise pour des conduits plus longs. Dans le cas des applications avec lots, il est recommand d'utiliser une hotte dont la largeur excde celle de la cuisiniere de 6 po (dpassant la cuisiniere d'un minimum de 3 po de chaque ct. pi³/min = pied cube par minute (cote standard pour la capacit d'une soufflerie).

Page 4 Chapitre 2 : Prparation de l'emplacement d'armoire 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 peuvent tre encastres entre les armoires au-del du bord de la partie frontale du four (Voir Figure 2a et Figure 2b). MISE EN GARDE Dans ce type d'installation, 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 indiquees 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 po).

Un dgagement minimum de 40 po est ncessaire entre le dessus de la surface de cuisson et le dessous d'une armoire non protge. Une distance de 36 po (91,4 cm) doit tre assure lorsque le bas des armoires en bois ou en mtal est protg par un matriau ignifuge d'une paisseur d'au moins 6,35 mm (1/4") recouvert d'une feuille d'acier no 28 MSG de la mme paisseur, de 0,4 mm (0,015") d'acier inoxydable, de 0,6 mm (0,024") d'aluminium ou de 0,5 mm (0,02") de cuivre. 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 indiquees par FHC (Flame Spread/Smoke Developed Progression des flammes/Production de fume).

Les matriaux ayant un taux O de progression de flammes sont ignifuges. La rglementation municipale peut autoriser un taux de progression des flammes diffrent. 4. Toute ouverture dans le mur qui se trouve derrire la cuisiniere et dans le plancher sous la cuisiniere doit tre referme. 5. Si la distance entre un matriau combustible et le bord arrire de la cuisiniere au-dessus de la table de cuisson est de moins de 30,5 cm (12 po), il est obligatoire d'installer un basse ou tablette casserole Thermador (Voir Figure 2a). Si la distance du matriau combustible est suprieure 30,5 cm (12 po), il est possible d'utiliser un enjoliveur Thermador pour lot (Voir Figure 2b). Les Voir Figure 2a et Figure 2b indiquent l'espace ncessaire pour chaque type de plaque de protection. 6. L'appareil ne doit jamais se trouver proximit de matriaux combustibles, d'essence et d'autres produits inflammables (vapeurs ou liquides). 7. L'air de combustion et de ventilation arrivant l'appareil doit pouvoir circuler librement dans les conduites. 8. Un dgagement minimum de 4 po est ncessaire lorsque la cuisiniere est installe ct d'un mur latral combustible. Tel que dfini dans le code national de combustible gaz (ANSI Z223.

1, dernire dition). Page 5 Cuisiniere de 76,2 cm (30") } Hotte de 76,2cm (30") ou de 91,4cm (36") 91,4cm (36") ou 106,7cm (42") pour installation en lot Cuisiniere de 91,4 cm (36") } Hotte de 91,4cm (36") ou 106,7cm (42") 106,7cm (42") ou 121,9cm (48") pour installation en lot Cuisiniere de 121,9cm (48") } Hotte de 121,9cm (48"), 137,2cm (54") ou 152,4cm (60") 137,2cm (54") ou 152,4cm (60") pour installation en lot 36" entre le dessous de la hotte et la surface de cuisson (40 po min. si Distance min. la hotte contient des de 45,8 cm matriaux combustibles (18 po)). Distance minimum entre les armoires suspendues composees de matriaux combustibles Cuisinieres de 30" - 76,2 cm Cuisinieres de 36" 91,4 cm Profondeur Cuisinieres de 48" 121,9 cm max.



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de l'armoire : 33 cm (13"). Min. 10,16 cm (4") paroi latérale com Largeur de la cuisinière bustible 76,2 cm (30"), 91,4 cm (36"), en matériau, ou 121,9 cm (48") (des deux cts). } MISE EN GARDE: Voir Fig. 2A et 2B.

Distance min. de 101,6 cm (40") entre la table de cuisson et les matériaux combustibles. Table de cuisson Zone d'arrivée d'électricité et de gaz (voir Fig. 3A).
*Hauteur min.

de la cuisinière avec pieds levateurs entièrement rétractés : 91,1 cm (35-7/8") Hauteur max. de la cuisinière avec pieds levateurs entièrement déployés : 93,3 cm (36-3/4"). Tel que défini dans le Code national du gaz combustible (ANSI Z223.1 dernière édition). *La hauteur de la cuisinière est réglable.

Le dessus de la cuisinière doit être au même niveau ou plus élevé que le plan de travail. Figure 1 : Dégagement des armoires Page 6 27 5/8 po 26 1/2 po Matériaux combustibles Min. 40 po aux combustibles 10 3/4 po 2 1/4 po Tablette casserole 22 po 9 po (36" or 6 po 48") (30") Dossieret bas 24 5/8 po 23 7/8 po max. 36 3/4 po max. 35 7/8 po min. Devant Mur 24 3/4 po 22 1/2 po Tel que défini dans le code national de combustible gaz (ANSI Z223.1, dernière édition.) Figure 2a : Vue latérale Remarque : La porte du four ouverte, le haut de la porte 44 5/8 po depuis la paroi arrière, derrière la cuisinière installée. L'installation doit avoir un dégagement suffisant pour le mouvement autour de la porte ouverte. * Références 30", 36", et 48" modèles de la cuisinière.

Page 7 Matériaux combustibles Min. 40 po aux combustibles Min. 12 po aux combustibles avec garniture pour lot Garniture pour lot 3 po 36 3/4 po max. 35 7/8 po min. Surface de cuisson Devant Tel que défini dans le code national de combustible gaz (ANSI Z223.1, dernière édition.) Figure 2b : Vue latérale Remarque : La porte du four ouverte, le haut de la porte 44 5/8 po depuis la paroi arrière, derrière la cuisinière installée. L'installation doit avoir un dégagement suffisant pour le mouvement autour de la porte ouverte. Page 8 Alimentation de gaz et électrique Emplacement de l'alimentation électrique et en gaz pour les cuisinières 30" and 36" Bordure minimale de 1 3/4 po depuis le mur pour l'alimentation en gaz ou électrique Zone d'alimentation électrique 8 1/2 po Zone d'alimentation en gaz 1 3/4 po 6 po 6 po 30 1/4" (30" modèles) 36 1/4" (36" modèles) 6 po 6 po Emplacement de l'alimentation électrique et en gaz pour les cuisinières 48" Bordure minimale de 1 3/4 po depuis le mur pour l'alimentation en gaz ou électrique Emplacement de trou pour la ligne de l'alimentation de gaz 3 po 10 po 4 po 4 po 2 po Emplacement de 240 VAC Prise ou bote de jonction 48-1/4 po Figure 3a : emplacement de l'alimentation électrique et en gaz pour les cuisinières combustion jumelée Remarque : Une soupape d'arrêt de gaz manuelle (si elle n'est pas déjà en place) doit être facilement accessible. S'assurer que toute personne sache où et comment fermer l'alimentation en gaz la cuisinière.

Remarque : L'installateur doit indiquer au client l'emplacement de la soupape d'arrêt de gaz. Remarque : Toute ouverture dans le mur derrière l'appareil et/ou dans le plancher doit être scellée. La cuisinière combustion jumelée peut être branchée sur l'alimentation électrique avec un nécessaire de cordon d'alimentation de cuisinière (fourni avec l'appareil) ou par un câblage fixe l'alimentation. Il incombe l'installation de fournir les composants appropriés pour le câblage (cordon ou conduit et fils) et de compléter la connexion électrique selon les règlements et codes locaux et/ou du Code national d'électricité. L'appareil doit être mis à terre adéquatement.

Voir "Chapitre 6 : Exigences électriques, connexions et mise à terre" pour plus de détails. Les modèles pour le Canada ont un cordon d'alimentation. La cuisinière doit être branchée seulement du type de gaz pour laquelle elle est certifiée. Si la cuisinière doit être branchée sur le gaz propane, s'assurer que le réservoir de gaz propane est doté de son régulateur de haute pression en plus du régulateur fourni avec la cuisinière (Voir "Chapitre 5 : Exigences de l'alimentation du gaz et raccordement"). Remarque : La cuisinière est conçue pour être galité avec le mur arrière.

Pour une installation adéquate, il peut être nécessaire de repositionner la canalisation d'alimentation en gaz et le cordon électrique lorsque la cuisinière est poussée en position d'installation finale. Alimentation électrique L'installation de la cuisinière doit être planifiée afin que la bote de jonction pour la prise ou la connexion de conduit permette un dégagement maximum l'arrière de l'appareil. Lorsque le cordon d'alimentation (non fourni) ou le conduit est branché sur une prise correspondante ou couvercle de bote de jonction, la prise/fiche combine ou la bote de jonction/connecteur de conduit ne doivent pas dépasser de plus de 2 po du mur arrière. Voir Figure 3b. Voir Figure 9 la page 19 pour l'emplacement de la bote de jonction sur l'appareil. Pour minimiser le pliage lorsque l'appareil est branché sur la prise ou la bote de jonction, orienter la prise ou le connecteur de conduit et faire glisser en position. Remarque : Les modèles canadiens sont dotés d'un cordon d'alimentation. Remarque : Si l'on utilise une prise 240 VAC ayant son boîtier, il est nécessaire d'encasturer le boîtier de la prise dans le mur arrière. Fixer de façon sécuritaire la prise au montant du mur, puis sceller autour du boîtier. Observer les codes électriques locaux.

1 3/4 po max. 2" max. pour cuisinière de 48 po Pour la cuisinière de 48 po : bordure maximum de 2 po de mur arrière. 1 3/4 po max. une fois branché 2 po max. pour cuisinière de 48 po Bote de dérivation et conduite Bote de dérivation et conduite Figure 3b : Raccordement au mur Page 10 Chapitre 3 : Démontage, maintenance et mise en place de la cuisinière MISE EN GARDE Un équipement adapté manipulé par du personnel expérimenté doit être utilisé pour déplacer la cuisinière afin de ne pas endommager l'appareil ni le plancher. La cuisinière est lourde et repose sur des pieds réglables en acier. Le poids approximatif de la cuisinière l'expédition est celui qui est indiqué au Tableau A. Il est recommandé d'utiliser les grilles, la grille/plaque grill, le cadre, les chapeaux des brûleurs, la plaque d'habillage et les grilles du four pour faciliter la maintenance. Le poids de l'appareil s'en trouvera diminué, tel qu'indiqué au Tableau A et permettra la cuisinière de passer par une porte de 76,2 cm (30").

Voir Figure 2a et Figure 2b la Page 8. N'ôtez pas le grill ni la plaque de cuisson. Retirez l'emballage externe et les matériaux d'emballage de la palette d'expédition.



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