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**User manual THERMADOR PRD486EDHU**  
**User guide THERMADOR PRD486EDHU**  
**Operating instructions THERMADOR PRD486EDHU**  
**Instructions for use THERMADOR PRD486EDHU**  
**Instruction manual THERMADOR PRD486EDHU**

## **CARE AND USE MANUAL**

For Thermador Professional®  
PRO-HARMONY™ Dual Fuel Ranges

Models/  
Modèles /  
PRD30  
PRD36  
PRD48

## **GUIDE D'UTILISATION ET D'ENTRETIEN**

Pour cuisinière à combustion jumelée  
Professional® PRO-HARMONY™ de  
Thermador

**Thermador** | *An American Icon*



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... @@@@Please read this section before using your new appliance. "Using The Cooktop" and "Using the Oven" sections describe how to operate the appliance and how to ensure a long life for your appliance. The "Care and Maintenance" section describes how to clean and maintain your appliance. The "Before Calling For Service" section includes troubleshooting tips and your Warranty. Before using your appliance, be sure to read this manual. Pay special attention to the Important Safety Instructions located at the beginning of the manual. Introduction **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. - Introduction The Thermador Professional® Ranges are freestanding units available in a number of configurations. All models feature a gas cooking surface with a professional size, electric convection, self-cleaning oven with convection broil capability. The 48" model has an electric self-cleaning auxiliary oven with broil capability. 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 Page 1 Gas Type Verification require a conversion kit. Make certain your range and gas type are the same. Refer to the product rating label which can be located as indicated on Page 45. **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. Important: All ranges must be installed with a backguard. The 30" model comes with a low back. For all other models, one of three available backguards must be ordered separately and installed at the back of the range. The three backguard choices include a Low Back, Pot and Pan Shelf, or Island Trim. Before using the range, insure that it is equipped with a proper backguard. **DO NOT** attempt to use a backguard that is not designed to fit your particular model range. Refer to the Installation Instructions accompanying this appliance for more information. **WARNING** To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used. This manual contains important Care and Use information for all Thermador Professional® Ranges.

When using this manual, it is critical that you know the model number of your range, as some information will be unique to each range. The model number may be found on the rating plate located on the range as identified on Page 45 of this manual. The charts on the following pages summarize the various range models and identify the features of each range. Safety **IMPORTANT SAFETY INSTRUCTIONS READ AND SAVE THESE INSTRUCTIONS** Gas and Electrical Requirements and Grounding Instructions **PLEASE READ CAREFULLY** 30" Dual-Fuel Models: 240/208 volts, 60 Hz., 35 Amp electrical circuit required for each line.

36" Dual-Fuel Models: 240/208 volts, 60 Hz., 35 Amp electrical circuit required for each line. 48" Dual-Fuel Models: 240/208 volts, 60 Hz., 50 Amp electrical circuit required for each line. Page 2 **WARNING ALWAYS DISCONNECT THE ELECTRICAL PLUG FROM THE WALL RECEPTACLE BEFORE SERVICING THIS UNIT.**

It is recommended that a dedicated circuit servicing this appliance be provided. The use of gas cooking appliances results in the production of heat and moisture. **CAUTION FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE CONNECTED TO A PROPERLY GROUNDED AND POLARIZED ELECTRICAL POWER SUPPLY.** **CAUTION** Accessible parts may become hot when the grill is in use. Young children must be kept away. See Installation Instructions for electrical requirements and grounding instructions. It is the personal responsibility and obligation of you, the user, to have this appliance connected to the electrical power supply in accordance with the National Electrical Code and/or applicable local codes and ordinances by a qualified electrician.



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**CAUTION - ALL MODELS IN CASE OF AN ELECTRICAL FAILURE** If for any reason a gas control knob is turned ON and there is no electrical power to operate the electronic igniters on the range's cooktop burners, turn OFF the gas control knob and wait 5 minutes for the gas to dissipate before lighting the burner manually. To light the burners manually, carefully hold a lighted match to the burner ports and turn the gas control knob to . During a power failure, you can use the standard cooktop burners, but each must be lit with a match.

DO NOT attempt to light the two left burners manually. These burners are equipped with the ExtraLow® feature and cannot be lit manually. TESTED IN ACCORDANCE WITH: . . . . ANSI Z21.1 for Household Gas Appliances UL858 for Household Electric Ranges CAN/CSA-22.2 No. 61-M89 for Household Cooking Ranges CAN/CGA 1.1-M81 Domestic Gas Ranges Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 current issue and the National Electrical Code ANSI/NFPA

No.  
70 current issue or the Can - B149 Installation Codes for Gas Burning Appliances and C22.1 Canadian Electrical Code Part 1. Page 3 Safety Practices to Avoid Personal Injury When properly cared for, your new Thermador Professional® Range has been designed to be a safe, reliable appliance. However, use extreme care when using this restaurant caliber range as this type of appliance provides intense heat. When using kitchen appliances, basic safety precautions must be followed, including the following: Read this Care and Use Manual carefully before using your new range to reduce the risk of fire, electrical shock, or injury to persons.

Insure proper installation and servicing. Follow the installation instructions provided with this product. Have the range installed and electrically grounded by a qualified technician. Have the installer show you where the gas supply shut-off valve is located so that you know how and where to turn off the gas to the range. Have the installer show you the location of the circuit breaker or fuse.

Mark it for easy reference. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician. Children should not be left alone or unattended in an area where appliances are in use. They should never be allowed to sit or stand on any part of the appliance. If children are allowed to use the appliance, they must be closely supervised. CAUTION Do not store items of interest to children above or at the back of the range. If children should climb onto the appliance to reach these items, they could be seriously injured. When children become old enough to operate the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons. Never use any part of the range or oven for storage.

Flammable materials can catch fire and plastic items may melt or ignite. Do not hang articles from any part of the appliance or place anything against the oven. Some fabrics are quite flammable and may catch on fire. If the range is near a window, be certain the curtains do not blow over or near the range burners; they could catch on fire. Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the appliance. DO NOT USE WATER ON GREASE FIRES. Turn appliance off and smother fire with baking soda or use a dry chemical or foamtype extinguisher. Never let clothing, potholders, or other flammable materials come in contact with or too close to any infrared burner, top burner or burner grate until it has cooled. Fabric may ignite turning food. DO NOT use pots or pans on the grill section.

Do not use the grill for cooking excessively fatty meats or products which promote flare-ups. The optional cutting board accessory must be removed before operating the griddle beneath or burners adjacent to it. GREASE IS FLAMMABLE. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect.

Clean after each use. For proper lighting and performance of the burners, keep the igniter ports clean. It is necessary to clean these when there is a boil over or when the burner does not light even though the electronic igniters activate. See "Cleaning Recommendations " on Page 40. WARNING After a spill or boil over, turn off the burner and clean around the burner and burner ports.

After cleaning, check for proper operation. Clean the range with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the range while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer. Be sure all cooktop controls are turned off and the cooktop is cool before using any type of aerosol cleaner on or around the cooktop. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode. When using the oven: DO NOT TOUCH THE BROILER ELEMENT, THE INTERIOR SURFACES OF THE OVEN OR THE EXTERIOR AREA IMMEDIATELY SURROUNDING THE DOOR. Interior oven surfaces become hot enough to cause burns. The heat deflector, which deflects heat away from the cooktop and the trim on the top and sides of the oven door, will also be hot when the oven is in use.

Page 6 Place oven racks in desired position while oven is cool. If a rack must be moved while the oven is hot, do not let the potholders contact the broiler element. Use care when opening the oven door; let hot air or steam escape before removing or replacing foods. Do not clean, rub, damage, move or remove the door gasket. It is essential for a good seal during baking. If the gasket becomes worn or excessively soiled with food particles, replace gasket to assure a tight seal. Protect the self-cleaning feature. Clean only those parts indicated in this booklet. Do not use commercial oven cleaners or oven liner protective coatings of any kind in or around the self-cleaning oven. DO NOT obstruct the flow of combustion or ventilation air.

For safety reasons and to avoid equipment damage, never sit, stand, or lean on the oven door. Service should only be done by authorized technicians. Technicians must disconnect the power supply before servicing this unit. Listen to be sure the cooling blower runs whenever the oven controls are set in broil or bake modes. If the fan does not operate, do not use the oven.

Call an authorized service center for service. To avoid a fire hazard, grease accumulation must be prevented by frequently cleaning the ventilation hood and filters. . In case of fire or when intentionally "flaming" liquor or other spirits on the range's cooktop, follow hood manufacturer's instructions. Use caution when cooking foods with high alcohol content (e.g. rum, brandy, bourbon) in the oven.



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Alcohol evaporates at high temperatures. There is a risk of burning as the alcohol vapors may catch fire in the oven. Use only small quantities of alcohol in foods, and open the oven door carefully. **WARNING** To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used. California Proposition 65 **WARNING** The California Safe Drinking and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. The burning of gas cooking fuel and the elimination of soil during self-cleaning can generate small amounts of Carbon Monoxide. The fiberglass insulation in self-clean ovens gives off very small amounts of formaldehyde during the first several cleaning cycles. California lists formaldehyde as a potential cause of cancer. Carbon Monoxide is a potential cause of reproductive toxicity.

Exposure to these substances can be minimized by: Page 7 1. 2. 3. Providing good ventilation when cooking with gas. Providing good ventilation during and immediately after self cleaning the oven. Operating the unit according to the instructions in this manual. Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals while heating or cleaning will damage the appliance and could result in injury. Before using your range for the first time, check that you have these items: Table 1: Range Accessories and Parts DESCRIPTION 30" 4 Burner 3 36" w/12" Griddle 3 36" w/Grill 36" 6 Burner 3 48" w/ 24" Griddle 3 2 1 4 2 5 1 4 2 6 1 4 2 6 1 1 1 1 1 1 1 \* 1 1 1 \* 1 1 1 \* 1 1 1 (24") 1 \* 1 1 1 6 3 7 2 4 2 8 48" w/ Grill & 12" Griddle 3 2 2 4 2 8 1 1 1 \* 1 1 1 1 \* 1 1 1 \* 1 1 48" w/12" Griddle 3 2 2 6 3 9 48" w/Grill Oven Racks Large Oven Oven Racks 12-inch Oven Two-Piece Broil Pan Star Burner Caps Burner Grates Control Knobs Coated Titanium-Surface Grill Coated Titanium-Surface Griddle Product Registration Card Backguard Installation Instructions Use and Care Manual 3 3 2 2 6 3 9 1 \* Backguard must be ordered and shipped separately.

It is not included with the range shipment. Page 8 Before You Begin Before Using Your Range for the First Time Remove all packaging materials and temporary labels from oven and cooktop. 1. Check that you have the items listed on Page 8. 2.

Record the Model and Serial number on Page 45. See "Data Rating Plate." These may be used for any future contacts with Customer Service. Enter this information on the Product Registration Card included with this product then mail it to the indicated address. 3.

Optional Accessories. Grill Plate, Black Knob Kit, Chopping Board, Griddle Cover, Wok Support Ring and other accessories are available from your Thermador Dealer. 4. Position the racks correctly in the oven. The correct rack position depends on the recipe and the cooking mode. The rack positions are numbered from the bottom of the oven, like an elevator. Rack position 3 is the most frequently used position. Place rack(s) in the proper position before turning on the oven. Insert the racks as follows: a. Hold the rack with the back rail in the up position towards the rear of the oven.

Slip it into the oven so the rack slides are between the rack and the rack guides. b. Tip the front of the rack up slightly as it slides into the oven so that the safety stops clear the rack slides. The safety stops on the back of the rack will keep it from sliding out of the oven when it is pulled forward. 5. Ensure that the burner caps are correctly seated on the burner bases of the range's cooktop. Turn on each burner to check for proper flame color. See Page 18 for details. 5 4 3 2 1 Figure 1: Oven Rack Positions CAUTION Aluminum foil should never be used to cover the oven racks or to line the oven. Do not remove the broiler element in the electric oven.

Before baking or broiling, the oven and broiler should be turned on to burn off the manufacturing oils. Turn the oven on to 450°F (230°C) for 20 to 30 minutes; then turn the broiler to "Broil" for same length of time. You may wish to turn on the ventilator above your range during this time. Please note that it is normal for small amounts of smoke to be visible from the range, during this initial breaking-in process. Please read "Care and Maintenance" on Page 38 before cleaning the oven racks.

Page 9 Description Model and Parts Identification - 48" Range Key for 48" Models 1. 22" Pot and Pan Shelf, 9" Low Back, or 3" Island Trim - (Backguard ordered separately) 2. Burner Grates & Burners 3. Gas Grill 4. Electric Griddle 5.

Control Knobs, ExtraLow® Burners (2) 6. Control Knobs, Standard Burners (2) 7. Control Knobs, Grill (1) and Griddle (1) 8. Oven Temperature Selectors, Main and Secondary Ovens 9. Selector Switches, Main and Secondary Ovens 10. Oven Door 11. Viewing Window 12. Secondary Oven (2 racks included) 13. Kick Panel 14. Range Feet (4) 1 4 2 2 8 3 8 9 7 7 9 5 6 11 10 12 13 14 **WARNING** To provide proper ventilation, do NOT remove range feet.

Page 10 Electric Oven Interior 15. 16. 17. 18. 19. 20. 21. Oven Interior Light Broil Element Oven Thermostat Rack Guides Oven Rack (3 included, not shown) Bake Element (hidden) Convection Fan Cover 16 16 17 18 18 15 21 20 Page 11 Model and Parts Identification - 36" Range Key for 36" Models 1. 22" Pot and Pan Shelf, 9" Low Back or 3" Island Trim (Backguard ordered separately) 2. Burner Grates & Burners 3.

Control Knobs, ExtraLow® Burners (2) 4. Control Knobs, Standard Burners (4) 5. Oven Temperature Selector 6. Oven Mode Selector 7. Oven Door 8. Viewing Window 9. Kick Panel 10. Range Feet (4) 1 2 3 4 5 6 4 7 8 10 9 2 2 10 **WARNING** To provide proper ventilation, do NOT remove range feet. 3 Page 12 Model and Parts Identification - 30" Range Key for 30" Models 1. 2.

3. 4. 5. 6. 7. 8. 9. 10. 6" Low Back (Island Trim and Pot and Pan Shelf ordered separately) Burner Grates & Burners Control Knobs, ExtraLow® Burners (2) Control Knobs, Standard Burners (2) 3 Oven Mode Selector Oven Selector Switch Oven Door Viewing Window Kick Panel Range Feet (4) 1 2 3 5 6 4 7 8 2 10 9 10 **WARNING** To provide proper ventilation, do NOT remove range feet. Electric Oven Interior Please see Page 11.

Page 13 Using The Cooktop Sealed Burners The cooktop features four or six gas surface burners; each rated at 15,000 BTU/HR (13,000 BTU/HR using Propane). The burners are sealed to the stainless steel top frame to prevent liquid spills from accumulating below the top surface, making it easier to clean.



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On all models, the two left burners have the exclusive ExtraLow feature, the remaining burners are standard. Each burner has its own control knob. Figure 2: Sealed Star® Brass Burner Base Control Knobs The control knobs for two sealed gas burners, one in front and one in the rear, are located directly in front of and below the pair of burners on the control panel. The two words above each control knob identifies the burner position. For example, LEFT FRONT, RIGHT FRONT, etc. Setting Indicator Knob Bezel Figure 3: Standard Burner Control Knob Operation of the Burners . . . . Press in on the knob and turn it counter-clockwise to the setting. The igniter for the selected sealed burner clicks and sparks. After flame ignition, the igniter stops clicking. Rotate the knob to any flame setting between HI and SIM. The Blue Burner Signal Light, between the burners, will light when adjacent burners are lit. They will remain on until the burner is turned off. Page 14 BTU for Standard Burners . . HI is equivalent to 15,000 BTU / HR (13,000 BTU/HR using Propane).

SIM is equivalent to 2,100 BTU / HR.

BTU Output for ExtraLow® Burner . . . HI is equivalent to 15,000 BTU / HR (13,000 BTU / HR using Propane). SIM is equivalent to 3,000 BTU / HR. XLO is equivalent to 370 BTU / HR. ExtraLow® Burners The controls for the two left burners, front and rear, have flame settings even lower than the standard SIM settings. Setting Indicator ExtraLow® Range Figure 4: ExtraLow Burner Control Knob The drawing shows that the control knob has an additional range between the SIM and XLO settings.

When the knob is set within this range, the flame cycles off and on. By varying the length of time the flame is off and on, the heat is reduced even further to cook delicate foods. For example, these very low settings are suitable for simmering and poaching, melting chocolate and butter, holding cooked foods at temperatures without scorching or burning, etc. Operation of the ExtraLow Burner . . . . XLO, the very lowest setting, is achieved by cycling the flame ON for approximately 8 seconds and OFF for 52 seconds of each minute. When the knob is set just below the SIM setting, the flame will cycle ON for approximately 52 seconds and OFF for 8 seconds of each minute. To vary the amount of low heat to suit the food and quantity, the control can be set anywhere within the SIM and XLO range marked on the knob. The number and dash designations, shown in the drawing, are for reference only. Numbers do not actually appear on the knob. The number indicates the position of the flame setting as represented on the cooking chart, Page 21 through Page 23, with the flame on longer at the #4 setting than on #1 setting. 1 2 3 4 Figure 5: ExtraLow Settings Page 15 ExtraLow Techniques . . . . The type and quantity of food affects which setting to use.

The pan selected affects the setting. Its size, type, material, and whether a lid is used, all affect the consistency of the cooking temperature. To maintain a low or simmer heat, bring food to a rolling boil. Stir well, then cover the pan and lower the heat to a setting just below SIM. Check periodically to see if the control knob should be turned to another setting. If an over-size pan is used, the simmer action may occur mainly in the center of the pan. To equalize the temperature throughout the food, stir the food around the outer edges of the pan into the food in the center. It is normal to stir food occasionally while simmering. This is especially important when simmering for several hours, such as for a homemade spaghetti sauce or beans. When lowering the flame setting, adjust it in small steps.

If the setting is too low to hold a simmer, bring the food back to a boil before resetting to a higher heat. It is normal not to see simmer bubbles immediately after the food has been stirred. There may be bubbling when the flame cycles ON and no bubbles when the flame is OFF. Even when the flame is OFF, there will be steam and a slight quiver on the liquid's surface. . . . . Figure 6: Igniter Each burner has its own electronic igniter that sparks when the burner is turned on.

Each burner should light in 4 seconds or less. If a burner does not light, check to see that the cap is positioned correctly on the base. CAUTION Do not touch the burners when the igniters are sparking. If a burner fails to ignite, refer to "Before Calling For Service" on Page 45. Page 16 Brass Burner Base Burner Cap Ports Figure 7: Star® Burner Components Automatic Re-Ignition If any one or more burners or grill blow out, the electronic igniter automatically activates to re-light the flame.

Do not touch the burners when the igniters are active. For proper combustion do not use the cooktop without the burner grates in place. There is a slight sound associated with gas combustion and ignition. This is a normal condition. On cooktops using propane gas (LP), a slight "pop" sound may be heard at the burner ports a few seconds after the burner has been turned off. Important: . . . Power Failure . . In the event of a power failure, only the standard burners can be manually lit. It is necessary to light each one individually. If the cooktop is being used when the power failure occurs, turn all knobs to the OFF position. The standard burners can be lit by holding a match at the ports and turning the control knob to the position. Wait until the flame is burning all around the . . . burner cap before adjusting the flame to the desired height.

The ExtraLow burners cannot be used during a power failure. Be sure to turn them off. If the ExtraLow burner is on when a power failure occurs, it cannot be turned back on until the knob is first turned off. The griddle or grill cannot be used during a power failure. If you smell gas, refer to safety precautions in the front of this manual. WARNING In the event of a power failure, all knobs are to be turned to the OFF Position. Only the standard burners can be lit manually.

Flame Height . . . The correct flame height depends on 1) size and material of pan being used; 2) food being cooked; and 3) amount of liquid in the pan. Never extend the flame beyond the base of the pan. Use a low or medium flame for pan materials that conduct the heat slowly, such as porcelain coated steel or glass-ceramic.

Page 17 Flame Description . The burner flame color should be blue with no yellow on the tips. It is not uncommon to see orange in the flame color; this indicates the burning of airborne impurities in the gas and will disappear with use. Dark Blue Secondary Cone Light Blue Primary Cone Figure 8: Flame Color . . With propane (LP) gas, slight yellow tips on the primary cone are normal.



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The flame should burn completely around the burner cap. If it doesn't, check that the cap is positioned correctly on the base and that the ports are not blocked.

The flame should be stable with no excessive noise or fluttering. · Cookware Recommendations CAUTION · · · Food packaged in aluminum foil should not be placed directly on the burner grate. Aluminum foil can melt during cooking. Do not let plastic, paper or cloth come in contact with a hot burner grate. They may melt or catch fire.

Never let a pan boil dry. This can damage your pan and the cooking surface. · · Professional quality pans with metal handles are recommended because plastic handles can melt or blister if the flame extends up the side of the pan. Professional quality pans are found at restaurant supply stores and gourmet specialty shops. All cookware should have these characteristics: good heat conductivity, good balance, correctly sized base diameter, a heavy, flat base, and a proper fitting lid. For best cooking results the flame should be contained under the bottom of the pan. Aluminum and copper are pan materials that conduct the heat quickly and evenly. These metals are sometimes attached to the base or in the core between stainless steel. Figure 9: Balanced Pan Page 18 · · · Balance is important for stability and even cooking. The handle must not be heavier than the pan and tilt it unevenly.

A pan must sit level on the grate without rocking or wobbling. Placement of large stock pots should be staggered when used on the cooktop. Bakeware, such as large casserole pans, cookie sheets, etc. should never be used on the cooktop. Select the base diameter to match the diameter of the flame. The diameter of the flame should be the same size as the pan base or slightly smaller. Oversize or under size pans sacrifice cooking performance. A 5 -1/2" (140 mm) base size is generally the smallest recommended. 2" (51 mm) Figure 10: Base Diameter · A heavy, flat base is more apt to remain flat when heated. Pan bases that are warped, dented, ridged or too lightweight will heat unevenly.

Heat and cool pans gradually to avoid sudden temperature changes which tend to distort cookware. Do not add cold water to a hot pan. Figure 11: Flat Base Pan Page 19 · A properly fitting lid will shorten cooking time and make it possible to use lower heat settings. Figure 12: Covered Pan Specialty Cookware Figure 13: Flat-Bottom Wok Pan Figure 14: Round-Bottom Wok In Support Ring · Woks Either flat based or round bottom woks with the accessory ring can be used on models without a built-in wok burner. Round bottom woks must be used with a support ring.

The porcelain-coated cast iron wok support ring must be purchased separately. Canners and Stock Pots Select one with a base diameter that extends no more than 2 inches (51mm) beyond the grate. · Standard Size Water Bath Canner 21 to 22 quarts (19.95 to 20.9 liters), with an 11 to 12 inch base (279 to 305 mm) and a 9 to 11 inch depth (229 to 279 mm).

Page 20 Standard Size Pressure Canner 8 to 22 quarts (7.6 to 20.9 liters), with an 8 to 11 inch base (203 to 279 mm) and a 6 1/2" to 12 inch depth (165 - 305 mm). Canning Tips: · · · · A flat base pan is preferred to one with a concave, convex or rippled base. When using two canners at the same time, use staggered burners. Do not block air to the burners. A flame needs the right amount of air for complete combustion. Use a cover on a canner when bringing the contents to a boil. Once the contents have reached a boil on HI, use the lowest flame possible to maintain the boil or pressure. Canning produces a large amount of steam.

Take precautions to prevent burns. Cooking Recommendations Suggestions For Using the Recommendations Use the chart on Page 21 through Page 23 as a guide. The settings you use will vary depending on the pans selected and the starting temperature of the food. On the chart, the "Finish Setting" has been separated for the standard and ExtraLow burners. There may or may not be a change between the two burner settings. The ExtraLow setting can be either a cooking or a holding setting. Raise or lower the flame setting gradually. Allow time for the pan and the food to adjust to the new setting. Surface Burner Cooking Recommendations Food BEVERAGES Cocoa BREADS French Toast, Pancakes, Grilled Sandwiches BUTTER Melting CEREALS Cornmeal, Grits, Oatmeal HI cover, bring water to a boil, add cereal SIM to MED finish cooking according to package directions Start Setting MED heat milk, cover MED preheat skillet Finish Setting Standard Burners SIM finish heating SIM to MED cook Finish Setting ExtraLow® Burners XLO keep warm, cover\* Same as Standard Allow 5 to 10 minutes to melt XLO to hold, cover\* CHOCOLATE Melting \* It is recommended that these foods be stirred occasionally. XLO allow 10 to 15 minutes to melt XLO to hold\* Page 21 Food DESSERTS Candy Pudding and Pie Filling Mix Start Setting SIM to MED cook following recipe SIM - cook according to package directions SIM bring milk to a boil MED HI cover eggs with water, add lid, bring to boil Finish Setting Standard Burners SIM to MED SIM Finish Setting ExtraLow® Burners Same as Standard SIM to XLO Pudding EGGS Cooked in Shell SIM Turn to XLO SIM to cook XLO cook 3 to 4 minutes for soft cooked; or 15 to 20 minutes for hard cooked XLO to hold for a short period\* Fried, Scrambled Poached MED melt butter, add eggs SIM to MED SIM finish cooking HI bring water to the boiling point, add eggs HI until meat starts to sizzle HI melt fat, then brown on MED HI to HI, add liquid, cover MED to MED HI finish cook- Same as Standard ing SIM MED SIM to MED finish cooking Use XLO Same as Standard Simmer until tender MEAT, FISH, POULTRY Bacon, Sausage Patties Braising: Swiss Steak, Pot Roast, Stew Meat Quick Frying: Breakfast Steaks Frying: Chicken Deep Frying: Shrimp Pan Frying: Lamb Chops, Thin Steaks, Hamburgers, Link Sausage MED HI to HI preheat skillet MED HI to HI fry quickly let HI heat oil, then brown on MED HI heat oil HI preheat skillet SIM cover, finish cooking Same as Standard Same as Standard MED HI to maintain temper- Same as Standard ature MED HI to HI brown meat To hold, covered To hold, uncovered To finish cooking Simmer slowly Poaching: Chicken, whole or HI Cover, bring liquids to a Use XLO pieces, Fish boil Simmering: Stewed Chicken, HI cover, bring liquid to a Corned Beef, Tongue, etc.

boil PASTAS Macaroni, Noodles, Spaghetti POPCORN (use a heavy, flat bottom pan) PRESSURE COOKER Meat Vegetables HI bring water to a boil, add pasta MED HI to HI to maintain a rolling boil Same as for Standard Burners HI cover, heat until kernels MED HI to HI finish popping Same as for Standard Burnstart to pop ers Med.



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HI to HI build up pressure HI build up pressure MED SIM to MED maintain pressure MED SIM to MED maintain pressure Same as for Standard Burners  
\* It is recommended that these foods be stirred occasionally. Page 22 Food RICE Start Setting HI cover, bring water to a boil, add rice, cover Med. HI to HI -  
cook meat/vegetables, follow recipe SIM melt fat, follow recipe XLO to SIM HI cover, bring liquid to a boil HI cover, bring water and vegetables to a boil  
HI cover, bring water and vegetables to a boil HI heat oil Finish Setting Standard Burners SIM to maintain Low Boil Finish Setting ExtraLow® Burners  
Cook according to package directions XLO to hold, cover XLO simmer (2 to 3 to thicken sauce, uncovered). SAUCES Tomato Base White, Cream, Bernaise,  
Hollandaise SOUPS, STOCK VEGETABLES Fresh Frozen SIM to maintain simmer SIM to MED SIM finish cook- XLO to hold, cover\* ing XLO to hold,  
lowest setting SIM to maintain simmer Simmer XLO to hold, cover\* MED SIM to MED cook 10 to XLO to hold, cover 30 minutes, or until tender MED SIM  
to MED cook according to package directions MED to MED HI maintain frying temperature SIM to MED SIM cook according to package directions MED  
SIM to MED cook to desired doneness Same as for Standard Burners Same as for Standard Burners Same as for Standard Burners Same as for Standard  
Burners Same as for Standard Burners Deep Frying In Pouch HI cover, bring water and vegetables to a boil HI heat oil or melt butter, add vegetables Saute  
Stir Fry HI heat oil, add vegetables MED HI to HI finish cooking \* It is recommended that these foods be stirred occasionally.

Using the Gas Grill A VENTILATING HOOD of adequate cubic-feet-per-minute capacity vented to the outside of the house is recommended for installation  
ABOVE THE RANGE. For most kitchens with a wall mounted hood, a certified hood is recommended. The hood must be installed according to installation  
instructions furnished with the hood and local building code requirements. Refer to ventilation requirements in the Installation Instructions for additional  
information. Do not use 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.

The Grill (Available on some models) When cooking food on the grill you will achieve the same flavor as meat cooked on an outdoor grill. Page 23 This  
flavor is actually created by the fats and juices that are brought to the surface of the food and seared by the heat from the grill plate. Your new Thermador

Professional® grill is equipped with an aluminized steel tube burner typical of those used in restaurants. Automatic ignition is used to eliminate the  
continuous pilots found on restaurant grills. The grill burner is rated at 12,000 BTU/HR (same rating using Propane). Note: When used with propane gas, a  
slight pop or flash may occur at the burner ports a few seconds after the burner has been turned off. This usually occurs after the burner has been on awhile.  
This is normal. Automatic Reignition Burner Efficiency and Flame Characteristics The electronic igniter automatically glows to light the burner. DO NOT  
TOUCH any burner while the igniter is active.

The burner flame should be blue in color and stable with no yellow tips, excessive noise or lifting. It should burn completely along both sides of the burner  
tube. An improper gas-air mixture may cause either a yellow tipped flame or burner flutter. Have the flame adjusted by a technician. Foreign particles may  
cause an orange flame during initial use. This will disappear with use. If the flame is uneven, flutters, makes excessive noise or lifts, check to see if the  
BURNER ports are clogged. If the ports are clogged, use a wire, a straightened paper clip or needle to clear the ports. If the condition persists, contact a  
service agency for adjustment. Control Knob The burner control has an infinite number of heat settings, and there are no fixed positions on the control knob  
between HI and LO.

To turn the burner on, press the control knob and rotate it clockwise to the position. After the flame is completely around the burner, adjust the knob to the  
desired heat setting. Grill Figure 15: Grill Control Knob Cooking on the Grill . . . Preheat grill on HI setting for 10 to 15 minutes minimum. The hot grill  
sears the food, sealing in the juices. The longer the preheat, the faster the meat browns and the darker the grill marks.

Grilling requires high heat for searing and proper browning. Most foods are cooked at the higher heat settings for most of the cooking time. However, for  
some foods, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods  
cooked for a long time or basted with a sugary marinade many need a lower heat setting near the end of the cooking time.

Page 24 . . When the grill has cooled, empty the grease into a grease resistant container. Clean the grease tray and grill plate with warm, soapy water and  
rinse with clear water. The grease tray may be placed in the dishwasher for cleaning. Trim any excess fat from the meat before cooking. Cut slits in the  
remaining fat around the edges at 2" (51 mm) intervals. Brush on basting sauce toward the end of cooking. Use a spatula or tongs instead of a fork to turn the  
meat. A fork punctures the meat and lets the juices run out. Be cautious when turning meat over. The grill grate has sides and a rear food guard that are  
designed to make foods easier to turn with a spatula.

After the juices begin to bubble to the surface, turn the meat only once. This helps keep the juices in the meat. Some pieces of meat and poultry cook faster  
than others. Move those pieces to the cooler area of the grill until the rest have finished. The doneness of meat is affected by the thickness of the cut. Chefs say  
it is impossible to have a rare doneness with a thin cut. Add seasoning or salt after grilling. Grilling Suggestions . . . . . CAUTION . . Do not leave the grill  
unattended while in use. If children are allowed to use the grill, they must be closely supervised. About the Gas Grill Description The built-in grill is made of  
restaurant-quality aluminum that is coated with titanium.

This produces a surface with even heat that is easy to clean. A maple chopping block and stainless steel cover are available as accessories and are purchased  
separately. Both are sized to fit on top of the surface when the grill is not being used. The maple chopping block and stainless steel cover must be removed  
before turning the grill on. CAUTION The grill is hot after use.



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Allow sufficient time for grill components to cool before cleaning. Preparing the Grill The grill must be tilted slightly forward for optimum performance. See Installation Manual for procedure to check and adjust the grill for proper tilt of the grill plate. During installation, the installer is responsible for leveling the product. The grill plate should be washed with warm soapy water then rinsed with clear water prior to use.

Before cooking, verify that the grill is properly assembled. Any utensil may be used on the grill surface. Page 25 Care should be taken that the surface is not gouged. Grill Plate Push grease tray forward before use. Grill Grease Tray Figure 16: Grill Grease Tray Grill Grease Tray · · · Push the tray under the front edge of the grill overhang to catch grease or food residue. Clean the tray after every use. When removing the tray, use care when tipping it so that the contents do not spill. After cooling, pour the grease into a grease resistant container for disposal. Grill Cooking Recommendations FOOD Breakfast Sausage Boneless Chicken Breast Boneless Pork Chops (1"thick) Ham Slices (1/2"thick) Filet Mignon (1-1/2" thick) T-Bone Steak (1" thick) Salmon Steak (1" thick) Italian Sausage Ground Beef Patties (6 oz) Hot Dogs Skewered Shrimp Sliced Fruits or Vegetables SETTING Medium - High Medium - High High Medium High High High High High Medium Low - Medium Low - Medium TIME (MINUTES) 7 to 11 17 to 23 17 to 20 6 to 8 13 to 18 15 to 20 17 to 20 13 to 16 10 to 15 7 to 12 6 to 8 6 to 10 Page 26 About the 12" and 24" Electric Griddle Description (Available on some models) The built-in griddle is made of restaurant-quality aluminum that is coated with titanium. This produces a surface with even heat that is easy to clean.

A maple chopping block and stainless steel cover are available as accessories and are purchased separately. Both are sized to fit on top of the surface when the griddle is not being used. The maple chopping block and stainless steel cover must be removed before turning the griddle on. · The electric griddle element is rated 120 volts AC, 1,600 watts. The 24" electric griddle element is rated 240 volts AC, 3200 watts. CAUTION The griddle element is hot after use. Allow sufficient time for griddle components to cool before cleaning. Control Knob · · · The griddle is electronically controlled with temperatures marked on the knob from 150° to 500°F. F There are no fixed settings on the knob Press and turn the knob clockwise to the temperature setting. Note: The 24" griddle uses two control knobs, one knob for "GRIDDLE LEFT" and one knob for "GRIDDLE RIGHT".

Griddle Figure 17: Griddle Control Knob Preparing the Griddle The griddle must be tilted slightly forward for optimum performance. See Installation Manual for procedure to check and adjust griddle for proper tilt of griddle plate. During installation, the installer is responsible for leveling the product. The griddle plate should be washed with warm soapy water then rinsed with clear water prior to use. The griddle may be used without any butter, margarine or oil.

However, a very small amount may be used to flavor foods. Any utensil may be used on the griddle surface. Care should be taken that the surface is not gouged when utensils are used. Griddle Grease Tray(s) · · Push the tray(s) under the front edge of the griddle overhang to catch grease or food residue. Clean the tray(s) after every use.

When removing the tray(s), use care when tipping it so that the contents do not spill (see illustration). Page 27 · After cooling, pour the grease into a grease resistant container for disposal. To remove tray, slide back and lift Figure 18: Griddle Grease Tray Cooking on the Griddle 1. 2. 3. 4. Check that the grease tray is tucked under the griddle plate overhang. Turn the knob to the cooking temperature to preheat the griddle. Preheat 10 to 12 minutes or until the light indicator goes off. Add butter, margarine, oil or shortening if desired.

Griddle Cooking Recommendations FOOD Eggs Bacon, Breakfast Sausage Toasted Sandwiches Boneless Chicken Breasts Boneless Pork Chops, 1" thick Steaks, 1" thick Ground Beef Patties (6 oz) Hot Dogs Ham Slices, 1/2" thick Pancakes, French Toast Potatoes, Hash Browns SETTING 325°F to 350° (160° to 180° F C C) 375°F to 400° (190° to 200° F C C) 350°F to 375° (180° to 190° F C C) 375°F to 400° (190° to 200° F C C) 400°F to 425° (200° to 220° F C C) 425°F to 450° (220° to 230° F C C) 400°F to 425° (200° to 220° F C C) 350°F to 375° (180° to 190° F C C) 375°F to 400° (190° to 200° F C C) 375°F to 400° (190° to 200° F C C) 400°F to 425° (200° to 220° F C C) Page 28 Using the Oven Bake Tips for Bake Preheating the Oven Preheat the oven before baking. The oven does not need to be preheated for large pieces of meat or poultry. See your recipe for preheating recommendation. Preheating time depends on the temperature setting and the number of racks in the oven. · Minimize opening the door: · Use a minute timer. · Use the interior oven light. Choose the right size bakeware; use the bakeware recommended in the recipe. Store the broiler pans outside the oven. An extra pan without food, affects the browning and cooking. The type of pan used affects the browning: · For tender, golden brown crusts, use light non-stick/anodized or shiny metal utensils. · For brown crisp crusts, use dark non-stick/anodized or dark, dull metal utensils or glass bakeware. These may require lowering the bake temperature 25°F. Metal bakeware (with or without a non-stick finish), heat-proof glass, glassceramic, pottery, or other utensils are suitable for the oven. Suitable cookie sheets have a small lip on one side only. Heavy sheets or those with more than one side may affect the baking time.

Rack level positions in the oven are numbered like an elevator. Number one level is the lowest. Getting the Best Results · · · Bakeware Type · · Bake Rack Positions · 5 4 3 2 1 Figure 19: Oven Rack Positions Rack Positions One Rack Baking · The Bake mode is best for baking on one rack with rack level #3 used for most baked items. If the item is tall, such as an angel food cake, rack level #2 may be used. Pies are best baked on rack level #2 to make certain the bottom of the crust is done without over browning the top.

When large pieces of meat or poultry are roasted, such as a prime rib of beef or a turkey, rack level #2 is the preferred rack. Page 29 Two Rack Baking · Rack levels #2 and #5 may be used when baking on two levels.



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Foods such as cookies and biscuits work well using these two racks. Casserole dishes may also be baked using these two levels. If three-rack baking is desired, the Convection Bake mode should be used. Three Rack Baking · Bakeware Placement Secondary Oven (48" Models) · Baking on rack #3 will result in the best product. When additional height is needed, rack #2 may be used. The use of rack #2 with pies will result in a crisp bottom crust without over baking the top. If two rack baking is desired in this small oven, use racks #2 and #5. For best results, stagger baking pans front to rear with the pan on rack #2 toward the rear and the pan on rack #5 toward the front.

Allow at least 1" of space between the pans and the oven walls so heat can circulate around each pan. Stagger bakeware so that one is not directly above another. Allow 1-1/2 inches above and below each pan. · · · Convection Cooking with Convection There are many advantages to cooking with convection. In the convection system, a fan in the back of the oven moves heated air evenly around the oven. The moving air provides even heat so foods can be placed on any rack level with consistent results. Multiple racks of foods can be cooked or large quantities of foods can be cooked at the same time. Foods will cook thoroughly without having to rotate pans. Low, shallow bake ware should be used with convection cooking. This allows the heated air to circulate around the food.

Pans with high sides or pans that are covered are not suitable for convection cooking because high sides or lids prohibit the warm air from circulating around the food. Your favorite pans and cookware can be used for convection cooking provided they have low sides to allow the heated air to circulate around the food. Any food cooked uncovered will brown evenly and form a nice crust. Foods in covered dishes (casseroles, pot roast) or delicate custards do not benefit from convection cooking. Convection Baking Time can be saved by baking an entire batch of cookies at the same time.

The cookies will bake evenly and be done all at once. The baking time may be shorter due to the warm circulating air. For small items such as cookies, check to see if they are done one to two minutes before the recipe time. For larger baked items such as cakes, check five to six minutes before the time indicated on the recipe. Convection cooking of meat and poultry will result in foods that are brown and crispy on the outside and moist and juicy on the inside.

Large meat or poultry items may cook up to 30 minutes less than the suggested time so check them so they will not be over baked. A meat thermometer or an instant read thermometer will provide more accurate results than the "minute per pound" method. The larger the piece of meat or poultry, the more time you will save. Converting Conventional Baking to Convection Baking To convert most recipes for baked items (cookies, cakes, pies, etc.); reduce the oven temperature by 25°F. For meats and poultry, the temperature should not be reduced. The same temperature recommended in recipes and cooking charts for meats and poultry should be used. Page 30 Tips for Convection Bake Preheating the Oven Preheat the oven before before baking. The oven does not need to be preheated for large pieces of meat or poultry. See your recipe for preheating recommendation.

Preheating time depends on the temperature setting and the number of racks in the oven. When using Convection Bake, reduce the temperature recommended in the recipe by 25°F. When roasting meats, check internal temperature prior to time recommended by recipe to prevent over cooking. When roasting meats in convection mode, do not reduce temperature setting. When baking at high altitudes, in either BAKE or CONVECTION BAKE, recipes and baking times vary.

For accurate information, write the Extension Service, Colorado State University, Fort Collins, Colorado 80521. There may be a cost for the bulletins. Specify the type of information you want (example: cakes, cookies, breads, etc.). It is normal for a certain amount of moisture to evaporate from the food during any cooking process.

The amount depends on the moisture content of the food. The moisture will condense on any surface cooler than the inside of the oven, such as the control panel. Temperature Setting High Altitude Baking Condensation Rack Positions Large Main Oven One Rack Baking · · When baking on one rack, best results are obtained in the bake mode (see Bake). When roasting a turkey or a large piece of meat, convection bake may be used. Rack #2 is the most appropriate rack.

Racks #2 and #4 are most appropriate when using the convection bake mode. Round cake pans should be staggered on racks #2 and #4. Rectangular (9 x 13) cake pans and cookie sheets should be placed on rack #2 directly under the one on rack #4. This may be used for cakes, cookies, biscuits and other foods for which two rack baking is desirable. When several casseroles, frozen pies or cakes are to be baked, use racks #2 and #4.

These two racks can also be used for a large oven meal. When several sheets of cookies are to be baked, bake them on racks #1, #3, and #5. Place the baking sheets directly above each other on the respective racks to allow air to flow around the baking sheets. Aluminum bakeware gives the best browning results. Cookie sheets with only two sides give the best results. Aluminum commercial half-sheets or professional cooking utensils may be used but baking times may be increased. For better browning, utensils such as cookie sheets, jelly roll pans and rectangular baking pans should be placed crosswise on the rack with the shorter sides on the right and the left. This allows the air to circulate freely. When baking on more than one rack, cookie sheets and rectangular (9 x 13) cake pans should not be staggered; round cake pans should be staggered. Two Rack Baking · · · · Three Rack Baking · Bakeware Type · · Placement · · Page 31

**CAUTION WHEN USING THE OVEN IN ANY MODE** Never use aluminum foil to cover the oven racks or to line the oven.

It can damage the oven and cause a fire hazard if heat is trapped under it. See Page 5. Setting Bake/Convection Bake Bake/Convection Bake These cooking modes are for baking, roasting or warming using one, two or three racks. Note: When the oven is turned on, the cooling blower will turn on automatically. This is normal. When the oven is turned off, the cooling blower remains on until the oven temperature cools to 375° F. The cooling blower will also operate during Broil. If the blower is not running during these modes, do not use the oven. Call a qualified appliance technician to repair the unit. Figure 20: 30"

Oven Control Knob To Set the Oven 1.

Select BAKE or CONVECTION BAKE using the Selector switch. 2. Set Temperature using the Oven Control Knob.



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· If using CONVECTION BAKE, set the oven control knob 25° F below temperature suggested in the recipe. No change in the temperature if roasting meats or poultry.

· The convection fan turns on six minutes after the oven is turned on if CONVECTION BAKE is selected. · The PREHEATING and HEATING lights turn on. · The HEATING light cycles off and on. The oven is preheated when the PREHEATING light cycles off the first time. Note: The interior oven light is always on while the oven is in use.

The oven light can also be turned on while the oven is off by turning the oven selector switch to the "LIGHT" position. Figure 21: Secondary Oven Control Knobs Page 32 To Set the Secondary Oven (48" Models) 1. Select BAKE using Selector switch. 2. Set Temperature using the Oven Control Knob. · The OVEN indicator light turns on. · The PREHEATING and HEATING lights turn on. · The HEATING light cycles off and on. The oven is preheated when the PREHEATING light cycles off the first time. Note: The interior oven light is always on while the oven is in use.

The oven light can also be turned on while the oven is off by turning the oven selector switch to the "LIGHT" position. Other Uses of Bake Slow Cooking and Low Temperature Uses of the Oven In addition to providing perfect temperatures for baking and roasting, the oven can be used at low temperatures to keep hot, cooked foods at serving temperature and to warm plates. Hot cooked foods can be kept at serving temperatures. Set the oven to bake and use the temperature suggested on the chart. For best results, preheat the oven to the desired temperature. FOOD SAFETY The United States Department of Agriculture advises: DO NOT hold foods at temperatures between 40°F to 140° more than 2 hours. F Cooking raw foods below 275° is not recommended. F Suggested Temperature Recommendations to Keep Food Hot FOOD Beef Bacon Biscuits and Muffins (covered) Casserole (covered) Fish and Seafood Deep Fried Foods Gravy or Cream Sauces (covered) Lamb and Veal Roasts Pancakes and Waffles (covered) Potatoes Baked Mashed (covered) Pies and Pastries Pizza (covered) OVEN TEMPERATURE 150° (70° F C) 200° - 225° (90 - 110° F C) 175° - 200° (80 - 90° F C) 175° - 200° (80 - 90° F C) 175° - 200° F (80 - 90° C) 200° - 225° (90 - 110° F C) 175° (80° F C) 175° - 200° (80 - 90° F C) 200° - 225° (90 - 110° F C) 200° (90° F C) 175° (80° F C) 175° (80° F C) 225°F (110°C) Page 33 FOOD Pork Poultry (covered) Vegetables (covered) OVEN TEMPERATURE 175° - 200° (80 - 90° F C) 175° - 200° (80 - 90° F C) 175° (80° F C) Warm (Secondary Oven) Secondary Oven (Only on 48" Models) To Set the Secondary Oven to Warm This feature maintains the warm environment needed for keeping cooked foods hot. 1. To preheat the oven turn the selector switch to warm about 10 minutes before use.

Do not turn on the Oven Control Knob. 2. Place the hot food in the small oven then close the door. The ideal temperature for keeping the food warm will be maintained until the Selector Switch is turned off. 3.

Do not open the oven door unnecessarily. Opening the door will reduce the temperature of the oven. CAUTION Food Safety Concern Food Poisoning Possible Do not use the Warming Mode for cooking food. The warming oven mode is not hot enough to cook foods at safe temperatures. Figure 22: Oven Control Knobs Proof (Secondary Oven) Secondary Oven (Only on 48" Models) To Set the Secondary Oven for Proofing The proof feature maintains the warm, non-drafty environment needed for proofing yeast leavened products.

1. Place dough in dish in the small oven. Close the door. 2. Select PROOF using Selector Switch. Do not turn on Oven Control Knob. · The ideal temperature for proofing will be maintained until the Selector Switch is turned off. · The oven indicator light and the oven interior lights turn on. · The HEATING light will not turn on in the proofing mode. 3.

Set a minute timer for the minimum proof time. Page 34 · Do not open the oven door unnecessarily. Opening the door will lower the temperature of the air in the oven and lengthen the proofing time. Proofing time may be decreased when using the large oven at the same time you are proofing. Check bread product early to avoid over-proofing. If you are using the large oven for extended periods of time we recommend, for optimum results, that you complete the proofing before using the large oven. Baking Recommendations FOOD PAN SIZE 12"x15" Cookie Sheet 8" or 9" Round 9"x13" Pan 12 Cup 9"x9" Pan 12"x15" Cookie Sheet 8"x4" Loaf Pan 12 cup Muffin Pan 9" Diameter 9"x9" Pan 8"x4" Loaf Pan 9"x13" Pan 9"x13" Pan 12"x15" Cookie Sheet CONTROL

TEMPERATURE SETTING 375° 350° 350° 325° 325° 425° or Package Directions 350° 425° 425° 400° 375° 400° 375° 400° TOTAL SUGGESTED COOKING TIME 8 to 12 minutes 25 to 35 minutes 30 to 40 minutes 60 to 75 minutes 20 to 25 minutes 10 to 15 minutes 55 to 70 minutes 14 to 19 minutes 35 to 45 minutes 25 to 30 minutes 25 to 30 minutes 12 to 18 minutes 25 to 30 minutes 20 to 30 minutes Cookies Layer Cakes Sheet Cakes Bundt™ Cakes

Brownies or Bar Cookies Biscuits Quick Bread Muffins Fruit Pies Fruit Cobblers Yeast Bread, Loaves Dinner Rolls Cinnamon Rolls Yeast Coffee Cake Broil/Convection Broil Tips for Broil Preheating the Broiler It is recommended that you preheat the broil element before starting to cook. Preheat until the "PREHEATING" light turns off. · · · Defrost food before broiling. Door is to be closed during broiling.

Steaks should be more than 1" thick if rare meat is desired. Use convection broil if steaks are over 1-1/2 inches thick. Convection broil available in large oven. Turn foods over only once, after half the total cooking time. It is not necessary to turn very thin foods (ham slices, fillets of fish, etc.

). Liver slices must be turned over regardless of thickness. Use a minute timer. Set it for the minimum time to check the food. Center foods directly under the broiling element for best browning.

Page 35 Getting the Best Results · · Rack Positions Before turning on the oven, place the rack in the desired position. After preheating the broiler, center the broil pan under the broil element. · #5 - Use this rack position when broiling beef steaks, ground meat patties, ham steak and lamb chops 1 inch or less in thickness. Also, use when top browning foods. #4 - Use this rack position when broiling meat 1-1/8 inches or more in thickness, fish, poultry, pork chops, ham steaks 1 inch or more in thickness.



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