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You can read the recommendations in the user guide, the technical guide or the installation guide for THERMADOR PRG366EH. You'll find the answers to all your questions on the THERMADOR PRG366EH 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 INSTRUCTIONS

For Thermador Professional®
PRO-HARMONY™ Gas Ranges

INSTRUCTIONS D'INSTALLATION

Pour toutes cuisinières à gaz Thermador
Professional® PRO-HARMONY™

Models
P30
P36

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Manual abstract:

2. Shut-off valve must be a "T" handle gas cock. 3. Flexible gas connector must not be longer than 36 inches. IMPORTANT Local codes vary. Installation, gas connections and grounding must comply with all applicable codes. WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death. -- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. WARNING All Ranges can tip Injury to Persons could result Install Anti-Tip Device See Installation Instructions TO REDUCE THE RISK OF TIPPING OF THE APPLIANCE, IT MUST BE SECURED BY A PROPERLY INSTALLED ANTI-TIP DEVICE. VERIFY THAT THE ANTI-TIP DEVICE IS ENGAGED PER INSTALLATION INSTRUCTIONS.

(NOTE: ANTI-TIP DEVICE IS REQUIRED ON ALL 30" AND 36" RANGES). -- WHAT TO DO IF YOU SMELL GAS Do not try to light any appliance. Do not touch any electrical switch. Do not use any phone in your building. Immediately call your gas supplier from a neighbor's phone.

Follow the gas supplier's instructions. If you cannot reach your gas supplier, call the fire department. -- Installation and service must be performed by a qualified installer, service agency or the gas suppler. Note: This Range is NOT designed for installation in manufactured (mobile) homes or for installation in Recreational Park Trailers. Do Not install this range outdoors.

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Make certain the range matches the gas type available; these ranges are NOT convertible between gas types. 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.

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 the Backguard Installation instructions on page 14, 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 pages 4 and 5. CAUTION This unit is designed as a cooking appliance. Based on safety considerations, never use it for warming or heating a room. 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 for Ventilation Requirements.

) 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. 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 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. It is the responsibility of the owner and the installer to determine if additional requirements and/or standards apply to specific installations.

Important A backguard must be utilized when there is less than a 12" horizontal clearance between combustible materials and the back edge of the range. The Thermador Low Back backguard must be ordered separately and installed at the rear of the range. For island installations and other installations with more than 12" clearance, an optional stainless steel Island Trim is available to cover the backguard mounting flanges. Verify that the appliance is correct for the type of gas being provided. Refer to Step 5 on Page 12 before proceeding with the installation.

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. 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: 30" Model: 4 Burners - 120 VAC, 60 Hz.

, 1Ph., 10 Amp circuit. 36" Models: 6 Burners 120 VAC, 60 Hz., 1Ph., 10 Amp circuit. 4 Burners with Grill 120 VAC, 60 Hz., 1Ph., 10 Amp circuit. 4 Burners with Griddle 120 VAC, 60 Hz., 1Ph.

, 20 Amp circuit. 1 Step 1: Ventilation Requirements It is strongly recommended that a suitable exhaust hood be installed above the range. Downdraft ventilation should not be used. The table below indicates the Thermador hoods, by model number, that are recommended for use with all ranges.

IMPORTANT: Ventilation hoods and blowers are designed for use with single wall ducting.

However, some local building codes or inspectors may require double wall ducting. Consult local building codes and/or local agencies, before starting, to assure that hood and duct installation will meet local requirements. 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. 2. Hood Placement: For best smoke elimination, the lower edge of the hood should be installed 36" above the range cooking surface.

(See Fig. 1). If the hood contains any combustible materials (i.e. a wood covering), it must be a minimum of 40" above the cooking surface.

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1. Select Hood and Blower Models: For wall installations, the hood width must, at a minimum, equal the width of the range cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance. For island installations, the hood width should, at a minimum, overhang the range cooking surface by 3" on each side. RANGE WIDTH 3.

Consider Make-Up Air: Due to the high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes. A qualified heating and ventilating contractor should be consulted. BLOWER WALL INSTALLATION HOOD BLOWER** ISLAND INSTALLATION HOOD PH30CS PHE30 / 36 30" RANGE HNW36YS PHH30DS*** PH36CS / 42CS PHE36 / 42 36" RANGE HNW36YS / 42YS PHH36DS*** VTR1030D, VTR1530D, or VTN1030C VTR1030D, or VTR1530D --- N/A --VTR1030D, VTR1530D, or VTN1030C VTR1030D, or VTR1530D --- N/A --HNI42YS HTNI42YS VTR1030D or VTR1530D HNI42YS HTNI42YS VTR1030D or VTR1530D Notes: * For wall installations where adequate space is available, the installer or user may elect to use a hood that is wider than the rangetop cooking surface. This may be particularly beneficial for installations having a long duct run or when heavy usage of the grill is anticipated, in which improved capturing of the cooking exhaust is desired. ** Thermador offers a choice of remote (VTR1030D or VTR1530D) or in-hood (VTN1030C) blowers for use in wall installations. *** Hood models PHH30DS and PHH36DS include a 600-CFM built-in blower. For optimal ventilation, a hood model with 1000-CFM blower or greater is recommended for ranges having a griddle or grill. 2 Step 2: Cabinet Preparation 1. The range is a free standing unit.*

If the unit is to be placed adjacent to cabinets, the clearances shown in Fig. 1 are required. The same clearances apply to island installations, except for the overhead cabinets, which must have a space wide enough to accept the flared island hood, as indicated in Fig. 1. 2.

These ranges may be recessed into the cabinets beyond the edge of the front face of the oven (See Figures 2A and 2B). 4. Any openings in the wall behind the range and in the floor under the range must be sealed. 5. When there is less than a 12" horizontal clearance between combustible material and the back edge of the range above the cooking surface, a Thermador Low Back or Pot and Pan Shelf must be installed.

(See Fig. 2A). When clearance to combustible material is over 12", a Thermador Island Trim may be used. (See Fig. 2B). Figures 2A and 2B indicate the space required for each type of backguard. 6. Always keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids. 7. Do not obstruct the flow of combustion and ventilation air to the unit.

8. A (4) inch minimum clearance is needed when the range is installed beside a combustible side wall. 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 Fig. 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 by the flame spread and smoke ratings. These designations are shown as "FHC (FIame Spread/Smoke Developed)". Materials with "O" flame spread ratings are flame retardant.

*Local codes may allow other flame spread ratings. As defined in the "National Fuel Gas Code" (ANSI Z223.1, NFPA 54 Current Edition). 3 Step 2: Cabinet Preparation FIG. 1 Cabinet Clearances or 36" Wide Hood } 30" or 42" for Island 36" For 36" Ranges } 36" or 42" Wide Hood 42" or 48" for Island For 30" Ranges For Electrical and Gas Supply Zone, see Figure 3A. Zone size and position differ according to the model. *35-7/8" Min. Range Height with Leveling Legs fully retracted *36-3/4" Max. Range Height with Leveling Legs fully extended. as defined in the "National Fuel Gas Code" (ANSI Z223.*

*1, Current Edition). *The range height is adjustable. The level of the range top mus142 lbs. 36" Range 335 lbs. 300 lbs. 207 lbs. CAUTION Proper equipment and adequate manpower must be used in moving the range to avoid injury, and to avoid damage to the unit or the floor. The unit is heavy and should be handled accordingly. The range has an approximate shipping weight as shown in Chart A. The grates, griddle plate and frame, burner caps, front kick panel and oven racks must be removed to facilitate handling.*

This will reduce the weight as shown in Chart A. See Figs. 2A and 2B on Page 5. Do not remove the grill or griddle assemblies. Remove the outer carton and packing material from the shipping base.

The all gas ranges are held to the pallet by four (4) bolts (see Fig. 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's handle, as this may damage the door hinges and cause the door to fit incorrectly to the oven cavity. Shipping Weight Weight without packing materials Without door(s), burner caps, front kick panel and oven racks FIG.

4 Removal of the Four (4) Shipping Bolts Pallet NOTE: Leave adhesive-backed foam layer over brushed-metal surfaces, to protect finish from scratches, until the range is installed in final position. 8 Step 3: Unpacking, Moving and Placing the Range Due to the weight, a dolly with soft wheels should be used to move this unit. The weight must be supported uniformly across the bottom (See Fig. 5). After transporting the professional range by dolly close to its final location, the range can be tipped back and supported on the rear legs while the dolly is carefully removed. THE FLOOR UNDER FIG. 5- Dolly Positioning THE LEGS SHOULD BE PROTECTED. BEFORE PUSHING THE UNIT INTO POSITION. The anti-tip device must be installed (STEP 4), gas and electrical connections should be made (STEPS 5 and 6), and the backguard installed (STEP 7) before the range is placed in its final position. For proper performance, the range must be level.

(It is very important for all products that Remove all tape and packaging before using the have the griddle feature.) The range is leveled by appliance. Destroy the packaging after unpacking the appliance. Never allow children to play with adjusting the legs with a wrench.

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Replace the kick panel. It is important that the two (2) screws retaining the kick panel are secure to prevent accidental access to hot surfaces. Ensure that the burner caps are correctly seated on the burner bases of the range's cooktop. packaging material. IMPORTANT: DO NOT lift the range by the oven door's handle, as this may damage the door hinges and cause the door to fit incorrectly to the oven cavity. 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. 9 Step 4: Installing Anti-Tip Device For all 30" and 36" ranges, an anti-tip device must be installed as per these instructions.

WARNING RANGE TIPPING HAZARD All ranges can tip and injury can result. To prevent accidental tipping of the range, attach it to the floor, wall or cabinet by installing the Anti-Tip Device supplied. A risk of tip-over may exist if the appliance is not installed in accordance with these instructions. If the range is pulled away from the wall for cleaning, service or any other reason, ensure that the Anti-Tip Device is properly reengaged when the range is pushed back against the wall. In the event of abnormal usage (such as a person standing, sitting, or leaning on an open door), failure to take this precaution can result in tipping of the range.

Personal injury might result from spilled hot liquids or from the range itself. WARNING ALL RANGES CAN TIP INJURY TO PERSONS COULD RESULT INSTALL ANTI-TIP DEVICES PACKED WITH RANGE SEE INSTALLATION INSTRUCTIONS WARNING ELECTRICAL SHOCK HAZARD Use extreme caution when drilling holes into the wall or floor. There may be concealed electrical wires located behind the wall or under the floor. Identify the electrical circuits that could be affected by the installation of the AntiTip Device, then turn off power to these circuits. Failure to follow these instructions may result in electrical shock or other personal injury. ATTENTION PROPERTY DAMAGE Contact a qualified installer or contractor to determine the proper method for drilling holes through the wall or floor material (such as ceramic tile, hardwood, etc.) Do not slide the range across an unprotected floor. Failure to follow these instructions may result in damage to wall or floor coverings. Tools Needed for Installation of Anti-Tip Device: Screwdriver, Phillips Hammer Drill, electric or hand Pencil or other marker Measuring tape or ruler 1/8" drill bit (wood or metal wall or floor) 3/16" carbide-tipped masonry drill bit (concrete or concrete block wall or floor) 3/16" anchors, drywall or concrete, 4 each (not required if mounting bracket is being attached to solid wood or metal) 10 Step 4: Installing Anti-Tip Device 30" and 36" Ranges (Figures 6 and 7) Thermador Service Part No. 415078 600413 Qty.

4 1 Description Screw, Phillips, #10 x 1-1/2" Anti-Tip Bracket, Floor-Mounted IMPORTANT INSTALLATION INFORMATION: The anti-tip bracket may be attached to a solid wood cabinet having a minimum wall thickness of 3/4". The thickness of the wall or floor may require use of longer screws, available at your local hardware store. In all cases, at least two (2) of the bracket mounting screws must be fastened to solid wood or metal. Use appropriate anchors when fastening the mounting bracket to any material other than hardwood or metal. Prepare holes at fastener locations as identified below: FIG. 6 - Mounting Anti-tip Bracket For walls, wall studs, or floors composed of solid wood or metal, drill 1/8" pilot holes. - For walls or floors composed of drywall, sheet-rock or other soft materials, drill 3/16" holes to a minimum depth of 1-3/4", then tap plastic anchors into each of the holes using a hammer. - For walls or floors composed of concrete or concrete block, drill 3/16" holes to a minimum depth of 1-3/4", then tap concrete anchors into each of the holes using a hammer. - For walls or floors having ceramic tile covering, drill 3/16" holes through the tile only, then drill into the material behind the tile as indicated immediately above. If the range is moved to a new location, the AntiTip Device must be removed and reinstalled.

- MOUNTING ANTI-TIP BRACKET The alternative floor mounted bracket shall be installed as follows: a) Place bracket on floor in position shown in Figure 7 (Bracket may be used in either corner of the installation area). b) Secure to floor or wall stud. c) Later, when the unit is installed, the adjustable leg will slide under the bracket. FIG. 7 2-1/2" (typical either side) 11 2-1/2" from edge of range Step 5: Gas Requirements and Hookup Verify the type of gas being used at the installation site.

As shipped from the factory, units are configured for use with only natural gas or propane (LP) gas. Make certain the range matches the type of gas available at this location. These ranges are NOT convertible between different types of gas. For installation of the appliance at high altitude, please consult your local gas company for their recommendation of the correct orifice sizes and any other necessary adjustments that will provide proper gas combustion at specified altitudes. HOOK UP A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply.

The supply line must not interfere with the back of the unit. Make sure the gas supply is turned off at the manual shut-off valve before connecting the appliance. The range is supplied with its own pressure regulator that has been permanently mounted within the range body. Use 3/4" flex line to connect between the gas supply and the appliance manifold pipe, which exits the upper rear of the appliance. The appliance inlet pipe connection is 1/2" NPT. (See Photo A.) 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/NFPA 54- 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.

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Turn on gas and check supply line connections for leaks using a soap and water solution. Bubbles forming indicate a gas leak. Repair all leaks immediately after finding them. Do not use a flame of any kind to check for gas leaks. CAUTION When connecting unit to propane gas, make certain the propane gas tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the appliance. The pressure of the gas supplied to the appliance regulator must not exceed 14" (34.9 mb) water column.

Natural Gas Requirements: Inlet Connection: 1/2" NPT internal (Minimum 3/4" diam. flex line.) Supply Pressure: 6" min. to 14" max. water column (14. 9 to 34.9 mb) Manifold Pressure: 5" water column (12.5 mb) Propane Gas Requirements: Inlet Connection: 1/2" NPT internal (Minimum 3/4" diam. flex line.) Supply Pressure: 11" min.

to 14" max. water column (27.4 mb to 34.9 mb) Manifold Pressure: 10" water column (24.9 mb) Photo A 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. Channel for gas line Use 3/4" flex line to connect between the gas supply and the appliance manifold pipe. 12 Step 6: Electrical Requirements, Connection & Grounding Before installing, turn power OFF at the service panel. Lock service panel to prevent power from being turned ON accidentally. Chart B: Electrical Supply Circuit Requirements MODEL VOLTAGE CIRCUIT RATING FREQUENCY PHASE 304 366 364GL 364GE 120 VAC 120 VAC 120 VAC 120 VAC 10 Amps 10 Amps 10 Amps 20 Amps 60 Hz.

60 Hz. 60 Hz. 60 Hz. Single Single Single Single For these gas range models, a neutral supply wire must be provided from the power source (breaker/fuse panel) because critical range components, including the surface burner spark reignition modules, require 120 VAC to operate safely and properly. An improper 120 VAC power supply will cause malfunction, damage to 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 Electrical Code. Observe all governing codes and ordinances when grounding. In the absence of these codes or ordinances observe National Electrical Code ANSI/NFPA No.

70 current issue. Electric wiring diagrams and schematics have been placed in the toe kick area of the range for access by a qualified service technician. Before you plug in an electrical cord, be sure all controls are in the OFF position. For appliances equipped with a cord and plug, do not cut or remove the ground prong. It must be plugged into a matching grounding type receptacle to avoid electrical shock.

If there is any doubt as to whether the wall receptacle is properly grounded, the customer should have it checked by a qualified electrician. Installer - show the owner the location of the circuit breaker or fuse. Mark it for easy reference. IMPORTANT Dedicated 20 AMP service is required for range with electric griddle. CAUTION The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.

5kPa.). 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 (3.5kPa.). When checking the manifold gas pressure, the inlet pressure to the regulator should be at leas 6.0" (14.9 mb) W.C. for natural gas or 11.

0" (27.4 mb) for propane. Do not attempt any adjustment of the pressure regulator. 13 Step 7: Backguard Installation 6" or 9" LOW BACK: 6" Low Back included with 30" Pro Harmony Gas Range. Model GP36LB, 9" tall for 36" Pro Harmony Gas Ranges. 22" High POT-and-PAN SHELF: Model GP30HS for 30" Pro Harmony Gas Range. Model GP36HS for 36" Pro Harmony Gas Ranges. 3" ISLAND TRIM: Model GP30IT for 30" Pro Harmony Gas Range. Model GP36IT for 36" Pro Harmony Gas Ranges. 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. (Remove the griddle or grill assembly for sufficient installation clearance on griddle or grill models.

) Using a T-20 size Torx driver, fasten the backguard with four (4) Torx-head screws to the range side panels, and eight (8) screws to the bottom flange and area around the cooling fan. See the (12) locations identified (by arrows) in the illustration. IMPORTANT: All 12 screw locations must be used for proper air movement behind the backguard. The Pot-and-Pan Shelf models require preassembly of the top panel to the shell using nine (9) of the enclosed Torx-head screws. For sufficient load strength, YOU MUST attach the two (2) Torxhead screws through the back corners of the top down into the shelf.

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 BELOW LEFT. FIG. 8 Front of Range WARNING To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used. CAUTION The Pot and Pan Shelf can get very hot! DO NOT place the following items on top of the Pot and Pan Shelf: - plastics or containers that can melt - flammable items - a total load over 30 pounds (13.6kg) Chart C: Backguard Kit Model Numbers Range Width 6" Std. Low Back 9" Low Back 22" Pot and Pan Shelf 3" Island Trim The back panel of backguard is positioned inside these two guide channels on the back of the range. 30" 36" Included with Range N/A N/A GP36LB 14 GP30HS GP36HS GP30IT GP36IT Step 8: Door Removal and Reinstallation CAUTION USE CAUTION WHEN REMOVING THE DOOR. THE DOOR IS VERY HEAVY.

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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 illustration at right). 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. 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. 15 Photo B. Hinge bracket in closed position Photo C. Flip hinge clip toward you 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. FIG.

9 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. 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. Test Flame: High Setting. Turn burner on to HI. See Figure 9 for appropriate flame characteristics. If any of the rangetop burner 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 far left burners feature XLO, that causes 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)".

16 Step 9: Burner Test and Adjustment Test Oven Burners Remove the oven bottom cover. Remove the 4 screws on the sides and the 2 screws on the back, then slide the cover forward while lifting to clear the angled baffle plate mounted to the bottom of the cover. Test Bake Burner Ignition Set the oven to BAKE at 350F. After 30-75 seconds, the burner will ignite. The burner will stay lit until 350F is reached and then shut off.

From this point forward, the burner will cycle on and off to maintain the temperature. Test Broil Burner Ignition Set cooking mode to BROIL. The burner will ignite after 30-75 seconds. NOTE: The air shutter for the bake burner is set at the factory for fully-open position under all conditions, and does not require adjustment. The infrared ceramic broiler does not have an air shutter, so no adjustment is provided.

Flame Adjustment (if necessary): Tube-style gas burners used in Thermador appliances have air shutter systems which are similar to the illustration in Figure 10, 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. 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 10.) 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 9). FIG. 10 Air Shutter Adjustment (if necessary) Replace oven bottom cover. Slide cover into place and reattach to bottom of oven cavity. More Open: Less Yellow Flame Air Shutter Screw 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! More Closed: Less Blue Flame More Carryover Less Lifting or Blowing Call Thermador if: 1. Any of the burners do not light. 2. The broil burner or bake burner flame goes out before the oven heats to the desired temperature.

3. Any of the burners continue to burn yellow. 17 INSTALLER CHECKLIST FINAL CHECK LIST Specified clearances maintained to cabinet surfaces. Unit Level front to back side to side. Burner caps positioned properly on sealed burner bases.

All packaging material removed. Island trim or backguard attached. Backguard needed if horizontal clearance to combustible materials behind cooking surface is less than 12".

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Check door fit to oven cavity. Reinstall door if necessary (See door reinstallation procedure at the bottom of page 15.
Kick panel in place and two (2) screws secure. The griddle or grill plate and frame is correctly positioned, tilted slightly forward. (See page 9 for adjustment procedure.) The appliance is connected only to the type of gas for which it is certified for use. Manual gas shut off valve installed in an accessible location (without requiring removal of range). Unit tested and free of gas leaks. Gas supply pressure does not exceed 14" W.C. (34.9 mb).

Each burner lights satisfactorily, both individually and with other burners operating. Air Shutter adjustment for proper flame made for Grill. See Step 9 and Fig.9. 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. INSTALLER: Leave the Care and Use Manual and Installation Instructions with the owner of the appliance. ELECTRICAL Receptacle with correct overcurrent protection is provided for service cord connection.
Proper ground connection. Proper polarity at receptacle. OPERATION 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. Bezels centered on burner knobs, and knobs turn freely. GAS SUPPLY Connection: 1/2" N.
P.T. with a minimum 3/4" diameter flex line - suggested length four (4) ft., depending upon local codes. 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. 18 NOTES Veuillez lire toutes les instructions avant de poursuivre Important : Conservez ces instructions pour l'inspecteur local de la compagnie de gaz.

Installateur : Veuillez laisser ces instructions d'installation avec l'appareil pour le propritaire. Propritaire : Veuillez conserver ces instructions pour consultation ultrieure. AVERTISSEMENT Coupez l'lectricit avec d'installer l'appareil. Avant de remettre l'lectricit, assurez-vous que toutes les commandes sont sur la position OFF. Pour les installations au Massachusetts : 1. L'installation doit tre ralise par un entrepreneur qualifi ou agr, un plombier ou un installateur de gaz qualifi ou autoris par l'tat ou la rgion dans laquelle cet appareil est install. 2. Le robinet d'arrt de gaz doit tre pourvu d'une poigne en T . 3. La longueur maximum autorise du tuyau de gaz est de 91,4 centimtres (36").
IMPORTANT Les rglementations locales varient. L'installation, les raccordements au gaz et les mises la terre doivent tre conformes toutes les rglementations applicables. AVERTISSEMENT : L'information fournie dans le prsent manuel doit tre trs rigoureusement respecte, sous peine d'incendie ou d'explosion entranant des dommages, des blessures ou la mort. -- Ne stockez pas et n'utilisez pas d'essence ou autres produits inflammables proximit des appareils. AVERTISSEMENT Toutes les cuisinires peuvent basculer Des personnes peuvent tre blesses Installez un dispositif antibascule Consultez les instructions d'installation AFIN DE DIMINUER LES RISQUES DE BASCULEMENT, INSTALLEZ UN DISPOSITIF ANTIBASCULE.
ASSUREZ-VOUS QUE LE DISPOSITIFANTIBASCULE EST BIEN EN PLAC, CONFORMMENT AUX INSTRUCTIONS D'INSTALLATION (REMARQUE : LE DISPOSITIF ANTIBASCULE EST OBLIGATOIRE POUR TOUTES LES CUISINIRES DE 76,2 CM [30"] ET DE 91,4 CM [36 "]). Remarque : Cette cuisinire N'EST PAS conue pour les maisons mobiles ni pour les vhicules rcratifs. NE PAS installer cette gamme dehors. -- SI VOUS DTECTEZ UNE ODEUR DE GAZ N'allumez aucun appareil. Ne touchez pas aux interrupteurs lectriques.
N'utilisez pas les tlphones du btiment. Appelez immdiatement votre compagnie de gaz de chez un voisin. Suivez les instructions de la compagnie. Si vous n'arrivez pas contacter votre compagnie de gaz, appelez les pompiers. --L'installation et les rparations doivent tre ralises par un installateur qualifi, un centre de rparation agr ou la compagnie de gaz. Table des matires Informations importantes propos de l'installation .....

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.. @@@@@@@@@@@@@@@@@@@@ Assurez-vous que l'appareil convient au type de gaz fourni. @@@@@@@@@@Les rglementations 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 (14 po) max. @@@@Brleurs 4 avec gril : 120 VCA, 60 Hz, monophas, circuit de 10 A. @@Une ventilation par contre-tirage ne devrait pas tre utilise. Le tableau ci-dessous numre, par numro de modle, les hottes Thermador que l'on conseille d'utiliser avec les cuisinires. IMPORTANT Les hottes de ventilation et les ventilateurs sont conus pour une seule conduite murale. Certaines rglementations municipales du btiment 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. 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 91,4 cm (36") 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 cm (40") au-dessus de la table de cuisson.

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1.

Choix du modle de hotte et de ventilateur Pour les installations murales, la largeur de la hotte doit tre au moins gale celle de la table de cuisson de la cuisinire. Si l'espace le permet, il est souhaitable d'installer une hotte plus large que la table de cuisson pour amliorer les performances de ventilation. Pour les installations en lot, la largeur de la hotte devrait dpasser d'au moins 7,62 cm (3") des deux cts de la table de cuisson de la cuisinire. LARGEUR DE LA CUISINIRE 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. INSTALLATION MURALE HOTTE VENTILATEUR** INSTALLATION EN LOT HOTTE VENTILATEUR** PH30CS PHE30 / 36 CUISINIRE DE 76,2 CM (30 po) HNW36YS PHH30DS*** PH36CS / 42CS PHE36 / 42 CUISINIRE DE 91,4 CM (36 po) HNW36YS / 42YS PHH36DS*** Remarques : VTR1030D, VTR1530D, ou VTN1030C VTR1030D, ou VTR1530D --- N/A --VTR1030D, VTR1530D, ou VTN1030C VTR1030D, ou VTR1530D --- N/A --HNI42YS HTNI42YS VTR1030D ou VTR1530D HNI42YS HTNI42YS VTR1030D ou VTR1530D * Pour les installations murales, si l'espace est suffisant, l'installateur ou l'utilisateur peut choisir une hotte plus large que la table de cuisson de la cuisinire. Ceci peut tre avantageux pour les installations ayant un long conduit ou une utilisation accrue du gril ou du wok ; d'o l'importance de capter l'chappement de cuisson. **Thermador offre un choix de souffleries distance (VTR1030D ou VTR1530D) ou interne (VTN1030C) pour utilisation avec les installations murales. ***Les modles de hotte PHH30DS et PHH36DS comprennent une soufflerie intgr de 600 PCM. Pour une ventilation optimale, un modle de hotte avec soufflerie de 1000 PCM ou plus est recommand pour les surfaces de cuisson ayant une grille, un gril ou un wok. 2 Chapitre 2 : Prparation de l'emplacement 1. La cuisinire est un appareil monobloc. Si elle est place au milieu des armoires, les dgagements requis sont indiqus la Figure 1.*

Les mmes dgagements s'appliquent aux installations en lot, except pour les armoires suspendues qui doivent laisser un espace suffisamment grand pour poser la hotte d'lot vase, comme le montre la Figure 1. 2. Les cuisinires peuvent tre encastres entre les armoires au-del du bord de la partie frontale du four (voir Figures 2A et 2B). 4. Toute ouverture dans le mur qui se trouve derrire la cuisinire et dans le plancher sous la cuisinire doit tre referme. 5. Si la distance entre un matriau combustible et le bord arrire de la cuisinire au-dessus de la table de cuisson est de moins de 30,5 cm (12 po), il est obligatoire d'installer un basse ou un tablette pour casseroles 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 Figures 2A et 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 cuisinire est installe ct d'un mur latral combustible.

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 indiques 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.

Si le dessous de l'armoire en bois ou en mtal est protg par un matriau ignifuge d'au moins 6,35 mm (1/4 po) revtu d'une feuille d'acier no 28 MSG d'au moins la mme paisseur, de 0,4 mm (0.015 po) d'acier inoxydable, de 0,6 mm (0.024 po) d'aluminium ou de 0,5 mm (0.02 po) de cuivre, la distance minimum est de 91,4 cm (36 po). Les matriaux ignifuges portent la marque : UNDERWRITERS LABORATORIES INC. CLASSIFIED MINERAL AND FIBER BOARDS SURFACE BURNING CHARACTERISTICS, (panneaux de fibres et minraux classs, caractristiques d'inflammation des surfaces), suivie des taux de progression des flammes et des fumes. Ces dsignations sont indiques par FHC (Flame Spread/Smoke Developed Progression des flammes/Production de fume). Les matriaux ayant un taux O de progression de flammes sont ignifuges. La rglementation municipale peut autoriser un taux de progression des flammes diffrent. Tel que dfinit dans le code national de combustible gaz (ANSI Z223.

1, NFPA 54 dernire dition). 3 Chapitre 2 : Prparation de l'emplacement FIG. 1 Dgagement des armoires Hotte de 76,2 cm (30") ou de 91,4 cm (36") Cuisinire de 76,2 cm (30 ") 91,4 cm (36") ou 106,7 cm (42") pour installation en lot Distance minimum entre les armoires suspendues composes de matriaux combustibles Cuisinires de 30" - 76,2 cm Cuisinires de 36" 91,4 cm Profondeur max. de l'armoire : 33 cm (13") 76,2 cm (30") ou 91,4 cm (36") Table de cuisson Zone d'arrive d'lectricit et de gaz (voir Fig. 3A). Les dimensions et la position de cette zone varien selon le modle. Hauteur min. de la cuisinire avec pieds lvateurs entirement rtracts : 91,1 cm (35-7/8") Hauteur max. de la cuisinire avec pieds lvateurs entirement dploys : 93,3 cm (36-3/4"). Tel que dfini dans le Code national du gaz combustible (ANSI Z223.

*1 dernire dition). *La hauteur de la cuisinire est rglable. Le dessus de la cuisinire doit tre au mme niveau ou plus lev que le plan de travail. Conversion des mesures 76,2 cm = 30" 91,4 cm = 36" 106,7 cm = 42" 121,9 cm = 48" 137,2 cm = 54" 152,4 cm = 60" 4 Distance min. de 45,8 cm (18") Distance de 91,4 cm (36") entre le dessous de la hotte et la table de cuisson (101,6 cm (40")) min.*

si la hotte contient des matriaux combustibles). } Largeur de la cuisinire Min.10,2 cm (4") paroi latrale combustible en matriau (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 matriaux combustibles . } Cuisinire de 91,4 cm (36 ") } Hotte de 36" ou 42" 106,7 cm (42") ou 121,9 cm (48") pour installation en lot Chapitre 2 : Prparation de l'emplacement FIGURE 2A - Vue latrale Matriaux combustibles FIGURE 2B - Vue latrale Matriaux combustibles 27 5/8 po 26 1/2 po Min.

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40 po aux combustibles Min. 12 po aux combustibles avec garniture pour lot Min. 40 po aux combustibles Tablette Tablette haute casserole 10 3/4po 2 1/4po 22po 9po Dosseret bas (P36) (36") Garniture pour lot 3 po 6po (P304) (30")* 24 5/8po 36 3/4 po max. 35 7/8 po min. Plan de travail Devant 23 7/8po max. 36 3/4po max. 35 7/8po min.*

*Devant Mur 24 3/4po 22 1/2po Tel que dfinit dans le code national de combustible gaz (ANSI Z223.1, dernire dition). Remarque : La porte du four ouverte, le haut de la porte 44 5/8 po depuis la paroi arrire, derrire la cuisinire installe. L'installation doit avoir un dgagement suffisant pour le mouvement autour de la porte ouverte. * Rfre 30" et 36" modles de la cuisinire. 5 Chapitre 2 : Prparation de l'emplacement ALIMENTATION DE GAZ ET LECTRIQUE FIGURE 3A - emplacement de l'alimentation lectrique et en gaz pour les cuisinires gaz Bordure minimale de 1 3/4 po depuis le mur pour l'alimentation en gaz ou lectrique Zone d'alimentation lectrique 8 1/2 po Zone d'alimentation en gaz 1 3/4 po 6 po 6 po 6 po 6 po 30 1/4 po (Modle 30 po) 36 1/4 po (Modle 36 po) REMARQUE : Une soupape d'arrt de gaz manuelle (si elle n'est pas dj en place) doit tre facilement accessible. S'assurer que toute personne sache o et comment fermer l'alimentation en gaz la cuisinire. REMARQUE : l'installateur doit indiquer au client l'emplacement de la soupape d'arrt de gaz. REMARQUE : toute ouverture dans le mur derrire l'appareil et/ou dans le plancher doit tre scelle. La cuisinire gaz peut tre branche sur l'alimentation lectrique avec un cordon d'alimentation pour cuisinire (fourni avec l'appareil) ou par un cblage fixe l'alimentation.*

Il incombe l'installation de fournir les composants appropris pour le cblage (cordon ou cuiduit et fils) et de complter la connexion de gaz selon les rglements et codes locaux et/ ou du Code national d'lectricit. L'appareil doit tre mis la terre adquatement. Voir Chapitre 6 pour plus de dtails. La cuisinire doit tre branche seulement du le type de gaz pour laquelle elle est certifie. Si la cuisinire doit tre branche sur le gaz propane, s'assurer que le rservoir de gaz propane est dot de son rgulateur de haute pression en plus du rgulateur fournie avec la cuisinire (voir Chapitre 5).

REMARQUE : la cuisinire est conue pour tre galit avec le mur arrire. Pour une installation adquate, il peut tre ncessaire de repositionner la canalisation d'alimentation en gaz et le cordon lectrique lorsque la cuisinire est pousse en position d'installation finale. IMPORTANT : Le cordon fourni avec la cuisinire gaz, dote d'un grille lectrique requiert une prise NEMA 5-20 tel qu'indiqu ci-dessus. Il est possible que le code de construction local exige une mthode diffrente de cblage. FICHE PRISE NEMA5-20 6 Chapitre 2 : Prparation de l'emplacement Alimentation lectrique pour toutes les cuisinires au gaz L'installation des cuisinires gaz doit tre planifie de sorte que la bote de drivation pour la prise laisse le maximum d'espace l'arrire de l'appareil.

Ce point est particulirement important si la bote de drivation murale se trouve juste derrire la bote de drivation de l'appareil une fois celui-ci install. Afin de minimiser les torsions lors du branchement de l'appareil la prise ou la bote, orientez en premier lieu la prise et faites glisser sur la position. FIG. 3B RACCORDEMENT AU MUR 2 1/4 po max. une fois branch Cordon d'alimentation et prise 7 Chapitre 3 : Dballage, manutention et mise en place de la cuisinire MISE EN GARDE Un quipement adapt manipul par du personnel expriment doit tre utilis pour dplacer la cuisinire afin de ne pas endommager l'appareil ni le plancher. La cuisinire est lourde et repose sur des pieds rglables en acier. Le poids approximatif de la cuisinire l'expdition est celui qui est indiqu au Tableau A. Les grilles des brleurs, la plaque de cuisson, les chapeaux des brleurs, la plaque d'habillage et les grilles du four pour faciliter la manutention. Le poids de l'appareil s'en trouvera diminu, tel qu'indiqu au Tableau A . Voir Figures 2A et 2B la Page 5.

N'tez pas le gril ni la plaque de cuisson. Retirez l'emballage externe et les matriaux d'emballage de la palette d'expdition. Toutes les cuisinires gaz sont fixes sur une palette l'aide de quatre (4) boulons (voir figure 4). Aprs avoir enlev les boulons, soulevez la cuisinire et enlevezla de la palette. Important : NE PAS soulever la cuisinire par la poigne de porte. Cela peut endommager les charnires et ainsi la porte s'ajustera mal dans l'ouverture. Tableau A Cuisinire de 76,2 cm (30 po) 300 lb 265 lb Cuisinire de 91,4 cm (36 po) 335 lb 300 lb 207 lb Poids l'expdition Poids sans matriaux d'emballage Poids hors porte(s), 142 lb chapeaux de brleurs, plaque d'habillage et grilles de four FIG. 4 Retrait des quatre boulons avant installs pour l'expdition Pallette REMARQUE : laisser la mousse avec adhsir sur les surfaces en mtal bross pour protger le fini des gratignures jusqu' ce que l'appareil soit install sa position permanente. 8 Chapitre 3 : Dballage, manutention et mise en place de la cuisinire En raison du poids de la cuisinire, il convient d'utiliser une plate-forme roulettes souples pour la dplacer. Le poids doit tre uniformment rparti sur la plate-forme (voir Figure 5).

Transportez la cuisinire sur la plate-forme prs de son emplacement dfinitif , basculez-la pour qu'elle soit repose sur les pieds arrire puis retirez la plate-forme. PROTGEZ LE SOL SE TROUVANT SOUS LES PIEDS AVANT DE METTRE LA CUISINIRE EN PLACE. Installez le dispositif antibascule (Chapitre 4), raccordez le gaz et l'lectricit (Chapitres 5 et 6) puis installez la plaque de protection (Chapitre 7) avant de placer dfinitivement la cuisinire. Pour garantir son bon fonctionnement, la cuisinire doit tre nivele. (Ce point est important pour tous les produits quips d'une plaque chauffante.

) La cuisinire se nivelle en rglant les pieds avec une cl. Remettez la base au pied. Il est important que les deux (2) vis qui maintiennent la base soient solidement fixes pour viter un contact accidentel avec les surfaces chaudes. Assurez-vous que les chapeaux des brleurs sont correctement assis sur les bases des brleurs de la table de cuisson de la cuisinire. FIG.

5 - Mise en place sur la plate-forme roulettes Le poids de la cuisinire doit tre uniformment rparti en s'aidant des supports placs sur le dessous de la cuisinire 57,8 cm (22-3/4 PO) Enlever tout le matriel d'emballage et le ruban adhsif avant d'utiliser l'appareil. Dtruire le matriel d'emballage une fois l'appareil dball. Ne jamais laisser les enfants jouer avec ce matriel d'emballage.

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IMPORTANT : NE PAS soulever la cuisinire par la poigne de porte. Cela peut endommager les charnires et ainsi la porte s'ajustera mal dans l'ouverture. Rglage de l'angle du gril/grille (certains modles) Si la cuisinire est dote d'une grille lectrique ou gril gaz, vrifiez le rglage du cadre en versant 2 cuillres soupe d'eau sur la surface. L'eau devrait glisser lentement vers le bac graisse. Si ce n'est pas le cas, corrigez l'angle l'aide des deux vis sous l'arrire du cadre. Commencez en tournant les vis d'un quart de tour dans le sens contre horaire. Tout rglage ultrieur devrait tre fait l'aide de quart de tour jusqu' ce que l'eau glisse dans le bac graisse.

9 Chapitre 4 : Installation du dispositif antibascule Pour toutes les cuisinires de 76,2 cm (30") et de 91,4 cm (36"), un dispositif antibascule doit tre install conformment aux instructions suivantes. AVERTISSEMENT DANGER DE BASCULEMENT Toutes les cuisinires peuvent basculer et blesser quelqu'un. Pour viter un basculement accidentel, elles doivent tre attaches au sol, au mur ou une armoire au moyen de l'installation du dispositif antibascule qui vous est fourni. Un risque de basculement demeure si l'appareil n'est pas install conformment ces instructions. En dplaant la cuisinire pour nettoyage, rparation ou autre, assurez-vous que le dispositif antibascule s'est bien renclench lorsque vous repoussez la cuisinire contre le mur. Sinon, dans l'hypothse d'une utilisation anormale (personne montant, s'asseyant ou s'tendant sur une porte ouverte), la cuisinire risque de basculer et de provoquer des blessures dues aux liquides chauds renverss ou au poids de la cuisinire. AVERTISSEMENT TOUTES LES CUISINIRES PEUVENT BASCULER DES PERSONNES PEUVENT TRE BLESSES INSTALLEZ LES DISPOSITIFS ANTIBASCULE FOURNIS AVEC LA CUISINIRE CONSULTEZ LES INSTRUCTIONS D'INSTALLATION AVERTISSEMENT RISQUE D'LECTROCUTION Soyez trs prudent lorsque vous percez des trous dans le mur ou le plancher. Des fils lectriques peuvent tre dissimuls dans les murs ou dans le plancher. Identifiez les circuits lectriques pouvant se trouver l'endroit o le dispositif antibascule est install puis dbranchezles. Le non-respect de ces instructions risque d'entraner une lectrocution ou des blessures.
ATTENTION Dommages causs l'quipement Contactez un installateur ou un entrepreneur qualifi pour dterminer la bonne mthode de perage des murs ou du plancher (carrelage, bois franc, etc.). Ne faites pas glisser la cuisinire sur un plancher non protg. Le non-respect de ces instructions comporte des risques de dommages des revtements muraux ou de sol. Outils ncessaires pour l'installation du dispositif antibascule : Tournevis Phillips Marteau Perceuse lectrique ou manuelle Crayon ou autre marqueur Ruban mesurer ou rgle Foret de 3,2 mm (1/8") (mur ou sol en bois ou mtal) Foret bton pointe carbure de 4,8 mm (3/16") (mur ou sol en bton ou blocs de bton) Ancrages de 4,8 mm (3/16"), cloison en prfabriqu ou bton, 4 (inutile si le support de montage est fix sur du bois dur ou du mtal) 10 Chapitre 4 : Installation du dispositif antibascule Cuisinires gaz de 30 po et 36 po (Figures 6 et 7) Rfrence pice dtache Thermador 415078 600413 Quantit 4 1 Description Vis Phillips no 10 3,81 cm (1-1/2 po) Patte antibascule, montage au sol INFORMATIONS IMPORTANTES PROPOS DE L'INSTALLATION La patte antibascule peut tre fixe une armoire en bois massif ayant une paroi d'une paisseur minimum de 19 mm (3/4").
Selon l'paisseur du mur ou du plancher, il peut tre ncessaire d'utiliser des vis plus longues, disponibles chez votre quincaillier. Au moins deux (2) vis de montage de la patte doivent tre fixes sur le bois massif ou le mtal. Utilisez des ancrages appropris pour monter la patte antibascule sur un matriau autre que le bois dur ou le mtal. Prparez les trous des emplacements de fixation tel qu'indiqu ci-dessous : - Pour les murs, montants de mur ou sols en bois massif ou en mtal, percez des trous de guidage de 3,2 mm (1/8"). - Pour les murs ou les sols de type prfabriqu, carton-pltre ou autres matriaux mous, percez des trous de 4,8 mm (3/16") une profondeur minimum de 4,45 cm (1-3/4") puis enfoncez les ancrages en plastique dans tous les trous l'aide d'un marteau.
- Pour les murs ou les sols en bton ou en blocs en bton, percez des trous de 4,8 mm (3/16") une profondeur minimum de 4,45 cm (1-3/4"), puis enfoncez les ancrages bton dans les trous l'aide d'un marteau. - Pour les murs ou les sols revtus de carrelage, percez des trous de 4,8 mm (3/16") de la profondeur du carrelage puis percez derrire le carrelage comme indiqu ci-dessus. Si la cuisinire doit tre ultrieurement place un nouvel endroit, le dispositif antibascule sera enlev et rinstall. FIG. 6 Montage de la patte antibascule MONTAGE DE LA PATTE ANTIBASCULE L'option patte monte au sol doit tre installe comme suit : a) Placez la patte sur l'emplacement comme indiqu la Figure 7 (la patte peut tre utilise dans un des coins de l'installation). b) Fixez au plancher ou au montant de mur. c) Lorsque la cuisinire est installe, le pied rglable se glissera sous la patte. Figure 8B antibascule (vue du haut) Ligne du mur (2-1/2 po) Armoire gauche Plancher Armoire droite Bord avant de l'armoire droite (6,35 cm) 2-1/2 po (distance-habituelle, des (typical deux cts) either side) 11 Figure 7 Mise en place de la patte 6,35 cm partir du bord de la cuisinire Chapitre 5 : Exigences de l'alimentation du gaz et raccordement Vrifiez le type de gaz utilis l'endroit o la cuisinire est installe. Celle-ci sont prpar l'usine avant expdition pour tre alimente seulement par du gaz naturel ou du gaz propane. La cuisinire doit correspondre au type de gaz utilis sur le site.

La cuisinire N'EST PAS convertible entre les diffrents types de gaz. En cas d'installation de l'appareil haute altitude, veuillez consulter la compagnie locale de gaz pour connatre les dimensions correctes des orifices et autres rglages ncessaires permettant une bonne combustion du gaz l'altitude indique. La cuisinire est fournie avec un rgulateur de pression non amovible qui a t mont l'intrieur de manire permanente. Utilisez le tuyau flexible de 19,1 mm (3/4 po) pour raccorder l'arrive de gaz au tuyau du registre de l'appareil; ce dernier sort du ct suprieur gauche l'arrire de l'appareil. Le raccord du tube du collecteur est un filet interne NPT 1/2 po (voir Photo A). Prenez garde viter les pincements du tuyau flexible de 19,1 mm (3/4 po) dans les coudes. La longueur suggre est de 48 po. Vrifier avec les codes locaux concernant les exigences. Le branchement l'arrive de gaz doit tre effectu par un technicien comptent conformment la rglementation locale.

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