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You can read the recommendations in the user guide, the technical guide or the installation guide for THERMADOR PRG366GH. You'll find the answers to all your questions on the THERMADOR PRG366GH in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual THERMADOR PRG366GH
User guide THERMADOR PRG366GH
Operating instructions THERMADOR PRG366GH
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INSTALLATION MANUAL

For Thermador Professional®
PRO-HARMONY™ Gas Ranges

MANUEL D'INSTALLATION

Pour les cuisinières de gaz
Thermador Professional® PRO-HARMONY™

MANUAL DE INSTALACIÓN

Para Estufas de Gas Thermador
Professional® PRO-HARMONY™

Models/
Modèles /
Modelos:
PRG30
PRG36
PRG48
PRL30
PRL36
PRL48

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Manual abstract:

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..... @@@@OWNER: Please retain these instructions for future reference. PLEASE READ ENTIRE INSTRUCTIONS BEFORE PROCEEDING For Massachusetts Installations: 1. Installation must be performed by a qualified or licensed contractor, plumber or gas fitter qualified or licensed by the state, province or region where this appliance is being installed.

2. Shut-off valve must be a "T" handle gas cock. 3. Flexible gas connector must not be longer than 36 inches. WARNING: WARNING: All Ranges can tip. Injury to Persons could result. Install Anti-Tip Device packaged with range. See Installation Instructions. Disconnect power before installing. Before turning power ON, be sure that all controls are in the OFF position.

Important: Local codes vary. Installation, gas connections and grounding must comply with all applicable codes. WARNING: 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 combustible materials, 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.

-- 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;

48" RANGES DO NOT REQUIRE AN ANTITIP DEVICE:) 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. GAS Type Verification Verify the type of gas supplied to the location. Ensure that the appliance is connected to the type of gas for which it is certified. Ranges are certified for use with only natural gas or propane (LP) gas. Make certain the range matches the gas type available; these ranges are NOT convertible between gas types. Installation and service must be performed by a qualified installer, authorized service agency or the gas supplier. English 1 Important Installation Information 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 "Chart C: Backguard Kit Model Numbers" 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 page 4. CAUTION: When connecting the unit to propane gas, make certain the propane gas tank is equipped with its own high-pressure regulator in addition to the pressure regulator supplied with the range. The maximum gas pressure to this appliance must not exceed 14.0 inches water column (34.9 mb) from the propane gas tank to the pressure regulator. CAUTION: Important: A backguard must be utilized when there is less than a 12" horizontal clearance between combustible materials and the back edge of the range. A Thermador backguard must be ordered separately and installed at the rear of the range. A Low Back is supplied with the 30" model, and all other models are supplied with a Flush Island Trim. 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 11 before proceeding with the installation. 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. 113-08 Fans and Ventilators CAN/CSA-C22.2 No. 61-08 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. 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 Griddle -- 120 VAC, 60 Hz., 1Ph., 20 Amp circuit. 48" Models: 6 Burners with Griddle -- 120 VAC, 60 Hz., 1Ph., 20 Amp circuit. English 2 Step 1: Ventilation Requirements It is strongly recommended that a suitable exhaust hood be installed above the range.



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Downdraft ventilation should not be used. The following table indicates the ventilation hood options and blower capacity guidelines that are recommended for use with all Thermador ranges. 1. Select Hood and Blower Models: For wall installations, the hood width must, at a minimum, equal the width of the range. Where space permits, a hood larger in width than the range may be desirable for improved ventilation performance.

For island installations, the hood width should, at a minimum, overhang the range by 3" on each side. 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 30" above the range cooking surface. (See Figure 1). NOTICE: Most range hoods contain combustible components which must be considered when planning the installation. If the hood contains any combustible materials (i.e. a wood covering), it must be installed a minimum of 40" above the cooking surface. 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. Range Width 30" Range Top Configuration 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. Ventilation Options 30" or 36" Pro Wall Hood 30" or 36" Custom Insert w/ optional blower 42" Island Hood w/ optional blower 36" or 42" Pro Wall Hood 36" Custom Insert w/ optional blower 42" or 48" Island Hood w/ optional blower 48" or 54" Pro Wall Hood 48" Custom Insert w/ optional blower 4 burners 4 burners with griddle 6 burners 36" 48" 6 burners with griddle Important Notes: It is recommended that a Thermador Professional wall or island hood or custom insert is used with Thermador Professional Ranges. The HPWB or PH Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. Refer to www.thermador.com for a complete selection of Professional Ventilation options, Blowers, and Accessories. * For high output gas ranges (60,000 BTU or greater), the minimum of one (1) CFM of ventilation per 100 BTU is recommended. If the range has a griddle, add 200 CFM to the estimated blower capacity. Additional blower capacity may be required for longer duct runs. For island applications, it is recommended to use a hood width that exceeds the width of the range by 6" (overlapping the range by a minimum of 3" on each end). CFM = "cubic feet per minute" (standard blower capacity rating). English 3 Step 2: Cabinet Preparation 1. The range is a free standing unit. If the unit is to be placed adjacent to cabinets, the clearances shown in Figure 1 are required. The same clearances apply to island installations, except for the overhead cabinets, which must have a space wide enough to accept the flared island hood, as indicated in Figure 1.*

2. These ranges may be recessed into the cabinets beyond the edge of the front face of the oven (See Figure 2). 7. Do not obstruct the flow of combustion and ventilation air to the unit. 8. A 5 inch minimum clearance is needed when the range is installed beside a combustible side wall. As defined in the "National Fuel Gas Code" (ANSI Z223.1, NFPA 54 Current Edition). CAUTION: In these installations, the door and cabinet can cause a pinching hazard. 3. The gas and electrical supply should be within the zone shown in Figure 3a. Note: The maximum depth of overhead cabinets installed on either side of the hood is 13" (330 mm). A 40-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance 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 (Flame Spread/Smoke Developed)". Materials with "O" flame spread ratings are flame retardant. location of the gas shut-off valve. Note: Any opening in the wall behind the appliance and any opening in the floor under the appliance must be sealed. The gas ranges may be connected to the power supply with the range supply cord supplied with the range or by hard-wiring to the power supply. It is the responsibility of the installer to provide the proper wiring components (cord or conduit and wires) and complete the gas connection as dictated by local codes and ordinances, and/or the National Electric Code. The units must be properly grounded.

Refer to Step 6 for details. The range must be connected only to the type of gas for which it is certified. If the range is to be connected to propane gas, ensure that the propane gas supply tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the range. (See Step 5.)

Note: The range is designed for flush installation to the back wall. For a successful installation, it may be necessary to reposition the gas-supply line and electrical cord as the range is pushed back to its final position. SUGGESTION: This may be accomplished by carefully pulling on a rope or twine looped around the gas or electrical supply line as the range is pushed back into its final installed position. Electrical Supply Installation of the range must be planned so that the roughin of the junction box for the receptacle will allow maximum clearance to the rear of the unit. To minimize binding when the unit is connected to the receptacle or junction box, orient the receptacle and slide back into position. When the power supply cord is connected to the mating receptacle, the combined plug/receptacle connection should protrude no more than 2-1/2" from the rear wall.

See Figure 3b. 2-1/2" maximum when plugged in Power Cord & Receptacle Figure 4: Wall Connection Important: The cord supplied with the gas ranges, having an electric griddle, requires a NEMA 5-20 receptacle, shown here. Local codes may require a different wiring method. PLUG Step 3: Unpacking and Moving the Range CAUTION Proper equipment and adequate manpower must be used in moving the range to avoid injury, and to avoid damage to the unit or the floor.



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The unit is heavy and should be handled accordingly.

The range has an approximate shipping weight as shown in Chart A. The literature packet with manuals, cooking grates, griddle plate, burner caps, front kick panel and oven racks must be removed to facilitate handling. Removing the door(s) is also recommended (See "Step 8: Door Removal and Reinstallation" on page 15). This will reduce the weight as shown in Chart A. See Figure 2 on page 6.

Do not remove the griddle element and tray assembly. NEMA 5-20 RECEPTACLE English 8 Remove the outer carton and packing material from the shipping pallet. The all gas ranges are held to the pallet by four (4) bolts (see Figure 5). The two front pallet bolts are accessible only after removing the Kick Panel. Remove the two screws below the lower corners of the oven cavity and lift the Kick Panel away from the two projections on the range's cast base that capture the bottom edge of the Panel. After removing the bolts, the range must be lifted and removed from the pallet. CAUTION: 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. Due to the weight, a dolly with soft wheels should be used to move this unit. The weight must be supported uniformly across the bottom (See Figure 6). After transporting the range by dolly close to its final location, the range can be tipped back and supported on the rear legs while the dolly is carefully removed.

THE FLOOR UNDER THE LEGS SHOULD BE PROTECTED BEFORE PUSHING THE UNIT INTO POSITION. The anti-tip device must be installed (STEP 4), gas and electrical connections should be made (STEPS 5 and 6), and the backguard installed (STEP 7) before the range is placed in its final position. Do not install the oven door(s) until the range is in its final location. Range Must be Uniformly Supported by Braces Provided on Bottom of Range Chart A Shipping Weight Weight without packing materials Without door(s), burner caps, front kick panel and oven racks 30" Range 300 lbs. 265 lbs. 142 lbs. 36" Range 335 lbs. 300 lbs. 207 lbs. 48" Range 534 lbs.

469 lbs. 322 lbs. Figure 6: Dolly Positioning Remove all tape and packaging before using the appliance. Destroy the packaging after unpacking the appliance. Never allow children to play with packaging material.

Step 4: Installing Anti-Tip Device Pallet For all 30" and 36" ranges, an anti-tip device must be installed per these instructions. WARNING -- RANGE TIPPING HAZARD Figure 5: Removal of the Four (4) Shipping Bolts Note: Leave adhesive-backed foam layer over brushed-metal surfaces, to protect finish from scratches, until the range is installed in its final position. 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 English 9 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. 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) Hammer Pencil or other marker WARNING -- ELECTRICAL SHOCK HAZARD Use extreme caution when drilling holes into the wall or floor. There may be concealed electrical wires located behind the wall or under the floor. Identify the electrical circuits that could be affected by the installation of the Anti-Tip Device, then turn off power to these circuits. Failure to follow these instructions may result in electrical shock or other personal injury. 30" and 36" Ranges See Figure 7 and Figure 8. Thermador Service Part No. 415078 647936 Qty 4 1 Description Screw, Phillips, #10 x 1-1/2" Anti-Tip Bracket, Floor-Mounted WARNING: All Ranges can tip.

Injury to Persons could result. Install Anti-Tip Device packaged with range. Verify that the anti-tip device is engaged. See Installation Instructions. 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 hard-wood or metal. ATTENTION -- PROPERTY DAMAGE Contact a qualified installer or contractor to determine the proper method for drilling holes through the wall or floor material (such as ceramic tile, hardwood, etc.) Do not slide the range across an unprotected floor.

Failure to follow these instructions may result in damage to wall or floor coverings. Tools Needed for Installation of Anti-Tip Device: Screwdriver, Phillips Drill, electric or hand Measuring tape or ruler 1/8" drill bit (wood or metal wall or floor) Figure 7: Anti-tip Bracket Note: 48" Ranges do not require the Anti-Tip Bracket. This is due to the size and weight distribution of the 48" models. English 10 X Wall Line from edge of range Floor Left Cabinet Right Cabinet Front Edge of Right Cabinet X typical either side X = 4-1/2" (for 30" range) X = 6-3/4" (for 36" range) Figure 8: Placement of Anti-Tip Bracket (Top View) Prepare holes at fastener locations as identified below: For walls, wall studs, or floors composed of solid wood or metal, drill 1/8" pilot holes. For walls or floors composed of drywall, sheet-rock or other soft materials, drill 3/16" holes to a minimum depth of 1-3/4", then tap plastic anchors into each of the holes using a hammer.

For walls or floors composed of concrete or concrete block, drill 3/16" holes to a minimum depth of 1-3/4", then tap concrete anchors into each of the holes using a hammer. For walls or floors having ceramic tile covering, drill 3/16" holes through the tile only, then drill into the material behind the tile as indicated immediately above. If the range is moved to a new location, the Anti-Tip Device must be removed and reinstalled. 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.



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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.

Mounting Anti-Tip Bracket The alternative floor mounted bracket shall be installed as follows: 1. Place bracket on floor in position shown in Figure 8 (Bracket may be used in either corner of the installation area). 2. Secure to floor or wall stud. 3. Later, when the unit is installed, the adjustable leg will slide under the bracket. **CAUTION** When connecting unit to propane gas, make certain the propane gas tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the appliance.

The pressure of the gas supplied to the appliance regulator must not exceed 14" (34.9 mb) water column. **Natural Gas Requirements: Inlet Connection: Supply Pressure: Manifold Pressure: 1/2" NPT internal (Minimum 3/4" dia. flex line.) 6" min. to 14" max. water column. (14.9 to 34.9 mb) 5" water column (12.**

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

(27.4 mb to 34.9 mb) 10" water column (24.9 mb) **CAUTION:** The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5kPa).

). 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 least 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. **WARNING** Gas line must not come in contact with any components inside back cover of range. **Hook Up** A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit. Make sure the gas supply is turned off at the manual shut-off valve before connecting the appliance. The range is supplied with its own pressure regulator that has been permanently mounted within the range body. Use 3/4" flex line to connect between the gas supply and the appliance gas inlet, located at the lower right portion of the range. (See Figure 9.) The appliance inlet pipe connection is 1/2" NPT.

Use caution to avoid crimping the 3/4" flex line when making bends. Suggested length of flex line is 48", however, please check local codes for your area's requirements before installation. The gas supply connections shall be made by a competent technician and in accordance with local codes or ordinances. In the absence of local codes, the installation must conform to the National Fuel Gas Code ANSI Z223.1/NFPA54- current issue.

Always use pipe sealing compound or Teflon tape on the pipe threads, and be careful not to apply excessive force when tightening the fittings. Leak testing of the appliance shall be in accordance with the following instructions. Turn on gas and check supply line connections for leaks using a soap and water solution.

Bubbles forming indicate a gas leak. Repair all leaks immediately after finding them.

Figure 9: Location of Gas Supply Inlet Connection **WARNING** Do not use a flame of any kind to check for gas leaks. **English 12** **Figure 10: Location of Gas Supply Inlet Connection on 48" Ranges** **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 TYPE 30" 36" 36" with griddle 48" with griddle** **VOLTAGE 120 VAC 120 VAC 120 VAC 120 VAC** **CIRCUIT RATING 10 Amps 10 Amps 20 Amps 20 Amps** **FREQUENCY 60 Hz. 60 Hz. 60 Hz. 60 Hz.** **PHASE 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. **WARNING**

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. English 13 **Important: Dedicated 20 AMP service is required for range with electric griddle. Front of Range** **Step 7: Backguard Installation** The backguard must be attached before sliding the range into the final, installed position. A Low Back or Pot-and-Pan Shelf must be installed when there is less than 12" clearance from a combustible back wall and the back of the range above the cooking surface.

A Flush Island Trim is available for covering the back area of the range for island installations; however, the Flush 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 plate for sufficient installation clearance on griddle models.) Using a T-20 size Torx driver, fasten the backguard with four (4) Torx-head screws to the range's side panels, two (2) screws to the range's back panel, and four (4) screws to the area around the cooling blower.



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To secure the front of the backguard, 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 requires pre-assembly of the top panel to the shell using nine (9) of the enclosed Torx-head screws. For sufficient load strength, YOU MUST attach the two (2) Torx-head screws through the back corners of the top down into the shell. The Pot-and-Pan Shelf provides a shelf above the cooktop to keep foods hot or store cooking pans. OBSERVE CAUTIONS. The back panel of backguard is positioned inside these two guide channels on the back of the range. Figure 11: Backguard Installation WARNING Fingers or hand could get pinched when installing the backguard. Severe injury could result. Use extreme caution and wear thick protective gloves to avoid potential cut or laceration to finger or hand while sliding the backguard down onto the 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 30" 36" 48" English 14 6" Std. Low Back Included with Range N/A N/A 9" Low Back N/A PA36GLBH PA48GLBH 22" Pot and Pan Shelf PA30GSH PA36GSH PA48GSH Flush Island Trim PA30GITH Included with Range Included with Range Step 8: Door Removal and Reinstallation CAUTION USE CAUTION WHEN REMOVING THE DOOR. THE DOOR IS VERY HEAVY. Make sure oven is cool and power to oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns. The oven door is heavy and fragile. Use both hands to remove or replace the door. Grasp only the sides of the oven door when removing or replacing it. Failure to grasp the oven door firmly and properly could result in personal injury and product damage. With the door off, never release the levers and try to close the hinges.

Without the weight of the door, the powerful springs will snap the hinges closed with great force. Photo A: Hinge bracket in closed position 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. Photo B: Flip hinge clip toward you To Reinstall the Oven Door: 1. Hold door on both sides. Insert hinges into hinge slots. The door will be about halfway open. It may be necessary to press firmly inward on the lower portion of the door, using a rocking motion to fully seat the door's hinges. 2.

Open door all the way to expose hinge clips. Push hinge clips away from you (toward the oven) until they meet the hinge. 3. Close and open the door slowly to test the installation. It should open and close smoothly and be straight, not crooked. Photo C: Hinge removed from oven English 15 Step 9: Placing and Leveling the Range For proper performance, the range must be level. (This is very important for all products that have the griddle feature.) The range has four leveling legs that are threaded into the cast aluminum base. The range is leveled by rotating the legs using a 3/8" socket or a wrench on the hex flats at the top of each leg, or using an adjustable wrench on the flats on the sides of the foot (See Figure 12). Progression of the height adjustments should be alternated proportionally between the four legs, until the top edges of the range's side panels are close to matching the countertop height.

Griddle Tilt Adjustment (Not All Models) Check the griddle adjustment by pouring two tablespoons of water on the back of the griddle plate. The water should slowly roll into the grease tray. If not, adjust the two screws under the back of the griddle plate. Start with one half turn counter-clockwise (CCW) of the screws. Further adjustment should be made by one-quarter turn until water slowly flows into the grease tray.

CAUTION The top edges of the range's side panels must be on the same or higher level as the adjacent countertop. If the range is operated while at a lower height relative to the adjacent cabinet, the cabinet could be exposed to excessive temperatures, causing damage to the cabinet and countertop (See Figure 12).

Final height adjustments of the two rear legs take place before moving the range into its installed position in the cabinet. As the range is moved into its final, installed position, verify that one of the rear range feet has properly engaged the Anti-Tip Bracket (See Step 4). This can be verified by viewing through the opening near the floor with the Kick Panel removed.

NOTICE: Due to their size and weight distribution, the 48" ranges do not require the use of the Anti-Tip Bracket. With the range in the installed position, the final height adjustments are made to the two front legs to ensure proper alignment to the countertop. Note: It is assumed that the countertop adjacent to the range has been properly leveled. After the Range is properly leveled, replace the Kick Panel and re-install the Oven Door (See "Step 8: Door Removal and Reinstallation" on page 15). 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. English 16 &\$87,21 '2 127 RSHUDWH UDQJH LI VLGHV DUH ORZHU WKDQ WKH DGMDFHQW FDELQHW 7KLV PD\ GDPDJH WKH FDELQHW DQG FRXQWHUWRS GXH WR H\FHVVLVH WHPSHUDWXUHV &%,1(7 5\$1*(&%,1(7 &255(&7 /HYHOLQJ OHJV VKRXOG EH DGMXVWHG VR WKDW UDQJH VLGHV DUH DW WKH VDPH RU KLJKHU OHYHO DV WKH DGMDFHQW FDELQHW &%,1(7 5\$1*(&%,1(7 (DFK /HYHOLQJ /HJ FDQ EH DGMXVWHG XVLQJ D VRFNHW RU ZUHQFK RQ WKH WRS RI WKH OHJ RU XVLQJ DQ DGMXVWDEOH ZUHQFK RQ WKH DWV RQ WKH VLGHV RI WKH IRRW Figure 12: Adjusting the height of the Range English 17 Step 10: 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 gas shut-off valve to the open position.

Yellow Flames: Further adjustment is required.



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Yellow Tips on Outer Cones: Normal for LP Gas. Soft Blue Flames: Normal for Natural Gas. If the flame is completely or mostly yellow, verify that the regulator is set for the correct fuel. After adjustment, retest. Some orange-colored streaking is normal during the initial start-up. Allow unit to operate 4-5 minutes and re-evaluate before making adjustments. Figure 13: Flame Characteristics 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 13 for appropriate flame characteristics.

If any of the rangetop burners continue to burn mostly or completely yellow, verify that the burner cap is positioned properly on the burner base, then retest. If flame characteristics do not improve, call Thermador. Test Flame: Low Setting. Turn burner on to SIM. Verify that the flame travels complete around the burner.

This is known as "carry over". 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 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 these Ignition and Flame Test procedures for each rangetop burner. 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. 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.

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. 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. English 18 Test Broil Burner Ignition Set cooking mode to BROIL. The burner will ignite after 3075 seconds. The infrared ceramic broiler does not have an air shutter, so no adjustment is provided. Replace oven bottom cover. Slide cover into place and reattach to bottom of oven cavity.

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. Leave the Care and Use Manual and Installation Instructions with the owner of the appliance. The griddle plate is correctly positioned, tilted slightly forward. (See page 16 for adjustment procedure.) 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. 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). Installer Checklist Final Check List Specified clearances maintained to cabinet surfaces. Unit Level front to back side to side. Burner caps positioned properly on burner bases. All packaging material removed, including any remaining adhesive-backed foam on brushed-metal surfaces. Island trim or backguard attached. Backguard needed if horizontal clearance to combustible materials behind range is less than 12". 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.

INSTALLER: Write the model number and serial number in the Care and Use Manual (page 34). 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. Electrical Receptacle with correct over-current protection is provided for cord connection. Proper ground connection. Proper polarity at receptacle.

Operation Bezels centered on burner knobs, and knobs turn freely. Each burner lights satisfactorily, both individually and with other burners operating. Oven door hinges seated and hinge locks in proper position. Door opens and closes properly. Burner grates correctly positioned, level, and do not rock.

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.

English 19 Table des matières Consignes de scurit 1 Informations importantes concernant l'installation . . .

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. . . 3 Chapitre 2 : Prparation de l'emplacement . . . 4 Chapitre 3 : Dballage, manutention et mise en place de la cuisinire .

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20 Cet appareil lectromnager de Thermador est fait par BSH Home Appliances Corporation 5551 McFadden Ave. Huntington Beach, CA 92649 Questions ? 1-800-735-4328 www.thermador.com Nous attendons de vos nouvelles ! Consignes de scurit Consignes de scurit importantes VEUILLEZ LIRE TOUTES LES INSTRUCTIONS AVANT D'UTILISER CET APPAREIL Pour les installations au Massachusetts : 1.

L'installation doit tre ralise par un entrepreneur qualifi ou accredit, un plombier ou un installateur de gaz qualifi ou autoris par l'tat ou la rgon dans laquelle cet appareil est install.



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2. Le robinet d'arrêt de gaz doit être pourvu d'une poignée en T. 3. La longueur maximale autorisée du tuyau de gaz **APPROUVÉ POUR TOUT APPAREIL RESIDENTIEL POUR UTILISATION RESIDENTIELLE SEULEMENT 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 propriétaire. **PROPRIÉTAIRE** : Veuillez conserver ces instructions pour consultation ultérieure. Coupez l'électricité avant d'installer l'appareil. Avant de remettre l'électricité, assurez-vous que toutes les commandes sont à la position OFF. **AVERTISSEMENT** : AVERTISSEMENT Toutes les cuisinières peuvent basculer. Des personnes peuvent être blessées. Installez les dispositifs antibascule fournis avec la cuisinière. Important : Les réglementations locales varient. L'installation, les raccordements au gaz et les mises à la terre doivent être conformes à toutes les réglementations applicables. **AVERTISSEMENT** : L'information fournie dans le présent manuel doit être rigoureusement suivie, sous risque d'incendie ou d'explosion susceptible d'entraîner des blessures. -Ne stockez pas et n'utilisez pas d'essence ou autres produits inflammables à proximité de l'appareil.

SI VOUS DÉTECTEZ UNE ODEUR DE GAZ -N'allumez aucun appareil. Ne touchez pas aux interrupteurs électriques. N'utilisez pas les téléphones du bâtiment. Appelez immédiatement votre compagnie de gaz de chez un voisin. Suivez les instructions de la compagnie. Si vous n'arrivez pas à contacter votre compagnie de gaz, appelez les pompiers. -- AFIN DE DIMINUER LES RISQUES DE BASCULEMENT, INSTALLEZ UN DISPOSITIF ANTIBASCULE. ASSUREZ-VOUS QUE LE DISPOSITIF ANTIBASCULE EST BIEN EN PLACE, CONFORMÉMENT AUX INSTRUCTIONS D'INSTALLATION (REMARQUE : LE DISPOSITIF ANTIBASCULE EST OBLIGATOIRE POUR TOUTES LES CUISINIÈRES DE 76,2 CM [30"] ET DE 91,4 CM [36"]). LE DISPOSITIF ANTIBASCULE N'EST PAS Remarque : Cette cuisinière N'EST PAS conçue pour les maisons mobiles ni pour les véhicules récréatifs. N'installez PAS cet appareil dehors.

L'installation et les réparations doivent être réalisées par un installateur qualifié ou un Français 1 Informations importantes concernant l'installation Vérification du type de gaz Vérifiez le type de gaz fourni sur les lieux d'installation. L'appareil doit être raccordé au type de gaz pour lequel il est certifié. Toutes les cuisinières sont certifiées pour une utilisation avec gaz naturel ou gaz propane seulement. Assurez-vous que la cuisinière correspond au type de gaz disponible; ces appareils ne sont pas convertibles pour tous les types de gaz. Alimentation électrique : Modèles de 76,2 cm (30 po) : Brûleurs 4 : 120 VCA, 60 Hz, monophasés, circuit de 10 A.

Modèles de 91,4 cm (36 po) : Brûleurs 6 : 120 VCA, 60 Hz, monophasés, circuit de 10 A. Brûleurs 4 avec grille : 120 VCA, 60 Hz, monophasés, circuit de 20. Modèles de 121,9 cm (48 po) : Brûleurs 6 avec grille : 120 VCA, 60 Hz, monophasés, circuit de 20. **AVERTISSEMENT** : Pour éviter les risques de brûlures ou d'incendie, un couvercle conçu spécifiquement pour la cuisinière doit être installé chaque fois que la cuisinière est utilisée. Voir Tableau C : Numéro de modèle de couvercle la page 15 pour les modèles de couvercle appropriés pour cet appareil.

Une fois le couvercle choisi, l'appareil doit être installé adéquatement en utilisant les espaces libres minimaux pour surfaces combustibles spécifiés dans les instructions de préparation d'armoire, la page 4. **ATTENTION** Si l'appareil est alimenté au gaz propane, assurez-vous que le réservoir de propane est équipé de son propre détendeur en plus du détendeur fourni avec la cuisinière. La pression maximum d'arrivée du gaz de cet appareil ne doit pas dépasser les 34,9 millibars (14 po C.E.) entre le réservoir de propane et le détendeur. Important : On doit mettre en place un couvercle lorsque l'espace horizontal entre les matériaux combustibles et le bord arrière de la cuisinière est de moins de 30,5 cm (12 po). D'autres couvercles disponibles peuvent être commandés séparément et installés à l'arrière de la cuisinière. Un couvercle bas est fourni avec le modèle de 30 po, alors que tous les autres modèles sont vendus avec une garniture de lot encastré. Pour les installations en lot et autres installations avec un espace de plus de 30,5 cm (12 po), une garniture en acier inoxydable est vendue en option afin de recouvrir les brides de montage du couvercle. Assurez-vous que l'appareil convient au type de gaz fourni.

Consultez le Chapitre 5, page 12, avant de procéder à l'installation. Afin d'éliminer les risques de brûlures ou d'incendie provoqués par la chaleur, il est conseillé d'éviter d'installer des armoires au-dessus de la table de cuisson de l'appareil. Alimentation en gaz : Gaz naturel -- 14,9 mb min. (6 po, C.E.), 34,9 mb max. (14 po, C.E.) Gaz propane -- 27,4 mb min. (11 po, C.

E.), 34,9 mb max. (14 po). **ATTENTION** Cet appareil est conçu pour un usage culinaire. Pour des raisons de sécurité, ne l'utilisez jamais pour chauffer une pièce. Cet appareil a été testé conformément à la norme américaine ANSI Z21.1 pour les appareils électroménagers de cuisson au gaz et la norme canadienne CAN 1.1-M81 sur les cuisinières à gaz. On recommande fortement d'installer une hotte de ventilation adaptée au-dessus de cet appareil. Comme cet appareil peut dégager une forte chaleur, on doit porter une attention particulière aux travaux d'installation des conduits et de la hotte, lesquels doivent être conformes à la réglementation locale de construction.

Cet appareil est conforme à une ou plusieurs normes suivantes : UL 858, norme pour la sécurité des cuisinières électriques domestiques UL 923, norme pour la sécurité des appareils de cuisson aux micro-ondes UL 507, norme pour la sécurité des ventilateurs électriques ANSI Z21.1, norme nationale américaine pour les appareils électroménagers de cuisson au gaz CAN/CSA-C22.2 n 113-M1984 ventilateurs et hottes CAN/CSA-C22.2 n 61-08 cuisinières à gaz **ATTENTION Français 2** Vérifiez la réglementation locale en vigueur pour connaître la bonne méthode d'installation de l'appareil. Les réglementations locales varient. L'installation, le branchement électrique et la mise à la terre doivent respecter toutes les réglementations en vigueur. S'il n'y a pas de réglementation, l'appareil doit être installé conformément aux normes américaines en vigueur sur le gaz combustible ANSI Z223.1/NFPA54 et l'électricité ANSI/NFPA70. Au Canada, l'installation doit être conforme aux normes canadiennes CAN 1-B149.1 et CAN 1-B149.

2 du code du bâtiment pour l'installation d'appareils fonctionnant au gaz, et/ou au code de construction local. Il incombe au propriétaire et à l'installateur de déterminer si des exigences et/ou des normes additionnelles s'appliquent à l'installation spécifique. Important : Les hottes de ventilation et les ventilateurs sont conçus pour un seul conduit mural.



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Certaines réglementations municipales du bâtiment exigent toutefois un double conduit. Consultez les normes applicables et/ou la municipalité avant de débuter les travaux pour vous assurer que l'installation des conduits répond aux exigences locales. N'installez PAS un combiné hotte/four micro-ondes au-dessus des surfaces de cuisson. Ces appareils n'assurent pas une ventilation appropriée et ne conviennent pas aux surfaces de cuisson. 2. Emplacement de la hotte : Pour une meilleure limitation de la fumée, le bord inférieur de la hotte doit être placé à une distance de 76,2 cm (30 po) au-dessus de la table de cuisson. Consultez la

Figure 1.

Chapitre 1 : Exigences pour la ventilation Il est fortement recommandé d'installer une hotte de ventilation appropriée au-dessus de la cuisinière. Une ventilation par contre-tirage ne devrait pas être utilisée. Le tableau ci-dessous numérote, par numéro de modèle, les hottes Thermador que l'on conseille d'utiliser avec les cuisinières. 1. Choix du modèle de hotte et de ventilateur : Pour les installations murales, la largeur de la hotte doit être au moins égale à celle de la cuisinière.

Si l'espace le permet, il est souhaitable d'installer une hotte plus large que la cuisinière pour améliorer les performances de ventilation. Pour les installations en lot, la largeur de la hotte devrait dépasser d'au moins 7,62 cm (3 po) des deux côtés de la cuisinière. AVIS : La plupart des cuisinières comprennent des éléments combustibles qui doivent être pris en considération lors de la planification de l'installation. Si la hotte contient des matériaux combustibles (comme par exemple du placage en bois), elle doit être installée au moins 101,6 cm (40") au-dessus de la table de cuisson. 3.

Apport d'air : Un important volume d'air est nécessaire pour la ventilation, il est recommandé de prévoir un apport d'air de l'extérieur. Cet aspect revêt une importance particulière dans les logements bien isolés et très étanches. Il est conseillé de consulter un entrepreneur en chauffage et en climatisation. Options de ventilation Largeur de cuisinière 30" Configuration de surface de cuisinière 4 brûleurs 4 brûleurs avec grille 6 brûleurs Hotte Pro Wall de 30 ou 36 po 30 ou 36 po sur mesure avec soufflerie optionnelle Hotte d'lot 42 po avec soufflerie optionnelle Hotte Pro Wall de 36 ou 42 po 36 po sur mesure avec soufflerie optionnelle Hotte d'lot de 42 ou 48 po avec soufflerie optionnelle Hotte Pro Wall de 48 ou 54 po 48 po sur mesure avec soufflerie optionnelle 36" 48" 6 brûleurs avec grille Français 3 Largeur de cuisinière Configuration de surface de cuisinière Options de ventilation Remarques importantes : Il est recommandé que la hotte Professional Thermador murale ou lot sur mesure soit utilisée avec les cuisinières Professional Thermador. Les hottes murales de la gamme professionnelle HPWB ou PH ou les insertions sur mesure gamme professionnelle sont des solutions de ventilation recommandées pour ces cuisinières.

Consultez le www.thermador.com pour la sélection complète des options de ventilation, de souffleries et des accessoires de cette gamme de produits. * Pour les cuisinières gaz, rendement élevé (60 000 BTU ou plus), une ventilation minimale de 1 pi/min par 100 BTU est recommandée. Si la cuisinière est dotée d'un gril, ajouter 200 pi/min la capacité de soufflerie estimée.

Une capacité additionnelle peut être requise pour des conduits plus longs. Dans le cas des applications avec lots, il est recommandé d'utiliser une hotte dont la largeur excède celle de la cuisinière de 6 po (minimum 3 po de chaque côté). pi/min = pied cube par minute (cote standard pour la capacité d'une soufflerie).

Chapitre 2 : Préparation de l'emplacement 1. La cuisinière est un appareil monobloc. Si elle est placée au milieu des armoires, les espaces libres requis sont indiqués la Figure 1. Les mêmes engagements s'appliquent aux installations en lot, excepté 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 cuisinières peuvent être encastres entre les armoires au-delà de l'avant du four (Voir Figure 2). Figure 2 UNDERWRITERS LABORATORIES INC.

CARACTÉRISTIQUES DE COMBUSTION DES SURFACES EN PANNEAU DE FIBRES ET PLANCHES DE TYPE MINÉRAL CLASSIFIÉES Suivies des taux de progression des flammes et de la fumée. Ces désignations sont indiquées par FHC (Flame Spread/Smoke Developed - Progression des flammes/Production de fumée). Les matériaux ayant un taux 0 de progression de flammes sont ignifuges. La réglementation municipale peut autoriser un taux de progression des flammes différent. 4.

Toute ouverture dans le mur qui se trouve derrière la cuisinière et dans le plancher sous la cuisinière doit être refermée. 5. Si la distance entre un matériau combustible et le bord arrière de la cuisinière au-dessus de la table de cuisson est de moins de 30,5 cm (12 po), il est obligatoire d'installer un dossier bas ou une tablette casserole Thermador (voir Figure 2). Avec un ATTENTION Dans ce type d'installation, la porte et l'armoire peuvent comporter un risque de pincement. 3.

Les entrées d'électricité et de gaz doivent se trouver dans les zones indiquées la Figure 3a. Figure 3 Remarque : La profondeur maximale des armoires en hauteur installées d'un côté ou de l'autre de la hotte est de 33 cm (13 po). Un espace libre minimal de 40 po est nécessaire entre le dessus de la surface de cuisson et le dessous d'une armoire non protégée. Si le dessous de l'armoire en bois ou en métal est protégé par un matériau ignifuge d'au moins 6,35 mm (1/4 po) revêtu d'une feuille d'acier no 28 MSG d'au moins la même épaisseur, 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 minimale est de 91,4 cm (36 po). Les matériaux ignifuges portent la marque : engagement au matériau combustible de 12 po et plus, la garniture d'lot encastre Thermador peut être utilisée. Les Figure 2 indiquent l'espace libre nécessaire pour chaque type de plaque de protection. 6.

L'appareil ne doit jamais se trouver à proximité de matériaux combustibles, d'essence et d'autres produits inflammables (vapeurs ou liquides). 7. L'air de combustion et de ventilation arrivant à l'appareil doit pouvoir circuler librement dans les conduits. 8. Un espace libre minimal de 5 po est nécessaire lorsque la cuisinière est installée à côté d'un mur latéral combustible. Tel que défini dans le code national de combustible gaz (ANSI Z223.1, NFPA 54 dernière édition). Français 4

Cuisinière de 76,2 cm (30") } Hotte de 76,2cm (30") ou de 91,4cm (36") 91,4cm (36") ou 106,7cm (42") pour installation en lot Cuisinière de 91,4 cm (36") } Hotte de 91,4cm (36") ou 106,7cm (42") 106,7cm (42") ou 121,9cm (48") pour installation en lot Cuisinière de 121,9 cm (48") } Hotte de 121,9cm (48"), 137,2cm (54") ou 152,4cm (60") 137,2cm (54") pour installation en lot Distance minimum entre les armoires suspendues composées de matériaux combustibles 30" min.



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entre le dessous de la hotte et la surface de cuisson (40 po min. si Distance min. la hotte contient des de 45,8 cm matriaux combustibles). (18 po) l'armoire : 33 cm (13").Min. 25, 4 cm (10") paroi Largeur de la cuisinière latérale combustible 76,2 cm (30"), 91,4 cm (36") ou 121,9 cm (48") en matriau , (des deux cts). Table de cuisson Cuisinières de 30" - 76,2 cm Cuisinières de 36" 91,4 cm Profondeur Cuisinières de 48" 121,9 cm max.

de } ,MISE EN GARDE: Voir Fig. 2 Distance min. de 101,6cm (40") entre la table de cuisson et les matriaux combustibles . Zone d'arrive d'lectricit et de gaz (voir Fig. 3A).

*Hauteur min. de la cuisinière avec pieds lvateurs entièrement rtracts : 91,1 cm (35-7/8") Hauteur max. de la cuisinière avec pieds lvateurs entièrement dplys : 93,3 cm (36-3/4"). Tel que dfini dans le Code national du gaz combustible (ANSI Z223.1 dernière dition). *La hauteur de la cuisinière est rglable. Le dessus de la cuisinière doit tre au mme niveau ou plus lev que le plan de travail. Figure 1 : Espace libre des armoires Franais 5 27 5/8 po 26 1/2 po Matriaux combustibles Matriaux combustibles Min. 40 po aux combustibles Tablette casserole Min. 40 po aux combustibles Min.

12 po aux combustibles avec garniture pour lot 10 3/4po 2 1/4po 22po 9po (36" or 6po 48")*(30")* 36 3/4 po max. 35 7/8 po min. Garniture d'lot encastré (20.5 mm de hauteur) Dosseret bas Surface de cuisson Devant 24 5/8po 23 7/8po max. 36 3/4po max. 35 7/8po min. Devant Mur arrière INSTALLATION AVEC GARNITURE D'ILT ENCASTRE 24 3/4po 23 po Tel que dfini dans le code national de combustible gaz (ANSI Z223.1, dernière dition.) INSTALLATION AVEC DOSSERET BAS OU TAGRE CASSEROLES Figure 2 : Vue latérale * Rfère aux modles de cuisinière de 30, 36 et 48 po. Remarque : Porte du four ouverte, haut de la porte 44-7/8 po depuis la paroi arrière, derrière la cuisinière installée.

Un espace libre suffisant doit tre laisser pour permettre une circulation facile lorsque la porte est ouverte. Franais 6 ALIMENTATION DE GAZ ET LECTRIQUE Bordure minimale de 2-1/2 po depuis le mur pour l'alimentation en gaz ou lectrique Zone de gaz et d'alimentation lectrique D 2-1/2" A B 30" (30" modles) 36" (36" modles) C Modle 30" 36" A 5-3/4" B 18-7/16" C 5-13/16" 8-1/8" D 2-15/16" 3-3/16" 8-1/16" 19-13/16" Figure 3a : Emplacement de l'alimentation lectrique et en gaz pour les cuisinières gaz de 30 et 36 po Bordure minimale de 2-1/2 po depuis le mur pour l'alimentation en gaz ou lectrique Zone d'alimentation en gaz 4-3/8" Zone d'alimentation lectrique 2-1/2" 4-3/8" 10-3/4" 48" 18-11/16" 5-15/16" Figure 3b : Emplacement de l'alimentation lectrique et en gaz pour les cuisinières gaz de 48 po Franais 7 Remarque : Une soupape manuelle d'arrt de gaz (si elle n'est pas dj en place) doit tre facilement accessible. Assurez-vous d'indiquer o et comment fermer l'alimentation en gaz la cuisinière. Remarque : L'installateur doit indiquer au client l'emplacement de la soupape d'arrt de gaz. Remarque : Toute ouverture dans le mur derrière l'appareil et/ou dans le plancher doit tre scelle.

La cuisinière combustion jumele peut tre branche l'alimentation lectrique avec un ncessaire de cordon d'alimentation de cuisinière (fourni avec l'appareil) ou par un cblage fixe l'alimentation. Il incombe l'installateur de fournir les lments appropriés pour le cblage (cordon ou conduit et fils) et de compter la connexion lectrique selon les rglments et codes locaux et/ou le Code national d'lectricit. L'appareil doit tre mis la terre adéquatement. Voir pour plus de dtails. La cuisinière doit tre branche seulement au type de gaz pour lequel elle est certifiée.

Si la cuisinière doit tre branche au gaz propane, assurez-vous que le rservoir de gaz propane est dot d'unrgulateur de haute pression en plus du rgulateur fournie avec la cuisinière (voir pas 5). Remarque : La cuisinière est conue pour tre de niveau avec le mur arrière. Pour une installation adquate, il peut tre ncessaire de repositionner la canalisation d'alimentation en gaz et le cordon lectrique lorsque la cuisinière est pousse en position d'installation finale. SUGGESTION : Vous pouvez accomplir cette opration en passant une corde ou une ficelle autour de la canalisation ou du cordon lectrique au moment de pousser la cuisinière dans sa position d'installation finale. ci-dessus. Il est possible que le code de construction local exige une mthode de cblage diffrente. FICHE PRISE Alimentation lectrique L'installation des cuisinières gaz doit tre planifiée de sorte que la bote de drivation de la prise laisse le maximum d'espace l'arrière de l'appareil. Afin de minimiser les torsions lors du branchement de l'appareil la prise ou la bote, orientez d'abord la prise et faites glisser l'appareil en place. Lorsque le cordon d'alimentation (non fourni) ou le conduit est branché sa prise correspondante ou au couvercle de bote de jonction, la prise/fiche combine ou la bote de jonction/connecteur de conduit ne doivent pas dpasser de plus de 2,5 po du mur arrière. Voir Figure 43b.

Important : Le cordon fourni avec la cuisinière gaz, dote d'un gril lectrique requiert une prise NEMA 5-20, comme indiqu Bote de drivation et conduite 2-1/2" max. une fois branché Figure 4 : Raccordement au mur Franais 8 Chapitre 3 : Dballage, manutention et mise en place de la cuisinière MISE EN GARDE Un quipement adapt manipul par du personnel expriment doit tre utilis pour dplacer la cuisinière afin de ne pas endommager l'appareil ou le plancher. La cuisinière est lourde et repose sur des pieds rglables en acier. Le poids d'expdition approximatif de la cuisinière est indiqu au tableau A. La trousse de documentation contenant les manuels, les grilles de cuisson, la plaque de cuisson, les chapeaux des brleurs, la plaque d'habillage et les grilles du four doivent tre retirés pour faciliter la manutention. Il est aussi recommand de retirer la (les) porte(s) (Voir Chapitre 8 : Retrait et installation de la porte la page 16.). Le poids de l'appareil s'en trouvera diminu, comme indiqu au Tableau A . Voir Figure 2 la page 6. N'tez pas la plaque de cuisson et le plateau.

Retirez l'emballage externe et les matriaux d'emballage de la palette d'expdition. Toutes les cuisinières gaz sont fixes sur une palette l'aide de quatre (4) boulons (Voir Figure 5). Les boulons avant de la palette ne sont accessibles qu'une fois la base enlevée. Retirez les deux vis sous les coins infrieurs de la cavité du four et soulevez la base en l'loignant des deux saillies du socle moul de la cuisinière qui reoit le rebord infrieur de la base.



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