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You can read the recommendations in the user guide, the technical guide or the installation guide for THERMADOR PRG486GDH. You'll find the answers to all your questions on the THERMADOR PRG486GDH in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual THERMADOR PRG486GDH
User guide THERMADOR PRG486GDH
Operating instructions THERMADOR PRG486GDH
Instructions for use THERMADOR PRG486GDH
Instruction manual THERMADOR PRG486GDH

CARE AND USE MANUAL

For Thermador Professional®
PRO-HARMONY™ Gas Ranges

GUIDE D'UTILISATION ET D'ENTRETIEN

For Thermador Professional®
PRO-HARMONY™ Gas Ranges

MANUAL DE USO Y CUIDADO

For Thermador Professional®
PRO-HARMONY™ Gas Ranges

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

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Griddle Cooking Recommendations

... @@@@Please read this section before using your new appliance. @@· The "Care and Maintenance" section describes how to clean and maintain your appliance.

The "Before Calling For Service" section includes troubleshooting tips and your Warranty. · Before using your appliance, be sure to read this manual. Pay special attention to the Important Safety Instructions located at the beginning of the manual. Introduction WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death. · Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. WHAT TO DO IF YOU SMELL GAS · Do not try to light any appliance. · Do not touch any electrical switch. · Do not use any phone in your building. · Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.

· If you cannot reach your gas supplier, call the fire department. Installation and service must be performed by a qualified installer, service agency or the gas supplier. · · · WARNING: All Ranges can tip. Injury to Persons could result. Install Anti-Tip Device packaged with range. 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; 48" RANGES DO NOT REQUIRE AN ANTITIP DEVICE:.) The Thermador Professional® Ranges are free-standing units available in a number of configurations.

All models feature a gas cooking surface with a professional size, gas convection oven with broil capability.

The 48" range comes with an 18" auxiliary oven with broil capability. This manual contains important Care and Use information for all Thermador Professional® Ranges. When using this manual, it is critical that you know the model number of your range, as some information will be unique to each range. The model number may be found on the rating label located on the range as identified on page 34 of this manual. The information on the following pages summarize the various range models and identify the features of each range.

English 1 Safety IMPORTANT SAFETY INSTRUCTIONS READ AND SAVE THESE INSTRUCTIONS Gas and Electrical Requirements and Grounding Instructions PLEASE READ CAREFULLY 48" Gas Models with electric griddle: 36" Gas Models: 120 volts, 60 Hz., 10 Amp electrical circuit required. 36" gas range with electric griddle - 20 Amp circuit required. 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.

Models come from the factory certified for use with natural gas or with propane (LP) gas. Make certain your range and gas type are the same. Refer to the product rating label which can be located as indicated on page 34. 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. 120 volts, 60 Hz, 20 Amp electric circuit required. WARNING: ALWAYS DISCONNECT THE ELECTRICAL PLUG FROM THE WALL RECEPTACLE BEFORE SERVICING THIS UNIT It is recommended that a dedicated circuit servicing this appliance be provided. The use of gas cooking appliances results in the production of heat and moisture.

CAUTION: FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE CONNECTED TO A PROPERLY GROUNDED AND POLARIZED ELECTRICAL POWER SUPPLY. WARNING: To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used. See Installation Instructions for complete electrical requirements and grounding instructions. It is the personal responsibility and obligation of you, the user, to have this appliance connected to the electrical power supply by a qualified electrician, in accordance with the National Electrical Code and/or applicable local codes and ordinances. Important: All ranges must be installed with a backguard. The 30" model comes with a Low Back, and the 36" and 48" models are supplied with a Flush Island Trim. Other available backguards must be ordered separately and installed at the back of the range. The three backguard choices include a Low Back, Pot and Pan Shelf, or Flush Island Trim. Before using the range, insure that it is equipped with a proper backguard.

DO NOT attempt to use a backguard that is not designed to fit your particular model range.

Refer to the Installation Instructions accompanying this appliance for more information. 30" Gas Models: 120 volts, 60 Hz., 10 Amp electrical circuit required. English 2 IMPORTANT SAFETY INSTRUCTIONS READ AND SAVE THESE INSTRUCTIONS WARNING -- ALL MODELS: IN CASE OF AN ELECTRICAL FAILURE If for any reason a gas control knob is turned ON and there is no electrical power to operate the electronic igniters on the range's cooktop burners, turn OFF the gas control knob and wait 5 minutes for the gas to dissipate before lighting the burner manually.



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To light the burners manually, carefully hold a lighted match to the burner ports and turn the **TESTED IN ACCORDANCE WITH: . . . ANSI Z21.1 for Household Gas Appliances UL858 for Household Electric Ranges CAN/CSA-22.2 No. 61-08 for Household Cooking Ranges CAN/CGA 1.1-M81 Domestic Gas Ranges**. During a power failure, gas control knob to you can use the standard cooktop burners, but each must be lit with a match. **DO NOT** attempt to light the two left burners manually. These burners are equipped with the ExtraLow® feature and cannot be lit manually. Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 current issue and the National Electrical Code ANSI/NFPA No. 70 current issue or the Can - B149 Installation Codes for Gas Burning Appliances and C22.1 Canadian Electrical Code Part 1. It is the responsibility of the owner and the installer to determine if additional requirements and/or standards apply to specific installations. English 3 **SAFETY PRACTICES TO AVOID PERSONAL INJURY** When properly cared for, your new Thermador Professional® Range has been designed to be a safe, reliable appliance.

However, use extreme care when using this restaurant caliber range as this type of appliance provides intense heat. When using kitchen appliances, basic safety precautions must be followed, including the following: Read this Care and Use Manual carefully before using your new range to reduce the risk of fire, electrical shock, or injury to persons. Insure proper installation and servicing. Follow the installation instructions provided with this product. Have the range installed and electrically grounded by a qualified technician. Have the installer show you where the gas supply shut-off valve is located so that you know how and where to turn off the gas to the range. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician. Children should not be left alone or unattended in an area where appliances are in use. They should never be allowed to sit or stand on any part of the appliance.

If children are allowed to use the appliance, they must be closely supervised. Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the appliance. **DO NOT USE WATER ON GREASE FIRES**. Turn appliance off and smother fire with baking soda or use a dry chemical or foam-type extinguisher. Never let clothing, potholders, or other flammable materials come in contact with or too close to any infrared burner, top burner or burner grate until it has cooled.

Fabric may ignite and result in personal injury. Use only dry potholders: moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or other bulky cloth in place of potholders. Do not let potholders touch hot infrared burners, hot burners, or burner grates. For personal safety, wear proper apparel.

Loose fitting garments or hanging sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking. Do not use aluminum foil to line any part of the oven or range. Use of a foil liner could result in a shock or fire hazard, or the obstruction of the flow of combustion and ventilation air. Foil is an excellent heat insulator and heat will be trapped beneath it. This will upset the cooking performance and can damage the finish of the oven or the range. . **WARNING: Do not store items of interest to children above or at the back of the range. If children should climb onto the appliance to reach these items, they could be seriously injured. When children become old enough to operate the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.**

Never use any part of the range or oven for storage. Flammable materials can catch fire and plastic items may melt or ignite. Do not hang articles from any part of the appliance or place anything against the oven. Some fabrics are quite flammable and may catch on fire. If the range is near a window, be certain the curtains do not blow over or near the range burners; they could catch on fire. **WARNING: NEVER** cover any slots, holes or passages in the oven bottom orer's directions. Do not heat unopened food containers; a buildup of pressure may cause the container to burst. English 5 **SAFETY PRACTICES TO AVOID PERSONAL INJURY WARNING: After a spill or boil over, turn off the burner and clean around the burner and burner ports. After cleaning, check for proper operation. Clean the range with caution.**

Avoid steam burns; do not use a wet sponge or cloth to clean the range while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer. Be sure all cooktop controls are turned off and the cooktop is cool before using any type of aerosol cleaner on or around the cooktop. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

When using the oven: **DO NOT TOUCH THE INFRARED BURNER, THE INTERIOR SURFACES OF THE OVEN OR THE EXTERIOR AREA IMMEDIATELY SURROUNDING THE DOOR**. Interior oven surfaces become hot enough to cause burns. The heat deflector, which deflects heat away from the cooktop and the trim on the top and sides of the oven door, will also be hot when the oven is in use. Place oven racks in desired position while oven is cool. If a rack must be moved while the oven is hot, do not let the potholders contact the infrared burner.

Use care when opening the oven door; let hot air or steam escape before removing or replacing foods. Do not clean, rub, damage, move or remove the door gasket. It is essential for a good seal during baking. If the gasket becomes worn or excessively soiled with food particles, replace gasket to assure a tight seal.

DO NOT obstruct the flow of combustion or ventilation air. For safety reasons and to avoid equipment damage, never sit, stand, or lean on the oven door. Service should only be done by authorized technicians. Technicians must disconnect the power supply before servicing this unit. Listen to be sure the cooling blower runs whenever the oven controls are set in broil or bake modes (after Preheating See "Automatic operation of the cooling blower" on page 24). If the fan does not operate, do not use the oven.

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



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Alcohol evaporates at high temperatures. There is a risk of burning as the alcohol vapors may catch fire in the oven. Use only small quantities of alcohol in foods, and open the oven door carefully. **WARNING:** To avoid possible burn or fire hazard, a backguard designed specifically for this range must be installed whenever the range is used.

IMPORTANT SAFETY NOTICE: The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. The burning of gas cooking fuel can generate some byproducts which are on the list. Exposure to these substances can be minimized by: 1. Providing good ventilation when cooking with gas. 2.

Operating the unit according to the instructions in this manual. Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals while heating or cleaning will damage the appliance and could result in injury. English 6 Before You Begin Before Using Your Range for the First Time Check that you have these items: Table 1: Range Accessories and Parts DESCRIPTION Oven Racks, Main Oven Racks, Secondary Oven Two-Piece Broil Pan* Star Burner Caps Center Grate Burner Grates Control Knobs Coated Aluminum Griddle Product Registration Card Backguard Installation Instructions Use and Care Manual 1 1** 1 1 1 4 1 2 5 2 6 1 1 1*** 1 1 1 1*** 1 1 3 7 3 9 1 1 1*** 1 1 1 4 1 6 30" 4 Burner 3 36" 4-Burner with Griddle 3 36" 6-Burner 3 48" 6-Burner with Griddle 3 2 2 6 *

All models have one porcelain two-piece broiler pan for the oven.

The 48" models also have a small two-piece broiler pan for the secondary oven. ** The 30" model is supplied with a 6-inch tall Low Back. *** The 36" and 48" models are supplied with a Flush Island Trim. Please see Warnings concerning the required spacing behind the range when using the Island Trim. Remove all packaging materials and temporary labels from oven and cooktop. 1. Check that you have the items listed in Table 1. 2. Record the Model and Serial number on page 34. See "Data Rating Label.

" These may be used for any future contacts with Customer Service. Enter this information on the Product Registration Card included with this product then mail it to the indicated address. 3. Optional Accessories: Gliding oven racks (all sizes), Grill Plate, Black Knob Kit, Blue Knob Kit, Chopping Board, Griddle Cover, Wok Support Ring and other accessories are available from your Thermador Dealer. 4. Position the racks correctly in the oven. The correct rack position depends on the recipe and the cooking mode. The rack positions are numbered from the bottom of the oven, like an elevator. Rack position 3 is the most frequently used position. Place rack(s) in the proper position before turning on the oven.

WARNING: To help prevent burns, NEVER remove or reposition the oven racks while the oven is ON or while the oven is cooling. English 7 Side View of Oven Rack on Rack Guide: 5 4 3 2 1 Figure 1: Oven Rack Positions 5. Gliding Oven Racks Your Thermador range includes three extendable, gliding racks that can be pulled out and pushed back into the oven with minimum effort - even while supporting a large turkey or roast. If yours is a 48" model, the secondary oven of your range also has two gliding racks. · Placing Racks in Oven: To insert a rack into the oven, hold the rack with the back rail up toward the back.

Place the safety hooks under the front of the rail guides. Push the rack into the oven, lifting the rack stops over the front of the rail guides. Slide the rack into position. When placing food on a rack, pull the rack out to the stop position. The racks are designed to lock and not tilt while in fully-extended position.

· Removing Racks from Oven: To remove or reposition a rack in the oven, pull the rack toward the front of the oven. Lift up the front of the rack over the safety stops and pull the rack from the oven. · Place oven racks in desired positions before turning on the oven. **IMPORTANT:** When placing the gliding rack in the oven, make sure the front supports on the rack guides rest in the large slots at the front corners of the rack, as shown. This is necessary to keep the rack in the correct position while fully inserted into the oven. Figure 3: Side View of Oven Rack 6. Ensure that the burner caps are correctly seated on the burner bases of the range's cooktop. Turn on each burner to check for proper flame color. See page 14 for details. **CAUTION:** Aluminum foil should never be used to cover the oven racks or to line the oven.

Do not remove the infrared burner in the gas oven. Note: It is normal for the cooling process to push heated air out into the room when the oven is on. Before baking or broiling, the oven and broiler should be turned on to burn off the manufacturing oils. Turn the oven on to 450°F (230°C) for 20 to 30 minutes; then turn the broiler to "BROIL" for same length of time. You may wish to turn on the ventilator above your range during this time. Please note that it is normal for small amounts of smoke to be visible from the range, during this initial breaking-in process. Please read "Care and Maintenance" on page 28 before cleaning the oven racks. Figure 2: Gliding Oven Rack English 8 Description Model and Parts Identification -- 48" Range Key for 48" Models 1. 22" Pot-and-Pan Shelf, 9" Low Back or Flush Island Trim (Pot-and-Pan Shelf and Low Back ordered separately) 2. Burner Grates & Burners 3.

Electric Griddle 4. 5. 6. 7. 8.

9. 10. 11. 12. 13.

Control Knobs, ExtraLow® Burners (2) Control Knobs, Standard Burners (4) Control Knob, Griddle (1) Oven Temperature Selectors, Main and Secondary Ovens Selector Switches, Main and Secondary Ovens Oven Door Viewing Window Secondary Oven (2 gliding racks included) Kick Panel Range Feet (4) 1 2 4 2 5 3 8 2 86 77 5 9 11 10 12 13 Figure 4: 48" Model **WARNING:** To provide proper ventilation of the range, do NOT remove range feet. 14. 15. 16. 17. 18. 19. 20. 21. Oven Interior Light Broil Burner Oven Thermostat Sensor Rack Guides Gliding Oven Racks (3 included) Bake Burner (hidden) Convection Fan Cover Broil Glow Igniter 14 20 21 15 18 16 17 19 Figure 5: Gas Oven Interior English 9 Model and Parts Identification -- 36" Range Key for 36" Models 1.

22" Pot-and-Pan Shelf, 9" Low Back or Flush Island Trim (Pot-and-Pan Shelf and Low Back ordered separately) 2. Burner Grates & Burners 3. 4. 5. 6. 7. 8. 9. 10. Control Knobs, ExtraLow® Burners (2) Control Knobs, Standard Burners (4) Oven Temperature Selector Oven Mode Selector Oven Door Viewing Window Kick Panel Range Feet (4) 1 2 3 4 5 6 4 7 8 10 9 10 Figure 6: 36" Model 2 Model and Parts Identification -- 30" Range Key for 30" Model 1.



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6" Low Back - shown (Island Trim and Pot-and-Pan Shelf ordered separately) 2. Burner Grates & Burners 3. Center Grate 4. 5. 6.
7. 8. 9. 10. 11.

Control Knob, ExtraLow® Burners (2) Control Knobs, Standard Burners (2) Oven Temperature Selector Oven Mode Selector Oven Door Viewing Window Kick Panel Range Feet (4) 1 2 4 6 7 5 8 9 11 10 11 3 2 **WARNING:** To provide proper ventilation of the range, do NOT remove range feet. Figure 7: 30" Model English 10 Using the Cooktop Sealed Star® Burners Your new range has sealed Star® burners. There are no burner parts under the cooktop to clean, disassemble or adjust. The cooktop features four or six gas surface burners; each rated at 18,000 BTU/HR (15,000 BTU/HR using Propane). The burners are mounted on top of unique-shaped pedestals. This makes the burner assemblies accessible for easy cleaning. On all models, the two left burners have the exclusive ExtraLow® feature, the remaining burners are standard. Each burner has its own control knob. LEFT REAR Burner: LEFT FRONT Burner: CENTER REAR Burner: CENTER FRONT Burner: RIGHT REAR Burner: RIGHT FRONT Burner: GRIDDLE: Figure 9: Cooktop Symbols Setting Indicator Figure 8: Star® Brass Burner Base Control Knobs The control knobs for two sealed gas burners, one in front and one in the rear, are located directly in front of and below the pair of burners on the control panel. The symbol above each control knob identifies either the burner position on the cooktop or the griddle control, depending upon your model.

Knob Bezel Figure 10: Standard Burner Control Knob English 11 Operation of the Burners · Press in on the knob and turn it counter-clockwise to the setting on the knob. The igniter for the selected sealed burner clicks and sparks. After burner ignition, the igniter stops clicking. Rotate the knob to any flame setting between HI and SIM. The blue signal light, between the burner knobs, will light when adjacent burners are lit. The light will remain on until the adjacent burners are turned off. Operation of the ExtraLow Burners · XLO, the very lowest setting, is achieved by cycling the flame ON for approximately 7 seconds and OFF for 53 seconds of each minute. When the knob is rotated just beyond the SIM setting, the flame will cycle ON for approximately 54 seconds and OFF for 6 seconds of each minute. To vary the amount of low heat, the control can be set anywhere within the SIM and XLO range marked on the knob.
ExtraLow Techniques · The type and quantity of food affects which setting to use.

The pan selected affects the setting. Its size, type, material, and whether a lid is used, all affect the consistency of the cooking temperature. To maintain a low or simmer heat, bring food to a rolling boil. Stir well, then cover the pan and lower the heat to a setting just below SIM. Check periodically to see if the control knob should be turned to another setting.

If an over-size pan is used, the simmer action may occur mainly in the center of the pan. To equalize the temperature throughout the food, stir the food around the outer edges of the pan into the food in the center. It is normal to stir food occasionally while simmering. This is especially important when simmering for several hours, such as for a homemade spaghetti sauce or beans. When lowering the flame setting, adjust it in small steps.

If the setting is too low to hold a simmer, bring the food back to a boil before re-setting to a higher heat. It is normal not to see simmer bubbles immediately after the food has been stirred. There may be bubbling when the flame cycles ON and no bubbles when the flame is OFF. Even when the flame is OFF, there will be steam and a slight quiver on the liquid's surface. BTU for Standard Burners · HI is equivalent to 18,000 BTU / HR (15,000 BTU/HR using Propane). SIM is equivalent to 2,100 BTU / HR. · BTU for ExtraLow® Burners · HI is equivalent to 18,000 BTU / HR (15,000 BTU / HR using Propane). SIM is equivalent to 3,000 BTU / HR. XLO is equivalent to 375 BTU / HR when the control knob is adjusted to the lowest setting in the ExtraLow® range. · The controls for the two left burners, front and rear, have flame settings even lower than the standard SIM settings.

· Setting Indicator · ExtraLow® Range Figure 11: ExtraLow® Burner Control Knob Igniter The drawing shows that the control knob has an additional range between the SIM and XLO settings. When the knob is set within this range, the flame cycles off and on. By varying the length of time the flame is off and on, the heat is reduced even further to cook delicate foods. For example, these very low settings are suitable for simmering and poaching, melting chocolate and butter, holding cooked foods at temperatures without scorching or burning, etc. Figure 12: Igniter English 12 Each burner has its own electronic igniter that sparks when the burner is turned on. Each burner should light in 4 seconds or less. If a burner does not light, check to see that the cap is positioned correctly on the base. Checking Burner Cap Placement · Check each burner to make sure there is no gap between the burner cap and burner base. See Figures 10 and 11: Correct and Incorrect Burner Cap Placement to see examples of correct and incorrect placements of the burner cap. You may gently try to move the burner caps from side to side to check if the caps are properly placed on the burner bases.

When properly placed, each burner cap will rest flat on top of its burner base, and completely cover the star-shape of the burner base when viewed from the top as shown in Figure 10: Correct Burner Cap Placement. CAUTION: Do not touch the burners when the igniters are sparking. If a burner fails to ignite, refer to the section "Before Calling For Service" on page 34. · Brass Burner Base Burner Cap Ports Figure 14 : Correct Burner Cap Placement Figure 13: Star® Burner Components Burner Cap Placement The burner caps must be properly placed on the burner bases for the cooktop to function properly. If the burner cap is not properly placed, one or more of the following problems may occur.

· Burner flames are too high. · Flames shoot out of burners. · Burners do not ignite. · Burner flames light unevenly. · Burner emits gas odor. **WARNING:** To prevent flare-ups and avoid the creation of harmful by-products, do not use the cooktop without all burner caps and all burner grates properly positioned. **WARNING:** To prevent burns, do not touch burner caps or grates while hot. Turn the cooktop off and allow the burners to cool. Figure 15 : Incorrect Burner Cap Placement English 13 Automatic Re-Ignition If any one or more burners blow out, the electronic igniter automatically activates to re-light the flame.



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Do not touch the burners when the igniters are active. Flame Description · The burner flame color should be blue with no yellow on the tips. It is not uncommon to see orange in the flame color; this indicates the burning of airborne impurities in the gas and will disappear with use. Important: · · · For proper combustion do not use the cooktop without the burner grates in place. There is a slight sound associated with gas combustion and ignition. This is a normal condition.

On cooktops using propane gas (LP), a slight "pop" sound may be heard at the burner ports a few seconds after the burner has been turned off. Dark Blue Secondary Cone Light Blue Power Failure · In the event of a power failure, only the standard burners can be manually lit. It is necessary to light each one individually. If the cooktop is being used when the power failure occurs, turn all knobs to the OFF position. The standard burners can be lit by holding a match at the ports and turning the control knob to the position. Wait until the flame is burning all around the burner cap before adjusting the flame to the desired height. The ExtraLow burners cannot be used during a power failure. Be sure to turn them off. If an ExtraLow burner is on when a power failure occurs, it cannot be turned back on until the knob is first turned off. The griddle cannot be used during a power failure.

If you smell gas, refer to safety precautions listed inside the front cover. · Primary Cone · Figure 16: Flame Color · · · With propane (LP) gas, slight yellow tips on the primary cone are normal. The flame should burn completely around the burner cap. If it doesn't, check that the cap is positioned correctly on the base and that the ports are not blocked. The flame should be stable with no excessive noise or fluttering.

WARNING: *This product contains or, through ordinary use for its intended purpose, facilitates emission of chemicals or other substances known to the State of California to cause cancer and/or birth defects or other reproductive harm. To minimize exposure to these chemicals: 1. The burners should be adjusted by a certified installer or agency to ensure proper combustion. 2. Ensure proper ventilation with an open window or use a ventilation fan or hood when cooking with Gas.*

3. Always operate the unit according to the instructions in this manual. · · WARNING: In the event of a power failure, all knobs are to be turned to the OFF Position. Only the standard burners can be lit manually. Flame Height · The correct flame height depends on 1) size and material of pan being used; 2) food being cooked; and 3) amount of liquid in the pan. Never extend the flame beyond the base of the pan. Use a low or medium flame for pan materials that conduct the heat slowly, such as porcelain coated steel or glass-ceramic. · · English 14 Cookware Recommendations WARNING: To avoid risk of serious injury, damage to appliance or cookware, please observe the following: · · Bakeware, such as large casserole pans, cookie sheets, etc. should never be used on the cooktop. Placement of large stock pots should be staggered when used on the cooktop.

· Do not let plastic, paper or cloth come in contact with a hot burner grate. They may melt or catch fire. Never let a pan boil dry. This can damage your pan and the cooking surface. Professional quality pans with metal handles are recommended because plastic handles can melt or blister if the flame extends up the side of the pan. Professional quality pans are found at restaurant supply stores and gourmet specialty shops. All cookware should have these characteristics: good heat conductivity, good balance, correctly sized base diameter, a heavy, flat base, and a proper fitting lid. For best cooking results, the flame should be contained under the bottom of the pan. Aluminum and copper are pan materials that conduct the heat quickly and evenly. These metals are sometimes attached to the base or in the core between stainless steel. · · · 2" (51 mm) Figure 17: Base Diameter · Select the base diameter to match the diameter of the flame.

The diameter of the flame should be the same size as the pan base or slightly smaller. Oversize or under size pans sacrifice cooking performance. A 5-1/2" (140 mm) base size is generally the smallest recommended. Figure 19: Flat Base Pan · Figure 18: Balanced Pan · Balance is important for stability and even cooking. The handle must not be heavier than the pan and tilt it unevenly.

A pan must sit level on the grate without rocking or wobbling. Food packaged in aluminum foil should not be placed directly on the burner grate. Aluminum foil can melt during cooking. A heavy, flat base is more apt to remain flat when heated. Pan bases that are warped, dented, ridged or too lightweight will heat unevenly.

Heat and cool pans gradually to avoid sudden temperature changes which tend to distort cookware. Do not add cold water to a hot pan. · English 15 · porcelain-coated cast iron wok support ring must be purchased separately. Canners and Stock Pots -- Select one with a base diameter that extends no more than 2 inches (51mm) beyond the grate. Standard Size Water Bath Canner 21 to 22 quarts (19.95 to 20.9 liters), with an 11 to 12 inch base (279 to 305 mm) and a 9 to 11 inch depth (229 to 279 mm). Figure 20: Covered Pan Standard Size Pressure Canner 8 to 22 quarts (7.6 to 20.9 liters), with an 8 to 11 inch base (203 to 279 mm) and a 6-1/2" to 12 inch depth (165 to 305 mm).

· A properly fitting lid will shorten cooking time and make it possible to use lower heat settings. Specialty Cookware Canning Tips: · · A flat base pan is preferred to one with a concave, convex or rippled base. When using two canners at the same time, use staggered burners. Do not block air to the burners. A flame needs the right amount of air for complete combustion. Use a cover on a canner when bringing the contents to a boil. Once the contents have reached a boil on HI, use the lowest flame possible to maintain the boil or pressure. Canning produces a large amount of steam. Take precautions to prevent burns. · · · Figure 21: Flat-Bottom Wok Pan Cooking Recommendations Suggestions For Using the Recommendations Use the chart on page 17 to page 19 as a guide. The settings you use will vary depending on the pans selected and the starting temperature of the food. On the chart, the "Finish Setting" has been separated for the standard and ExtraLow burners. There may or may not be a change between the two burner settings. Figure 22: Round-Bottom Wok In Support Ring The ExtraLow setting can be either a cooking or a holding setting. Raise or lower the flame setting gradually.



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Allow time for the pan and the food to adjust to the new setting. · Woks -- Either flat based or round bottom woks with the accessory ring can be used on all models. Round bottom woks must be used with a support ring. The English 16 Surface Burner Cooking Recommendations Food BEVERAGES Cocoa BREADS French Toast, Pancakes, Grilled Sandwiches BUTTER Melting CEREALS Cornmeal, Grits, Oatmeal Start Setting MED heat milk MED preheat skillet Finish Setting Standard Burners SIM finish heating SIM to MED cook Finish Setting ExtraLow (XLO) Burners XLO keep warm, cover* Same as for Standard Burners Allow 5 to 10 minutes to melt SIM to MED finish cooking according to package directions Same as for Standard Burners XLO to hold, cover* XLO allow 10 to 15 minutes to melt XLO to hold* SIM to MED SIM Same as for Standard Burners Same as for Standard Burners Same as for Standard Burners XLO cook 3 to 4 minutes for soft cooked; or 15 to 20 minutes for hard cooked SIM - finish cooking Same as for Standard Burners XLO to hold for a short period* Same as for Standard Burners Same as for Standard Burners XLO Simmer until tender SIM - to start melting HI cover, bring water to a boil, add cereal CHOCOLATE Melting DESSERTS Candy Pudding and Pie Filling Mix XLO - may be stirred to hasten melting SIM to MED cook following recipe SIM to MED SIM - cook according to package directions SIM to MED SIM bring milk to a boil MED HI cover eggs with water, add lid, bring to boil Pudding EGGS Cooked in Shell SIM Fried, Scrambled SIM to MED melt butter, add eggs Poached HI bring water to the boiling point, add eggs MED HI until meat starts to sizzle MED HI melt fat, then brown on MED HI, add liquid, cover MED HI preheat skillet MED HI heat oil, then brown on MED MED HI heat oil SIM to MED finish cooking MEAT, FISH, POULTRY Bacon, Sausage Patties Braising: Swiss Steak, Pot Roast, Stew Meat Quick Frying: Breakfast Steaks Frying: Chicken Deep Frying: Shrimp SIM to MED finish cooking MED HI fry quickly SIM cover, finish cooking MED to MED HI to maintain temperature Same as for Standard Burners Same as for Standard Burners Same as for Standard Burners * It is recommended that these foods are stirred occasionally. English 17 Food Pan Frying: Lamb Chops, Thin Steaks, Hamburgers, Link Sausage Poaching: Chicken, whole or pieces, Fish Simmering: Stewed Chicken, Corned Beef, Tongue, etc.

PASTAS Macaroni, Noodles, Spaghetti POPCORN (use a heavy, flat bottom pan) PRESSURE COOKER Meat Vegetables RICE Start Setting MED HI preheat skillet Finish Setting Standard Burners MED brown meat Finish Setting ExtraLow (XLO) Burners Same as for Standard Burners XLO to hold to finish cooking XLO to simmer slowly XLO to hold, cover* MED HI Cover, bring liquids to a boil HI cover, bring liquid to a boil HI bring water to a boil, add pasta HI cover, heat until kernels start to pop MED HI to HI build up pressure HI build up pressure HI cover, bring water and rice to a boil. MED HI cook meat/vegetables, follow recipe MED melt fat, follow recipe XLO MED to MED HI to maintain a rolling boil MED HI finish popping Same as for Standard Burners Same as for Standard Burners Same as for Standard Burners Same as for Standard Burners Same as for Standard Burners XLO to hold, cover XLO simmer to thicken sauce, uncovered XLO to hold, cover* XLO to hold, lowest setting for short period, stir frequently SIM to MED maintain pressure SIM to MED maintain pressure SIM to maintain Low Boil Cover and cook until water is absorbed. SIM to maintain simmer SAUCES Tomato Base White, Cream, Bernaise Hollandaise SIM finish cooking SOUPS, STOCK VEGETABLES Fresh Frozen HI cover, bring liquid to a boil HI cover, bring water and vegetables to a boil HI cover, bring water and vegetables to a boil HI heat oil SIM to maintain simmer SIM to MED cook 10 minutes, or until tender SIM to MED cook according to package directions MED to MED HI maintain frying temperature SIM to MED cook according to package directions Simmer XLO to hold, cover* Same as for Standard Burners XLO to hold, cover Same as for Standard Burners Same as for Standard Burners Same as for Standard Burners Deep Frying In Pouch HI bring water and pouch to a boil * It is recommended that these foods are stirred occasionally. English 18 Food Saute Start Setting MED HI heat oil or melt butter, add vegetables HI heat oil, add vegetables Finish Setting Standard Burners SIM to MED cook to desired doneness MED to MED HI finish cooking Finish Setting ExtraLow (XLO) Burners Same as for Standard Burners Same as for Standard Burners Stir Fry * It is recommended that these foods are stirred occasionally. Using the Electric Griddle Description (Available on some models) The built-in griddle is made of restaurant-quality aluminum that is coated with a non-stick coating. This produces a surface with even heat that is easy to clean. A maple chopping block, stainless steel cover, and coated aluminum grill plate are available as accessories and are purchased separately. The maple chopping block and stainless steel cover are sized to fit on top of the surface when the griddle is not being used. The coated-aluminum grill plate accessory is designed to replace the griddle plate. See the instructions that come with the grill plate accessory for more details.

The maple chopping block and stainless steel cover must be removed before turning the griddle on. · The electric griddle element is rated 120 volts AC, 1,600 watts. Figure 23: Griddle Control Knob Preparing the Griddle The griddle must be tilted slightly forward for optimum performance. See Installation Manual for procedure to check and adjust griddle for proper tilt of griddle plate. The griddle plate is tilted slightly from the factory, however during installation, the installer is responsible for leveling the product. The griddle plate should be washed with warm soapy water then rinsed with clear water prior to use. The griddle may be used without any butter, margarine or oil. However, a very small amount may be used to flavor foods. Any utensil may be used on the griddle surface. Care should be taken that the surface is not gouged when utensils are used.

CAUTION The griddle element is hot after use. Allow sufficient time for griddle components to cool before cleaning. Control Knob · · · The griddle is electronically controlled with temperatures marked on the knob from 150°F to 500°F. There are no fixed settings on the knob. Press and turn the knob clockwise to the temperature setting.



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Griddle Grease Tray · Push the tray under the front edge of the griddle overhang to catch grease or food residue. Clean the tray after every use. When removing the tray, use care so that the contents do not spill. English 19 · After cooling, pour the grease into a grease resistant container for disposal. Note:

Having a properly installed ventilation hood is not considered a source of excessive airflow.

Griddle Cooking Recommendations FOOD Eggs Bacon, Breakfast Sausage Figure 24: Griddle Grease Tray SETTING 325°F to 350°F (160°C to 180°C) 375°F to 400°F (190°C to 200°C) 350°F to 375°F (180°C to 190°C) 375°F to 400°F (190°C to 200°C) 375°F to 400°F (190°C to 200°C) 400°F to 425°F (200°C to 220°C) 375°F to 400°F (190°C to 200°C) 350°F to 375°F (180°C to 190°C) 350°F to 375°F (180°C to 190°C) 375°F to 400°F (190°C to 200°C)

375°F to 400°F (190°C to 200°C) Toasted Sandwiches Boneless Chicken Breasts Boneless Pork Chops, 1" thick Steaks, 1" thick Ground Beef Patties (6 ounces) Hot Dogs Ham Slices, 1/2" thick Pancakes, French Toast Potatoes, Hash Browns Cooking on the Griddle 1. Check that the grease tray is tucked under the griddle plate overhang. 2. Turn the knob to the cooking temperature to preheat the griddle. 3. Preheat 10 to 12 minutes. 4. Add butter, margarine, oil or shortening if desired. NOTICE: Griddle / Grill performance may vary if there is an excessive amount of airflow in the vicinity of the appliance. The excessive airflow could be from an air-conditioning register or ceiling fan blowing at the cooktop.

This could create longer than normal heat-up time or it could cause the Griddle / Grill temperature to be higher or lower than the knob setting. Using the

Oven Bake Tips for Bake Preheating the Oven Preheat the oven before cooking any foods, except large pieces of meat or poultry. See your recipe for preheating recommendation. Preheating time depends on the temperature setting and the number of racks in the oven. Getting the Best Results · Minimize opening the door: · Use a minute timer. · Use the interior oven light. · · Choose the right size utensil; use the utensil recommended in the recipe. Store the broiler pans outside the oven. An extra pan without food, affects the browning and cooking. The type of pan used affects the browning: · For tender, golden brown crusts, use light nonstick/anodized or shiny metal utensils.

· For brown crisp crusts, use dark non-stick/ anodized or dark, dull metal utensils or glass bakeware. These may require lowering the bake temperature 25°F. English 20 Bakeware Type · Metal bakeware (with or without a non-stick finish), heat-proof glass, glass-ceramic, pottery, or other utensils are suitable for the oven. Suitable cookie sheets have a small lip on one side only. Heavy sheets or those with more than one side may affect the baking time.

Secondary Oven (48" Models) · Baking on rack #3 will result in the best product. When additional height is needed, rack #2 may be used. The use of rack #2 with pies will result in a crisp bottom crust without over baking the top. If two rack baking is desired in this small oven, use racks #2 and #5. For best results, stagger baking pans front to rear with the pan on rack #2 toward the rear and the pan on rack #5 toward the front.

· Bake Rack Positions · Rack level positions in the oven are numbered like an elevator. Number one level is the lowest and number five level is at the top.

Bakeware Placement · Allow at least 1" of space between the pans and the oven walls so heat can circulate around each pan. Stagger bakeware so that one is not directly above another. Allow 1-1/2" above and below each pan. Convection 5 4 3 2 1 Cooking with Convection There are many advantages to cooking with convection. In the convection system, a fan in the back of the oven moves heated air evenly around the oven. The moving air provides even heat so foods can be placed on any rack level with consistent results. Multiple racks of foods can be cooked or large quantities of foods can be cooked at the same time.

Foods will cook thoroughly without having to rotate pans.

Low, shallow bakeware should be used with convection cooking. This allows the heated air to circulate around the food. Pans with high sides or pans that are covered are not suitable for convection cooking because high sides or lids prohibit the warm air from circulating around the food. Your favorite pans and cookware can be used for convection cooking provided they have low sides to allow the heated air to circulate around the food. Any food cooked uncovered will brown evenly and form a nice crust. Foods in covered dishes (casseroles, pot roast) or delicate custards do not benefit from convection cooking. Figure 25: Oven Rack Positions Large Main Oven One Rack Baking · The Bake mode is best for baking on one rack with rack level #3 used for most baked items. If the item is tall, such as an angel food cake, rack level #2 may be used. Pies are best baked on rack level #2 to make certain the bottom of the crust is done without over browning the top. When large pieces of meat or poultry are roasted, such as a prime rib of beef or a turkey, rack level #2 is the preferred rack.

Two Rack Baking · Rack levels #2 and #4 may be used when baking on two levels. Foods such as cookies and biscuits work well using these two racks. Casserole dishes may also be baked using these two levels. Convection Baking Time can be saved by baking an entire batch of cookies at the same time. The cookies will bake evenly and be done all at once.

The baking time may be shorter due to the warm circulating air. For small items such as cookies, check to see if they are done one to two minutes before the recipe time. For larger baked items such as cakes, check five to six minutes before the time indicated on the recipe. Convection cooking of meat and poultry will result in foods that are brown and crispy on the outside and moist and English 21 Three Rack Baking · If three-rack baking is desired, the Convection

Bake mode should be used. juicy on the inside.

Large meat or poultry items may cook up to 30 minutes less than the suggested time so check them so they will not be over baked. A meat thermometer or an instant read thermometer will provide more accurate results than the "minute per pound" method. The larger the piece of meat or poultry, the more time you will save. Rack Positions One Rack Baking · When baking on one rack, best results are obtained in the bake mode (see Bake). When roasting a turkey or a large piece of meat, convection bake may be used. Rack #2 is the most appropriate rack.



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Converting Conventional Baking to Convection Baking To convert most recipes for baked items (cookies, cakes, pies, etc.); reduce the oven temperature by 25°F. For meats and poultry, the temperature should not be reduced. The same temperature recommended in recipes and cooking charts for meats and poultry should be used.

Two Rack Baking · Racks #2 and #4 are most appropriate when using the convection bake mode. Cookie sheets should not be staggered but the cookie sheet on rack #2 should be placed directly under the one on rack #4. Stagger round cake pans. This may be used for cakes, cookies, biscuits and other foods for which two rack baking is desirable. When several casseroles, frozen pies or cakes are to be baked, use racks #2 and #4. These two racks can also be used for a large oven meal. Tips for Convection Bake Preheating the Oven Preheat the oven before cooking. See your recipe for preheating recommendation.

Preheating time depends on the temperature setting and the number of racks in the oven. Temperature Setting When using Convection Bake, reduce the temperature recommended in the recipe by 25°F, although the temperature does not need to be reduced when cooking meats.

When roasting meats, check internal temperature prior to time recommended by recipe to prevent over cooking. High Altitude Baking When baking at high altitudes, in either BAKE or CONVECTION BAKE, recipes and baking times vary. For accurate information, write the Extension Service, Colorado State University, Fort Collins, Colorado 80521. There may be a cost for the bulletins. Specify the type of information you want (example: cakes, cookies, breads, etc.

). Condensation It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture will condense on any surface cooler than the inside of the oven, such as the control panel. . . . Three Rack Baking · When several sheets of cookies are to be baked, bake them on racks #1, #3 and #5.

Place the baking sheets directly above each other on the respective racks to allow air to flow around the baking sheets. Bakeware Type · Aluminum bakeware gives the best browning results. Cookie sheets with only two sides give the best results. Aluminum commercial half-sheets or professional cooking utensils may be used. Placement · For better browning, utensils such as cookie sheets, jelly roll pans and rectangular baking pans should be placed crosswise on the rack with the shorter sides on the right and the left. This allows the air to circulate freely. When baking on more than one rack, stagger round cake pans but cookie sheets should not be staggered. · CAUTION: WHEN USING THE OVEN IN ANY MODE Never use aluminum foil to cover the oven racks or to line the oven. It can damage the oven and cause a fire hazard if heat is trapped under it. See page 4.

English 22 Setting Bake/Convection Bake/Extended Bake Bake / Convection Bake These cooking modes are for baking, roasting or warming using one, two or three racks. Figure 26: Oven Controls for 36" Range To Set the Oven 1. Select BAKE mode or CONVECTION BAKE mode using the Mode Selector Knob. 2. Set oven temperature using the Temperature Selector Knob. · If using CONVECTION BAKE, set the Temperature Selector Knob 25°F below the temperature suggested in the recipe. No variation in temperature setting is necessary if roasting meats or poultry. · The convection fan turns on six (6) minutes after the oven is turned on if the CONVECTION BAKE mode is selected. · The OVEN ON and PREHEATING lights turn on. Note: The interior oven light is operated by a separate switch that turns the light on and off, independent of any control setting.

Extended Bake This unique cooking mode is for assisting the user for compliance to Sabbath principles. 1. Select EXTENDED BAKE mode using the Mode Selector Knob. 2. Set oven temperature using the Temperature Selector Knob.

· PREHEATING PHASE is the same as for other BAKE modes. Once the oven is preheated to the selected temperature, the twenty-two (22) minute Extended Bake cycle begins. · ACTIVE PHASE baking is as usual for nineteen (19) minutes, except during the last two (2) minutes, the OVEN ON and PREHEATING lights blink slowly (on 3 sec. / off 3 sec. together) to serve as a NOTICE for the final phase.

OVEN ON PREHEATING · The oven is preheated to the set temperature when the PREHEATING light cycles off the first time. OVEN ON PREHEATING OVEN ON · The OVEN ON light stays on during any active cooking mode, and remains on until either of the oven control knobs is turned to the OFF position. PREHEATING English 23 · ACCESS PHASE (oven idle): Once the two lights stop blinking (both remaining on), the final three (3) minutes allows the Sabbath user access to the oven without effecting a change in the operation of the range. The oven burner remains off during this phase. to 375°F. Likewise for BROIL mode, the cooling blower activates only after the oven reaches 425°F, while heating up to broiling temperature. Note: This cooling process normally pushes heated air forward, through the air space above the top of the oven door. DO NOT continue to use the oven if the cooling blower fails to activate while baking at temperature settings of 425°F or greater, or while broiling. Call a qualified service agency to repair the range. Automatic operation of the cooling blower The cooling blower does not activate in any of the BAKE modes for temperature settings less than 425°F.

For temperature settings of 425°F or greater, the cooling blower activates only after the oven reaches 425°F, while heating up to the set temperature. When the oven is turned off, the blower remains on until the oven temperature cools LEFT OVEN Figure 27: Secondary Oven Controls for 48" Range To Set the Secondary Oven (48" Range) 1. Select BAKE mode using the Mode Selector Knob. 2. Set oven temperature using the Temperature Selector Knob. · The OVEN ON and PREHEATING lights turn on. · The OVEN ON light stays on during any active cooking mode, and remains on until either of the oven control knobs is turned to the OFF position. OVEN ON PREHEATING Note: The interior oven light is operated by a separate switch that turns the light on and off, independent of any control setting. Other Uses of Bake · The oven is preheated to the set temperature when the PREHEATING light cycles off the first time.

Slow Cooking and Low Temperature Uses of the Oven In addition to providing perfect temperatures for baking and roasting, the oven can be used at low temperatures to keep hot, cooked foods at serving temperature, to dehydrate food and to warm plates.

OVEN ON PREHEATING English 24 Hot cooked foods can be kept at serving temperatures.



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Set the oven to bake and use the temperature suggested on the chart. For best results, preheat the oven to the desired temperature. Foods that need to be kept moist must be covered with a lid or aluminum foil. FOOD Biscuits and Muffins (covered) Casserole (covered) Fish and Seafood Deep Fried Foods Gravy or Cream Sauces (covered) Lamb and Veal Roasts Pancakes and Waffles (covered) Potatoes Baked Mashed (covered) Pies and Pastries Pizza (covered) Pork Poultry (covered) Vegetables (covered) OVEN TEMPERATURE 175° - 200°F 175° - 200°F 175° - 200°F 200° - 225°F 175°F 175° - 200°F 200° - 225°F 200°F 175°F 175°F 225°F 175° - 200°F 175° - 200°F 175°F WARNING: FOOD SAFETY The United States Department of Agriculture advises: DO NOT hold foods at temperatures between 40°F to 140°F more than 2 hours.

Cooking raw foods below 275°F is not recommended. Suggested Temperature Recommendations to Keep Food Hot FOOD Beef Bacon OVEN TEMPERATURE 150°F 200° - 225°F Baking Recommendations FOOD Cookies Layer Cakes Sheet Cakes Bundt™ Cakes Brownies or Bar Cookies Biscuits Quick Bread Muffins Fruit Pies Fruit Cobblers Yeast Bread, Loaves Dinner Rolls Cinnamon Rolls Yeast Coffee Cake PAN SIZE 12"x15" Cookie Sheet 8" or 9" Round 9"x13" Pan 12 Cup 9"x9" Pan 12"x15" Cookie Sheet 8"x4" Loaf Pan 12 cup Muffin Pan 9" Diameter 9"x9" Pan 8"x4" Loaf Pan 9"x13" Pan 9"x13" Pan 12"x15" Cookie Sheet CONTROL TEMPERATURE SETTING (F.) 375° 350° 350° 325° 325° 425° or Package Directions 350° 425° 425° 400° 350° 375° 375° 375° TOTAL SUGGESTED COOKING TIME 8 to 12 minutes 25 to 35 minutes 30 to 40 minutes 60 to 75 minutes 20 to 25 minutes 10 to 15 minutes 55 to 70 minutes 14 to 19 minutes 35 to 45 minutes 25 to 30 minutes 25 to 30 minutes 12 to 18 minutes 25 to 30 minutes 20 to 30 minutes English 25 Broil Getting the Best Results Preheat the gas broiler about 3 minutes before adding food. Defrost food before broiling. Keep door closed during broiling. Steaks should be more than 1" thick if rare meat is desired. Turn foods over only once, after half the total cooking time. It is not necessary to turn very thin foods (ham slices, fillets of fish, etc.). Liver slices must be turned over regardless of thickness. Use a minute timer. Set it for the minimum time to check the food. Center foods directly under the infrared burner for best browning. For rare steaks, cook the first side to 90°F. For medium or well done steaks, cook the first side to 100°F.

Turn and cook the second side to desired internal temperature. Note: It is impossible to use the oven and the broiler simultaneously. When one is on, the other one cannot be turned on. Setting Broil Broil -- Gas Oven Only the infrared burner heats in the BROIL mode. Note: Successful broiling requires constant exposure to high, intense heat. · · Rack Positions Before turning on the oven, place the rack in the desired position. Center the broil pan directly under the infrared burner. Large Main Oven or Secondary Oven (48" Models) · #4 -- Use this rack position when broiling beef steaks, ground meat patties, ham steak and lamb chops 1 inch or less in thickness. Also, use when top browning foods. #3 -- Use this rack position when broiling meat 1-1/8 inches or more in thickness, fish, poultry, pork chops, ham steaks 1 inch or more in thickness.

#3 -- Use this rack when broiling chicken quarters or halves. To Set the Oven to Broil Place oven rack in desired position. Set Mode Selector Knob to BROIL. Set Temperature Selector Knob to BROIL. Wait until PREHEATING light turns off, after approximately three (3) minutes.

5. Place food in oven at desired rack position. 6. The oven door must be closed when broiling in the oven. · Your Professional Range comes with a large twopiece broil pan.

The slotted grid allows drippings to flow into the lower pan, away from the intense heat of the broil burner, minimizing spattering and smoking. The OVEN ON light stays on during any BROIL mode, and remains on until either of the oven control knobs is turned to the OFF position. Automatic operation of the cooling blower: For BROIL mode, the cooling blower activates only after the oven reaches 425°F, while heating up to the broiling temperature. When the broiler is turned off, the blower remains on until the oven temperature cools to 375°F. DO NOT continue to use the broiler if the cooling blower fails to activate while broiling. Call a qualified service agency to repair the range. Note: The interior oven light is operated by a separate switch that turns the light on and off, independent of any control setting. 1. 2. 3.

4. · · Utensils · The porcelain enamel two-piece broil pan and grid is included with the range. DO NOT cover the slotted grid (top) with aluminum foil. Use metal or glass-ceramic bakeware when top browning casseroles, main dishes, or bread. DO NOT use heat-proof glass or pottery. This type of glassware cannot withstand the intense heat of the gas broiler. · · Broiling Using a Regular Meat Thermometer For accurately determining the degree of doneness for a thick steak or chop (at least 1-1/2 inches thick), use a regular meat thermometer. Insert the point of the thermometer into the side of the meat to the center of the steak or chop. English 26 Broiling and Roasting Recommendations All meats are placed on the broiler pan included with the range. FOOD ITEM BEEF Ground Beef Patties, 1/2" thick T-Bone Steak Flank Steak RACK NUMBER OVEN MODE CONTROL TEMPERATURE SETTING (F) Broil APPROXIMATE COOKING TIME SPECIAL INSTRUCTIONS AND TIPS Broil until no pink in center Time depends on rareness of steak Rare to Medium Rare Small roasts take more minutes per pound; reduce time by using Conv Bake Cook until juices are clear Cook until juices are clear Remove skin; Cook until juices are clear Turn with tongs; Cook until juices are clear Do not stuff; reduce time by using Convection Bake Do not stuff; reduce time by using Convection Bake 4 Broil 15 to 20 minutes 4 4 Broil Broil Bake or Conv Bake Bake or Conv Bake Broil Broil Broil 12 to 20 minutes 12 to 20 minutes Eye of Round Roast 3 325° 20 to 25 min/lb PORK Loin Roast POULTRY Boneless Skinless Chicken Breasts Chicken Thighs 3 325° 20 to 25 min/lb 4 Broil 20 to 25 minutes 3 Broil Broil 25 to 30 minutes Half Chickens 3 Broil Bake or Conv Bake Bake or Conv Bake Broil 30 to 45 minutes Roast Chicken 2 350° 75 to 90 minutes Turkey 2 325° 20 to 25 min/lb English 27 Care and Maintenance Range Cleaning When Cleaning This Range: 1.



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