

Safety Instructions



Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS

APPROVED FOR ALL RESIDENTIAL APPLIANCES

FOR RESIDENTIAL USE ONLY

Before you Begin

IMPORTANT: Save these Instructions for the Local Electrical Inspector's use.

INSTALLER: Please leave these Instructions with this unit for the owner.

OWNER: Please retain these instructions for future reference.



WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

NOTE:

This Cooktop is **NOT** designed for installation in manufactured (mobile) homes or for installation in Recreational Park Trailers.

DO NOT install this appliance outdoors.

Data Rating Plate

Cooktop Models:

The data rating plate showing the model and serial numbers of your cooktop is located on the underside of the cooktop chassis near the gas inlet connection and electric power cord. This information is required if customer service is requested. Before installation, the model and serial numbers should be entered in the appropriate spaces in the "BEFORE CALLING FOR SERVICE" section near the back of the Care and Use Manual. After installation, accessing the information is difficult.

PLEASE READ ENTIRE INSTRUCTIONS BEFORE PROCEEDING

IMPORTANT: LOCAL CODES VARY. INSTALLATION, ELECTRICAL CONNECTIONS, GAS CONNECTIONS,

AND GROUNDING MUST COMPLY WITH ALL APPLICABLE CODES.

Electrical Power Supply

30" Model:

4 Burners - 120 VAC, 60 Hz., 1 Ph., 10 Amp circuit

36" Models:

6 Burners - 120 VAC, 60 Hz., 1 Ph., 10 Amp circuit

4 Burners with Electric Griddle - 120 VAC, 60 Hz., 1 Ph., 15 Amp circuit

48" Model:

6 Burners with Electric Griddle - 120 VAC, 60 Hz., 1 Ph., 15 Amp circuit

Gas Supply

Natural Gas – 6" min. to 14" max. water column (14.9 mb to 34.9 mb)

Propane Gas – 11" min. to 14" max. water column (27.4 mb to 34.9 mb)



WARNING

Disconnect power before installing. Before turning power **ON**, be sure that all controls are in the **OFF** position.

All sealed burners are rated at 18,000 BTU/HR (*15,000 BTU/HR on LP). *All models are convertible to LP/Propane gas using an accessory conversion kit.

IMPORTANT

- A backguard must be utilized when there is less than a 12" horizontal clearance between combustible materials and the back edge of the cooktop. The Thermador Low Back backguard must be ordered separately and installed at the rear of the cooktop. 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 4: Gas Requirements and Hookup" on page 11 before proceeding with the installation.

Important Installation Information

It is strongly recommended that this appliance be installed in conjunction with a suitable **overhead vent hood**. (See “Step 1: Ventilation Requirements”.)

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 Electric Code ANSI Z223.1 current issue and National Gas 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.

This appliance is equipped with an intermittent/interrupted ignition device that cycles the two far left surface burners on and off when in the ExtraLow setting.



CAUTION

(1) 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 this unit. The maximum gas pressure to this appliance is not to exceed 14.0 inches water column (34.9 mb) from the propane gas tank regulator.

(2) This unit is designed as a cooking appliance. Based on safety considerations, never use it for warming or heating a room.

Due to the high heat of the cooktop burners, installing a microwave oven with a ventilation system over the cooktop is not recommended.

This appliance complies with one or more of the following standards:

- UL 858, Standard for the Safety of Household Electric Ranges
- UL 923, Standard for the Safety of Microwave Cooking Appliances
- UL 507, Standard for the Safety of Electric Fans
- ANSI Z21.1 American National Standard for Household Cooking Gas Appliances
- CAN/CSA-C22.2 No. 113-M1984 Fans and Ventilators
- CAN/CSA-C22.2 No. 61-M89 Household Cooking Ranges

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



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.

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 1: Ventilation Requirements

It is strongly recommended that a suitable exhaust hood be installed above the appliance. 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 cooktops.

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.

Do not install a microwave oven/ ventilator combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with the cooktop.

Select Hood and Blower Models:

- For wall installations the hood width must, at a minimum, equal the nominal width of the appliance cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance.
- For island installations the hood width should, at a minimum, overhang the appliance cooking surface by 3" on each side.

Hood Placement:

- For best smoke elimination, the lower edge of the hood should be installed 30" above the appliance cooking surface. (See Figure 1).
- If the hood contains any combustible materials (i.e., a wood covering), it must be installed a minimum of 40" above the cooking surface.

NOTICE:

Most hoods contain combustible components which must be considered when planning the installation.

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.

NOTE:

Ventilation hoods and blowers are designed for use with single-wall ducting. Some local building codes may require double-wall ducting. Before starting installation, consult local building codes and agencies to insure that the installation will meet local requirements.

Cooktop Width	Cooktop Configuration	Minimum Recommended Blower Capacity*	Ventilation Options
30"	4 burners	800 CFM	30" or 36" Pro Wall Hood 30" or 36" Custom Insert w/ optional blower 42" Island Hood w/ optional blower
36"	4 burners with griddle	1000 CFM	36" or 42" Pro Wall Hood 36" Custom Insert w/ optional blower 42" or 48" Island Hood w/ optional blower
	6 burners	1100 CFM	
48"	6 burners with griddle	1300 CFM	48" ^{**} or 54" Pro Wall Hood 48" Custom Insert w/ optional blower 54" Island Hood w/ optional blower

Important Notes:

- It is recommended that a Thermador Professional wall or island hood or custom insert is used with Thermador Professional Cooktops.
- Refer to www.thermador.com for a complete selection of Professional Ventilation options, Blowers, and Accessories.
- * For high output gas cooktops (60,000 BTU or greater), the minimum of one (1) CFM of ventilation per 100 BTU is recommended. If the cooktop 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 cooktop by 6" (overlapping the cooktop by 3" on each end).
- ^{**}Not all 48" Pro Wall Hood models can accommodate a 1300 CFM blower option.
- CFM = "cubic feet per minute" (standard blower capacity rating).

Step 2: Cabinet Preparation

1. To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker.
2. 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 island hood.
3. The cooktop is designed to hang from the countertop by its side flanges. The countertop however, must be strong enough to support this cooktop. It may be necessary to add a supporting cleat along each side (see Figure 2) or a 2 x 4 corner brace (see Figure 3 and Figure 4 and Detail A). Another alternative would be to construct a deck to set the cooktop on.
4. The cooktop can be installed in various positions with the front either flush or projecting, depending on the countertop's depth. (See Figure 5, side view of cooktop; see Figure 3, Figure 4, Figure 6 and Figure 7 for alternate mounting positions.)
5. The gas and electrical supply must be located in an area that is accessible without requiring removal of the cooktop. The appliance electrical power cord and gas pipe connection are located on the left rear underside of the cooktop, as shown in Figure 5 and Figure 9.
6. The maximum depth of overhead cabinets installed on either side of the hood is 13".

A 40-inch minimum clearance is required between the cooking surface of the cooktop and the bottom of an unprotected cabinet. A 30-inch distance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper. Flame retardant materials bear the mark:

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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. Local codes may allow other flame spread ratings.

7. When there is less than a 12" horizontal clearance between combustible material Δ and the back edge of the cooktop above the cooking surface, a Thermador Low Backguard must be installed. (See Step 6). When clearance to combustible material Δ is over 12", a Thermador Island Trim may be used. Attach the backguard before sliding the appliance into the final installed position.
8. Establish the centerline of the cooktop's desired location. It should be the same as the center of the overhead ventilation hood.
9. Cut the openings for the following installations:
 - Wall installation, see Figure 3.
 - Island installation, see Figure 4.
10. For installation of a 48" cooktop above two side-by-side Thermador Warming Drawers, Model No. WD24, refer to Figure 8. Completing the installation as per Figure 8 will result in the left and right edges of the cooktop being aligned with the left edge of the left-side warming drawer and right edge of the right-side warming drawer. If different alignment is desired, the 1-7/8" horizontal distance between warming drawer cutouts may be varied. However, maintain at least a 1-1/8" distance to avoid interference between the warming drawers. Attach a 90-degree elbow to the gas cooktop inlet pipe. All above-the-countertop clearances must be maintained, as shown in Figure 1.

Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1/NFPA54-current issue).

NOTES:

- If a solid side cabinet wall exists on one or both sides, you will need to notch the front corner of the cabinet to match the countertop notch and to allow clearance for the cooktop front (see Detail A, Figure 3 and Figure 4).
- If a supporting deck is used, the sides or bottom of the cutout may be solid combustible or non-combustible material. If the bottom is solid, provide a 8" by 8" cutout in the left rear corner of the supporting deck. This will provide clearance for the gas inlet and power cord, while also allowing viewing of the product rating label.
- Always keep appliance area clean and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air to the unit.

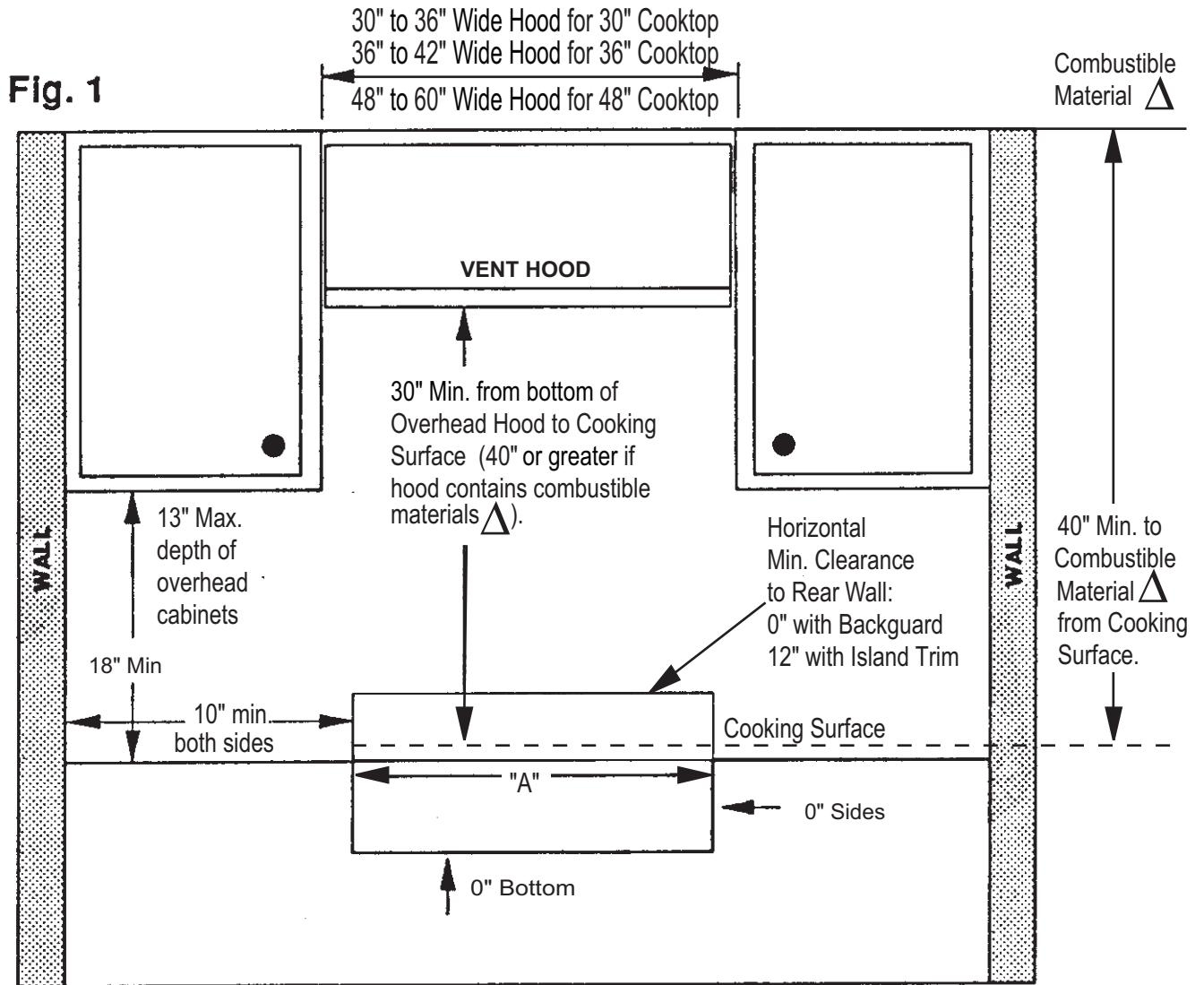


Figure 1: Clearance Requirements

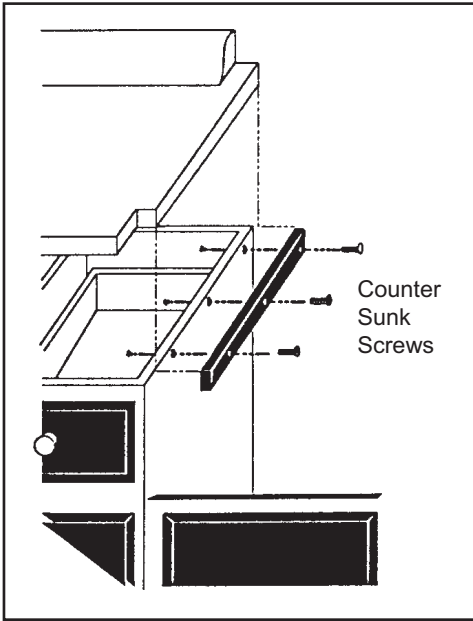


Figure 2: Installing Side Supports (both sides)

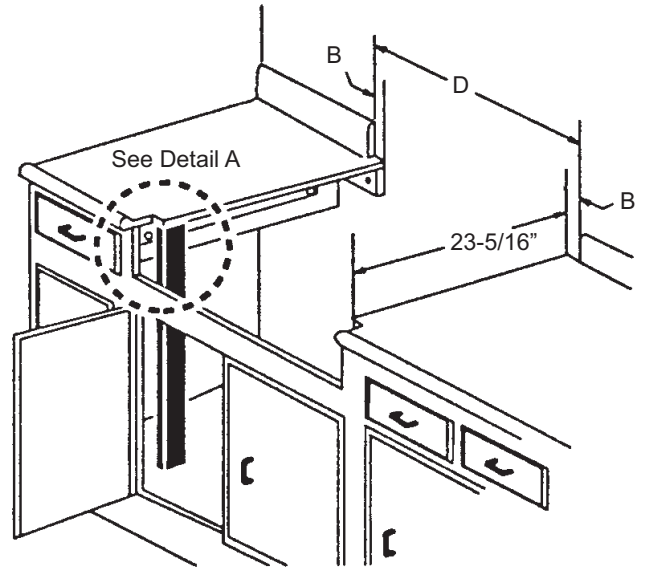


Figure 3: Wall Installation with Countertop Backsplash

Vent Hood Width Requirements
 Island – 42" or 48" Wide Hood for 36" Cooktop
 Island – 54" or 60" Wide Hood for 48" Cooktop

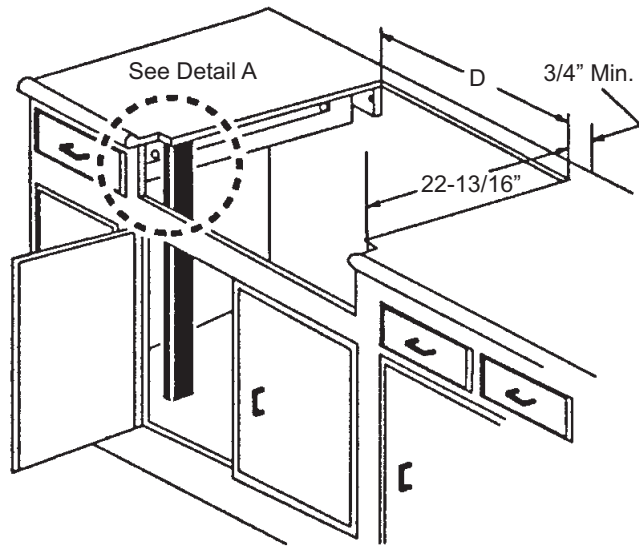
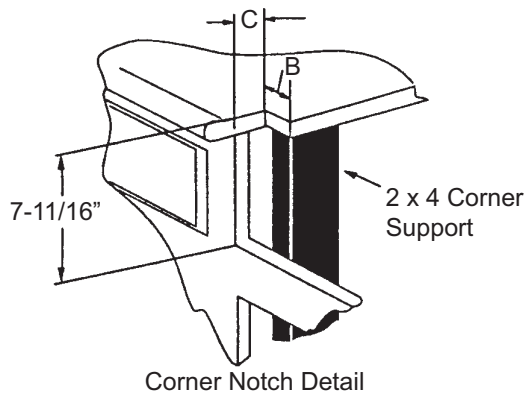
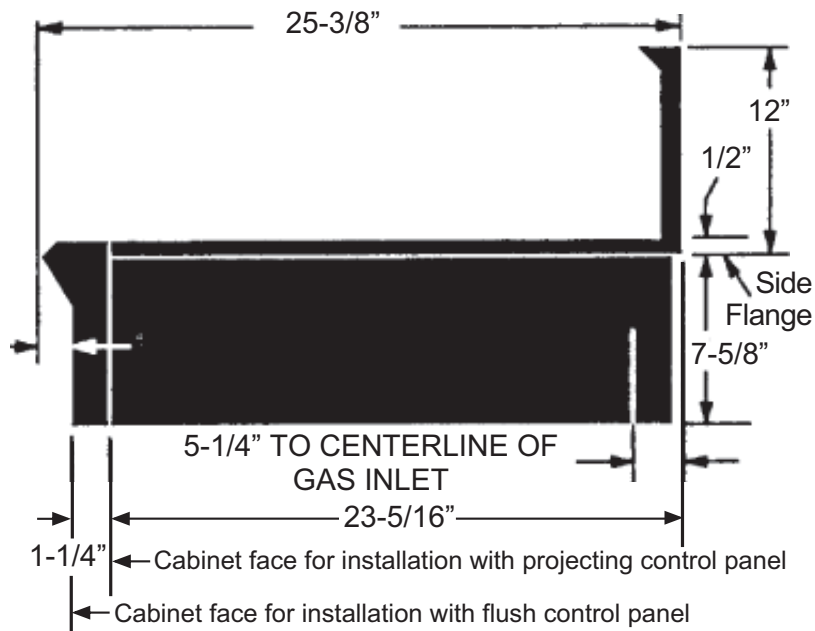


Figure 4: Island Installation (No Countertop Backsplash)



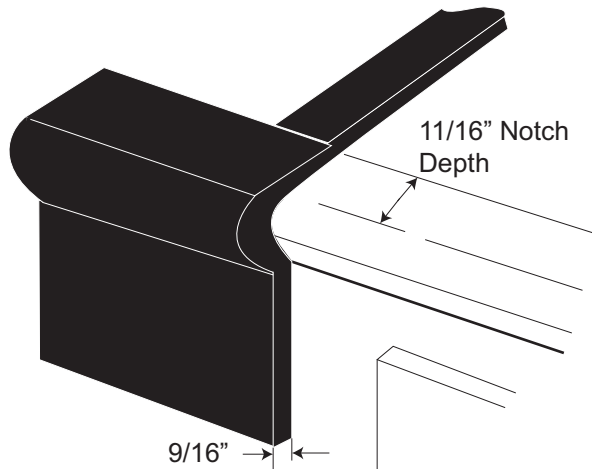
Detail A: (Front Face of Cabinet)

	30" Cooktop	36" Cooktop	48" Cooktop
A	29-7/8"	35-7/8"	47-7/8"
B	3/8"	3/8"	13/16"
C	0" (Control Panel Projecting 1-1/4" from Base Cabinet Face) 11/16" (Notch Required for Standard 24" - Deep Base Cabinet, Control Panel Projecting 9/16" from Base Cabinet Face) 1-1/4" (Control Panel Flush to Cabinet Face - Min. 24-9/16" - Deep Base Cabinet Required)		
D	29-1/8"	35-1/8"	46-1/4"



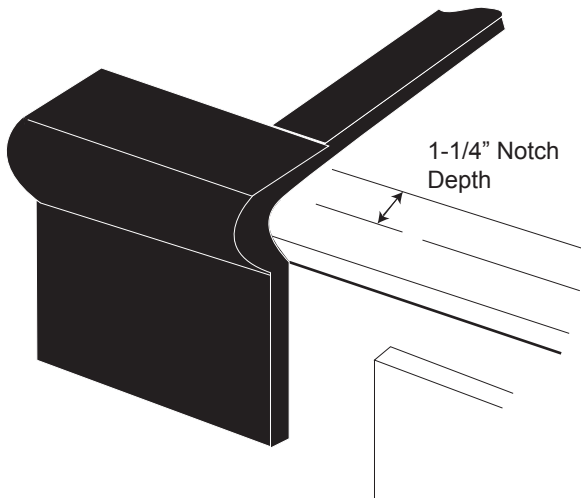
* Low Back required when there is less than 12" horizontal clearance from back of cooktop to combustible material. With more than 12" of clearance, the Island Trim may be used.

Figure 5: Side View of Cooktop



Front projects outward 9/16" as shown from standard 24"-deep base.

Figure 6: Projecting from Cabinet Front



Front flush with cabinets; minimum of 24-9/16" cabinet depth required.

Figure 7: Flush to Cabinet Front

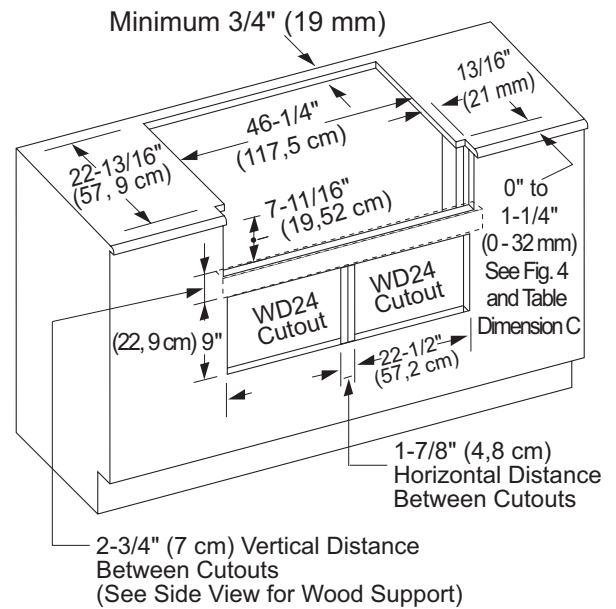


Figure 8a: Installation of 48" Cooktop above two side-by-side Thermador Warming Drawers - Model No. WD24

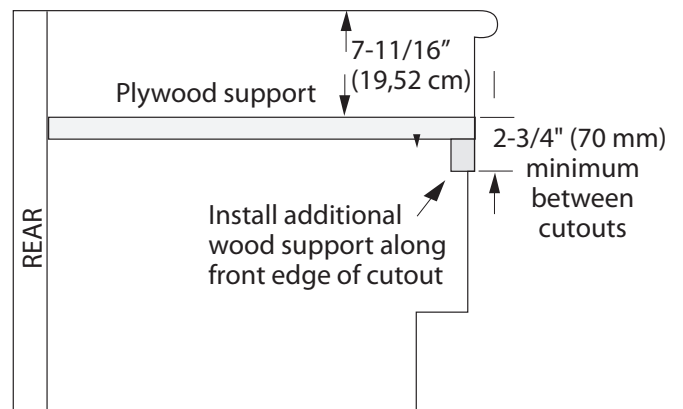


Figure 8b: Installation of 48" Cooktop above two side-by-side Thermador Warming Drawers - Model No. WD24 (Side View)

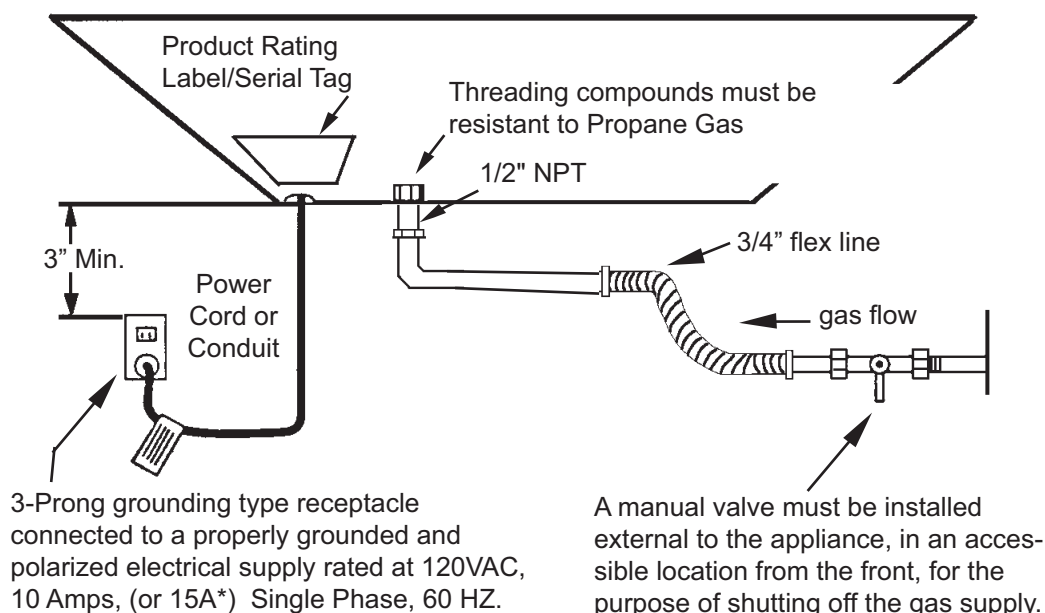


Figure 9: Bottom of Unit

All Installer supplied parts must conform to Local Codes.

*15 Amp 120 VAC electrical supply is required for 36" and 48" models with an electric griddle.

Step 3: Unpacking, Moving, Placing and Anchoring the Cooktop



CAUTION

Proper equipment and adequate manpower must be used in moving the appliance to avoid damage and/or personal injury. The unit is heavy and should be handled accordingly.

Important

- Verify that the appliance is correct for the type of gas being provided. Refer to Step 4 before proceeding with the installation.
- Attach the backguard before sliding the appliance into the final installed position. See Step 6.
- Remove the outer carton and packing material from the shipping base. Ensure that you have all cooktop components before proceeding.
- Remove the top grate castings and burner caps to reduce cooktop's weight.

NOTE:

Leave adhesive-backed foam layer over brushed-metal surfaces, to protect finish from scratches, until the cooktop is installed in its final position.

- Lift and place the cooktop in the opening. Be careful not to pinch the power cord or gas inlet. Care should be used not to scratch the griddle cooking plate.
- Make sure that the power cord is free and hanging loose.
- The cooktop must be level for proper performance.
- Replace the cooking grates and burner caps. Ensure that the burner caps are correctly seated on the burner bases.

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 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.

Step 4: Gas Requirements and Hookup

Cooktops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance. If the location/job site requires conversion from natural gas to propane (LP), contact the dealer where the unit was purchased or contact Thermador. The field conversion kit for the Professional Cooktops in this series is Thermador Model PALPKITHC. Obey all instructions in this kit for correct conversion of the gas regulator and settings for the gas valves. Field conversion must be done by qualified service personnel only.

Natural Gas Requirements:

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

Propane Gas Requirements:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
Supply Pressure: 11" min. to 14" max. water column (27.4 mb to 34.9 mb)
Manifold Pressure: 10" water column (24.9 mb)



WARNING

If a gas conversion kit is used, the kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in the instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of the kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

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 installer should inform the consumer of the location of the gas shut-off valve. Make sure all users know where and how to shut off the gas supply to the cooktop.
- The gas supply connections shall be made by a competent technician and in accordance with local codes or ordinances. In the absence of local codes, the installation must conform to the National Fuel Gas Code ANSI Z223.1/NFPA54-current issue.
- Always use pipe-sealing compound or Teflon® tape on the pipe threads, and be careful not to apply excessive pressure when tightening the fittings.
- Leak testing of the appliance shall be in accordance with the following instructions.
 - Turn on gas and check supply line connections for leaks using a soap and water solution.
 - Bubbles forming indicate a gas leak. Repair all leaks immediately after finding them.



WARNING

Do not use a flame of any kind to check for gas leaks.

- All installer-supplied parts must conform to applicable codes.



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 a 14" water column (34.9 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" W.C. for natural gas or 11.0" for propane.

Do not attempt any adjustment of the pressure regulator.

Step 5: Electrical Requirements, Connection and Grounding



CAUTION

Improper grounding or reverse polarization will cause malfunction (such as continuous sparking of the burner igniters). This can damage the appliance and can create a condition of shock hazard. If the circuit is not correctly grounded and polarized, it is the responsibility and obligation of the installer and user to have the existing receptacle changed to a properly grounded and polarized receptacle. 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 receptacle replacement shall be in accordance with the National Electric Code. (See Figure 10.)

- Before installing, turn power OFF at the service panel. Lock service panel to prevent power from being turned ON accidentally.
- Always disconnect appliance from the electric supply either by disconnecting power cord or shutting off the breaker before servicing the appliance.
- Before you plug in an electrical cord, be sure all controls are in the OFF position.
- All 120 Volt cooktop models must be plugged into a mating 3-Prong, Grounding-Type Receptacle. The receptacle must be connected to a properly grounded and polarized electrical power supply rated at 120VAC, Single Phase, 60HZ. See “Electrical Power Supply Over-current Protection Requirements” on page 12 for proper over-current protection requirements for each model.
- Observe all governing codes and ordinances when grounding. In the absence of these codes or ordinances observe National Electrical Code ANSI/NFPA No. 70 current issue. See Figure 10 for recommended grounding method.
- An electrical wiring diagram and schematic have been attached to the bottom of the cooktop chassis for access by a qualified service technician. Do not remove or discard this important information.

Grounding Method

The cooktop is factory equipped with a power supply cord with a three-prong grounding plug (with polarized parallel blades).

IT MUST BE PLUGGED INTO A MATING, GROUNDING TYPE RECEPTACLE THAT IS CONNECTED TO A CORRECTLY POLARIZED 120 VOLT CIRCUIT (See Figure 10).

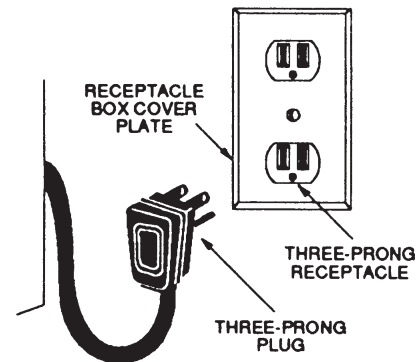


Figure 10: Recommended Grounding Method for 120V Models

THE THIRD, GROUND PRONG MUST NOT BE CUT OR REMOVED UNDER ANY CIRCUMSTANCES.

NOTE:

If the 120V cooktop is installed and connected as specified above, it will be completely grounded in compliance with the National Electric Code.

Electrical Power Supply Over-current Protection Requirements

4 Burners - 10 Amp circuit protection

6 Burners - 10 Amp circuit protection

4 Burners with electric griddle - 15 Amp circuit protection

6 Burners with electric griddle -15 Amp circuit protection

Installer - show the owner the location of the circuit breaker or fuse. Mark it for easy reference.