

Thermador®

INSTALLATION INSTRUCTIONS MANUAL PROFESSIONAL RANGES

ALL GAS MODELS - PGR304, PGR36 AND PGR48

PLEASE READ ENTIRE INSTRUCTIONS BEFORE PROCEEDING.

IMPORTANT: LOCAL CODES VARY. INSTALLATION, GAS CONNECTIONS,
AND GROUNDING MUST COMPLY WITH ALL APPLICABLE CODES.



Model PGR304



Model PGR364GL
Low Back Model LB36R



Model PGR484GG
Low Back Model LB48R

IMPORTANT: Save these instructions for the Local Gas Inspector's use.
INSTALLER: Please leave these Installation Instructions with this unit for the owner.
OWNER: Please retain these instructions for future reference.

Gas Supply:

Natural Gas – 6 inch water column. (14.9mb) min., 8 inch (20mb) nominal

Propane Gas – 11 inch water column. (27.4 mb), 14 inch (37mb) maximum

Gas Power Supply:

PGR304 Model - 120 VAC, 60 Hz., 1Ph., 10 Amp circuit.

PGR36 Models – 120 VAC, 60 Hz., 1Ph., 10 Amp circuit.

PGR48 Models – 120 VAC, 60 Hz., 1Ph., 10 Amp circuit.



WARNING

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

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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.

- 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 instruction.
- 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.



AVERTISSEMENT:

L'installation inexacte, l'ajustement, la modification, le service ou l'entretien peut causer la blessure ou la propriété endommagée. Se référer à ce manuel. Pour l'assistance ou l'information additionnelle consulter un installateur qualifié, une agence de service, le fabricant (le marchand) ou le fournisseur de gaz.

- Ne pas emmagasiner ou utiliser de l'essence ou des autres vapeurs inflammables et liquides aux endroits de celui-ci ou aucun autre appareil.

CE QUI FAIRE SI VOUS SENTEZ LE GAZ

- Ne pas essayer d'allumer aucun appareil.
- Ne pas toucher aucun interrupteur électrique; ne pas utiliser aucun téléphone dans votre bâtiment.
- Appeler immédiatement votre fournisseur de gaz du téléphone d'un voisin. Suivre l'instruction du fournisseur de gaz.
- Si vous ne pouvez pas contacter votre fournisseur, téléphone le service des incendies.
- L'installation et le service doivent être exécutés par un installateur qualifié, une agence de service ou le fournisseur de gaz.

Important Installation Information



Model PGR304



Model PGR364GL
Low Back Model LB36R



Model PGR484GG
Low Back Model LB48R

INTRODUCTION

The Thermador Professional® Ranges are free standing units available in a number of configurations.

Model PGR304 is equipped with four sealed gas surface burners and a 30-inch gas convection self-cleaning oven with broil capability. Models PGR364GD, PGR364GL, and PGR366 feature a gas cooking surface with four sealed gas surface burners with either a griddle or grill or six sealed gas surface burners plus a 36-inch gas convection, self-cleaning oven with broil capability. Models PGR484GG, PGR486GD, and PGR486GL feature a gas cooking surface with four sealed burners, griddle and grill, six sealed burners and a griddle, or six sealed burners and a grill. PGR48 Ranges provide a large gas, self-cleaning oven (the same as used in the PGR36 Ranges) and a small gas oven with broil capability.

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. All ranges are certified for use with natural gas or propane (LP) gas. Make certain the range matches the gas type available.

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 millibars) from the propane gas tank to the pressure regulator.**

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 5 before proceeding with the installation.

Important Installation Information

This appliance has been tested in accordance with ANSI Z21.1 2000, 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.

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.

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 Current Issue and National

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 (37mb) water column 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.

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.

AVERTISSEMENTS EN FRANCAIS

POUR L'USAGE RÉSIDENTIEL SEULEMENT

Modèles Duels de Carburante – Modèles PGR304, PGR36, PGR48 CET MANUEL CONTENIT AVERTISSEMENTS EN FRANCAIS

AVERTISSEMENT: Couper le courant avant d'installer. Avant de mettre **EN MARCHÉ**, soyez certain que tous les contrôles sont dans la position **ARRÊTE**.

AVERTISSEMENT:

L'installation inexacte, l'ajustement, la modification, le service ou l'entretien peut causer la blessure ou la propriété endommagée. Se référer à ce manuel. Pour l'assistance ou l'information additionnelle consulter un installateur qualifié, une agence de service, le fabricant (le marchand) ou le fournisseur de gaz.

- Ne pas emmagasiner ou utiliser de l'essence ou des autres vapeurs inflammables et liquides aux endroits de celui-ci ou d'un autre appareil.

CE QUI FAIRE SI VOUS SENTEZ LE GAZ.

- Ne pas essayer d'allumer aucun appareil.
- Ne pas toucher aucun interrupteur électrique; ne pas utiliser aucun téléphone dans votre bâtiment.
- Appeler immédiatement votre four nisseur de gaz du téléphone d'un voisin. Suivre l'instruction du four nisseur de gaz.
- Si vous ne pouvez pas contracter votre four nisseur, téléphoner le service des incendies.
- L'installation et le service doivent être exécutés par un installateur qualifié, une agence de service ou le fournisseur de gaz.

ATTENTION:

(1) En branchant l'appareil au gaz de propane, soyez certain que le réservoir de gaz du propane est équipé avec son régulateur de haute pression en addition du régulateur de pression fourni avec cet appareil. La pression de gaz maximale à cet appareil ne doit pas excéder une colonne d'eau de 14.0 pouces du régulateur du réservoir de gaz du propane.
(2) Cet appareil est dessiné comme un appareil de cuisson. Basé sur les considérations de sécurité, ne le jamais utiliser pour le chauffage ou de faire chauffer une chambre.

ATTENTION:

Ne pas installer les cuisinières du Modèle PRDS48 tel que la porte du four est au ras du devant du cabinet. Une installation à ras peut résulter au dommage des cabinets par suite de l'explosion à la haute chaleur.

ATTENTION:

Le matériel adéquat et la main d'oeuvre adéquate doivent être utilisés dans le mouvement de l'appareil pour éviter le dégât et/ ou la blessure personnelle. L'appareil est lourd et doit être manié in conséquence.

AVERTISSEMENT: **DANGER DE RENVERSEMENT DE LA CUISINIÈRE**

- Toutes les cuisinières peuvent renverser et la blessure peut résulter. Pour empêcher le renversement accidentel de la cuisinière, l'attacher au mur, au plancher, ou à l'armoire en installant L'Appareil Anti-Renversé fourni.
- Un risque de renversement peut exister si l'appareil n'est pas installé conformément aux ces instructions.
- Si la cuisinière est tirée loin du mur pour le nettoyage, l'entretien, ou toute autre raison, assurer que Les Appareils Anti-Renversés ont renoués correctement quand la cuisinière est poussée contre le mur. Dans l'événement d'usage anormale (tel qu'une personne qui est debout, est assise, ou est inclinée sur une porte ouverte), l'échec de prendre cette précaution peut avoir pour le résultat le renversement de la cuisinière. La blessure personnelle peut résulter des liquides chauds répandus ou de la cuisinière elle-même.

AVERTISSEMENTS EN FRANCAIS

	AVERTISSEMENT
	<ul style="list-style-type: none">• TOUTES LES CUISINIÈRES PEUVENT RENSER• LES BLESSURES AUX PERSONNES PEUVENT RÉSULTER
	<ul style="list-style-type: none">• INSTALLER L'APPAREIL ANTI-RENSER EMALLÉ AVEC LA CUISINIÈRE• VOIR LES INSTRUCTIONS D'INSTALLATION

ATTENTION:

En branchant l'appareil au gaz de propane soyez certain que le réservoir de gaz du propane est équipé avec son régulateur de haute pression à lui-même en addition du régulateur de pression fourni avec l'appareil. La pression du gaz fourni avec l'appareil. La pression du gaz fourni au régulateur de l'appareil ne doit pas excéder une colonne d'eau de 14".

ATTENTION:

LES DÉGÂTS DE LA PROPRÉTÉ

- Contacter un installateur ou un entrepreneur du bâtiment qualifié pour déterminer la méthode convenable pour forer les trous à travers le matériau du mur du plancher (tel que le carreau céramique, le bois feuillu, et c.)
- Ne pas glisser la cuisinière en travers d'un plancher qui n'est pas protégé.
- L'échec de suivre ces instructions peut résulter en dégâts aux revêtements du mur ou du plancher.

AVERTISSEMENT:

RISQUES D'ÉLECTROCUTION

- Faire preuve d'extrême prudence au cas où il serait nécessaire de percer le mur ou le plancher. Des fils électriques peuvent être dissimulés derrière le mur ou sous le plancher.
- Identifier les circuits électriques qui pourraient être endommagés par l'installation du dispositif anti-bascule, et couper le courant de ces circuits.
- L'échec de suivre ces instructions peut résulter en danger d'électrocution et de blessures.

ATTENTION:

L'appareil doit être isolé du système de tuyauterie de la fourniture de gaz en fermant la soupape à main d'arrêt individuel pendant l'essai du système de tuyauterie de la fourniture de gaz aux pressions, d'épreuve égale à ou au moins que 1/2 psig (3.5 kPa.).

L'appareil et sa soupape d'arrêt individuel doivent être déconnectés du système de tuyauterie de la fourniture de gaz pendant l'essai du système aux pressions d'épreuve en plus de 1/2 psig (3.5 kPa).

En examinant la pression de gaz du collecteur, la pression d'entrée au régulateur doit être au moins de 6.0"

W.C. pour le gaz naturel ou 11.0" pour le propane.

Ne pas tenter aucun réglage du régulateur de pression.

ATTENTION:

Themador recommande que les ajustements du bec soient faits par un technicien qualifié au temps de l'installation. Un soin extrême doit être pris quand les ajustements sont faits après l'installation. Les ajustements inexacts ou la manque des ajustements peut annuler votre garantie.

STEP I: Ventilation Requirements

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

I. Select Hood and Blower Models:

- For wall installations, the hood width must, at a minimum, equal the width of the range cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance.
- For island installations, the hood width should, at a minimum, over-

hang the range cooking surface by 6" on both sides.

CAUTION: 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.

- Hood blower speeds should be variable to reduce noise and loss of heated or air conditioned household air when maximum ventilation is not required. Normally, the maximum blower speed is only required when using the grill.

2. Hood Placement:

- For best smoke elimination, the lower edge of the hood should be installed a minimum of 30" to a maximum of 36" above the range cooking surface. (See Fig. 1).
- If the hood contains any combustible materials (i.e. a wood covering), it must be a minimum of 36" above the cooking surface.

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.

RANGE WIDTH	WALL INSTALLATION		ISLAND INSTALLATION	
	HOOD*	BLOWER**	HOOD	BLOWER
30" RANGE	PH30HQS PHE30,36	VTR1000Q, VTR1400Q OR VTN 1000Q	PHI48QS	VTR1000Q, VTR1400Q
36" RANGE	PH36ZS, 42ZS PHE36,42 HNW36YS HNW42 YS	VTR1000Q, VTR1400Q or VTN 1000Q VTR1000Q, VTR1400Q VTR1000Q, VTR1400Q	PHI48ZS HTNI42YS	VTR1000Q VTR1400Q VTR1000Q VTR1400Q
48" RANGE	PH48HQS PHE48,60	VTR1000Q VTR1400Q or VTN 1000Q	PHI60QS	VTR1400Q

Notes: * For wall installations where adequate space is available, the installer or user may elect to use a hood that is wider than the range cooking surface. This may be particularly beneficial for those cases, such as a long duct run or heavy usage of the grill, in which improved capturing of the cooking exhaust is desired.

** Thermador offers a choice of remote (VTR1000Q or VTR1400q) or in-hood (VTN1000Q) blowers for use in wall installations.

STEP 2: Cabinet Preparation

1. The range is a free standing unit. If the unit is to be placed adjacent to cabinets, the clearances shown in Fig. 1 are required. The same clearances apply to island installations, except for the overhead cabinets, which must have a space wide enough to accept the flared island hood, as indicated in Fig. 1.
2. The 36" ranges may be recessed into the cabinets beyond the edge of the front face of the oven (See Figures 2A and 2B).
3. The gas and electrical supply should be within the zones shown in Fig. 3A.
4. The maximum depth of overhead cabinets installed on either side of the hood is 13".
5. Any openings in the wall behind the range and in the floor under the range must be sealed.
6. When there is less than a 12" horizontal clearance between combustible material Δ and the back edge of the range above the cooking surface, a Thermador Low Back or High Shelf backguard must be installed. (See Fig. 2A). When clearance to combustible material Δ is over 12", a Thermador Island Trim may be used. (See Fig. 2B). Figures 2A and 2B indicate the space required for each type of backguard.
7. Always keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
8. Do not obstruct the flow of combustion and ventilation air to the unit.

CAUTION

In these installations, the door and cabinet can cause a pinching hazard.

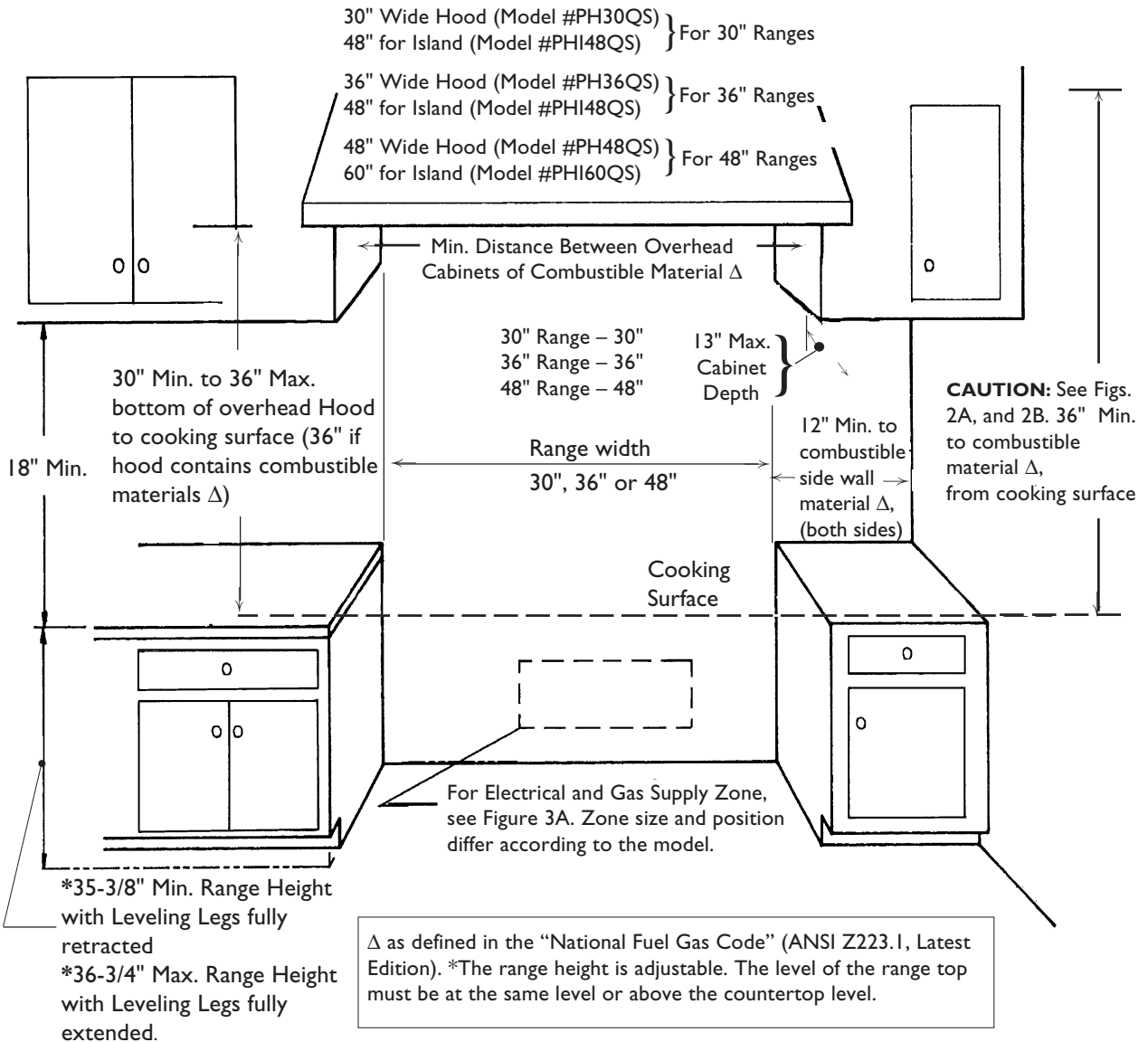
STEP 2: Cabinet Preparation

⚠ CAUTION:

Do not install the Models PGR304 and PGR48 ranges such that the oven door is flush with the cabinet face. A flush installation could result in damage to the cabinets due to exposure to high heat.

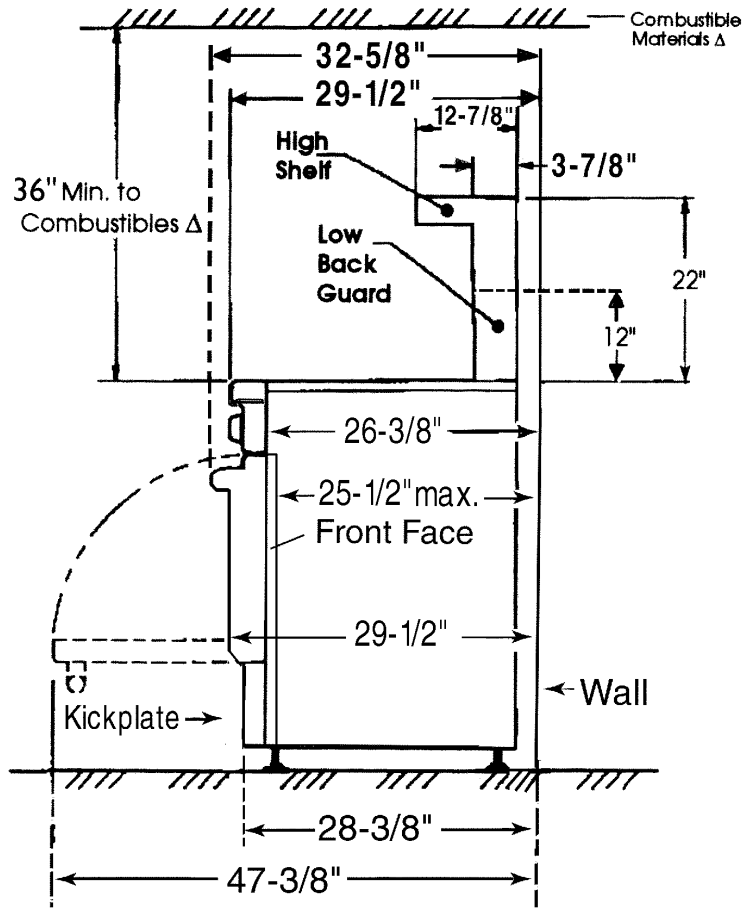
Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Latest Edition).

FIG. 1 Cabinet Clearances



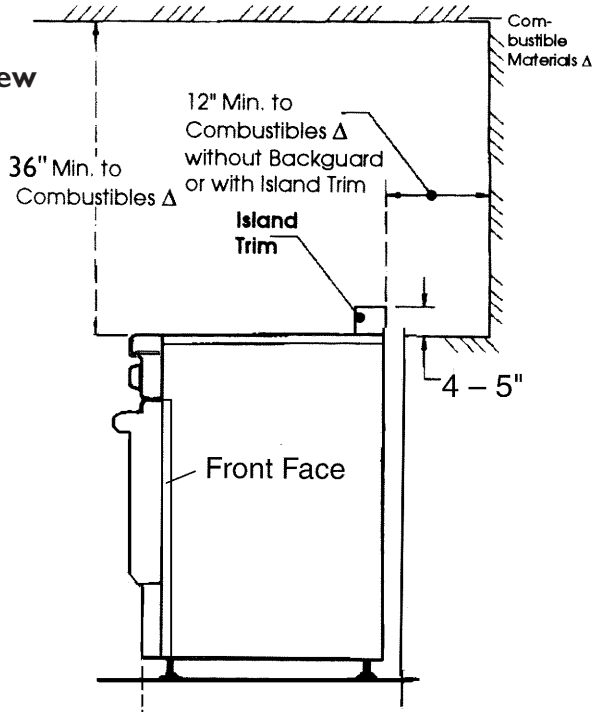
STEP 2: Cabinet Preparation

FIG. 2A - Side View



Δ as defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Issue).

FIG. 2B - Side View



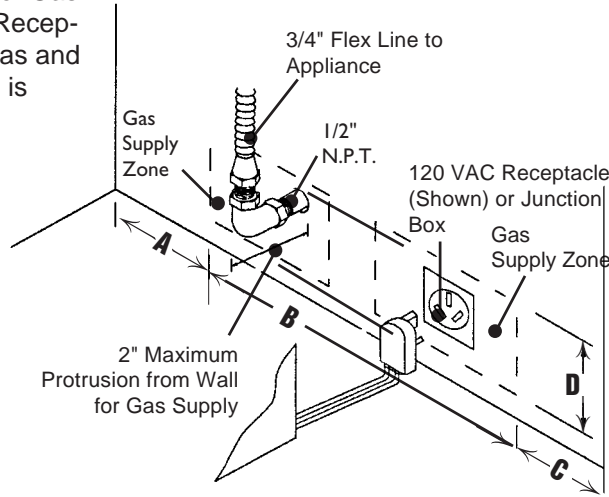
STEP 2: Cabinet Preparation

GAS AND GAS SUPPLY ZONES:

FIG. 3A Gas & Gas Supply Zone for All Gas Ranges

Typical placement shown. Other placement of Gas Supply and Gas Receptacle within the Gas and Gas Supply Zone is acceptable.

NOTE: A Manual Gas Shut-Off Valve (not shown) must be easily accessible through an adjacent cabinet without moving the range.



Model	A	B	C	D
PGR30	8"	14"	10"	6"
PGR36	10-1/2"	15"	10-1/2"	6"
PGR48	16-1/2"	16"	15-1/2"	6"

The All Gas ranges may be connected to the power supply with a range supply cord (supplied with 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.

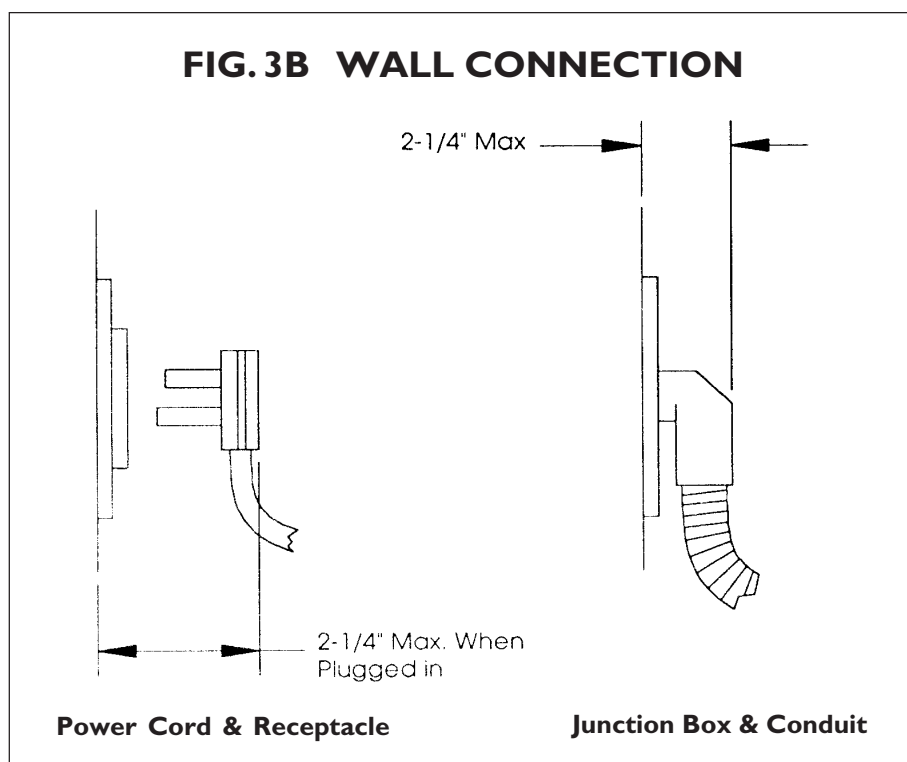
The range must be connected only to the type of gas for which it is certified. If the range is to be connected to propane gas, ensure that the propane gas supply tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the range. (See STEP 5.)

STEP 2: Cabinet Preparation

ELECTRICAL SUPPLY, ALL GAS RANGES

Installation of All Gas ranges must be planned so that the rough-in of the junction box for the receptacle or conduit connection will allow maximum clearance to the rear of the unit.

This is especially critical if the junction box in the wall will be directly behind the junction box on the unit when the unit is installed. To minimize binding when the unit is connected to the receptacle or junction box, orient the receptacle or conduit connector, and slide back into position.



STEP 3: Unpacking, Moving and Placing The Range

CAUTION

Proper equipment and adequate manpower must be used in moving the range to avoid damage to the unit or the floor. The unit is heavy and rests on adjustable steel legs.

Chart A	30" Range	36" Range	48" Range
Shipping Weight	335 lbs.	444 lbs.	584 lbs.
Weight without packing materials	285 lbs.	390 lbs.	524 lbs.
After removing door(s), burner caps, front kick panel and oven racks	215 lbs.	295 lbs.	395 lbs.

- The range has an approximate shipping weight as shown in Chart A. It is recommended that the grates, griddle, burner caps, front kick panel and oven racks be removed to facilitate handling. This will reduce the weight as shown in Chart A and allow the range to pass through 30" doorways. See Figs. 2A and 2B on Page 8. **Do not remove the grill or griddle assemblies.**
- Remove the outer carton and packing material from the shipping base. The all gas ranges are held to the skid by four (4) bolts (see Fig. 4 and 5). After removing the bolts the range must be lifted and removed from the skid.
- Remove angle-mounting brackets from range. This requires the installer to remove two screws holding each bracket then remove bracket and reinstall screws.

To Install door, see Page 20.

FIG. 4 – Removal of Two Front Shipping Bolts

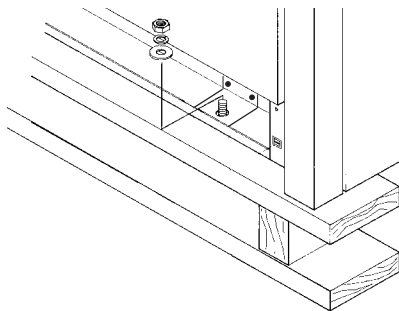
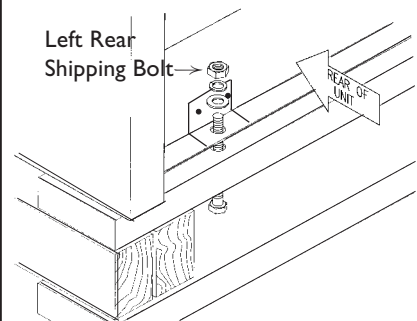
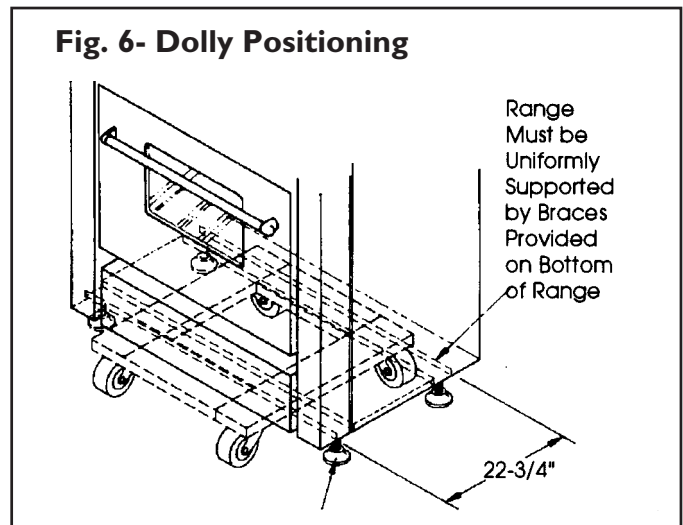


FIG. 5 – Removal of Two Rear Shipping Bolts



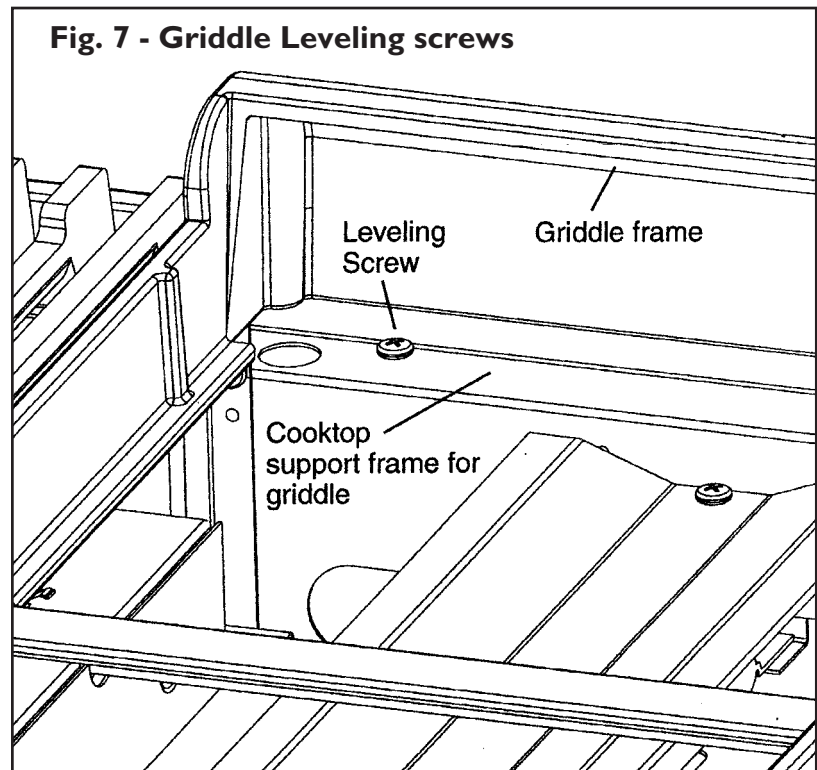
STEP 3: Unpacking, Moving and Placing The Range

- Due to the weight, a dolly with soft wheels should be used to move this unit. The weight must be supported uniformly across the bottom (See Fig. 6).
- After transporting the professional range by dolly close to its final location, the range can be tipped back and supported on the rear legs while the dolly is carefully removed. **THE FLOOR UNDER THE LEGS SHOULD BE PROTECTED (WOOD STRIPS, CARPET, PANELING, ETC.) BEFORE PUSHING THE UNIT INTO POSITION.** The anti-tip device must be installed (STEP 4), gas and electrical connections should be made (STEPS 5 and 6), and the backguard installed (STEP 7) before the range is placed in its final position.
- For proper performance the professional range must be level. The range is leveled by adjusting the legs with a wrench. Replace the kick panel and install oven door. **It is important that the two (2) screws retaining the kick panel are secure to prevent accidental access to hot surfaces.**



Griddle Level Adjustments

The griddle should be level or tilted slightly forward and should not rock. Screws are installed in the back ledge to eliminate rocking and to adjust the level of the griddle. To access these screws (see Fig. 7), carefully remove the aluminum trim strips running front to back alongside the griddle, then lift the back of the griddle.



STEP 4: Installing Anti-Tip Device

For all 30" and 36" ranges, an anti-tip device must be installed as per these instructions.

WARNING

RANGE TIPPING HAZARD

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



WARNING

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

WARNING

ELECTRICAL SHOCK HAZARD

- Use extreme caution when drilling holes into the wall or floor. There may be concealed electrical wires located behind the wall or under the floor.
- Identify the electrical circuits that could be affected by the installation of the Anti-Tip Device, then turn off power to these circuits.
- Failure to follow these instructions may result in electrical shock or other personal injury.



CAUTION

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)
- 3/16" carbide-tipped masonry drill bit (concrete or concrete block wall or floor)
- 3/16" anchors, drywall or concrete, 2 each (not required if mounting bracket is being attached to solid wood or metal)
- Hammer
- Pencil or other marker

STEP 4: Installing Anti-Tip Device

PGR30 and PGR36 All Gas Ranges (Figures 8A and 8B)

Thermador Service Part No.	Qty	Description
415078	4	Screw, Phillips, #10 x 1-1/2"
487310	1	Anti-Tip Bracket, Floor-Mounted

IMPORTANT INSTALLATION INFORMATION:

- The anti-tip bracket may be attached to a solid wood cabinet having a minimum wall thickness of 3/4".
- The thickness of the wall or floor may require use of longer screws, available at your local hardware store.
- In all cases, at least two (2) of the bracket mounting screws must be fastened to solid wood or metal.
- Use appropriate anchors when fastening the mounting bracket to any material other than hardwood or metal.
- Prepare holes at fastener locations as identified below:
 - For walls, wall studs, or floors composed of solid wood or metal, drill 1/8" pilot holes.
 - For walls or floors composed of drywall, sheetrock 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.

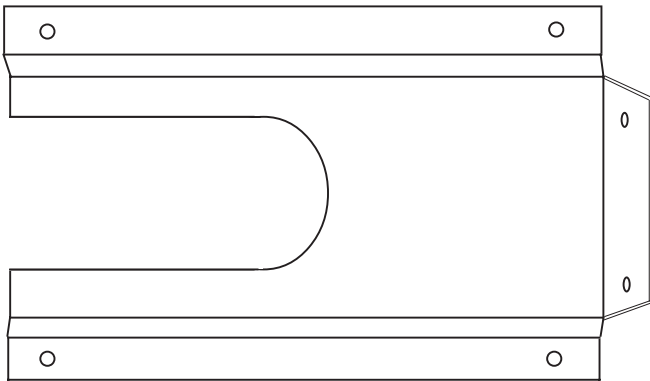


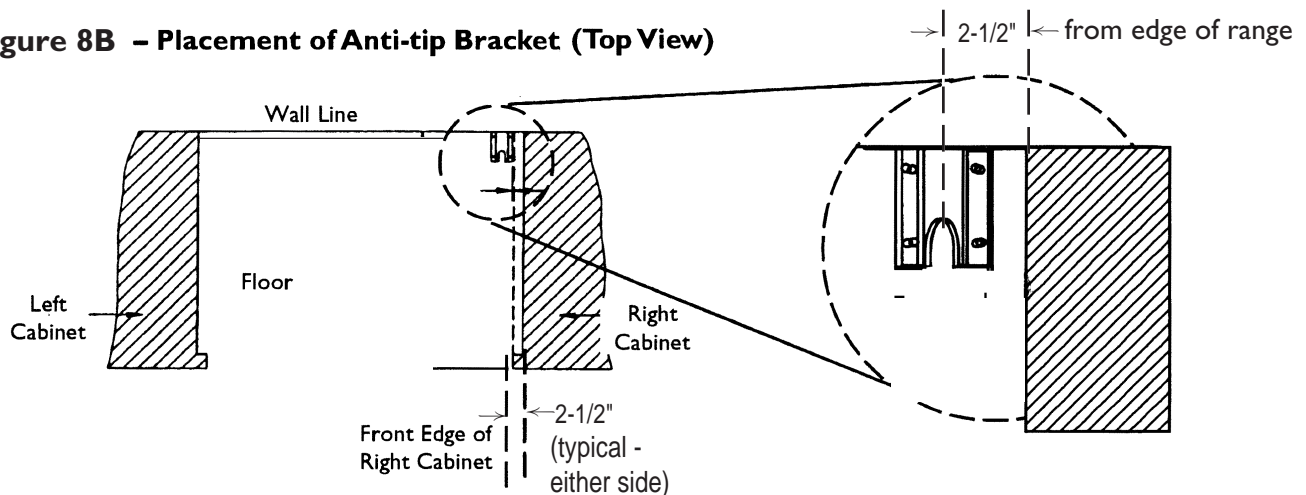
Figure 8A - Mounting Anti-tip Bracket

MOUNTING ANTI-TIP BRACKET

The alternative floor mounted bracket shall be installed as follows:

- Place bracket on floor in position shown in Figure 8B.
- Secure to floor or wall stud.
- Later, when the unit is installed, the adjustable leg will slide under the bracket.

Figure 8B - Placement of Anti-tip Bracket (Top View)



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 natural gas or propane (LP) gas. Make certain the range matches the type of gas available at this location.

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.

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" (37mb) water column.

Natural Gas Requirements:

Inlet Connection: 3/4" N.P.T. external; 1/2" internal N.P.T. (Minimum 3/4" dia. flex line.)
Supply Pressure: 6" to 14" water column. (14.9 to 37 mb)
Manifold Pressure: 5" water column (12.5 mb)

Propane Gas Requirements:

Inlet Connection: 3/4" N.P.T. external; 1/2" internal N.P.T. (Minimum 3/4" dia. flex line.)
Supply Pressure: 11" to 14" water column. (27.4 mb to 37 mb)
Manifold Pressure: 10" water column (24.9 mb)

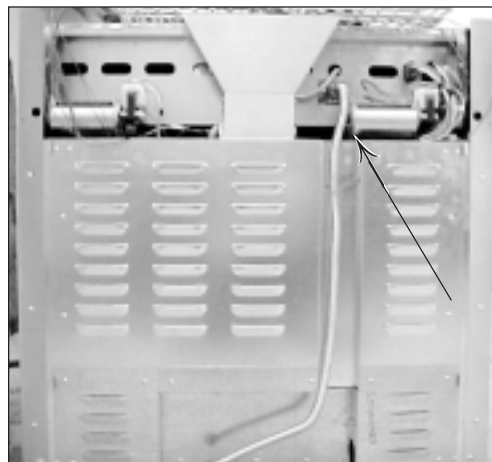
For Massachusetts Installations:

1. Shut-off valve must be a "T" handle gas cock.
2. Flexible gas connector must not be longer than 36 inches.
3. Not approved for installation in a bedroom or a bathroom unless unit is direct vent.

HOOK UP

- A manual gas shut-off valve must be installed external to the appliance, in an accessible location from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit. Make sure the gas supply is turned off at the manual shut-off valve before connecting the appliance.
- The range is supplied with its own pressure regulator that has been permanently mounted within the range body.
- Use 3/4" flex line to connect between the gas supply and the appliance manifold pipe, which exits the upper left rear of the appliance. The appliance manifold pipe connection is 3/4" NPT. (See Photo A.) Use caution to avoid crimping the 3/4" flex line when making bends.
- The gas supply connections should be made by a competent technician and in accordance with local codes or ordinances. In the absence of a local code, the installation must conform to the National Fuel Gas Code ANSI Z223.1, Current Issue.
- Always use pipe dope or Teflon® tape on the pipe threads, and be careful not to apply excessive pressure when tightening the fittings.
- Turn on gas and check supply line connections for leaks using a soap solution. Do not use a flame of any sort to check for leaks.

Photo A



Use 3/4" flex line to connect between the gas supply and the appliance manifold pipe, which exits the upper left rear of the appliance.

STEP 6: Electrical Requirements, Connection & Grounding

- Prior to servicing appliance, always disconnect appliance electrical supply cord, if so equipped, from wall receptacle. If appliance is hard-wired to power supply, disconnect power to unit by turning off the proper circuit breaker or disconnecting the proper fuse.

All Gas range models PGR 304, PGR36 and PGR48 can be connected or hard-wired to the power supply as described on Page 10.

Chart B: Electrical Supply Circuit Requirements

MODEL NUMBER	VOLTAGE	CIRCUIT RATING	FREQUENCY	PHASE
PGR304	120 VAC	10 Amps	60 Hz.	Single
PGR36	120 VAC	10 Amps	60 Hz.	Single
PGR48	120 VAC	10 Amps	60 Hz.	Single

- For the PGR All Gas Ranges, a neutral supply wire must be provided from the power source (breaker/fuse panel) because critical range components, including the surface burner spark reignition module, require 120 VAC to operate safely and properly. An improper 120 VAC power supply will cause malfunction, damage this appliance, and possibly create a condition of shock hazard. If the correct power supply circuit is not provided, it is the responsibility and obligation of the installer or 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.



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.

STEP 7: Backguard Installation

The backguard must be attached before sliding the range into the final installed position. A Low Back or High Shelf backguard must be installed when there is less than a 12" clearance between combustibles and the back of the range above the cooking surface. (See Fig. 2a and 2b on Page 8).

An Island Trim is available for covering the backguard mounting flanges for island installations, where there is a minimum of 12" of horizontal clearance between combustibles and the back of the range. (See Fig. 2b on Page 8).

The backguard is inserted, as shown in Fig. 14, into the guide channels on the back of the range. Secure the backguard with the (4) sheet metal screws provided.

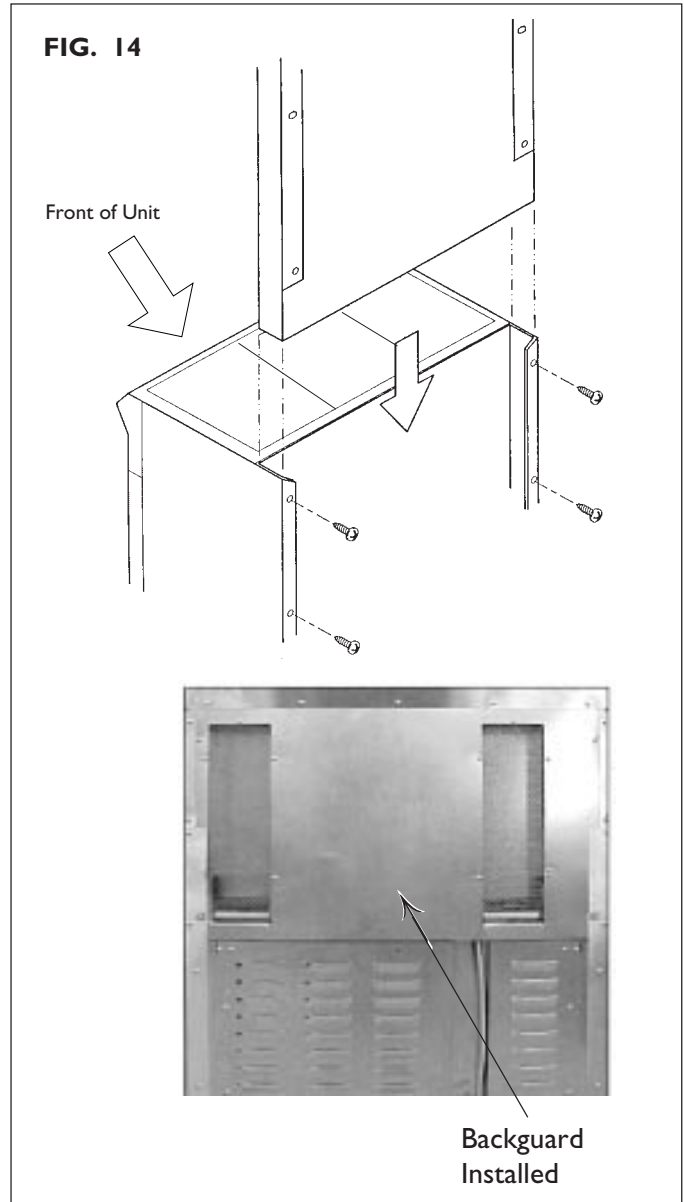


Chart C: BACKGUARD KIT MODEL NUMBERS

RANGE MODEL NO.	9" STD. LOW BACK	12" LOW BACK	22" HIGH SHELF	1-1/2" ISLAND TRIM
PGR304	Included with Range	N/A	HS30R	IT30R
PGR36	N/A	LB36R	HS36R	IT36R
PGR48	N/A	LB48R	HS48R	IT48R

STEP 8: Door Installation

CAUTION

The door is heavy and requires two people to handle it properly.

1. Insert the door hinge into the hinge pocket in the front frame. When the door is properly installed, the bottom edge will be parallel to the front of the range and the hinge will click into position and support the weight of the door.
2. Tip the door parallel to the floor to free the hinge locking pin.
3. Carefully remove the pins. The door is now free to close. Install the hinge retainer clips.
4. Adjust the door height so the latch lock lever and spacer gauge enters the slot in the door liner as the door is closing and the top of the door should be parallel to the bottom of the control panel.

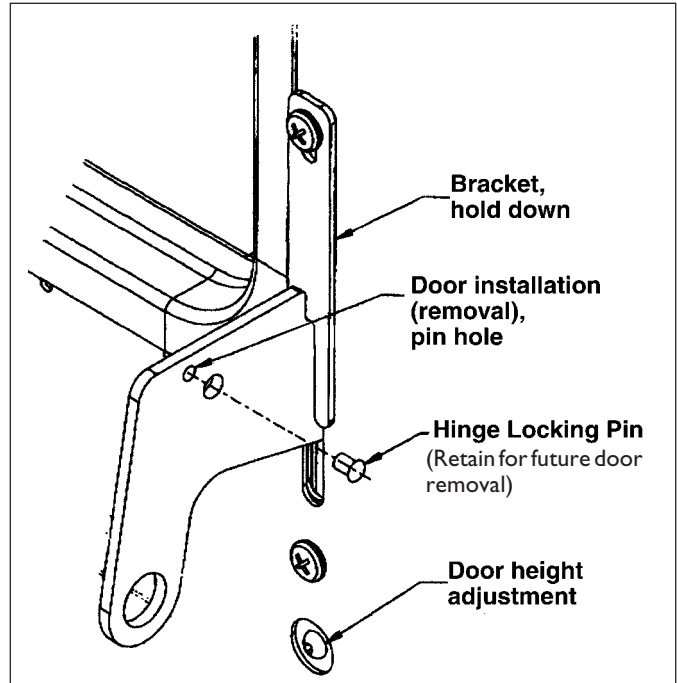


Fig. 15

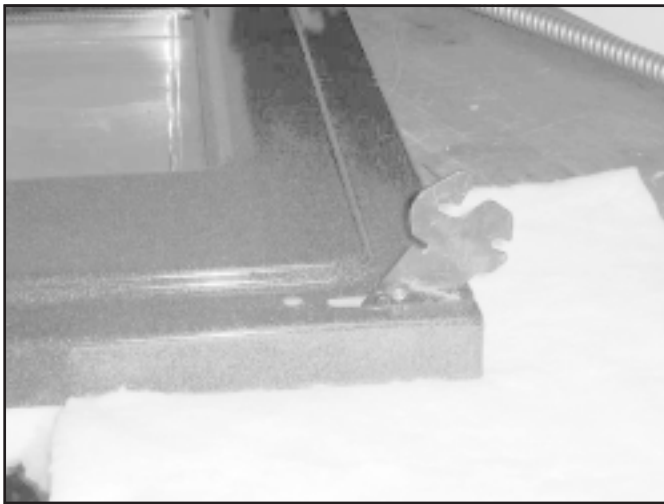


Photo B. Insert the door hinge with the hinge pocket in the front frame.

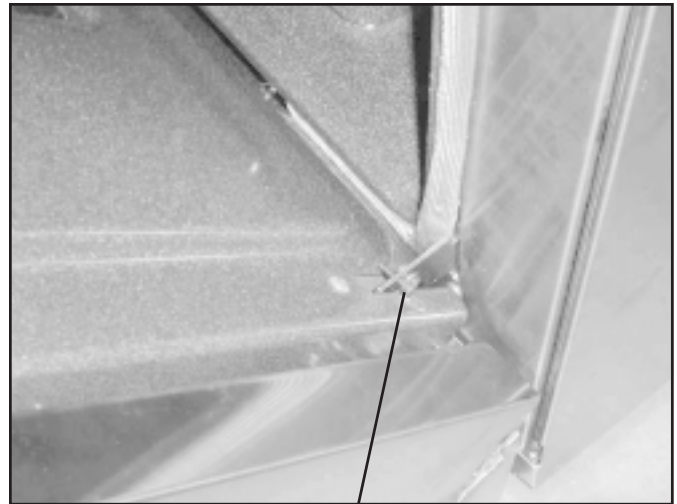


Photo C Hinge Locking Pin

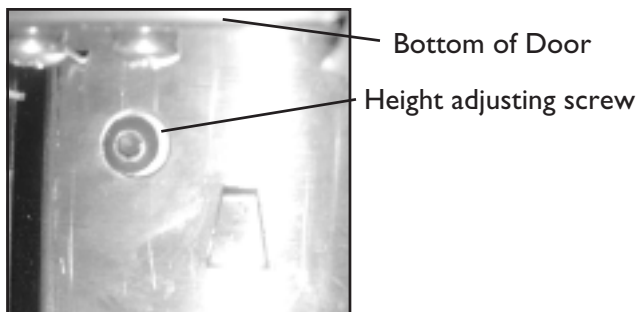


Photo D

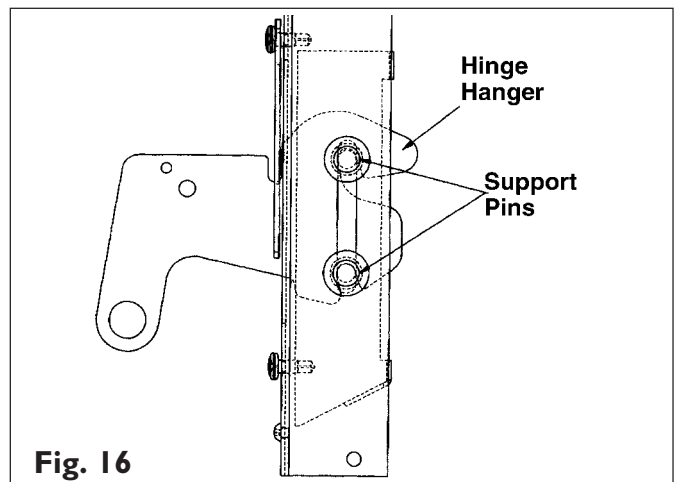


Fig. 16

STEP 9: 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 alignment slots in the burner bases. Before testing operation of the appliance, verify that the unit and the gas supply have been carefully checked for leaks and that the unit has been connected to the electrical power supply. Turn the manual gas shut-off valve to the open position. Check operation of the sealed gas burners and grill by pushing and turning each knob counterclockwise to "HI". The burner igniters will click until the flame ignites. The two far left sealed burners

CAUTION

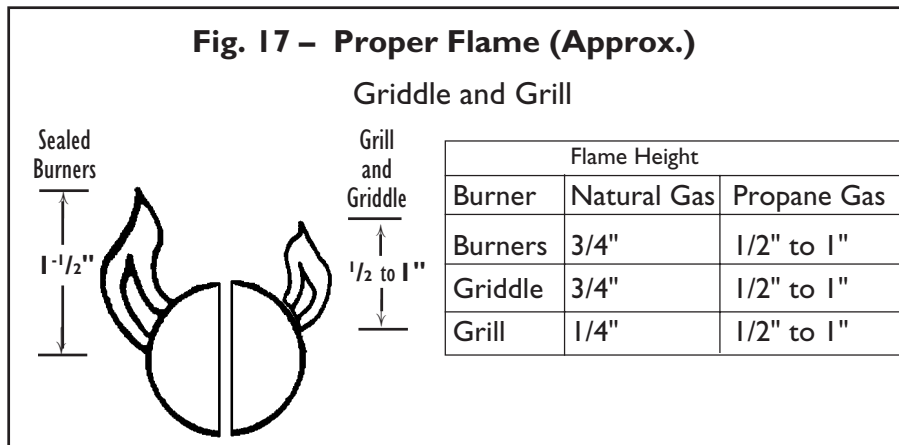
Burner adjustments must be made by a qualified technician at the time of installation. Extreme care should be used when adjustments are made after installation. Improper or lack of adjustments may cause a hazard or void your warranty.

feature XLO®, causing the flame to cycle on and off when the knob is set to the XLO range. This is normal operation. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting of the flame

from the burner. If any of these conditions exist, check that the air shutter (grill and griddle only) or burner ports are not blocked or clogged. Remove any blockages that exist. If the flame is too yellow, indicating insufficient air, adjust the shutter counterclockwise to increase air inlet (grill and griddle only).

The sealed top burner flames should be approximately 1" to 1-1/4" high. The griddle and grill flames should be as shown in Fig. 17).

NOTE: No air shutter or low flame adjustment is necessary or possible with the sealed top burners.



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.

INSTALLER CHECKLIST

FINAL CHECK LIST

- Placement of unit.
- Specified clearances maintained to cabinet surfaces.
- Unit Level – front to back – side to side.
- Burner caps positioned properly on sealed burner bases.
- All packaging material removed.
- Island trim or backguard attached (if horizontal clearance to combustible materials behind cooking surface is less than 12").
- Check door adjustment.

GAS SUPPLY

- Connection: 3/4" N.P.T. with a minimum 3/4" diameter flex line.
- 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" (37mb) W.C.

ELECTRICAL

- Receptacle with correct over-current protection is provided for service cord connection.
- Proper ground connection.
- Proper polarity at receptacle.
- Kick panel in place and two (2) screws secure.

OPERATION

- All internal packing materials removed. Check below grates and grill pans and within oven(s).
- 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.
- Burner caps properly seated into burner bases.

- Grill components properly seated (not all models). Refer to Use & Care Manual for Grill details.
- Bezels centered on burner knobs, and knobs turn freely.
- Each burner lights satisfactorily, both individually and with other burners operating.
- Air Shutter adjustment for proper flame made for Grill and Griddle See Step 9 and Fig.17.
- Griddle is level or tilted slightly forward and does not rock (not all models).
- Oven door hinges seated and hinge locks in proper position. Door opens and closes properly.
- Burner grates correctly positioned, level, and do not rock.

Notes

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilating engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write Thermador indicating model number.

We reserve the right to change specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products which are transported from the United States for use in Canada. Check with your local Canadian distributor or dealer.

For the most up to date critical installation dimensions by fax, use your fax handset and call 702/833-3600. Use code #8030.

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