

# INSTALLATION INSTRUCTIONS

For Professional Cooktops

Models  
P24WK  
PC36  
PC48

***Thermador***<sup>®</sup>

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## IMPORTANT INSTALLATION INFORMATION

### **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**

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.

#### **For Massachusetts Installations:**

1. Installation must be performed by a qualified or licensed contractor, plumber or gas fitter qualified or licensed by the state, province or region where this appliance is being installed.
2. Shut-off valve must be a "T" handle gas cock.
3. Flexible gas connector must not be longer than 36 inches.

# PLEASE READ ENTIRE INSTRUCTIONS BEFORE PROCEEDING

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

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

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

**OWNER:** Please retain these instructions for future reference.

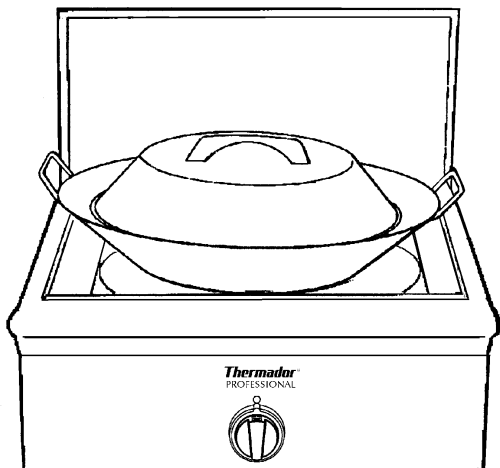
## GAS SUPPLY:

Natural Gas – 6 inch water column.

Propane Gas – 11 inch water column.

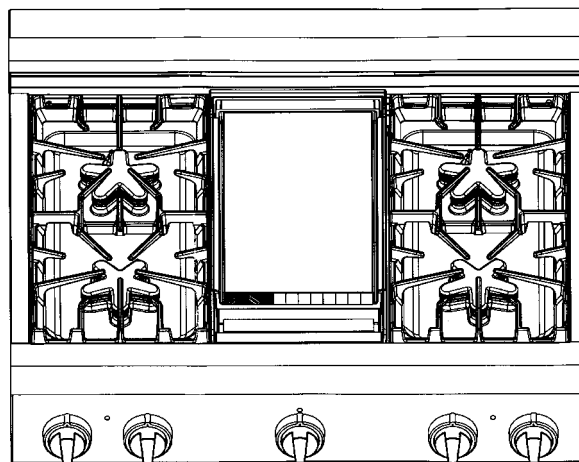
## ELECTRICAL POWER SUPPLY:

All Professional Cooktop Models –  
120 VAC, 60 Hz., 1Ph., 15 Amp circuit.



**Model P24WK**

(Shown with Low Back Model GP24LB)



**Model PC364GD**

(Shown with Low Back Model GPS36LB)



## WARNING

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

## Introduction

The Thermador Professional™ Cooktops are available in a number of sizes and configurations. Model P24WK is a 24"-wide wok unit featuring a power burner rated at 30,000 BTU/HR. The 36"-wide Models PC364GD, PC364GL, and PC366 feature four sealed burners and a griddle, four sealed burners and a grill, or six sealed burners, respectively. The 48"-wide Models PC484GG, PC486GD, PC486GL and PC484WK feature four sealed burners, griddle and grill, six sealed burners and a griddle, six sealed burners and a grill, or four sealed burners and a 30,000 BTU/HR WOK, respectively. All sealed burners are rated at 15,000 BTU/HR, griddles at 15,000 BTU/HR, and grills at 18,000 BTU/HR.

### 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 before proceeding with the installation.

# Important Installation Information

This appliance has been tested in accordance with ANSI Z21.1 Current Issue, Standard for Household Cooking Appliances (USA).

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.

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/NFPA54-current issue and National Electrical Code ANSI/NFPA70-current issue.

Be sure that the unit being installed is correct for the type of gas being used.

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

To eliminate risk of burns or fire caused by reaching over heated surface units, cabinet storage located above the surface units should be avoided.



## 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 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.

# 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 table below indicates the Thermador hoods, by model number, that are recommended for use with the 24" Wok and 36" and 48" cooktops.

## 1. 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 6" on both sides.

- 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 appliance 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..

**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.

NOMINAL COOKTOP WIDTH	WALL INSTALLATION		ISLAND INSTALLATION	
	HOOD*	BLOWER**	HOOD	BLOWER
24" WOK	PH30ZS, PHE30,36 HNW36YS	VTR1000Q VTR1400Q or VTN1000Q	HTNI42YS HNI42YS PHI48ZS	VTR1000Q VTR1400Q
36" COOKTOP	PH36ZS, PH42ZS PHE36, 42 HNW 36,42 YS	VTR1000Q VTR1400Q or VTN1000Q	HTNI42YS HNI42YS PHI48ZS	VTR1000Q VTR1400Q
48" COOKTOP	PH48ZS, PH54ZS PHE48, 60 HNW48YS	VTR1000Q VTR1400Q or VTN1000Q	HTNI48YS, HNI48YS HTNI54YS, HNI54YS PHI60ZS	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 cooktop 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. To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker.
2. 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 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 heavy cooktop. It may be necessary to add a supporting cleat along each side (see Fig. 2) or a 2 x 4 corner brace (see Figs. 3 and 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 Fig. 5, side view of cooktop; see Figs. 3, 4, 6 and 7 for alternate mounting positions.)
5. The gas and electrical supply should 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 Figs. 5 and 9. Make sure the gas regulator is horizontal when installed in the gas supply line.
6. The maximum depth of overhead cabinets installed on either side of the hood is 13".

A 36-inch minimum clearance is required between the top of the cooktop and the bottom of an unprotected cabinet. A 30-inch minimum distance is necessary when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper. Flame retardant materials bear the mark:

**UNDERWRITERS LABORATORIES INC.**

**CLASSIFIED**

**MINERAL AND FIBER BOARDS**

**SURFACE BURNING CHARACTERISTICS**

Followed by the flame spread and smoke ratings. These designations are shown as "FHC (Flame Spread/Smoke Developed)." Materials with "O" flame spread ratings are flame retardant. Local codes may allow other flame spread ratings.

7. When there is less than a 12" horizontal clearance between combustible material  $\Delta$  and the back edge of the cooktop above the cooking surface, a Thermador Low Back backguard must be installed.

(See Step 6). When clearance to combustible material  $\Delta$  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 Fig. 3.
  - Island installation, see Fig. 4.
10. For flush installations as shown in Fig. 7, provide clearance for the three screws located along the underside of the cooktop leading edge by increasing the cutout height by 1/16" or by notching the cabinet at the location of the three screws.
11. For installation of a 48" cooktop above two side-by-side Thermador Warming Drawers, Model No. WD24N, refer to Fig. 8. Completing the installation as per Fig. 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 and remotely mount the pressure regulator to avoid interference with the warming drawer. All above-the-countertop clearances must be maintained, as shown in Fig. 1.

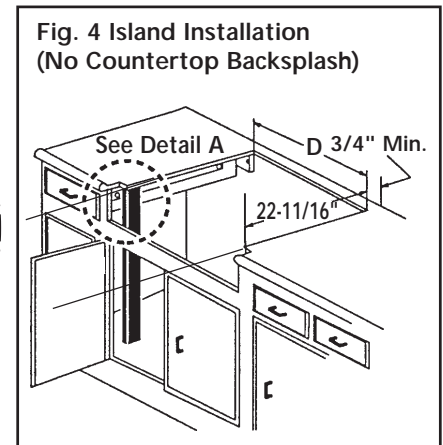
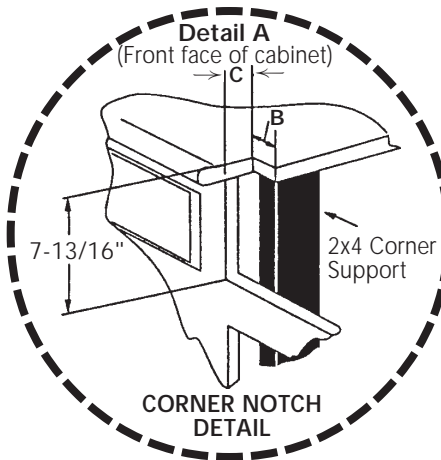
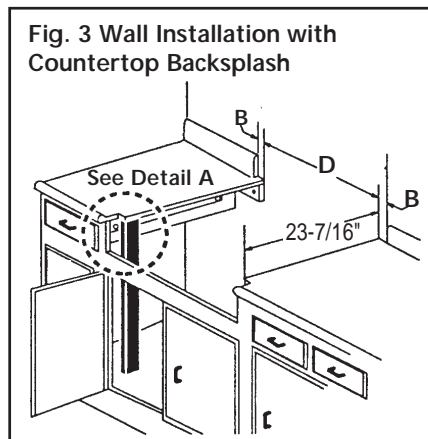
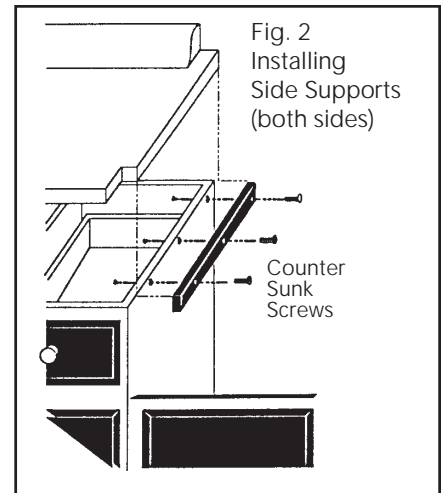
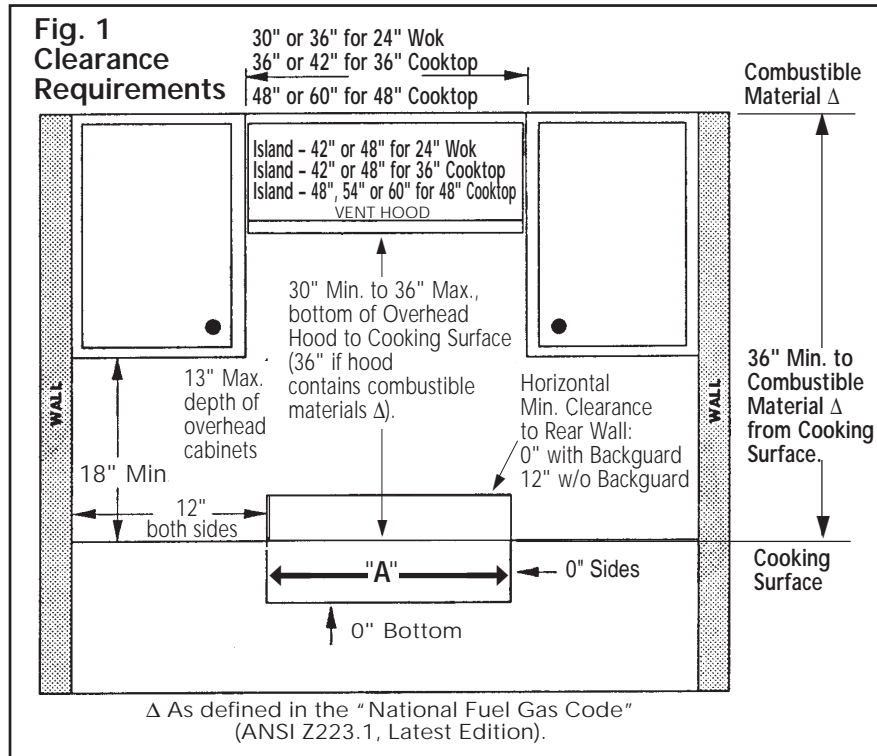
$\Delta$  As defined in the "National Fuel Gas Code" (ANSI Z223.1/NFPA54-current issue).

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### NOTE:

- 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, Figs. 3 and 4).
  - If a supporting deck is used, the sides or bottom of the cutout may be solid combustible or noncombustible material. If the bottom is solid, provide a 6" by 6" 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.
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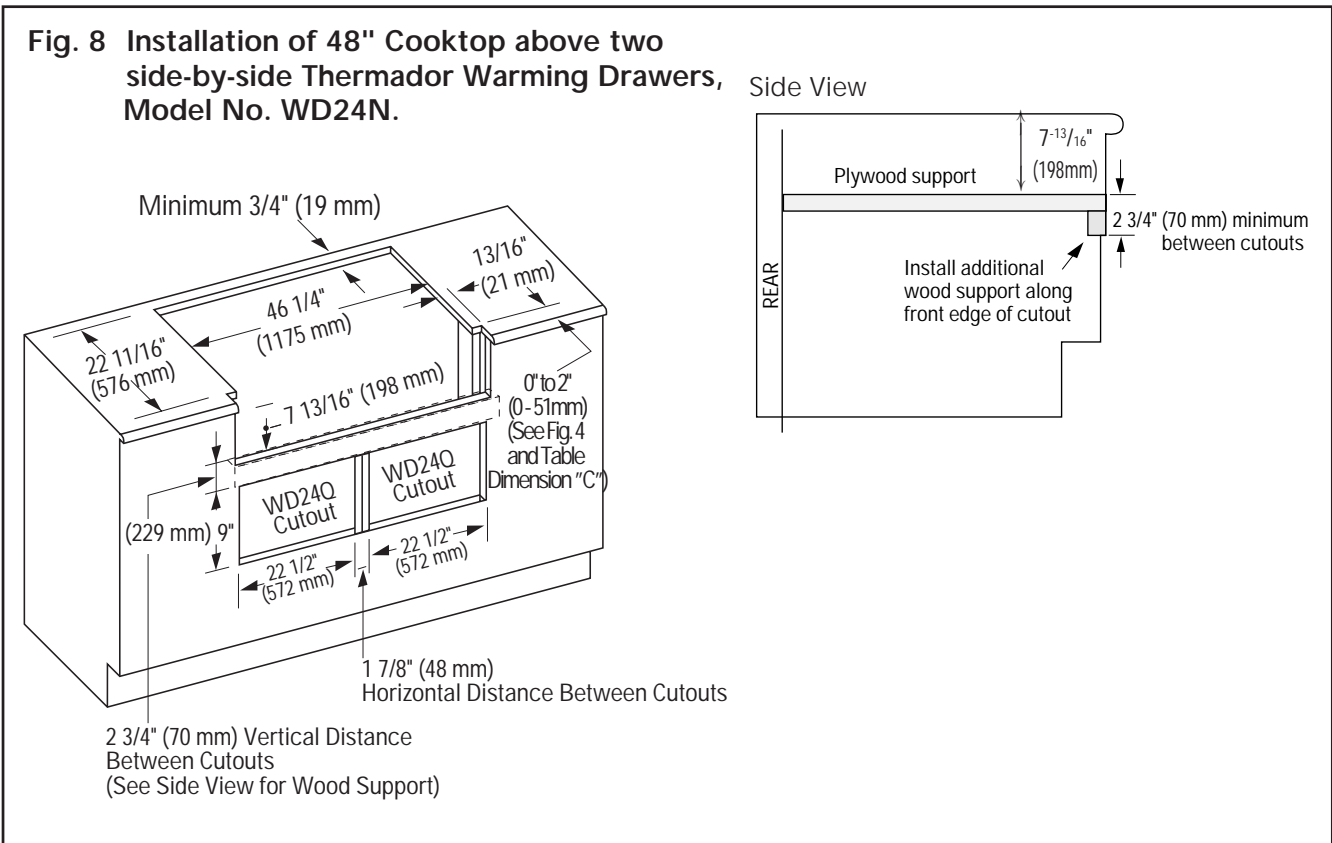
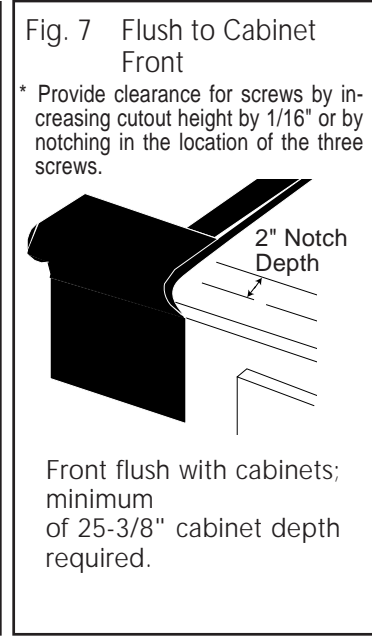
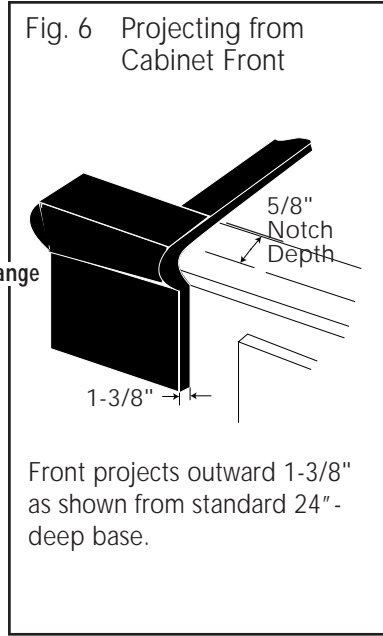
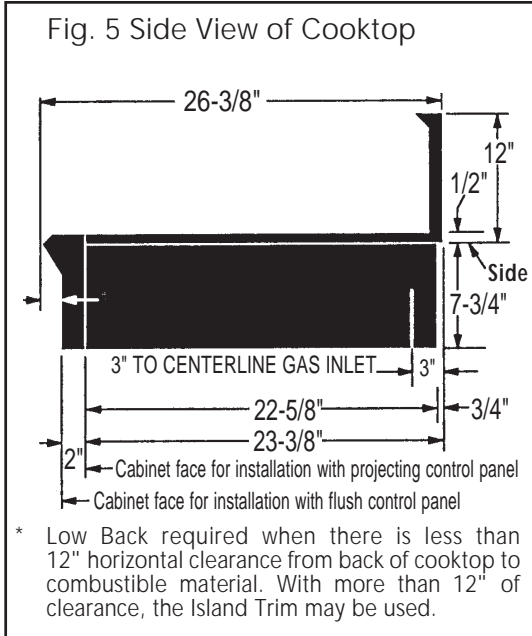
## Step 2: Cabinet Preparation



	24" WOK	36" COOKTOP	48" COOKTOP
A	24-3/4"	35-7/8"	47-7/8"
B	3/8"	3/8"	13/16"
C	0" (Control Panel Projecting 2" from Base Cabinet Face) 5/8" (Notch Required for Standard 24"-Deep Base Cabinet, Control Panel Projecting 1-3/8" from Base Cabinet Face) 2" (Control Panel Flush to Cabinet Face - Min. 25-3/8"-Deep Base Cabinet Required)		
D	24"	35-1/8"	46-1/4"

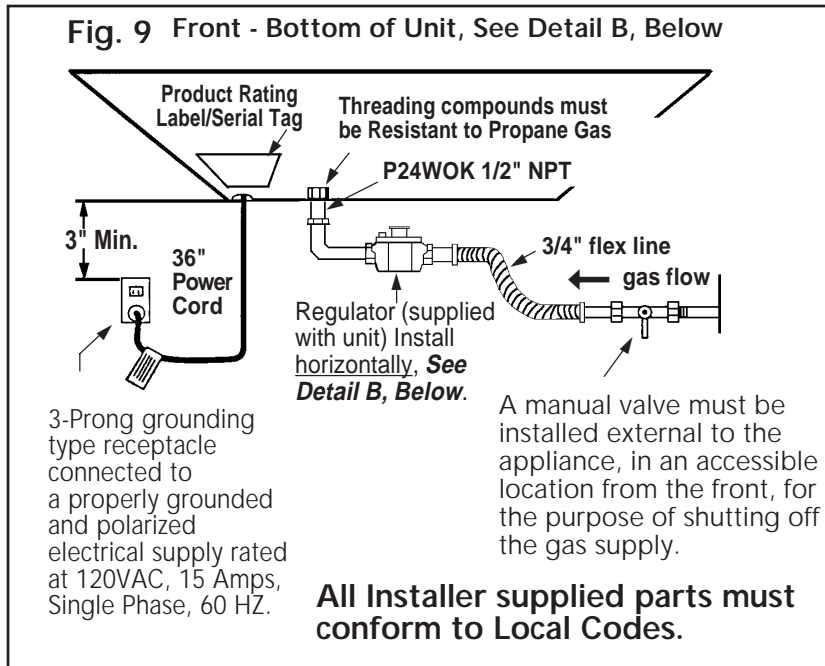


## Step 2: Cabinet Preparation





## Step 2: Cabinet Preparation

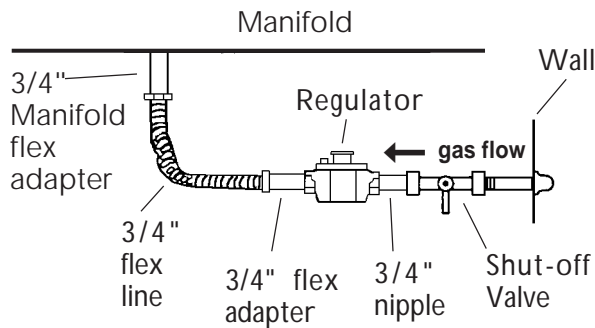


### Detail B - See Fig. 9, above

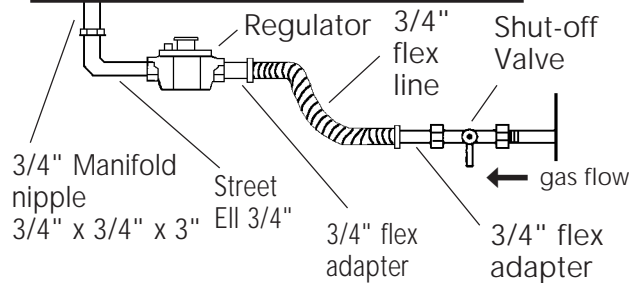
Suggested Regulator Installation

#### Installation Options

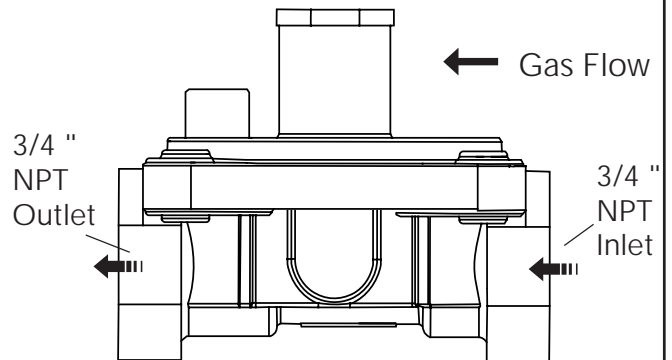
##### Installation Option 1. From Shut-off Valve



##### Installation Option 2. From Manifold



#### GAS SUPPLY REGULATOR



Make sure gas regulator is horizontal after installation

## 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.**

1. Remove the outer carton and packing material from the shipping base. Ensure that you have all cooktop components before proceeding.
2. Remove the top grate castings, burner caps and grill grate (if so equipped) to reduce unit weight.
3. Lift and place the cooktop in the opening. Be careful not to pinch the power cord or gas inlet. Care should be taken not to scratch the griddle or the griddle frame.
4. Ensure that the power line cord is free and hanging loosely.
5. Level the appliance. For proper performance, the appliance must be level.
6. The grill (if so equipped) has been leveled during assembly so do not attempt to level the grill.
7. Replace the top grate castings, burner caps and grill grate (if so equipped). Ensure that the burner caps are correctly seated on the burner bases.

## Step 4: Gas Requirements and Hookup

Cooktops are shipped by the factory to operate on natural gas. 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 one type of gas to another, contact the dealer where the unit was purchased or contact Thermador (800/735-4328). The field conversion kit for all Professional cooktops (PC series) is Thermador Model PLPKIT. Obey all instructions in PLPKIT for correct conversion of the gas regulator and settings for the gas valves. Field conversion must be done by qualified service personal only.

### Natural Gas Requirements:

Inlet Connection: 3/4" N.P.T. (Minimum 3/4" dia. flex line.)

Supply Pressure: 6" to 14" water column.

Manifold Pressure: 5" water column

### Propane Gas Requirements:

Inlet Connection: 3/4" N.P.T. (Minimum 3/4" dia. flex line.)

Supply Pressure: 11" to 14" water column.

Manifold Pressure: 10" water column

### 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 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/ NFPA54-current issue.
- Install the gas pressure regulator (supplied) to the manifold pipe. Ensure that the appliance pressure regulator is set to 5" W.C. for natural gas and 10" W.C. for propane gas, and that the arrow points in the direction of the gas flow towards the appliance. Connect the gas supply line to the unit pressure regulator using a 3/4" flex gas line between the manual gas shut-off valve and pressure regulator. (See Fig. 9.)
- Always use pipe dope 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 conducted according to the manufacturer's instructions.
- 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.
- All installer-supplied parts must conform to all applicable codes.

## Step 4: Gas Requirements and Hookup



### **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" water column.



### **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.

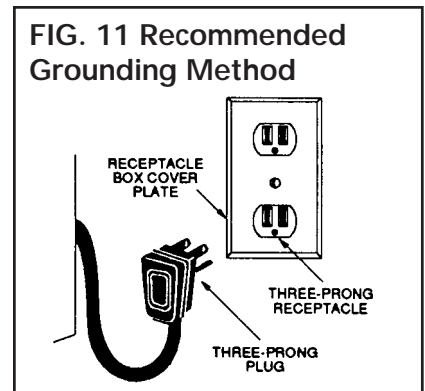
## Step 5: Electrical Requirements, Connection and Grounding

- Always disconnect appliance electric supply cord from wall receptacle before servicing this appliance.
- All 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, 10 Amps, Single Phase, 60HZ. Maximum current rating of the appliance is 7 Amps.
- 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 Fig. 13 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.

**⚠ CAUTION:** Improper grounding or polarization will cause malfunction (such as continuous sparking of the burner igniters) may damage this appliance and could create a condition of shock hazard. If the circuit is not correctly grounded and polarized, it is the responsibility and obligation of the installer or user to have the existing receptacle changed to a properly grounded and polarized receptacle 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 Fig.11)

### 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 120VOLT CIRCUIT. (See Fig. 11). Improper grounding or polarization will cause malfunction (such as continuous sparking of the burner igniters), may damage this appliance, and could create a condition of shock hazard.

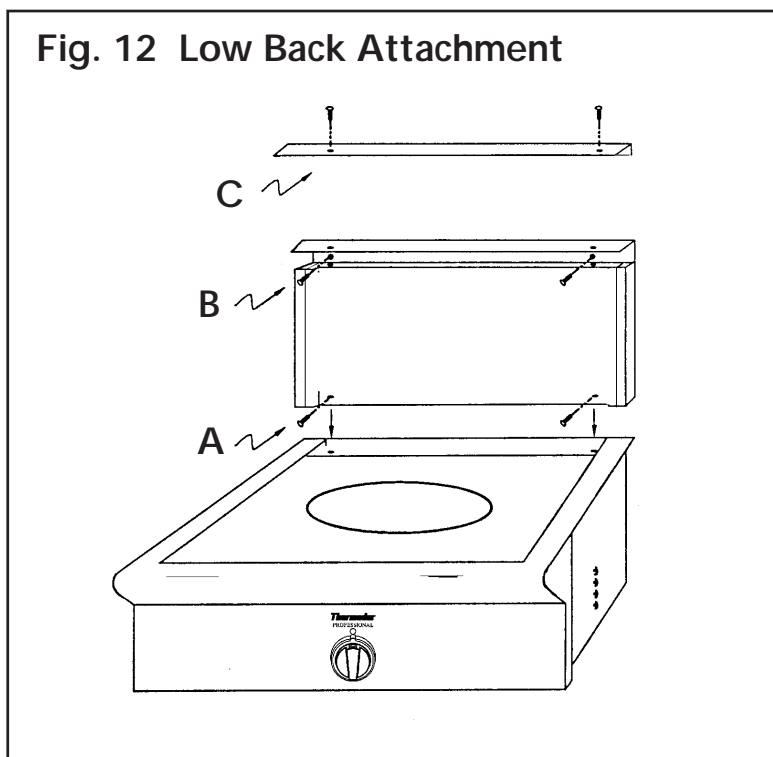


If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the installer or user to have the existing receptacle changed to a properly grounded receptacle in accordance with all applicable local codes and ordinances by a qualified electrician. In the absence of local codes and ordinances, the receptacle replacement shall be in accordance with the National Electric Code. **THE THIRD GROUND PRONG SHOULD NOT BE CUT, UNDER ANY CIRCUMSTANCES, OR REMOVED.**

## Step 6: Backguard Installation

A Low Back backguard must be installed when there is less than a 12" clearance between combustibles and back edge of cooktop. (See Fig. 1 and 5.) For island installations and other installations with over 12" clearance, an optional stainless steel trim channel is available to cover the backguard mounting flanges. Attach the backguard before sliding the appliance into the final installed position. Follow Steps A through C below:

- A. Slide backguard over the two flanges on the rear of the appliance. Fasten the front and back with two screws (see A, Fig. 12) provided. No screws are required behind the griddle section.
- B. Fasten the top of the backguard to the wall with two screws through the backguard. (See B, Fig. 12.)
- C. Place the backguard cap on top and fasten using the two counter-sink screws provided. (See C, Fig. 12.)



### LOW BACK AND ISLAND TRIM MODEL NUMBERS

COOKTOP MODEL NO.	12" LOW BACK	Island Trim*
P24WK	GP24LBS	GP24ITS
PC36	GPS36LBS	GPS36ITS
PC48	GPS48LBS	GPS48ITS

\*Requires a minimum of 12" horizontal clearance between back of appliance and combustible materials.

## TO CLEAN AND PROTECT EXTERIOR SURFACES

The stainless steel surfaces may be cleaned by wiping with a damp soapy cloth. Any mild glass cleaner will remove fingerprints and smears.

Follow all cleaning by rinsing with clear water. Wipe dry with a clean soft cloth to avoid water marks. For discolorations or deposits that persist, use a non-scratching household cleanser or stainless steel polishing powder with a little water and a soft cloth. For stubborn cases, use a plastic scouring pad or soft bristle brush together with cleanser and water. Rub lightly in direction of polishing lines or "grain" of the stainless finish. Avoid using too much pressure which may mar the surface.

Use a stainless steel cleaner/polish to protect the finish and maintain appearance.

**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.

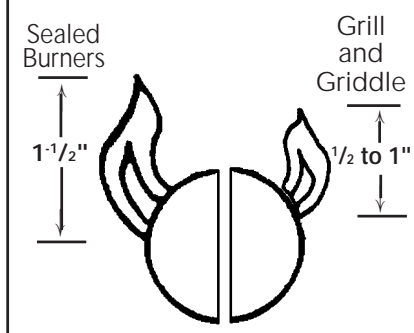
**DO NOT** allow salt solutions, disinfectants, bleaches or cleaning compounds to remain in contact with stainless steel for extended periods. Many of these compounds contain chemicals which could prove harmful. Rinse with water after exposure and wipe dry with a clean cloth.



## CAUTION

Thermador recommends that burner adjustments 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 create harmful by products and may void your warranty.

**Fig. 13 - Proper Flame (Approx.)**



## Step 7: Test and Adjustment

Install any loose components, such as burner caps and grates, that may have been removed earlier. 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 electric power supply. Turn the manual gas shut-off valve to the open position. Check operation of the sealed gas burners, griddle and grill by pushing and turning each knob counterclockwise to HI. Check that the burner caps are correctly seated on the burner bases. The burner igniters will click until the flame ignites. The two far left sealed burners 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 and griddle should be approximately 1-1/2" high. The grill burner flames should be 1/2" to 1". (See Fig. 13).

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

## INSTALLER CHECKLIST

### FINAL CHECK LIST

- Cooktop correctly positioned and anchored in countertop recess.
- 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.
- Backguard attached (if horizontal clearance to combustible materials behind cooking surface is less than 12").
- The stainless steel radiant and porcelain grill grate is in place.
- The griddle plate is correctly positioned and leveled.

### GAS SUPPLY

- Connection: 3/4" NPT 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.
- The pressure regulator (shipped with unit) has been connected to the manifold and is set for 5" W.C. for natural gas or 10" W.C. for propane.
- Manual gas shut off valve installed in an accessible location (without requiring removal of appliance).
- Unit tested and free of gas leaks.
- Gas supply pressure does not exceed 14" W.C.

### ELECTRICAL

- Polarized and grounded 120VAC, 10 Amp receptacle with 10 Amp over-current protection is provided for service cord connection.

### OPERATION

- All internal packing materials removed. Check below grates and grill pans.
- Burner caps properly seated into burner bases.
- Grill components properly seated (not all models). Refer to Care & Use 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 Fig. 13.
- Griddle is level or tilted slightly forward and does not rock (not all models).
- Burner grates correctly positioned, level, and do not rock.



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. **Note:** These models are not currently certified for use in Canada. Thermador is not responsible for products which are transported from the United States for use in Canada.

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



***Thermador***®

**BSH Home Appliances Corporation**

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