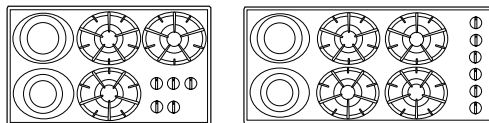
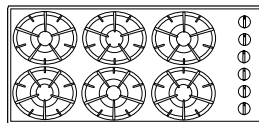
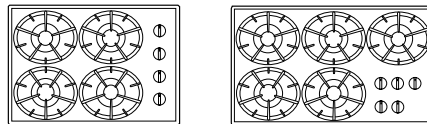


# ***Thermador***<sup>®</sup>

## **Care & Use Manual**

*and*

## **Installation Instructions**



for

**Thermador<sup>®</sup> Glass Ceramic Gas**

**and**

**Glass Ceramic Dual Gas & Electric**

**Cooktops**

Models:

**CGX304 / CGX365 / CGX456**

**CD365 / CD456**

## **A Special Message to Our Customers,**

Thank you for buying a Thermador® cooktop. We hope that the information in this manual helps you easily operate and care for your cooktop for years of satisfaction.

Please contact us if you have any questions or comments.

Sincerely,

Thermador Test Kitchen Consumer Scientists

## **TABLE OF CONTENTS**

<b>Gas Requirements .....</b>	<b>1</b>	<b>Care and Maintenance</b>	
<b>What To Do If You Smell Gas.....</b>	<b>1</b>	Ceramic Cooktop Cleaning Guide .....	16-17
<b>Important Safety Instructions .....</b>	<b>2-3</b>	Cleaners to Avoid .....	16
<b>Electrical Requirements .....</b>	<b>4</b>	Daily Care Techniques .....	16
<b>Models and Parts Identification .....</b>	<b>5-7</b>	Special Care Techniques .....	17
<b>Cooktop Operating Instructions</b>		Dual and All Gas Cooktop Cleaning Guide .....	18-19
Before Using the Cooktop for the First Time .....	8	<b>Where to Order Cooktop Cleaning Creme® .....</b>	<b>19</b>
Electric Cooktop Operation .....	8-9	<b>Installation Instructions .....</b>	<b>20-24</b>
Electric Control Knob .....	9	<b>Warranty .....</b>	<b>25</b>
Signal Lights .....	9	<b>Before Calling for Service ....</b>	<b>Back Cover</b>
Gas Cooktop Operation .....	10-11	<b>How to Obtain Service .....</b>	<b>Back Cover</b>
Gas Control Knobs .....	10		
Cookware.....	12-13		
Electric Cooking Chart .....	14		
Gas Cooking Chart .....	15		

### **Packaged with Cooktop**

Care and Use Manual plus Installation Instructions  
Cooktop Cleaning Creme®  
Razor Blade Scraper  
Mounting Brackets  
Registration Card  
Foam Tape Seal

## WARNINGS FOR SAFE GAS INSTALLATIONS

**Installer:** Please leave these instructions with the unit for the owner.

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



**WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

### FOR YOUR SAFETY

- ✓ **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

### AVERTISSEMENT

- ✓ **Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.**

### WHAT TO DO IF YOU SMELL GAS

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open Lid.
- If odor continues, immediately phone your gas supplier.
- If you cannot reach your gas supplier, call the fire department.

### S'IL Y A UNE ODEUR DE GAZ:

- Coupez l'admission de gaz de l'appareil.
- Éteindre toute flamme nue.
- Ouvrir le couvercle.
- Si l'odeur persiste, appeler immédiatement votre compagnie de gaz ou votre département des incendies.

**Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

### PROPANE GAS INSTALLATION

The cooktop is ready for use with natural gas. It may be converted for use with propane gas using the **Burner Propane Conversion Kit, Model NLPKIT5, Part Number 35-00-622**. A qualified service technician or installer can convert the cooktop. Be sure the unit being installed is correct for the type of gas being used. Refer to the Rating plate on the right side underneath the cooktop, see pages 5 to 7 for the location.

**TESTED IN ACCORDANCE WITH ANS Z21.1a 1996 CURRENT ISSUE, STANDARD FOR HOUSEHOLD COOKING GAS APPLIANCES, and CAN/CGA 1.1 DOMESTIC GAS RANGES, CURRENT ISSUE.**

Check your local building codes for the proper method of installation. In the absence of local codes this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 Current Issue and National Electrical Code ANSI/NFPA No. 70 Current Issue or the CAN - B149 Installation Codes for Gas Burning Appliances and C22.1 Canadian Electrical Code Part I.

### CAUTION



When connecting the unit to propane gas, make certain the propane tank is equipped with its own high pressure regulator. In addition, the pressure regulator supplied with the cooktop must be on the inlet gas pipe of this unit. The maximum gas pressure to this appliance is not to exceed 14.0 inches water column from the propane gas tank pressure regulator.

# SAFETY PRACTICES TO AVOID PERSONAL INJURY



## IMPORTANT SAFETY INSTRUCTIONS READ ALL INSTRUCTIONS BEFORE USING YOUR COOKTOP



**WARNING:** IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

**WARNING:** TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

- DO NOT USE WATER, including wet dishcloths or towels - a violent steam explosion will result.
- SMOTHER FLAMES from a grease fire with a close-fitting lid, cookie sheet or other metal tray. Turn off the gas burners or the electric elements. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately EVACUATE AND CALL THE FIRE DEPARTMENT.
- Use baking soda to SMOTHER FLAMES from other type food fires. Never use water on cooking fires.
- NEVER PICK UP A FLAMING PAN - You may be burned.
- TURN OFF THE VENTILATOR in case fire or when "flaming" liquor or other spirits. The blower could spread the flames.
- ALWAYS HAVE A WORKING SMOKE DETECTOR NEAR THE KITCHEN.
- USE AN EXTINGUISHER ONLY IF:
  1. You know you have a Class ABC extinguisher, and you already know how to operate it.
  2. The fire is small and contained in the area where it started.
  3. The fire department is being called.
  4. You can fight fire with your back to an exit.

**WARNING:** TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

- Use this unit only in the manner intended by the manufacturer. If you have any questions, contact the manufacturer

- Before servicing or cleaning unit, switch power off at service panel and lock service panel to prevent power from being switched on accidentally.
- Do not cook on a cooktop in which the glass top has broken. If the cooktop glass should break, do not use it or attempt to clean or fix it. Cleaning solutions and spill-overs may penetrate the broken cooktop and create a risk of electric shock. Turn off electric circuit to the cooktop and call an authorized service agency immediately.
- **WARNING: DO NOT STORE ITEMS OF INTEREST TO CHILDREN ABOVE THE COOKTOP OR AT THE BACK OF IT. IF CHILDREN CLIMB ONTO THE COOKTOP TO REACH THESE ITEMS, THEY COULD BE SERIOUSLY INJURED.**

- Children should not be left alone or unattended in an area where appliances are in use. They should never be allowed to sit or stand on any part of appliance.

**WARNING:** Do not store flammable materials on or near the cooktop.

- When using the cooktop, do not touch the hot cooking area or the immediate surrounding area. Even though dark in color, these areas may be hot. Areas adjacent to the elements may become hot enough to cause burns.
- Never let clothing, pot holders, or other flammable materials come in contact with the burners, burner grates or cooking area until they are cool to the touch.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces may cause burns from steam. Do not use a towel or other bulky cloth in place of pot holders. Do not let pot holders touch hot cooking areas.
- Always use utensils that have flat bottoms and that are large enough to cover the whole cooking area. The use of a utensil smaller than the size of the cooking area will expose a portion of the heated area to direct contact with the user which could result in burns.
- Always use cookware and utensils appropriate for the type and amount of food being prepared.



## IMPORTANT SAFETY INSTRUCTIONS



- Hold the handle of the pan to prevent movement of the utensil when stirring or turning food. Turn handles of utensils inward so that they do not extend over adjacent work areas, cooking areas, or the edge of the cooktop. This will help prevent hot food spills.
- **CAUTION:** The cooktop is for cooking. Never use it to warm or heat a room.
- Be sure your appliance is properly installed and grounded by a qualified servicer in accordance with the Installation Instructions provided with the cooktop.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified servicer.
- Use high heat settings on the cooktop only when necessary. Use low to medium settings to heat oil slowly.
- Other than the use of metal pans, only certain types of glass, heat-proof glass ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop use. These types of utensils may break with sudden temperature changes. Use only on low or medium heat settings according to the utensil manufacturer's directions.
- Clean the cooktop with caution. If the soil must be removed while the cooktop is hot, clean the hot top with the metal razor blade scraper only. Do not use a wet sponge or cloth while it is hot. Some cleaners produce noxious fumes if applied to a hot surface.
- Clean the ventilation system above or behind the cooktop frequently, so that grease from the cooking vapors does not accumulate on the filters, fan, intake, or hood.
- For proper lighting and performance of the burners, keep the igniters clean. It is necessary to clean these when there is a boil over, or when the burner does not light even though the electronic igniters click. See Page 18.
- The cooktop is factory assembled for natural gas. It should be correctly adjusted by a qualified service person or installer for the type of gas with which it is used. (See Page 1 for propane gas.)
- For personal safety, wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while cooking.
- In the event that personal clothing catches fire, **DROP AND ROLL IMMEDIATELY** to extinguish flames.
- Do not use aluminum foil to line any part of the cooktop. Improper use of a foil liner could result in a shock, fire hazard or it could obstruct the flow of combustion and ventilation air. Foil is an excellent heat insulator and heat will be trapped beneath it. This will upset the cooking performance and can damage the cooktop finish.
- Do not heat unopened food containers; a buildup of pressure may cause the container to burst.
- Never leave the burners unattended when using high flame settings. Boilovers cause smoking, and greasy spillovers that may ignite. More importantly, if the flame is smothered, unburned gas will be coming into the room. See "What To Do If You Smell Gas", Page 1.
- During cooking, set the burner control so that the flame heats only the bottom of the pan and does not extend beyond the edge of the pan.
- If the cooktop is near a window, be certain the curtains do not blow over or near the burners; they could catch on fire.
- Take care that drafts, like those from fans or forced air vents, do not blow flammable material toward the flames or push the flames so that they extend beyond the edges of the utensil.
- In the event a burner goes out and gas escapes, turn OFF all the controls and open a window or a door. Do not attempt to use the cooktop until the gas has had time to dissipate. Wait at least 5 minutes before using the cooktop.

# ELECTRICAL REQUIREMENTS AND GROUNDING INSTRUCTIONS

## PLEASE READ CAREFULLY

### MODELS:

CGX304U  
CGX365U  
CGX456U

Ratings see back cover

### MODELS:

CD365U  
CD456U

Ratings see back cover

## ALWAYS DISCONNECT THE ELECTRICAL PLUG FROM THE WALL RECEPTACLE BEFORE SERVICING THIS UNIT.

The power cord on your cooktop is equipped with a three prong grounding plug with polarized parallel blades. This type of plug is for your protection against shock hazard. This cord must be plugged directly into a properly grounded 3-prong wall receptacle that is connected to a correctly polarized 120 volt electric power supply. **It is recommended that a separate circuit serving each appliance be provided.**



### CAUTION - ALL MODELS In Case of an Electrical Failure

If for any reason a gas control knob is turned ON and there is no electric power to operate the electronic igniter of the cooktop, turn **OFF all the gas control knobs and wait 5 minutes** for the gas to dissipate before lighting the burner manually. **On all models only the standard burners can be turned on manually.**

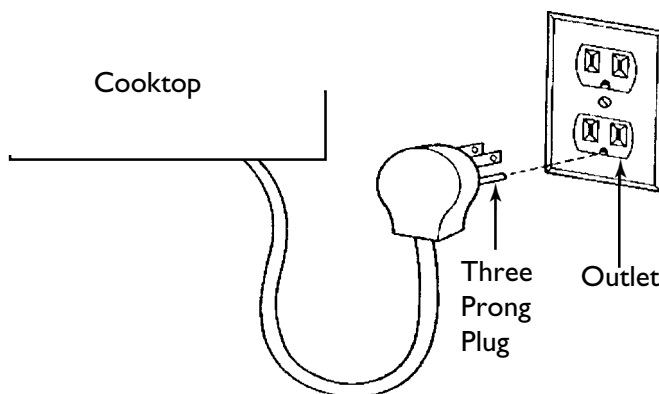
To light the burners manually, carefully hold a lighted match to the burner ports and push and turn the gas control knob to HI until it lights and then turn knob to desired setting. During a power failure you can use the standard cooktop burners, but each must be lit with a match. **The ExtraLow® burners can not be used during a power failure.** Refer to pages 5 through 7 and 11 for more information.

See Installation Instructions for electrical requirements and grounding instructions, Page 24.

## FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDING.

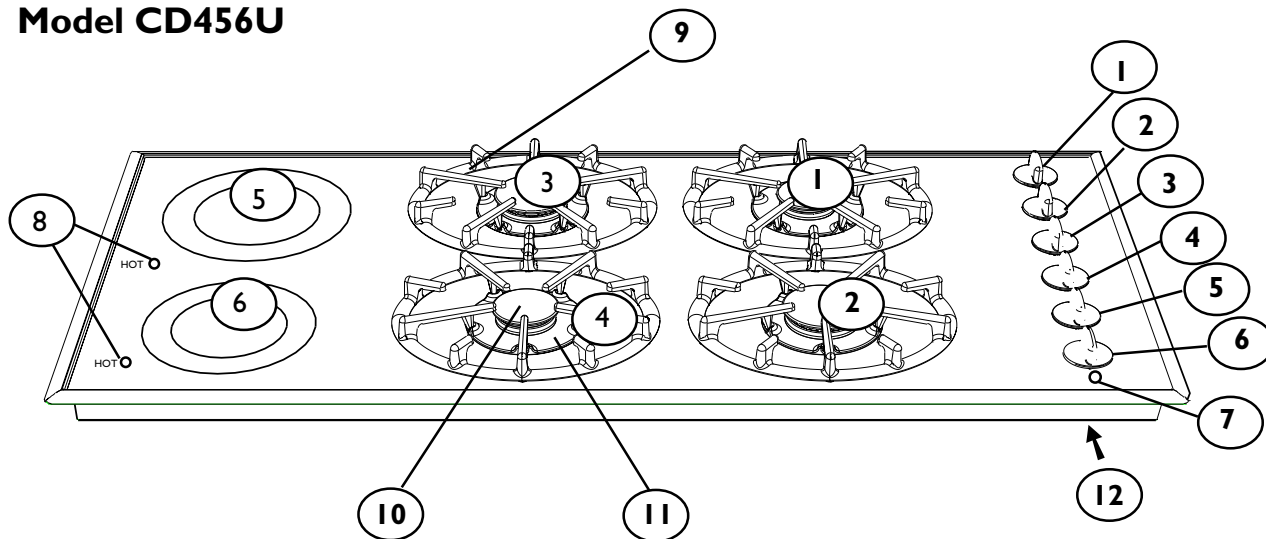
## DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD PLUG.

If the electrical outlet you intend to use does not accept the 3-prong plug, it is the personal responsibility and obligation of you, the user, to have it replaced with a properly grounded 3-prong wall receptacle in accordance with the National Electrical Code and/or applicable local codes and ordinances, by a qualified electrician.

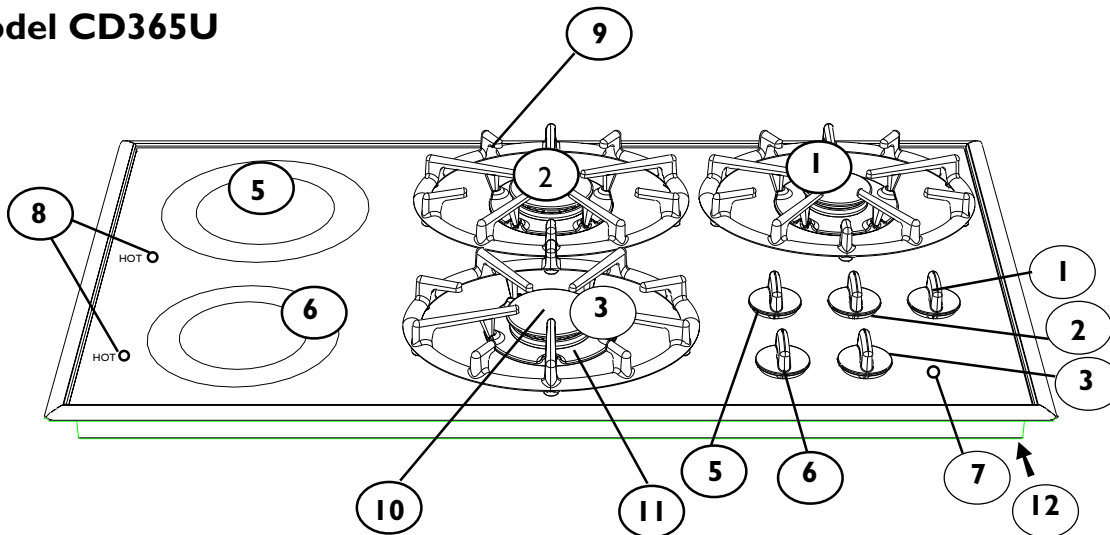


## MODEL and PARTS IDENTIFICATION

### Model CD456U



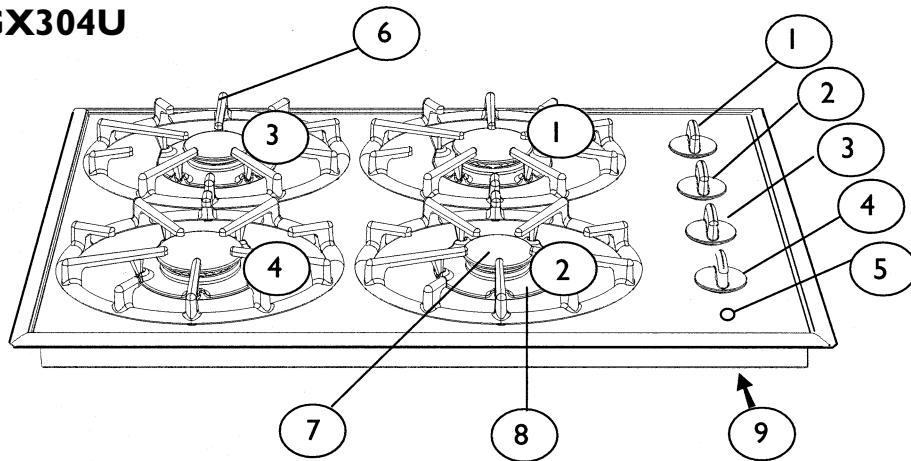
### Model CD365U



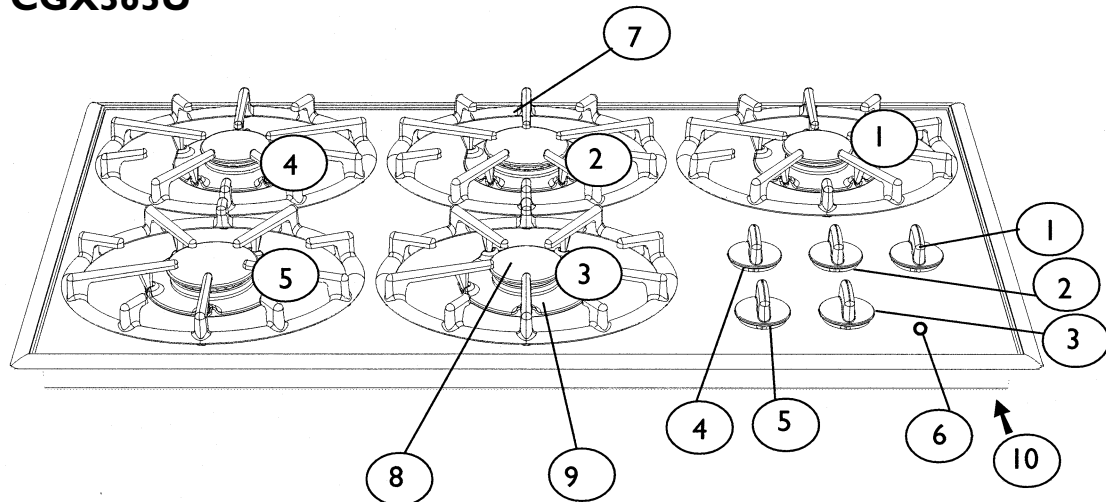
- |  |  |
|--|--|
| 1. 1300 to 9100 BTU/HR Burner & Control Knob   | 6. Dual-Circuit Element: Small 5" –800 Watt, Large 7" – 1700 Watt Element & Control Knob |
| 2. 1650 to 11,000 BTU/HR Burner & Control Knob   | 7. "ON" Light  |
| 3. 1650 to 11,000 BTU/HR Burner & Control Knob   | 8. "Hot" Indicator Lights  |
| 4. 1300 to 9100 BTU/HR Burner & Control Knob   | 9. Grates  |
| 5. Dual-Circuit Element: Small 6"–1000 Watt, Large 9" – 2200 Watt Element & Control Knob | 10. Burner Cap   |
|  | 11. Burner Plate   |
|  | 12. Rating Plate, right side, underneath cooktop   |

## MODEL and PARTS IDENTIFICATION

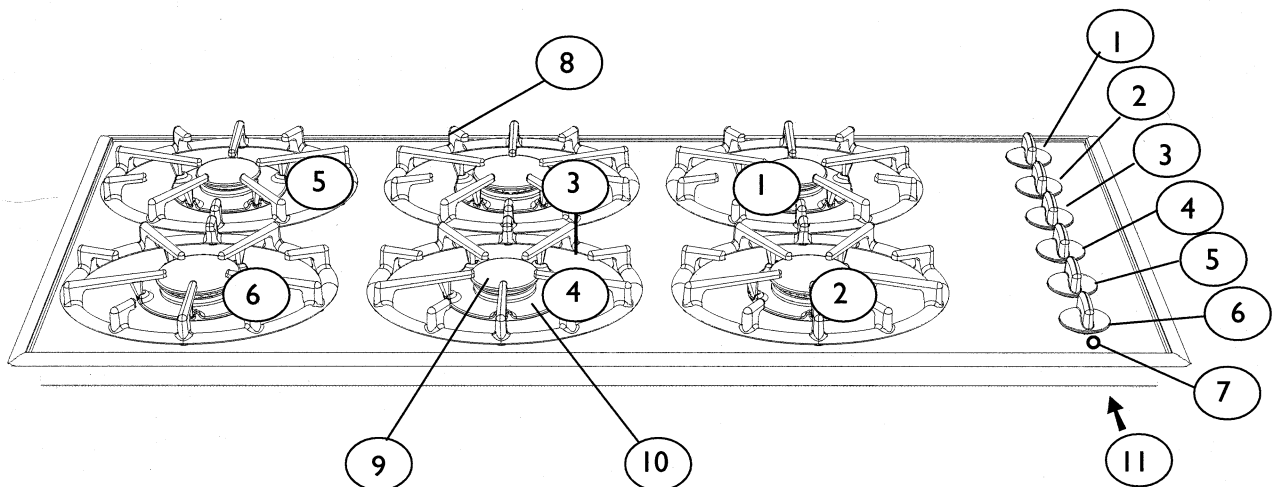
### Model CGX304U



### Models CGX365U



### Models CGX456U





## MODEL and PARTS IDENTIFICATION

### Model CGX304U

- |   |   |
|---|---|
| 1. ExtraLow® 365 to 11,000 BTU/HR Burner & Control Knob | 6. Grate  |
| 2. ExtraLow® 300 to 9100 BTU/HR Burner & Control Knob   | 7. Burner Cap                                   |
| 3. 1300 to 9100 BTU/HR Burner & Control Knob            | 8. Burner Plate                                 |
| 4. 1650 to 11,000 BTU/HR Burner & Control Knob          | 9. Rating Plate, right side, underneath cooktop |
| 5. "ON" Light   |   |
- 

### Models CGX365U

- |   |  |
|---|--|
| 1. 1300 to 9100 BTU/HR Burner & Control Knob            | 6. "ON" Light                                    |
| 2. ExtraLow® 365 to 11,000 BTU/HR Burner & Control Knob | 7. Grate   |
| 3. ExtraLow® 300 to 9100 BTU/HR Burner & Control Knob   | 8. Burner Cap                                    |
| 4. 1300 to 9100 BTU/HR Burner & Control Knob            | 9. Burner Plate                                  |
| 5. 1650 to 11,000 BTU/HR Burner & Control Knob          | 10. Rating Plate, Right Side, Underneath Cooktop |
- 

### Models CGX456U

- |   |  |
|---|--|
| 1. 1300 to 9100 BTU/HR Burner & Control Knob            | 6. 1650 to 11,000 BTU/HR Burner & Control Knob   |
| 2. 1650 to 11,000 BTU/HR Burner & Control Knob          | 7. "ON" Light                                    |
| 3. ExtraLow® 365 to 11,000 BTU/HR Burner & Control Knob | 8. Grate   |
| 4. ExtraLow® 300 to 9100 BTU/HR Burner & Control Knob   | 9. Burner Cap                                    |
| 5. 1300 to 9100 BTU/HR Burner & Control Knob            | 10. Burner Plate                                 |
|   | 11. Rating Plate, Right Side, Underneath Cooktop |

## ELECTRIC COOKTOP OPERATION

### BEFORE USING THE COOKTOP FOR THE FIRST TIME:

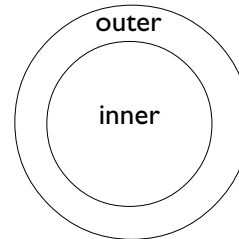
- Remove all packing materials and literature from the cooktop surface. Read all safety precautions and care & use information prior to operating.
- While cool, wipe with a clean, damp sponge and dry.
- Apply the Cooktop Cleaning Creme® packaged with the cooktop. Buff with a clean cloth. This helps protect the surface and makes cleanup easier. See Page 16 for daily care instructions.
- There may be a slight odor during the first several uses; this is normal and will disappear.
- Optimum cooking results depend on the proper cookware being selected and used. See Pages 12-13.
- The cooking surface will hold the heat and remain hot up to 25 or 30 minutes after the elements have been turned off. See Hot Surface Indicator lights on Page 9.

### Precautions for Long Life and Good Appearance of the Surface:

- Regular, daily care using the Cooktop Cleaning Creme will protect the surface and make it easier to remove food soil and water spots.
- The glass ceramic cooking surface is a durable material that is resistant to impact but is not unbreakable if a pan or other object is dropped on it.
- Do not use aluminum foil directly on the glass; it will melt and permanently damage the glass surface.
- Do not allow plastic, paper, or cloth to come in contact with the hot glass surface; these items can melt or burn and can damage the glass surface.
- Do not allow pans to boil dry. This can permanently damage the pan, element and/or the cooktop.
- Use only flat bottom pans. (See Page 12).
- Never cook food directly on the glass.
- Do not use the glass surface as a cutting board.
- Do not slide cookware across the cooking surface; it may scratch the glass. Even cookware with smooth bases may scratch, if grit gets between the pan and the surface.

### ELEMENTS

When either element is turned on the "ON" signal light turns red; when both elements are turned off, the "ON" signal light goes out.



### Dual Radiant Elements (Models CD365 & CD456)

This type of electric element has two cooking sizes. Select either the small inner element or both the inner and outer elements, (dual) depending of the base size of your pan.

### TEMPERATURE LIMITERS

Each radiant heating element has its own sensor to protect the glass cooking surface from extreme high temperatures. The limiters will operate automatically by cycling the element off regardless of the knob setting.

Although cycling is normal, any one of the following conditions can activate the limiter and cause it to cycle on and off more than usual:

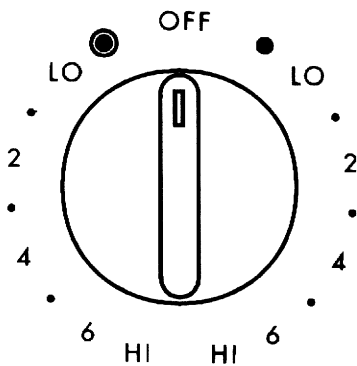
- The base of the pan is not making full contact with the heating surface (due to a warped or uneven base).
- The pan base is too small for the size of the element.
- The pan has boiled dry.
- The material or shape of the pan is slow to transfer the heat.
- No pan has been placed on the element.

# ELECTRIC COOKTOP OPERATION

## CONTROL KNOBS

The placement of each knob corresponds to the placement of the heating element that it controls. To turn on any element, PUSH DOWN on the knob and TURN in either direction to the desired heat setting.



**There are an infinite number of heat settings between the LO and HI positions.** Detents (fixed positions) are found at LO and HI to define minimum and maximum heat settings. The LO setting provides a very low heat for simmering foods such as spaghetti sauce and cooking Hollandaise sauce. With the option of using either gas and electric, you can move a pan from gas to electric (LO) for an even lower heat setting.



When the elements are turned on, a red glow can be seen through the glass. The elements cycle on and off to keep the selected heat setting. Poor cookware causes the element to cycle on and off more often. (See Temperature Limiters on Page 8).

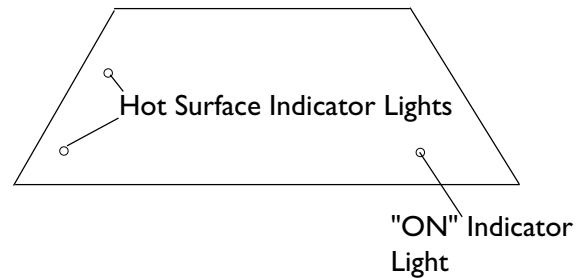
**To turn ON the small, inner element only,** press down on the control knob and turn it clockwise to a heat setting.

**To turn ON both inner and outer elements together,** press down on the control knob and turn it counterclockwise to a heat setting.

The element is in the off position when the indicator on the knob lines up with the word "OFF" and snaps into place. Align the indicator with the LO position. The dual element symbol  and the inner element symbol  are not heat settings.

## RETAINED HEAT

The glass cooking surface retains heat and stays hot after the element(s) have been turned off. The retained heat may be used to hold foods at serving temperatures for a short time.



## SIGNAL LIGHTS

### Element "ON" Signal Light

The element "ON" signal light glows whenever any element is turned on. The light remains lit until all of the elements are turned off.

The "ON" light is located on the right side and below the control knobs.

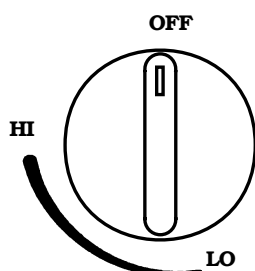
## HOT SURFACE INDICATOR LIGHTS

Whenever a cooking surface is too hot to touch, an indicator light will turn on automatically in the area marked Hot Surface. The light remains on until the cooking area has cooled to a safe-to-touch temperature. There is one Hot Surface Indicator light for each electric heating element.

If a Hot Surface Indicator light is on, use caution when working or cleaning around the cooktop.

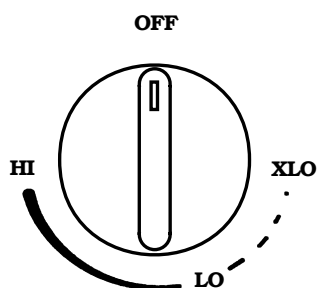
## GAS COOKTOP OPERATION

### GAS CONTROL KNOB SETTINGS



STANDARD BURNER  
(All Models)

All standard burner controls press down to turn and have an infinite number of heat settings. There are no fixed positions. Select the appropriate control knob, press down and turn it counterclockwise to the HI position (detent) until the burner lights. Adjust the flame size. Turn off by turning the control clockwise to OFF.



EXTRALOW®  
(CGX Models Only)

All ExtraLow controls press down to turn and have an infinite number of heat settings. There are no fixed positions. The ExtraLow settings are located after LO and before XLO®, at the detent, shown by the broken line.

The XLO setting on the right front and right rear burners (CGX304), and the center front and center rear burners (CGX365 and CGX456) are designed to provide flame settings which enable you to simmer, poach, melt and hold cooked food at a serving temperature, without scorching or burning. This is accomplished because the XLO setting cycles the flame OFF and ON for varying lengths of time.

#### HOW THEY WORK

- The BTU/HR usage on the 9,100 BTU/HR burner ranges from HI (at 9100) to XLO (at 300). The BTU/HR usage on the 11,000 BTU/HR burner ranges from HI (at 11,000) to XLO (at 365).
- There are an infinite number of settings between HI and XLO; the control knob can be set at any position.
- The burner flame will pulse ON and OFF when the setting is at any position between LO and XLO.
- The length of time the flame is ON and OFF varies.
- With a setting just below LO, the flame will be ON approximately 53 seconds and OFF 7 seconds of each minute.
- With a setting at the XLO position, the flame is ON approximately 7 seconds and OFF 53 seconds of each minute.

### FOR THE BEST RESULTS

- Temperature control will be more accurate if a lid is used.
- Bring food to a rolling boil; stir well to be sure all the food is boiling; cover and reduce the heat to just below LO.
- Check periodically to see if the control knob should be turned to a lower setting.
- Adjust control knob to lower settings in small steps.
- If control is set too low to maintain simmer, bring the food back to a boil before setting a higher simmer setting.

### WHAT TO EXPECT WHEN USING XLO

- The type and quantity of the food will affect which setting to use.
- The size, type and material of your pan will affect which setting to use.
- When a large pan is used on a small burner, it may cause the simmer action to occur mainly in the center of the pan. When the food is stirred, the cooler food near the edges of the pan may result in an overall temperature too cool to simmer. If this happens, turn the burner up slightly.
- It is normal to stir food occasionally. This is especially important when simmering for several hours. For example: homemade spaghetti sauce or beans.
- It is normal not to see simmer bubbles immediately after the food has been stirred.
- While the flame is ON there may be bubbling; there should be at least steam and a slight quivering of the liquid's surface.
- Simmer bubbles may not be seen when the flame has cycled OFF. (Models CGX)

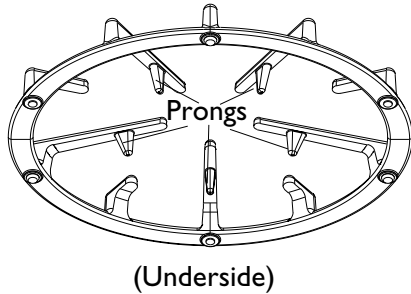
# GAS COOKTOP OPERATION

## COOKTOP PARTS

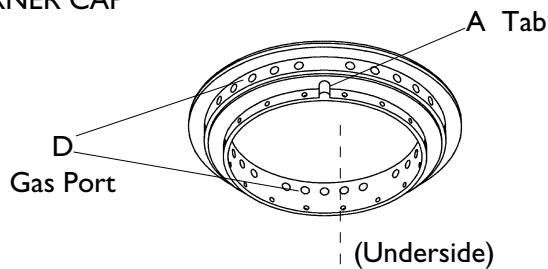
FOR PROPER COMBUSTION DO NOT  
USE THE COOKTOP WITHOUT THE  
BURNER GRATES IN PLACE .

Each five finger grate is porcelain enameled cast iron and has five (5) prongs. These prongs fit into the five (5) indentations on the burner plate below.

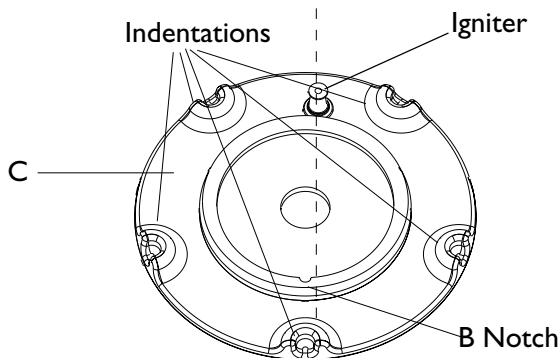
## GRATES



## BURNER CAP

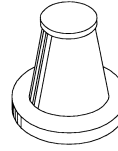


## BURNER BASE



The Burner Cap is porcelain enamel and has a tab (A) on the underside that fits into the notch (B) on the burner base (C). The circle of gas ports are located under the burner cap. If these ports (D) are clogged, use a wire, a straightened paper clip or a needle to clear the ports. Do not use a toothpick; it could break off inside the port. If the condition persists, contact a service agency for adjustment.

## IGNITERS



The cooktop uses electronic igniters to light the burners. Each burner has its own igniter that sparks when any burner is turned on. When the igniters are clicking (sparking), do not touch the burners. If a burner fails to ignite, see "Before Calling For Service," inside back cover.

## AUTOMATIC RE-IGNITION

If any burner flame blows out, the electronic igniter automatically sparks on all burners to relight the flame.



**WARNING** Do not clean or touch any of the burners when one or both XLO<sup>®</sup> burners are in use. When the XLO burner automatically reignites, the igniters at all the burners will spark.

## POWER FAILURE

In the event of a power failure, each standard burner can be manually lighted separately. The two ExtraLow<sup>®</sup> burners cannot be used during a power failure.

If the cooktop is being used when the power failure occurs, turn all the burner control knobs to the OFF position. Then, the standard burners can be lighted by holding a match at the ports and turning the control knob to the HI position. Wait until the flame is burning all the way around the burner cap before adjusting the flame to the desired height.

Be sure to turn the ExtraLow burners OFF if a power failure occurs, as they will not turn back on until both control knobs are turned OFF first. See "What To Do If You Smell Gas," Page 1.

## BURNER EFFICIENCY and FLAME CHARACTERISTICS

The burner flame should be blue in color and stable with no yellow tips, excessive noise or fluttering. It should burn completely around the burner cap.

Foreign particles in the gas line may cause an orange flame during initial use. This should disappear with use.

If the flame does not burn evenly all the way around the burner cap, be sure the cap is resting correctly on the burner base and the gas ports are dry.

**The burner should light in 4 seconds or less.** If a burner does not light, check to see that the cap is resting correctly on the burner base.

## PROPER COOKWARE

### CHARACTERISTICS OF A GOOD PAN

The choice of pans directly affects the cooking speed and uniformity. For best results select pans with the following features:

**FLAT BASES** - Check flatness of pan with a straight edge. When pan is hot, the base (pan bottom) should rest evenly on the surface without wobbling.

- To check flatness on the electric surface, put one inch of water in a pan. Turn control to HI and observe the bubble formation in the bottom of the pan. Flat pan bases have an even distribution of bubbles. Bubbles forming in one or two areas show uneven pan contact and uneven heat conduction.

**PAN MATERIAL** and **WEIGHT** - Medium to heavy weight metal pans, with copper or aluminum disc bottoms, conduct heat well. On the glass surface they may leave residues which look like scratches; clean immediately to remove. Medium to heavy weight pans distribute heat more evenly and resist warping. To prevent warping, cool pans slowly so they will stay flat.

**DIAMETER** - The base of the pan should cover or match the diameter of the electric element or flame size. Pans may overhang the element area no more than 1" all around. On a gas burner, the flames should hit only the bottom of the pan.

**PLACEMENT** - Center the pan on the burner grate or electric element before turning the unit on.

**SIZE** - Use cookware that is large enough to accommodate the amount of food or liquid to eliminate the possibility of boilovers and spattering.

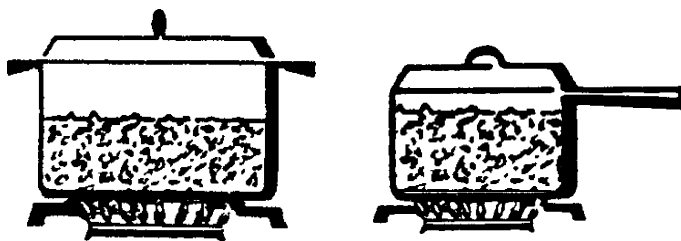
**TIGHT FITTING LID** - A lid shortens cooking time by holding the heat inside the pan.

Do not use cookware with these characteristics:

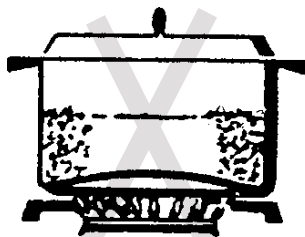
- Thin bottom
- Concave bottom when heated
- Convex bottom when heated
- Poor balance (rocks back from weight of handle)

### CAUTION

- **Foods packaged in aluminum foil** should not be placed directly on the glass ceramic surface or burner grate for cooking; aluminum foil can melt to either surface and cause permanent damage.



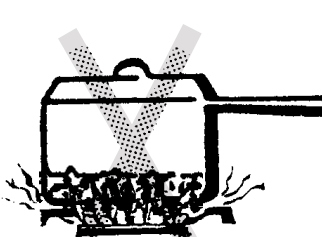
Balanced Pan



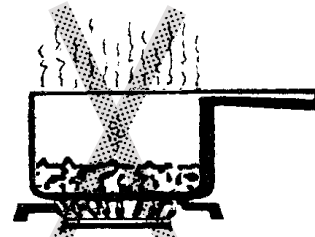
Concave (hollow)



Convex (rounded)



Flame Too Large for Pan Size



Use Lids that fit Properly



Unbalanced Pan



### CAUTION

- **Plastic, paper and cloth can melt or burn** when in contact with a hot surface or burner grate. Do not let these items come in contact with the burner grate or electric element cooking surface.
- **Do not allow pans to boil dry.** This can permanently damage the pan, the element, the burner grate, the cooktop glass and/or the burner plate.

## PROPER COOKWARE

Do not use unusually large or warped utensils such as canners and stock pots on HI heat for an extended period of time. This may cause heat build up which can result in damage to the cooktop or the surrounding countertop. Once food has reached temperature, turn the control setting down to maintain the cooking heat.

Use canners and stock pots that have a flat bottom and extend no more than 2 inches beyond the burner grate.

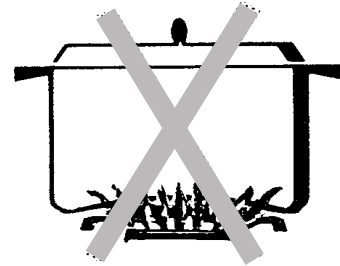
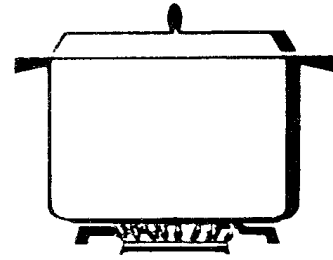
### Canning Tips:

An oversize canning pot can be used on the gas burners with success following these suggestions:

- Use a canner with a dark or dull finish to reduce heat reflecting back to the cooktop surface.
- Select a canner with a flat bottom, rather than one with a concave, convex or rippled bottom.
- Allow at least 3/8 inch of air space between the canner overhang and the cooktop surface.
- Use the lowest heat setting possible to maintain a boil or pressure.
- Be sure to cover all containers.
- Follow the canning instructions given in a standard cookbook or manufacturer's instructions provided with the canning jars.
- Use care to prevent burns from the large amount of steam generated by the canning process.

### Look for canners fitting this description:

- **Water Bath Canner:** Standard 21 to 22-quart canners with an 11 to 12-inch diameter and a 9 to 11-inch depth.
- **Pressure Canner:** Canners vary in size from 8 to 22 quarts with 8 to 11-inch bottom diameters and a 6-1/2 to 12-inch depth.



Large or Warped Utensils

### Woks and Speciality Pans

Use only a flat bottom wok on electric heating elements. A round bottom wok can be used on the burners with a support ring. The round bottom wok is unstable without the ring. Check that the ring does not restrict air to the burners causing a yellow flame. See Custom Accessories **AWOKRING** below.

Specialty pans such as woks, lobster pots, pressure cookers, griddles, French fryers, etc. must meet similar design requirements as regular cookware: flat bottom, balanced, correct size, and proper cover (if applicable).

### Custom Accessories

Thermador® offers several accessories for use on dual or gas burner cooktops.

**AWOKRING** - a ring designed to hold a round bottom wok. It is custom fitted to the shape of the grate.

**GGI** - a cast aluminum griddle with a non-stick finish that spans two burners. It is custom fitted to the grates.

**AEGRIDDL** - an anodized aluminum griddle that spans two glass ceramic electric elements.

For product information, call your local dealer or 800/735-4328

## ELECTRIC COOKING CHART

FOOD	START COOKING	CONTINUE COOKING
<b>BREADS</b> French Toast, Pancakes, Grilled Sandwiches	5 to 6	3 to 4
<b>CEREALS</b> Cornmeal, Grits, Oatmeal	HI	3-1/2 to 5
<b>CHOCOLATE</b>	LO	
<b>EGGS</b> Cooked in Shell Fried, Scrambled	HI 5 to 6	LO 2 to 3
<b>MEAT, FISH, POULTRY</b> Bacon, Sausage Patties Braising: Swiss Steak, Pot Roast Frying: Chicken Pan Frying: Lamb Chops, Thin Steaks, Hamburgers, Link Sausage Simmering: Stewed Chicken, Corned Beef Poaching: Fish	5 to 6 5 to 6 HI 5 or 6 5 to 6 HI 5 to 6	3 to 4 LO LO 3 to 4 3 to 4 LO to 2 3 to 4
<b>POPCORN</b>	6 to HI	2 to 3
<b>PRESSURE COOKER</b> Meat, Vegetables	HI	LO
<b>RICE</b>	HI	LO
<b>SAUCES</b> Tomato Base White, Cream, Bernaise, Hollandaise	6 to HI 3 to 4	LO to 2 LO to 2
<b>SOUPS, STEWS</b>	4 to 5	LO to 2
<b>STIR FRY (Flat bottom WOK)</b>	HI	5 to 6
<b>VEGETABLES</b> Dried (i.e. beans) Fresh Grilled/ Sauted	HI HI 5 to 6	LO LO 4 to 6



## GAS COOKING CHART

Food	Start Cooking	Continue Cooking Standard Burners	or Continue Cooking Extra Low®, Burners (CGX models only)
<b>BREADS</b> French Toast, Pancakes, Grilled Sandwiches	Med. - preheat skillet	Med. Lo to Med. cook	Use standard burner setting
<b>CEREALS</b> Cornmeal, Grits, Oatmeal	HI - cover, bring water to a boil, add cereal	Med. Lo to Med.- finish cooking according to package directions	1 to XLO® - to hold, cover*
<b>CHOCOLATE</b>	LO to melt*	Remove when melted	2 to XLO - allow 10 to 15 minutes to melt. 1 to XLO - to hold*
<b>EGGS</b> Cooked in Shell	HI - cover, bring water to a boil, add eggs, cover	OFF to LO - cook 3 to 4 minutes for soft cooked; or 15 to 20 minutes for hard cooked	1 to XLO - cook 3 to 4 minutes for hard cooked; 15 to 20 minutes for hard cooked
Fried, Scrambled	Med. to Med. HI - melt butter, add egg	LO to Med. Lo - finish cooking	1 to XLO - to hold for a short period*
<b>MEAT, FISH, POULTRY</b> Bacon, Sausage Patties Braising: Swiss Steak, Pot Roast	Med. - until meat starts to sizzle HI - melt fat, then brown on Med. HI to HI, add liquid, cover	Med. Lo - to finish cooking LO - cover, simmer until tender	Use standard burner setting 3 to 1 - simmer until tender
Frying: Chicken	HI - melt fat, then brown on Med.	LO - cover, finish cooking	Use standard burner setting
Pan Frying: Lamb Chops, Thin Steaks, Hamburgers, Link Sausage	Med. HI to HI- preheat skillet	Med. to HI- brown meat	4 to 3 - hold, uncovered 3 to 2 - hold, covered
Simmering: Stewed Chicken, Corned Beef, Poaching Fish	HI- cover, bring liquid to a boil	LO to Med. Lo - simmer slowly	4 to 1 - simmer slowly
<b>POPCORN</b>	Med to Med-HI - cover, heat until kernels start to pop	Med. to Med. HI- finish popping	Use standard burner setting
<b>PRESSURE COOKER</b> Meat, Vegetables	Med. HI to HI- build up pressure	Med. Lo to Med. - maintain pressure	Use standard burner setting
<b>RICE</b>	HI- cover, bring water to boil, add rice, cover	LO - cover, cook according to package directions	4 to 2 - cook according to package directions 1 to XLO - hold, cover
<b>SAUCES</b> Tomato Base	Med. HI to HI- cook meat/vegetables, follow recipe	LO	2 to XLO - simmer* (2 to 3 to thicken sauce, uncovered)
White, Cream, Bernaise, Hollandaise	Lo to Med. Lo - melt fat, follow recipe	LO to Med. Lo - finish cooking	1 to XLO - to hold, cover*
<b>SOUPS, STEWS</b>	HI - cover, bring liquid to a boil	LO to Med. Lo - simmer	3 to 2 - simmer* 1 to XLO - to hold, cover*
<b>STIR FRY</b>	HI - heat oil, add vegetables	Med. HI to HI- finish cooking	Use standard burner setting
<b>VEGETABLES</b> Fresh Grilled, Sauted	HI - cover, bring water and vegetable to a boil HI	LO Med.	1 to XLO - to hold, cover* <div style="border: 1px solid black; padding: 2px; display: inline-block;">* Stir occasionally</div>

## CERAMIC COOKTOP CLEANING GUIDE

Care is easy on a **daily basis** when preventative steps are taken. **Apply only a small amount of Cooktop Cleaning Creme® to a clean paper towel or cloth.** This provides a protective film that makes it easy to remove water spots or food spatters.

The temperature of the cooking surface during use reduces the protective qualities of the Cleaning Creme, so it must be re-applied regularly to maintain the appearance of the cooktop.

### CLEANERS/PRODUCTS **TO USE** ON THE CERAMIC SURFACE

**Cooktop Cleaning Creme** (incl. with cooktop)

**Bon Ami®**

**Soft Scrub®**, except on trim frame.

**Vinegar** (rinse and dry)

### Clean cloth, paper towel or sponge

Razor blade scraper (packaged with range)

Non-metal Scouring Pads:

**Dobie®**, **Scruffy®**, **Tuffly®**

CLEANERS **TO AVOID** ON THE GLASS CERAMIC SURFACE AND METAL TRIM FRAME: Use of these types of cleaners may cause discoloration and permanent damage.

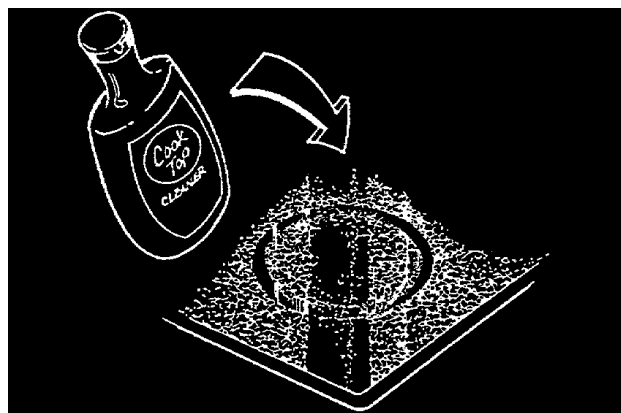
- **Glass cleaners:** Do not use glass cleaners containing ammonia or chlorine bleach. These ingredients may etch or stain the cooktop.
- **Caustic cleaners:** Oven cleaners such as Easy Off® or Dow® may etch the cooktop surface.
- **Abrasive cleaners:** Metal scouring pads such as **Chore Girl®** and **Kurly Kate®** and scrub sponges such as **Scotch Brite®** can scratch the cooktop and leave metal marks.  
  
Soap-filled scouring pads such as **Rescue®** or **S.O.S.®** can scratch the cooktop surface.
- Powdery cleaners that contain chlorine bleach can stain the cooktop.
- Cleaners that are flammable may be dangerous

### CLEAN CARE TECHNIQUES (FOR MOST SOILS)

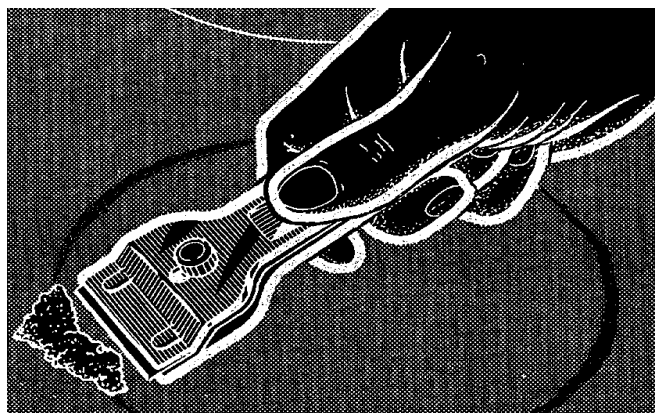
1. **Clean the surface when it is completely cool**, with the exception of spills containing milk, dry sugar, sugar syrup, or tomato described in the Special Care Techniques on the following page. These must be removed **IMMEDIATELY**.

**CAUTION: DO NOT** use any kind of cleaner on the glass while the cooktop is hot. The resulting fumes can be hazardous to your health. The heated cleaner can chemically attack and damage the cooktop.

2. **Cooktop surface, glass-ceramic:** Wipe off greasy spatters with a clean, damp sponge, cloth or paper towel. Rinse and dry. Use vinegar if smudge remains. Apply Cleaning Creme as directed above. Rub on the cooktop surface. When dry, buff surface with clean paper towel or cloth.
3. **Knobs, plastic:** Pull up to remove. Wipe with hot soapy sponge; rinse and dry. Do not soak.
4. **Trim Frame, enamel paint on stainless steel:** Wipe with hot, soapy sponge; rinse and dry. Do not use steel wool pads and / or powdered cleansers. The paint could be scratched or marred.

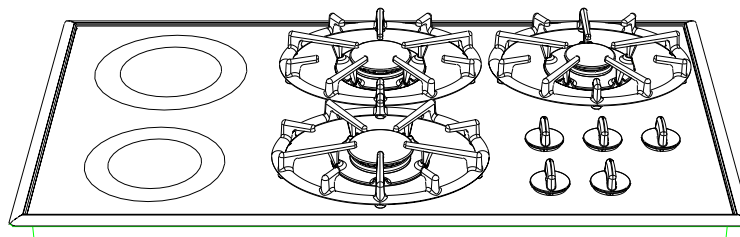


Use Daily



How to Use Razor Blade Scraper

## GLASS CERAMIC COOKTOP CLEANING GUIDE



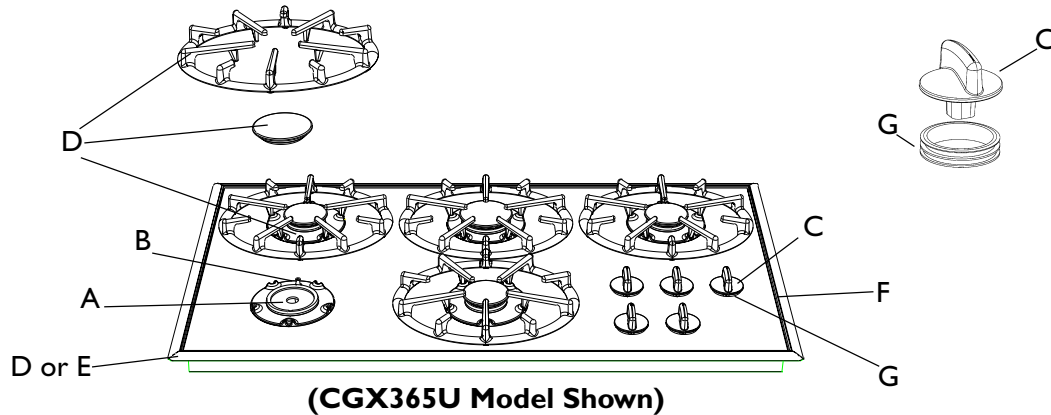
**CD365U Model Shown  
SPECIAL CARE TECHNIQUES**

TYPE OF SOIL	POSSIBLE SOLUTION
<p><b>Dry sugar, sugar syrup, milk or tomato spills. Melted plastic film or foil. All these items REQUIRE IMMEDIATE REMOVAL.</b> Remove <u>only</u> these types of spills <u>while the surface is hot</u> using the razor blade scraper. See Page illustration on page 16.</p>	<p><b>Failure to remove these soils immediately can permanently damage the surface.</b></p> <ul style="list-style-type: none"> <li>Remove pan and turn off the element.</li> <li>Angle the scraper slightly, using care not to gouge or scratch the glass. Push soil off the heated area.</li> <li>After the surface has cooled, remove the residue and apply the Cooktop Cleaning Creme®.</li> </ul>
<p>Burned-on food soil, dark streaks, and specks</p>	<ul style="list-style-type: none"> <li>Soften by laying a damp paper towel or sponge on top of soil for about 30 minutes.</li> <li>Use non-metal scouring pad such as Dobie® with Soft Scrub®, or use the razor blade scraper. Rinse and dry. Recondition with Cooktop Cleaning Creme and a clean cloth or paper towel.</li> </ul>
<p><b>Greasy spatters</b></p>	<ul style="list-style-type: none"> <li>Use vinegar or a soapy sponge to remove grease; rinse thoroughly and dry. Apply Cooktop Cleaning Creme.</li> </ul>
<p><b>Metal marks</b></p>	<ul style="list-style-type: none"> <li>Pans with aluminum, copper or stainless steel bases may leave marks. Treat immediately, after surface has cooled, with the Cooktop Cleaning Creme. If this does not remove the metal marks, try a mild abrasive (Bon Ami®, Soft Scrub®) with a dampened paper towel; rinse; and re-apply creme.</li> </ul> <p><b>Failure to remove metal marks before the next heating makes removal difficult.</b></p>
<p><b>Hard water spots</b> Hot cooking liquids dripped on surface</p>	<ul style="list-style-type: none"> <li>The minerals in some water can be transferred onto the surface and cause stains. Use undiluted white vinegar, rinse and dry. Recondition with Cooktop Cleaning Creme.</li> </ul> <p><b>Remove boil-overs / stains, before using the cooktop again.</b></p>
<p><b>Surface scratches:</b> Small scratches are to be expected on the glass surface , but do not affect cooking. Although scratches are not removable, in time they will become smoother and much less noticeable with daily use of the Cooktop Cleaning Creme.</p>	<ul style="list-style-type: none"> <li>Can be reduced by removing sand-like grains/grit such as salt and seasoning from below the pan.</li> <li>Can be reduced by using pans with bases that are smooth, clean, and dry before use. Use recommended Cooktop Cleaning Creme daily on the cooktop.</li> </ul>

**CAUTION: Diamond rings will scratch the surface.**

## DUAL and ALL GAS COOKTOP CLEANING GUIDE

The entire Cooktop can be safely cleaned by wiping with clean warm water and a clean sponge, then drying. If stubborn soil remains, follow the recommended cleaning methods below.



- Do not clean any part of the cooktop surface when any element or burner is on.
- Always use the mildest cleaner that will do the job. Use clean, soft cloths, sponges or paper towels.
- Rub stainless steel finishes in the direction of the grain. Wipe area dry to avoid water marks.
- Before cleaning, be certain the burners are turned off and the grates are cool.
- Do not clean removable cooktop parts in any self-cleaning oven.
- After cleaning, place all parts in their proper positions before using cooktop.

The cleaners recommended below indicate a type and do not constitute an endorsement. Use all products according to package directions.

<b>A</b>	<b>Aluminum Alloy – Burner Base</b>	Clean and polish with RevereWare® Metal Polish following package directions. Use Brillo® or S.O.S.® pads to clean. Rub lightly, in a circular motion, rinse and dry. <b>Aluminum cleaners may dull the surface.</b>
<b>B</b>	<b>Ceramic Igniter</b>	Carefully wipe with a dampened cotton swab or gently scrape with a toothpick. <b>Avoid excess water on the igniter as it will cause excessive sparking until they dry.</b> Remove any lint that may remain on the igniter after cleaning.
<b>C</b>	<b>Plastic Control Knob/ Nameplate</b>	All burner control knobs should be in the OFF position before cleaning. Lift off and wipe with a sudsy sponge. Rinse and dry. Do not soak or wash in the dishwasher. For removal, lift up. The Thermador® nameplate is not removable.
<b>D</b>	<b>Porcelain Enamel</b>	Do not let acid spills like milk, wine, tomatoes or fruit juices remain on porcelain surface. Wipe up immediately using a dry towel. Do not use a moistened sponge/towel on hot porcelain.
	Trim Frame	• Light soil, not cooked on – Hot water and mild detergent, Cooktop Cleaning Creme®. Avoid cleaners listed on Page 16.
	Burner Caps, Grates and Plates	<b>DO NOT SOAK CAPS.</b> • Moderate soil, cooked on – Cooktop Cleaning Creme, Soft Scrub®. • Heavy soil, cooked on – Brillo or S.O.S. (fresh pad).
	Grates Only	• Very heavy soil, cooked on - Easy Off Fume Free, MAX® (cold formula). It is normal for grates to craze (hairlike lines) and blister with age because of closeness to high temperatures and soils.

## DUAL and ALL GAS COOKTOP CLEANING GUIDE

(Continued)

<b>E</b>	<b>Stainless Steel Trim Frame</b>	Always wipe or rub with grain. Clean with a soapy sponge; rinse and dry. Or wipe with Fantastic® or Formula 409® sprayed onto a paper towel. Polish with Revere Ware® Metal Polish or Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar.
<b>F</b>	<b>Cooktop Seal</b>	To loosen soil, lay a dampened cloth on seal for a few minutes. Then wipe clean. A mild detergent can be used. DO NOT use any sharp object on the seal; it will cut or permanently damage it.
<b>G</b>	<b>Rubber Gasket</b>	Remove knob. Pull gasket toward stem and lift out. Wash with mild detergent and hot water; rinse and dry. Replace gasket by fitting groove around opening. The top will not be flush with the glass surface.

### Where to order Cooktop Cleaning Creme®

Thermador® recommends any Cooktop Cleaning Creme made for glass ceramic cooktops. To purchase additional supplies of Cooktop Cleaning Creme, phone your nearest parts distributor or (800) 735-4328.

# INSTALLATION INSTRUCTIONS

## GLASS CERAMIC GAS & GLASS CERAMIC DUAL GAS AND ELECTRICS COOKTOPS

**30" MODELS:** CGX304U

**36" MODELS:** CGX365U / CD365U

**45" MODELS:** CGX456U / CD456U

### PLEASE READ ENTIRE INSTRUCTIONS BEFORE PROCEEDING

**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.

### TABLE OF CONTENTS

Safety Instructions .....	20
Power Requirements and Grounding .....	20
Gas Pressure and Propane Installation .....	20
Cabinet Considerations and Cutout .....	21-22
Installing the Cooktop .....	22-23
Connecting Gas .....	23
Connecting Electrical Supply .....	24
Final Check .....	24
Before First Use .....	24
Warranty .....	25

### IMPORTANT SAFETY INSTRUCTIONS

- Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1.
- The appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990. (In Canada, installation must be in accordance with the CAN I-B149.1 and .2 Installation Codes for Gas Burning Appliances and/or local codes.)
- This appliance has been tested in accordance with ANSI Z21.1 - 1996, Standard for Household Cooking Appliances (USA) and in accordance with CAN I.1-M81 Interim Reqt #58 Domestic Gas Cooktops (CANADA).



**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, authorized service agency, manufacturer or the gas supplier.

- This appliance is equipped with an intermittent/interrupted ignition device.
- The cooktop should be used in conjunction with a suitable ventilation system. Either a Thermador overhead or down-draft system is suggested.

### POWER REQUIREMENTS & GROUNDING

#### CGX MODELS:

**Power Supply:** 120 VAC, 15 or 20 Amp. Circuit, 50/60 Hz. 2-wire grounded outlet. For appliance rating See back cover.

This appliance is factory-equipped with a 5-foot power supply cord with a 3-prong grounding plug (with polarized parallel blades). **THE THIRD GROUND PRONG SHOULD NOT, UNDER ANY CIRCUMSTANCES, BE CUT OR REMOVED.** IT MUST BE PLUGGED INTO A MATING GROUNDING TYPE RECEPTACLE, CON-NECTED TO A CORRECTLY POLARIZED 120 VOLT CIRCUIT. A separate circuit is recommended. If there is any doubt as to whether the wall receptacle is properly grounded, the customer should have it checked by a qualified electrician.



**WARNING:** Before you plug in electrical cord, be sure all controls are in the OFF position.

#### POWER REQUIREMENTS & GROUNDING CD MODELS:

**Power Supply:** 120/208 VAC, 15 or 20 Amp. Circuit, 50/60 Hz., 3 wire. 120/240 VAC, 20 Amp. Circuit, 50/60 Hz. 3-wire grounded outlet. For appliance rating, see back cover. Install junction box (not furnished) below countertop within 3 feet of flexible conduit (supplied) located at center rear of cooktop. Junction box must be accessible from front of cabinet. If cooktop is installed over an oven, see oven installation instructions.

#### Supply Pressure

Natural Gas - 6 inches water column minimum.

Propane Gas - 11 inches water column minimum.

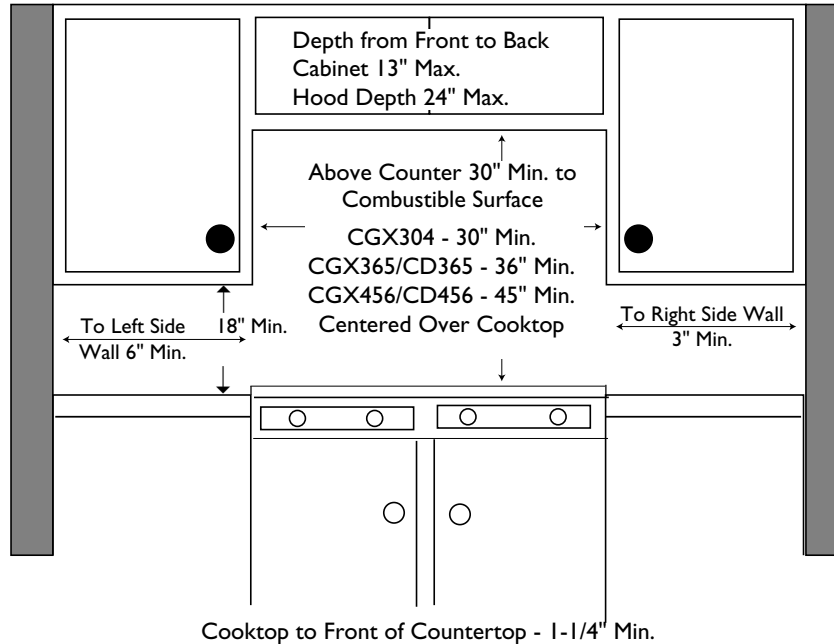
#### Propane Gas Installation

The propane gas tank must be 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.

The cooktop is shipped from the factory for use with natural gas. For use with LP, conversion kit Model NLPKIT5, Service Part No. 35-00-622, must be purchased separately. A qualified technician or installer must do the conversion.

## CABINET CONSIDERATIONS AND COUNTERTOP CUTOUT

**Fig. 1 Installed Dimensions**  
(from cooktop edges)



Dimensions are minimum clearances to Combustible Materials  
For Cutout Dimensions See Fig. 2

**Dimension requirements in Figs. 1 & 2 are for combustible surfaces.** When the surface is protected by a material listed by UL as a Floor Protector and Wall Shield (UL Cat. DFCV) covered with not less than No. 28 MSG sheet metal, 0.015 inch stainless steel, 0.024 inch aluminum or copper, it is considered noncombustible and some dimensions may be reduced. For a noncombustible surface over the cooktop, the minimum clearance is 24" rather than 30".

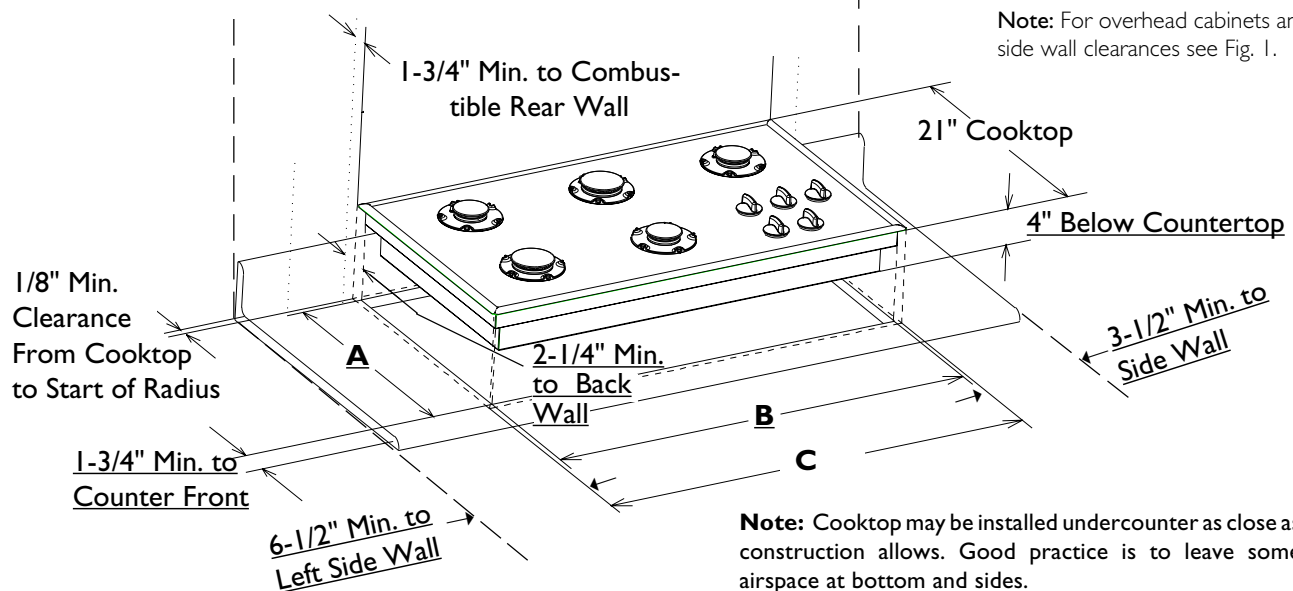
**NOTICE:** All measurements given have to be precisely followed. If non-standard cabinets are used, care should be taken to alter dimensions accordingly.

Plan the installation of the unit so that the power cord receptacle or junction box, gas shut-off valve and gas pressure regulator are accessible from the front of cabinet. If a drawer is installed directly under the cooktop, its depth (front to back) should be no greater than 15".

### **Cooktop Installation over a Thermador oven.**

The cooktop can be installed over a single Thermador® electric oven: models CT130, S301 or SC301. The cooktop should be located on the same center line as the under-the-counter single oven. See specific oven Installation Instructions for the location of the junction boxes. This installation is an IAS approved installation.

## CABINET CONSIDERATIONS AND COUNTERTOP CUTOUT



Note: Cooktop may be installed undercounter as close as construction allows. Good practice is to leave some airspace at bottom and sides.

Figure 2 - Cutout Dimensions Are Underlined

### I. INSTALLING THE COOKTOP IN NORMAL COUNTERTOPS (For solid surface cooktop, see Section 2, below)

- A.** Instructions are based on Standard American cabinets 36" high x 24" deep with a 25" countertop.
- B.** Provide approximately a 10 square inch opening in the toe kick area or other cabinet area for adequate air inlet to the cabinet.
- C. Seal the Cooktop**  
Apply the foam tape packaged with the cooktop to underside of the cooktop along the perimeter before installing. See Fig. 4 on Page 23.
- D. Attach Brackets to the Cooktop**  
Attach clamps of the hold-down brackets packaged with the cooktop to the rough-in box. Use the washer and screws provided. See Fig. 4 on Page 23.
- E. Install the Cooktop**  
Insert cooktop into the cutout. Adjust hold-down brackets to desired position and tighten screws to rough-in box. Insert adjusting screw into clamp and secure cooktop to countertop. See Fig. 4 on Page 23.

### 2. INSTALLING THE COOKTOP IN SOLID SURFACE COUNTERTOPS

Always consult the countertop manufacturer for specific instructions

Cooktop	30" Models	36" Models	45" Models
<b>A</b> Cut-out	20 to <u>20-3/8"</u>	20" to <u>20-3/8"</u>	20" to <u>20-3/8"</u>
<b>B</b> Cut-out	29" to <u>29-3/8"</u>	35" to <u>35-3/8"</u>	44" to <u>44-3/8"</u>
<b>C</b> Overall	30"	36"	45"

Countertops made from natural (i.e. granite and marble) or SOLID SURFACE MATERIALS, such as Surell™ and Corian®, require special cutout preparation and installation procedures. Follow the guidelines in preparing the cutout dimensions. Install the cooktop as follows:

- A. Round Corners on Cutout**  
Round the cutout corners according to instructions from the countertop manufacturer.
- B. Seal the Cooktop**  
Apply heat reflective tape (such as Scotch® Aluminum Foil Tape #425 or #427) around the cutout so that it folds over the top and side surfaces. Be sure the tape extends beyond the outermost flange of the cooktop. All corners should also be covered with tape. Let bottom edge of tape hang free. See Fig. 3 on Page 23.
- C. Attach Brackets**  
Attach brackets to the burner box using washers and screws provided. Use a wooden block underneath the countertop before tightening the bracket screws. See Fig. 4 on Page 23



## INSTALLING THE COOKTOP

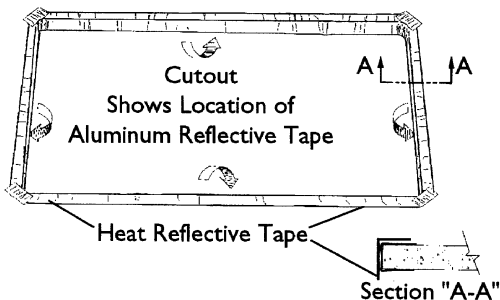
### D. Install the Cooktop

Center the cooktop in the cutout to insure adequate clearance between the burner box and countertop edge. (A light pencil mark along the center of front edge and side edge of cooktop and counter will aid positioning of the cooktop in the center.)

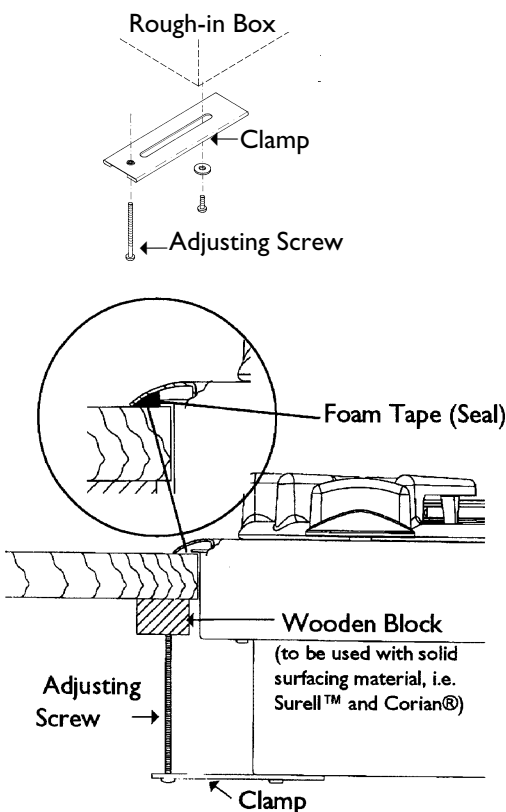
### E. Trim Tape

Trim excess aluminum tape along the frame edges. BE CAREFUL not to scratch painted metal frame or countertop.

**Fig. 3 Counter cutout - solid surface Countertops**



**Fig. 4 Attaching Hold Down Brackets**

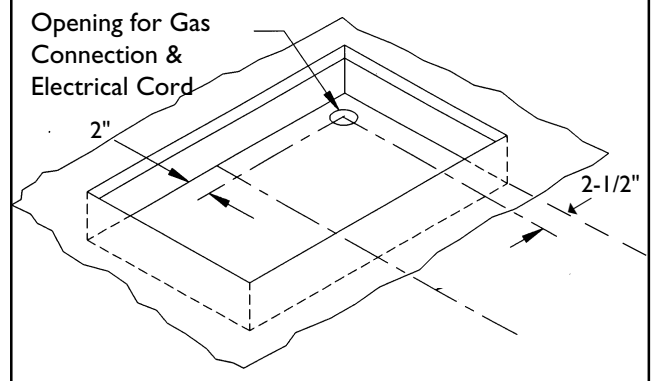


**CAUTION:** Do not attempt any adjustment of the pressure regulator, except conversion to propane.

### 3. CONNECT GAS SUPPLY

The gas inlet to the unit is located at the right rear of rough-in box. See Fig. 5 below. After installing a gas shut-off valve in an easily accessible location under the unit. Install the gas pressure regulator (supplied) to manifold pipe using Telfon® tape on threads of manifold pipe. To prevent possible damage to the gas pressure regulator, install it after the rough-in box is in its permanent position.

**Fig. 5 Rough-in Box Area**



Connect the gas supply line to the unit pressure regulator using a 1/2" flex gas line connector between wall shut-off valve and pressure regulator.

Secure regulator to cooktop gas inlet using approved Teflon tape. Turn to hand tighten plus 1/4 turn, not exceeding 1 turn for alignment.

Turn on gas at shut-off valve and check supply line connections for leaks using a soap solution. Do not use a flame of any sort.

### Important Notes for Gas Connection:

The appliance and its individual gas shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5kPa).

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 in excess of 1/2 psig (3.5kPa).

## CONNECT GAS SUPPLY, Continued


### 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.

## ELECTRICAL CONNECTION / FINAL CHECK / BEFORE FIRST USE

### 4A. CONNECT ELECTRICAL SUPPLY – CGX MODELS

Before connecting the 5-foot supply cord to wall receptacle make certain that gas shut-off valve is in the "OFF" position.

 **WARNING:** Before turning on the power, be sure that all controls on the cooktop are turned "OFF"

### 4B. CONNECT ELECTRICAL SUPPLY – CD MODELS

1. Attach flexible conduit to the junction box.
2. Connect the cooktop lead wires to the junction box supply wires in proper phase: **connect black (L1) to black, white (neutral) to white, red (L2) to red and bare wire to ground.**


**NOTE:** If the cooktop is installed and connected as specified above, it will be completely grounded in compliance with the National Electrical Code.

### 5. FINAL CHECK

After electrical connection is complete, place each burner cap in correct notched position and check operation of electric igniters. See Page 16. Check flame characteristics. Flame should be blue with no yellow tip.

### 6. BEFORE FIRST USE

Remove everything from the cooktop surface and apply Cooktop Cleaning Creme (packaged with cooktop), as directed in Care section of the manual, Page 8.

 **CAUTION:** Your cooktop surface needs to be cleaned daily. Refer to the Care and Use section before using it for the first time.

## WARRANTY

### Full One Year Warranty

**Covers one year from the date of installation or date of occupancy for a new previously unoccupied dwelling. Save your dated receipt or other evidence of the installation/occupancy date.**

Thermador® **Will Pay** For:

All repair labor and replacement parts found to be defective due to materials and workmanship. Service must be provided by a Factory Authorized Service Agency during normal working hours. For a Service Agency nearest you, please call 800/735-4328.

Thermador **Will Not Pay** For:

1. Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
2. Service visits to:
  - Teach you how to use the appliance.
  - Correct the installation. You are responsible for providing electrical wiring and connecting facilities.
  - Reset circuit breakers or replace home fuses.
3. Damage caused from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.

4. Repairs due to other than normal home use.
5. Any service visits and labor costs during the limited warranty.
6. Travel fees and associated charges incurred when the product is installed in a location with limited or restricted access, (i.e., airplane flights, ferry charges, isolated geographic regions).

This warranty applies to appliances used in residential application; it does not cover their use in commercial installations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period. The warranty applies even if you should move.

**THERMADOR DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

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### PRODUCT DATA PLATE

The data plate shows the Model and Serial number of your cooktop. It is located in the center front area of the rough-in-box, underneath the cooktop, and printed on back cover. **Keep your invoice or escrow papers for warranty validation, if service is needed.**

#### BEFORE CALLING FOR SERVICE

If the elements do not heat or if the indicator "on" light does not glow, check the power source to see if a fuse has blown or if the circuit breaker has tripped.

#### HOW TO OBTAIN SERVICE

For authorized service or parts information, call 800/735-4328. We want you to remain a satisfied customer. If a problem does come up that cannot be resolved to your satisfaction, please let us know.

Write: Thermador® Customer Call Center, 5551 McFadden Avenue, Huntington Beach CA 92649 or call 800/735-4328. Please provide us with the Model Number, Serial Number and Date of Original Purchase/Installation.

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 the model number. Thermador reserves 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. Thermador, 5551 McFadden Avenue, Huntington Beach, CA 92649.

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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