

Thermador[®]
C O R P O R A T I O N

Care and Use Manual,

Pages 1 through 16

Installation Instructions,

Pages 17 through 22

for Thermador Glass Ceramic Cooktops

Models: CE304, CER30, CE365, CE456

Inside Front Cover

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Packaged with Cooktop:

- Operational Guide
- Care and Use Manual/Installation Instructions Book
- Cooktop Cleaning Creme®
- Razor Blade Scraper
- Mounting Brackets
- Registration Card (Please complete and return.)
- Foam Tape Seal

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,
The Thermador® Home Economics Staff

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 INJURY TO PERSONS, IN THE EVENT OF A COOKTOP GREASE FIRE, OBSERVE THE FOLLOWING:

- **DO NOT USE WATER**, including wet dishcloths or towels, on grease fires. A violent steam explosion may result.
- **SMOTHER FLAMES** from a grease fire with a close-fitting lid, cookie sheet, or other metal tray. Turn off the electric element. **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- **SMOTHER FLAMES** from other types of food fires with baking soda. Never use water on cooking fires.
- **NEVER PICK UP A FLAMING PAN.** You may be burned.
- **LEAVE THE HOOD/VENTILATOR ON** when flaming food.
- **ALWAYS HAVE A WORKING SMOKE DETECTOR NEAR THE KITCHEN.**
- **USE AN EXTINGUISHER ONLY IF:**
 1. You have a Class ABC extinguisher and 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 the 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 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 and pets 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 a cooking area until it has cooled.
- For personal safety wear proper apparel. Loose fitting garments or those with long, loose sleeves should never be worn while cooking. Tie long hair so that it doesn't hang loose.

IMPORTANT SAFETY INSTRUCTIONS

- 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.
 - 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.**
- Always use cookware and utensils appropriate for the type and amount of food being prepared.
 - Use high heat settings on the cooktop only when necessary. Use low to medium settings to heat oil slowly.
 - Never leave the cooktop unattended when using high heat settings. Boil-overs can cause smoke and possibly damage the cooktop.
 - Hold the handle of the pan to prevent movement of the utensil when stirring or turning food.
 - 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.

Précautions d'Emploi et Avertissements Supplément pour le Canada

POUR LE MANUEL DE SOIN ET D'UTILISATION ET
LES INSTRUCTIONS D'INSTALLATION POUR

La Table de Cuisson Électrique

VEUILLEZ LIRE LES INSTRUCTIONS ENTIÈRES AVANT DE CONTINUER.

IMPORTANT: L'INSTALLATION DOIT CONFORMER AUX TOUS LES CODES LOCAUX.

IMPORTANT: Garder ces instructions pour l'emploi de l'Inspecteur Électrique Local.

L'INSTALLATEUR: Veuillez laisser ces Instructions avec cet appareil pour la propriétaire.


LE PROPRIÉTAIRE: Veuillez retenir ces instructions pour l'référence future.


AVERTISSEMENT: Débrancher l'alimentation avant d'installer. Avant de mettre l'appareil EN MARCHE, soyez certain que toutes les commandes sont à la position ARRÊT.

GARDER CES INSTRUCTIONS

Votre sécurité nous concerne.

Ce manuel contient des remarques concernant votre sécurité. Ces remarques seront précédées des mots AVERTISSEMENT ou PRÉCAUTIONS D'EMPLOI. Lisez-les attentivement et suivez les consignes.

 **AVERTISSEMENT** : attire votre attention sur des situations qui pourraient occasionner des dommages corporels, des brûlures ou des électrocutions.

 **PRÉCAUTIONS D'EMPLOI** : décrivent ce qui pourrait endommager l'appareil (le rayer, le bosseler, etc...) ou votre mobilier.

AVANT LA PREMIÈRE UTILISATION DE VOTRE TABLE DE CUISSON


1. Vérifiez que vous avez les pièces suivantes :

- ◆ Plaque et Grille (lèche-frite, couvercle, plaque, grille, élément amovible) -
- ◆ Cuvettes d'égouttement -
- ◆ Plateau d'égouttement -
- ◆ Consignes d'installation
- ◆ Carte de service après-vente

Enlevez toutes les étiquettes et l'emballage

2. Lisez le manuel de mode d'emploi qui accompagne cette table de cuisson.

LES PRATIQUES DE SÉCURITÉ D'ÉVITER LA BLESSURE PERSONNELLE

 **AVERTISSEMENT - POUR RÉDUIRE LE RISQUE D'INCENDIE, DE CHOC ÉLECTRIQUE, OU DE LA BLESSURE AUX PERSONNES, OBSERVER LE SUIVANT:**

A. Utiliser cet appareil seulement dans la manière destinée par le fabricant. Si vous avez des questions, contacter le Fabricant.

B. Avant l'Installation, l'Entretien ou le Nettoyage de l'Appareil, Couper le Courant au Tableau de Service, et Fermer à Clef le Tableau de Service Pour Empêcher l'Alimentation d'Être Allumée Par Hasard.

PRÉCAUTIONS D'EMPLOI - SEULEMENT POUR L'UTILISATION D'AÉRATION. NE PAS L'UTILISER POUR

 **ÉPUISER LA VAPEUR OU LES MATIÈRES EXPLOSIVES OU DANGEREUSES.**

A. Utiliser les hautes positionnements du cuisinière seulement quand c'est nécessaire. Chauffer l'huile lentement sur un positionnement bas à moyen.

B. Ne jamais laisser le table de cuisson sans surveil-

LES PRATIQUES DE SÉCURITÉ D'ÉVITER LA BLESSURE PERSONNELLE

LES INSTRUCTIONS DE SÉCURITÉ IMPORTANTES

lance en utilisant les réglages des haute flammes. Les surbouillants peuvent causer le fumage et les débordés graisseux qui peuvent s'allumer.

C. Utiliser toujours les batteries de cuisine et les ustensiles appropriés pour le type et la quantité de la nourriture ayant préparée.

AVERTISSEMENT: - POUR RÉDUIRE LE RISQUE DE BLESSURE AUX PERSONNES DANS L'ÉVÉNEMENT D'UN FEU DE GRAISSE DU SOMMET DE LA TABLE DE CUISSON OBSERVER LES SUIVANTS:

A. ÉTOUFFER LES FLAMMES avec un couvercle ajusté, une tôle du biscuit ou un plateau métallique, puis fermer le bec l'élément électrique. SOYEZ CERTAIN D'EMPÊCHER LES

BRÛLURES. Si les flammes ne s'éteignent pas immédiatement, ÉVACUER ET APPELER LE SERVICE DES INCENDIES.

B. NE PAS UTILISER DE L'EAU SUR LE FEU DE CUISSON, y compris les lavettes mouillés ou les serviettes - une explosion à vapeur résultera. Éteindre les flammes avec du bicarbonate de soude.

C. NE JAMAIS RAMASSER UNE CASSEROLE EN FLAMMES - Vous pouvez être brûlé.

d. Laisser le capot/le ventilateur en marche en flambant la nourriture.

E. Dans l'événement que l'habillement personnel prend feu, TOMBER ET ROULER IMMÉDIATEMENT pour éteindre les flammes.

F. Utiliser un extincteur SEULEMENT si:

- 1) Vous savez que vous avez un extincteur de Classe ABC et vous savez déjà comment le faire fonctionner.
- 2) Le feu est petit et est contenu dans la région où il a commencé.
- 3) Le service des incendies est appelé.
- 4) Vous pouvez combattre le feu avec votre dos à une sortie.

Avec le soin correct, votre nouveau table de cuisson Thermador® a été dessiné pour être un appareil fiable et sûr. En utilisant les appareils de la cuisine, les précautions de sécurité de base doivent être suivies:

Le travail d'installation, et de câblage électrique doit être fait par les personne(s) qualifiés conformément à tous les codes & normes applicables, y compris la construction calculée à feu.

Ne pas réparer ou remplacer aucune partie de l'appareil à moins que recommandé spécifiquement dans ce manuel. Tout autre entretien doit être rapporté à un technicien qualifié.

Les enfants ne doivent pas être laissés seuls ou sans surveillance dans un endroit où les appareils sont en marche. Il ne doit jamais être permis à laisser s'asseoir ou poser le pied sur aucune partie de l'appareil.

AVERTISSEMENT: Ne pas emmagasiner des articles d'intérêt aux enfants au-dessus de la table de cuisson ou au dos de lui. Si les enfants grimperaient sur l'appareil d'atteindre ces articles, ils peuvent être sérieusement blessés.

AVERTISSEMENT: Ne jamais utiliser aucune

partie de la table de cuisson pour l'emmagasiner. Les matières inflammables peuvent s'allumer et les articles plastiques peuvent fondre ou s'allumer.

Ne jamais laisser les habillements, les poignées, ou des autres matières inflammables de contacter d'aucun élément chaud.

AVERTISSEMENT: Utiliser seulement les poignées sèches: les poignées mouillées ou humides sur les surfaces chaudes peuvent causer les becs du vapeur. Ne pas utiliser une serviette ou d'autre tissu volumineux au

LES PRATIQUES DE SÉCURITÉ D'ÉVITER LA BLESSURE PERSONNELLE



lieu des poignées. Ne pas permettre les poignées de toucher les éléments chauds.

Nettoyer la table de cuisson avec attention. Éviter les brûleurs de la vapeur ; ne pas utiliser une éponge ou un tissu mouillé de nettoyer la table de cuisson pendant qu'il est chaude. Quelques nettoyeurs produisent les vapeurs nocifs se appliqués à une surface chaude.

ATTENTION: Pour la sécurité personnelle, porterle vêtement adéquat. Les vêtements amples ou suspendus ne doivent jamais être portés pendant l'utilisation de cet appareil.

Ne pas utiliser le papier alu de border aucune partie de la table de cuisson . L'emploi impropre de ces revêtements peut résulter à un choc électrique ou un feu. Le feuille est un isolant de la chaleur excellent et la chaleur sera attrapée en bas d'elle. Ce bouleversera la performance de la cuisine et peut endommager le fini de la lèchefrites.

AVERTISSEMENT: L'appareil est pour la cuisson. Basé sur les considérations de sécurité, ne jamais utiliser la table de cuisson pour chauffer une chamber. Tel emploi peut endommager la table de cuisson.

Ne pas chauffer les récipients de la nourriture non ouvert; une intensification de pression peut causer le récipient d'éclater.

AVERTISSEMENT: Lorsque usar la table de cuisson: **NE PAS TOUCHER LES ÉLÉMENTS DE CHAUFFAGE ou CE QUI SE TROUVE À PROXIMITÉ IMMEDIATE.** Les éléments de chauffage peuvent être chauds bien qu'ils sont foncés en couleur. Les endroits près de la cuisinière peuvent s'échauffer assez de causer les brûlures.

Seulement certains types de verre, verre-céramique, résistant à la chaleur, céramique, la faïence, ou des autres ustensiles vitrés sont convenables pour l'utilisation de la table de cuisson. Ce type d'ustensile peut casser avec les changements de la température soudains. Utiliser seulement les réglages de base ou montures de chaleur selon les directions du fabricant de l'ustensile.

AVERTISSEMENT: Pour minimiser les brûleurs d'ignition des matières inflammables et les débordés involontaires, **mettre les poignées d'ustensiles vers l'intérieur** pour qu'ils n'étendent pas sur les endroits de travaille adjacents, les endroits de cuisson, ou le bord de la table de cuisson.



Tenir le manche de la casserole de prévenir le mouvement de l'ustensile en mélangeant ou en tournant la nourriture.

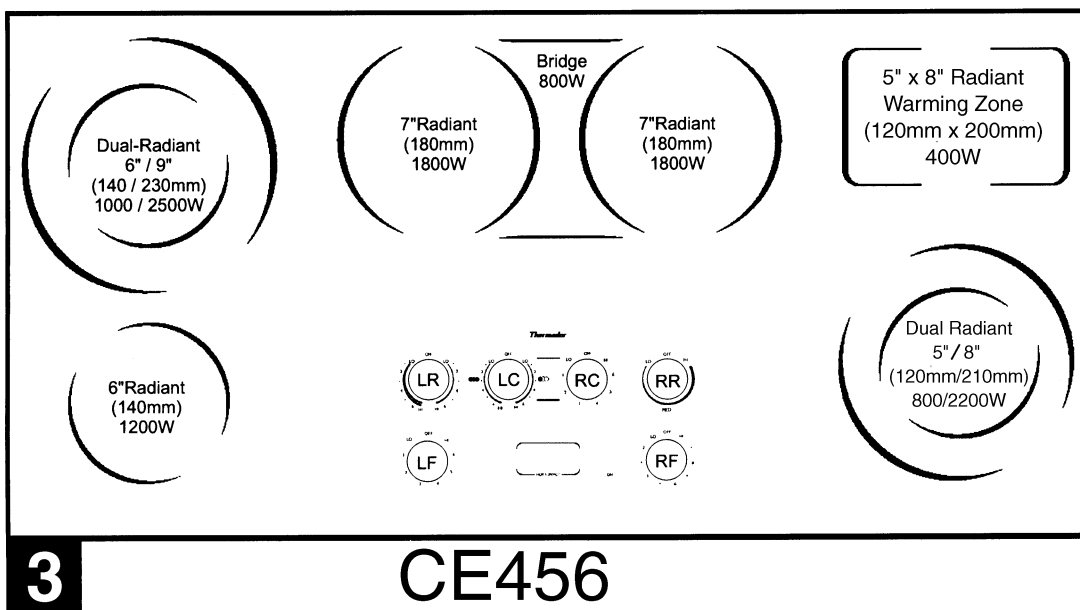
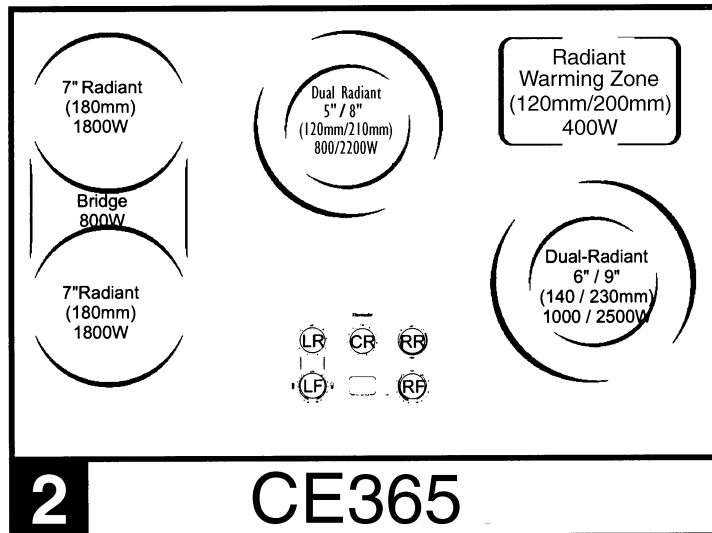
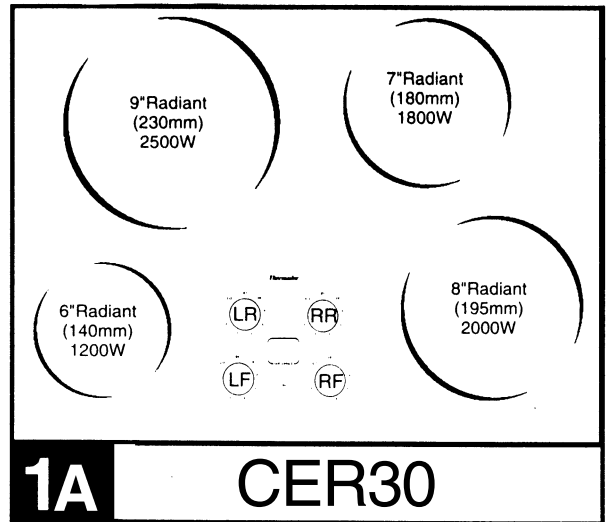
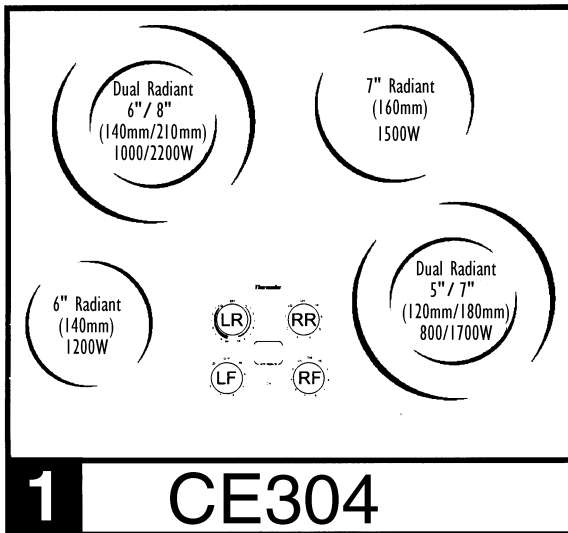
Les éléments chauffants ne doivent pas être trempés ou plongés dans l'eau. Allumez les éléments et ils s'auto-nettoieront. Restez à proximité du four lorsque les éléments se nettoient par pyrolyse. Suivez les consignes d'entretien.

Nettoyer le capot d'aération et les filtres audessus de la table de cuisson fréquemment pour que la graisse des vapeurs de la cuisson n'accumule pas sur eux.

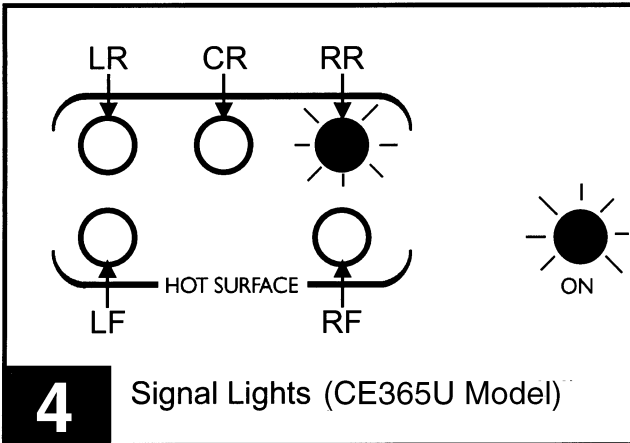
PRECAUTIONS D'EMPLOI: Assurez-vous que les lèchefrites sont en place avant d'utiliser la table de cuisson. Si ce n'est pas le cas, l'installation électrique et les pièces situées sous la surface de cuisson peuvent être endommagées.

AVERTISSEMENT: Cet appareil est équipé avec les éléments de dimensions différents. **Choisir les ustensiles qui ont des fonds plats assez grands de couvrir l'élément de chauffage de l'unité de surface.** L'emploi d'un ustensile plus petit que la dimension de l'éléments exposera une portion de l'éléments au contact direct avec l'utilisateur qui peut résulter aux brûlures.

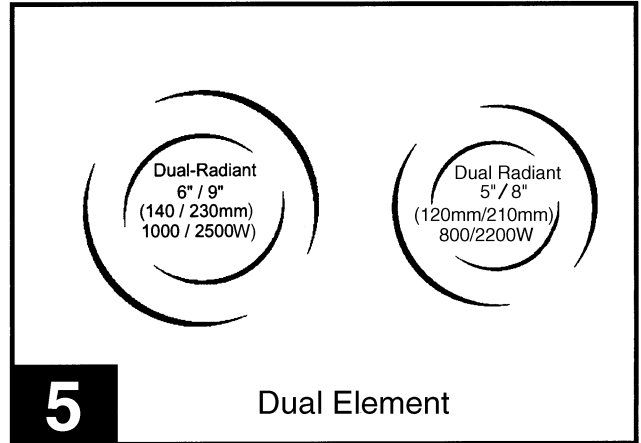
COOKTOP MODELS



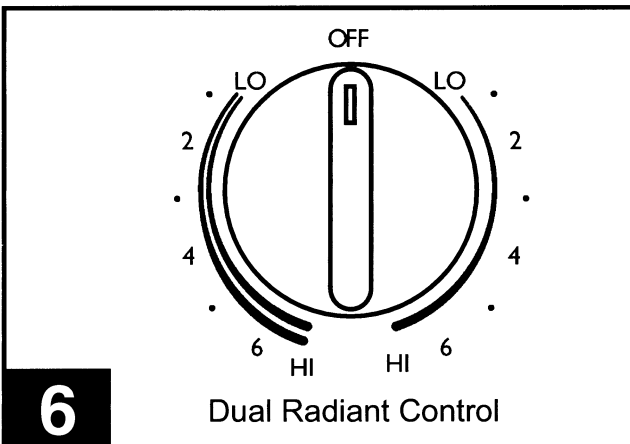
Legend for Control Knobs	
LF	= Left Front
LR	= Left Rear
CR	= Center Rear
LC	= Left Center
RC	= Right Center
RR	= Right Rear
RF	= Right Front



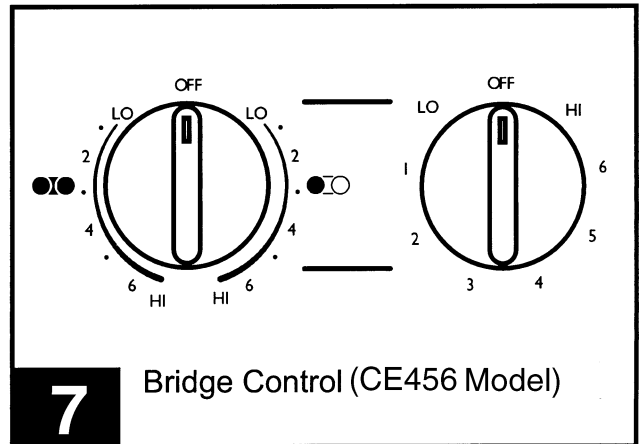
4 Signal Lights (CE365U Model)



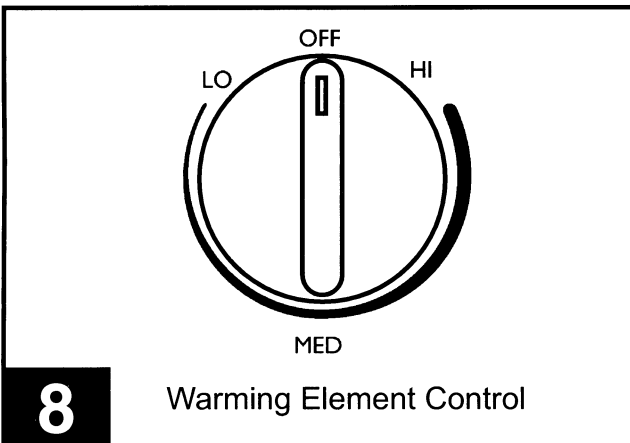
5 Dual Element



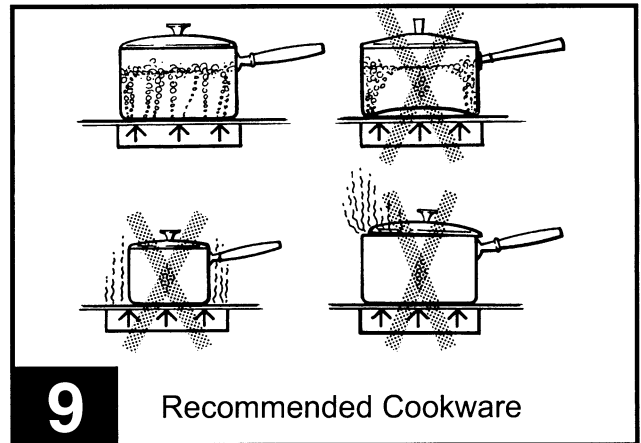
6 Dual Radiant Control



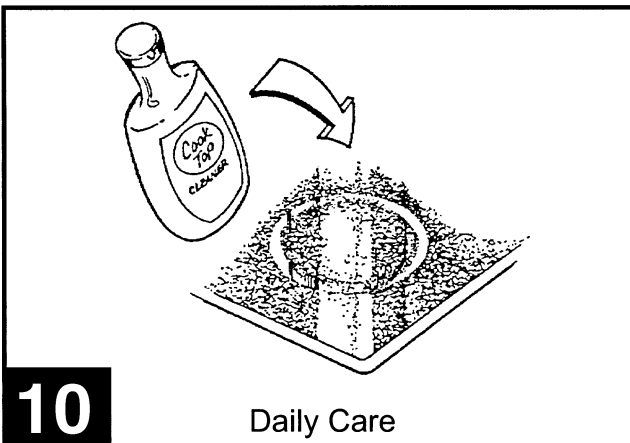
7 Bridge Control (CE456 Model)



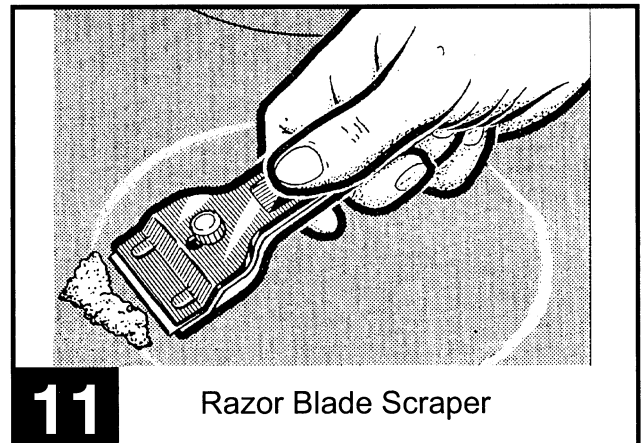
8 Warming Element Control



9 Recommended Cookware



10 Daily Care



11 Razor Blade Scraper

BEFORE USING THE COOKTOP FOR THE FIRST TIME:

- Remove all packing materials and literature from the cooktop surface.
- While cool, wipe with a clean, damp sponge and dry.
- Apply the Cooktop Cleaning Creme® packaged with the cooktop. Buff with a clean cloth. (See page 14 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 Page 9 and Page 12.)
- The cooking surface will hold the heat and remain hot up to 25 or 30 minutes after the elements have been turned off.
- Read all safety precautions and care & use information prior to operating.

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 resistant to impact but 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 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 damage the glass surface.
- Do not allow pans to boil dry. This can damage the pan, element and/or the cooktop.
- 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.

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 to the right of the Hot Surface signal lights on models CE365 and CE456. It is located in front of the Hot Surface signal lights on model CE304 and CER304.

Hot Surface Signal Lights

Whenever a cooking surface is too hot to touch, a signal 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 light for each heating element.

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

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.

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.

When all elements are turned off, the "ON" signal light goes out.

ELEMENTS

Radiant Elements **1** thru **3**

This type of electric element uses a wire ribbon located under the glass-ceramic surface to provide the heat for cooking. **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. Radiant elements will cycle on and off by design. (See page 12, Temperature Limiters.)

The element is in the off position when the indicator on the knob lines up with the word "OFF" and snaps into place.

Dual Element (CE Models) **1**, **2** & **3**

The dual element consists of two radiant ribbon elements within the same heating area. Either the small inner element or both the inner and outer elements may be selected for use. There are detents at the LO and HI with infinite settings between.

To turn ON the small, inner element, push down on the control knob and turn it clockwise following the single line graphic.

To turn ON both inner and outer elements together, push down on the control knob and turn it counterclockwise following the double line graphic.

Bridge Element (CE365 & CE456 Models Only) **2** & **3**


The Bridge element consists of 3 separate elements that can be operated in 2 different ways:


- Use either one or both of the circular elements independently.
- Use both circular elements plus the Bridge element simultaneously with a single control.

When all 3 elements are used, it creates an oblong heating area. This oblong shape is ideal for griddles, open roasters and poachers.

Bridge Operation for Model CE365 **2**

Each switch setting has a detent at LO and HI.


 **To use the Bridge elements,** push down and turn the Left Front knob counterclockwise to any setting between LO and HI. **This knob now controls the operation of the Left Front, Left Rear, and Bridge elements together.**


 **To use only the Left Front element,** push down and turn the Left Front knob clockwise to any setting between LO and HI.

To use only the Left Rear element push down and turn the Left Rear knob in either direction to any heat setting.

Bridge Operation for Model CE456 **3**

Each switch setting has a detent at LO and HI.

 **To use the Bridge elements,** push down and turn the Left Center knob counterclockwise to any setting between LO and HI. **This knob now controls the operation of the Left Center, Right Center and Bridge elements.**

 **To use only the Left Center element,** push down and turn the Left Center knob clockwise to any setting between LO and HI.

To use only the Right Center element, push down and turn the Right Center knob in either direction to any heat setting.

Warming Zone (CE365 and CE456

Models Only) 2, 3, & 3

The Warming Zone is an oblong, radiant element measuring 5" x 8". The main function of the Warming Zone is to keep hot, cooked foods at serving temperatures.

To use the warming element, push and turn knob in either direction to any setting between HI and LO. (See page 13 for the Suggested Heat Settings for the Warming Zone).

The lower power of the element makes it practical to warm a serving platter before adding the hot food, or to keep a casserole hot for second helpings. There are detents at LO and Hi with infinite settings between.

Experience and practice will enable you to determine the best heat settings.

Warming Zone Guidelines

- Use pans/utensils with flat bases. Plates, platters, and casseroles with a shallow ridge around the base, can be used provided they are of heat safe material and the heat setting does not exceed MED.
- By keeping dish covered, lower heat settings may be used to keep foods hot.
- Some foods such as cream cheese can be softened in a paper or foil wrapper. **Never soften in a plastic wrapper.** Always place in a pan, never directly on the cooktop.
- Choose pans/utensils that may be safely used on a hot surface. Example: Use CorningWare® "safe for rangetop" rather than Pyrex® "not recommended for cooktop use".
- Use a trivet or steamer basket inside a pan when necessary to raise food off bottom of the pan. With a small amount of water, steam tortillas or keep moist hand cloths hot. Do not use a trivet directly on the cooktop.
- **Use the HI setting for only 1 to 2 minutes at the beginning, then reduce the setting.** This will shorten the time needed to heat up the element and hold the hot food at serving temperature.

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 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.

COOKWARE 9

Characteristics

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

FLAT BASES - When pan is hot, the base (pan bottom) should rest evenly on the surface without wobbling (rocking). Flat, medium to heavy pans are best.

DIAMETER - The base of the pan should cover or match the diameter of the element being used. Pans may overhang the element area by 1" all around.

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

Specialty pans

Specialty pans, such as griddles, roasters, pressure cookers, woks, water bath canners and pressure canners must have the same features as described above. (Use only a flat-bottom wok.)

HEAT SETTINGS FOR RADIANT AND BRIDGE ELEMENTS*

All these settings are recommended without the element being preheated.

TYPE OF FOOD	HEAT SETTINGS
*These Suggested settings do not apply to the Warming Zone	RADIANT ELEMENTS (Infinite Settings)
Keeping food warm - small quantities Melting butter, chocolate	LO to 2
Delicate sauces Finishing rice Keeping food warm - larger quantities Simmering sauces with butter and egg yolk	2 to 3½
Cooking vegetables, fish, broths Eggs, fried or scrambled Finishing cereals, pasta Milk Pancakes Pudding Simmering meats Steaming vegetables, fish, broths	3½ to 5
Pan frying Popcorn Spaghetti sauces Sautéed vegetables Stewing meat, soups	3 to 6
Bacon Braising meat Pan frying meat, fish, eggs Stir frying	4 to 6
Boiling water for vegetables, pasta, rice, etc.	HI

SUGGESTED HEAT SETTINGS FOR WARMING ZONE**

To use this chart, select any setting within the range of HI, MED and LO. The type and amount of food, cookware, and amount of holding time determines the exact setting.

TYPE OF FOOD	HEAT SETTING Warming Zone (Infinite Settings)
Slowly Melting Butter Chocolate Softening Foods	LO
Cooked Rice Fondue Hot Dessert Sauces	MED LO
Eggs Fried Bacon Fondue Gravy Pancakes Plates, Platters, Serving Dishes Sauces, Spaghetti Tortillas Vegetables	MED
Casseroles Stir Fry Sugar Syrup, Honey	MED HI
Steaming Hand Cloths Quick Start (1 to 2 minutes only); reduce immediately to lower heat setting	HI

** See page 8 for models with this feature; page 12 for operating instructions.

A range of heat settings are listed because the actual setting depends on: 1) type and quality of pan; 2) type, quantity and temperature of the food 3) element used; and 4) the cook's preferences.

208/240 Volt Connection: The Heat Settings recommended on this page are based on a 240 volt power source. If your cooktop is connected to 208 volts, the same heat settings apply but foods may take a little longer to finish cooking.

CARE AND MAINTENANCE

Care is easy when preventative steps are taken. For example, **apply a small amount of Cooktop Cleaning Creme® on a daily basis.**

10 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 before each use to maintain the appearance of the cooktop.**

Reminder: Aggressive or abrasive cleaning may rub off the surface decor (pattern), causing dark patches that look like stains. Although permanent, they do not affect performance. The Glass surface will show some wear marks over time.

SUITABLE CLEANING SUPPLIES / CLEANERS

- **Supplies:** Always use a clean cloth or paper towel so that other soils are not transferred onto the glass.

Clean cloth or paper towel

Razor blade scraper (packaged with range)

- **General Cleaners:**

Cook top Cleaning Creme®

(included with range)

Bon Ami®

Soft Scrub® without bleach, except on painted frame

Vinegar

Purchase Ceramic Cooktop Cleaning Creme® at your local supermarket or through your appliance dealer.

CLEANERS TO AVOID

Avoid using these types of cleaners to protect the glass surface and painted, metal frame from gradual discoloration and permanent damage.

- **Glass cleaners:**

Do not use glass cleaners containing ammonia or chlorine bleach. This ingredient 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.

Powdery cleaners that contain chlorine bleach can stain the cooktop.

Cleaners that are flammable may be dangerous

BEFORE-USE CARE

Preventive maintenance is as important as afteruse care. Use a moist paper towel and apply a small drop of Cooktop Cleaning Creme® (about the size of a nickel). Spread evenly over surface. Let dry; buff with a clean towel. If too much creme is used; it will take longer to buff. This cleaner removes dust or metal marks that may occur on the surface between uses of the cooktop.

DAILY CARE TECHNIQUES (FOR MOST SOILS) 10

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 Page 15.

⚠ 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.

Cooktop surface , glass-ceramic	Wipe off greasy spatters with a clean soapy sponge, cloth or paper towel. Rinse and dry. Use vinegar if smudge remains. Apply one drop of Cleaning Creme® (about the size of a nickel or 1cm) to a clean, moist paper towel . Rub on the cooktop surface. When dry, buff surface with clean paper towel.
Knobs , plastic	Pull up to remove. Slip a cloth towel under the knob and hold edge of towel together. Using the towel for leverage, pull up. Wipe with hot soapy sponge; rinse and dry. Do not soak!
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.

SPECIAL CARE TECHNIQUES 11

<p><u>Dry Sugar, sugar-syrup, milk, or tomato spills 11</u></p> <p><u>Melted plastic film or foil 11</u></p> <p>REQUIRE IMMEDIATE REMOVAL</p> <p>Remove <u>only</u> these types of spills while the surface is hot using the razor blade scraper.</p>	<p>Failure to remove these soils immediately can permanently damage the surface.</p> <ul style="list-style-type: none"> • Remove pan and turn off the element. • Angle the scraper slightly, using care not to gouge or scratch the glass. Push soil off the heated area. • After the surface has cooled, remove the residue and apply the Cooktop Cleaning Creme®.
<p><u>Burned-on food soil, dark streaks, and specks</u></p>	<ul style="list-style-type: none"> • Soften by laying a damp paper towel or sponge on top of soil for about 30 minutes. • Use moist paper towel with Ajax® or Comet®, or use the razor blade scraper. Rinse and dry. Apply with caution, too much pressure can scratch the glass surface.- Recondition with Cooktop Cleaning Creme® and a clean cloth or paper towel.
<p><u>Greasy spatters</u></p>	<ul style="list-style-type: none"> • Use a soapy sponge to remove grease; rinse thoroughly and dry. Apply Cooktop Cleaning Creme®.
<p><u>Metal marks</u></p>	<ul style="list-style-type: none"> • Pans with copper, aluminum 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® without bleach) with a moist paper towel; rinse and re-apply creme. <p>Failure to remove metal marks before the next heating makes removal more difficult.</p>
<p><u>Hard water spots</u></p>	<ul style="list-style-type: none"> • 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®. <p>Remove boil-overs / stains, before using the cooktop again.</p>
<p><u>Surface scratches</u> Do not affect cooking and are not removable. In time, the scratches will become smoother and much less noticeable as a result of proper cleaning</p>	<ul style="list-style-type: none"> • Can be avoided by removing sand-like grains/grit such as salt and seasoning from below the pan. • 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. <p>▲ CAUTION: Diamond rings will scratch the surface.</p>

■ THERMADOR® COOKTOP WARRANTY

Models CE304, CER30, CE365
and CE456

WHAT IS COVERED *

Full One Year Warranty

For one year from the date of installation, or date of occupancy for a new previously unoccupied dwelling, any part which fails in normal home use will be repaired or replaced free of charge. 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.

Limited Three Year Warranty

Covers the second through the fourth years from the date of installation. Thermador® will replace the glass ceramic cooktop surface when breakage is due to thermal shock (sudden temperature change) for a period of three years following the expiration of the full warranty.

WHAT IS NOT COVERED

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/or other connecting facilities.
 - Reset circuit breakers or replace home fuses.

3. Damage resulting 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.

WARRANTY APPLICATION

This warranty applies to appliances used in normal family households; it does not cover their use in commercial situations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. The warranty applies even if you should move during the warranty period. 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.

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.

* See back cover to learn how to obtain service.

Table of Contents *

*NOTE: The blocked letters, such as **A**, shown below, refer to illustrations on pages 20 & 21. Match these to the related text pages.

Overall Dimensions A	17
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Junction Box Location D	17
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IMPORTANT: Save these instructions for 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.

READ AND SAVE THESE INSTRUCTIONS

OVERALL DIMENSIONS **A**

See illustration **A**, page 20. These dimensions include the painted stainless steel frame attached to the cooktop.

POWER SUPPLY **B**

ELECTRICAL POWER CONNECTION FOR COOKTOP

Power Supply is dual rated: 240 Volts or 208 Volts, 2-wire, 50/60 Hz, 40 Amp circuit breaker required for all models except CE456.

The CE456 needs a 50 Amp circuit breaker. Install a junction box (not supplied), below the countertop within 3 feet of flexible conduit (supplied) located at the center rear, of the cooktop rough-in box.


JUNCTION BOX LOCATION **D**

See Illustration **D**, Page 20.

Plan the installation of the unit so that the location of the junction box is within 3 feet of the center rear of the cooktop bottom. **It must be accessible from the front of the cabinet.** (An exception to this location would be for a cooktop installation over a single electric oven. In that situation, refer to pages 19 and 21 and figures **I**, **J**, **K**, and **L**.)

INSTALLATION INSTRUCTIONS

CABINET PREPARATION AND CLEARANCES

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 in. (127 mm) beyond the bottom of the cabinets. See , page 20.



This unit is designed for installation in the counter top with zero clearance to adjacent walls and projecting surfaces constructed of combustible materials. A 30 inch minimum clearance is required between the top of the cooktop and the bottom of an unprotected cabinet. A 24 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.


The minimum horizontal clearance from the sides and back edge of the cooktop to the adjacent vertical combustible walls is 0 inches.

COUNTERTOP CUTOUT DIMENSIONS

The cutout dimensions depend upon whether the installation is for replacement, new construction, or installation in a solid surface countertop material, such as Surell™, Corian® etc. These materials require larger cutouts, use of heat reflective tape and rounded corners. Drawings  and  provide some guidelines only (See Page 21). **Always consult the countertop manufacturer for specific Installation Instructions.**

INSTALLING THE COOKTOP

⚠ WARNING: DISCONNECT POWER BEFORE INSTALLING. BEFORE TURNING POWER "ON", BE SURE THAT ALL CONTROLS ARE IN "OFF" POSITION

A foam tape is provided to seal the cooktop edges to the countertop, , (see page 21). Turn cooktop upside down and apply tape approximately 1/16" from the frame edges to the underside of the cooktop frame flanges around the entire perimeter.

Secure Cooktop to Countertop

The cooktop should be secured to the countertop using the hold-down brackets provided. Prior to inserting cooktop into cutout, turn cooktop upside down and attach brackets to the burner box using the washers and screws.

Place cooktop into cutout. Insert clamping screw into the bracket and secure cooktop to countertop.

Use a wood block to protect fragile countertop materials.

Solid Surface Countertops


Always consult the countertop manufacturer for specific instructions.

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. Refer to pages 20 & 21.

Install the cooktop as follows:

1. Round the cutout corners according to instructions from the countertop manufacturer.
2. 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.
3. Attach brackets to the burner box using washers and screws provided. Use a wooden block underneath the countertop before tightening the bracket screws.
4. Center 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.)
5. Trim excess aluminum tape along the frame edges. BE CAREFUL not to scratch painted metal frame or countertop.

Installation above an oven, Models CT130, S301, SC301, C301 (Optional) , , , and .

The cooktop can be installed over a single Thermador® electric oven. The cooktop should be located on the same center line as the under-the-counter single oven. **If a single oven is installed under the cooktop, see figure  (Page 21) for the location of the junction boxes.**

NOTE: Thermador single oven Models CT130, S301, SC301, C301 installed under-the-counter with a Thermador® electric cooktop over it is a UL approved installation.

ELECTRICAL CONNECTION

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

1. Attach flexible conduit to the junction box.
2. Connect the cooktop lead wires to the junction box supply wires in proper phase:

For CE and CER models, connect black (L1) to black, 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.

3. Remove everything from the cooktop surface and apply Cooktop Cleaning Creme (packaged with cooktop), as directed in Care & Use section of the manual, page 14.
4. Turn on power supply.
5. Test operation.

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

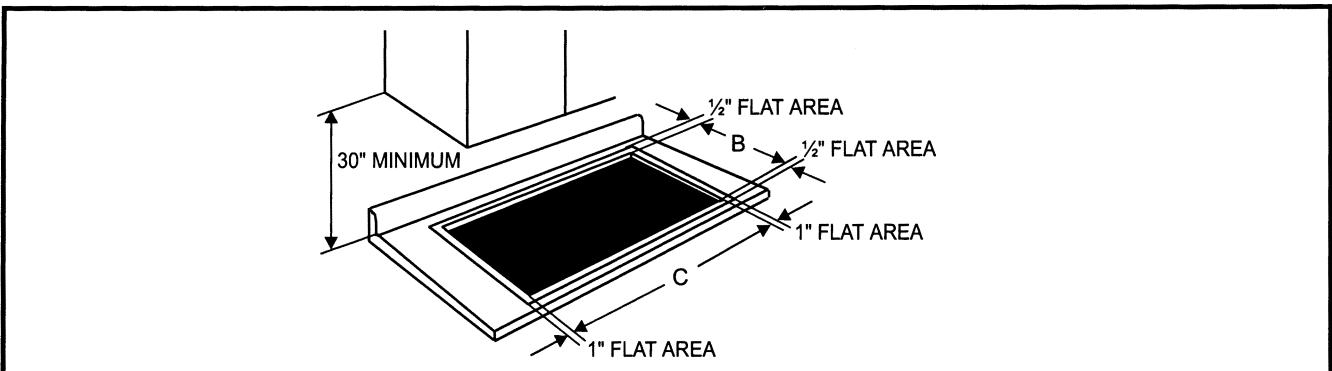
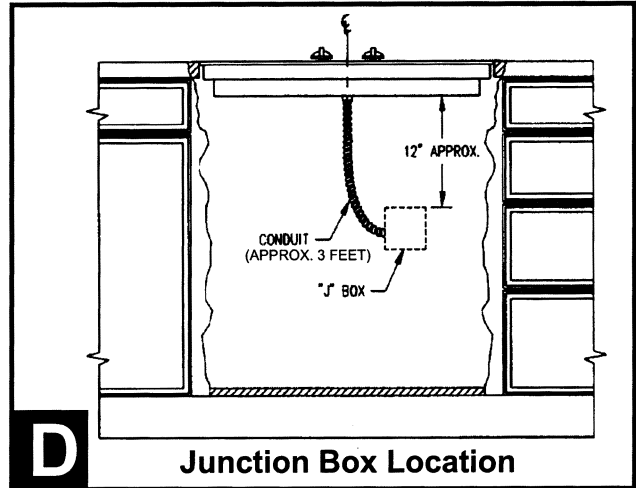
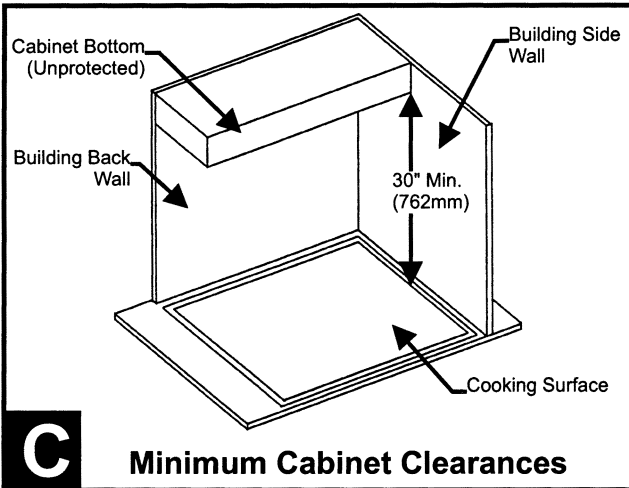
INSTALLATION INSTRUCTIONS

Models CE304 and CER30: Width 30"
Model CE365: Width 36"
Model CE456: Width 45"
All Models: Depth 21 ¹ / ₈ " Height 3 ⁵ / ₈ "

A Overall Dimensions

Models CE304, CER30 and CE365: 40 Amp circuit breaker
Model CE456: 50 Amp circuit breaker
CE Models: 240 Volt, 2 Wire, 50/60 Hz 208 Volt, 2 Wire, 50/60 Hz with 3 feet flexible conduit (supplied)

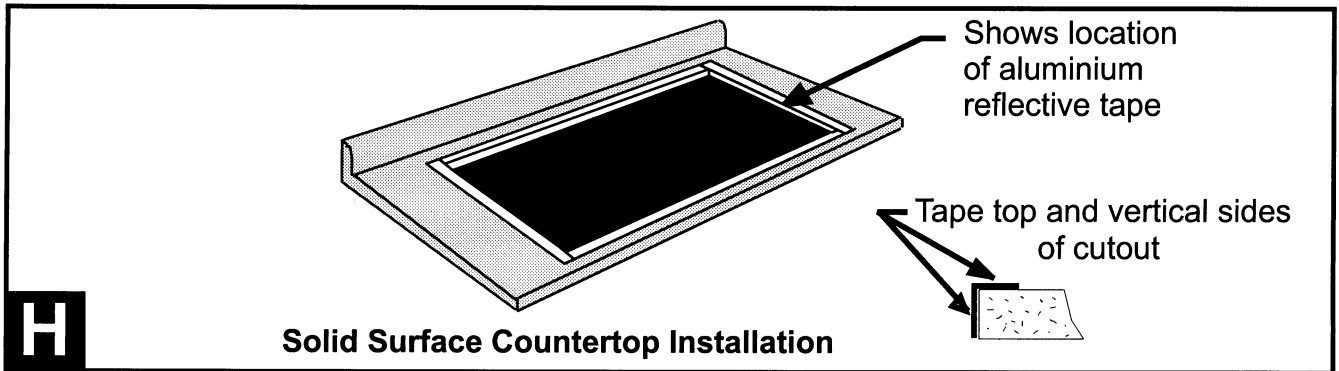
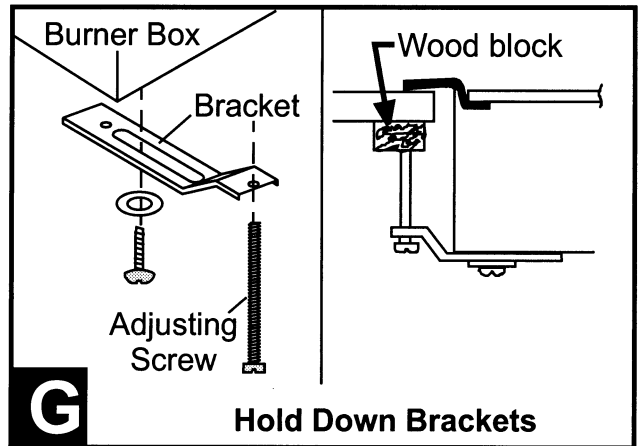
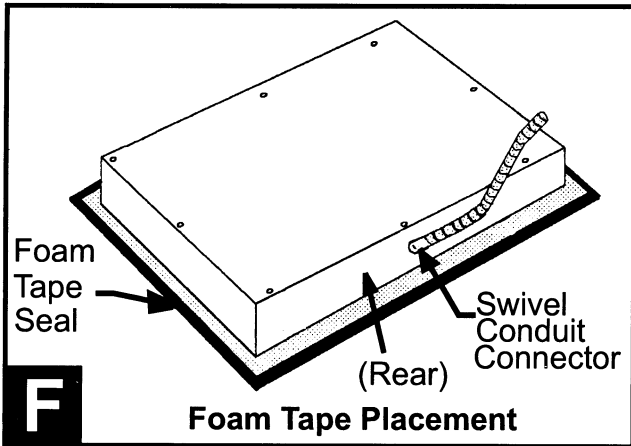
B Power Supply



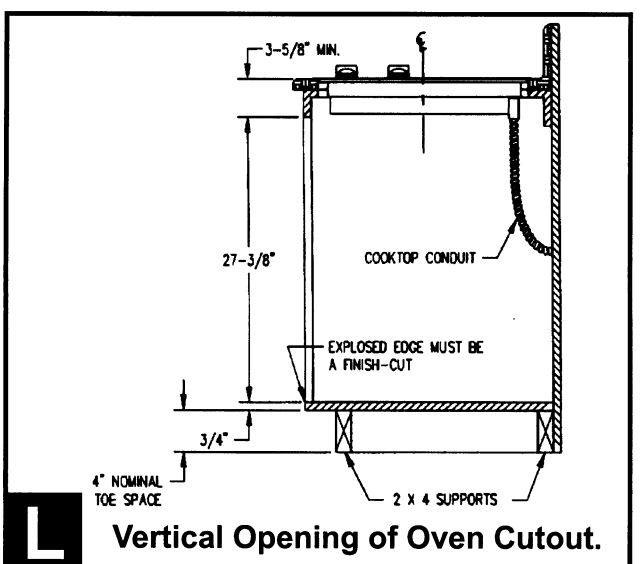
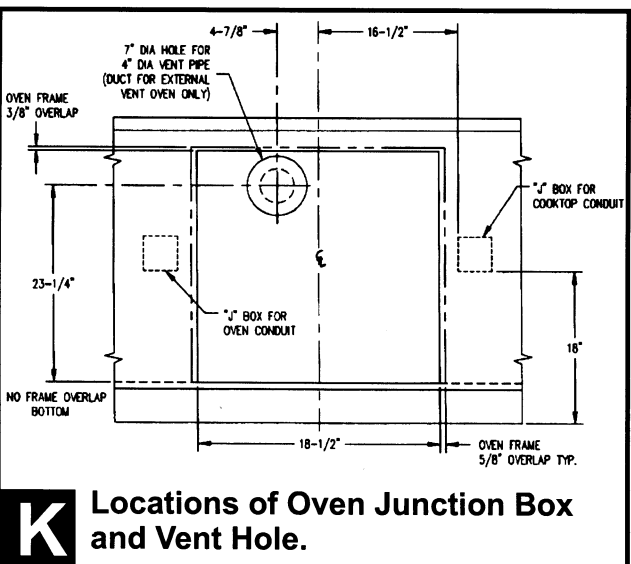
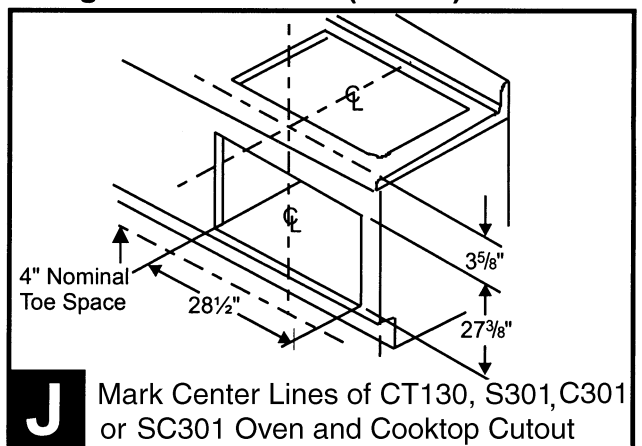
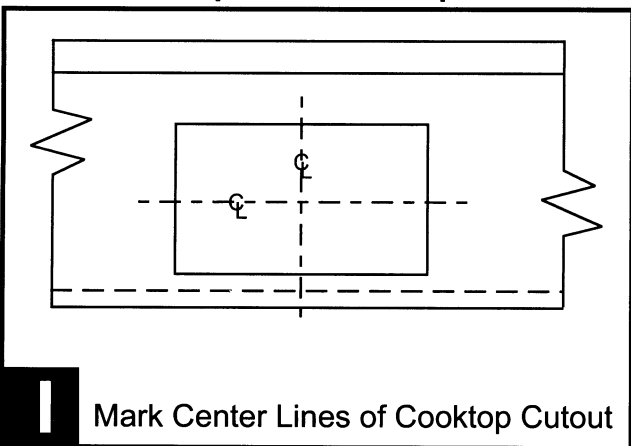
MODEL NOS.	DIM.	CUTOUT DIMENSIONS	
		Minimum Inches / (mm)	Maximum* Inches / (mm)
CE304 CER30	B	20 ³ / ₈ / (518)	20 ⁵ / ₈ / (524)
	C	28 ¹ / ₂ / (724)	29 ¹ / ₈ / (740)
CE365	B	20 ³ / ₈ / (518)	20 ⁵ / ₈ / (524)
	C	34 ¹ / ₂ / (876)	35 ¹ / ₈ / (892)
CE456	B	20 ³ / ₈ / (518)	20 ⁵ / ₈ / (524)
	C	43 ¹ / ₂ / (1105)	44 ¹ / ₈ / (1121)

*(For solid surface countertop installations, use maximum cutout dimensions and consult solid surface manufacturer for specific directions.)

E Counter Top Cutout Dimensions



Optional Cooktop Installation Over Single Electric Oven (CT130)



■ INSTALLATION INSTRUCTIONS

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.

Refer to the Cooktop Warranty on page 16.

PRODUCT DATA PLATE

The data plate shows the model & serial number of your cooktop. It is located in the center front area of the rough in box, underneath the cooktop, and printed on the back cover.

Keep your invoice or escrow papers for warranty validation, if service is needed.





Inside Back Cover

Do Not Print

Leave Blank

Model Number _____

Serial Number _____

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

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

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



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