

SERIAL #39207008070000 B

**Thermador**<sup>®</sup>  
CORPORATION

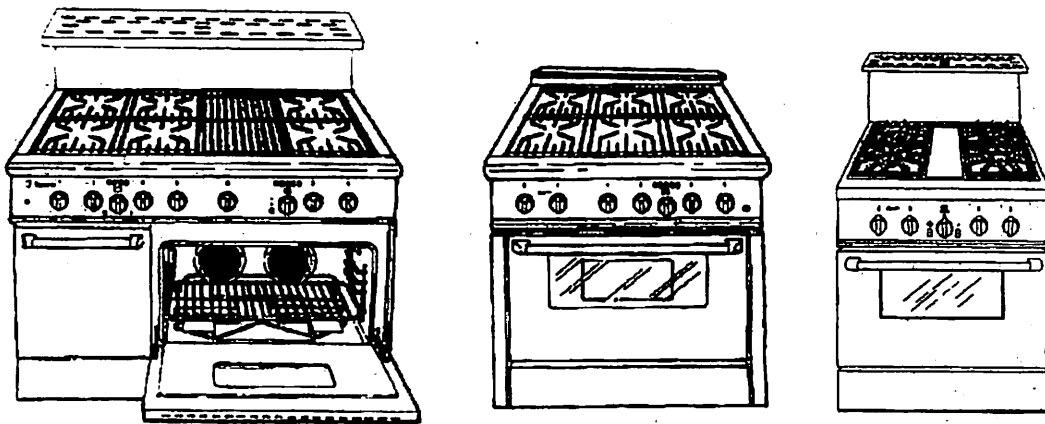
PRDS 4866000

INSTALLATION INSTRUCTIONS MANUAL  
PROFESSIONAL RANGES

**ALL-GAS MODELS - PRG304, PRG36 AND PRG48**  
**DUAL-FUEL MODELS - PRDS304, PRDS36 AND PRDS48**

PLEASE READ ENTIRE INSTRUCTIONS BEFORE PROCEEDING.

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



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

**Gas Supply:**

Natural Gas - 6 inch water column. (14.9mb) min., 8 inch (20mb) nominal  
Propane Gas - 11 inch water column. (27.4 mb), 14 inch (37mb) maximum

**Electrical Power Supply:**

PRG304, PRG36 and PRG48 Models - 120 VAC, 60 Hz., 1Ph., 20 Amp circuit.  
PRDS304 Model - 120/240 VAC, 50/60 HZ., 1Ph., 20 Amp circuit.  
PRDS36 Models - 120/240 VAC, 50/60 Hz., 1Ph., 35 Amp circuit.  
PRDS48 Models - 120/240 VAC, 50/60 Hz., 1Ph., 50 Amp circuit.



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

# IMPORTANT INSTALLATION INFORMATION

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

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

### WHAT TO DO IF YOU SMELL GAS

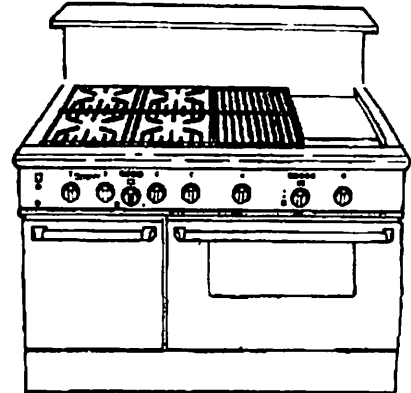
- **Do not try to light any appliance.**
  - **Do not touch any electrical switch; do not use any phone in your building.**
  - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instruction.**
  - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

## INTRODUCTION

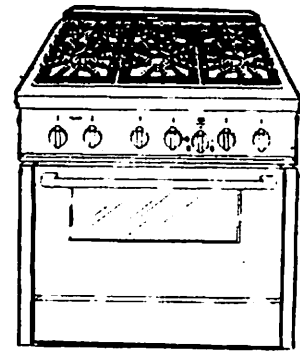
The Thermador Professional<sup>®</sup> Ranges are free standing units available in a number of configurations. Model PRG304 is equipped with four sealed gas surface burners, a large capacity gas oven with gas infra-red broiler and convection system. Models PRG364GD, PRG364GL, and PRG366 feature a gas cooking surface with four sealed burners and a griddle, four sealed burners and a grill, or six sealed burners, in addition to a large capacity gas oven with gas infra-red broiler. Models PRG484GG, PRG486GD, and PRG486GL feature a gas cooking surface with four sealed burners, griddle and grill, six sealed burners and a griddle, or six sealed burners and a grill. PRG48 Ranges provide a large gas oven (the same as used in the PRG36 Ranges) and a small gas oven with broil capability.

Model PRDS304 is equipped with four sealed gas surface burners and an electric convection, self-cleaning oven with broil capability. Models PRDS364GD, PRDS364GL, and PRDS366 offer the same cooking surface configurations but are equipped with a professional size, electric convection, self-cleaning oven with broil capability. Models PRDS484GG, PRDS486GD, and PRDS486GL feature a gas cooking surface with four sealed burners, griddle and grill, six sealed burners and a griddle, or six sealed burners and a grill. PRDS48 Ranges provide a large electric oven (the same as used in the PRDS36 Ranges) and a small electric oven with a bread proofing feature and broil capability.

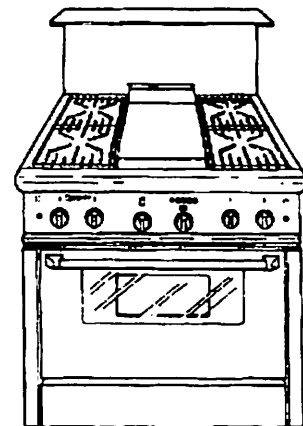
**Model PRDS484GG**  
(Shown with Low Back Guard Model PRS48LB)



**Model PRG366**  
(Shown with Island Trim Model PRS36IT)



**Model PRDS364GD**  
(Shown with High Shelf Model PRS36HS)



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For Residential Use Only

ALL-GAS MODELS - PRG304 AND PRG36,  
DUAL FUEL MODELS PRDS304, PRDS36 AND PRDS48  
CET MAN U EL CONTEN IT AVERTISSEMENTS EN FRANCAIS

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

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

**⚠ AVERTISSEMENT:**

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

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

**CE QUI FAIRE SI VOUS  
SENTEZ LE GAZ.**

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

**⚠ ATTENTION:**

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

**⚠ ATTENTION:**

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

**⚠ ATTENTION:**

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

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

## AVERTISSEMENTS EN FRANCAIS

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

### **ATTENTION:**

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

### **ATTENTION:** **LES DÉGÂTS DE LA PROPRÉTÉ**

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

### **AVERTISSEMENT:** **RISQUES D'ÉLECTROCUTION**

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

### **ATTENTION:**

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

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

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

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

Ne pas tenter aucun réglage du régulateur de pression.

### **ATTENTION:**

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

## IMPORTANT INSTALLATION INFORMATION

### IMPORTANT:

All ranges must be installed with a backguard. Models PRG304 and PRDS304 are shipped from the factory with a standard 9" backguard. For all other models one of three available backguards must be ordered separately and installed at the back of the range. The three backguard choices include a Low Back Guard, High Shelf, or Island Trim. See STEPS 2 and 6.

This appliance has been tested in accordance with ANSI Z21.1 Current Issue, Standard for Household Cooking Appliances (USA) and in accordance with CAN 1.1-M81 Domestic Gas Ranges (CANADIAN).

It is strongly recommended that this appliance be installed in conjunction with a suitable overhead vent hood. (See Step 1 for Ventilation Requirements.) Due to the high heat capabil-

ity of this unit, particular attention should be paid to the hood and duct work installation to assure it meets local building codes. **To eliminate risk of burns or fire caused by reaching over heated surface units, cabinet storage located above the surface units should be avoided.**

Check local building codes for the proper method of appliance installation. Local codes vary. Installation, electrical connections and grounding must comply with all applicable codes. In the absence of local codes the appliance should be installed in accordance with the National Fuel Gas Code ANSI Z223.1 Current Issue and National Electrical Code ANSI/NFPA 70-Current Issue. In Canada, installation must be in accordance with the CAN 1-B149.1 and .2 - Installation Codes for Gas Burning Appliances and/or local codes.

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



### CAUTION:

(1) When connecting the unit to propane gas, make certain the propane gas tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with this unit. The maximum gas pressure to this appliance is not to exceed 14.0 inches (37mb) water column from the propane gas tank regulator.

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

## STEP 1: VENTILATION REQUIREMENTS

It is strongly recommended that a suitable exhaust hood be installed above the range. Downdraft ventilation should not be used. The table below indicates the Thermador hoods, by model number, that are recommended for use with the 30", 36", and 48" ranges.

### 1. Select Hood and Blower Models:

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

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

**CAUTION:** Ventilation hoods and blowers are designed for use with single wall ducting. However, some local building codes or inspectors may require double wall ducting. Consult local building codes and/or local agencies, before starting, to assure that hood and duct installation will meet local requirements.

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

### 2. Hood Placement:

- For best smoke elimination, the lower edge of the hood should be installed a minimum of 30" to a maximum of 36" above the range cooking surface. (See Fig. 1).
- If the hood contains any combustible materials (i.e. a wood covering), it must be a minimum of 42" above the cooking surface.

### 3. Consider Make-Up Air:

- Due to the high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes.
- A qualified heating and ventilating contractor should be consulted.

RANGE WIDTH	WALL INSTALLATION		ISLAND INSTALLATION	
	HOOD*	BLOWER**	HOOD	BLOWER
30" RANGE	PH30HQS PHE30,36	VTR1000Q, VTR1400Q or VTN 1000Q	PHI48QS	VTR1400Q
36" RANGE	PH36HQS PHE36,42	VTR1000Q, VTR1400Q or VTN 1000Q	PHI48QS	VTR1400Q
48" RANGE	PH48HQS PHE48,60	VTR1000Q, VTR1400Q or VTN 1000Q	PHI60QS	VTR1400Q

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

\*\* Thermador offers a choice of remote (VTR1000Q or VTR1400Q) or in-hood (VTN1000Q) blowers for use in wall installations.

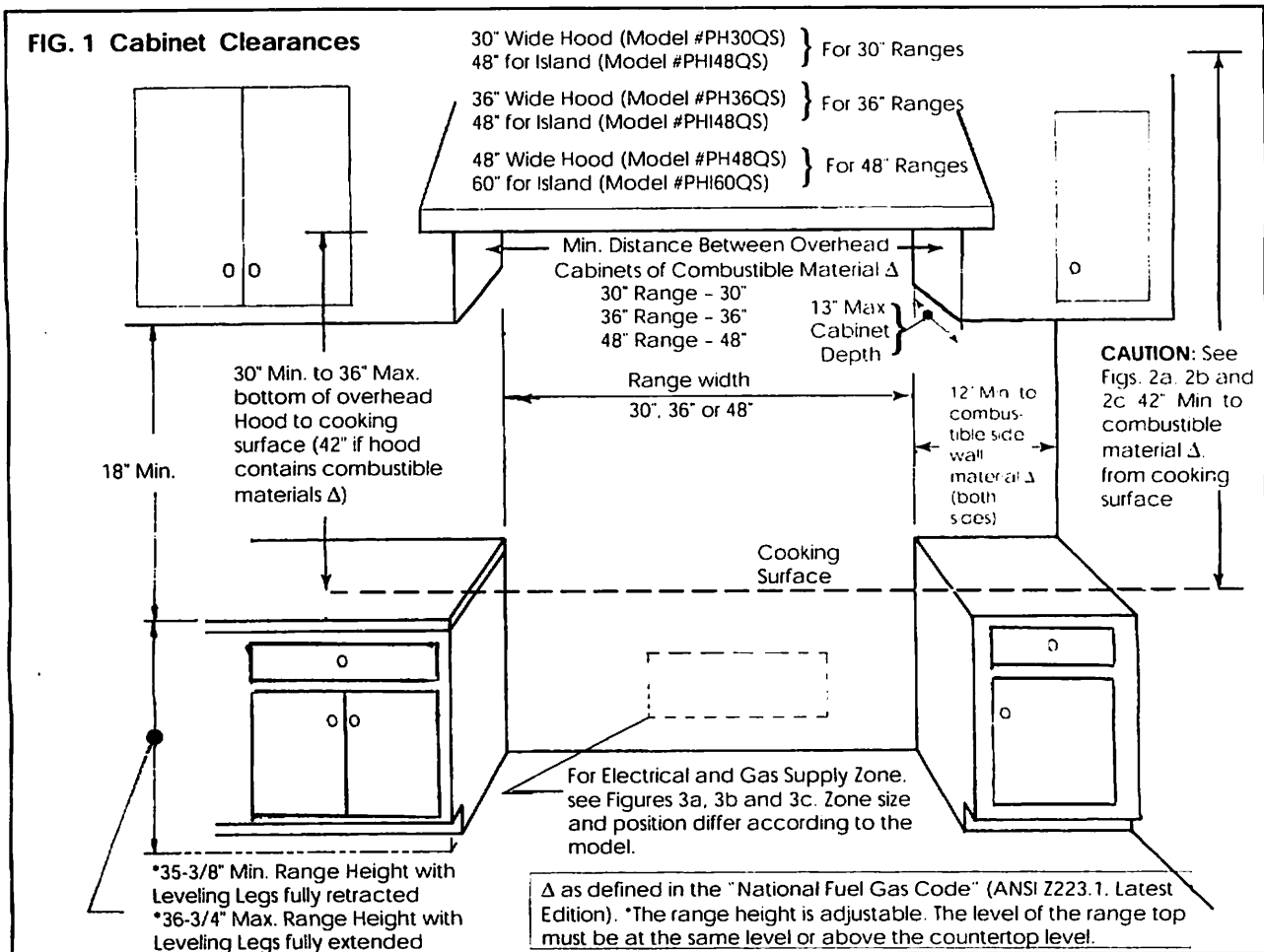
## STEP 2: CABINET PREPARATION

- The range is a free standing unit. If the unit is to be placed adjacent to cabinets, the clearances shown in Fig. 1 are required. The same clearances apply to island installations, except for the overhead cabinets, which must have a space wide enough to accept the flared island hood, as indicated in Fig. 1.
- The PRDS48 Ranges must be placed with the oven door projecting out from the cabinet face. The cabinet face should line up with the oven front frame, which is the surface that the oven door closes against. (See Fig. 2b and 2c illustrating side views of 48" ranges.)
- The gas and electrical supply should be within the zones shown in Fig. 3a, 3b and 3c.
- The maximum depth of overhead cabinets installed on either side of the hood is 13".
- Any openings in the wall behind the range and in the floor under the range must be sealed.
- When there is less than a 12" horizontal clearance between combustible material  $\Delta$  and the back edge of the range above the cooking surface, a Thermador Low Back or High Shelf backguard must be installed. (See Fig. 2a). When clearance to combustible material  $\Delta$  is over 12", a Thermador Island Trim may be used. (See Fig. 2b). **Except in the case of 30" Ranges, backguards must be ordered separately.** Figures 2a, 2b and 2c indicate the space
- Always keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air to the unit.

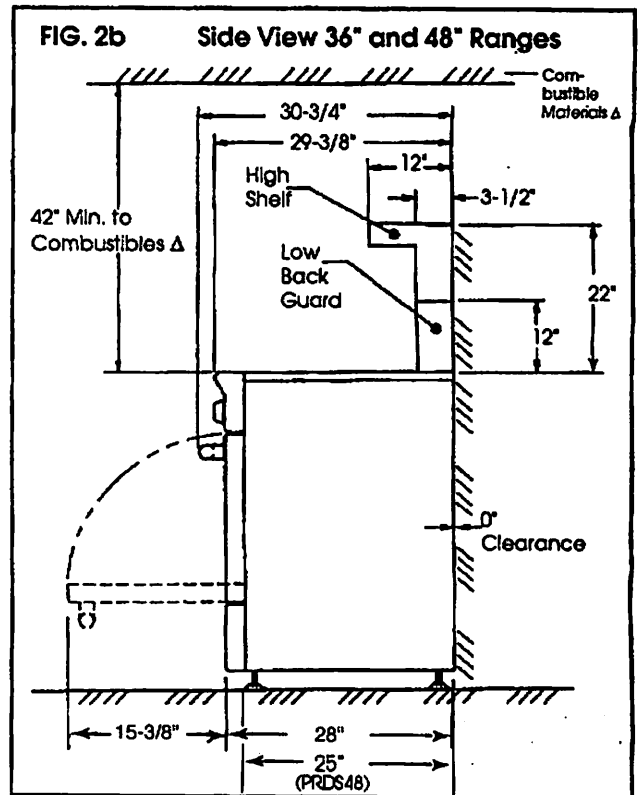
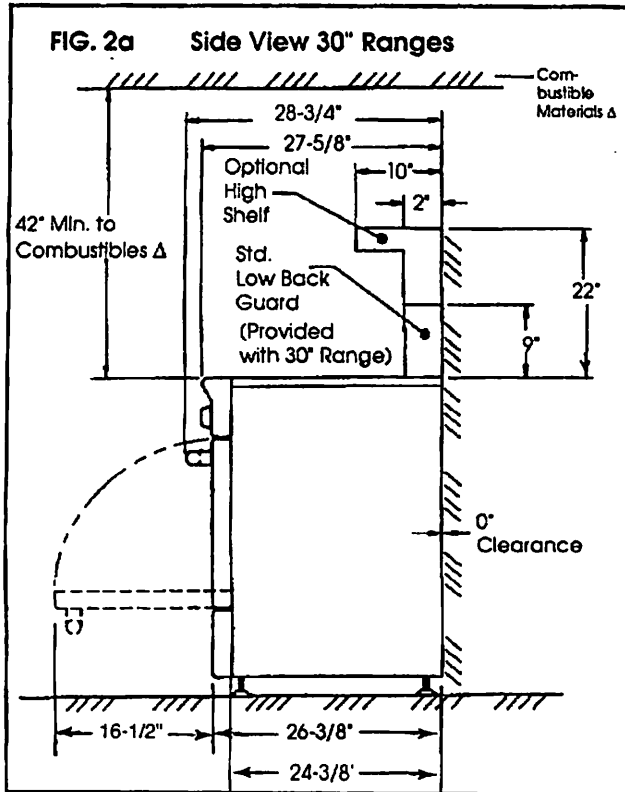
### CAUTION:

Do not install the Model PRDS48 ranges such that the oven door is flush with the cabinet face. A flush installation could result in damage to the cabinets due to exposure to high heat.

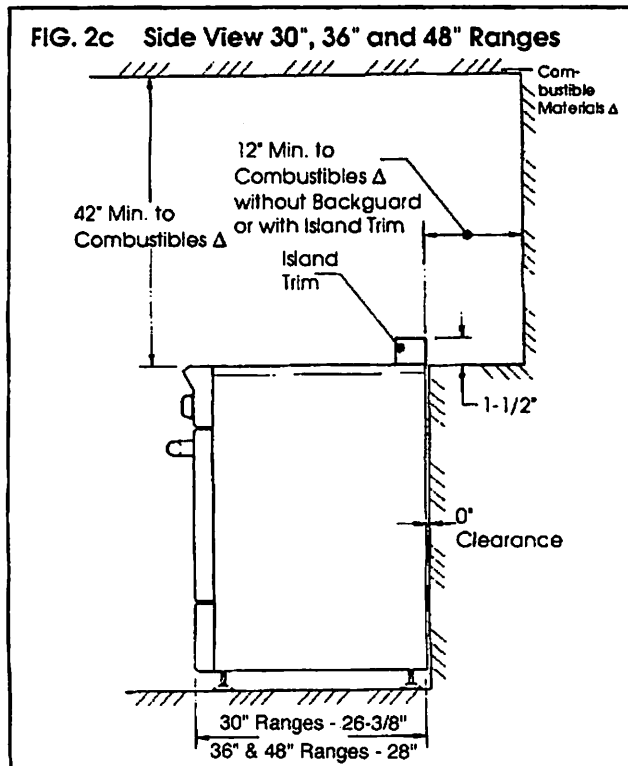
$\Delta$  As defined in the "National Fuel Gas Code" (ANSI Z223.1, Latest Edition).



## STEP 2: CABINET PREPARATION



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



### CAUTION:

Do not install the Model PRDS304 and PRDS48 ranges such that the front surface of the oven door is flush with the cabinet face. A flush installation could result in damage to the cabinets due to high heat. The face of the cabinet should line up with the oven front frame. The front frame location relative to the rear of the range is 24-3/8" on the PRDS304 and 25" on the PRDS48, as shown in Figures 2a and 2b.



## STEP 2: CABINET PREPARATION GAS AND ELECTRIC SUPPLY ZONES:

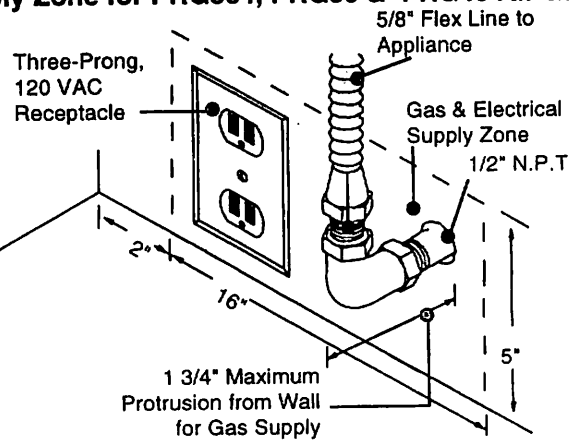
**FIG. 3a**

### Gas & Electrical Supply Zone for PRG304, PRG36 & PRG48 All-Gas Ranges

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

**NOTE:**

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



The All-Gas Ranges are factory equipped with a power supply cord with a three-prong grounding plug. IT MUST BE PLUGGED INTO A MATING, GROUNDING-TYPE, 120 VAC RECEPTACLE THAT IS CONNECTED TO A CORRECTLY POLARIZED AND GROUNDED 120 VAC CIRCUIT. (See STEP 6.)

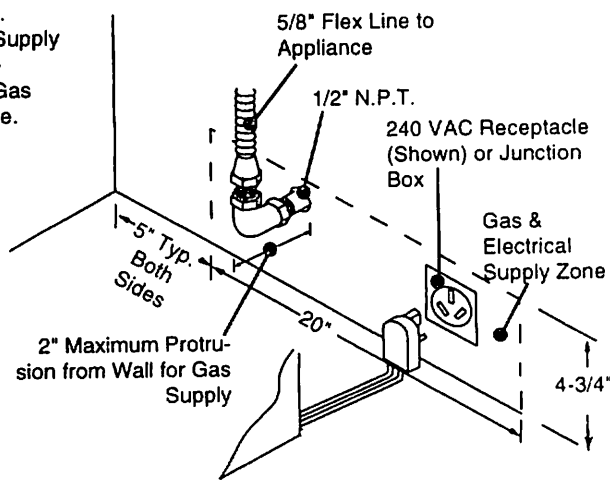
The range must be connected only to the type of gas for which it is certified. If the range is to be connected to propane gas, ensure that the propane gas supply tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the range. (See STEP 5.)

**FIG. 3b Gas & Electrical Supply Zone for PRDS304 Dual-Fuel Ranges**

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

**NOTE:**

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



The Dual-Fuel ranges may be connected to the power supply with a 3-pole, 3-conductor range supply cord kit, a 3-pole, 4-conductor range supply cord kit or by hard-wiring to the power supply. It is the responsibility of the installer to provide the proper wiring components (cord or conduit and wires) and complete the electrical connection as dictated by local codes and ordinances, and/or the National Electric Code. **The units must be properly grounded.** Refer to Step 6 for details.

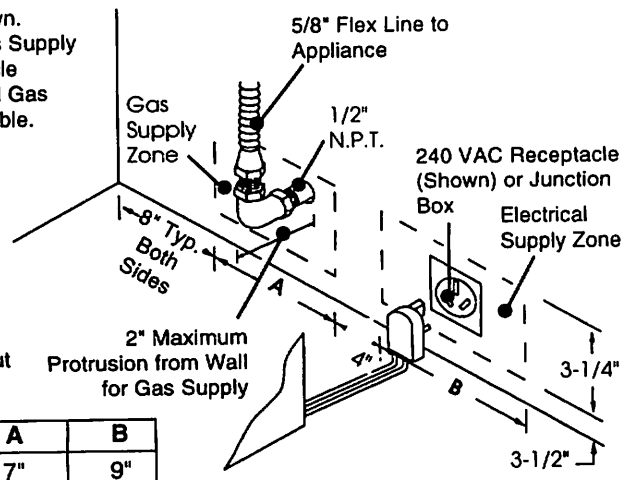
The range must be connected only to the type of gas for which it is certified. If the range is to be connected to propane gas, ensure that the propane gas supply tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the range. (See STEP 5.)

**FIG. 3c Gas & Electrical Supply Zone for PRDS36 and PRDS 48 Dual-Fuel Ranges**

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

**NOTE:**

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



The Dual-Fuel ranges may be connected to the power supply with a 3-pole, 3-conductor range supply cord kit, a 3-pole, 4-conductor range supply cord kit or by hard-wiring to the power supply. It is the responsibility of the installer to provide the proper wiring components (cord or conduit and wires) and complete the electrical connection as dictated by local codes and ordinances, and/or the National Electric Code. **The units must be properly grounded.** Refer to Step 6 for details.

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

Model	A	B
PRDS36	7"	9"
PRDS48	12"	16"



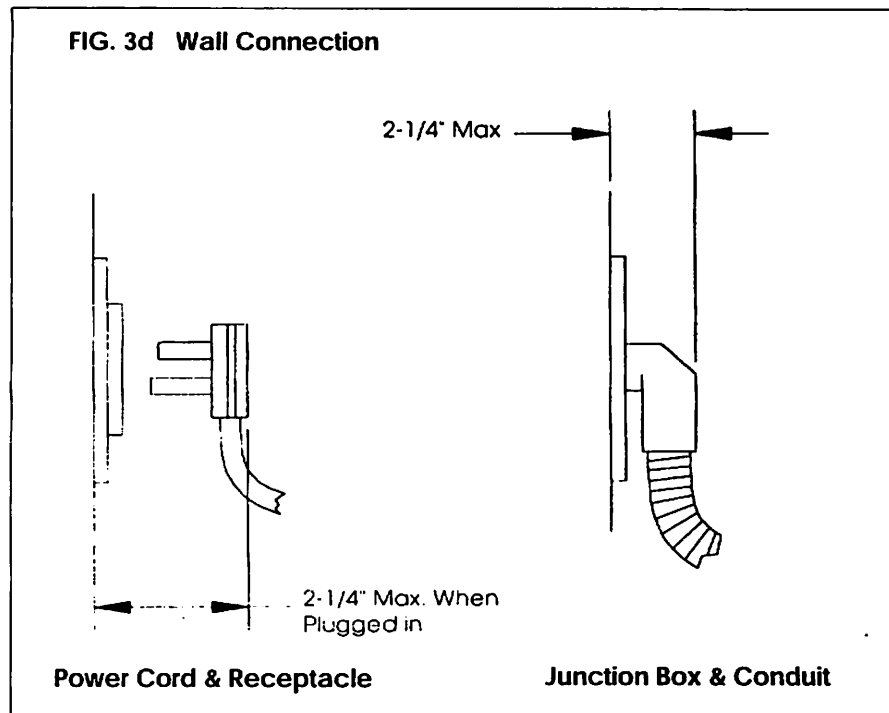
## STEP 2: CABINET PREPARATION

### ELECTRICAL SUPPLY, DUAL FUEL RANGES

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

When the power supply cord (not supplied) or conduit is connected to the mating receptacle or junction box cover, the combined plug/receptacle or junction box cover/conduit connector should protrude no more than 2-1/4 inches from the rear wall. See Figure 3d.

This is especially critical if the junction box in the wall will be directly behind the junction box on the unit when the unit is installed. Refer to Figures 16 and 16a for location of junction box on unit. Orient the receptacle or conduit connector to minimize binding when the unit is connected to the receptacle or junction box and slid back in position.



## STEP 3: UNPACKING, MOVING AND PLACING THE RANGE

### ⚠ CAUTION:

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

- The range has an approximate shipping weight as shown in Chart A. It is recommended that the door(s), grates, burner caps, front kick panel and oven racks be removed to facilitate handling. This will reduce the weight as shown in Chart A and allow the range to pass through 30" doorways. See Chart B and Fig. 2a and 2b. **Do not remove the grill or griddle assemblies.**
- Remove the outer carton and packing material from the shipping base. Remove the front kick panel (see Fig. 4) by removing two (2) screws at the top and pulling forward. The dual fuel ranges are held to the skid by four (4) bolts, the front two (2) are behind the kick panel (see Fig. 4) and the rear two (2) are located on the bottom flange of the range back (see Fig. 5). All-gas ranges are held in place by 4 bolts, two (2) as shown in Fig. 4 and two (2) at the rear as shown in Fig. 5. After removing the bolts the range must be lifted and removed from the skid.
- To remove the door, open the door to the fully open position. Close the hinge latches (See Fig. 6) by rotating towards the door top. The door can then be removed by gently lifting and pulling the door, with the hinges up and out of the frame. **Do not lift the range by the door handle(s).**

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

Chart B	30" Range	36" Range	48" Range
Doorway Width Required (Unit Assembled)	28-7/8"	30-7/8"	30-7/8"
Doorway Width Required (Oven Door(s) Removed)	27-3/4"	29-1/2"	29-1/2"

FIG. 4 All Ranges - Removal of Kick Panel and Two Front Shipping Bolts

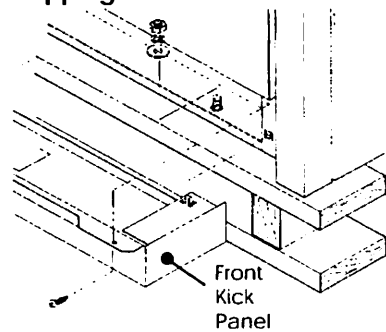


FIG. 5 All-Gas and Dual Fuel Ranges - Removal of Two Rear Shipping Bolts

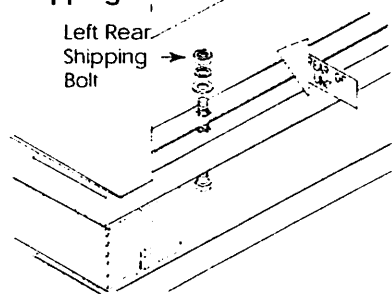
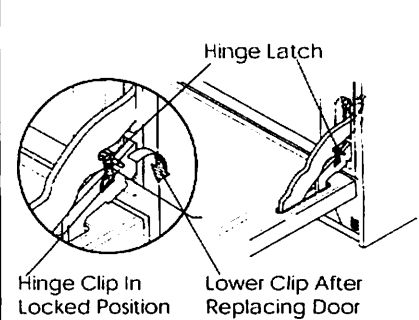
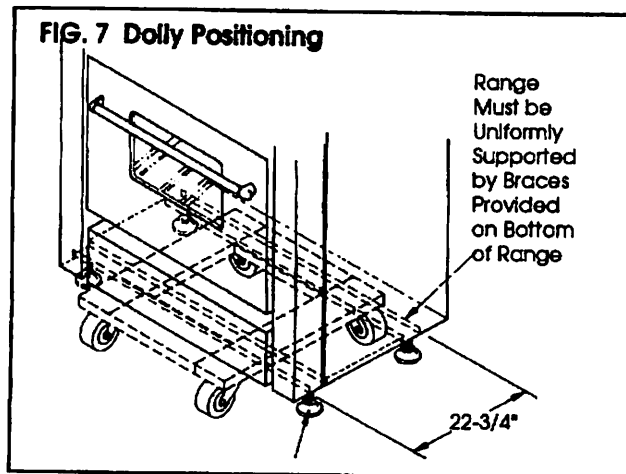


FIG. 6 All Ranges - Door Removal



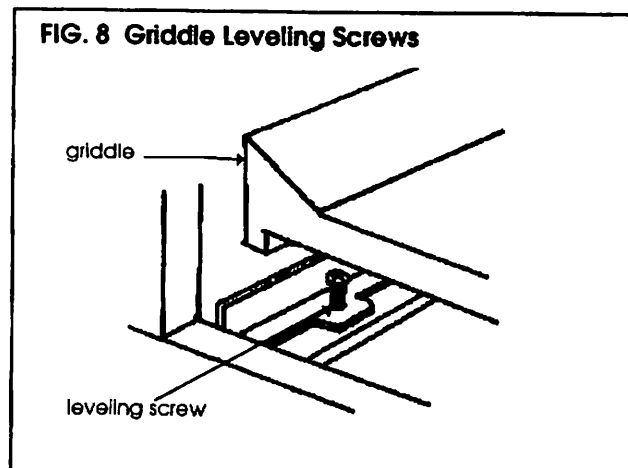
## STEP 3: UNPACKING, MOVING AND PLACING THE RANGE

- Due to the weight, a dolly with soft wheels should be used to move this unit. The weight must be supported uniformly across the bottom (See Fig. 7).
- After transporting the professional range by dolly close to its final location, the range can be tipped back and supported on the rear legs while the dolly is carefully removed. **THE FLOOR UNDER THE LEGS SHOULD BE PROTECTED (WOOD STRIPS, CARPET, PANELING, ETC.) BEFORE PUSHING THE UNIT INTO POSITION.** The anti-tip device (30" and 36" ranges) must be installed (STEP 4), gas and electric connections should be made (STEPS 5 and 6), and the backguard installed (STEP 7) before the range is placed in its final position.
- For proper performance the professional range must be level. The range is leveled by adjusting the legs with a wrench. Replace the kick panel and oven doors by reversing the procedure described above. **It is important that the two (2) screws retaining the kick panel are secure to prevent accidental access to live electrical components and wires.**



### Griddle Level Adjustments

The griddle should be level or tilted slightly forward and should not rock. Screws are installed in the back ledge to eliminate rocking and to adjust the level of the griddle. To access these screws (A) (see Fig. 8), carefully remove the black aluminum trim strips running front to back alongside the griddle, then lift the back of the griddle.



## STEP 4: INSTALLING ANTI-TIP DEVICE

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

### WARNING

#### RANGE TIPPING HAZARD

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

### WARNING

#### ELECTRICAL SHOCK HAZARD

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



### CAUTION

#### PROPERTY DAMAGE

- Contact a qualified installer or contractor to determine the proper method for drilling holes through the wall or floor material (such as ceramic tile, hardwood, etc.)
- Do not slide the range across an unprotected floor.
- Failure to follow these instructions may result damage to wall or floor coverings.

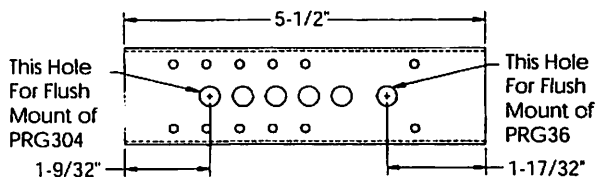
#### Tools Needed for Installation of Anti-Tip Device:

- Screwdriver, Phillips
- Drill, electric or hand
- Measuring tape or ruler
- 1/8" drill bit (wood or metal wall or floor)
- 3/16" carbide-tipped masonry drill bit (concrete or concrete block wall or floor)
- 3/16" anchors, drywall or concrete, 2 each (not required if mounting bracket is being attached to solid wood or metal)
- Hammer
- Pencil or other marker
- Wrench, 7/16" (PRG Ranges only)
- Wrench adjustable (PRG Ranges only)

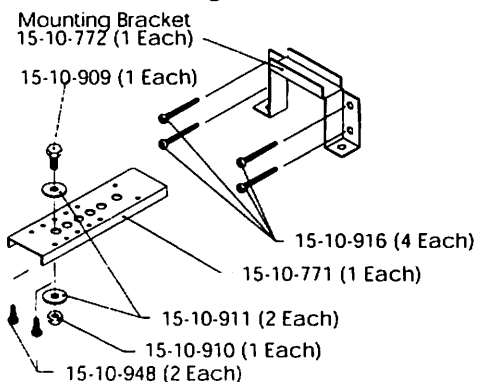
**Parts Required for Installation of Anti- Tip Device:  
PRG304 and PRG36 All Gas Ranges (Figures 9 and 10)**

Thermador Part No.	Qty	Description
15-10-916	4	Screw, Phillips, #10 x 1-1/2"
15-10-771	1	Anti-Tip Channel, Adjust able, PRG
15-10-772	1	Mounting Bracket, PRG
15-10-909	1	Bolt, Hex Head, 1/4"-20 x 1/2"
15-10-910	1	Nut, Hex, 1/4-20
15-10-911	2	Washer, Flat, 1/4-20
15-10-948	2	Screw, Phillips, #10 x 1/2"

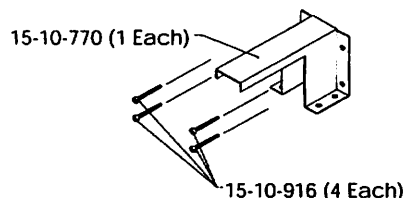
**FIG. 10 Adjustable Anti-Tip Channel PRG304 and PRG36 All-Gas Ranges**



**FIG. 9 Mounting Kit for PRG304 and PRG36 All-Gas Ranges**



**FIG. 11 Mounting Kit for PRDS304 and PRDS36 Dual Fuel Ranges**



**PRDS304 and PRDS36 Dual Fuel Ranges (Figure 11)**

Thermador Part No.	Qty	Description
15-10-916	4	Screw, Phillips, #10 x 1-1/2"
15-10-770	1	Anti-Tip Channel, Adjustable,

**IMPORTANT INSTALLATION INFORMATION:**

- The anti-tip bracket may be attached to a solid wood cabinet having a minimum wall thickness of 3/4".
- The thickness of the wall or floor may require use of longer screws, available at your local hardware store.
- In all cases, at least two (2) of the bracket mounting screws must be fastened to solid wood or metal.
- Use appropriate anchors when fastening the mounting bracket to any material other than hardwood or metal.

- Prepare holes at fastener locations as identified below:
  - For walls, wall studs, or floors composed of solid wood or metal, drill 1/8" pilot holes.
  - For walls or floors composed of drywall, sheet-rock or other soft materials, drill 3/16" holes to a minimum depth of 1-3/4", then tap plastic anchors into each of the holes using a hammer.
  - For walls or floors composed of concrete or concrete block, drill 3/16" holes to a minimum depth of 1-3/4", then tap concrete anchors into each of the holes using a hammer.
  - For walls or floors having ceramic tile covering, drill 3/16" holes through the tile only, then drill into the material behind the tile as indicated immediately above.
- If the range is moved to a new location, the Anti-Tip Device must be removed and reinstalled.

## STEP 4: INSTALLING ANTI-TIP DEVICE

### PRG304 AND PRG36 All-Gas Ranges (Figures 9, 10, 12a 12b and 13)

**STEP A:** Determine the best location for the PRG Mounting Bracket. The bracket may be mounted to the wall or floor behind the range, offset from either the left or right side wall by 2-3/4" for model PRG304 or 4-5/8" for Model PRG36.

- Locate the bracket on the side of the range that will not interfere with the gas supply line, electrical wiring, conduit or any other item.
- Select either the rear wall or the floor for mounting the bracket, based upon which will provide the greatest holding strength.

**STEP B:** Set the bracket on the floor and turn it until it is oriented properly. The bracket should be standing up on end. The set of mounting flanges having one (1) hole per side should be resting on the floor, and the other set of mounting flanges having two (2) holes per side should be positioned vertically facing the rear.

**STEP C:** Slide the bracket left or right to the correct position for the model that you are installing. The distance from the side wall to the center line of the closest mounting hole is 2-3/4" for model PRG304 or 4-5/8" for Model PRG36.

**STEP D:** If you plan to mount the bracket to the rear wall, slide the bracket back until it is positioned against the rear wall. If you plan to mount the bracket to the floor, position the bracket such that the center line of the mounting holes in the horizontal bracket flanges are 7/16" in front of the rear edge of the range side panel when the range is in its final installed position.

**STEP E:** With the bracket properly positioned, use the bracket as a template and mark the location of the selected mounting holes in either the rear wall (4 holes) or the floor (2 holes) with a pencil.

**STEP F:** Drill holes at the marked locations.

**STEP G:** Using the screws provided, securely fasten the bracket to the rear wall (4 screws) or floor (2 screws).

FIG. 12a PRG36 Wall Mount (0" Clearance)  
PLAN VIEW

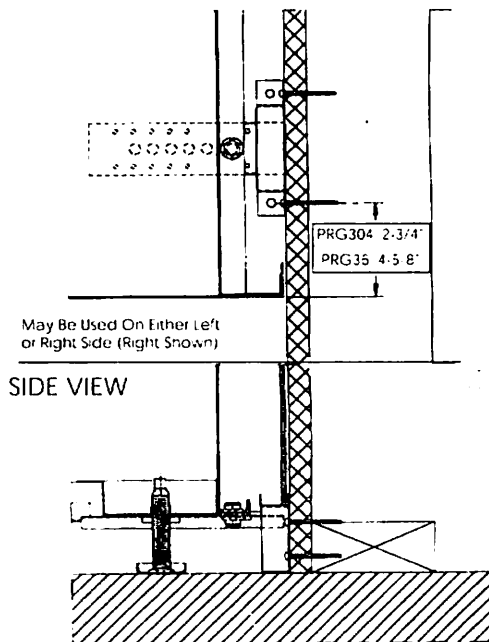
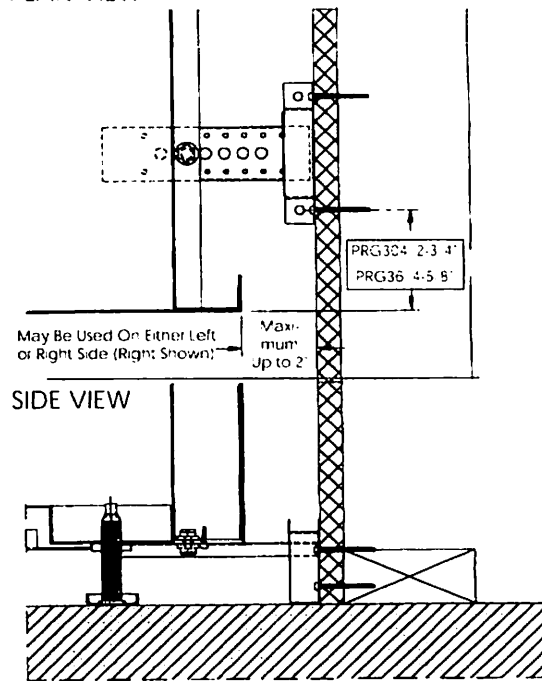


FIG. 12b PRG Wall Mount (Max 2" Clearance)  
PLAN VIEW

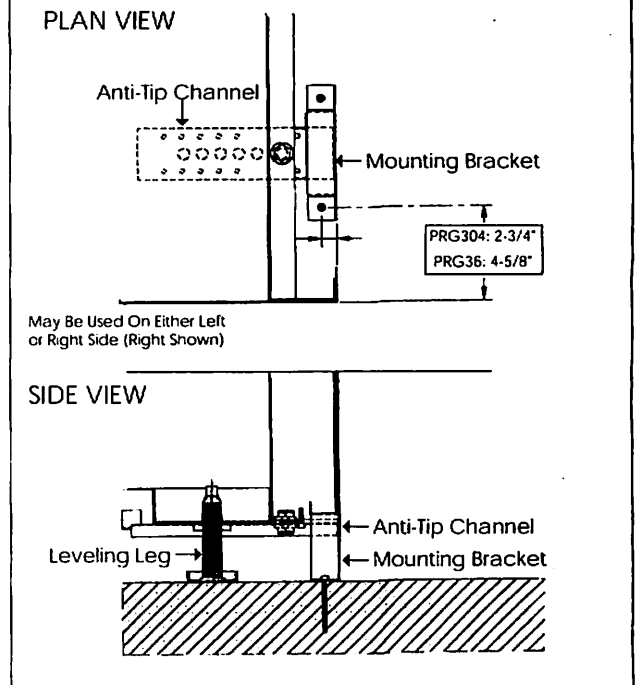


## STEP 4: INSTALLING ANTI-TIP DEVICE

**STEP H:** Using the 1/4"-20 x 1/2" Hex Head Bolt, Hex Nut and two (2) Flat Washers, securely attach the Adjustable Anti-Tip Channel to the existing hole in the flange located at the bottom rear of the range. (There are two (2) holes in the range flange, so be certain to select the hole that is on the same side as the mounting bracket.) The flat face of the channel should be flush against the underside of the range flange. From the bottom of the channel, screw the two (2) #10 x 1/2" Phillips Screws up through the first pair of holes extending beyond the rear edge of the range flange. These screws will prevent rotation of the channel. **Note: A number of mounting holes are provided in the Adjustable Anti-Tip Channel. Be certain to use the hole that enables the channel to engage the mounting bracket when the range is in its final installed position. For ranges that are to be installed flush against a rear wall, use the first hole in the Adjustable Anti-Tip Channel, such that the short portion of the channel extends out from the bottom of the range flange and the long portion is hidden beneath the range. Refer to Figure 10.**

**STEP I:** Carefully slide the range into position. FOR THE ANTI-TIP CHANNEL TO ENGAGE THE MOUNTING BRACKET, THE REAR EDGE OF THE RANGE SIDE PANEL MUST BE WITHIN 2" OF THE VERTICAL MOUNTING FLANGE OF THE ANTI-TIP BRACKET,

FIG. 13 PRG36 Floor Mount



AND THE ADJUSTABLE MOUNTING CHANNEL MUST BE ATTACHED TO THE APPROPRIATE MOUNTING HOLE. REMOVE ANY LOOSE ITEMS SUCH AS GRATES AND BURNER CAPS FROM THE TOP OF THE RANGE, THEN CAREFULLY TILT THE RANGE FORWARD TO ENSURE THAT THE ANTI-TIP DEVICE ENGAGES TO PREVENT TIPPING.

## PRDS304 AND PRDS36 Dual-Fuel Ranges (Figures 11, 14 and 15)

**STEP A:** Determine the best location for Anti-Tip Channel Mounting Bracket. The bracket may be mounted to the wall or floor behind the range, offset from side wall as indicated in the chart below and in Figures 14 and 15:

Model No.	"A", Min.	"B", Max.
PRDS304	5-1/2"	16-1/2"
PRDS36	6-1/2"	13-1/2"

- For Model PRDS304, the dimensions shown are from the left side wall only.
- For Model PRDS36, the dimensions shown are from either the left or right side wall. Locate the bracket on the side of the range that will not interfere with the gas supply line, electrical wiring, conduit or any other item.
- Select either the rear wall or the floor for mounting the bracket, based upon which will provide the greatest holding strength.

## STEP 4: INSTALLING ANTI-TIP DEVICE

**STEP B:** Set the bracket on the floor and turn it until it is oriented properly. The long channel should be on the top with the free end facing towards you, one set of mounting flanges should be resting horizontally on the floor, and the other set of mounting flanges should be positioned vertically facing the rear.

**STEP C:** Slide the bracket to the desired position. Note that the minimum (dim. "A") and maximum (dim. "B") spacing from the side wall to the center line of the closest bracket mounting hole is as shown in the chart above and in Figures 14 and 15.

**STEP D:** If you plan to mount the bracket to the rear wall, slide the bracket back until it is positioned against the rear wall. If you plan to mount the bracket to the floor, position the bracket such that the center line of the mounting holes in the horizontal bracket flanges are  $7/16"$  in front of the rear edge of the range side panel when the range is in its final installed position.

**STEP E:** With the bracket properly positioned, use the bracket as a template and mark the location of the selected four (4) mounting holes.

**STEP F:** Drill four (4) holes at the marked locations.

**STEP G:** Using the four (4) screws provided, securely fasten the bracket.

**STEP H:** Carefully slide the range into position. **FOR THE ANTI-TIP DEVICE TO ENGAGE THE RANGE, THE REAR EDGE OF THE RANGE SIDE PANEL MUST BE WITHIN 2" OF THE VERTICAL MOUNTING FLANGE OF THE ANTI-TIP BRACKET, REMOVE ANY LOOSE ITEMS SUCH AS GRATES AND BURNER CAPS FROM THE TOP OF THE RANGE, THEN CAREFULLY TILT THE RANGE FORWARD TO ENSURE THAT THE ANTI-TIP DEVICE ENGAGES TO PREVENT TIPPING.**

FIG. 14 PRDS Wall Mount

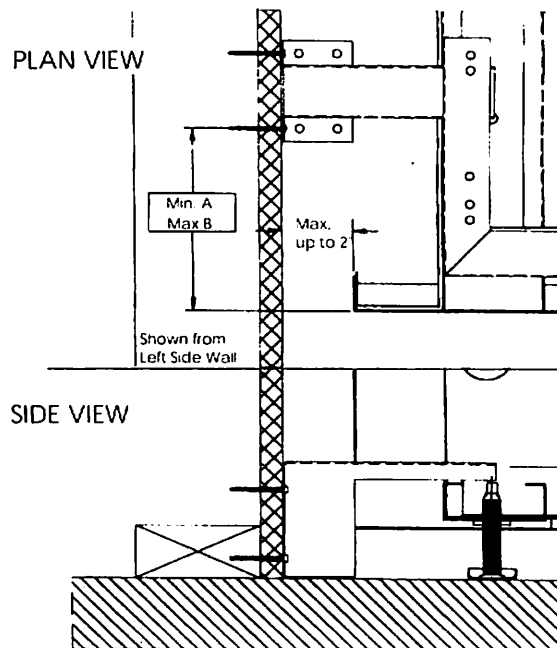
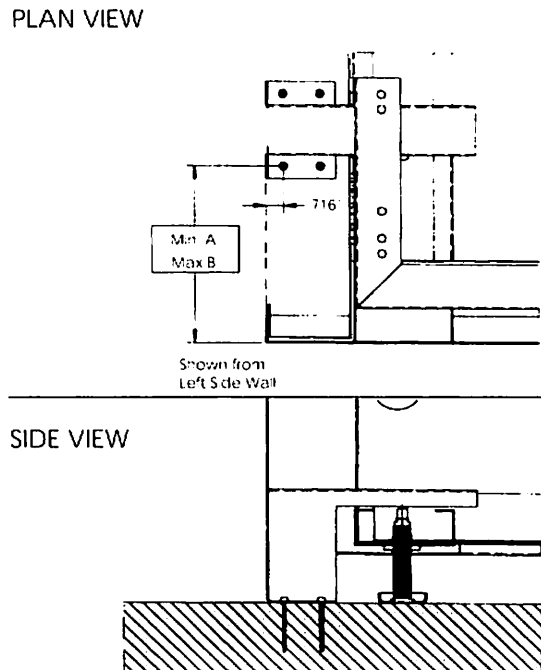


FIG. 15 PRDS Floor Mount





## STEP 5: GAS REQUIREMENTS AND HOOKUP

Verify the type of gas being used at the installation site. As shipped from the factory, all units are configured for use on natural gas. For use with propane gas, the unit must be converted. Field conversion for use with propane must only be done by qualified service personnel. Contact the dealer where the unit was purchased or Thermador (800/735-4328). The field conversion kit for all Professional Series ranges is Thermador Model STARLPKIT.

For installation of the appliance at high altitude, please consult your local gas company for their recommendation of the correct orifice sizes and any other necessary adjustments that will provide proper gas combustion at specified altitudes.



### CAUTION:

When connecting unit to propane gas, make certain the propane gas tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the appliance. The pressure of the gas supplied to the appliance regulator must not exceed 14" (37mb) water column.

#### Natural Gas Requirements:

Inlet Connection: 1/2" N.P.T. (Minimum 5/8" dia. flex line.)  
Supply Pressure: 6" to 14" water column. (14.9 to 37 mb)  
Manifold Pressure: 5" water column (12.5 mb)

#### Propane Gas Requirements:

Inlet Connection: 1/2" N.P.T. (Minimum 5/8" dia. flex line.)  
Supply Pressure: 11" to 14" water column. (27.4 mb to 37 mb)  
Manifold Pressure: 10" water column (24.9 mb)



### CAUTION:

"The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5kPa)."

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

When checking the manifold gas pressure, the inlet pressure to the regulator should be at least 6.0" (14.9 mb) W.C. for natural gas or 11.0" (27.4 mb) for propane.

Do not attempt any adjustment of the pressure regulator.

### HOOK UP

- A manual gas shut-off valve must be installed external to the appliance, in an accessible location from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit. Make sure the gas supply is turned off at the manual shut-off valve before connecting the appliance.
- The range is supplied with its own pressure regulator that has been permanently mounted within the range body.
- Use 5/8" flex line to connect between the gas supply and the appliance manifold pipe, which exits the upper left rear of the appliance. The appliance manifold pipe connection is 1/2" NPT. (See Fig. 3a, 3b, or 3c.) Use caution to avoid crimping the 5/8" flex line when making bends.
- The gas supply connections should be made by a competent technician and in accordance with local codes or ordinances. In the absence of a local code, the installation must conform to the National Fuel Gas Code ANSI Z223.1, Current Issue.
- Always use pipe dope or Teflon® tape on the pipe threads, and be careful not to apply excessive pressure when tightening the fittings.
- Turn on gas and check supply line connections for leaks using a soap solution. Do not use a flame of any sort to check for leaks.

## STEP 6: ELECTRICAL REQUIREMENTS, CONNECTION & GROUNDING

- Prior to servicing appliance, always disconnect appliance electrical supply cord, if so equipped, from wall receptacle. If appliance is hard-wired to power supply, disconnect power to unit by turning off the proper circuit breaker or disconnecting the proper fuse.
- Gas range models PRG304, PRG36 and PRG48 must be plugged into a 3-prong grounding type receptacle.
- Dual Fuel range models PRDS304, PRDS36 and PRDS48 can be cord-connected or hard-wired to the power supply, as described on Page 17.

**Chart C: ELECTRICAL SUPPLY CIRCUIT REQUIREMENTS**

MODEL NUMBER	VOLTAGE	CIRCUIT RATING	FREQUENCY	PHASE
PRG304, PRG36 and PRG48	120 VAC	15 Amps	50/60 Hz.	Single
PRDS304	120/240 VAC	20 Amps	50/60 Hz.	Single
PRDS36	120/240 VAC	35 Amps	50/60 Hz.	Single
PRDS48	120/240 VAC	50 Amps	50/60 Hz.	Single

- **For the PRG All-Gas Ranges, improper polarization of the 120 VAC electrical supply circuit will cause malfunction (such as continuous sparking of the burner igniters), may damage this appliance, and could create a condition of shock hazard at the igniter of each burner. If the circuit is not correctly polarized, it is the responsibility and obligation of the installer or user to have the existing receptacle changed to a properly polarized receptacle in accordance with all applicable local codes and ordinances by a qualified electrician. In the absence of local codes and ordinances, the receptacle replacement shall be in accordance with the National Electric Code.**
- For the PRDS Dual-Fuel Ranges, a neutral supply wire must be provided from the power source (breaker/fuse panel) because critical range components, including the surface burner spark re-ignition module, require 120 VAC to operate safely and properly. An improper 120/240 VAC power supply will cause malfunction, damage this appliance, and possibly create a condition of shock hazard. If the correct power supply circuit is not provided, it is the responsibility and obligation of the installer or user to have proper power supply connected. This must be accomplished in accordance with all applicable local codes and ordinances by a qualified electrician. In the absence of local codes and ordinances, the power supply connection shall be in accordance with the National Electric Code.
- Observe all governing codes and ordinances when grounding. In the absence of these codes or ordinances observe National Electrical Code ANSI/NFPA No. 70 Current Issue. See pages 17 and 18 for grounding method.
- Electrical wiring diagrams and schematics have been placed in the toe kick area of the range for access by a qualified service technician.
- The PRDS Dual Fuel Ranges may be connected to a 120/208 VAC power supply.

**Chart D: POWER SUPPLY WIRE - RATING AND SIZE REQUIREMENTS**

MODEL NUMBER	VOLTAGE RATING, MIN.	TEMPERATURE RATING	CONDUCTOR SIZE, AWG		
			L1, L2	NEUT	GROUND
PRDS304	300 VAC	105°C	10	12	10
PRDS36	300 VAC	105°C	10	12	10
PRDS48	300 VAC	105°C	8	10	8

## STEP 6: ELECTRICAL REQUIREMENTS, CONNECTION & GROUNDING

Dual Fuel models PRDS304, PRDS36 and PRDS48 must be connected to the power supply utilizing one of the following methods. For all methods of connection, the length of the cord or conduit/wiring must allow the unit to be slid completely out of the cabinet without having to unplug or disconnect the unit from the power supply. Recommended minimum free length of cord or conduit is four feet. Electrical installations and grounding must be in accordance with all local codes and ordinances, and/or the National Electric Code, as applicable.

- 3-CONDUCTOR CORD-** Where local codes and ordinances permit grounding through neutral, unit may be connected to the power supply with a 3-pole, 3-conductor cord kit rated 125/250 volts, 50 amperes, and marked for use with ranges. The cord kit must be attached to the range junction box with a strain relief which will fit a 1-3/8" diameter hole. If not already equipped, the cord must have #10 closed-loop lugs attached to the free ends of the individual conductors, preferably soldered in place.

Locate the junction box on the rear of the unit and remove cover. Refer to Fig. 16 for PRDS304 range and Fig. 16a for PRDS36 and PRDS48 ranges. Remove the knock out ring in the junction box to provide a 1-3/8" diameter hole. Install the cord to the junction box, and make the connections to the terminal block provided. Refer to Figures 17 and 17a. The cord kit must be plugged into a mating NEMA 10-50R receptacle provided in the gas and electrical supply zone, as shown in Figures 3b, and 3c on Page 6.

- 4-CONDUCTOR CORD-** Where local codes and ordinances **DO NOT PERMIT GROUNDING THROUGH NEUTRAL**, unit must be connected to the power supply with a 3-pole, 4-conductor cord kit rated 125/250 volts, 50 amperes, and marked for use with ranges. The cord kit must be attached to the range junction box with a strain relief which will fit a 1-3/8" diameter hole. If not already equipped, the cord must have #10 closed-loop lugs attached to the free

ends of the individual conductors, preferably soldered in place.

Locate the junction box on the rear of the unit and remove cover. Refer to Fig. 16 for PRDS304 range and Fig. 16a for PRDS36 and PRDS48 ranges. Remove the knock out ring in the junction box to provide a 1-3/8" diameter hole. Remove the ground strap retaining screw and bend the ground strap up. Refer to Fig. 18. Install the cord to the junction box, and make the connections to the terminal block provided. Secure the ground lead from the cord to the junction box with the screw previously used to secure the ground strap. Refer to Fig. 18a. The cord kit must be plugged into a mating NEMA 10-50R receptacle provided in the gas and electrical supply zone, as shown in Figures 3b, and 3c on Page 6.

- PERMANENT CONNECTION (HARD WIRING)-** Units may be hard wired to the power supply. The installer must provide approved flexible aluminum conduit, 3/4" trade size, maximum 6 feet long. Locate the junction box on the rear of the unit and remove cover. Refer to Fig. 16 for PRDS304 range and Fig. 16a for PRDS36 and PRDS48 ranges. Remove the ground strap retaining screw and bend the ground strap up. Refer to Fig. 18. The conduit must be installed to the junction box using an approved conduit connector.

Wiring for the unit is to be brought into the junction box through the conduit. Refer to Chart D on Page 16 for rating of wiring and sizing of individual

conductors. The ends of the wiring must have #10 closed-loop lugs attached, preferably soldered in place. Make the connections to the terminal block provided. Secure the ground lead to the junction box with the screw previously used to secure the ground strap. Refer to Fig. 18a. The free end of the conduit must be connected to a junction box provided in the gas and electrical supply zone, as shown in Figures 3b and 3c on Page 6.

FIG. 16 Location of Junction Box on PRDS304 Range

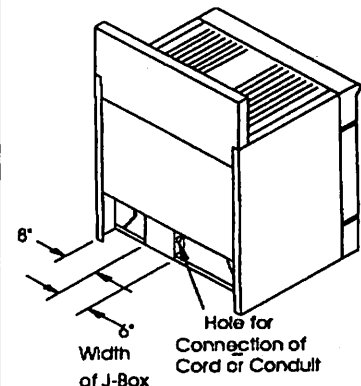
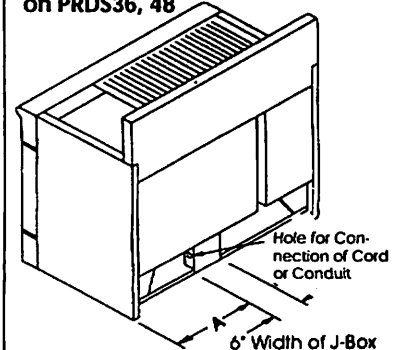


FIG. 16a Location of Junction Box on PRDS36, 48



MODEL	DIM "A"
PRDS36	13-1/4"
PRDS48	19"

## STEP 6: ELECTRICAL REQUIREMENTS, CONNECTION & GROUNDING

A 3 or 4 conductor supply may be connected to the terminal block. A 4 conductor supply shall be used only when the range is installed in a mobile home or where local codes do not permit grounding through the neutral.

### 3 WIRE LEAD CONNECTION

1. Remove upper nuts only from the terminal block studs. **Do not remove nuts which secure range internal wiring leads.**
2. Secure the neutral, grounded wire of the supply circuit, to the center stud of the terminal block with nut. (See Fig. 17a).
3. Secure the L1 (black) and L2 (red) power leads to the outside terminal block studs (brass colored) with nuts.
4. Tighten nuts securely.

### 4 WIRE CONNECTION

1. Remove upper nuts only from the terminal block studs. **Do not remove lower nuts which secure range internal wiring leads.**
2. Remove ground strap screw and bend the strap up as shown in Fig. 18)
3. Secure the neutral wire to the center stud of the terminal block with nut. Tape neutral wire and connector, as shown in Fig. 18a to insure strap does not contact a grounded surface.
4. Secure the L1 (black) and L2 (red) power leads to the outside terminal studs (brass colored) with nuts.
5. Secure the bare copper ground lead to the range chassis using the ground screw previously used for the ground strap.
6. Tighten all connections securely.

FIG.17 Conductor Securement

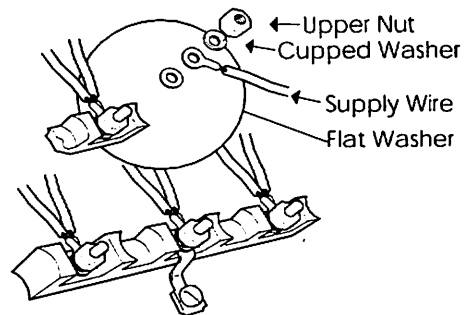


FIG. 17a 3 Wire Connection

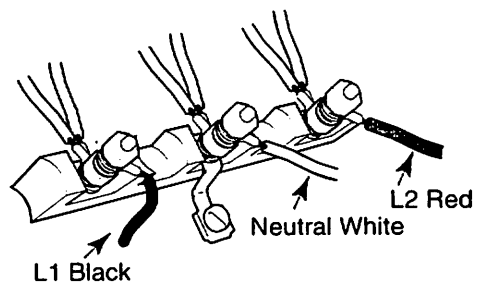


FIG. 18 Ground Strap

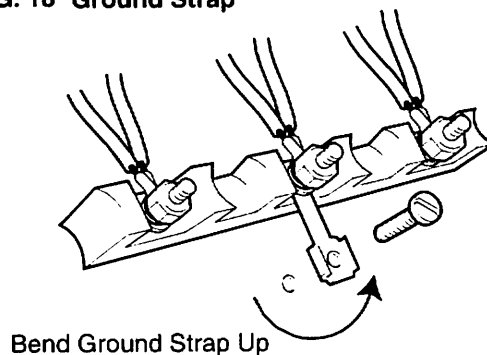
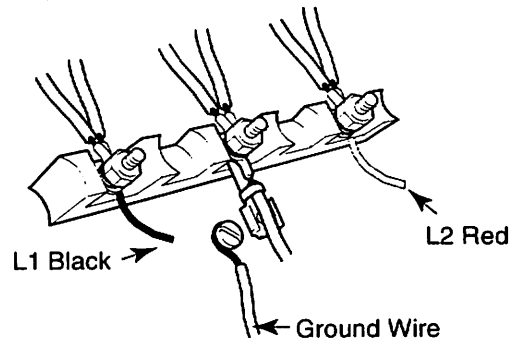


FIG. 18a Secure Neutral Wire



## STEP 6: ELECTRICAL REQUIREMENTS, CONNECTION & GROUNDING

### Recommended Grounding Method - All-Gas Models PRG304, PRG36 and PRG48

The 30," 36" and 48" all-gas ranges are factory equipped with a power supply cord with a three-prong grounding plug (with polarized parallel blades). IT MUST BE PLUGGED INTO A MATING GROUNDING TYPE RECEPTACLE THAT IS CONNECTED TO A CORRECTLY POLARIZED 120 VOLT CIRCUIT. (See Fig. 19). **Improper grounding will cause malfunction (such as continuous sparking of the burner igniters), may damage this appliance, and could create a condition of shock hazard at the igniter of each burner.** If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the installer or user to have the existing receptacle changed to a properly grounded receptacle in accordance with all applicable local codes and ordinances by a qualified electrician. In the absence of local codes and ordinances, the receptacle replacement shall be in accordance with the National Electric Code. **THE THIRD GROUND PRONG SHOULD NOT, UNDER ANY CIRCUMSTANCES, BE CUT OR REMOVED.**

### Alternate Grounding Method - All-Gas Models PRG304, PRG36 and PRG48

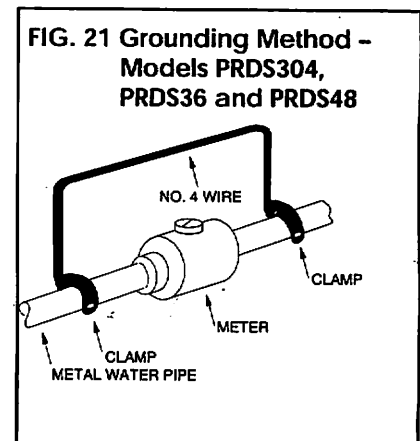
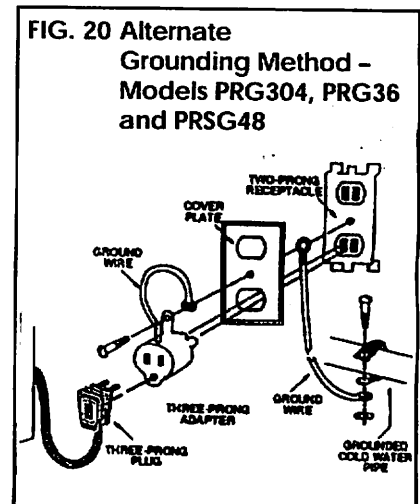
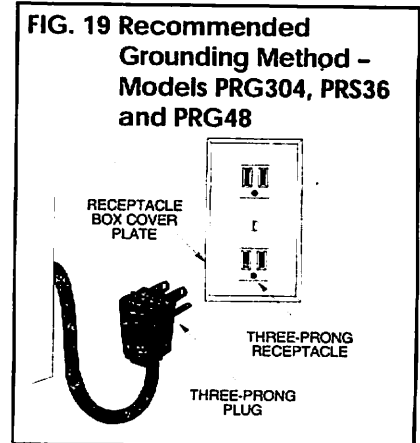
If installing a properly grounded wall receptacle is impossible at the time of installation, consult your local electrical inspector for permission to connect a temporary adapter (with polarized blades) which could be plugged into your present 2-wire receptacle. (See Fig. 20). **This method is not recommended.**

If this is done, you must attach the lug and/or the green adapter wire to the receptacle cover plate screw. Ground from it to a grounded metal cold water pipe. (See Fig. 21). **DO NOT GROUND TO A GAS SUPPLY PIPE.**

### Grounding Method - Dual-Fuel Models PRDS304, PRDS36 and PRDS48

All ranges must be properly grounded. See the grounding instructions for your installation case, as follows. Refer also to the instructions and Figures on Pages 17 and 18.

**CASE 1: Electrical Connection and Grounding with a 3 Conductor Power Supply** (To be used when local codes permit grounding through the neutral.) Secure the neutral, grounded wire of the supply circuit to the neutral terminal of the NEMA 10-50R receptacle. Connect the L1 (black) and the L2 (red) hot heads to the other terminals on the NEMA 10-50R receptacle. A separate ground wire is not required. Ensure that the house supply wires and all electrical connections meet the requirements of all applicable codes.



## STEP 6: ELECTRICAL REQUIREMENTS, CONNECTIONS & GROUNDING

**CASE 2: Electrical Connections and Grounding with a 4-Conductor Power Supply (to be used only when local codes do not permit grounding through the neutral).** Secure the neutral (white) wire of the supply circuit to the neutral terminal of the NEMA 14-50R receptacle. Connect the L1 (black) and the L2 (red) hot leads to the other terminals on the NEMA 14-50R receptacle. Connect a separate ground (green) wire to the grounding terminal of the NEMA 14-50R receptacle.

If range is hard-wired to power supply, follow the instructions for permanent connection on pages 17 and 18. The ground wire must be brought out to the junction box on the range

and connected to the box, per the instructions.

Ensure that the house supply wires and all electrical connections meet requirements of all applicable codes.

**DO NOT GROUND TO A GAS SUPPLY PIPE.**

Improper grounding will cause malfunction (such as continuous sparking of the burner igniters), may damage this appliance, and could create a condition of shock hazard at the igniter of each burner. It is the responsibility and obligation of the installer or user to ensure that the appliance is properly grounded.

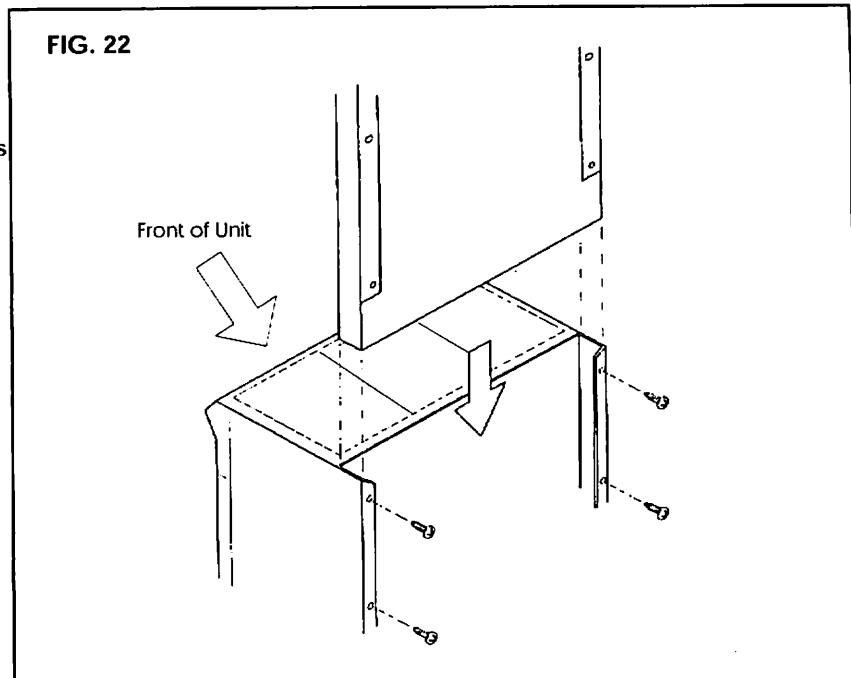
## STEP 7: BACKGUARD INSTALLATION

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

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

The backguard is inserted, as shown in Fig. 22, into the guide channels on the back of the range. Secure the backguard with the (4) sheet metal screws provided.

For installation of backguards on all models, refer to the following instructions on Page 21.



**Chart D: BACKGUARD KIT MODEL NUMBERS**

RANGE MODEL NO.	9" STD. LOW BACK	12" LOW BACK	22" HIGH SHELF	1-1/2" ISLAND TRIM
PRDS304/PRG304	Included with Range	N/A	PHS30T	PRS30ITS
PRDS36/PRG36	N/A	PRS36LBS	PHS36T	PRS36ITS
PRDS48/PRG48	N/A	PRS48LBS	PHS48T	PRS48ITS

DRS36LOS trim  
PHS36T 3-5/8 - PRS36ITS

## STEP 7: BACKGUARD INSTALLATION

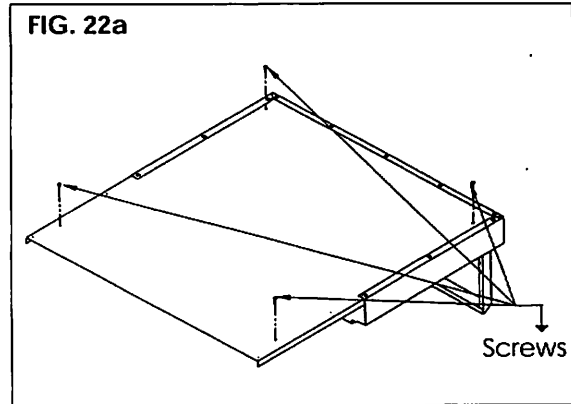
### INSULATION AND RETAINER REMOVAL

Before the backguard can be assembled onto Model PRDS304, PRDS36 and PRDS48 Ranges, the insulation retainer and the insulation must be removed to avoid interference. This insulation is not required on the PRDS304, PRDS36 and PRDS48 models.

The High Shelf Back Trim is shown. The procedure is the same for Island Trim or Low Back Trim

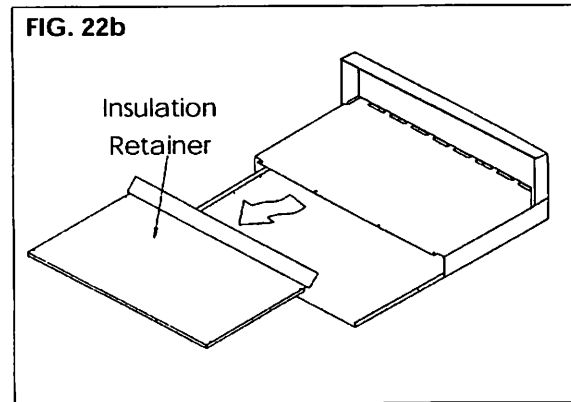
#### Step 1

Remove the four (4) screws holding in insulation retainer. See Fig. 22a.



#### Step 2

Slide insulation retainer and insulation out and discard. See Fig. 22b.



**NOTE: DO NOT REMOVE INSULATION WHEN INSTALLING A BACKGUARD ON MODELS PRG304, PRG36 AND PRG48 ALL-GAS RANGE.**

## STEP 8: TEST AND ADJUSTMENT



### CAUTION

Thermador recommends that burner adjustments be made by a qualified technician at the time of installation. Extreme care should be used when adjustments are made after installation. Improper or lack of adjustments may void your warranty.

Install any loose components, such as burner caps and grates, that may have been removed earlier. Be certain that burner caps seat properly into the alignment slots in the burner bases. Before testing operation of the appliance, verify that the unit and the gas supply have been carefully checked for leaks and that the unit has been connected to the electric power supply. Turn the manual gas shut-off valve to the open position. Check operation of the sealed gas burners and grill by pushing and turning each knob counterclockwise to "HI". The burner igniters will click until the flame ignites. The two far left sealed burners feature XLO®, causing the flame to cycle on and off when the knob is set to the XLO range. This is normal operation.

Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting of the flame from the burner. If any of these conditions exist, check that the air shutter (grill, griddle and gas oven only) or burner ports are not blocked or clogged. Remove any blockages that exist.

If the flame is too yellow, indicating insufficient air, adjust the shutter counterclockwise to increase air inlet (grill, griddle and gas oven only).

The sealed top burner flames should be approximately 1" to 1-1/4" high. The griddle, grill, gas oven and infrared broiler burner flames should be as shown in Fig. 23).

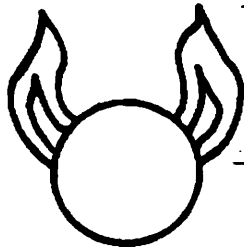
**NOTE:** No air shutter or low flame adjustment is necessary or possible with the sealed top burners.

## STEP 8: TEST AND ADJUSTMENT

FIG. 23

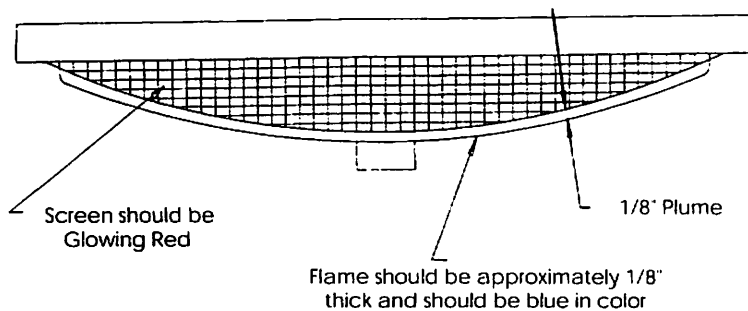
### PROPER FLAME (APPROX.)

Griddle, Grill, & Gas Oven Burners



Burner	Flame Height "H"	
	Natural Gas	Propane Gas
Griddle	3/4"	3/4" to 1"
Grill	1/4"	1/2"
Gas oven	1-1/2" to 2"	1-1/2" to 3"

Gas Oven Infra-Red Broiler Flame Characteristics should be Visually Inspected to Resemble Diagram. (Looking at Front of Burner).



\* The gas oven infra-red broiler burner has no air shutter and is not adjustable when used with natural gas. When used on propane gas, an air shutter is attached, but it is not adjustable. It is necessary to operate the oven broiler for 45 minutes to eliminate the harsh odor of the insulation binder. **This must be done before** broiling food in the range for the first time and with proper ventilation.

## TO CLEAN AND PROTECT EXTERIOR SURFACES

The stainless steel surfaces may be cleaned by wiping with a damp soapy cloth, rinsing with clear water and drying with a soft cloth to avoid water marks. Any mild glass cleaner will remove fingerprints and smears.

For discolorations or deposits that persist, refer to the Care and Use Manual.

To polish and protect the stainless steel, use a cleaner/polish such as Stainless Steel Magic<sup>®</sup>.

**DO NOT** allow deposits to remain for long periods of time.

**DO NOT** use ordinary steel wool or steel brushes. Small bits of steel may adhere to the surface causing rust.

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



## FINAL CHECK LIST

- Placement of unit.
- Specified clearances maintained to cabinet surfaces.
- Unit Level - front to back - side to side.
- Burner caps positioned properly on sealed burner bases.
- All packaging material removed.
- Backguard attached (if horizontal clearance to combustible materials behind cooking surface is less than 12").
- Ceramic briquettes bag placed in grill unit (if equipped) per instructions enclosed.
- The stainless steel grill housing (if equipped) is in place. The ceramic briquettes are placed on grill tray per instruction enclosed.

## GAS SUPPLY

- Connection: 1/2" N.P.T. with a minimum 5/8" diameter flex line.
- The appliance is connected only to the type of gas for which it is certified for use.

- Manual gas shut off valve installed in an accessible location (without requiring removal of range).
- Unit tested and free of gas leaks.
- Gas supply pressure does not exceed 14" (37mb) W.C.

## ELECTRICAL

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

## OPERATION

- All internal packing materials removed. Check below grates and grill pans and within oven(s).
- If used on propane gas, verify that the propane gas supply is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the appliance.

- Burner caps properly seated into burner bases with alignment pins engaged.
- Grill components properly seated (not all models). Refer to Use & Care Manual for Grill details.
- Bezels centered on burner knobs, and knobs turn freely.
- Each burner lights satisfactorily, both individually and with other burners operating.
- Air Shutter adjustment for proper flame made for Grill, Griddle and Gas Oven. See Step 8 and Fig.23.
- Griddle is level or tilted slightly forward and does not rock (not all models).
- Oven door hinges seated and hinge locks in proper position. Door opens and closes properly. (Two doors on Model PRDS48.)
- Burner grates correctly positioned, level, and do not rock.

■ NOTES





**THERMADOR®** is a leading manufacturer of Convection Micro Thermal Ovens, Convection Thermal Ovens, Thermal Electric Ovens, Warming Drawers, Free-Standing and Slide-In Ranges, Steel Gas ExtraLow<sup>®</sup> Cooktops, Steel Gas Cooktops, Glass Gas ExtraLow Cooktops, Glass Gas Cooktops, Glass Ceramic Gas Cooktops, Glass Ceramic Dual-Fuel Cooktops, Glass Ceramic All-Radiant Cooktops, Glass Ceramic Halogen Cooktops, Electric Cooktops, Professional All-Gas Ranges and Cooktops, Professional Dual-Fuel Ranges, Cook'n'Vent<sup>®</sup> Downdraft Ventilation System, Hoods, Ventilators, Housings, Dishwashers and Char-Glo<sup>®</sup> Outdoor Barbecues.

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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