



RANGETOPS PROFESSIONAL SERIES

Thermador Professional® Series Gas Rangetops set a new standard in performance and convenience.

Thanks to the power of our fourth generation pedestal Star® Burner, this design boasts unparalleled heat distribution and flame control. The exclusive burner pedestal with QuickClean Base® allows for easy access under the burner for effortless cleaning. All rangetops offer two ExtraLow® burners for simmering delicate sauces, and each burner is rated at 18,000 BTU/hr for the ultimate in cooking power.

Thermador Professional® Rangetops feature a unique combination of industry leading design and unrivaled performance—the hallmark of a true Thermador appliance.

PROFESSIONAL RANGETOPS FEATURES & BENEFITS



★ OUR EXCLUSIVE, PATENTED STAR® BURNER

The Star Burner's unique shape isn't just for show. It creates a perimeter 56% longer than a round burner of the same size, which allows the inclusion of more flame ports. The result is a burner that delivers superior flame spread and a reduced cold spot for faster and more even heating across any size pan. And this latest generation features a more stylish shape and a raised pedestal design for easier cleaning than ever before.

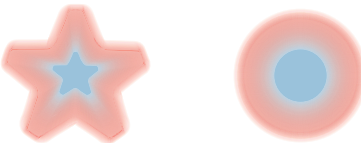
The Star Burner's coverage area allows for more ports and more flame distribution than a round burner.



35 ports / 16 3/4" perimeter

28 ports / 10 3/4" perimeter

The design of the Star Burner offers greater heat coverage, and a smaller cold spot, making it ideal for any pan size.



STAR-K CERTIFIED

Thermador Professional® Rangetops are Star-K certified making it possible to use them on Holy Days and the Sabbath.



★ QUICKCLEAN BASE®

Raised pedestal burner and porcelain maintop have been crafted for perfect integration and easy cleanup. A hand and sponge fit easily under each burner to wipe the surface clean and a teardrop emboss reduces food buildup near the base.



★ EXTRALOW®

Our ExtraLow feature provides the widest variety of temperature control of any simmer system. It cycles the Star Burner on and off to maintain temperatures as low as 100°. Perfect for simmering delicate sauces or keeping food warm without scorching or stirring. Each and every Thermador Pro Rangetop features two ExtraLow burners.



18,000 BTU/HR ON EVERY BURNER

Delivers superior cooking flexibility by offering maximum heat output on every burner. Leading competitors offer only one or two powerful burners.



FASTEST TIME TO BOIL

Our Star Burner's 18,000 BTU/hr of output and superior heat distribution boils water in a fraction of the time of a conventional range or cooktop and over 50% faster than leading competitors.



MULTIPLE CONFIGURATIONS

Configure the rangetop to match the way you cook, by adding a 12-inch cast-aluminum fusion coated surface electric griddle or an optional grill accessory. Griddle and grill are removable for easy cleanup of the entire cooking surface.

★ THERMADOR EXCLUSIVE

PROFESSIONAL RANGETOPS PLANNING INFORMATION

MODEL OPTIONS

There are three sizes of Thermador Professional® Rangetops to choose from — 30-inch, 36-inch and 48-inch. 36-inch rangetops are available with two choices of rangetop configurations. Every model ships standard with an Island Trim. Every model is LP convertible by ordering PALPKITHC. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Professional® Rangetop, be sure to verify the cutout dimensions and electrical / gas connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Professional® Rangetops may be installed above a Thermador Warming Drawer to create a convenient cooking center. A minimum 2 3/4" clearance is required between the bottom of the rangetop and the top of the warming drawer. Refer to the warming drawer section for additional specifications.

ELECTRICAL AND GAS SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes.

Thermador Professional® Rangetops are equipped with a 3-wire plug and are designed to be connected to a 120V AC, 60 Hz, single-phase power supply. A dedicated circuit breaker is required.

MODEL	REQUIRED CIRCUIT BREAKER
	120V AC, 60Hz
PCG304G	15 Amp
PCG364GD	15 Amp
PCG366G	15 Amp
PCG486GD	15 Amp

GAS REQUIREMENTS AND HOOKUP

Rangetops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit.

WARRANTY



Limited warranty parts and labor (2 year)
See page 310 for additional warranty details.

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VENTILATION REQUIREMENTS

We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Professional® Rangetops. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the rangetop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Professional® Rangetops.

For high output gas cooktops or rangetops (60,000 BTU or greater), the minimum of one (1) CFM of ventilation per 100 BTU is recommended. If the cooktop or rangetop has a grill or griddle, add 150 CFM to the estimated blower capacity. Additional blower capacity may be required for longer duct runs.

The following table indicates the ventilation hood options and blower capacity guidelines that are recommended for use with Thermador Professional® Rangetops. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

WIDTH	CONFIGURATION	VENTILATION OPTIONS
30"	4 Burners	30" or 36" Pro Wall Hood 30" or 36" Custom Insert with optional blower 42" Island Hood with optional blower
36"	4 Burners w/Grill or Griddle 6 Burners	36" or 42" Pro Wall Hood 36" Custom Insert with optional blower 42" or 48" Island Hood with optional blower
48"	6 Burners w/Grill or Griddle	48" or 54" Pro Wall Hood 48" Custom Insert with optional blower 54" Island Hood with optional blower

IMPORTANT VENTILATION NOTES:

- Due to high surface temperature output, the HPWB Professional Series Wall Hoods or the Professional Custom Inserts are recommended ventilation solutions for these rangetops. The PH Professional Series Wall Hoods are also a viable option.
- For wall installations, the hood width must, at a minimum, equal the nominal width of the appliance cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance.
- For island installations the hood width should, at a minimum, overhang the appliance cooking surface by 3" on each side.
- Due to the high heat capability of these rangetops, particular attention should be paid to the hood and duct work installation to assure it meets local building codes.
- For best smoke elimination, the lower edge of the hood should be installed 30" above the appliance cooking surface.
- If the hood contains any combustible materials (i.e., a wood covering), it must be 36" or greater distance above the cooking surface.

Thermador Professional® Rangetops are CSA approved.



PROFESSIONAL RANGETOPS 30-INCH

PCG304G



PROFESSIONAL

PCG304G – 30-Inch

Porcelain Surface

SPECIFICATIONS

Total Number of Rangetop Burners	4
Product Width	29 15/16"
Product Height	8 1/16" (w/o gas connection) 10 9/16" (includes gas connection)
Product Depth	25 13/16" (includes gas connection)
Cutout Width	29 1/8"
Cutout Height	7 11/16"
Cutout Depth	22 13/16"
Minimum Distance from Rear Wall	12"
Cooking Surface	Porcelain
Gas Cooktop Burners	4 @ 18,000 BTU
Total Natural Gas Connection Rating	72,000 BTU
LP Convertible	Order Kit PALPKITHC
Total LP Gas Connection Rating	60,000 BTU
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Power Cord	72", 3-Wire
Shipping Weight (lbs.)	145

PCG304G

INNOVATION

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- Star-K certified

DESIGN

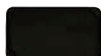
- Bold Professional design
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface
- Signature blue indicator lighting
- Island trim shipped standard with rangetop

★ THERMADOR EXCLUSIVE

ACCESSORIES



PA30GLBC
9" Low Backguard



PAGRIDDLE
Griddle



PAKNOBLU
Blue Knob Kit



PWOKRINGHC
Wok Ring



PALPKITHC
LP Conversion Kit



PA12CHPBLK
12" Cutting Board

IMPORTANT NOTE: A 9" Low Backguard or Island Trim is required for installation

INSTALLATION OPTIONS

To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker. The rangetop can be installed in various positions with the front either flush or projecting, depending on the countertop's depth. The rangetop is designed to hang from the countertop by its side flanges. The countertop however, must be strong enough to support the rangetop. It may be necessary to add a supporting cleat along each side or a 2" x 4" corner brace. Another alternative would be to construct a deck to set the rangetop on. Consult with the installation manual packed with the product for complete details before installing.

ABOVE A WARMING DRAWER

Thermador Professional® Rangetops may be installed above a Thermador Warming Drawer to create a convenient cooking center. A minimum 2 3/4" clearance is required between the bottom of the rangetop and the top of the warming drawer. Refer to the warming drawer section for additional specifications.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

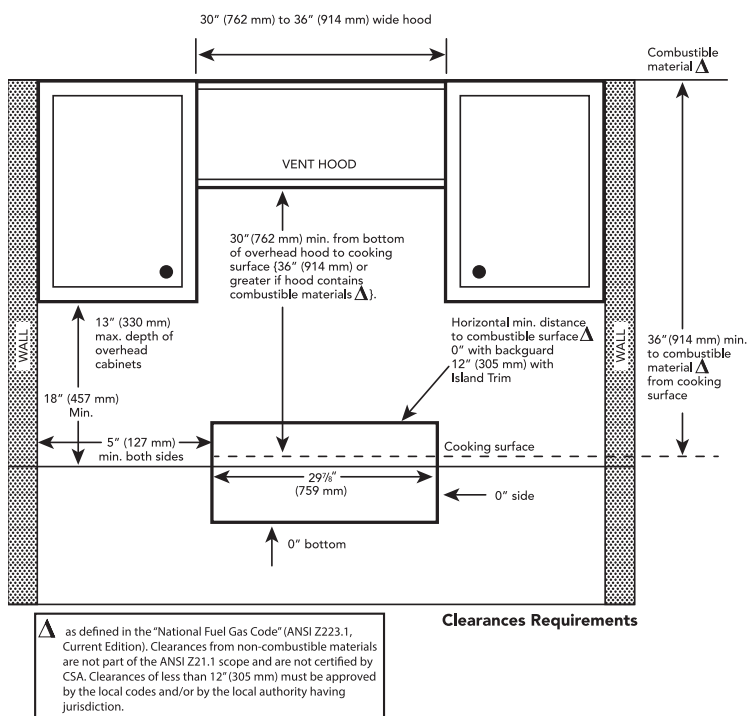
NATURAL GAS OR LP

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IMPORTANT

We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Professional® Rangetops. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the rangetop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Professional® Rangetops. Refer to the ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

30-INCH RANGETOP AND CUTOUT DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used 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.

ELECTRICAL AND GAS LOCATIONS

The gas and electrical supply must be located in an area that is accessible without requiring removal of the rangetop. The appliance electrical power cord and gas pipe connection are located on the left rear underside of the rangetop.

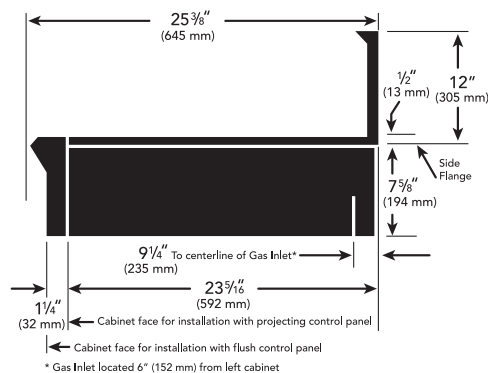
The junction box must be located within 3 feet (~900 mm) of the rangetop connection.

NATURAL GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
 Supply Pressure: 6" min. to 14" max. water column (14.9 mb to 34.9 mb)
 Manifold Pressure: 5" water column (12.5 mb)

PROPANE GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
 Supply Pressure: 11" min. to 14" max. water column (27.4 mb to 34.9 mb)
 Manifold Pressure: 10" water column (24.9 mb)



PROFESSIONAL RANGETOPS 36-INCH

PCG364GD



PROFESSIONAL

PCG364GD – 36-Inch

Porcelain Surface

SPECIFICATIONS

Total Number of Cooktop Burners	4
Product Width	35 15/16"
Product Height	8 1/16" (w/o gas connection) 10 9/16" (includes gas connection)
Product Depth	25 13/16"
Cutout Width	35 1/8"
Cutout Height	7 11/16"
Cutout Depth	22 13/16"
Minimum Distance from Rear Wall	12"
Cooking Surface	Porcelain
Gas Cooktop Burners	4 @ 18,000 BTU
Center Electric Griddle	6 pass, 1,630 Watts
Total Natural Gas Connection Rating	72,000 BTU
LP Convertible	Order Kit PALPKITHC
Total LP Gas Connection Rating	60,000 BTU
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Power Cord	72", 3-Wire
Shipping Weight (lbs.)	148

*According to AHAM Standards

PCG364GD

INNOVATION

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

PERFORMANCE









- 18,000 BTU (NG) Star® Burners
- Superior griddle results – 6 pass, 1,630 Watt electric griddle
- Non-stick, rust-proof cast-aluminum griddle and grill with fusion coated surface, removable for easy cleanup
- Star-K certified

DESIGN

- Bold Professional design
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface
- Signature blue indicator lighting
- Island trim shipped standard with rangetop

★ THERMADOR EXCLUSIVE

ACCESSORIES

	PA36GLBC 9" Low Backguard		PA12GRILLN Grill		PAKNOBLU Blue Knob Kit
	PWOKRINGHC Wok Ring		PAGRIDDLE Griddle		PALPKITHC LP Conversion Kit
	PA12CHPBLK 12" Cutting Board		PA12CVRJ 12" Griddle / Grill Cover		

IMPORTANT NOTE: A 9" Low Backguard or Island Trim is required for installation

INSTALLATION OPTIONS

To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker. The rangetop can be installed in various positions with the front either flush or projecting, depending on the countertop's depth. The rangetop is designed to hang from the countertop by its side flanges. The countertop however, must be strong enough to support the rangetop. It may be necessary to add a supporting cleat along each side or a 2" x 4" corner brace. Another alternative would be to construct a deck to set the rangetop on. Consult with the installation manual packed with the product for complete details before installing.

ABOVE A WARMING DRAWER

Thermador Professional® Rangetops may be installed above a Thermador Warming Drawer to create a convenient cooking center. A minimum 2 3/4" clearance is required between the bottom of the rangetop and the top of the warming drawer. Refer to the warming drawer section for additional specifications.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

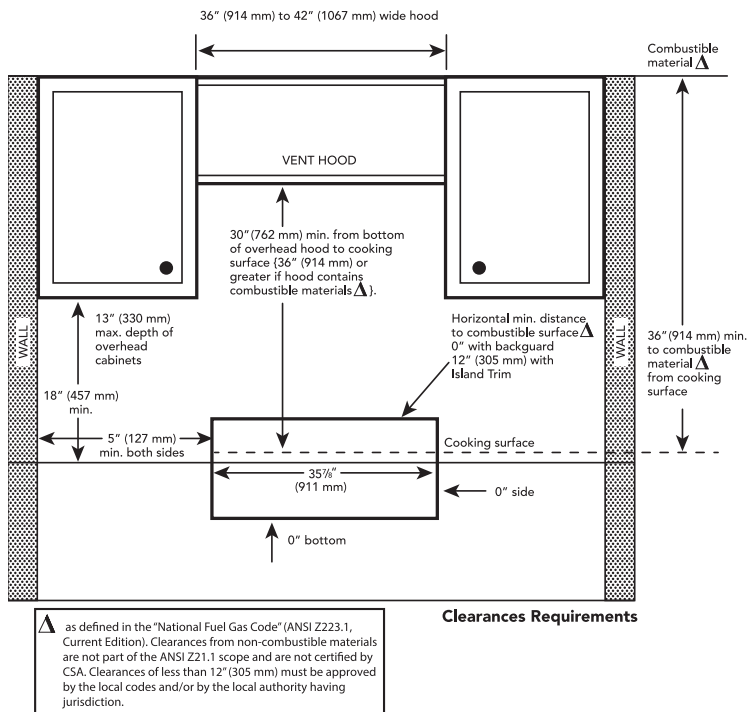
NATURAL GAS OR LP

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IMPORTANT

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36-INCH RANGETOP AND CUTOUT DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used 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.

ELECTRICAL AND GAS LOCATIONS

The gas and electrical supply must be located in an area that is accessible without requiring removal of the rangetop. The appliance electrical power cord and gas pipe connection are located on the left rear underside of the rangetop.

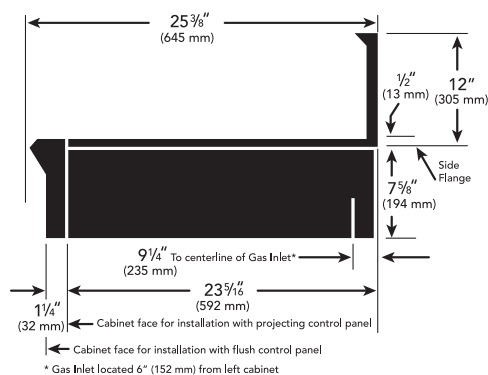
The junction box must be located within 3 feet (~900 mm) of the rangetop connection.

NATURAL GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
 Supply Pressure: 6" min. to 14" max. water column (14.9 mb to 34.9 mb)
 Manifold Pressure: 5" water column (12.5 mb)

PROPANE GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
 Supply Pressure: 11" min. to 14" max. water column (27.4 mb to 34.9 mb)
 Manifold Pressure: 10" water column (24.9 mb)



PROFESSIONAL RANGETOPS 36-INCH

PCG366G



PROFESSIONAL

PCG366G – 36-Inch

Porcelain Surface

SPECIFICATIONS

Total Number of Cooktop Burners	6
Product Width	35 15/16"
Product Height	8 1/16" (w/o gas connection) 10 9/16" (includes gas connection)
Product Depth	25 13/16"
Cutout Width	35 1/8"
Cutout Height	7 11/16"
Cutout Depth	22 13/16"
Minimum Distance from Rear Wall	12"
Cooking Surface	Porcelain
Gas Cooktop Burners	6 @ 18,000 BTU
Total Natural Gas Connection Rating	108,000 BTU
LP Convertible	Order Kit PALPKITHC
Total LP Gas Connection Rating	90,000 BTU
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Power Cord	72", 3-Wire
Shipping Weight (lbs.)	145

*According to AHAM Standards

PCG366G

INNOVATION

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

PERFORMANCE

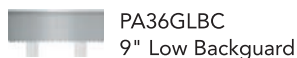
- 18,000 BTU (NG) Star® Burners
- Star-K certified

DESIGN

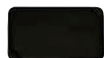
- Bold Professional design
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface
- Signature blue indicator lighting
- Island trim shipped standard with rangetop

★ THERMADOR EXCLUSIVE

ACCESSORIES



PA36GLBC
9" Low Backguard



PAGRIDDLE
Griddle



PAKNOBLU
Blue Knob Kit



PWOKRINGHC
Wok Ring



PALPKITHC
LP Conversion Kit



PA12CHPBLK
12" Cutting Board

IMPORTANT NOTE: A 9" Low Backguard or Island Trim is required for installation

INSTALLATION OPTIONS

To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker. The rangetop can be installed in various positions with the front either flush or projecting, depending on the countertop's depth. The rangetop is designed to hang from the countertop by its side flanges. The countertop however, must be strong enough to support the rangetop. It may be necessary to add a supporting cleat along each side or a 2" x 4" corner brace. Another alternative would be to construct a deck to set the rangetop on. Consult with the installation manual packed with the product for complete details before installing.

ABOVE A WARMING DRAWER

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BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

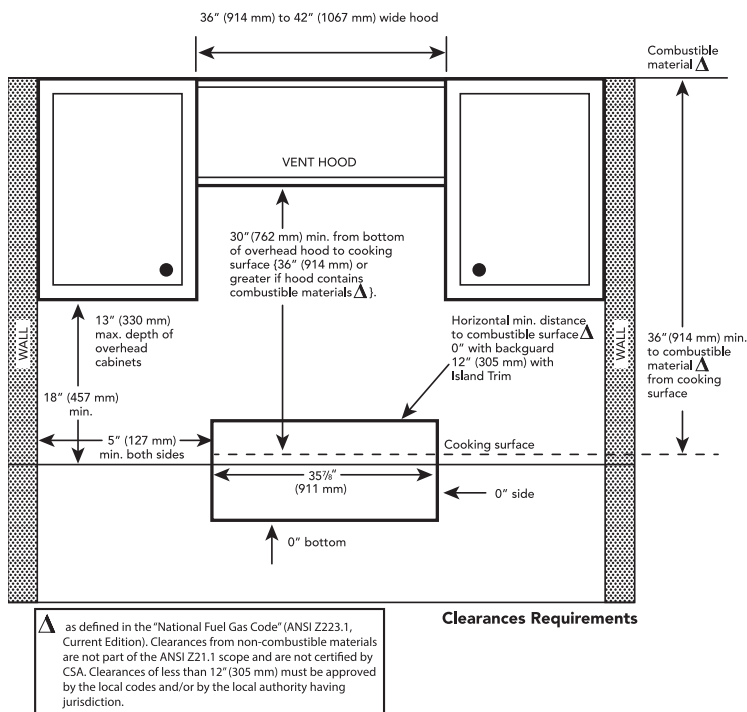
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36-INCH RANGETOP AND CUTOUT DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used 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.

ELECTRICAL AND GAS LOCATIONS

The gas and electrical supply must be located in an area that is accessible without requiring removal of the rangetop. The appliance electrical power cord and gas pipe connection are located on the left rear underside of the rangetop.

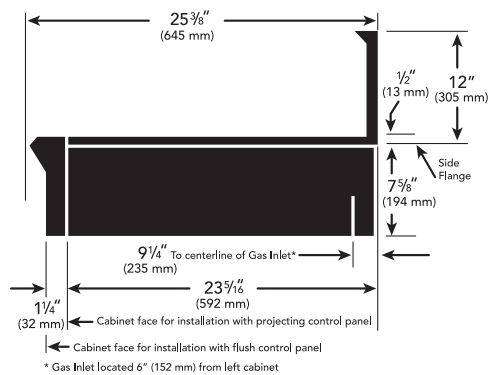
The junction box must be located within 3 feet (~900 mm) of the rangetop connection.

NATURAL GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
 Supply Pressure: 6" min. to 14" max. water column (14.9 mb to 34.9 mb)
 Manifold Pressure: 5" water column (12.5 mb)

PROPANE GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
 Supply Pressure: 11" min. to 14" max. water column (27.4 mb to 34.9 mb)
 Manifold Pressure: 10" water column (24.9 mb)



PROFESSIONAL RANGETOPS 48-INCH

PCG486GD



PROFESSIONAL

PCG486GD – 48-inch

Porcelain Surface

SPECIFICATIONS

Total Number of Rangetop Burners	6
Product Width	47 15/16"
Product Height	8 1/16"
Product Depth	25 13/16"
Cutout Width	46 1/4"
Cutout Height	7 11/16"
Cutout Depth	22 13/16"
Minimum Distance from Rear Wall	12"
Cooking Surface	Porcelain
Gas Cooktop Burners	6 @ 18,000 BTU
Center Electric Griddle	6 pass, 1,630 Watts
Total Natural Gas Connection Rating	108,000 BTU
LP Convertible	Order Kit PALPKITHC
Total LP Gas Connection Rating	90,000 BTU
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Power Cord	72", 3-Wire
Shipping Weight (lbs.)	188

PCG486GD

INNOVATION

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

PERFORMANCE









- 18,000 BTU (NG) Star® Burners
- Superior griddle results – 6 pass, 1,630 Watt electric griddle
- Non-stick, rust-proof cast-aluminum griddle and grill with fusion coated surface, removable for easy cleanup
- Star-K certified

DESIGN

- Bold Professional design
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface
- Signature blue indicator lighting
- Island trim shipped standard with rangetop

★ THERMADOR EXCLUSIVE

ACCESSORIES

 PA48GLBC 9" Low Backguard	 PA12GRILLN Grill	 PAKNOBLU Blue Knob Kit
 PWOKRINGHC Wok Ring	 PAGRIDDLE Griddle	 PALPKITHC LP Conversion Kit
 PA12CHPBLK 12" Cutting Board	 PA12CVRJ 12" Griddle / Grill Cover	

IMPORTANT NOTE: A 9" Low Backguard or Island Trim is required for installation

INSTALLATION OPTIONS

To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker. The rangetop can be installed in various positions with the front either flush or projecting, depending on the countertop's depth. The rangetop is designed to hang from the countertop by its side flanges. The countertop however, must be strong enough to support the rangetop. It may be necessary to add a supporting cleat along each side or a 2" x 4" corner brace. Another alternative would be to construct a deck to set the rangetop on. Consult with the installation manual packed with the product for complete details before installing.

ABOVE A WARMING DRAWER

Thermador Professional® Rangetops may be installed above a Thermador Warming Drawer to create a convenient cooking center. A minimum 2 3/4" clearance is required between the bottom of the rangetop and the top of the warming drawer. Refer to the warming drawer section for additional specifications.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

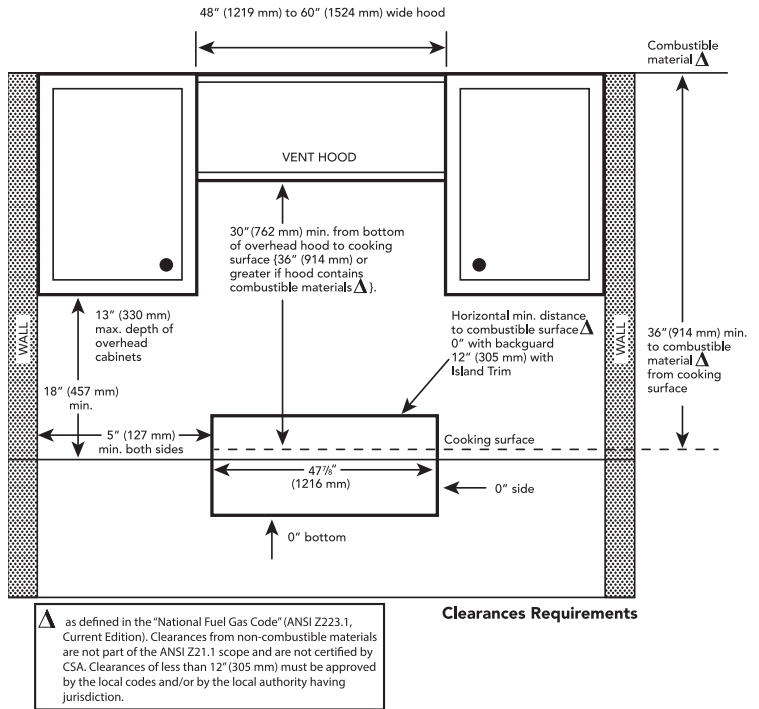
NATURAL GAS OR LP

Thermador Professional® Rangetops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

IMPORTANT

We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Professional® Rangetops. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the rangetop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Professional® Rangetops. Refer to the ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

48-INCH RANGETOP AND CUTOUT DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used 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.

ELECTRICAL AND GAS LOCATIONS

The gas and electrical supply must be located in an area that is accessible without requiring removal of the rangetop. The appliance electrical power cord and gas pipe connection are located on the left rear underside of the rangetop.

The junction box must be located within 3 feet (~900 mm) of the rangetop connection.

NATURAL GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
 Supply Pressure: 6" min. to 14" max. water column (14.9 mb to 34.9 mb)
 Manifold Pressure: 5" water column (12.5 mb)

PROPANE GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
 Supply Pressure: 11" min. to 14" max. water column (27.4 mb to 34.9 mb)
 Manifold Pressure: 10" water column (24.9 mb)

