USE AND CARE GUIDE

THERMADOR PROFESSIONAL® PRO GRAND® GAS RANGES
CUISINIÈRES Á GAZ PROFESSIONAL[MC] PRO GRAND[MC] DE THERMADOR
PARA ESTUFAS DE GAS PROFESSIONAL® PRO GRAND® DE THERMADOR

Thermador®

REAL INNOVATIONS FOR REAL COOKS™

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This THERMADOR® appliance is made by
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Questions?

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We look forward to hearing from you!

4. **Position the racks correctly in the oven.** The correct rack position depends on the recipe and the cooking mode. **The rack positions are numbered from the bottom of the oven, like an elevator.** Rack position 3 is the most frequently used position. Place rack(s) in the proper position before turning on the oven.

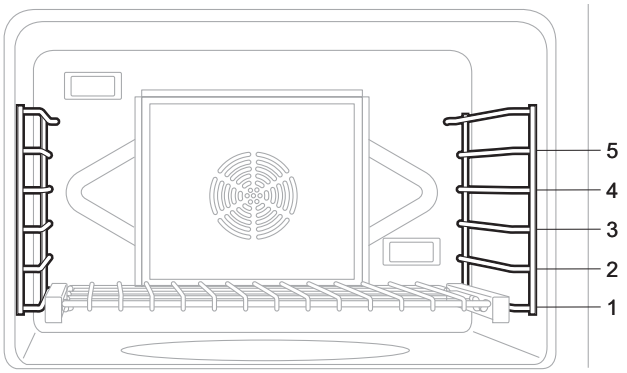


Figure 1: Main Oven Rack Positions

THERMADOR Full Access® oven racks are standard on all models. Each gliding oven rack can be pulled out and pushed back into the oven with minimal effort — even while supporting a large turkey or roast.

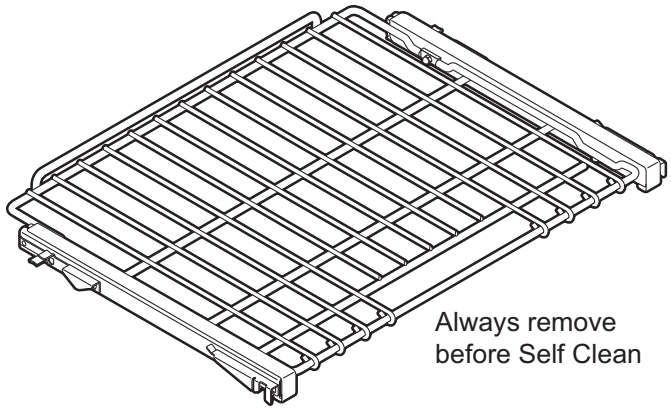


Figure 2: Full Access Oven Rack

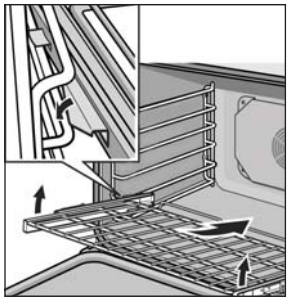
5. **Ensure that the burner caps are correctly seated on the burner bases of the range's cooktop** (see *Figure 13* and *Figure 14 on page 14*). Turn on each burner to check for proper flame color. See *"Flame Description" on page 15* for details.

WARNING:

To help prevent burns, NEVER remove or reposition the oven racks while the oven is ON or while the oven is cooling.

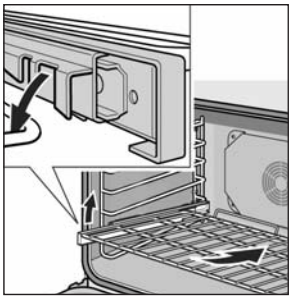
IMPORTANT:
Always remove the Full Access oven racks before self-cleaning the oven. If the gliding racks remain in the oven during Self-Clean, lubricants in the glide mechanisms of each rack will be lost and the finish will discolor.

Placing Racks in the Oven:



1. Hold the rack on a slight angle. Place the safety hooks under the front of the rack guides.

2. Push the rack into the oven, lifting the rack stops over the front of the rack guides.
3. Hold the rack straight.
4. Push the rack in until it is even with the front hooks.



5. Lift the rack up.
6. Push the rack in completely.
7. Engage the rack's front hooks on the rack guides.

IMPORTANT:
When placing the gliding rack in the oven, make sure the front supports on the rack guides rest in the large slots at the front corners of the rack. This is necessary to keep the rack in the correct position while fully inserted into the oven.

Figure 3: Inserting the Oven Rack

Description

Model and Parts Identification — 48” Range

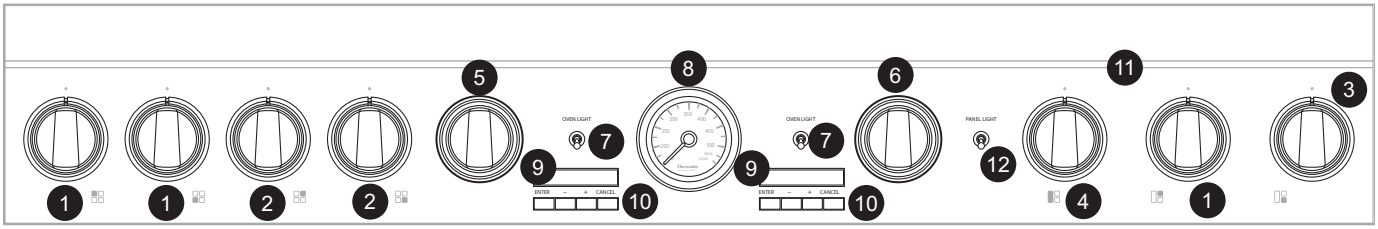
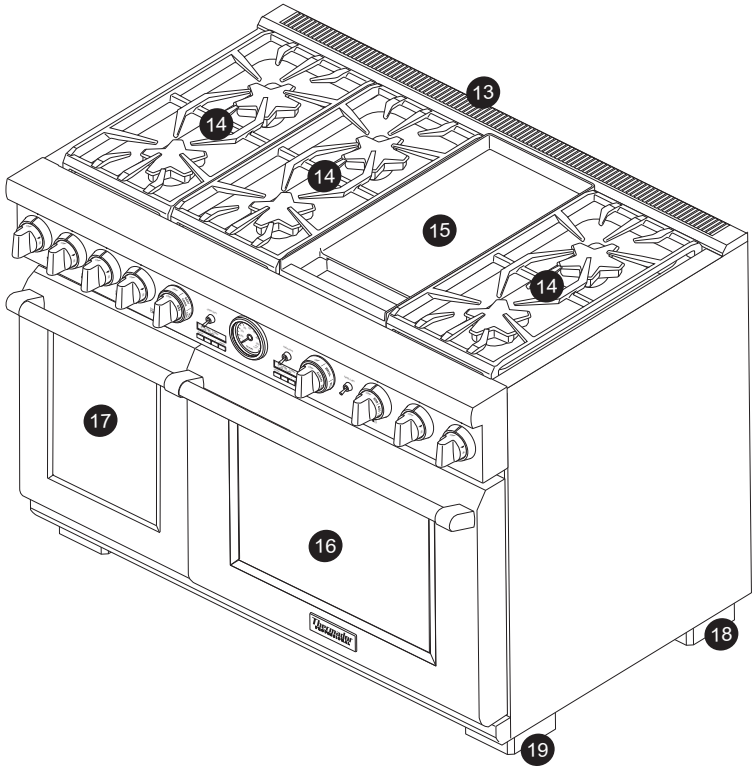


Figure 4: 48” Dual Fuel Control Panel



WARNING:

To provide proper ventilation of the range, **DO NOT** remove range feet.

Key for 48" Models

1. Control Knobs, ExtraLow® Burners (3)
2. Control Knobs, Standard Burners (2)
3. Control Knobs, ExtraHigh™ & ExtraLow® (1)
4. Electric Griddle Knob (1)
5. Secondary Oven Control Knobs
6. Main Oven Control Knobs
7. Oven Light Switches
8. Temperature Gauge
9. Oven Display Screens
10. Oven Display Control Buttons
11. Control Panel Light
12. Control Panel Light Switch
13. Flush Island Trim (included), High Shelf or Low Back (ordered separately)
14. Burner Grates & Burners
15. Electric Griddle
16. Main Oven Door (3 racks included)
17. Secondary Oven (2 racks included)
18. Range Feet (4)
19. Leg Cover Assembly (4), Toe Kick (ordered separately)

Figure 5: 48” Dual Fuel Range Identification

Using The Cooktop

Sealed STAR® Burners

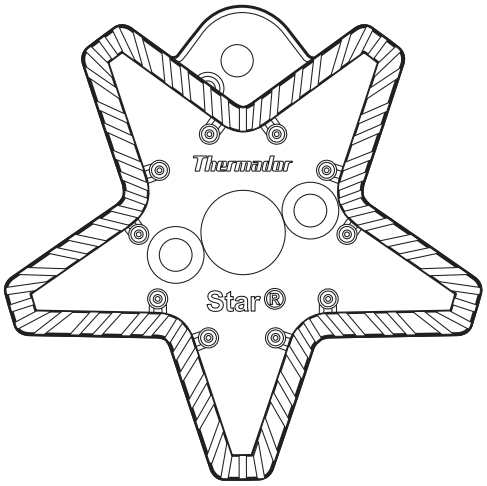


Figure 8: STAR Brass Burner Base

The cooktop features four or six gas surface STAR burners; the right-front STAR burner is rated at 22,000 BTU/HR (18,000 BTU/HR using Propane) and all other STAR burners are rated at 18,000 BTU/HR (15,000 BTU/HR using Propane).

Each burner has a unique QuickClean™ base feature which allows the burner and area around the burner to be easier to clean.

On all models, the two left and two right burners have the exclusive ExtraLow® feature, any remaining burners are Standard. Each STAR burner has its own control knob.

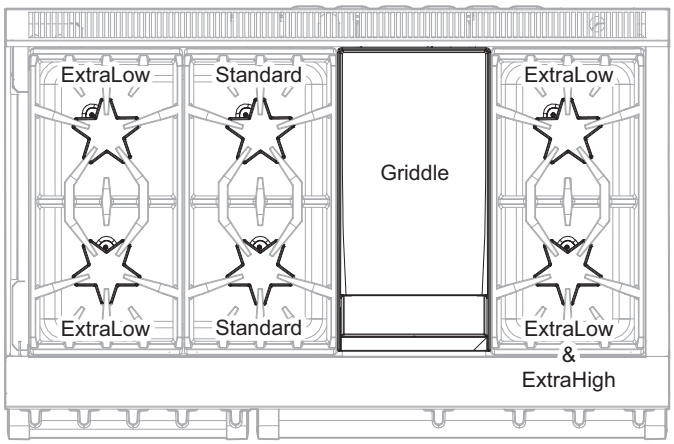


Figure 9: Burner Power Features

Control Knobs

Typically, a pair of control knobs is located on the control panel, directly in front of the pair of gas STAR burners they control — with one gas STAR burner positioned in front of the other on the rangetop.

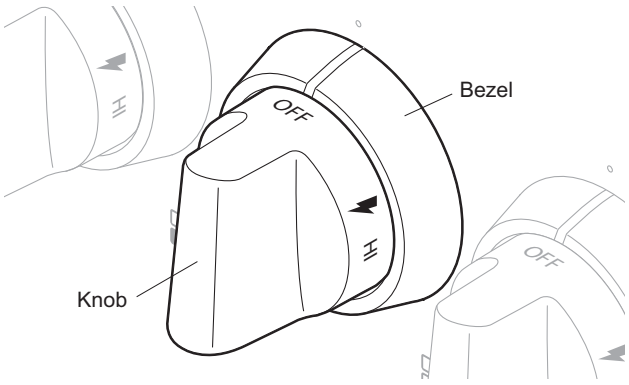


Figure 10: Standard STAR Burner Control Knob

The symbol near each burner control knob identifies the burner position on the range cooktop. The symbols shown in *Figure 11* are indicative of 48” range models.

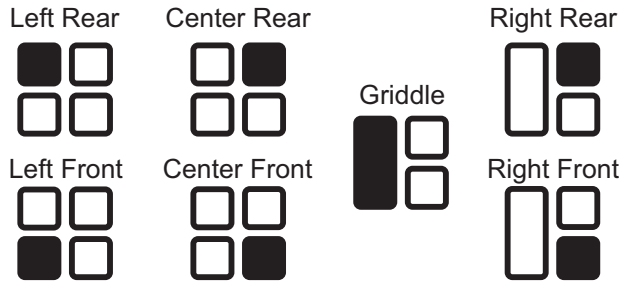


Figure 11: Cooktop Symbols

Operation of the STAR Burners

- Press in on the knob and turn it counter-clockwise to the HI setting.
- The igniter for the selected burner sparks to ignite the burner.
- After flame ignition, the igniter stops sparking.
- Rotate the knob to any flame setting between HI and SIM.
- A blue light is positioned directly above each burner control knob. The light turns on when the control knob is rotated to an active mode. It is off when the control knob is in the OFF position.

BTU Output for Standard STAR® Burners

- HI is equivalent to 18,000 BTU / HR (15,000 BTU / HR using Propane).
- SIM is equivalent to 2,100 BTU / HR.

BTU Output for ExtraLow® STAR® Burners

- HI is equivalent to 18,000 BTU / HR (15,000 BTU / HR using Propane).
- SIM is equivalent to 3,000 BTU / HR.
- XLO® is equivalent to 375 BTU / HR when the control knob is adjusted to the lowest setting in the ExtraLow range.

BTU Output for POWERBOOST®

- XHI™ for the POWERBOOST is equivalent to 22,000 BTU / HR (18,000 BTU / HR using Propane).
- SIM is equivalent to 3,000 BTU / HR
- XLO is equivalent to 375 BTU / HR when the control knob is adjusted to the lowest setting in the ExtraLow range.

ExtraLow® STAR® Burners

The controls for the two left and two right burners, front and rear, have flame settings even lower than the standard SIM settings (see *Figure 11 on page 12*).

Figure 12 shows that the control knob has an additional range between the SIM and XLO settings. When the knob is set within this range, the flame cycles off and on. By varying the length of time the flame is off and on, the heat is reduced even further to cook delicate foods. For example, these very low settings are suitable for simmering and poaching, melting chocolate and butter, holding cooked foods at temperatures without scorching or burning, etc.

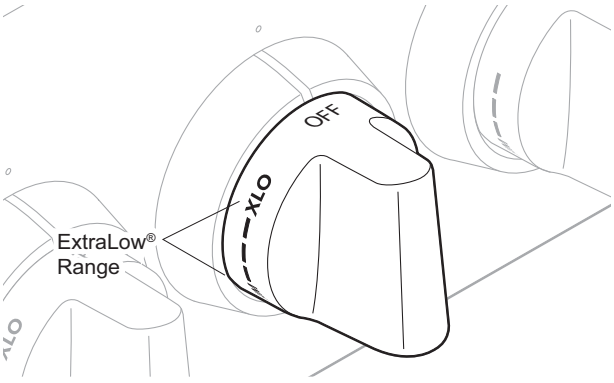


Figure 12: ExtraLow STAR Burner Control Knob

Operation of the ExtraLow® Burner

- XLO, the very lowest setting, is achieved by cycling the flame ON for approximately 7 seconds and OFF for 53 seconds of each minute.
- When the knob is rotated just beyond the SIM setting, the flame will cycle ON for approximately 54 seconds and OFF for 6 seconds of each minute.
- To vary the amount of low heat, the control can be set anywhere within the SIM and XLO range marked on the knob.

ExtraLow® Techniques

- The type and quantity of food affects which setting to use.
- The pan selected affects the setting. Its size, type, material, and whether a lid is used, all affect the consistency of the cooking temperature.
- To maintain a low or simmer heat, bring food to a rolling boil. Stir well, then cover the pan and lower the heat to a setting just below SIM.
- Check periodically to see if the control knob should be turned to another setting.
- If an over-size pan is used, the simmer action may occur mainly in the center of the pan. To equalize the temperature throughout the food, stir the food around the outer edges of the pan into the food in the center.
- It is normal to stir food occasionally while simmering. This is especially important when simmering for several hours, such as for a homemade spaghetti sauce or beans.
- When lowering the flame setting, adjust it in small steps.
- If the setting is too low to hold a simmer, bring the food back to a boil before re-setting to a higher heat.
- It is normal not to see simmer bubbles immediately after the food has been stirred.
- There may be bubbling when the flame cycles ON and no bubbles when the flame is OFF. Even when the flame is OFF, there will be steam and a slight quiver on the liquid's surface.

POWERBOOST®

The POWERBOOST, or XHI, is located at the right-front position of the rangetop. The XHI is 4,000 BTU greater on its highest setting than any other STAR Burner. It offers the convenience to quickly boil water, sear steaks, stir-fry vegetables, etc. Use of the SIM and XLO remains the same as the other XLO knobs.

Checking Burner Cap Placement

- Check each burner to make sure there is no gap between the burner cap and burner base. See *Figure 13* and *Figure 14* for examples of correct and incorrect placements of the burner cap.
- You may gently try to move the burner caps from side to side to check if the caps are properly placed on the burner bases. When properly placed, each burner cap will rest flat on top of its burner base, and completely cover the star-shape of the burner base when viewed from the top as shown in *Figure 13*.

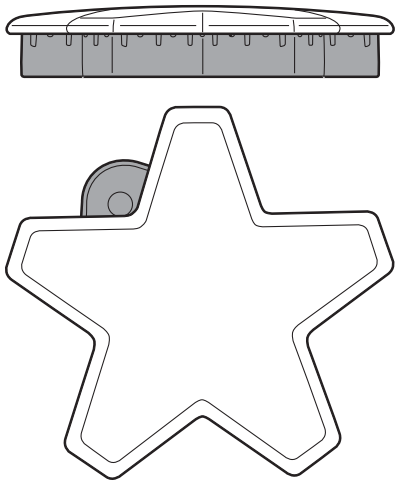


Figure 13: Correct Burner Cap Placement

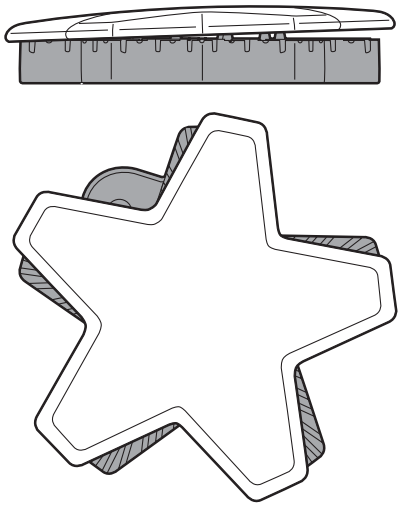


Figure 14: Incorrect Burner Cap Placement

WARNING:

To prevent flare-ups and avoid the creation of harmful by-products, do not use the rangetop without all burner caps and all burner grates properly positioned.

Burner Cap Placement

The burner caps must be properly placed on the STAR burner bases for the rangetop to function properly. If the burner cap is not properly placed, one or more of the following problems may occur.

- Burner flames are too high.
- Flames shoot out of burners.
- Burners do not ignite.
- Burner flames light unevenly.
- Burner emits gas odor.

WARNING:

To prevent burns, do not touch burner caps or grates while hot. Turn the rangetop off and allow the burners to cool.

Electronic Single Point Ignition

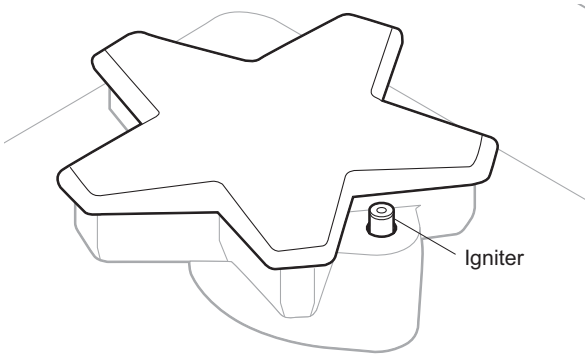


Figure 15: Igniter

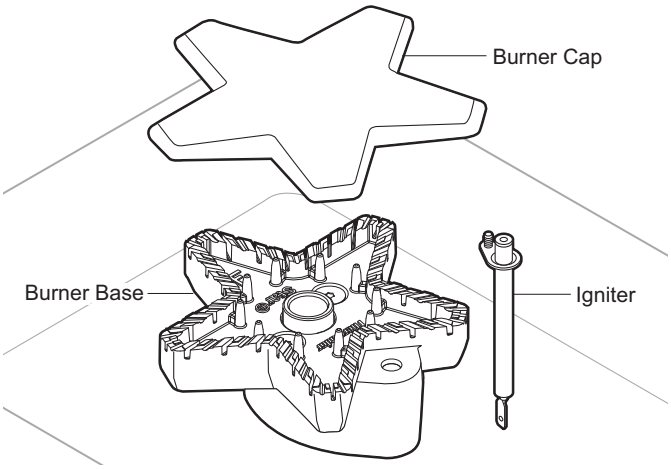


Figure 16: STAR Burner Components

Each STAR® burner has its own electronic igniter that sparks when the burner is turned on. Each burner should light in 4 seconds or less. If a burner does not light, check to see that the burner cap is positioned correctly on the base (see *Figure 13)*.

CAUTION:

DO NOT touch the STAR burners when the igniters are sparking. Ensure that the knobs are set to OFF and the burners and caps have cooled before touching.

If a burner fails to ignite, refer to *"Before Calling For Service" on page 39*.

Automatic Re-Ignition

If any one or more burners blow out, the electronic igniter automatically activates to re-light the flame. **DO NOT** touch the STAR burners when the igniters are active.

IMPORTANT:

- For proper combustion, **DO NOT** use the cooktop without the burner grates in place.
- There is a slight sound associated with gas combustion and ignition. This is normal.
- On cooktops using propane (LP) gas, a slight "pop" sound may be heard from the STAR burner ports a few seconds after the burner has been turned off.

Power Failure

- In the event of a power failure, only the Standard burners can be manually lit. It is necessary to light each one individually.
- If the rangetop is being used when the power failure occurs, turn all knobs to the OFF position.
- The standard STAR burners can be lit by holding a match at the ports and turning the control knob to the HI position. Wait until the flame is burning all around the burner cap before adjusting the flame to the desired level.
- **DO NOT** attempt to light the two left or two right XLO® burners manually during a power failure. These burners are equipped with the ExtraLow® feature and cannot be lit manually.
- If an ExtraLow burner is on when a power failure occurs, it cannot be turned back on until the knob is first turned to the OFF position.
- The griddle or grill accessory cannot be used during a power failure.
- If you smell gas, refer to safety precautions listed on *page 1*.

WARNING:

In the event of a power failure, turn all knobs to the OFF position. Only the standard burners can be lit manually.

Flame Height

- The correct flame height depends on 1) size and material of pan being used; 2) food being cooked; and 3) amount of liquid in the pan.
- Never extend the flame beyond the base of the pan.
- Use a low or medium flame for pan materials that conduct the heat slowly, such as porcelain coated steel or glass-ceramic.

Flame Description

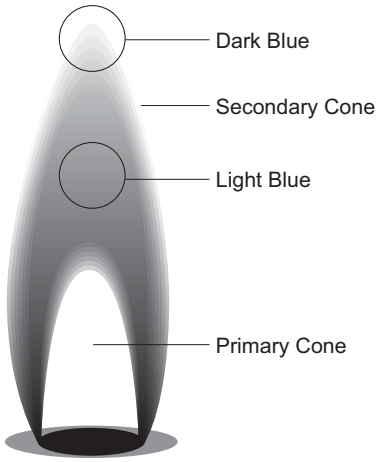


Figure 17: Flame Colors

- The burner flame color should be blue with no yellow on the tips. It is common to see orange in the flame color; this indicates the burning of airborne impurities and will disappear with use
- With propane (LP) gas, slight yellow tips on the primary cone are normal.
- The flame should burn completely around the burner cap. If it doesn't, check that the cap is positioned correctly on the base and that the ports are not blocked.
- The flame should be stable with no excessive noise or fluttering.

Cookware Recommendations

WARNING:

To avoid risk of serious injury, damage to appliance or cookware, please observe the following:

- Bakeware, such as large casserole pans, cookie sheets, etc. should never be used on the rangetop.
- Placement of large stock pots should be staggered when used on the rangetop.

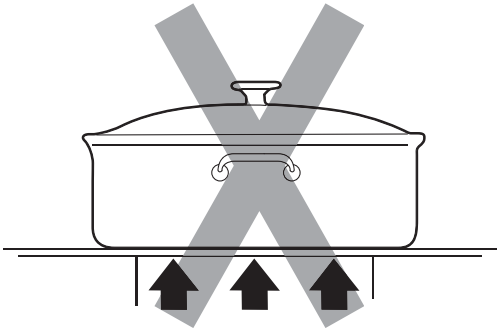


Figure 18: Base Diameter

- Select the base diameter to match the diameter of the flame. The diameter of the flame should be the same size as the pan base or slightly smaller. Oversize or under size pans sacrifice cooking performance. A 5½" (140 mm) base size is generally the smallest recommended.
- Avoid using high flame setting with a pan larger than the grate or with one that spans more than one burner, such as a griddle, for prolonged periods of time. This can result in poor combustion that generates harmful by-products.

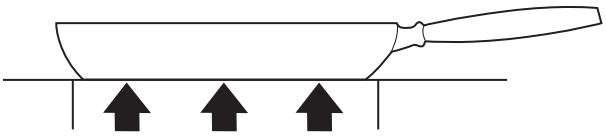


Figure 19: Balanced Pan

- Balance is important for stability and even cooking. The handle must not be heavier than the pan and tilt it unevenly. A pan must sit level on the grate without rocking or wobbling.
- Food packaged in aluminum foil should not be placed directly on the burner grate. Aluminum foil can melt during cooking.
- Do not let plastic, paper or cloth come in contact with a hot burner grate. They may melt or catch fire.
- Never let a pan boil dry. This can damage your pan and the cooking surface.
- Professional quality pans with metal handles are recommended because plastic handles can melt or blister if the flame extends up the side of the pan. Professional quality pans are found at restaurant supply stores and gourmet specialty shops. All cookware should have these characteristics: good heat conductivity, good balance, correctly sized base diameter, a heavy, flat base, and a proper fitting lid.
- For best cooking results, the flame should be contained under the bottom of the pan.
- Aluminum and copper are pan materials that conduct the heat quickly and evenly. These metals are sometimes attached to the base or in the core between stainless steel.

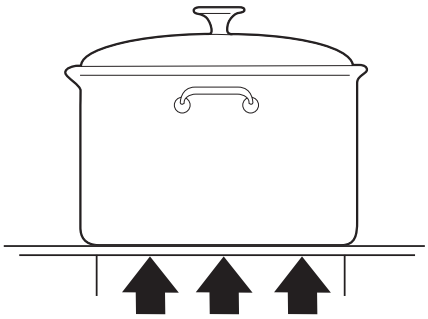


Figure 20: Flat Base Pan

- A heavy, flat base is more apt to remain flat when heated. Pan bases that are warped, dented, ridged or too lightweight will heat unevenly. Heat and cool pans gradually to avoid sudden temperature changes which tend to distort cookware. Do not add cold water to a hot pan.
- A properly fitting lid will shorten cooking time and make it possible to use lower heat settings.

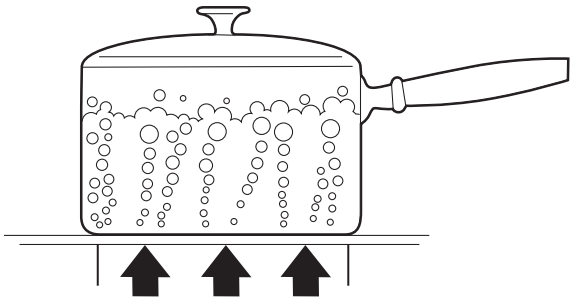


Figure 21: Covered Pan

Surface Burner Cooking Guide

Food	Start Setting	Finish Setting Standard STAR® Burners	Finish Setting ExtraLow® (XLO®) STAR® Burners
BEVERAGES Cocoa	**MED** – heat milk, cover	**SIM** – finish heating	**XLO** – keep warm, cover*
BREADS French Toast, Pancakes, Grilled Sandwiches	**MED** – preheat skillet	**SIM** to **MED** – cook	Same as for Standard STAR Burners
BUTTER Melting	**SIM** – to start melting		Allow 5 – 10 minutes to melt
CEREALS Cornmeal, Grits, Oatmeal	**HI** – cover, bring water to a boil, add cereal	**SIM** to **MED** – finish cooking according to package directions	Same as for Standard STAR Burners **XLO** – to hold, cover*
CHOCOLATE Melting	**XLO** – may be stirred to hasten melting		**XLO** – allow 10 – 15 minutes to melt **XLO** – to hold*
DESSERTS Candy	**SIM to MED** – cook following recipe	**SIM** to **MED**	Same as for Standard STAR Burners
Pudding and Pie Filling Mix	**SIM** to **MED SIM** – cook according to package directions	**SIM**	Same as for Standard STAR Burners
Pudding	**SIM** to **MED SIM –** bring milk to a boil	**SIM**	Same as for Standard STAR Burners
EGGS Cooked in Shell	**MED HI** – cover eggs with water, add lid, bring to boil		**XLO** – cook 3 – 4 minutes for soft cooked; or 15 – 20 minutes for hard cooked
Fried, Scrambled	**SIM** to **MED** – melt butter, add eggs	**SIM** finish cooking	Same as for Standard STAR Burners **XLO** – to hold for a short period*
Poached	**HI** – bring water to the boiling point, add eggs	**SIM** to **MED** – finish heating	Same as for Standard STAR Burners
MEAT, FISH, POULTRY Bacon, Sausage Patties	**MED HI** – until meat starts to sizzle	**SIM** to **MED** – finish cooking	Same as for Standard STAR Burners
Braising: Swiss Steak, Pot Roast, Stew Meat	**MED HI** – melt fat, then brown on **MED HI**, add liquid, cover		**XLO** – Simmer until tender
Quick Frying: Breakfast Steaks	**MED HI** – preheat skillet	**MED HI –** fry quickly	Same as for Standard STAR Burners
Frying: Chicken	**MED HI** – heat oil, then brown on **MED**	**SIM** – cover, finish cooking	Same as for Standard STAR Burners
Deep Frying: Shrimp	**MED HI** – heat oil	**MED** to **MED HI** – to maintain temperature	Same as for Standard STAR Burners
* These foods should be stirred occasionally.			

Food	Start Setting	Finish Setting Standard STAR® Burners	Finish Setting ExtraLow® (XLO®) STAR® Burners
Pan Frying: Lamb Chops, Thin Steaks, Hamburgers, Link Sausage	**MED HI** – preheat skillet	**MED** – brown meat	Same as for Standard Burners **XLO** – to hold
Poaching: Chicken, whole or pieces, Fish	**MED HI** – Cover, bring liquids to a boil		To finish cooking
Simmering: Stewed Chicken, Corned Beef, Tongue, etc.	**HI** – cover, bring liquid to a boil		**XLO** – to simmer slowly **XLO** – to hold, cover
PASTAS Macaroni, Noodles, Spaghetti	**HI** – bring water to a boil, add pasta	**MED HI** to **HI** – to maintain a rolling boil	Same as for Standard Burners
POPCORN (use a heavy, flat bottom pan)	**HI** – cover, heat until kernels start to pop	**MED HI** – finish popping	Same as for Standard Burners
PRESSURE COOKER Meat	**MED HI** to **HI** – build up pressure	**SIM** to **MED** – maintain pressure	Same as for Standard Burners
Vegetables	**HI** – build up pressure	**SIM** to **MED** – maintain pressure	Same as for Standard Burners
RICE	**HI** – cover, bring water and rice to a boil	**SIM** – to maintain Low Boil. Cover and cook until water is absorbed	Same as for Standard Burners **XLO** – to hold, cover
SAUCES Tomato Base	**MED HI** – cook meat/ vegetables, follow recipe	**SIM** – to maintain simmer	**XLO** – simmer to thicken sauce, uncovered
White, Cream, Bernaise,	**MED** – melt fat, follow recipe	**SIM** – finish cooking	**XLO** – to hold, cover*
Hollandaise	**XLO**		**XLO** – to hold, lowest setting for short period, stir frequently
SOUPS, STOCK	**HI** – cover, bring liquid to a boil	**SIM** to maintain simmer	Simmer **XLO** – to hold, cover*
VEGETABLES Fresh	**HI** – cover, bring water and vegetables to a boil	**SIM** to **MED** – cook 10 minutes, or until tender	Same as for Standard Burners **XLO** – to hold, cover
Frozen	**HI** – cover, bring water and vegetables to a boil	**SIM** to **MED** – cook according to package directions	Same as for Standard Burners
Deep Frying	**HI** – heat oil	**MED** to **MED HI** – maintain frying temperature	Same as for Standard Burners
In Pouch	**HI** – bring water and pouch to a boil	**SIM** to **MED** – cook according to package directions	Same as for Standard Burners
Saute	**HI** – heat oil or melt butter, add vegetables	**SIM** to **MED** – cook to desired doneness	Same as for Standard Burners
Stir Fry	**HI** – heat oil, add vegetables	**HI** to **MED HI** – finish cooking	Same as for Standard Burners
* These foods should be stirred occasionally.			

Using the Electric Griddle (available on some models)

Description

The built-in griddle is made of restaurant-quality aluminum that has a non-stick titanium coating. This produces a surface with even heat that is easy to clean.

A maple chopping block (PA12CHPBLK), stainless steel cover (PA12CVRJ), and coated-aluminum grill plate (PAGRILHC) are available as accessories and are purchased separately. The maple chopping block and stainless steel cover are sized to fit on top of the surface when the griddle is not being used. The coated-aluminum grill plate accessory is designed to replace the griddle plate. See the instructions that come with the grill plate accessory for more details.

The maple chopping block and stainless steel cover must be removed before turning the griddle on.

- The electric griddle element is rated 120 volts AC, 1,630 watts.

CAUTION:

The griddle element is hot after use. Allow sufficient time for griddle components to cool before cleaning.

WARNING:

To avoid risk of injury, **NEVER** operate griddle without the griddle plate installed. **NEVER** use griddle in a manner that is not prescribed by the Use and Care Guide.

The griddle plate (or grill plate accessory) must always be in place when the griddle is turned on.

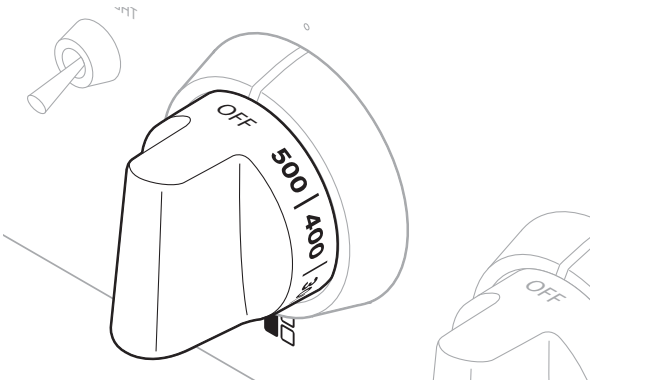


Figure 24: Griddle Control Knob

- The griddle is electronically controlled with temperatures marked on the knob from 150 – 500°F (66 – 260°C).
- There are no fixed settings on the knob.
- Press and turn the knob clockwise to the temperature setting.

Preparing the Griddle

If the range is equipped with an electric griddle, check the griddle frame adjustment by pouring two tablespoons of water on the back of the griddle plate. The water should slowly roll into the grease tray. If not, adjust the two screws under the back of the frame. Start with one half turn counterclockwise (CCW) of the screws. Further adjustment should be made by one-quarter turn until water slowly flows into the grease tray (*Figure 25*).

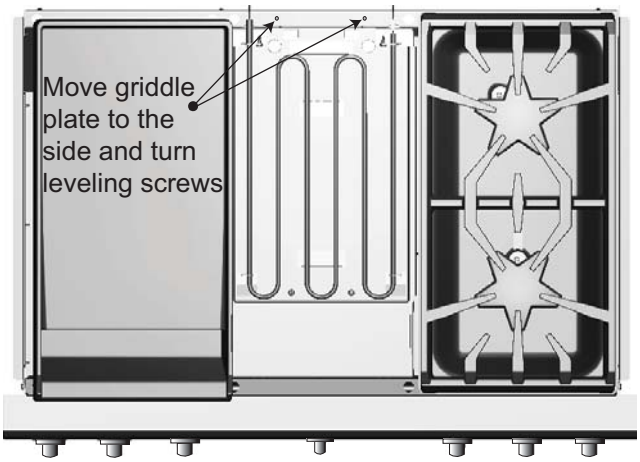


Figure 25: Griddle Plate Leveling Screws

The griddle plate should be washed with warm soapy water then rinsed with clear water prior to use.The griddle may be used without any butter, margarine or oil. However, a very small amount may be used to flavor foods.

Any utensil may be used on the griddle surface. Care should be taken that the surface is not gouged when utensils are used. **DO NOT** cut directly on the griddle plate.

NOTICE:

Griddle/Grill performance may vary if there is an excessive amount of airflow in the vicinity of the appliance. The excessive airflow could be from an air-conditioning register or ceiling fan blowing at the cooktop. This could create longer than normal heat-up time, or it could cause the griddle/grill temperature to be higher or lower than the knob setting.

NOTE:

Having a properly installed ventilation hood is not considered a source of excessive airflow.

Griddle Cooking Recommendations

FOOD	SETTING
Eggs	325°F – 350°F (160°C – 180°C)
Bacon, Breakfast Sausage	375°F – 400°F (190°C – 200°C)
Toasted Sandwiches	350°F – 375°F (180°C – 190°C)
Boneless Chicken Breasts	375°F – 400°F (190°C – 200°C)
Boneless Pork Chops, 1" (25.4 mm) thick	375°F – 400°F (190°C – 200°C)
Steaks, 1" (25.4 mm) thick	400°F – 425°F (200°C – 220°C)
Ground Beef Patties, 6 ounces	375°F – 400°F (190°C – 200°C)
Hot Dogs	350°F – 375°F (180°C – 190°C)
Ham Slices, ½" (12.7 mm) thick	350°F – 375°F (180°C – 190°C)
Pancakes, French Toast	400°F – 425°F (200°C – 220°C)
Potatoes, Hash Browns	375°F – 400°F (190°C – 200°C)

Griddle Grease Tray

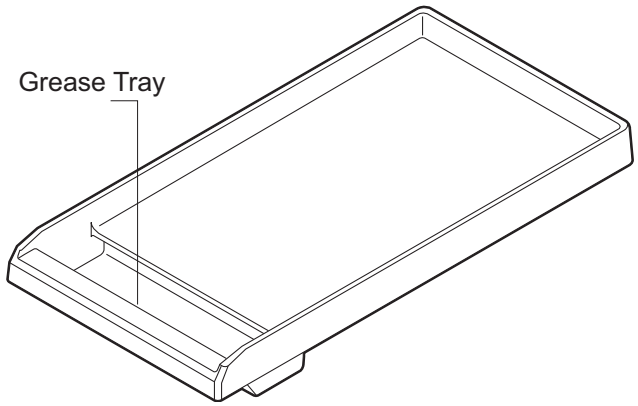


Figure 26: Grease Tray

- Clean the tray after every use. When removing the tray, use care when tipping it so that the contents do not spill.
- The griddle plate and its grease tray are dishwasher safe.
- After cooling, pour the grease into a grease-resistant container for disposal.

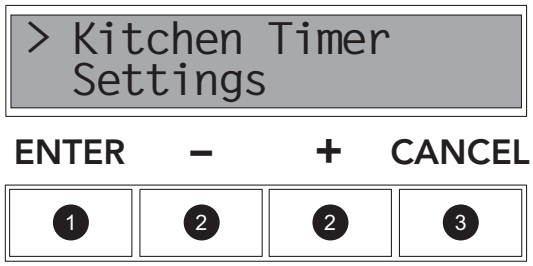
Cooking on the Griddle

1. Turn the knob to the appropriate cooking temperature to preheat the griddle.
2. Preheat until the griddle light goes off.
3. Add butter, margarine, oil or shortening if desired.

Using the Oven

Extended Cooking Functions

Oven Setting Controls



1. **ENTER** verifies a selection
2. (**-**) decreases and (**+**) increases time and/or temperatures; it is also used to call up menu items: Kitchen Timer, Cook Timer, Offset, and Sabbath oven functions.
3. **CANCEL** clears all oven operations.

Figure 27: Oven Setting Controls

Kitchen Timer

The Kitchen Timer can be set for up to *12 hours*. It can be used despite whether the range is in operation and independent of all other functions.

Cook Timer

The Cook Timer is intended to mechanically shut the oven off when the desired cooking time is complete. The Cook Timer function is available for all of the primary cooking modes except for Self-Clean mode.

To set the kitchen timer or cook timer:

1. Press ENTER.
2. Use the “+” and “-” buttons to select either KITCHEN TIMER or COOK TIMER.
3. Press ENTER.
4. Press the “+” and “-” buttons to select desired time.
5. A beep sounds when the timer ends. Press CANCEL to terminate the beep and timer.

NOTE:

- Cook Time cannot be used if a temperature probe is in use.
- The maximum Cook Time setting is 12 hours.

Probe

The meat probe allows you more control over how your foods are cooked by automatically disabling the specified cooking mode when a dish's desired temperature, defined by the cook, has been reached. The probe expresses the current temperature of the meat as it cooks.

Programming the meat probe

1. In the large oven, or in the small oven on select models, flip the cap of the outlet up (*Figure 28*).

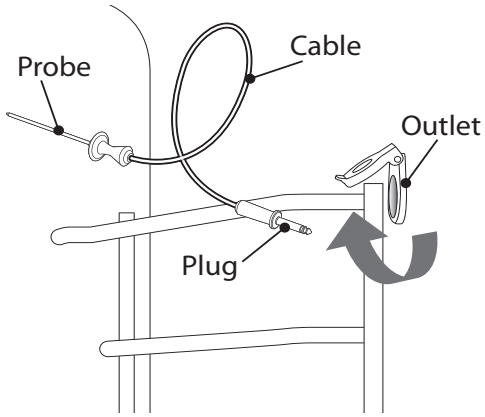


Figure 28: Meat Probe

2. Insert the plug end into the outlet.
   - Control screen will automatically display PROBE and default to 120ºF (49ºC).
3. Insert probe end into the meat.
   - To avoid damaging the probe, ensure that the meat is fully defrosted before inserting the probe.
   - Insert the probe until its tip is rested in the center of the thickest, meatiest portion of the meat. Ensure that the probe does not touch bone, fat, or gristle.
   - The probe should not touch any part of the cooking dish or parts of the oven, as this will affect the accuracy of the results.
4. Close the oven door.
5. Press the (**-**) to decrease or (**+**) to increase to the desired internal temperature to be met.

6. Select the desired *cooking mode* and *oven temperature* using the knobs on the control panel.
   - The probe function is only available for *Bake*, *Convection Bake*, and *Roast* modes.
   - Probe is not available when Cook Timer has been set.
   - The range for the probe temperature is between 120ºF (49ºC) and 200ºF (93ºC).
   - The oven display indicates the current temperature of the meat as it cooks.
7. When the actual probe temperature reaches the desired set temperature, the cooking mode will be finished and the "end of cook timer" will beep to indicate that the cooking process has concluded.

Minimum Internal Cooking Temperatures

The minimum internal temperatures that foods must reach to be considered safe to eat, as determined by the *U. S Department of Agriculture Food Safety and Inspection Service*, are as follows:

Fresh ground beef, veal, lamb, pork	160°F (72°C)
Beef, veal, lamb roasts, steaks, chops	
Medium rare	145°F (63°C)
Medium	160°F (71°C)
Well done	170°F (77°C)
Fresh pork roasts, steaks, chops	
Medium	160°F (72°C)
Well done	170°F (77°C)
Ham	
Cook before eating	160°F (72°C)
Fully cooked, to reheat	140°F (60°C)
Poultry	
Ground chicken, turkey	165°F (74°C)
Whole chicken, turkey	180°F (82°C)
Breasts, roasts	170°F (77°C)
Thighs and wings	180°F (82°C)
Stuffing (cooked alone or in bird)	165°F (74°C)
Egg dishes, casseroles	160°F (72°C)

Probe Care and Use

- To avoid damaging your probe, do not pull on the cable when trying to remove it from a dish.
- Do not use tongs or other instruments to pry on the probe when removing it or to 'hammer' the probe into a food dish.
- Do not wash probe in the dishwasher; use warm, soapy water instead to clean it.
- To prevent possible burns, wait until the oven has cooled before trying to remove the probe from the outlet.
- Do not store probe inside the oven.

Fine Tuning the Oven

The Offset feature allows the cook to further fine-tune their cooking parameters to their own personal optimal settings by allowing them to adjust the temperature offset of the oven by +/-25°F (14°C) in increments of 5°F. For example, if the cook judges the oven temperature as too hot and wants to lower it by 5°F, press the "–" button. To increase the temperature by 5°F, press the "+". This feature is useful if you find that food is consistently either too brown or too light for your tastes.

- The oven must be turned off in order to set an offset value.
- The Offset feature is available for all modes except Self-Clean.
- By default, the temperature is set at 0°.
- The unit will continue to run the inputted offset value indefinitely until the user manually chooses to render it otherwise or until the unit loses power, in which case Offset will need to be reset.

Using the Sabbath Mode

Sabbath Mode is for faiths with "No Work" requirements on the Sabbath. The cook can prepare a meal prior to a holiday and then leave it in the always-warm oven until it is ready to be eaten.

- The oven lamp is disabled in Sabbath mode to prevent any action from occurring at any time the door is opened.
- The gas burners and griddle on the cooktop are still fully functional during Sabbath Mode.
- Sabbath Mode is only available when the range is not already in another active cooking mode or Self-Clean.
- After a power outage the unit will return to a disabled state. All elements and lights will be deactivated until the knobs are turned to the OFF position and the unit is reset. Opening the door will have no effect.
- Temperature may not be adjusted for the duration of the Sabbath mode.

To set Sabbath Mode:

1. Place prepared food in oven.
2. Using the "+" or "–" buttons, select SABBATH.
3. Use the "+" or "–" buttons to select one of three duration times: *26* hours, *50* hours, or *74* hours. Press **ENTER**.
4. The display will prompt the user to set BAKE and TEMP.
5. When the timer reaches "0:00", the cooking mode will be finished and the display will beep. The oven will automatically turn off when the specified cooking time is complete.

Oven Functions

Tips for Bake

Preheating the Oven

Most cooking times in recipes are designed for a preheated oven and require that the oven already be at a certain temperature before cooking starts. Refer to your recipe for preheating recommendations. Preheating time depends on the temperature setting and the number of racks in the oven (refer also to *"To Set the Ovens" on page 25*).

Getting the Best Results

- Minimize opening the door:
  - Use the built-in timer.
  - Use the interior oven light.
- Use the rack position recommended by the recipe.
- Use the bakeware recommended in the recipe.
- Store the broiler pan(s) outside the oven. An extra pan without food, affects the browning and cooking.
- The type of pan used affects the browning:
  - For tender, golden brown crusts, use light non-stick/anodized or shiny metal pans.
  - For brown crisp crusts, use dark non-stick/ anodized or dark, dull metal pans or glass bakeware. These may require lowering the bake temperature 25°F (14°C).

Bakeware Type

- Metal bakeware (with or without a non-stick finish), heat-proof glass, glass-ceramic, pottery, or other utensils are suitable for the oven.
- Suitable cookie sheets have a small lip on one side. Heavy sheets or those with more than one side may affect the baking time.
- The 36" and 48" (914 mm and 1219 mm) ovens will hold a full-sized commercial baking sheet (18" x 26") (457 mm x 660 mm).

Bake Rack Positions

- Rack level positions in the oven are numbered like an elevator. Number one level is the lowest (*Figure 29*).

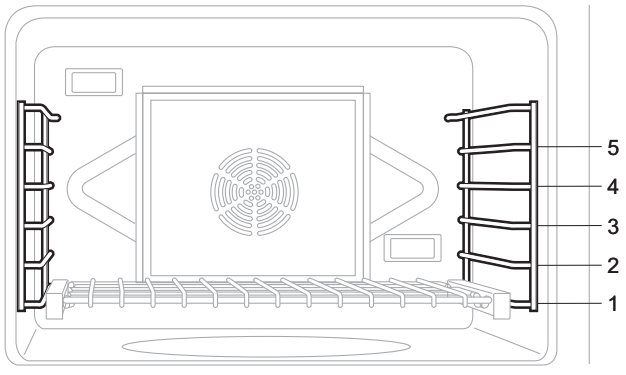


Figure 29: Large Gas Main Oven with Rack Positions

Placement

- Allow at least 1" (25.4 mm) of space between the pans and the oven walls so heat can circulate around each pan.
- Stagger bakeware so that one is not directly above another. Allow 1½" (38 mm) above and below each pan.

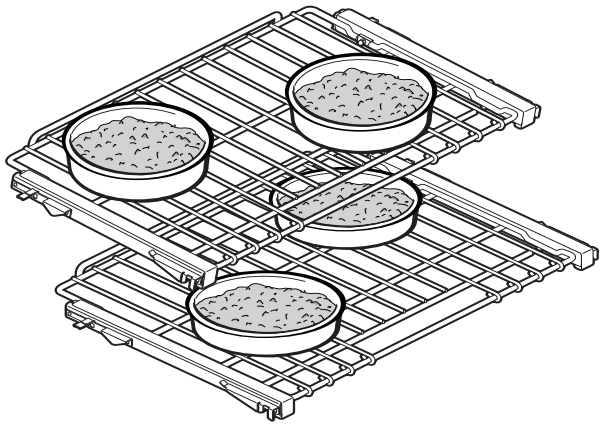


Figure 30: Pan Placement

Large Main Oven

One Rack Baking

- The Bake mode is best for baking on one rack with rack level #3 used for most baked items. If the item is tall, such as an angel food cake, rack level #2 may be used. Pies are best baked on rack level #2 to make certain the bottom of the crust is done without over browning the top. When large pieces of meat or poultry are roasted, such as a prime rib of beef or a turkey, rack level #2 is the preferred rack.

Two Rack Baking

- Casserole dishes may also be baked using these rack levels #2 and #5. The Convection Bake mode may also be used.

Three Rack Baking

- If three-rack baking is desired, the Convection Bake mode should be used.

Secondary Oven (48" Models)

- Baking on rack #3 will result in the best product. When additional height is needed, rack #2 may be used. The use of rack #2 with pies will result in a crisp bottom crust without over baking the top.

NOTE:
Rack positions are general recommendations for baking; however, if a recipe calls for a different rack position than those given, then the recipe or package directions should be followed.

Setting Bake, Convection Bake and Roast

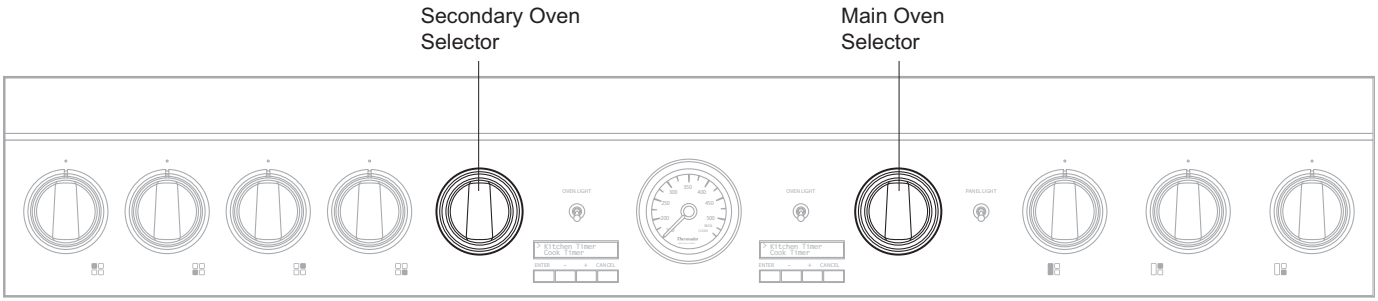


Figure 31: 48” Model Control Panel

To Set the Ovens

1. Place rack in desired rack position and shut the door.
2. Set Mode Selector Ring (*Figure 32*) to Bake or Convection Bake, or Roast.

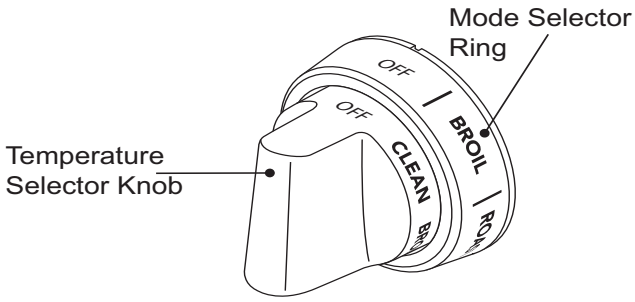


Figure 32: Mode Selector Ring & Temperature Knob

3. Set Temperature Selector Knob to desired temperature setting.
   - If using Convection Bake, set the Temperature Selector Knob 25°F (14°C) below the temperature suggested in the recipe. No variation in temperature setting is necessary if roasting meats or poultry.
4. After both knobs have been turned to the desired setting, the readout will display “PREHEATING [| …]” with the selected cooking mode (for example, “BAKE”) and the desired temperature (“350°F”).
5. The temperature gauge will start to move toward the temperature setting. The temperature gauge reflects the temperature setting.
   - The needle of the temperature gauge will move to the new selected temperature setting if the temperature setting is increased or decreased.
   - **The gauge is for reference only**.
   - As the oven cools down, the temperature gauge will reduce, to reflect the cooling oven temperature.
6. After oven has preheated, place food inside.

Automatic operation of the cooling blowers:

The cooling blowers activate after the oven reaches 300°F (149°C). When the oven is turned off, the blowers remain on until the oven temperature cools below 250°F (121°C).

DO NOT continue to use the ovens if the cooling blower fails to activate while baking. Call a qualified service agency to repair the range.

Roast

Roast has more top heat than traditional Bake. This additional top heat is for conventional open roasting when drippings are desired or for covered-dish roasting.

Roast Mode Tips

- Roast mode is excellent for less tender meats or poultry when meat is braised and a covered dish is used.
- Add liquids, such as water, juice, wine, bouillon or stock for flavor and moisture.
- Roasting bags are suitable to use in this mode.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.

Roasting Recommendations

MEAT AND POULTRY IN COVERED PAN	OVEN TEMPERATURE	RACK LEVEL	COOK TIME	END TEMP
Beef:				
Pot roast, 3-4 pounds	350°F (177°C)	1	40 to 60 minutes per pound	170°F (77°C)
Beef brisket	350°F (177°C)	2	50 to 60 minutes per pound	170°F (77°C)
Beef chuck	350°F (177°C)	1	45 to 55 minutes per pound	170°F (77°C)
Meatloaf	350°F (177°C)	3	45 to 60 minutes total time	170°F (77°C)
Poultry:				
Chicken, whole	375°F (191°C)	2	18 to 21 minutes per pound	180°F (82°C)
Chicken, pieces	375°F (191°C)	2	Total time 60 minutes	180°F (82°C)
Turkey, whole	325°F (163°C)	2	11 to 15 minutes per pound	180°F (82°C)
Pork:				
Shoulder	325°F (163°C)	1	35 to 40 minutes per pound	170°F (77°C)
Smoked ham, half	325°F (163°C)	1	2 to 3 hours total	170°F (77°C)

Convection

Cooking with Convection

There are many advantages to cooking with convection. In the convection system, a fan in the back of the oven moves heated air evenly around the oven. The moving air provides even heat so foods can be placed on any rack level with consistent results. Multiple racks of foods can be cooked or large quantities of foods can be cooked at the same time. Foods will cook thoroughly without having to rotate pans.

Low, shallow bakeware should be used with convection cooking. This allows the heated air to circulate around the food. Pans with high sides or pans that are covered are not suitable for convection cooking because high sides or lids prohibit the warm air from circulating around the food.

Your favorite pans and cookware can be used for convection cooking provided they have low sides to allow the heated air to circulate around the food. Any food cooked uncovered will brown evenly and form a nice crust. Foods in covered dishes (casseroles, pot roast) or delicate custards do not benefit from convection cooking.

Convection Baking

Time can be saved by baking an entire batch of cookies at the same time. The cookies will bake evenly and be done all at once. The baking time may be shorter due to the warm circulating air. For small items such as cookies, check to see if they are done one to two minutes before the recipe time. For larger baked items such as cakes, check five to six minutes before the time indicated on the recipe.

Convection cooking of meat and poultry will result in foods that are brown and crispy on the outside and moist and juicy on the inside. Large meat or poultry items may cook up to 30 minutes less than the suggested time so check them early so they will not be over baked. Use of the built-in meat probe will provide more accurate results than the “minute per pound” method (see *“Programming the meat probe” on page 22*). The larger the piece of meat or poultry, the more time you will save.

Converting Conventional Baking to Convection Baking

To convert most recipes for baked items (cookies, cakes, pies, etc.), reduce the oven temperature by 25°F (14°C). For meats and poultry, the temperature should not be reduced. The temperature recommended in recipes and cooking charts for meats and poultry should be used.

CAUTION:

When using the oven in any mode never use aluminum foil to cover the oven racks or to line the oven. It can damage the oven and cause a fire hazard if heat is trapped under it. See *page 4*.

Tips for Convection Bake

Preheating the Oven

Preheat the oven before cooking any foods, except large pieces of meat or poultry. See your recipe for preheating recommendation. Preheating time depends on the temperature setting and the number of racks in the oven.

Temperature Setting

When using Convection Bake, reduce the temperature recommended in the recipe by 25°F (14°C), although the temperature does not need to be reduced when cooking meats and poultry. When roasting meats, check internal temperature prior to time recommended by recipe to prevent over cooking.

High Altitude Baking

When baking at high altitudes, in either Bake or Convection Bake, recipes and baking times vary. For accurate information, write the Extension Service, Colorado State University, Fort Collins, Colorado 80521. There may be a cost for the bulletins. Specify the type of information you want (example: cakes, cookies, breads, etc.).

Condensation

It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture will condense on any surface cooler than the inside of the oven, such as the control panel.

Rack Positions (see *Figure 1 on page 8*).

— **One-Rack Baking**

- When baking on one rack, best results are obtained in the BAKE mode. (*See “One Rack Baking” on page 24.*)
- When roasting a turkey or a large piece of meat, convection bake may be used. Rack #2 is the most appropriate rack.

— **Two-Rack Baking**

- Racks #2 and #4 are most appropriate when using the Convection Bake mode for cakes, cookies, biscuits, and other baked goods. Cake pans should be staggered on racks #2 and #4. Cookie sheets should be placed on rack #2 directly under the one on rack #4.
- To bake several casseroles, frozen pies, or cakes, use racks #2 and #4.
- These two racks can also be used for a large oven meal.

— **Three-Rack Baking**

- When several sheets of cookies are to be baked, bake them on racks #1, #3, and #5. Place the baking sheets directly above each other on the respective racks to allow air to flow around the baking sheets.

— **Bakeware Type**

- Aluminum bakeware gives the best browning results.
- Cookie sheets with only one or two sides give the best results. Aluminum commercial half-sheets or professional cooking utensils may be used but baking times may be increased.

— **Placement**

- For better browning, utensils such as cookie sheets, jelly roll pans and rectangular baking pans should be placed crosswise on the rack with the shorter sides on the right and the left. This allows the air to circulate freely.
- When baking on more than one rack, cookie sheets should not be staggered; round cake pans should be staggered.

Convection Baking Recommendations

FOOD	PAN SIZE	CONTROL TEMPERATURE SETTING	TOTAL SUGGESTED COOKING TIME
Cookies	12" x 15" Cookie Sheet	375°F (191°C)	8 to 12 minutes
Layer Cakes	8" or 9" Round	350°F (177°C)	25 to 35 minutes
Sheet Cakes	9" x 13" Pan	350°F (177°C)	30 to 40 minutes
Bundt™ Cakes	12 Cup	325°F (163°C)	60 to 75 minutes
Brownies or Bar Cookies	9" x 9" Pan	325°F (163°C)	20 to 25 minutes
Biscuits	12" x 15" Cookie Sheet	425°F (218°C) or Package Directions	10 to 15 minutes
Quick Bread	8" x 4" Loaf Pan	350°F (177°C)	55 to 70 minutes
Muffins	12 cup Muffin Pan	425°F (218°C)	14 to 19 minutes
Fruit Pies	9" Diameter	425°F (218°C)	35 to 45 minutes
Fruit Cobblers	9" x 9" Pan	400°F (204°C)	25 to 30 minutes
Yeast Bread, Loaves	8" x 4" Loaf Pan	350°F (177°C)	25 to 30 minutes
Dinner Rolls	9" x 13" Pan	375°F (191°C)	12 to 18 minutes
Cinnamon Rolls	9" x 13" Pan	375°F (191°C)	25 to 30 minutes
Yeast Coffee Cake	12" x 15" Cookie Sheet	375°F (191°C)	20 to 30 minutes

Keep Warm

The Warm mode will keep hot, cooked foods at serving temperature. **ALWAYS** start with hot food. **DO NOT** use this mode to heat cold food other than for crisping crackers, chips and dry cereal. Serving dishes, plates and cups may be kept warm with this mode. **DO NOT** use the WARM mode to cook food.

1. Select WARM using the Mode Selector Knob. **DO NOT** turn on Oven Temperature Control Knob.
   - Food may be kept hot in its cooking container or transferred to a heat-safe serving dish.
   - Aluminum foil may be used to cover food.Use only heat-safe dishes.
2. When keeping cooked food warm, allow time for the oven to preheat before placing the item in the oven.
   - Warm mode temperatures range from 140°–150°F (60–66°C)
   - Food should be at serving temperature (above 140°F / 60°C) before being placed in the oven.
3. Place warmed dish in the oven. Close the door.
   - Do not open the oven door unnecessarily. Opening the door will reduce the temperature of the oven.

CAUTION:

Plastic containers or plastic wrap can melt if in direct contact with the oven walls or oven bottom.

WARNING:

Food Safety Concern Food Poisoning Possible — **DO NOT** use the Warming Mode for cooking food. The warming oven mode is not hot enough to cook foods at safe temperatures.

Proof (48" models only)

PROOF maintains the warm, non-drafty environment needed for proofing yeast leavened products. The proofing temperature is preset at 100°F (38°C).

To Set the Secondary Oven for Proofing

1. Allow dough to thaw if frozen.
2. Place dough in dish and loosely cover.
3. Use any rack level that accommodates the size of the bowl or pan. Close the door.
4. Select PROOF using Selector Knob. **DO NOT** turn on Oven Temperature Control Knob.

Size	Time
Loaf, 1 lb (0.45 kg)	60 – 75 minutes
Rolls, 0.1 lb (0.05 kg)	30 – 45 minutes

The ideal temperature for proofing will be maintained until the Selector Knob is turned off.

Dough has “proofed” when it has doubled in size.

Do not open the oven door unnecessarily. Opening the door will lower the temperature of the air in the oven and lengthen the proofing time. Use the oven light to check the rising of the dough.

Proofing time may be decreased when using the large oven at the same time you are proofing. Check bread product early to avoid over-proofing. If you are using the large oven for extended periods of time we recommend, for optimum results, that you complete the proofing before using the large oven.

Other Uses Of Bake

Slow Cooking And Low Temperature Uses Of The Oven

In addition to providing perfect temperatures for baking and roasting, the oven can be used at low temperatures to keep hot, cooked foods at serving temperature and to warm plates.

Hot cooked foods can be kept at serving temperatures. Set the oven to bake and use the temperature suggested on the chart.

For best results, preheat the oven to the desired temperature.

Foods that need to be kept moist should be covered with a lid or aluminum foil.

WARNING:

FOOD SAFETY — The United States Department of Agriculture advises: **DO NOT** hold foods at temperatures between 40°F – 140°F (4°C – 60°C) for more than 2 hours. Cooking raw foods below 275°F (135°C) is not recommended.

Suggested Temperature Recommendations to Keep Food Hot

FOOD	OVEN TEMPERATURE
Beef	150°F (70°C)
Bacon	200° – 225°F (90° – 110°C)
Biscuits and Muffins (covered)	175° – 200°F (80° – 90°C)
Casserole (covered)	175°– 200°F (80° – 90°C)
Fish and Seafood	175° – 200°F (80° – 90°C)
Deep Fried Foods	200° – 225°F (90 – 110°C)
Gravy or Cream Sauces (covered)	175°F (80°C)
Lamb and Veal Roasts	175° – 200°F (80° – 90°C)
Pancakes and Waffles (covered)	200° – 225°F (90° – 110°C)
Potatoes, Baked	200°F (90°C)
Potatoes, Mashed (covered)	175°F (80°C)
Pies and Pastries	175°F (80°C)
Pizza (covered)	225°F (110°C)
Pork	175° – 200°F (80° – 90°C)
Poultry (covered)	175° – 200°F (80° – 90°C)
Vegetables (covered)	175°F (80°C)

Broil

Tips for Broil

Preheating the Broiler
It is recommended that you preheat the broil element before starting to cook. Preheat until the temperature gauge reaches BROIL.

Getting the Best Results

- Defrost food before broiling.
- Door is to be closed during broiling.
- Turn foods over only once, after half the total cooking time. It is not necessary to turn very thin foods (ham slices, fillets of fish, etc.). Liver slices must be turned over regardless of thickness.
- Center foods directly under the broiling element for best browning.

Rack Positions

Before turning on the oven, place the rack in the desired position. After preheating the broiler, center the broil pan under the broil burner.

Main Oven

Rack #5 — Use this rack position when broiling beef steaks, ground meat patties, ham steak and lamb chops 1" (25.4mm) or less in thickness. Also use when top browning foods.

Rack #4 — Use this rack position when broiling meat 1⅛" (29 mm) or more in thickness or fish, poultry, pork chops and ham steaks 1" (25.4 mm) or more in thickness.

Rack #3 — Use this rack when broiling chicken quarters or halves.

Secondary Oven (48")

Foods may be broiled on racks #3 or 4 depending upon the type and thickness of the food. Rack #5 may be used for top browning of foods.

Utensils

- The porcelain enamel two-piece broil pan and grid is included with the range. **DO NOT** cover the slotted grid (top) with aluminum foil.
- Use metal or glass-ceramic bakeware when top browning casseroles, main dishes, or bread.
- **DO NOT** use heat-proof glass or pottery. This type of glassware cannot withstand the intense heat of the broil element.
- The small porcelain broiler pan is designed to be used in the Secondary Oven of 48" models.

For rare steaks, cook the first side to 90°F (32°C). For medium or well done steaks, cook the first side to 100°F (38°C). Turn and cook the second side to desired internal temperature.

Only the upper burners heat in the BROIL mode. Successful broiling requires constant exposure to high, intense heat.

NOTE:
It is not possible to use the BAKE mode and BROIL mode simultaneously. When one mode is on, the other mode cannot be turned on.

To set the Broil

1. Place oven rack in desired position.
2. Set Mode Selector Knob to BROIL.
3. Set Temperature Selector Knob to BROIL setting.
   - The temperature gauge will move to BROIL after five minutes.
4. Place food in oven at desired rack position as referenced on this page.
5. **The door should be closed throughout the broil cycle.**
   - Your THERMADOR PROFESSIONAL® range comes with a large two-piece broiler pan. The slotted grid allows drippings to flow into the lower pan, away from the intense heat of the broil element, minimizing spattering, smoking, and the chance of a grease fire.
   - The 48" Models have a small porcelain broiler pan, for use in the secondary oven.

Automatic operation of the cooling blowers:

The cooling blowers activate after the oven reaches 300°F (149°C). When the oven is turned off, the blowers remain on until the oven temperature cools below 250°F (121°C).

DO NOT continue to use the broiler if the cooling blower fails to activate while broiling. Call a qualified service agency to repair the range.

Broiling Recommendations

All meats are placed on the broiler pan included with the range.

FOOD ITEM	RACK NUMBER	OVEN MODE	CONTROL TEMPERATURE SETTING	APPROXIMATE COOKING TIME	SPECIAL INSTRUCTIONS AND TIPS
BEEF					
Ground Beef Patties, 1/2” (12.7mm) thick	4	Broil	Broil	15 to 20 minutes	Broil until no pink in center
T-Bone Steak	4	Broil	Broil	12 to 20 minutes	Time depends on rareness of steak
Flank Steak	4	Broil	Broil	12 to 20 minutes	Rare to Medium Rare
Rib Roast	3	Bake or Conv Bake	425°F (218°C) to sear 325°F (163°C) to finish	18 to 20 min/lb	Small roasts take more minutes per pound; reduce time by using Conv Bake
PORK					
Loin Roast	3	Bake or Conv Bake	325°F (163°C)	20 to 25 min/lb	Cook until juices are clear
POULTRY					
Boneless Skinless Chicken Breasts	4	Broil	Broil	20 to 25 minutes	Cook until juices are clear
Chicken Thighs	3	Broil	Broil	25 to 30 minutes	Remove skin; Cook until juices are clear
Half Chickens	3	Broil	Broil	30 to 45 minutes	Turn with tongs; Cook until juices are clear
Roast Chicken	2	Bake or Conv Bake	375°F (190°C)	75 to 90 minutes	Do not stuff; reduce time by using Convection Bake
Turkey	2	Bake or Conv Bake	325°F (163°C)	20 to 25 min/lb	Do not stuff; reduce time by using Convection Bake

Care and Maintenance

Self-Cleaning the Oven(s)

WARNING:

- Children should not be left alone or unattended in an area where appliances are in use.
- During the Self-Clean cycle, exterior surfaces may become hotter than usual. Parts of the appliance may become potentially harmful to children, and to persons who lack adult knowledge of appliances and lack adult reactions to potentially harmful conditions. Keep these individuals away during self-clean and while the appliance is in use.
- The elimination of soil during self-cleaning may facilitate the emission of small amounts of chemicals or other substances that may be harmful upon sufficient exposure. To minimize exposure to these substances, provide good ventilation with an open window, or use a ventilation fan or hood.
- Keep pet birds out of the kitchen or other rooms where kitchen fumes could reach them. During self-clean, fumes are released that may be harmful to birds.

The self-cleaning mode of your new range features pyrolytic self-cleaning. When set to the CLEAN mode, the oven reaches a high temperature, approximately 850°F (454°C), that burns off the food soil.

When the oven is set for CLEAN, the standard cooktop burners and the electric griddle may be used. Only one oven at a time can be in CLEAN or in use. The outer burners, having the ExtraLow® feature, cannot be used.

It is common to see smoke and/or flames during the clean cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil.

At the end of the CLEAN cycle, some gray ash or burned residue may remain inside the oven. This is a mineral deposit that does not burn or melt. The amount of ash depends on how heavily soiled the oven was before it was cleaned. When the oven is cold, it is easily removed using a damp paper towel, sponge, or cloth.

Wipe off any smoke residue that remains on the front frame with Formula 409® or Fantastik® cleaners. If stain remains, use a mild liquid cleanser. The amount of smoke stain is directly related to the amount of food soil left in the oven at the time of self-cleaning. Clean the oven often.

Before Self Cleaning the Oven

To reduce flare ups and excess smoke wipe out puddles of grease and any loose soil that can be easily removed. Remove any soil that is outside the door seal area. This appliance is designed to clean the oven interior and the portion of the door that is inside the oven. The outer edges of the door and the frame surrounding the front of the oven are not in the cleaning zone. Wipe this area clean.

BEFORE SETTING THE OVEN TO SELF-CLEAN

- Remove all utensils.
- Remove racks.
- Clean the oven front frame and outer door edges. Wipe up large spillovers and grease.
- Be sure the light bulbs and glass covers are in place.
- Turn on the ventilator hood above the range and leave it on until the oven has completed the self-clean cycle.

IMPORTANT:
For the first Self-Cleaning cycle of your new range, remove small animals and birds from the kitchen and surrounding areas. Open a nearby window for additional ventilation.

Lock

When the CLEAN cycle starts, the automatic door lock cycle begins. The temperature gauge begins to move to CLEAN five minutes after the clean mode is initiated. Check the door to confirm that it is locked. You can stop the clean cycle by selecting the OFF position. The CLEANING light will turn off only after the oven has cooled below 500°F (260°C), and the automatic door lock has completed its cycle to the open position.

Make certain that the oven door is locked at the beginning of the cleaning cycle.

To Set Self-Clean Ovens

1. **Remove oven racks.**
2. Ensure oven door is shut.
3. Select SELF CLEAN using the Mode Selector Ring.
4. Set Temperature Selector Knob to CLEAN.
   - Oven latch moves to secure the door.
   - Cooling Blower turns on.
   - The temperature gauge moves to CLEAN after five minutes.

NOTE:
The door closing process takes approximately 20 seconds to complete, at which time the door becomes locked. **Check to make certain the door is locked.**

At the End of the Clean Cycle

The Clean cycle takes approximately 2 hours to complete. Do not turn either of the oven control knobs to the OFF position until the automatic lock cycles to the open position.

1. Select OFF using the Mode Selector Knob.
   - The door latch will open automatically when the oven is below 500°F (260°C) and the automatic Door Lock completes its 20 second cycle to the open position.
   - The cooling blower turns off when the oven temperature drops to 375°F (191°C).
2. Turn Oven Control Knob to OFF position**.**

Prevention of Successive Self-Clean Cycles

The ovens are programmed to prevent initiation of a second Self Clean cycle for a period of 24 hours. All of the other functions are available immediately after completion of Self Clean.

Cleaning Tips

1. The porcelain enamel finish is acid resistant, but not acid proof. Acidic foods, such as citrus juices, tomatoes, rhubarb, vinegar, alcohol or milk, should be wiped up and not allowed to bake onto the porcelain during the next use.
2. **Remove the oven racks.**
3. **The infrared broil burners in the oven(s) do not require cleaning**; the broil burners burn themselves clean when the oven is in use.

CAUTION:

The interior of the oven will still be at baking temperatures when the automatic lock cycles to its open position and the oven door can be opened.

Range Cleaning

When Cleaning This Range:

1. Use the mildest cleaning procedure that will do the job efficiently and effectively. Some cleaners of the same type are harsher than others. Try on a small inconspicuous area first.
2. Always rub metal finishes in the direction of the polish lines for maximum effectiveness and to avoid marring the surface.
3. Use only clean soft cloths, sponges, paper towels, fibrous brushes, plastic, non-metal or steel wool soap pads for cleaning and scouring, as recommended on the chart.
4. Most exterior parts of this appliance can be cleaned with hot sudsy water (except the various items specifically identified otherwise). When rinsing is required, rinse thoroughly.
5. Always wipe dry immediately to avoid water marks.
6. Do not use a Chlorine based cleaners.

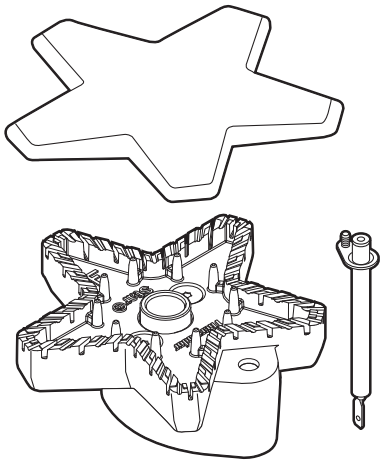
CAUTION:

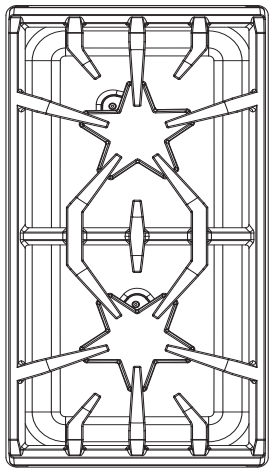
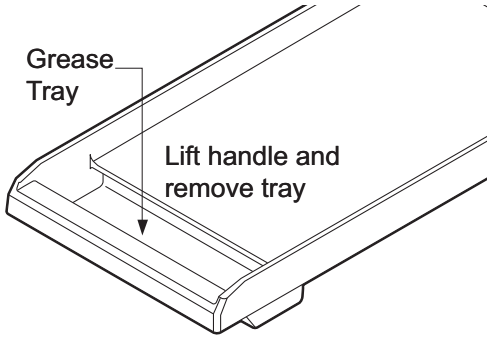
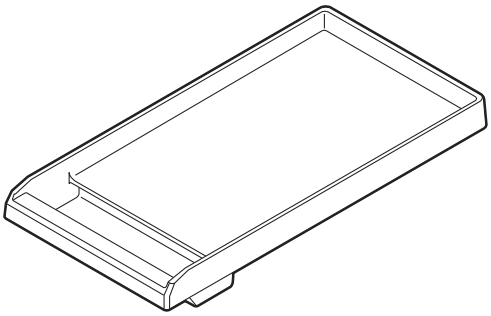
Avoid cleaning any part of the range while it is hot.

Brand Names

The use of brand names is intended only to indicate a type of cleaner. This does not constitute an endorsement. The omission of any brand name cleaner does not imply its adequacy or inadequacy. Many products are regional in distribution and can be found in local markets. It is imperative that all cleaning products be used in strict accordance with the instructions on its package. The following chart gives directions for cleaning this range.

Cleaning Recommendations

PART/MATERIAL	SUGGESTED CLEANERS	IMPORTANT REMINDERS
Brass Burner Base and Cast Iron Cap		
	• Hot sudsy water; rinse and dry thoroughly. • Mild abrasive cleansers: Bon-ami®, Cameo® Aluminum and Stainless Steel Cleaner, Wright's® All Purpose Brass Polish. • Liquid cleaners: Kleen King®. • Stiff nylon bristle tooth brush to clean port openings. • After cleaning, make sure that the STAR® burner cap is correctly seated on the STAR burner base.	• **DO NOT** scratch or gouge the port openings of STAR burner cap.
Control Knobs/ Metal **Bezels**/ Chrome **Full Access® Oven Racks**/ Chrome	• Hot sudsy water; rinse and dry immediately.	• **DO NOT** soak knobs. • **DO NOT** force knobs onto wrong valve shaft.
Exterior Finish/Back Guard / Stainless Steel	• Nonabrasive cleaners: hot water and detergent, ammonia, Fantastik®, Formula 409®. Rinse and dry immediately. • Cleaner polish: Stainless Steel Magic® to protect the finish from staining and pitting; enhances appearance. • Hard water spots: household vinegar. • Mild Abrasive Cleaners: Siege® Stainless Steel and Aluminum Cleaner, Kleen King® Stainless Steel liquid cleaner. • Heat discoloration: Cameo®, Barkeepers Friend®, Zud®, Wright's® All Purpose Brass Polish.	• Stainless steel resists most food stains and pit marks providing the surface is kept clean and protected. • Never allow food stains or salt to remain on stainless steel for any length of time. • Rub lightly in the direction of polish lines. • Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label.

PART/MATERIAL	SUGGESTED CLEANERS	IMPORTANT REMINDERS
Grates/ Porcelain Enamel on Cast Iron		
	• Nonabrasive cleaners: hot water and detergent, Fantastik®, Formula 409®. Rinse and dry immediately. • Mild abrasive cleaners: Bon-ami® and Soft Scrub®. • Abrasive cleaners for stubborn stains: soap-filled steel wool pad. • Lestoil® or other degreaser. • The rough texture of the grate can sometimes remove aluminum deposits from the bottom of pans and fill in areas between the high spots on the surface of the grate. The metal deposits can be removed with a clean Scotch Brite™ scrub sponge or a course steel wool pad.	• The grates are heavy; use care when lifting. Place on a protected surface. • Blisters/ crazing/ chips are common due to the extreme temperatures on grate fingers and rapid temperature changes. • Acidic and sugar-laden spills deteriorate the enamel. Remove soil immediately. • Abrasive cleaners, used too vigorously or too often can eventually mar the enamel. • Use special care when cooking with copper and aluminum pots and pans as this type of cookware can sometimes leave metal deposits on the grates.
Griddle Grease Tray/ Aluminum with non-stick titanium coating		
	• Remove grease tray and discard grease into a grease resistant container for disposal. Wash grease tray in warm soapy water or place in dishwasher. • Clean the grease tray after each use. • Wash in detergent and hot water; rinse and dry. • Stubborn soil: Soft Scrub®.	• Empty grease tray after each use. • Remove tray after grease has cooled. Be careful not to fill it so full that tipping to remove it spills the grease.
Griddle/ Aluminum with non-stick titanium coating		
	• Wipe griddle surface with warm soapy water then rinse with warm water. Wipe dry with a soft cloth. • If food particles stick to the griddle plate, remove with a mild abrasive cleaner such as Soft Scrub®.	• **NEVER** flood a hot griddle with cold water. This can warp or crack the aluminum plate. • **DO NOT** clean any part of the grill or griddle in a self-cleaning oven.
Igniters/Ceramic	• Use a cotton swab dampened with water, Formula 409® or Fantastic®.	• **DO NOT** use sharp tools to scrape the igniters. The igniters are fragile. If an igniter is damaged, it may not light the burner.

PART/MATERIAL	SUGGESTED CLEANERS	IMPORTANT REMINDERS
Surface Spill Trays Porcelain Enamel (gloss finish)	A cleaner such as Soft Scrub® may be used. Apply with a damp sponge or cloth according to the manufacturer's instructions. Rinse thoroughly and wipe dry with a soft cloth. If cleaners such as Bar Keeper's Friend®, Bon Ami®, Comet® or Ajax® are used, apply with a damp sponge or cloth according to the manufacturer's directions. Rub lightly as these cleansers may scratch the finish. Rinse thoroughly and wipe dry with a soft cloth. For burned on foods, soap filled fiber or steel wool pads such as S.O.S.® or Brillo® may be used. Dampen the pad and rub gently. Care must be taken as these may scratch the finish. Rinse thoroughly and wipe dry with a soft cloth.	
Broil Pan Grid/Bottom Porcelain Enamel	**DO NOT CLEAN IN SELF-CLEANING OVEN** To loosen cooked on food, sprinkle empty hot grid with powdered laundry detergent or squirt with liquid detergent and cover with wetpaper towels. Allow to stand. **Hot sudsy water.** • Wash, rinse thoroughly and dry. **Cleaners:** Soft Scrub®. • Apply with a damp sponge or cloth according to manufacturer's directions. Rinse and wipe dry. **Powdered Cleanser:** Bon-ami®, Comet®, Ajax®. • Apply with a damp sponge or cloth according to manufacturer's directions. (Rub lightly, it may scratch the finish!) Rinse thoroughly and wipe dry. **Soap-filled fiber or steel wool pads:** S.O.S®, Brillo®. Dampen pad, rub lightly, it may scratch the finish. Rinse thoroughly and wipe dry.	
Doors Exterior, Frame, Door Handle Stainless Steel	Use care to keep cleaners and water away from the door vents. If water or cleaners spill into the vents, water may streak the glass inside.	
Seal Door Gasket	General Kitchen Cleaners: Formula 409®, Fantastik®. Spray on and blot dry with a cloth. **DO NOT** rub. Do not move, remove or damage mesh.	

Do-It-Yourself Maintenance

Oven Light Bulb Replacement

CAUTION:

- Make sure the appliance and lights are cool and power to the appliance has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.
- The covers must be in place when using the appliance.
- The covers serve to protect the light bulb from breaking.
- The covers are made of glass. Handle carefully to avoid breaking. Broken glass could cause an injury.
- The light socket is live when the door is open.

Replace only with a recommended light bulb designed for appliance oven use. DO NOT USE a standard household light bulb in any oven. Call THERMADOR® Customer Care Center at 1-800-735-4328 or your nearest THERMADOR dealer to determine the proper replacement bulb for your range. You will need to know your range's model number and serial number.

To Replace the Light Bulb:

Use only 10 Watt, 12 Volt bi-pin halogen light bulbs. Use a clean, dry cloth to handle halogen light bulbs. This will increase the life of the bulb.

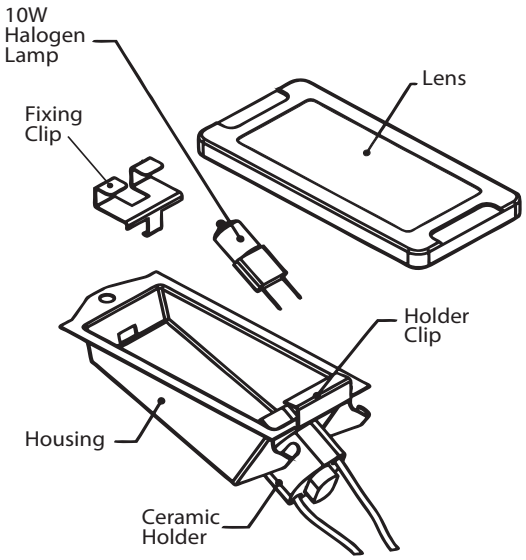


Figure 33: Oven Lamp Assembly

1. Turn off circuit breaker.
2. Remove oven racks.
3. Slide the tip of a flat blade screw driver between the fixing clip and the lamp housing (*Figure 34*, A).

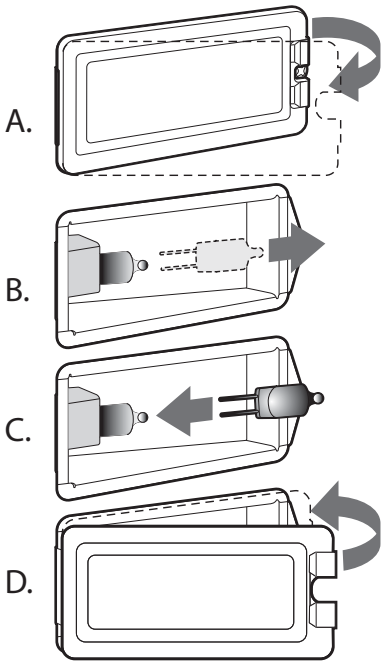


Figure 34: Bulb Replacement

4. Support the glass lens cover with two fingers along the bottom edge to prevent the cover from falling to the bottom of the oven. Gently twist the flat blade screw driver to loosen the glass lens cover.
5. Remove the glass lens cover and fixing clip.
6. Remove the bulb by grasping and sliding the bulb straight back until the two prongs have cleared the ceramic holder (*Figure 34*, B).
7. Do not touch the glass of the new replacement bulb with your fingers. It may cause the bulb to fail when it first lights. Grasp the replacement bulb with a clean dry cloth. Locate the two prongs in the ceramic holder, gently poking until the two prongs locate in the ceramic socket.
8. Press down to seat the bulb (*Figure 34*, C).
9. Slide the protective lens into the holder clip and push the other end until the fixing clip snaps back into the housing (*Figure 34*, D).
10. Turn on circuit breaker.

Power Failure

In the event of a power failure, only the standard burners can be lit manually. It is necessary to light each standard burner individually.

All oven knobs and selectors must be set to OFF before powering up the range. To prevent unintended operation at power up, please set all oven knobs to OFF. To ensure customer safety in the event of power failure, the unit will display an error message upon reinstatement of power unless all oven knobs are set to OFF. Set all oven knobs to OFF and reset the breaker to clear the message.

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

The four ExtraLow® burners on the outer sides cannot be used during a power failure. Be sure to turn them OFF if a power failure occurs because they will not turn back on until the control knobs are turned OFF and then turned back on again. See *"WHAT TO DO IF YOU SMELL GAS" on page 1*.

If you have low gas pressure, contact your gas company.

Intermittent or Constant Igniter Sparking

Intermittent or constant sparking of the sealed gas surface burners can result from a number of preventable conditions. Eliminate these conditions as indicated in the following chart.

SYMPTOM	CAUSE	REMEDY
Intermittent sparking	• Ceramic igniter is wet or dirty. • STAR burner ports are clogged.	• Carefully dry or clean igniter. • Clean ports on STAR burner cap with a wire, a needle or straightened paper clip.
More than four clicks of igniter before lighting	• Improper fit of STAR burner cap onto STAR burner base.	• Align STAR burner cap properly on STAR burner base.
Constant Sparking	• Range is not properly grounded.	• Refer to the *Installation Manual*. Have a qualified electrician ground the range properly.
	• Electrical power supply is incorrectly polarized.	• Refer to the *Installation Manual*. Have a qualified electrician ground the range properly.

Before Calling For Service

Before calling for service, check the following to avoid unnecessary service charges.

Be sure to check these items first:

- Is there a power outage in the area?
- Is the household fuse blown or the circuit breaker tripped?
- Is the range disconnected from the electrical supply?

If the Burners Do Not Ignite:

- Are the burner caps properly aligned and seated in the burner bases?
- Are the burner ports clogged?
- Is a fuse blown or is the circuit breaker tripped?
- Is the manual shut-off valve closed, preventing the flow of gas?

Data Rating Label

The data rating label shows the model and serial number of your range. It is located in the gap created by the right side of the oven cavity and the range side panel (*Figure 35*).

The electric wiring diagrams and schematics are attached behind the door trim, and should not be removed except by a service technician, then replaced after service (*Figure 35*).

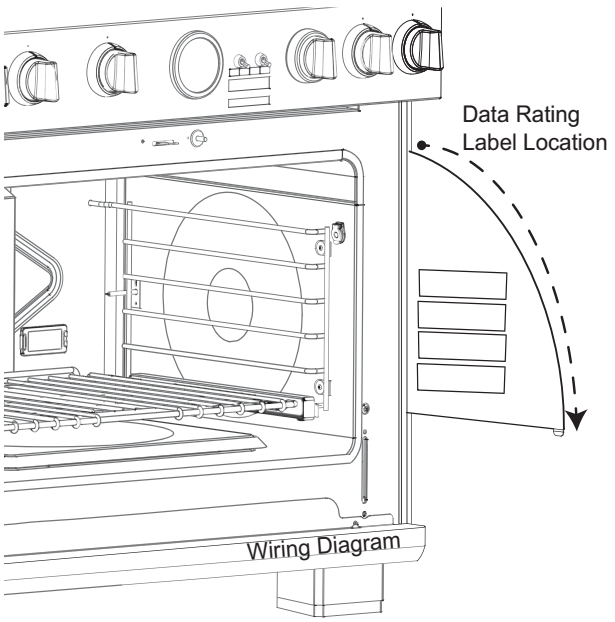


Figure 35: Rating Label Location

Service Information

For handy reference, copy the information below from the data rating plate located in the gap created by the right side of the oven cavity and the range side panel. Keep your invoice for Warranty validation.

Model Number _____

Serial Number _____

Date of Purchase _____

Dealer's Name _____

Dealer's Phone Number _____

Service Center's Name _____

Service Center's Phone Number _____

Also, enter this information on the Product Registration Form included with this product, then mail it to the indicated address.

Register your BSH product to ensure timely service and access to your product related information. You may register your product through one of the following ways:

1. Mail in the completed THERMADOR® Product Registration card.
2. Register your product online at www.thermador.com.
3. Call us at THERMADOR customer service at 1-800-735-4328.