

INSTALLATION INSTRUCTIONS

For Thermador® Professional Indoor Grill

Model
PB30

Thermador®



Section 1: Safety Information



WARNING

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

IMPORTANT

Local codes vary. Installation, gas connections and grounding must comply with all applicable codes.

For Massachusetts Installations:

1. Installation must be performed by a qualified or licensed contractor, plumber or gas fitter qualified or licensed by the state, province or region where this appliance is being installed.
2. Shut-off valve must be a "T" handle gas cock.
3. Flexible gas connector must not be longer than 36 inches.



WARNING:

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

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

— WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

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

TESTED IN ACCORDANCE WITH ANSI Z21.1 CURRENT ISSUE, THE STANDARD FOR HOUSEHOLD COOKING GAS APPLIANCES.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1/NFPA54-current issue and the National Electrical Code ANSI/NFPA70-current issue.



WARNING



- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT



- INSTALL ANTI-TIP DEVICE
- SEE INSTALLATION INSTRUCTIONS

TO REDUCE THE RISK OF TIPPING OF THE APPLIANCE, IT MUST BE SECURED BY A PROPERLY INSTALLED ANTI-TIP DEVICE. VERIFY THAT THE ANTI-TIP DEVICE IS ENGAGED PER INSTALLATION IN-STRUCTIONS. (NOTE: ANTI-TIP DEVICE IS REQUIRED ON ALL 30" AND 36" RANGES)

Note: This grill is **NOT** designed for installation in manufactured (mobile) homes or for installation in Recreational Park Trailers.

Contents

SECTION 1: Safety Information ... Inside Cover	
Introduction	1
SECTION 2: Gas Requirements	1
Natural Gas Requirements	1
Propane Gas Requirements	1
Gas Consumption Caution	2
Propane Hook-up Caution	2
SECTION 3: Cabinet Preparation	2 – 4
SECTION 4: Ventilation Requirements	5
SECTION 5: Electrical Requirements and Grounding	5
SECTION 6: Unpacking, Moving and Placing the Unit	6 – 7
Locating your Professional® Indoor Grill	6
Natural Gas to Liquid Propane Conversion ...	7
SECTION 7: Gas and Electrical Hook-up	8
SECTION 8: Test and Adjustment	9
Checking for Leaks	9
Burner Air Adjustment	9
Installer Checklist	10
Installation	10
Gas Supply	10
Electrical	10



Figure 1 - Model PB30BS

Installer: Please leave these instructions with the unit for the owner.
Owner: Please retain these instructions for future reference.



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

INTRODUCTION

The Thermador Professional Indoor Grill is built-in appliance with two burners rated at 20,000 BTU/HR each

The total gas consumption of the Thermador Professional® Indoor Grill with all burners on "HI" is 40,000 BTU/HR.

SECTION 2: GAS REQUIREMENTS

NATURAL GAS REQUIREMENTS -

Inlet Connection: 1/2" or 3/4" NPT
Supply Pressure: 6" to 14" W.C.
 (14.9 mB to 34.9 mB)
Manifold Pressure: 5" W.C. (12.5 mB)

PROPANE GAS REQUIREMENTS -

Inlet Connection: 1/2" or 3/4" NPT
Supply Pressure: 11" to 14" W.C.
 (27.4 mB to 34.9 mB)
Manifold Pressure: 10" W.C. (24.9 mB)

IMPORTANT: A manual gas shut off valve must be installed external to the appliance, in a location accessible with the unit installed in the enclosure. Make sure the valve is turned off prior to connecting the appliance.



Important Safety Information

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

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

When checking the manifold gas pressure, the inlet pressure to the appliance regulator should be at least 7.0" W.C. for natural gas, and 11.0" W.C. for propane.

Do not attempt any adjustment of the pressure regulator.

CAUTION: When connecting to propane gas supply, make certain that the propane gas tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the appliance. The pressure of the gas at the appliance regulator must not exceed 14" water column.

Section 3: Cabinet Preparation

1. Determine a suitable location for the grill by taking into account availability of gas and electrical supplies. Insure that the gas supply line and electrical supply are located in close proximity to the unit to keep connections to the unit as short as possible and allow for installation and removal of the unit from the enclosure. The installer-supplied gas shut-off valve must be installed in an easily accessible location.
 2. The grill is designed to be supported below the counter by four adjustable legs. Do not allow the unit to hang from the countertop. The recommended cabinet construction is a pair of supports that are fastened to the interior walls of the cabinet, as shown in Figure 2a and 2b. This allows access to the legs from beneath the unit to facilitate adjustment. Another alternative would be to construct a platform for the unit to sit on; however, the legs will need to be pre-adjusted before the unit is installed in the cabinet. Also, an opening will need to be provided in the left rear corner of the platform for clearance of the gas supply piping and power cord.
- See Illustrations, Pages 5 and 6.**
3. The grill can be installed with the front either flush or projecting, depending on the counter depth. See Figures 3 and 4 (next page). The maximum depth of overhead cabinets installed on either side of the hood is 13" (330mm).
 4. The area below the removable panel must open to provide access to clean the grease channel and grease tray.
 5. The Model GP30LBS backguard must be installed. This backguard must be ordered separately. Attach the backguard before lowering the unit into the final installed position.
 6. Always keep appliance area clean and free of combustible materials, gasoline and other flammable vapors and liquids.
 7. Do not obstruct the flow of combustion and ventilation air to the unit.
 8. Below the cooking surface, combustible construction can be placed directly adjacent to the unit.
 9. The minimum horizontal clearance from sides is 6" (153mm).
 10. In all installations, do not locate this indoor grill gas appliance under unprotected combustible overhead construction.

Section 3: Cabinet Preparation Illustrations

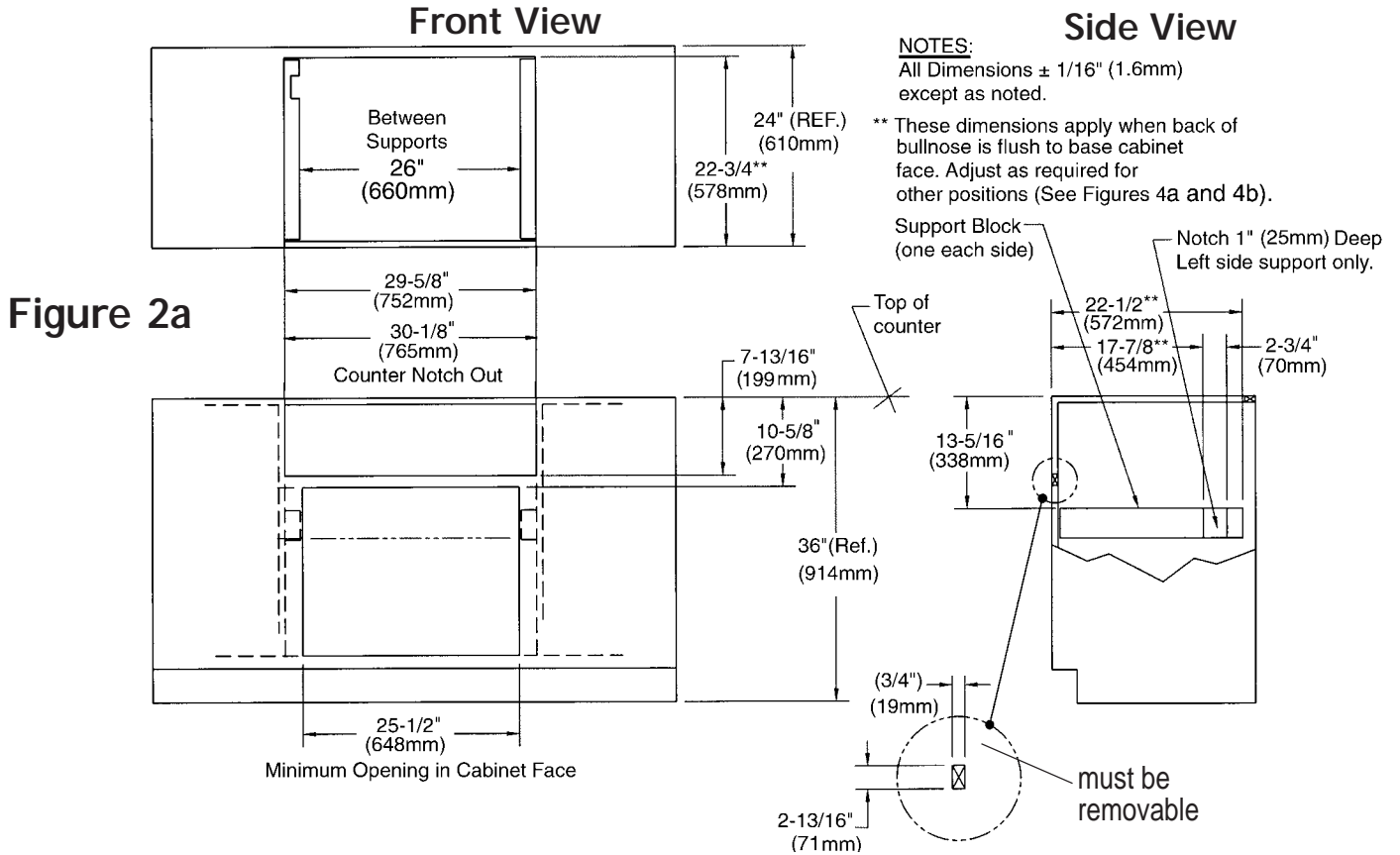
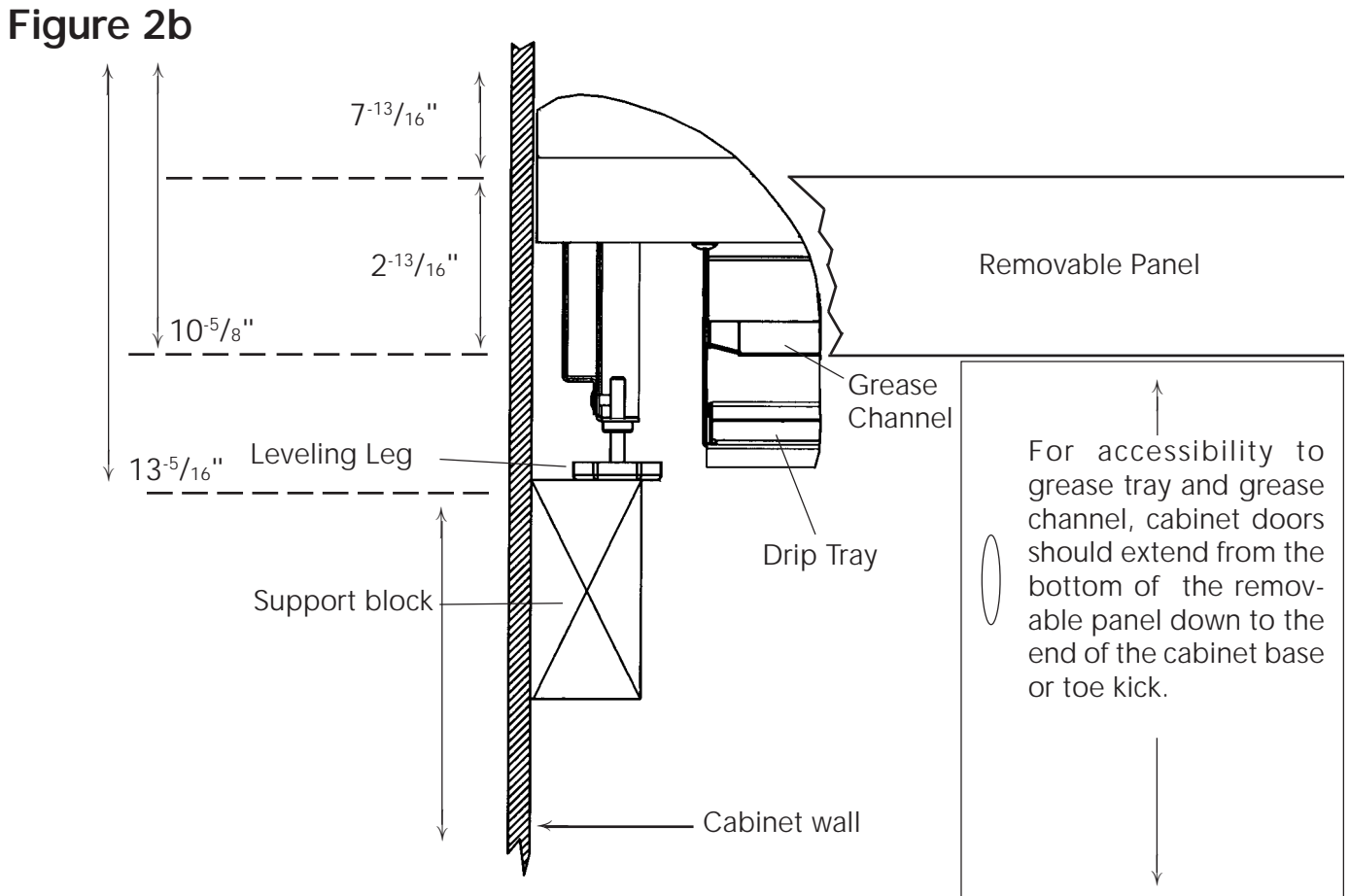


Figure 2a

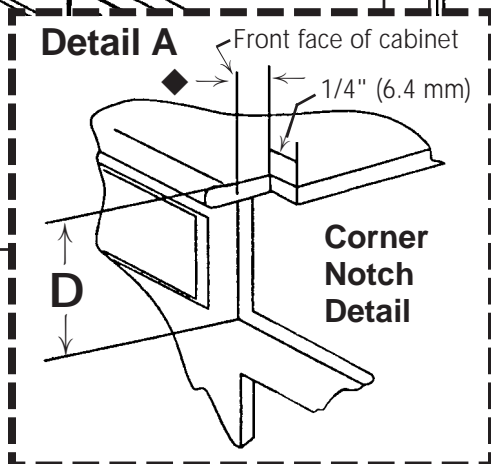
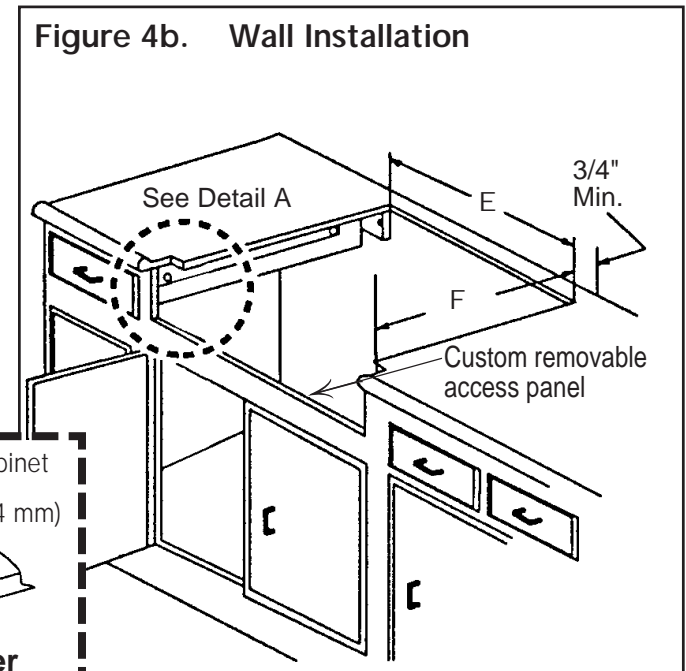
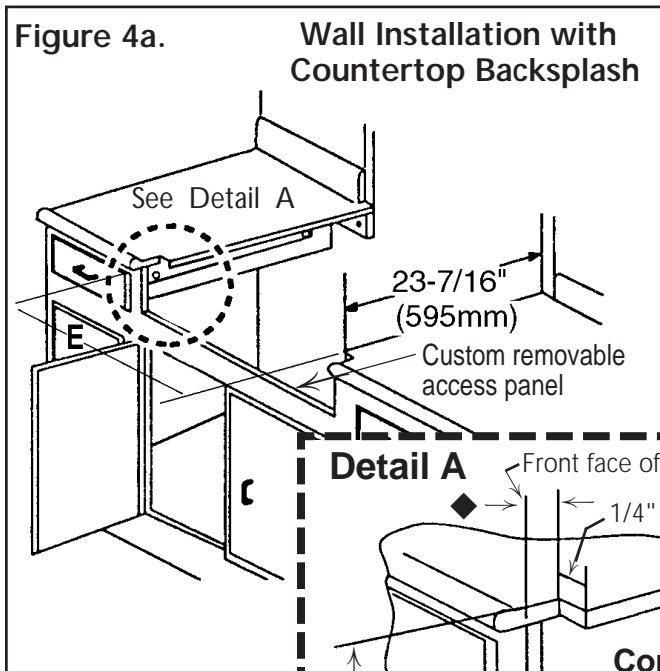
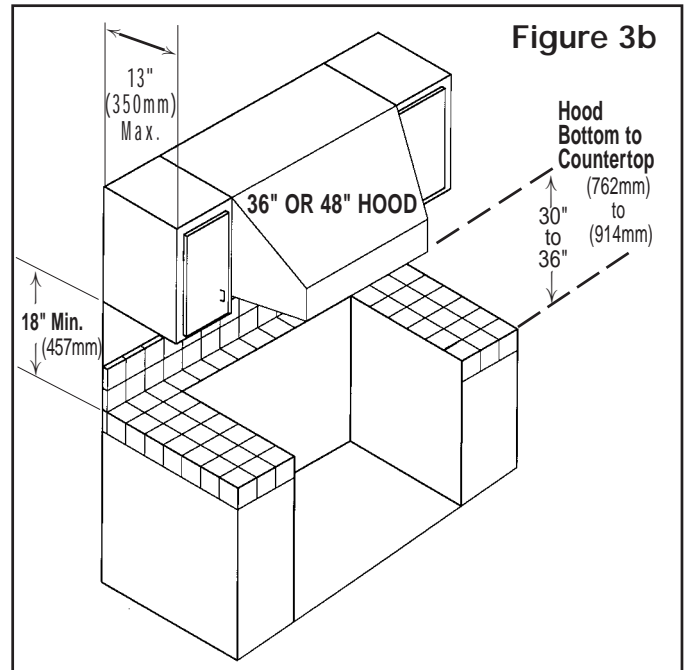
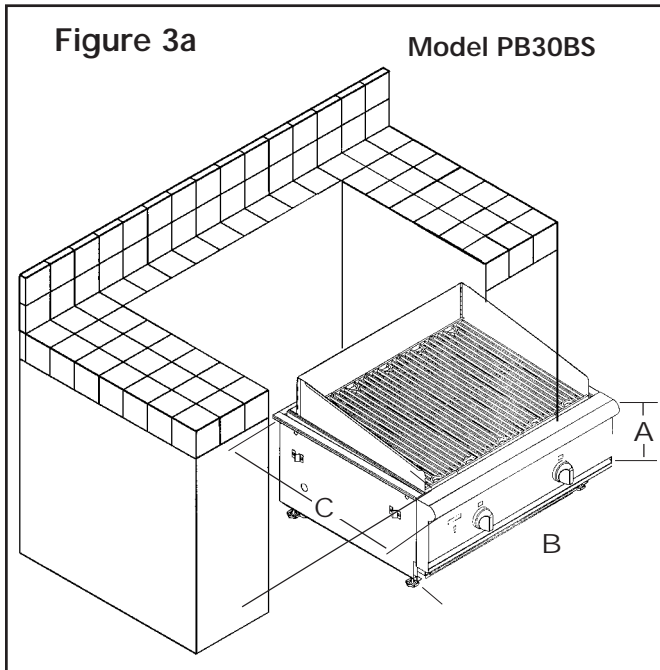


Section 3: Cabinet Preparation Illustrations

Professional® Indoor Grill Model PB30BS

Model No.	Overall Dimensions			Cutout Dimensions		
	A	B	C	D	E	F
PB30BS	7- ¹³ / ₁₆ (199mm)	29- ¹⁵ / ₁₆ (760mm)	26- ¹ / ₂ (673mm)	13- ⁵ / ₁₆ (338mm)	29- ⁵ / ₈ (752mm)	22- ¹¹ / ₁₆ (576mm)

NOTE: All height width and depth dimensions are shown in inches. All Professional® Indoor Grills are CSA approved.



Refer to Detail A:

- ◆ = 0" - Control panel projects 2" from front face of base cabinet.
- ◆ = 5/8" - Control panel projects 1-3/8" from front face of base cabinet (rear of unit flush to wall with standard 24" deep base cabinet).
- ◆ = 2" - Control panel flush with front face of base cabinet (min. 25-3/8" deep base cabinet required).

Section 4: Ventilation Requirements

It is strongly recommended that an exhaust hood be installed above the grill. Hoods that incorporate grease filters of mesh construction should not be used. Testing has shown that mesh filters can collect and hold enough grease to become a fire hazard.

Downdraft ventilation should not be used. Due to the high heat capacity of this unit, and the smoke generated during grilling of foods, particular attention should be paid to the hood and ductwork installation to insure it meets local building codes.

Due to the high volume of ventilation air required, a source of outside replacement (make-up) air is recommended. This is especially important for tightly sealed and insulated homes.

A qualified heating and ventilating contractor should be consulted.

Table 1 indicates the Thermador hoods, by model number, that are recommended for use with the indoor grill.

For wall installations, the minimum hood width is 36" (915 mm) [3" (77 mm) overhang per side]. Where space permits, a wider hood may be desirable for improved ventilation performance.

For best smoke capture, the lower edge of the hood

Table 1		
Installation Type	Hood	Blower
Wall	PH36ZS ¹ PH42ZS PH48ZS PH54ZS	VTNI000Q
<p>Notes: ¹ For wall installation where adequate space is available, the installer or user may elect to use a hood that is wider than the grill cooking surface. This may be particularly beneficial for those cases, such as a long duct run or heavy usage of the grill, in which improved capturing of the cooking exhaust is desired.</p>		

should be installed a minimum of 30" (762 mm) to a maximum of 36" (915 mm) above the grill cooking surface. See Fig. 3b. Minimum overhang of hood to grill on either side is 3 inches (77mm).

NOTE: Ventilation hoods and blowers are designed for use with single-wall ducting. Some local building codes may require double-wall ducting. Before starting installation, consult local building codes and agencies to insure that the installation will meet local requirements.

Section 5: Electrical Requirements and Grounding Instructions

The Thermador Professional® Indoor Grill uses an electronic ignition system that requires a 120 VAC, 10A, 60 Hz power supply. A properly grounded and polarized duplex outlet must be provided adjacent to the lower left rear corner of the unit. See Figure 5.



CAUTION

Installation of electrical supply circuit should be done by a qualified electrician in accordance with local codes and ordinances. In the absence of local codes or ordinances, the supply should be installed in accordance with the National Electric Code ANSI/NFPA70-current issue.

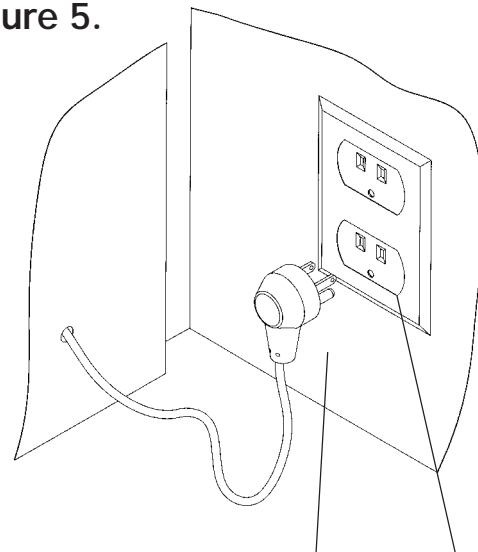


WARNING

Electrical Grounding Instructions

This indoor cooking gas appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

Figure 5.



Three-Prong Plug and Receptacle

Section 6: Unpacking, Moving and Placing the Unit

LOCATING YOUR PROFESSIONAL® GRILL

Remove all packing materials and temporary labels from the grill.

1. Check that you have all the items listed for your model, as shown in the chart below.

Quantity	Item	Quantity	Item
1	Splashguard	1	1/2" NPT nipple, 2-1/2" long
1	Grill Cover (2 pieces)	1	1/2" NPT 45° street elbow
5	Cast Iron Enamel Grill Grates	1	Installation Instructions
2	Radiants	1	Care & Use Manual
2	Handles for Grill Cover (with screws)	1	Product Registration Card
1	Gas Regulator	1	LP Conversion Kit (2 orifices, 1 conversion sticker)

Backguard must be ordered separately. This item is not included with the grill shipment.

2. **Record the Model and Serial number of your appliance.** These may be used for any future contacts with your servicer or the factory. Enter this information on the Product Registration Card included with this product; then mail it to the indicated address.
3. **Install the 1/2" NPT elbow into the end of the gas manifold** before placing the unit into the cabinet. See Fig. 8 on Page 10. Elbow should be oriented with open end facing into the cabinet. Use gas-compatible pipe dope or Teflon® tape on all threaded connections.

Leaving the unit on the pallet, move the unit close to the final installation site. Verify the gas supply type. If the unit is not compatible with the gas supply, it will be necessary to convert it for use with the supply. See conversion instructions following.

CONVERSION KIT BY MODEL

Model No.	Orifice Description	Part Number	Quantity	Remarks
PB30BS	#54 Orifice Hood, Grill Burner	5040000446	2	To Convert NG to LP
	Conversion Sticker	5040001441	1	

Tools/Parts Required

Socket Driver-1/4" Drive, 3" minimum extension
1/2" Deep Well Socket
1/2" Open Wrench
Phillips Screwdriver
Slotted Screwdriver
Masking Tape

Section 6: Unpacking, Moving and Placing the Unit

Natural Gas to Liquid Propane Conversion



CAUTION

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

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

NOTE: Install the conversion sticker (supplied) beside the rating label.

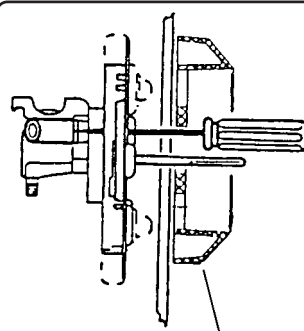


FIGURE 6 BEZEL

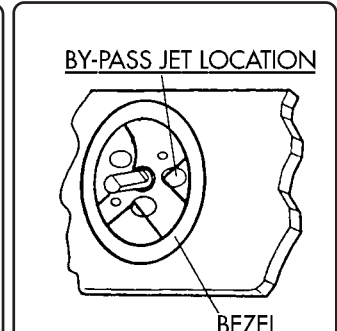


FIGURE 7

Model PB30BS is manufactured at the factory for use with natural gas, and as such requires conversion for use with an LP gas supply. The conversion should be done by a qualified technician or your gas supplier. All orifices required for conversion are provided with the units. The following steps are necessary to convert for LP operation -

1. Make sure that the unit is disconnected from the gas and electrical supplies.
2. Remove the grill grates and radiants. Remove the main burners.
3. Remove the knobs and control panel from the unit.
4. Locate the main burner orifices. From inside control panel area, locate the brass elbows that the orifices are attached to. Use a wrench on the flats of these elbows to keep them from turning during orifice removal and installation. Remove the main burner orifices and replace with the LP orifices supplied (marked 54). Do not over-tighten orifices. Orifice must extend a minimum of 1/8" into main burner air shutter with burner installed. Make sure burner will not disengage from orifice, when reinstalled. See burner air adjustment section and Figure 9 (Page 9) to achieve proper flame settings.
5. The bypass jet must be turned clockwise with a small flat-bladed screwdriver until fully seated to set proper low flow rate. See Figures 6 and 7.
6. This grill is supplied with a pressure regulator that is packed with the unit. The regulator is set for natural gas. For use with propane, it must be converted by inverting the plastic stem under the brass nut.
7. Turn on the gas supply but do not attempt to light any burner. Check the unit for leaks per the instructions in Section 8 (Page 9).
8. Reinstall control panel and knobs. Reinstall main burners. Connect the unit to the electrical supply. Light burners one by one and verify proper operation on high and low control settings. See Section 8 (Page 9).
9. Reinstall radiants and grill grates.
10. Save the orifices removed from the appliance for future use.
11. If conversion back to use with natural gas is required, reverse the changes made in Steps 1 through 9. Turn bypass screws out 3/4 turn counter-clockwise from fully seated. Verify proper burner function over full range of operation.

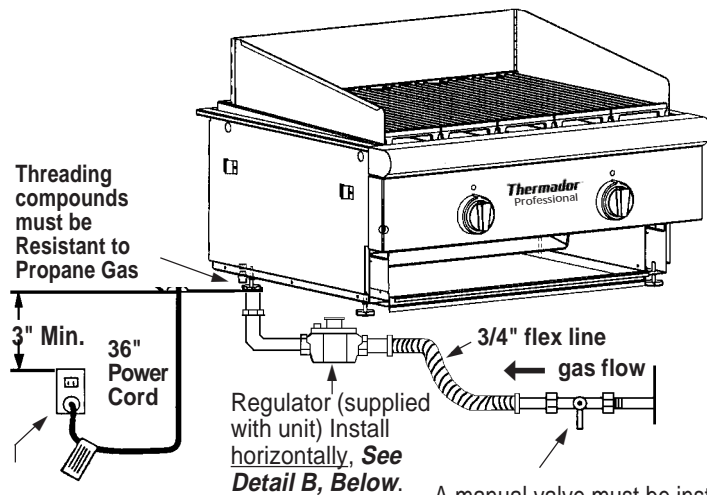
Section 7: Gas and Electrical Hook-up

With the unit inside of the enclosure, complete the connection of the pipe nipple and regulator (see Figure 8). Note direction of gas flow as indicated by the arrow on the regulator body. Connect the gas supply line to the regulator. Connect the gas supply hose to the manual shut-off valve and open valve.

Leak testing of the appliance should be conducted according to the manufacturer's instructions.

Check the connection points at the shut-off valve for any leaks and repair prior to installation of the unit (See Section 8). Connect the power supply cord to the electrical supply outlet.

Figure 8 Front - Bottom of Unit, See Detail B, Below



3-Prong grounding type receptacle connected to a properly grounded and polarized electrical supply rated at 120VAC, 10 Amps, Single Phase, 60 HZ.

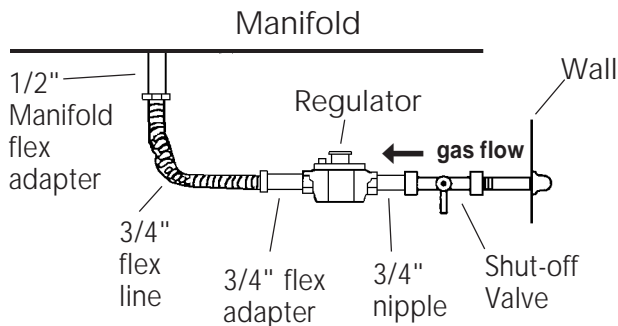
A manual valve must be installed external to the appliance, in an accessible location from the front, for the purpose of shutting off the gas supply.

All Installer supplied parts must conform to Local Codes.

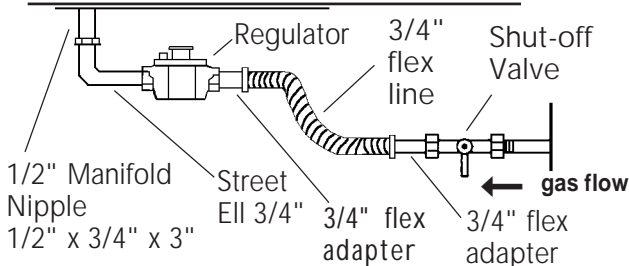
Detail B – See Fig. 8, above

Suggested Regulator Installation • Installation Options

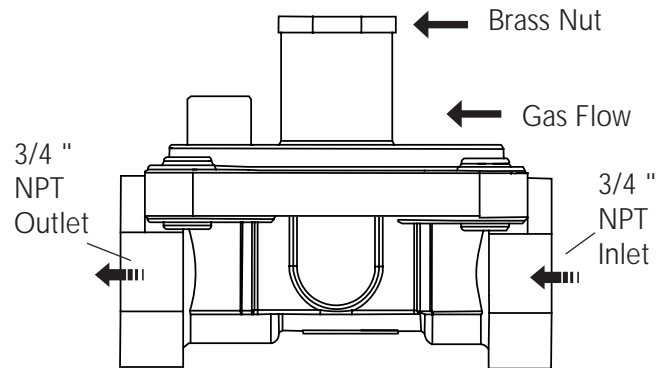
Installation Option 1. From Shut-off Valve



Installation Option 2. From Manifold



GAS SUPPLY REGULATOR



Make sure gas regulator is horizontal after installation

Section 8: Test and Adjustment (must be done by a qualified installer)

CHECKING FOR LEAKS

All points of connection to the gas supply should be checked for leaks at time of installation or anytime you smell gas. It is also advisable to recheck them periodically. Follow the steps outlined below:

- A. Make a soap solution of one part liquid detergent and one part water. Do not use a flame of any sort to check for leaks.
- B. Make sure all controls are in the "OFF" position. Turn on the gas supply to the unit. Use a spray bottle, brush or rag to apply the solution to all fittings and points of connection from the supply stub out up to and including the inlet to the manifold. Bubbles will form where a leak exists.
- C. If a leak is present, shut off the gas at the supply. Tighten any leaking fittings, turn on the gas and recheck.
- D. If the unit has been converted for use with an alternate gas, make sure the technician checks for leaks at all points of connection in the control panel area and prior to reassembly of the control panel (Refer to NG to LP Conversion, instructions in Section 6).
- E. The gas supply connections should be made by a competent technician and in accordance with local codes or ordinances. In the absence of a local code, the installation must conform to the National Fuel Gas Code ANSI Z223.1/NFPA54-current issue.
- F. Always use pipe dope or Teflon® tape on the pipe threads, and be careful not to apply excessive pressure when tightening the fittings.

BURNER AIR ADJUSTMENT



CAUTION

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

All burners are adjusted for proper flame characteristics at time of assembly. If the unit has been converted for use with alternate gas supply, some adjustment of the air shutter on the main burner may be necessary. Refer to Figure 9. If adjustment is required, loosen the screw on the air shutter and close or open shutter as required to achieve proper flame characteristics. Tighten the screw after adjustment.

All burners should exhibit flames which are blue and stable, with no yellow-tipping, lifting or exces-

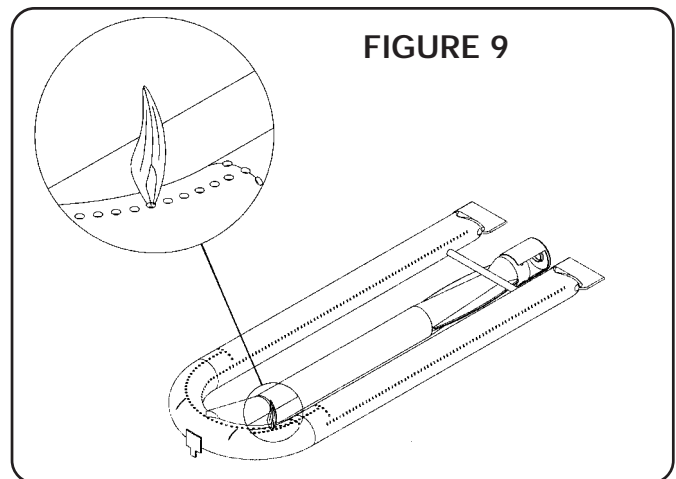


FIGURE 9

sive noise when operating on either natural or LP gases. See Figure 9 for pictorial representation of proper flame characteristics.

If any of the flame characteristics noted above are observed, check the burner for dirt or residue in the ports, spider webs, etc., and clean or repair as necessary.

✓ INSTALLER CHECKLIST ✓

INSTALLATION

- Placement of unit.
- Specified clearances maintained to combustible or noncombustible surfaces as applicable.

GAS SUPPLY

- Appliance is connected to the proper type of gas supply.
- Manual gas shut off valve is installed in an accessible location (with unit installed in enclosure for built-in installations).
- Unit tested and free from gas leaks.
- Gas supply pressure does not exceed 14" W.C.

ELECTRICAL

- Properly grounded receptacle is present for unit.
- The burner box area is free of any packing materials and that the burners, radiants and grates are properly located and installed.
- If the unit is to be used with propane gas, verify that the LP gas supply has its own high pressure regulator in addition to the pressure regulator supplied with the appliance.

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

We reserve the right to change specifications or design without notice. **Note:** These models are not currently certified for use in Canada. Thermador is not responsible for products which are transported from the United States for use in Canada.

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



Thermador[®]

BSH Home Appliances Corp.

5551 McFadden Avenue, Huntington Beach, CA 92649 • 800/735-4328
ECO 5U005Q • 9000008294 Rev. A • © 2004 BSH Home Appliances Corp. • Litho in U.S.A. 03/04