

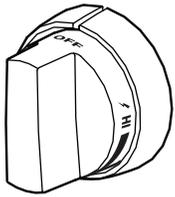
# Thermador<sup>®</sup> ★ Pro Rangetop Quick Reference Guide

**IMPORTANT:** This reference guide is not a substitute for the Use & Care Guide. Before using this product, read the appliance Use & Care Guide for important safety messages and additional information regarding the use of your new appliance.

**NOTE:** Not all items discussed will apply to all models.

## Getting to Know Your New Rangetop

### Heat Settings



**XLO** – Melting small quantities, simmering delicate sauces, keeping food warm

**SIM** – Melting large quantities, low-temperature frying (eggs, etc.), simmering large quantities, heating milk, cream sauces, gravies, and puddings

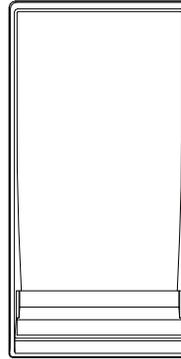
**SIM to MED** – Finish cooking covered foods, steaming

**MED** – Sautéing and browning, braising and pan-frying, maintaining slow boil on large quantities

**MED to HIGH** – High-temp frying, pan broiling, maintaining fast boil on large quantities

**HIGH** – Boiling water quickly, deep-fat frying in large cookware

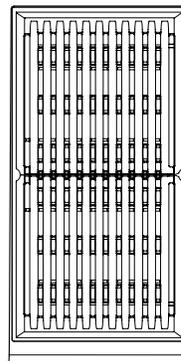
### Features



**GRIDDLE** – The griddle is thermostatically controlled to maintain a consistent, even heating.

In addition to preparing breakfast foods, try making the following:

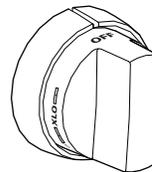
- Quesadillas
- Grilled cheese or Philly cheesesteak sandwiches
- Crab cakes
- Meatballs



**GRILL** – The high heat from the grill seals in moisture and keeps food tender so there's no need to add oil or butter in the cooking process.

Excess fats drip off meats and cook away leaving less fat in the food itself, reducing calories.

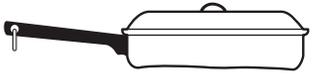
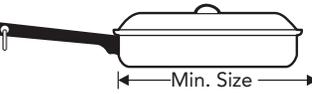
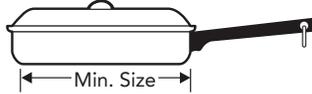
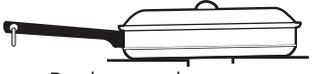
The grill has two independently controlled zones: the front and the back.



**XLO** – The ExtraLow<sup>®</sup> feature cycles on and off to maintain temperatures as low as 100°F. XLO<sup>®</sup> is perfect for simmering delicate sauces or keeping food warm without scorching.

To operate, turn the burner knob to XLO, the very lowest setting. The burner will turn on for 7 seconds and then turn off for 53 seconds. When the knob is rotated just beyond the SIM setting, the flame will cycle on for approximately 54 seconds and off for 6 seconds. This cycle repeats itself until the burner is turned to a different setting or off.

## Cookware Recommendations

Incorrect Cookware	Correct Cookware
 <p>Curved or warped pan bottoms or sides.</p>	 <p>Flat bottom pan.</p>
 <p>Pan smaller than the recommended 5½" minimum.</p>	 <p>Pan size meets or exceeds the recommended 5½" minimum.</p>
 <p>Pan bottom does not rest level on the grates.</p>	 <p>Pan rests level on the grates.</p>
 <p>Heavy handle tilts the pan.</p>	 <p>Pan is properly balanced.</p>

The cookware affects the setting performance. 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 setting, bring food to a boil. Stir well then cover the pan and lower the heat to the desired setting. Check periodically to determine if the control knob should be turned to another setting.

If an over-sized 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.

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.

Use cookware that has good heat conductivity, good balance, a flat and correctly-sized base to fit the burner, and a properly fitting lid. A 5½" base size is generally the smallest pan recommended.

A properly fitting lid will shorten cooking time and make it possible to use a low heat setting.

When using two extra large stock pots at one time, do not use adjacent burners; use staggered burners to provide adequate air around the burners.

## Recipe for Safer Cooking

Follow these tips to protect you and your family when in the kitchen. Whether stirring up a quick dinner or creating a masterpiece four-course meal, here's a recipe for safer cooking you need to use daily.

### To Prevent a Cooking Fire in Your Kitchen



Keep an eye on your cooking and stay in the kitchen. Unattended cooking is the #1 cause of cooking fires.



Wear short or close-fitting sleeves. Loose clothing can catch fire.



Watch children closely. When old enough, teach children to cook safely.



Clean cooking surfaces to prevent food and grease build-up.



Keep curtains, towels and pot holders away from hot surfaces, and store solvents and flammable cleaners away from heat sources. Never keep gasoline in the house.



Turn pan handles inward to prevent food spills.

### To Put Out a Cooking Fire in Your Kitchen



Call the fire department immediately. In many cases dialing 911 will give you Emergency Services.



Slide a pan lid over flames to smother a grease or oil fire then turn off the heat and leave the lid in place until the pan cools. Never carry the pan outside.



Extinguish other food fires with baking soda. Never use water or flour on cooking fires.



Keep the oven door shut and turn OFF the heat to smother an oven or broiler fire.



Keep a fire extinguisher in the kitchen. Make sure you have the right type and training.



Keep a working smoke detector in your home and test it monthly.

## Care

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 the local markets. It is imperative that all products be used in strict accordance with instructions.

**Cleaning burner caps and bases** – Wash with hot soapy water, rinse and dry thoroughly. Mild abrasive cleaners such as Bon Ami® or other mild abrasive cleaners may be used. When reassembling, make sure the burner cap is seated on the base. Cleaners with chlorine should be avoided.

**Cleaning the spill trays** – Cooktop spill trays should be cleaned with warm soapy water, rinsed well, and then dried thoroughly after each use. Spill trays can be soaked to soften the soil. Burned-on food can be removed with Bar Keeper's Friend® or Bon Ami® or other mild abrasive cleaners.

**Apply all cleaners with care** – Soap-filled fiber or steel wool pads may scratch the spill trays. After cleaning, maintops can be wiped with glass cleaners, such as Windex®, for a shiny finish. Cleaners with chlorine should be avoided.

**Cleaning the griddle or grill** – Clean the griddle or grill surface with warm soapy water, rinse well, and wipe dry with a soft cloth. If food particles stick to the griddle plate, remove with a mild abrasive cleaner. Never flood a hot griddle or grill with cold water as this can warp or crack the aluminum plate. Cleaners with chlorine should be avoided.

## Solutions to Common Problems

### **Food does not heat evenly:**

- Lightweight or warped pans were used. Be sure to use good quality cookware.
- Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn more easily.
- Adjust heat setting until the proper amount of heat is obtained.
- The cooktop is not level. Call an authorized installer.

### **Poor cooking results:**

- Many factors affect cooking results. Adjust the recipe's recommended heat setting or cooking times.
- Cookware is too lightweight or warped. Use heavier quality cookware so foods being prepared may cook more evenly.

### **Burner(s) do not light / Igniters do not spark:**

- Make sure that the gas shut off valve is in the ON position and the gas supply to the house is not shut off.
- Make sure the burner caps are properly positioned.
- Make sure the igniters are clean and dry.
- Check the power supply. It should be properly grounded with the correct polarity. Make sure the unit is plugged in and the circuit breaker is not tripped.

## Cooking Tables

The values in the settings table should only be regarded as guidelines, since more or less heat may be required depending on the type and condition of the food.

Level foods to a uniform thickness to ensure even cooking.

### Burner Recommendations

Food	Start	Finish
Beverages	MED	XLO®
Breads	MED	SIM to MED
Butter: melting	SIM	SIM
Cereals	HI	SIM to MED
Chocolate: melting	XLO	XLO
Eggs: fried, scrambled	MED HI	XLO
Meat, Fish, Poultry	MED HI	SIM to MED
Pastas	HI	MED HI to HI
Popcorn	HI	MED HI to HI
Rice	HI	SIM
Sauces	MED HI	XLO
Soups, Stock	HI	SIM
Vegetables	HI	SIM to MED

### Griddle Cooking Recommendations

Food	Setting
Eggs	325° – 350°F
Bacon, Breakfast Sausage	450° – 475°F
Toasted Sandwiches	375° – 400°F
Boneless Chicken Breasts	425° – 450°F
Boneless Pork Chops, 1" (25.4 mm)	425° – 450°F
Steaks, 1" (25.4 mm) thick	450° – 475°F
Ground Beef Patties, 6 ounces	450° – 475°F
Ground Turkey Patties, 6 ounces	450° – 475°F
Hot Dogs	350° – 375°F
Ham Slices, ½" (12.7 mm) thick	350° – 375°F
Pancakes, French Toast	400° – 425°F
Potatoes, Hash Browns	400° – 425°F

### Grill Cooking Recommendations

Food	Setting
Beef	HIGH
Pork	HIGH
Poultry	MED HIGH
Seafood	MED HIGH
Produce	HIGH
Hamburger or hot dog buns	MED HIGH
Tofu	MED HIGH