

Thermador

ELECTRIC COOKTOPS

MODELS

TMH30

TMH34P

TMH35P

TMH36P

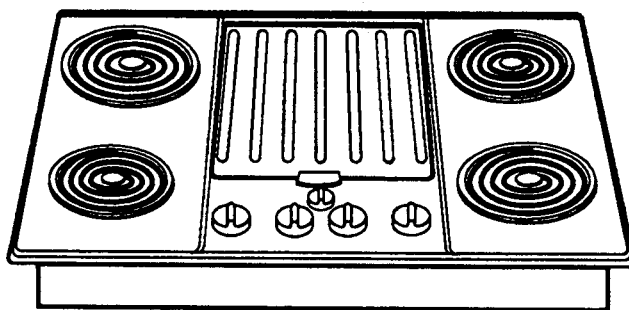
TMH36G

TMHCV36G

TMH45P

TMH46P

SERVICE MANUAL



Model TMH36G

Thermador[®]
CORPORATION

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THIS MANUAL CONTAINS INFORMATION NECESSARY FOR INSTALLING AND SERVICING THE Thermador® ELECTRIC COOKTOP. THE MODELS INCLUDE:

<i>TMH30</i>	<i>TMH36G</i>
<i>TMH34P</i>	<i>TMHCV36G</i>
<i>TMH35P</i>	<i>TMH45P</i>
<i>TMH36P</i>	<i>TMH46P</i>

THE MANUAL IS DESIGNED TO BE USED ONLY BY QUALIFIED SERVICE PERSONNEL.

THE SERVICE INFORMATION IN THIS MANUAL IS ORGANIZED TO HELP YOU EASILY FIND WHAT YOU NEED. CHECK YOUR LOCAL BUILDING CODE FOR THE PROPER MODE OF INSTALLATION.

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THERMADOR® WARRANTY

Electric Cooktops

Length Of Warranty	Thermador <u>will</u> pay for:	Thermador <u>will not</u> pay for:
<p>FULL ONE YEAR WARRANTY</p> <p>Covers one year from date of purchase.</p> <p>Save your dated receipt or other evidence of date of purchase.</p>	<p>All repair labor and replacement parts found to be defective due to materials and workmanship. <u>Service must be provided by a Factory Authorized Service Agency</u>, during normal working hours.</p>	<ol style="list-style-type: none"> 1. Service by an unauthorized agency. Damage or repairs by an unauthorized agency or use of unauthorized parts. 2. Service visits to: <ul style="list-style-type: none"> • Teach you how to use the appliance. • Correct the installation. You are responsible for providing electrical wiring and other connecting facilities. • Reset circuit breakers or replace home fuses. 3. Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes. 4. Repairs due to other than normal home use. 5. Any service visits and labor costs during the limited warranty.
<p>LIMITED FOUR YEAR WARRANTY</p> <p>Covers the second through fifth years from date of purchase.</p>	<p>Replacement parts for the electric surface elements, the Griddle 'n Grill element (not on all models), and the switches which are warranted against burnout for a period of four years following the expiration of the full warranty.</p>	

This warranty applies to appliances used in residential applications; it does not cover their use in commercial situations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. The warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period the new owner continues to be protected until the expiration of the original purchaser's warranty period.

This warranty gives you specified legal rights. You may also have other rights which vary from state to state.

HOW TO OBTAIN SERVICE

For service, contact the Factory Authorized Service Agency in your area, the dealer from whom you purchased the appliance, or write to us at the address shown below.

We want you to remain a satisfied customer. If a problem does come up that cannot be resolved to your satisfaction, please let us know. Write to:

*Consumer Relations Department
Thermador, P.O. Box 22129
Los Angeles, CA 90022*

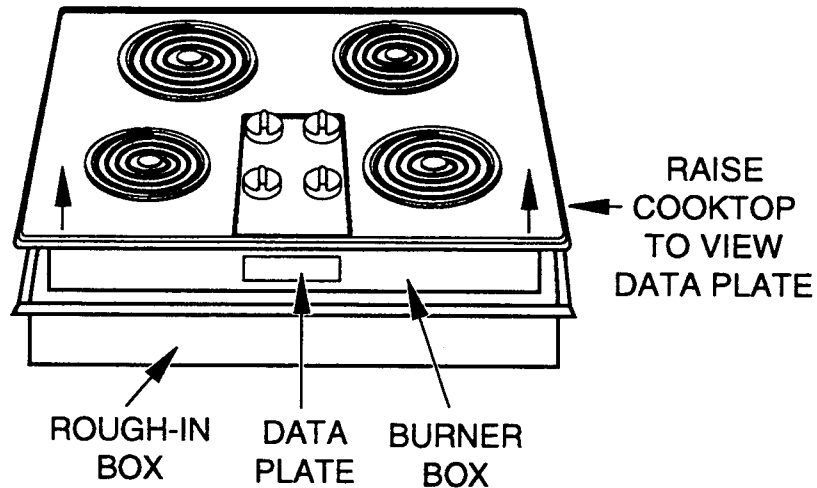
or phone:

(800) 735-4328

Please be sure to include the model and serial numbers located on the data plate, (see page 1-1), and the date of original purchase.

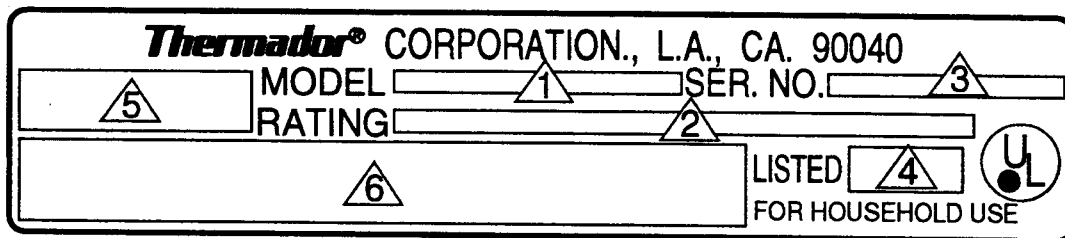
GENERAL

DATA PLATE LOCATION



The data plate is located on the front of the cooktop burner box on all TMH models, (shown above). On other models, it is located on the control cover, or on the rear wall of the burner box. To view the data plate, raise the front of the cooktop.

DATA PLATE INFORMATION

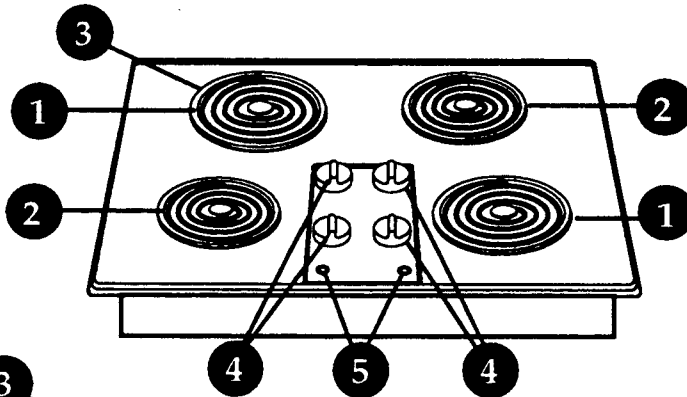


LEGEND:

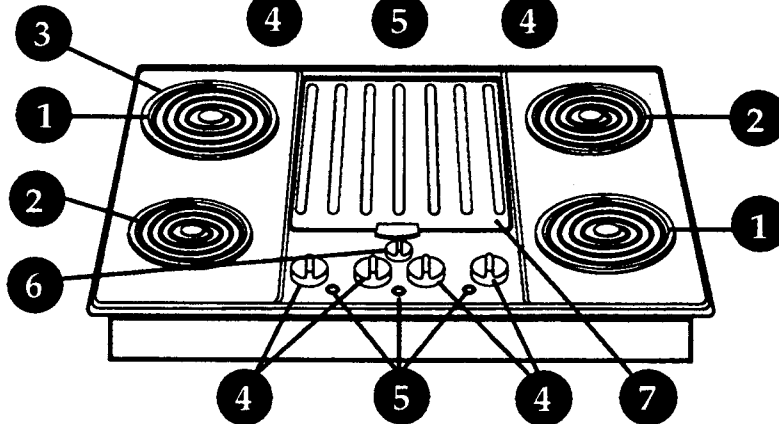
- 1 = Model Number (Ex: TMH45PS-00)
- 2 = Electrical Rating (Ex: 120/240V, 60 Hz, 37.3A, 3-wire)
- 3 = Serial Number (Ex: 90090001 — Year: 1990; Month: September 09; Unit Number: 0001)
- 4 = U.L. Listed Number (Ex: 159J; Electric Cooktop or Oven, etc.)
- 5 = Product Identity (Ex: Hood) (Only On Some Product Lines)
- 6 = All Other Required Information (Ex: Manufactured: September, 1990 FCC I.D. BSB CMT)

FEATURES

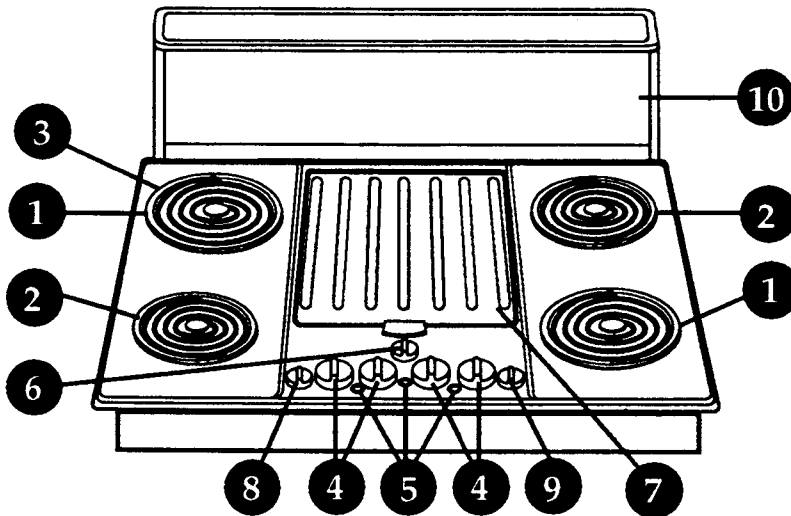
Model TMH30



Model TMH36G

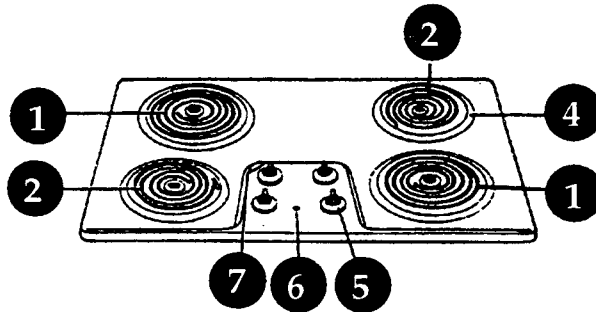


Model TMHCV36G

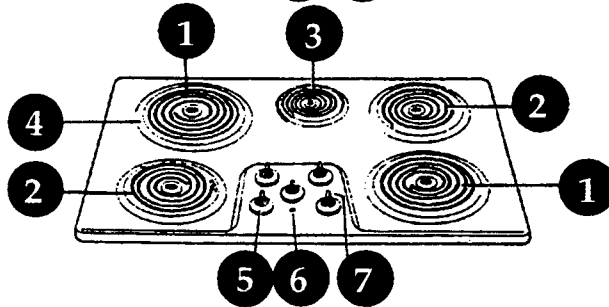


KEY	DESCRIPTION	KEY	DESCRIPTION
1	8" Element - 2100 Watts	6	Griddle 'n Grill™ Control
2	6" Element - 1500 Watts	7	Griddle 'n Grill™ Cover Element (1400 Watts)
3	Reflector Bowls & Drip Pans/Trays (located under the elements).	8	Blower Speed Control
4	Surface Element Control Knob & Switch	9	Ventilator UP & DOWN Control
5	Element ON Lights	10	Ventilator

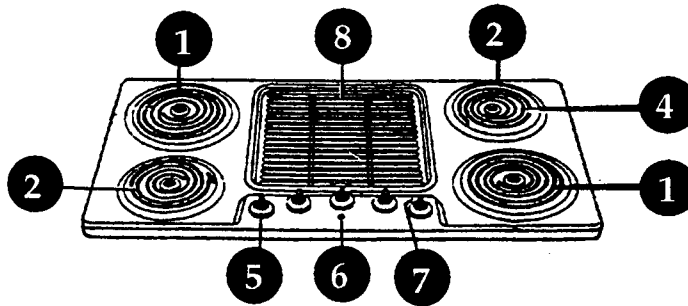
Model TMH34P



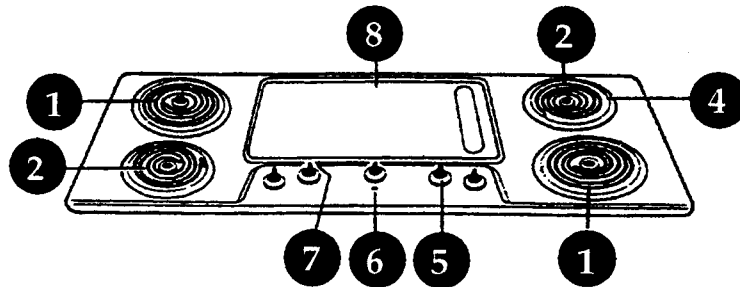
Model TMH35P



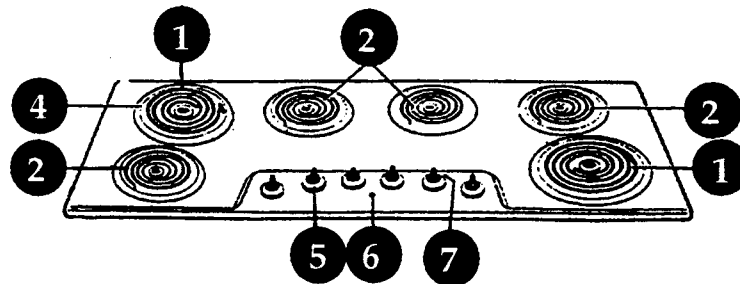
Model TMH36P



Model TMH45P



Model TMH46P



KEY	DESCRIPTION	KEY	DESCRIPTION
1	8" Element - 2100 Watts	5	Surface Element Knob & Switch
2	6" Element - 1500 Watts	6	Safety ON Light
3	4" Element - 660 Watts	7	Element ON Light
4	Reflector Bowls & Drip Pans/Trays (located under the elements).	8	Griddle 'n Grill™ Element (TMH36 = 1400 Watts—TMH45 = 1750 Watts)

IMPORTANT SAFETY INFORMATION

When you use this service manual, please pay attention to the following symbols, and follow the instructions carefully:

WARNING

This symbol alerts you to such dangers as personal injury, burns, fire, and electrical shock.

CAUTION

This symbol alerts you to avoid actions that could cause product damage (scratches, dents, etc.), and damage to your personal property.

WARNING

To reduce the risk of fire, electric shock, or injury to persons, observe the following:

- Use this cooktop only in the manner intended by the manufacturer.
- Before servicing or cleaning the cooktop, switch the power off at the service panel, and lock it to prevent power from being switched on accidentally.

CAUTION

For general ventilation use only. Do not use to exhaust hazardous or explosive materials and vapors.

WARNING

To reduce the risk of a range top grease fire:

- Keep the fan, filters, and surfaces clean and grease-free.

WARNING

To reduce the risk of injury to persons, in the event of a cooktop grease fire, observe the following:

- Smother flames with a close-fitting lid, cookie sheet, or other metal trays, then turn off the gas burner or the electric element. Be careful to prevent burns. *If the flames do not go out immediately, evacuate and call the fire department.*
- Never pick up a flaming pan. You could be burned.
- Do not use water or wet dishcloths or towels to smother a fire. A violent steam explosion could result.
- Use a fire extinguisher only if.
 - a) You have a class ABC extinguisher and know how to operate it.
 - b) Have a small fire that is contained in the area where it started.
 - c) The fire department is being called.
 - d) You can fight the fire with your back to an exit.

SAFETY PRACTICES TO AVOID PERSONAL INJURY

When servicing kitchen cooktops, follow these basic safety precautions:

- To reduce the risk of fire, electric shock, or injury to persons, be sure the cooktop is properly installed and grounded.
- Do not repair or replace any part of the cooktop, unless specifically recommended in this manual.
- Do not leave children alone or unattended in an area where the cooktop is turned on. Do not allow them to sit or stand on any part of the cooktop.
- Do not store flammable materials on or near the cooktop.
- Do not use water on grease fires. Turn the cooktop off and smother the fire with baking soda, or use a dry chemical or foam-type extinguisher..
- For personal safety, wear the proper apparel. Loose fitting garments or hanging sleeves should never be worn while servicing this cooktop.
- Do not use aluminum foil to line any part of the cooktop. Improper use of a foil liner could result in a shock or fire hazard. Foil is an excellent heat insulator and heat will be trapped beneath it. This will upset the cooking performance, and can damage the finish of the cooktop drip pans.
- When servicing the cooktop, do not touch any heating elements or the immediate surrounding area. Even though dark in color, the heating elements may be hot. Areas adjacent to the elements may also become hot enough to cause burns.
- Never leave the cooktop unattended when using high heat settings. Boilovers can cause smoking and greasy spillovers that can ignite.
- Only certain types of glass, heatproof glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop use. This type of utensil may break with sudden temperature changes. Use them only on low or medium heat settings, according to the manufacturer's directions.
- Clean the cooktop with caution. Avoid steam burns. Do not use a wet sponge or cloth to clean the cooktop while it is hot. Some cleaners produce noxious fumes if applied to a hot surface.
- DO NOT soak or immerse any removable heating elements in water. Turn the elements on, and they will clean themselves. Do not leave the cooktop unattended when burning food soil off the elements.
- Check to see that the hood above the cooktop, or the ventilator at the back of the cooktop, is clean so that grease from cooking vapors do not accumulate on the filters, or on the intake.
- Turn the ventilator OFF in case of fire. If the blower is in operation, it could spread the flames.
- Make sure drip reflector bowls, secondary drip pans, and drip trays are in place before using or leaving the cooktop, otherwise wiring and components under the cooking surface and counter top could be damaged.
- The cooktop is equipped with different sized elements. Always replace the elements in their correct positions.

UNPACKING THE COOKTOP

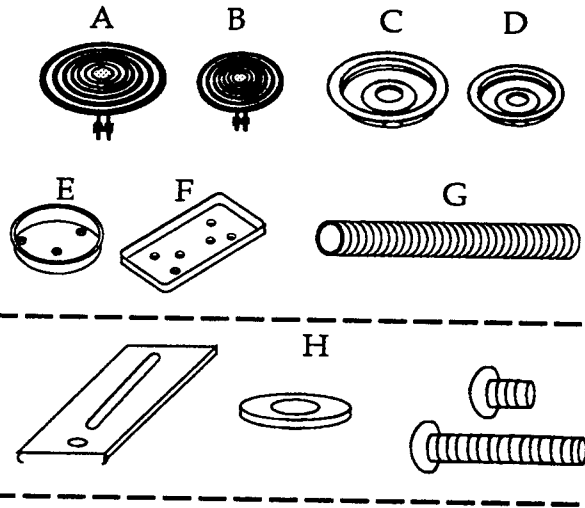
1. If not already done, open the shipping carton for your cooktop and slide the contents out onto the floor.
2. Set the contents from inside the carton that are packed loose with the cooktop, (drip pans, brackets, cables, conduit, knobs, etc.), aside and out of the way.
3. If your cooktop has a "griddle 'n grill", remove the components from the center of the cooktop, unpack them from their shipping container, and set them aside.
4. Remove all of the shipping inserts and tape from the cooktop, then set it on a padded work surface.
5. Remove all of the surface elements from the cooktop. To remove an element:
 - a) Push the electrode ends into the receptacle block slightly so that the stationary support under the element at the opposite end is out of its slot in the reflector bowl.
 - b) Lift the stationary end of the element so that it clears the pan, and pull the electrode ends of the element out of the receptacle block.
6. Set the surface elements aside.
7. Remove the reflector bowls and trim rings (depending on the model) from the cooktop and set them aside.
8. Open the bag of hardware that contains the mounting brackets, screws, and washers. Lay them neatly on your work surface. You will use them to mount your cooktop to the countertop after you make the cutout.

You are now ready to install the cooktop. Page 1-8 lists the tools and material that you will need. You will be instructed to reinstall the cooktop elements and their associated hardware later. For now, keep them safely out of the way.

PARTS SUPPLIED WITH THE COOKTOP

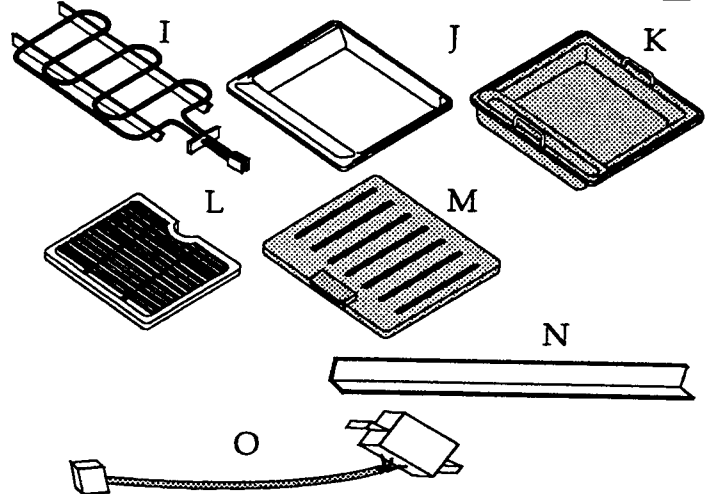
KEY	QTY.	DESCRIPTION
	1	Cooktop (not illustrated)
A	2	8" element
B	2	6" element
	1	4" element (Model TMH35P)
C	2	8" reflector bowl
D	2	6" reflector bowl
E	2	Drip bowl (TMH30)
F	2	Drip tray (TMH36G & TMHCV36G)
G	1	Flexible conduit
H	4	Hold-down bracket & hardware

ILLUSTRATION



36" & 45" Models Only

I	1	Griddle element
J	1	Griddle drip pan
K	1	Griddle with handles
L	1	Grill
M	1	Griddle cover
N	1	Rear support bar (CNV Models only)
O	1	Vent harness (CNV Models only)

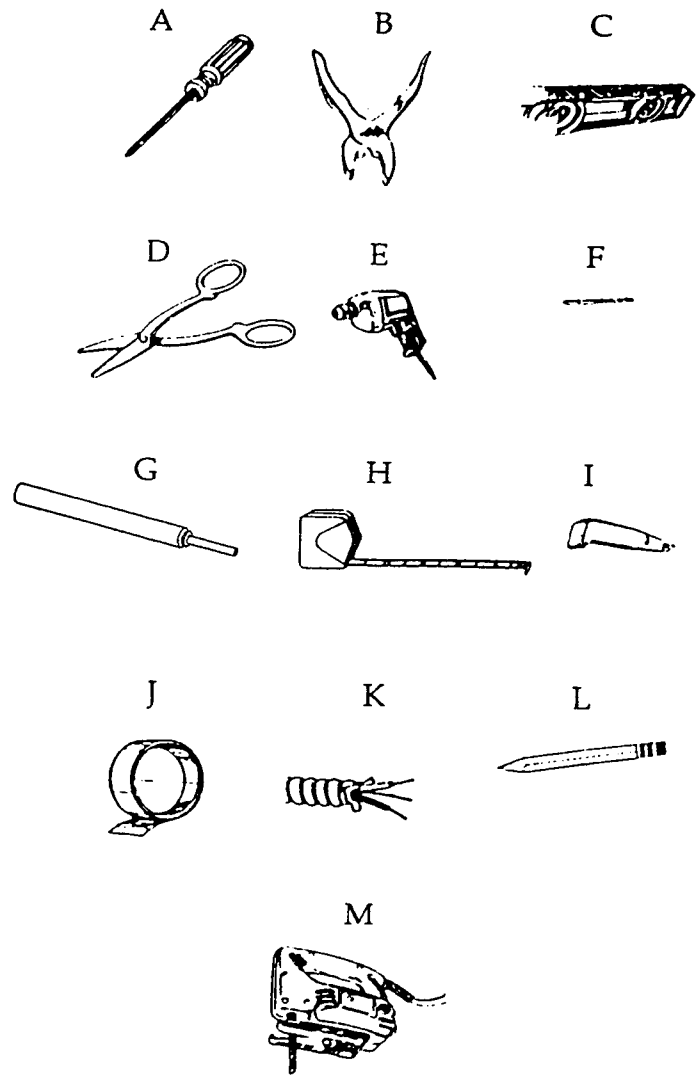


TOOLS & MATERIAL YOU WILL NEED

KEY DESCRIPTION

- A Phillips screwdriver
- B Pliers
- C Level
- D Metal cutters
- E Electric or mechanical hand drill
- F 1/8" drill bit
- G Molex® HT2038 pin extractor
- H Measuring tape
- I Wire stripper or knife
- J Aluminum heat-resistant tape
- K Electrical cable
- L Pencil
- M Sabre saw

ILLUSTRATION



INSTALLATION

IMPORTANT INFORMATION

WARNING

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

Proper installation is your responsibility, and must comply with all applicable codes. Make sure that you have everything necessary for proper installation before you start. It is the responsibility of the installer to comply with the installation clearances specified on the data plate (see page 1-1).

The location of the cooktop should be away from strong draft areas, such as windows, doors, and strong heating vents or fans.

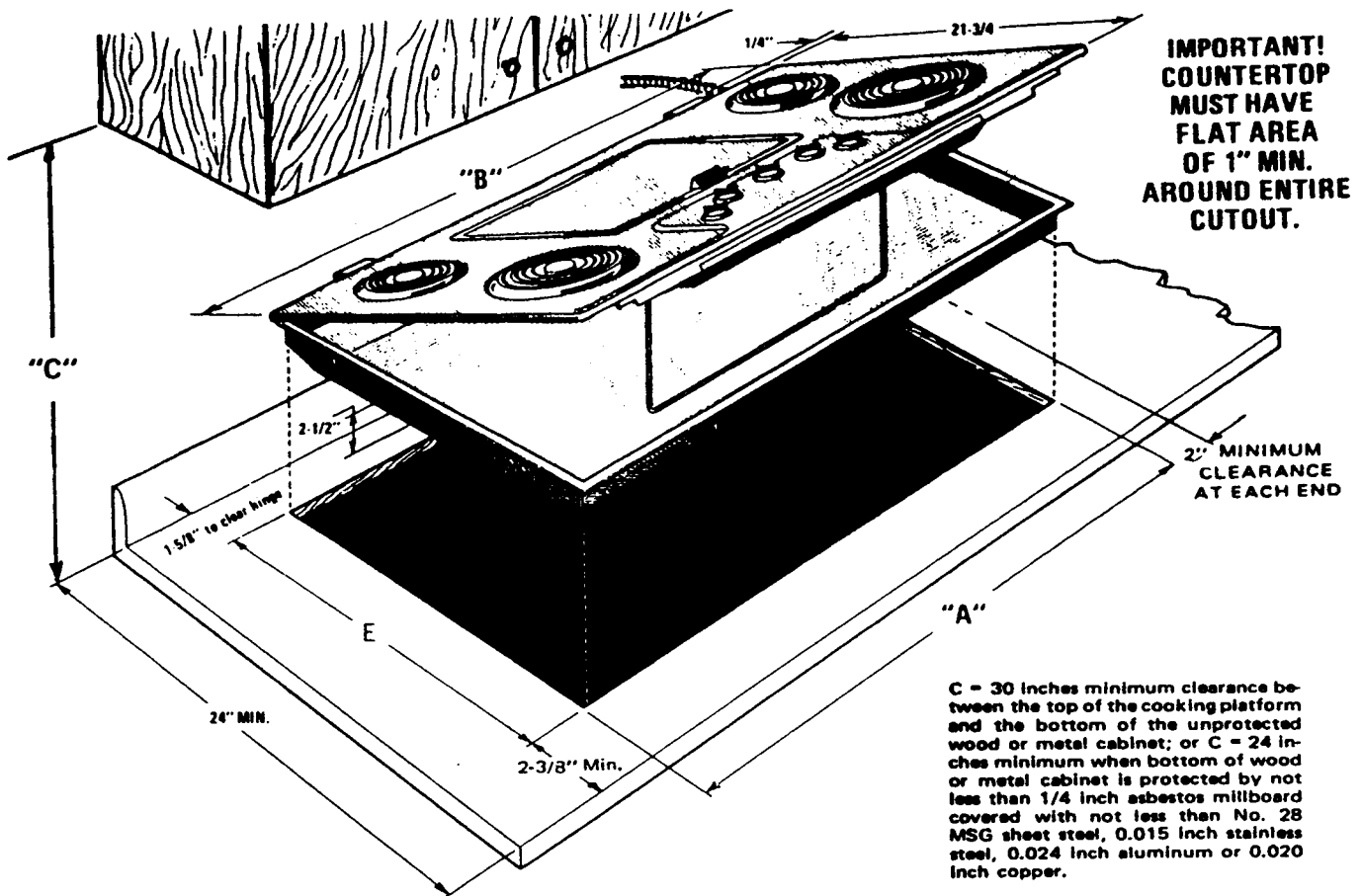
The installer must seal all openings in the wall or floor where cooktops, grills, and vents are installed.

A 2- or 3-wire, 60 Hz., single-phase, A.C., grounded electrical outlet is required (see "Electrical Supply Requirements" on page 2-6).

IMPORTANT: If you intend to install an internal or an external venting system with your cooktop, proceed to the installation manual that you received with the vent, and install it before you install the cooktop.

If you are not installing a venting system, continue with the cooktop installation. Page 2-2 shows the mounting dimensions for the "P" series model cooktops, and page 2-3 shows the mounting dimensions for the TMH 30" and 36" model series.

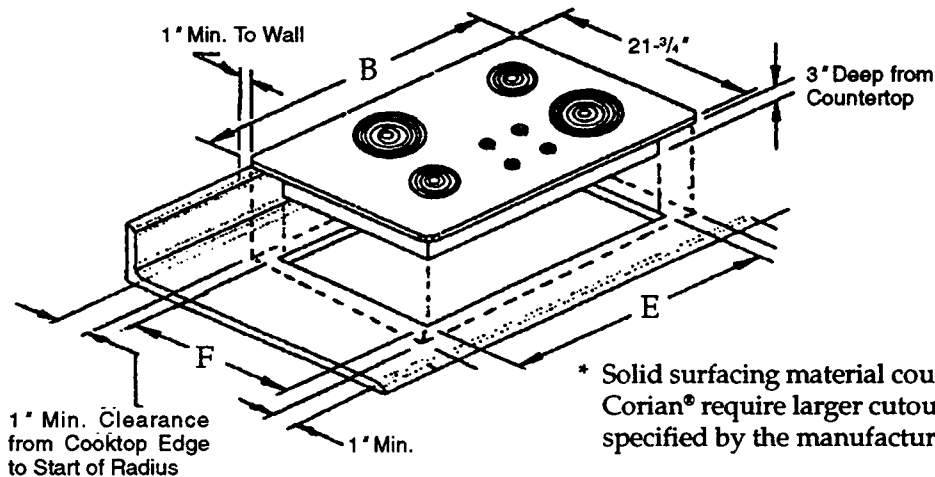
CUTOUT INFORMATION FOR MODEL TMH "P" SERIES



C = 30 inches minimum clearance between the top of the cooking platform and the bottom of the unprotected wood or metal cabinet; or C = 24 inches minimum when bottom of wood or metal cabinet is protected by not less than 1/4 inch asbestos millboard covered with not less than No. 28 MSG sheet steel, 0.015 inch stainless steel, 0.024 inch aluminum or 0.020 inch copper.

MODEL	DIMENSION A	DIMENSION B	DIMENSION E	RATING	KILOWATTS
TMH34PS TMH34PA TMH34PW TMH34PS/8 TMH34PA/8 TMH34PW/8 TMHB34PS TMHB34PW	26-3/4"	29-3/4"	20"	120/240V, 60HZ, 30A, 3-WIRE 120/240V, 60HZ, 30A, 3-WIRE 120/240V, 60HZ, 30A, 3-WIRE 120/208V, 60HZ, 34.7A, 3-WIRE 120/208V, 60HZ, 34.7A, 3-WIRE 120/208V, 60HZ, 34.7A, 3-WIRE 120/240V, 60HZ, 30A, 3-WIRE 120/240V, 60HZ, 30A, 3-WIRE	7.2
TMH35PS TMH35PA TMH35PW TMH35PS/8 TMH35PA/8 TMH35PW/8	26-3/4"	29-3/4"	20"	120/240V, 60HZ, 32.8A, 3-WIRE 120/240V, 60HZ, 32.8A, 3-WIRE 120/240V, 60HZ, 32.8A, 3-WIRE 120/208V, 60HZ, 37.8A, 3-WIRE 120/208V, 60HZ, 37.8A, 3-WIRE 120/208V, 60HZ, 37.8A, 3-WIRE	7.86
TMH45PS TMH45PA TMH45PW TMH45PS/8 TMH45PA/8 TMH45PW/8	42"	45"	20"	120/240V, 60HZ, 37.3A, 3-WIRE 120/240V, 60HZ, 37.3A, 3-WIRE 120/240V, 60HZ, 37.3A, 3-WIRE 120/208V, 60HZ, 43A, 3-WIRE 120/208V, 60HZ, 43A, 3-WIRE 120/208V, 60HZ, 43A, 3-WIRE	8.95
TMH46PS TMH46PS/8	42"	45"	20"	120/240V, 60HZ, 42.5A, 3-WIRE 120/208V, 60HZ, 49A, 3-WIRE	10.2

CUTOUT INFORMATION FOR TMH 30" & 36" MODELS



* Solid surfacing material countertops, such as Surell™ and Corian® require larger cutouts and special installation, as specified by the manufacturers.

Countertop Cutout Dimensions

COOKTOP MODELS	DIM.	REPLACEMENT	NEW INSTALLATION	SOLID SURFACE* MATERIAL	COOKTOP WIDTH "B"
TMH30B TMH30S TMM30W	E	26-1/2" min. 29-7/8" max.	27"	29-3/4"	30-3/4"
	F	18-5/16" min. 20-15/16" max.	19"	20"	
Voltage: 208/240, 60Hz					
Kilowatts: 7.2					
Circuit Required: 30 Ampere—2-Wire					

COOKTOP MODELS	DIM.	REPLACEMENT	NEW INSTALLATION	SOLID SURFACE* MATERIAL	COOKTOP WIDTH "B"
See Chart Below	E	33" min. 35-1/8" max.	33-1/2"	35"	36"
	F	18-5/16" min. 20-15/16" max.	19"	20"	

MODEL	RATING	KILOWATTS
TMH36PS	120/240V, 60HZ, 35.8A, 3-WIRE	8.6
TMH36PA	120/240V, 60HZ, 35.8A, 3-WIRE	
TMH36PW	120/240V, 60HZ, 35.8A, 3-WIRE	
TMH36PS/8	120/208V, 60HZ, 41.4A, 3-WIRE	
TMH36PA/8	120/208V, 60HZ, 41.4A, 3-WIRE	
TMH36PW/8	120/208V, 60HZ, 41.4A, 3-WIRE	
TMHB36PS	120/240V, 60HZ, 35.8A, 3-WIRE	
TMHB36PW	120/240V, 60HZ, 35.8A, 3-WIRE	
TMH36GB	208/208V, 60HZ, 35.8A, 2-WIRE	
TMH36GS	208/240V, 60HZ, 35.8A, 2-WIRE	
TMH36GW	208/240V, 60HZ, 35.8A, 2-WIRE	
TMHCV36GB	208/240V, 60HZ, 35.8A, 2-WIRE	
TMHCV36GS	208/240V, 60HZ, 35.8A, 2-WIRE	
TMHCV36GW	208/240V, 60HZ, 35.8A, 2-WIRE	

CABINET TO COOKTOP DIMENSIONS

The cooktop is designed for use in a base cabinet with a depth of 24" (see Figure 2-1). If the base cabinet has a drawer, a 3-1/2" depth clearance from the countertop to the top of the drawer (or other obstruction) is required.

The maximum depth for the overhead cabinet is 13". The maximum hood depth is 24".

The minimum vertical clearance between the cooktop surface and the overhead depends on the type of overhead cabinets* you have.

* For a wood or metal cabinet whose bottom section is protected by not less than 1/4" flame-retardant millboard, covered with not less than #28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum, or 0.020" copper, the minimum overhead clearance is 24". For a wood or metal cabinet whose bottom section is not protected, the minimum overhead clearance is 30".

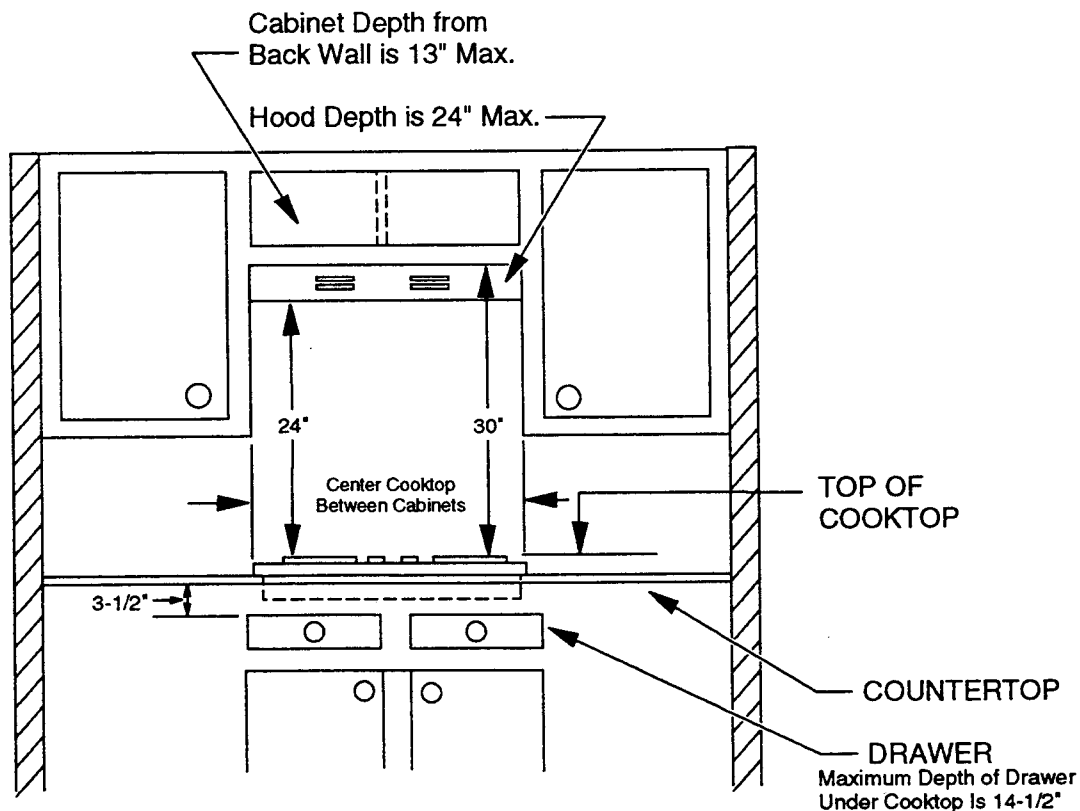


FIGURE 2-1
Cabinet & Cooktop Dimensions

MOUNTING THE COOKTOP

- Using the information on the previous pages, mark the cutout area on the countertop with a pencil and ruler.

NOTE: Countertops made of solid surfacing materials, such as Surell™ and Corian®, require special cutout preparation and installation procedures. Follow the manufacturers guidelines in preparing the cutout before cutting it in the next step.

- Use a sabre saw and make the cutout in the countertop.
- Apply aluminum, heat-reflective tape (such as Scotch® Aluminum Foil Tape #425 or #427) around the top and inside edges of the cutout you just made (see Figure 2-2). Do not wrap the tape along the underside of the countertop. Make sure that the tape extends beyond the outermost flange of the cooktop, and that it covers all four corners.

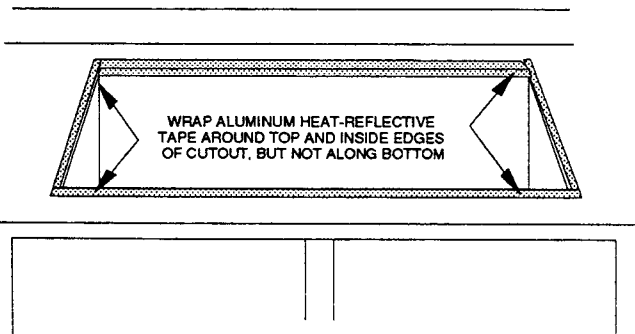


FIGURE 2-2

Installing The Heat-Resistant Tape

- Carefully install the cooktop, (and vent, if one is used), into the cutout in the countertop and center it. Be careful not to scratch the cooktop or the countertop as you install it.
- From under the countertop, loosely install the four brackets to the burner box with the four flatwashers and short screws (see Figure 2-3 for "G" Series cooktops and Figure 2-4 For "P" Series cooktops). NOTE: If spacing prevents using brackets, drill 1/8" starter holes, and secure the rough-in box directly to the countertop with four oval-or flat-head screws (see Figure 2-5).

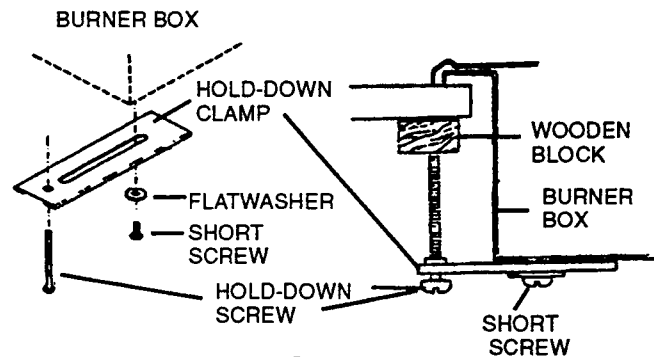


FIGURE 2-3

Securing A "G" Series Cooktop

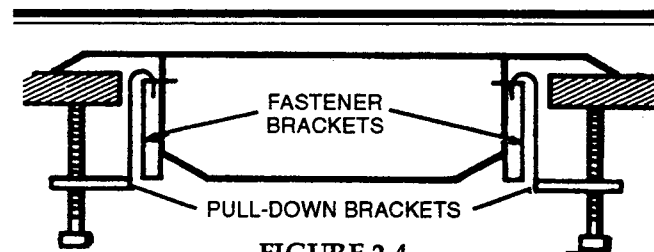


FIGURE 2-4

Securing A "P" Series Cooktop

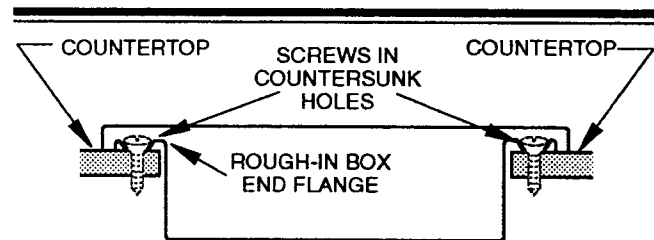


FIGURE 2-5

Securing Directly To The Countertop

NOTE: If you have a countertop made of solid surface material, proceed to step 6, otherwise, proceed to step 7.

- Place short wooden blocks between the hold-down screws and the bottom of the counter (see Figure 2-3). Tighten the two screws at each hold-down bracket, and secure the cooktop to the countertop surface.
- Thread the hold-down screws into the hold-down or pull-down brackets, (Figures 2-3 & 2-4), and then tighten the two screws at each bracket until the cooktop is secured firmly to the surface of the countertop.
- Carefully trim off the excess aluminum heat-reflective tape from around the edge of the cooktop flange.

ELECTRICAL SUPPLY REQUIREMENTS

WARNING

An electrical ground is required on this appliance.

- If a cold water pipe is interrupted by plastic, nonmetallic gaskets, or other insulating materials, do not use for grounding.
- Do not ground to a gas pipe.
- Do not use a fuse in the neutral or grounding circuit. It could result in an electrical shock.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.
- Use a separate power line for each appliance you install. Power requirements are shown on the data plate (see page 1-1). Make sure that you connect each electrical appliance to the proper voltage source. Failure to do so could result in improper operation, equipment, or property damage.

If codes permit, and a separate grounding wire is used, it is recommended that a qualified electrician determine that the grounding path is adequate.

The following information applies to appliance wiring:

- Depending on the appliance rating, a 2- or 3-wire, single phase, 240-volt, or 120-volt, 60 Hz, AC-only electrical supply is required on a separate 15 to 50-ampere circuit, fused on both sides of the line. A time-delay fuse, or circuit breaker, is recom-

mended. The fuse must be sized as per local codes in accordance with the electrical rating of the appliance specified on the data plate.

- Use only copper wire.
- Wire sizes and connections must conform to the requirements of the National Electrical Code, ANSI/NFPA 70—latest edition*, and all local codes and ordinances. Wire sizes and connections must conform with the rating of the appliance. Copies of the standards listed above may be obtained from:

* *National Fire Protection Association
Batterymarch Park
Quincy, Massachusetts 02269*

- Each appliance should be connected directly to the fused disconnect (or circuit breaker) through flexible, armored, or non-metallic sheathed, copper cable. The flexible, armored cable that extends from the appliance should be connected directly to the junction box.
- Locate the junction box to allow as much slack as possible between the junction box and the appliance so that the appliances can be moved if servicing is ever necessary. Do not cut the conduit.
- A U.L.-listed, 1/2" conduit connector must be provided at the junction box.
- Wiring diagrams are shown in section 5 of this manual.

WIRING THE COOKTOP

PREPARATIONS

The cooktop is manufactured with a power cable that can be hard-wired to a junction box. The cooktop also uses a green grounding wire that is connected to the frame. Connect the free end of the power cable to a junction box through a U.L.-listed conduit connector, according to the local codes and ordinances.

There are two wiring methods that can be used to wire an appliance to a junction box, depending upon the local codes. The first method is called "grounded neutral." It permits the neutral (white) wire to be connected to the green, or bare frame-grounding connector wire. The second method is called "ungrounded neutral." It keeps the ground wiring separate from the white (neutral) wire. You can use whichever procedure applies to your specific installation, but remember that you need a separate, fused line for each appliance you install.

To wire an electrical appliance to an AC junction box, perform the following steps.

1. If not already done, turn off the power to the junction box line(s) at the breaker or fuse box.
2. Insert the cable coming from the appliance through the flexible conduit that was supplied with the cooktop.
3. Connect one end of the conduit to the strain relief clamp on the cooktop.
4. Insert the power supply wires, coming from the cooktop, through the conduit opening in the junction box, and secure the end of the conduit to a U.L.-listed conduit connector (see Figure 2-6).
5. Remove $\frac{3}{8}$ " of insulation from each of the cable wires.

Proceed to whichever one of the following procedures applies to your type of installation.

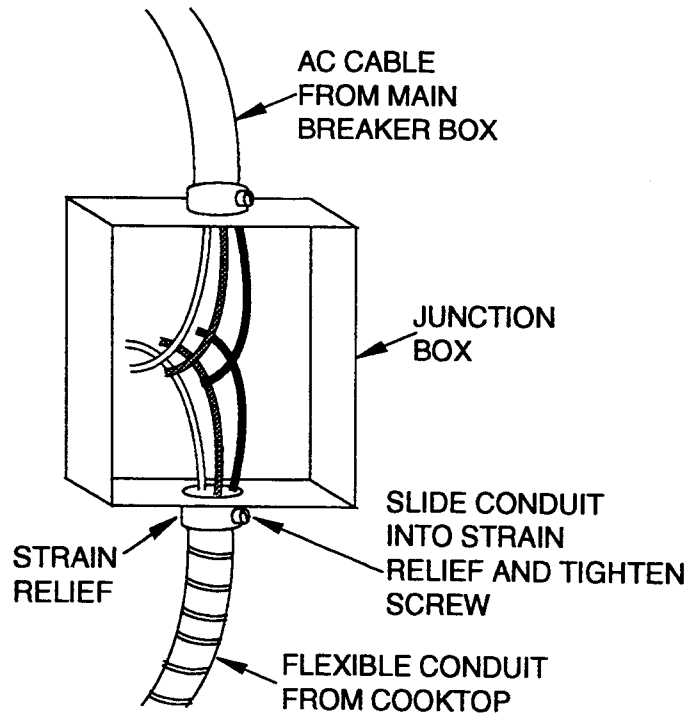


FIGURE 2-6

Wiring The Cooktop To A Junction Box

GROUNDING NEUTRAL

Refer to Figure 2-7 for the following steps.

1. When you connect the cable wires, hold the bare ends next to each other, and twist a wire nut over them. Connect the wires coming from the appliance cable, to the wires coming from the power supply cable as follows:
 - a) Green (or bare) appliance cable wire to the white power supply wire.
 - b) Black appliance cable wire to the black power supply wire.
 - c) Red appliance cable wire to the red power supply wire.
2. Carefully check each connection and make sure that it is secure, and that no bare wires can short together.
3. Position the wires inside the junction box, and install the cover.

Do not apply power until you are instructed to do so on page 2-10.

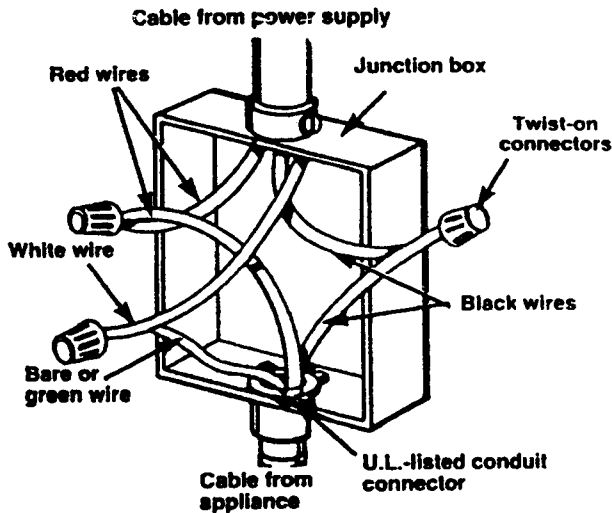


FIGURE 2-7
Grounded Neutral Wiring

UNGROUNDING NEUTRAL

Refer to Figure 2-8 for the following steps.

1. When you connect the wires, hold the bare ends next to each other, and twist a wire nut over them. Connect the wires coming from the appliance cable, to the wires coming from the power supply cable as follows:
 - a) Green (or bare) appliance cable wire to the green power supply wire.
 - b) Black appliance cable wire to the black power supply wire.
 - c) Red appliance cable wire to the red power supply wire.
 - d) Connect a wire nut over the free end of the white wire.
2. Carefully check each connection and make sure that it is secure, and that no bare wires can short together.
3. Position the wires inside the junction box, and install the cover.

Do not apply power until you are instructed to do so on page 2-10.

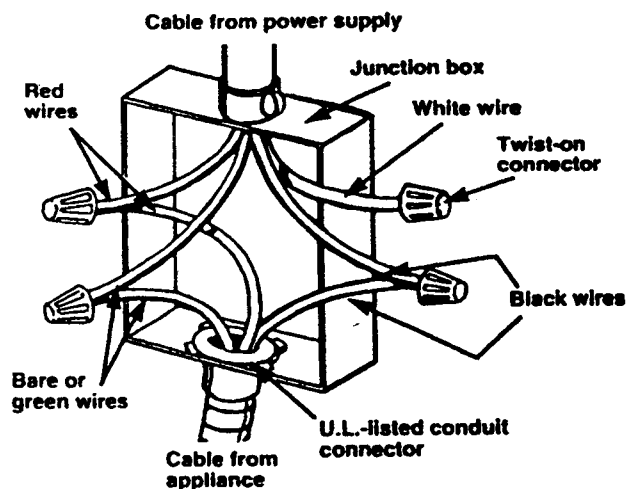


FIGURE 2-8
Ungrounded Neutral Wiring

INSTALLING THE COOKTOP ELEMENTS

To install the elements and their associated hardware on the cooktop, refer to Figure 2-9, and use the following procedure:

1. Grasp the front of the cooktop at the openings of the front elements and lift it, then swing the support arm against the front of the rough-in box, and lower the cooktop so that it rests on the support.
2. Set the two drip pans (round or rectangular, depending on the cooktop model) into position inside the rough-in box.
3. Lift the cooktop and swing the support arm back inside the rough-in box, then lower the cooktop into place.

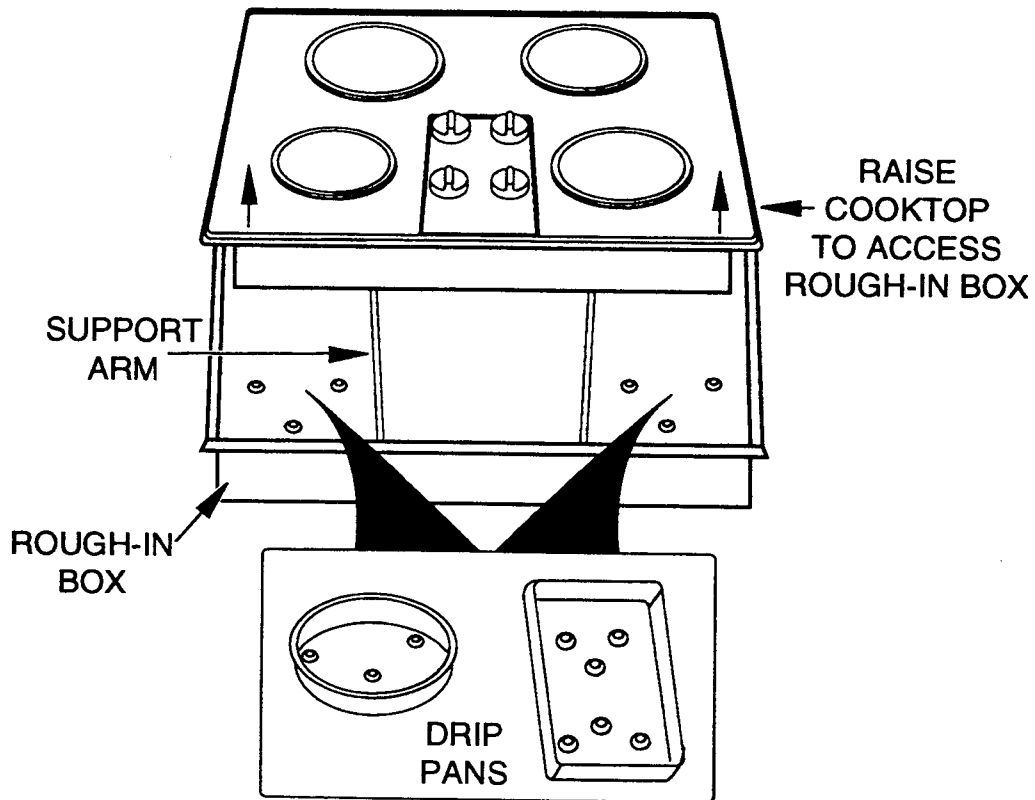


FIGURE 2-9
Installing The Drip Pans

Refer to Figure 2-10 for the following steps.

4. Install the reflector bowls or trim rings (depending on the model) into place on the maintop. Position each one so that the opening is over the receptacle block so that you can install the elements.
5. Install the 4", 6" and 8" cooktop elements (depending on the model) into their cooktop locations.

To install an element:

- a) Insert the electrode ends into the receptacle block openings, and press them firmly into the terminals.
 - b) Lower the element so that the end of the stationary support bracket fits into the slot in the reflector bowl (or maintop), then pull the element toward the slot just enough to hold it in place.
6. If not already done, install the knobs on their control shafts. Refer to "Features" on pages 1-2 and 1-3 for the locations of the knobs for your particular model.

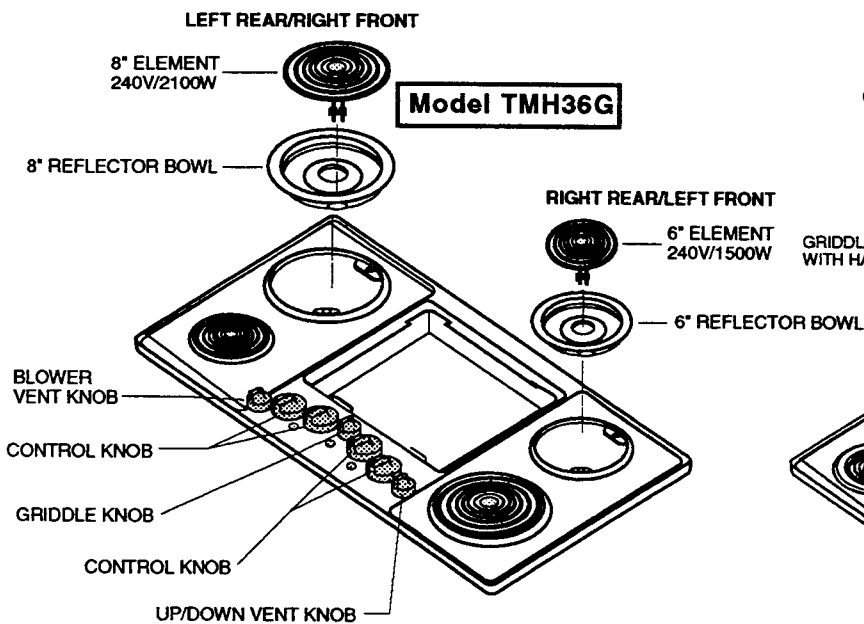


FIGURE 2-10

Installing The Cooktop Elements/Hardware

Refer to Figure 2-11 for the following steps.

7. If your cooktop has a griddle 'n grill, install it as follows. If not, proceed to step 8.
 - a) Install the griddle drip pan into the center of the cooktop with the cutout over the griddle receptacle block.
 - b) Insert the griddle element electrodes into the receptacle block terminals, and lower the ends of the stationary supports so they fit securely into the griddle drip pan indents.
 - c) Install the griddle kit with handles over the griddle element as shown.
 - d) Install the grill over the griddle kit with handles, as shown.
 - e) Install the griddle cover over the grill.
8. Apply power to the cooktop at the AC junction box, then proceed to "Use And Care."

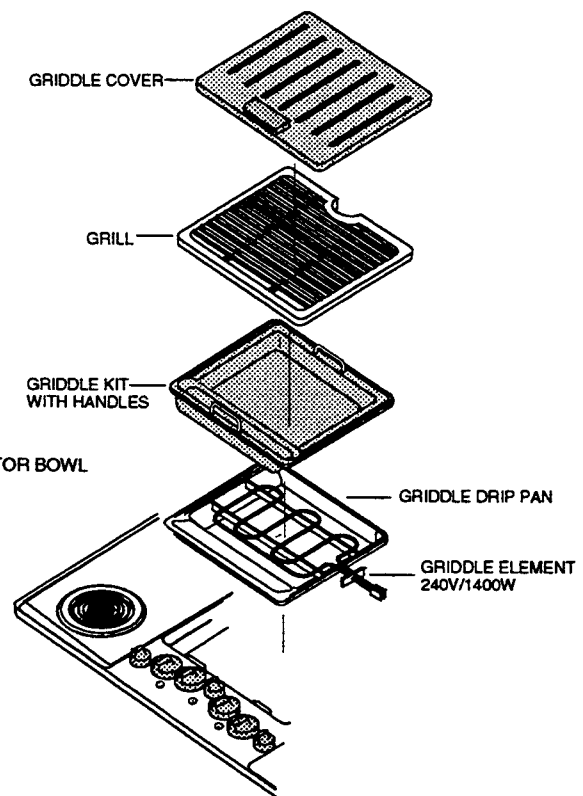


FIGURE 2-11

Installing The Griddle 'n Grill

USE AND CARE

USING THE COOKTOP

HEAT CONTROLS

⚠ WARNING

Make sure that all of the control knobs are turned OFF, and that the Safety Light is OFF when you are not cooking. Someone could be burned, or a fire could start if a surface unit is accidentally left ON.

The cooktop is equipped with infinite switch controls (see Figure 3-1) that place an infinite number of heat settings at your disposal. There are no fixed positions between the high and low settings. You may turn the knob in either direction to any numbered setting, or in between the numbers.

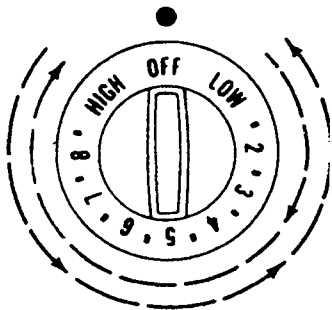


FIGURE 3-1
Heat Controls

To turn a heat control on, push the control knob in firmly, and turn it in either direction to the desired setting (see Figure 3-2).

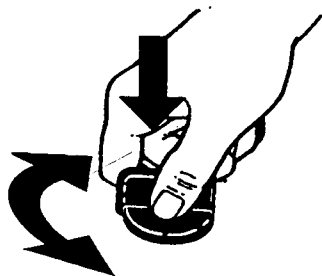


FIGURE 3-2
Turning On A Heat Control

ELEMENT "ON" LIGHTS

When any control knob is turned to its "On" position, an element ON light will glow to give you a visual indication that the element is hot. Element ON lights are usually adjacent to the control knobs, (see Figure 3-3), and will remain lit until the control is turned off.

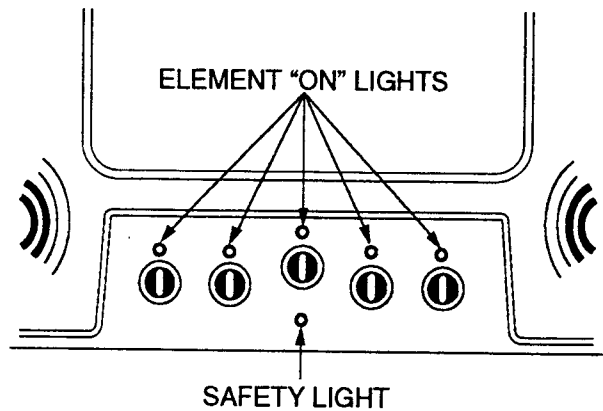


FIGURE 3-3
Element On & Safety Lights

SAFETY LIGHT

The safety light is located at the front and center of the cooktop, below the control knobs (see Figure 3-3). This safety light glows whenever an element is turned on, and will remain on until all the elements are turned off.

USING THE GRIDDLE 'N GRILL MODELS TMH36G, TMHCV36G, TMH36P, & TMH45P

⚠ WARNING

Make sure that all of the control knobs are turned OFF and that the Safety Light is OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left ON.

ELEMENT "ON" LIGHT

The Element "On" Light (Figure 3-3) on the control panel glows whenever the grill element is turned on.

CONTROL SETTING

NOTE: Before you use the grill for the first time, wash it with warm, soapy water and a soft cloth, then rinse and dry it. You can also safely use soapy plastic, nylon, or wet steel-wool scrubbing pads on the grill.

To set the control knob, push it in, and turn it in either direction to the desired setting (Figure 3-2). For best results, preheat the grill for ten minutes on the HIGH setting, then reduce the heat to the desired setting.

REMOVING/REINSTALLING THE ELEMENTS

⚠ WARNING

Make sure that all of the control knobs are turned OFF and that the Safety Light is OFF before you remove an element. Also make sure that the element is cool before you handle it or you could be burned.

To remove a cooktop or a griddle element, refer to Figures 3-4 and 3-5, and use the following procedure:

1. Push in slightly on the element and raise the end of the fixed support on the element so it is out of the slot in the reflector bowl or griddle drip pan.

2. With the end of the fixed support just above the reflector bowl, pull out firmly on the element until it is free of the receptacle block, and remove it.

To reinstall a cooktop or griddle element:

1. Insert the electrode ends firmly into the receptacle block terminals.
2. Lower the element so that the end of the fixed support fits into the slot in the reflector bowl or the griddle drip pan.
3. Pull the element toward the slot so that it fits securely in place.

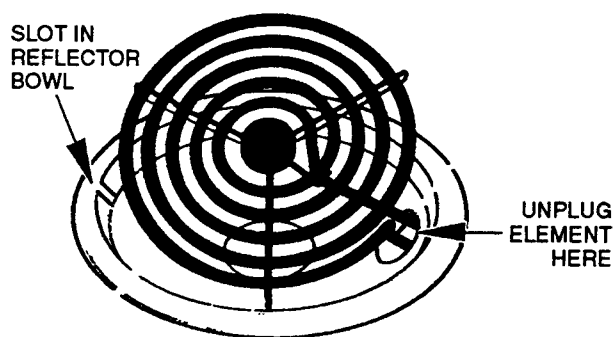


FIGURE 3-4

Removing The Cooktop Element

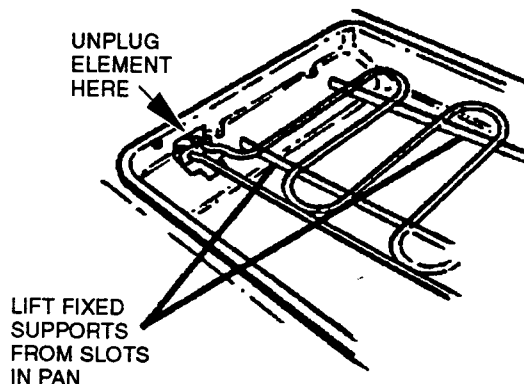


FIGURE 3-5

Removing The Griddle Element

CARING FOR THE COOKTOP

WARNING

Make sure that all the controls are turned OFF and that the cooktop is cool before cleaning. Do not allow moisture to collect in the control area when cleaning.

GUIDELINES FOR CARE

1. Use the mildest cleaning procedure that will do the job efficiently and effectively.
2. Always rub in the direction of polish lines for maximum effectiveness, to avoid marring the surface.
3. Use only soft cloths, fibrous brushes, plastic or stainless steel pads for cleaning and scouring.
4. Rinse thoroughly with fresh water after every cleaning operation.
5. Always wipe dry to avoid water marks.

CHROME

For cleaning the highly polished chrome parts, use hot sudsy water. Remove stubborn stains with a good nonabrasive chrome cleaner or a nylon scrubber. Never use non-soap-filled steel wool, a metal scouring pad or abrasive scouring powder, since these can scratch the finish.

PORCELAIN ENAMEL

The porcelain enamel used on your cooktop is acid resistant, but not acid proof. Therefore, if acid foods, such as citric juices, tomatoes, rhubarb or vinegar, as well as alcohol or milk, are spilled on the porcelain enamel, they should be wiped up immediately. If not removed, it may affect the porcelain finish. Use a paper towel or dry cloth on warm surfaces.

Other food soils can be wiped up with warm soapy water, after the cooktop has cooled. Rinse and wipe dry.

The rough-in box also has a porcelain enamel finish.

BRUSHED STAINLESS STEEL

There is a protective oil coating on the metal, that is left on during manufacturing. Some of the oil remains during final assembly, packaging and storage. This protective oil will tend to show fingermarks. It can be washed off with a mixture of warm, soapy water and household ammonia. Use one tablespoon of ammonia per quart of warm water. Then rinse with a soft cloth wrung out in warm, clear water. Finally, wipe dry in the direction of the grain. It may take five or six washings with the ammonia and water solution before the oil is removed.

Never use a scouring powder or abrasive of any kind.

Acid foods such as tomato products, milk, lemon juice, cooked green vegetables and salt can cause pitting or staining if not wiped up immediately.

GRIDDLE 'N GRILL CLEANING

Griddle

CAUTION

Do not clean any removable parts of this cooktop in a self-cleaning oven. Do not wash heating element or immerse it in water. The heating element will clean itself. Never use steel wool, metal scouring pads, or scouring power on any part of the griddle.

The griddle is easy to clean without soaking or tiresome scouring. To keep the nonstick finish clean and effective, follow these rules:

- Always wash the griddle with hot sudsy water after cooking. Rinse thoroughly with hot water and dry. Although water from the faucet will rinse away most visible residues, a thin layer of grease may cling to the surface and eventually build up, causing the finish to stain or even lose some of its release property.
- A spotted white film may form on the nonstick finish. This is an accumulation of minerals from water and is not a defect in the manufacture. To remove the film, use a soft cloth, saturated with lemon juice or vinegar, and rub it over the finish. After wiping with the solution, recondition the nonstick finish with cooking oil.

- Periodically, scrub the nonstick surface with a plastic mesh pad or a cellulose sponge. If there is a stubborn spot, use a plastic or rubber scrubber to remove it.
- The underside of the griddle has a special heat-resistant black finish. Clean it only by washing with hot sudsy water, rinse thoroughly and dry. With use, the black finish may become scratched but this is normal and will not affect the performance of the griddle. However, complete removal of the black finish from the underside of the griddle will greatly reduce its efficiency.
- Once food soil build up is removed, the nonstick finish must be conditioned again. This applies whether it has been cleaned in a dishwasher or with a commercial cleaner for a nonstick finish, such as "Dip-It®."

Grill

- Make certain the control is off and all parts are cool enough to touch. The grill, the heating element, the support rods and the drip pan are removable. All parts except the heating element can be washed in hot sudsy water.
- The grill will gradually blacken with use. The blackening is caused by carbon deposits not food soil, and it is normal.
- Soak the grill in hot, soapy water, to soften cooked on food. Use a soap-filled steel wool pad for stubborn food soil. Rinse thoroughly and dry.

COOKTOP CLEANING CHART

Part/Material/Soil	Cleaning Products/Direction
ALUMINUM Filters (TMHCV36G) Secondary Drip Pans (TMH30) • Grease, dirt	Hot sudsy water or wash in dishwasher • Agitate or wash in hot soapy water, rinse thoroughly and allow to dry, or put through a dishwasher cycle.
Griddle, Anodized • Normal Soil	Hot sudsy water. Do not immerse hot griddle in water, allow to cool, then cover with wet paper towels. • Wash, rinse thoroughly with hot water, and dry. To maintain the attractive appearance of the griddle and to keep its cooking efficiency, <u>it is important that the griddle be thoroughly cleaned after each use.</u> Always completely wash and rinse the griddle using sufficient cleanser and pressure to remove the food soil. If a thin film of food residue is allowed to build up and carbonize when reheated, food may stick. Imprints in areas where food was cooked may be noticed on the slick surface, but this does not effect cooking performance. A very, very light coating of oil rubbed in with a paper towel will even this appearance. In cleaning, use the mildest cleaner and scouring pad necessary to remove the food soil.
• Hard to Remove Soil	Cleansers: Baking Soda, Bon Ami®, Comet®, Ajax® or Zud®. • Use a damp sponge, nylon scrubber. Nylon Scouring Pad: Scotch Brite®. • Use with a powdered chlorine based cleanser such as Comet or Ajax. For stubborn stains make a paste of one of the chlorine based cleaning agents. Allow it to stand for 10 minutes. <u>DO NOT LET THE PASTE OF CLEANSER AND WATER GET DRY. KEEP IT MOIST DURING THE STANDING TIME.</u> Using a circular motion, rub the stain with a nylon pad, wash, rinse thoroughly and dry. <div style="border: 1px solid black; border-radius: 15px; padding: 10px; margin-top: 10px;"> <p>Never wash the griddle in the dishwasher. The caustic detergent used in the dishwasher will discolor the surface. Never use oven cleaners or other harsh cleaning agents, this could destroy the surface.</p> </div>

Cleaning Chart (Continued)

Part/Material/Soil	Cleaning Products/Direction
Grill <ul style="list-style-type: none"> • Normal Soil <hr/> <ul style="list-style-type: none"> • Heavy Soil 	<p style="text-align: center;">DO NOT USE OVEN CLEANERS</p> <p>Hot sudsy water</p> <ul style="list-style-type: none"> • Always wash and rinse the grill thoroughly after each use. It can be washed in the dishwasher if burned on residue is removed first. <hr/> <ul style="list-style-type: none"> • Soak grill in hot, sudsy water to which a household cleaner like ammonia has been added.
CHROME PLATED Reflector Bowls	<p>Hot sudsy water.</p> <ul style="list-style-type: none"> • Wash, rinse thoroughly with hot water, and dry. <p>Chrome Cleaners: Soft Scrub®, Zud, S.O.S®, Brillo®</p> <ul style="list-style-type: none"> • Never use a non-soap filled steel wool pad, a metal scouring pad or an abrasive scouring powder. These may scratch the finish.
GALVANIZED STEEL Rough-in Box	<p>Hot sudsy water.</p> <ul style="list-style-type: none"> • Wash, rinse thoroughly with hot water, and dry.
ELEMENTS	<p>DO NOT RINSE OR IMMERSE ANY ELEMENT IN WATER. The elements will clean themselves when turned on to the HI setting. Drip pan must be in place. Do not leave the cooktop unattended while cleaning any element.</p>
PLASTIC Control Knobs	<p>Hot sudsy water.</p> <ul style="list-style-type: none"> • Wash, rinse thoroughly with hot water, and dry.
PORCELAIN ENAMEL Cooktop, Griddle'n Grill Cover	<p>Porcelain Enamel used on the cooktop is acid resistant, but not acid proof. If foods such as citric juices, tomatoes, vinegar, milk, etc. are spilled, wipe them up immediately or it may effect the finish.</p> <p>Hot sudsy water.</p> <ul style="list-style-type: none"> • Wash, rinse thoroughly with hot water, and dry. <p>Abrasive Cleaners: Bon ami®, soap filled steel wool pad, S.O.S.</p> <ul style="list-style-type: none"> • For stubborn stains occasional use of mild abrasive cleaners or a soap filled steel wool pad is okay. Abrasive cleaners, used vigorously or too often can eventually harm the enamel.
STAINLESS STEEL Cooktop, Secondary Trays (TMH36), Griddle' Grill Drip Pan Vent (TMHCV36G) <ul style="list-style-type: none"> • Grease, food spatters, fingerprints 	<p>Nonabrasive Cleaners: Hot soapy water, ammonia or detergent and water.</p> <ul style="list-style-type: none"> • Apply with sponge or cloth, then wipe clean using a clean cloth and thoroughly dry the surface. • Wipe off the stainless steel front and back panels of the vent after each use. Rinse, then polish with a dry cloth, rubbing in the direction of the grain. • If grease has accumulated on the inside of the back panel of the vent, use a nylon or other soft-touch spatula to lift the accumulated grease from the back panel. To reach the back panel, remove the front panel and filters. See page 16. <p>Mild Cleaners: General kitchen cleaners such as Fantastic®, Formula 409®. Use a stainless steel polish after cleaning to protect and maintain luster (such as Stainless Steel Magic®).</p> <p>Vinegar: to remove hard water spots.</p> <ul style="list-style-type: none"> • Apply with sponge or cloth, then wipe clean using a clean cloth and thoroughly dry the surface. <p>Mild abrasive Cleaners: RevereWare Stainless Steel Cleaner®, Kleen King® Stainless Steel Cleaner.</p> <ul style="list-style-type: none"> • Apply with a damp sponge or cloth. <i>Rub lightly in direction of the polish lines.</i> Wipe clean using damp cloth or sponge and dry surface. <div style="border: 1px solid black; border-radius: 15px; padding: 10px; margin-top: 10px;"> <p>Remember, chlorine or chlorine compounds (check the labels) are corrosive even to stainless steel. It is very important to rinse thoroughly and dry if a cleaning agent with chlorine is used.</p> </div>
<ul style="list-style-type: none"> • Heat Tint or discoloration 	<p>Abrasive Cleaners: RevereWare stainless Steel Cleaner, Zud®.</p> <ul style="list-style-type: none"> • Apply with a damp cloth or sponge. Satisfactory for uses on all finishes if rubbing is light. <i>Use in direction of polish lines.</i>

SERVICING THE COMPONENTS

CAUTION

When you work inside the cooktop, be careful when handling the sheet metal parts. Sharp edges could be present, and you can cut yourself if you are not careful.

This section of the manual instructs you on how to service the individual components inside the following series electric cooktops:

- Model TMH30
- Model TMH34P
- Model TMH35P
- Model TMH36P
- Model TMH36G
- Model TMHCV36G

- Model TMH45P
- Model TMH46P

These cooktops contain the following serviceable components:

- Maintop
- Switches
- Pilot Light
- Receptacle block mounting clip and terminal

Refer to the section on the following pages for the component you wish to service.

NOTE: If you need to service the Model CV2236 Cook 'n' Vent, refer to Service Manual LIT #90-52-053.

REPLACING THE MAINTOP

⚠ WARNING

Disconnect power to the cooktop before servicing it. Before turning power ON, be sure that all controls are in the OFF position.

1. Turn off the power to the cooktop at the junction box.
2. Remove the cooktop elements, reflector bowls, and trim rings from the maintop and set them aside.
3. If your cooktop has a griddle 'n grill, remove the griddle cover, grill, griddle with handles, griddle element, and griddle drip pan from the maintop.
4. Remove the phillips screws from the cooktop receptacle block mounting clips (see Figure 4-1), and unhook them from the maintop.

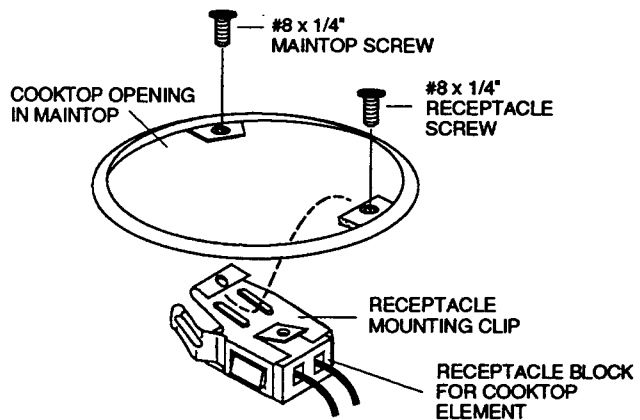


FIGURE 4-1

Removing The Receptacle Block & Maintop Screws

5. Remove the phillips screws inside each of the cooktop element openings that secure the maintop to the rough-in box (see Figure 4-1).

Refer to Figure 4-2 for the following steps.

6. Pull the knobs off the control shafts and set them aside.
7. Remove the hex nuts and nylon flat washers from the control shafts and set the hardware aside.

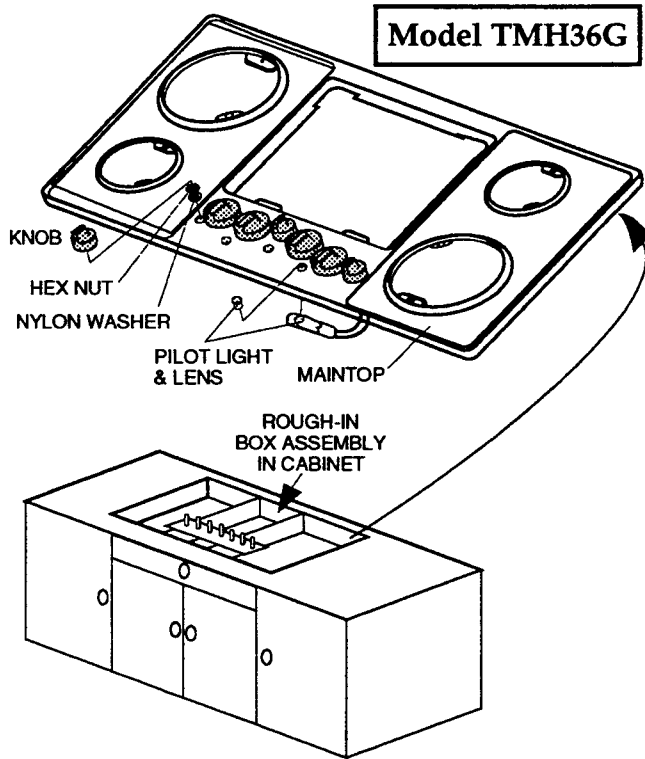


FIGURE 4-2

Removing The Knobs, Hardware, & Pilot Lights

8. Lift the front of the maintop off the rough-in box so that you can access the pilot lights, (if your model has pilot lights). Remove the pilot lights, as shown on page 4-5. If the lenses are separate from the pilot light body, as shown in Figure 4-3, remove the lenses from the maintop after you unclip the body.

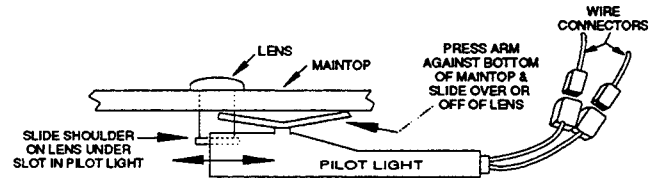


FIGURE 4-3

Pilot Light With Separate Lens

9. Remove the maintop from the rough-in box and discard it.
10. Install the new maintop over the rough-in box and reverse the previous procedure to reassemble the components. When you have finished reassembling the cooktop, re-apply power, and check out the operation.

REPLACING A SWITCH

The following section gives a general procedure for replacing a switch on the cooktop. Your cooktop may have more than one type of switch, as shown in Figure 4-4, but the procedure for removing and replacing each one is the same.

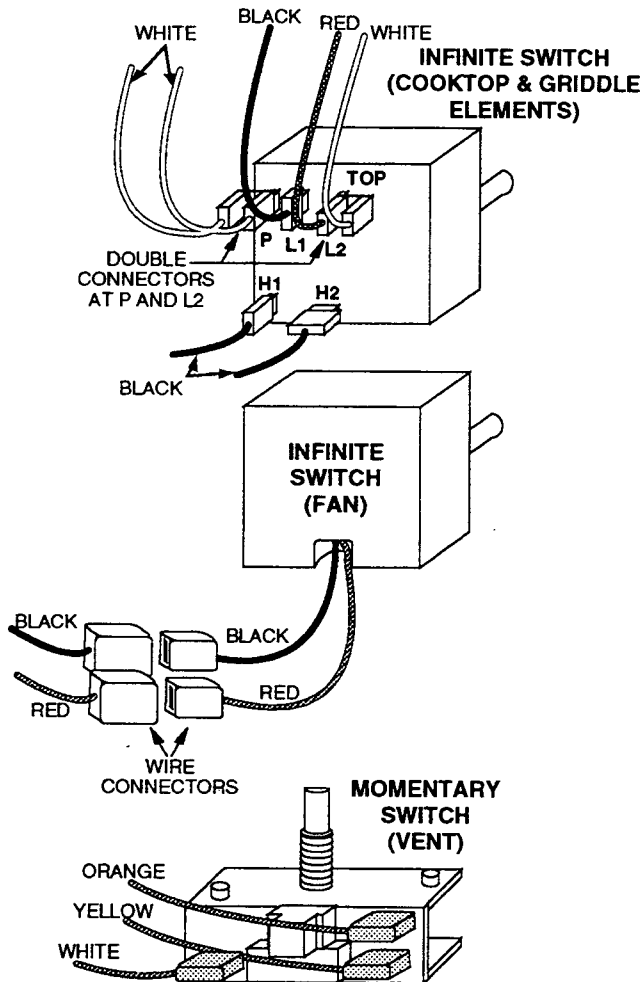


FIGURE 4-4
Typical Switches Used In Cooktop

⚠ WARNING

Disconnect power to the cooktop before servicing it. Before turning power ON, be sure that all controls are in the OFF position.

1. Turn off the power to the cooktop at the junction box.

2. Raise the front of the maintop and swing the bracket arm forward so that it rests against the front of the rough-in box (see Figure 4-5).

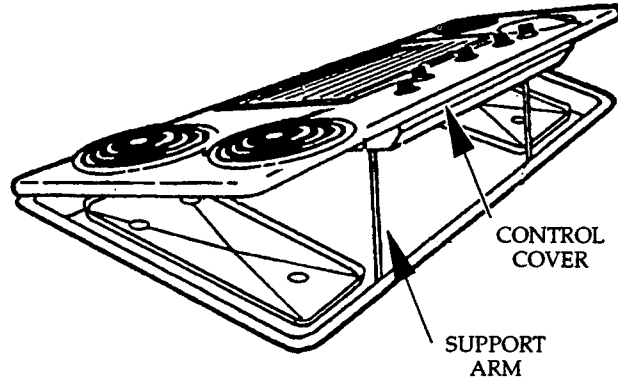


FIGURE 4-5
Raising The Front Of The Maintop

3. Remove the two phillips screws from the control cover and remove the cover (see Figure 4-5 for the cover location).
4. Remove the hex nut and nylon flat washer from the defective switch, and remove it from the maintop so you can easily access the wires going to it.
5. One at a time, pull the wires off the terminals of the old switch and connect them to the terminals with the same markings (L1, H2, etc.) on the new switch.
6. Position the switch with the flatted shaft positioned so that the knob will read correctly when it is installed on the shaft. If you are unsure, place the knob on the shaft momentarily to check the positioning. Mount the switch to the maintop with the nylon washer and hex nut you removed earlier, and reinstall the knob.
7. Reinstall the control cover with the two phillips screws. Make sure that you do not pinch any wires when you install the cover.
8. Raise the maintop slightly and swing the support arm under it, then lower the maintop into place.
9. Reapply power to the cooktop and check the cooktop for proper operation.

REPLACING A PILOT LIGHT

⚠ WARNING

Disconnect power to the cooktop before servicing it. Before turning power ON, be sure that all controls are in the OFF position.

1. Turn off the power to the cooktop at the junction box.
2. Raise the front of the maintop and swing the bracket arm forward so that it rests against the front of the rough-in box (see Figure 4-6).

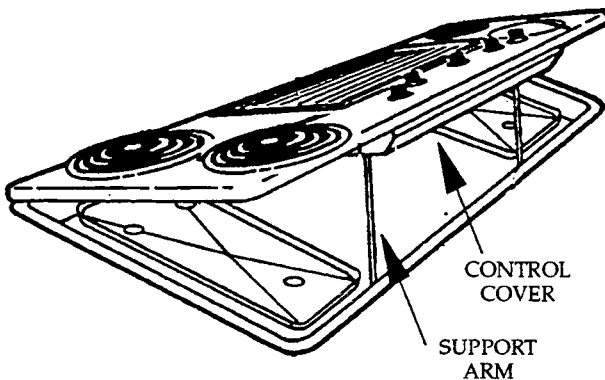


FIGURE 4-6

Raising The Front Of The Maintop

3. Remove the two phillips screws from the control cover and remove the cover (see Figure 4-6 for the cover location).

4. To remove a defective pilot light from the maintop, depending on the model cooktop, slide it off the bottom shoulder of the lens (Figure 4-7A), remove the hex nut, (Figure 4-7B), or unsnap it from the cutout (Figure 4-7C); then unplug the wires from the connectors.

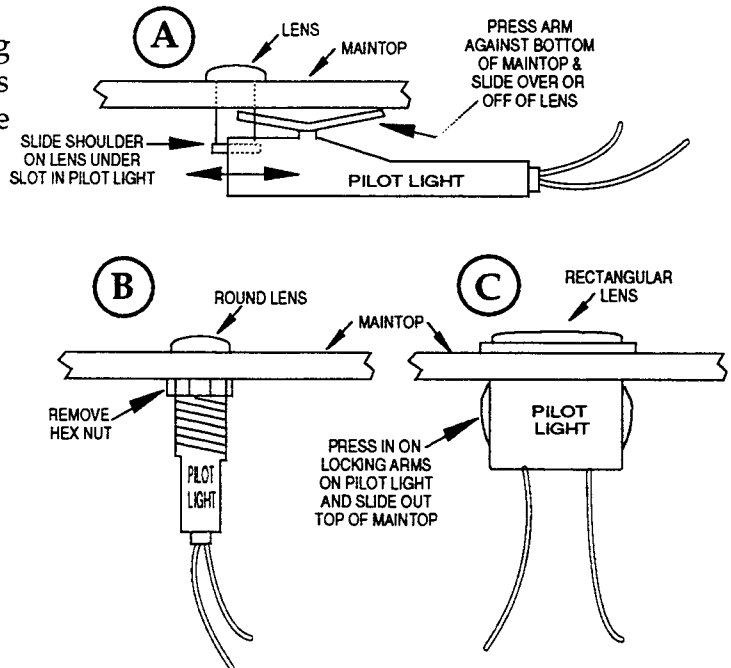


FIGURE 4-7

Removing/Reinstalling A Pilot Light

5. Secure the replacement pilot light to the maintop and plug in the wire connectors.
6. Reinstall the control cover with the two phillips screws. Make sure that you do not pinch any wires between the cover and the frame when you install it.
7. Raise the maintop slightly and swing the support arm under it, then lower the maintop into place.
8. Reapply power to the cooktop and check the pilot light for proper operation.

REPLACING A RECEPTACLE BLOCK MOUNTING CLIP OR TERMINAL

⚠ WARNING

Disconnect power to the cooktop before servicing it. Before turning power ON, be sure that all controls are in the OFF position.

REMOVING A RECEPTACLE BLOCK

1. Turn off the power to the cooktop at the junction box.
2. a) *If the griddle receptacle block is defective, remove the griddle 'n grill components from the maintop (see Page 2-10) and set them aside.*
b) *If a cooktop element receptacle block is defective, remove the element and the reflector bowl or trim ring from the maintop at the defective receptacle block location.*

3. Remove the defective cooktop receptacle block from the maintop, (see Figure 4-8), or the defective griddle element receptacle block from the middle frame (see Figure 4-9).

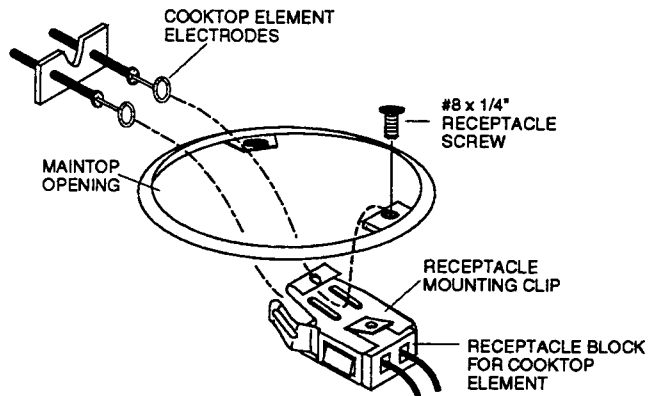


FIGURE 4-8

Removing The Cooktop Element

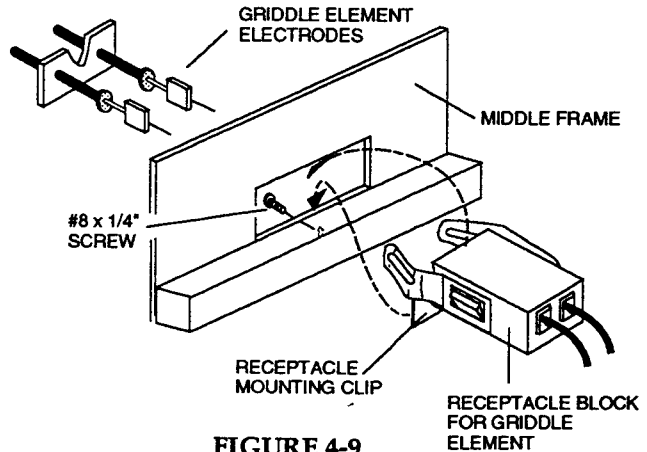


FIGURE 4-9

Removing The Griddle Element

REPLACING A RECEPTACLE BLOCK MOUNTING CLIP

To replace a defective receptacle block mounting clip for the cooktop element (see Figure 4-10), or the griddle element (see Figure 4-11), perform the following steps.

1. Use a screwdriver blade, and pry the clip away from the tabs on each side of the receptacle block; then remove the clip.

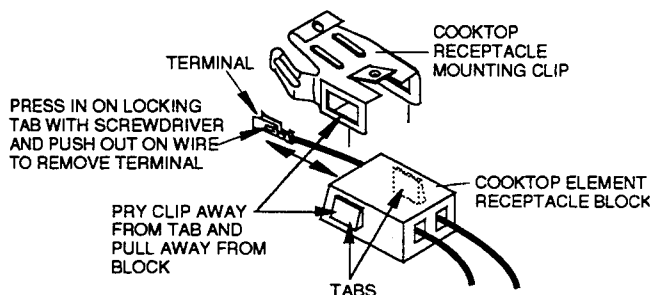


FIGURE 4-10

Removing The Cooktop Element Receptacle Mounting Clip Or Terminal

2. Position the new mounting clip as shown in the illustration and press it onto the receptacle block so the tabs fit into the slots.
3. Mount the receptacle block to the maintop or the middle frame with the screw you removed earlier.
4. Reassemble the cooktop element, or the griddle 'n grill assembly on the maintop.
5. Apply power to the cooktop and check out the operation.

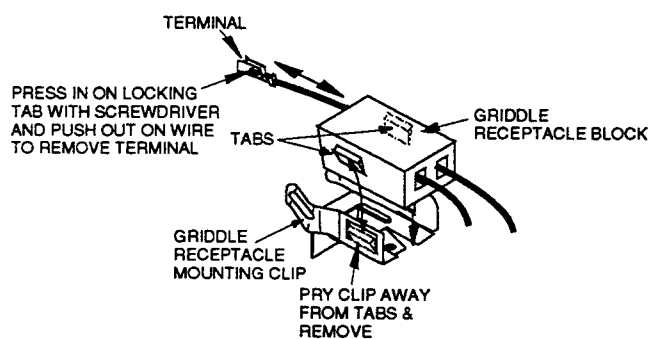


FIGURE 4-11

Removing The Griddle Element Receptacle Mounting Clip Or Terminal

REPLACING A RECEPTACLE BLOCK TERMINAL

To replace a defective terminal in a receptacle block (see Figures 4-10 or 4-11 on the previous page), perform the following steps.

1. Insert a small screwdriver blade into the receptacle block terminal opening, and press against the locking tabs on each side of the terminal to bend them in; then push the terminal out the front of the receptacle block.
2. Cut the old terminal from the end of the wire. Leave the wire in the receptacle block.
3. Prepare the terminal wire by removing approximately $\frac{1}{4}$ " of insulation from the cut end (see Figure 4-12).
4. Crimp the new terminal onto the prepared end of the wire.
5. Position the terminal as shown in Figure 4-10 or 4-11, and pull it into the receptacle block opening until the locking tabs "click" into place. Push out on the wire to make sure that the terminal is seated properly.
6. Mount the receptacle block to the maintop or the middle frame with the screw you removed earlier.
7. Reassemble the cooktop element, or the griddle 'n grill assembly on the maintop.
8. Apply power to the cooktop and check out the operation.

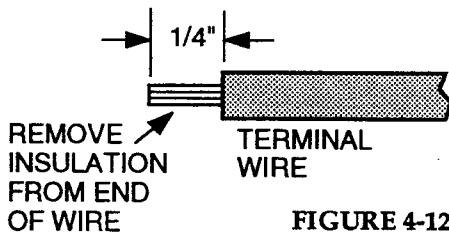
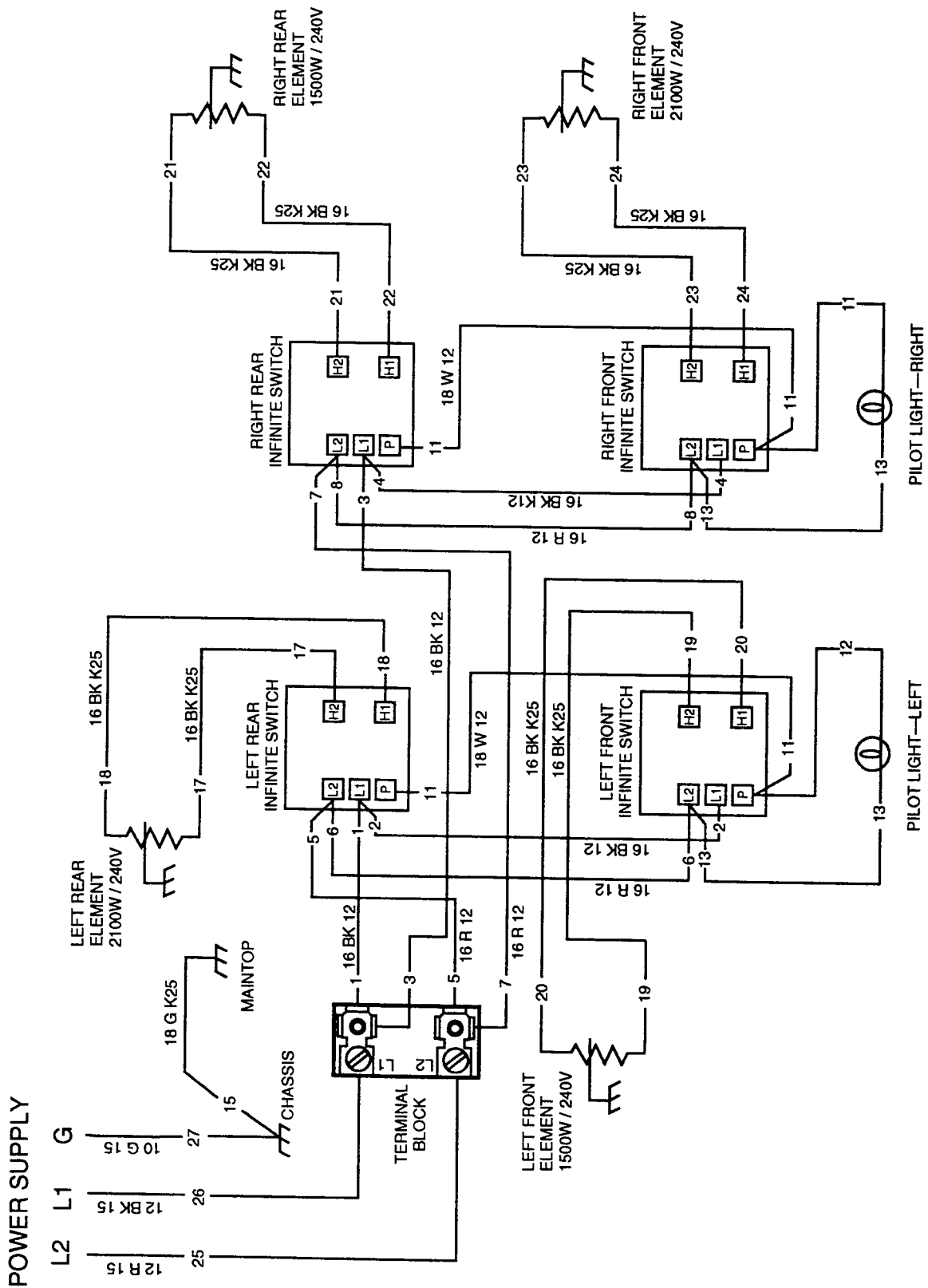


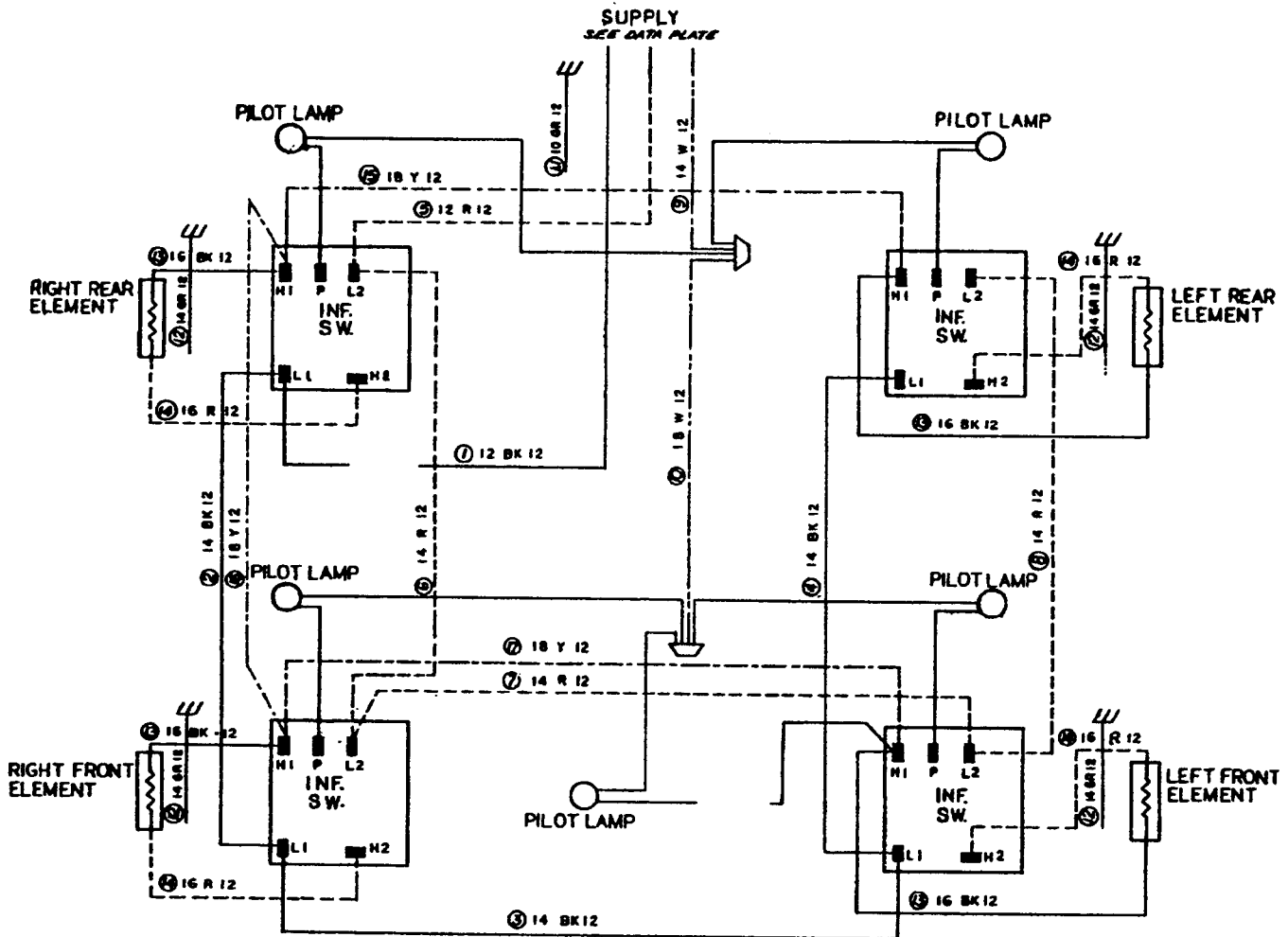
FIGURE 4-12
Preparing The Terminal Wire

WIRING DIAGRAMS

MODEL TMH30

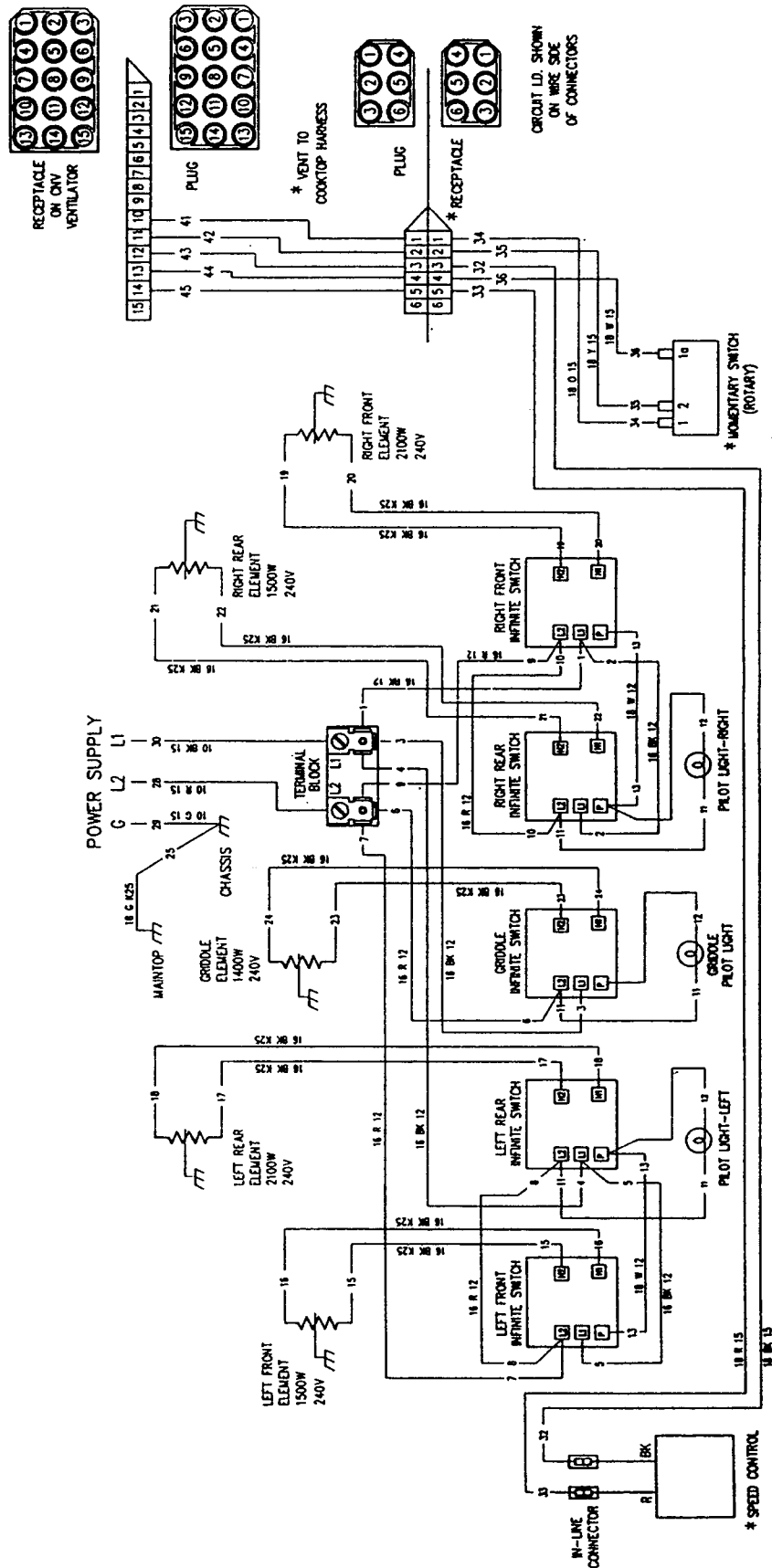


MODEL TMH34P

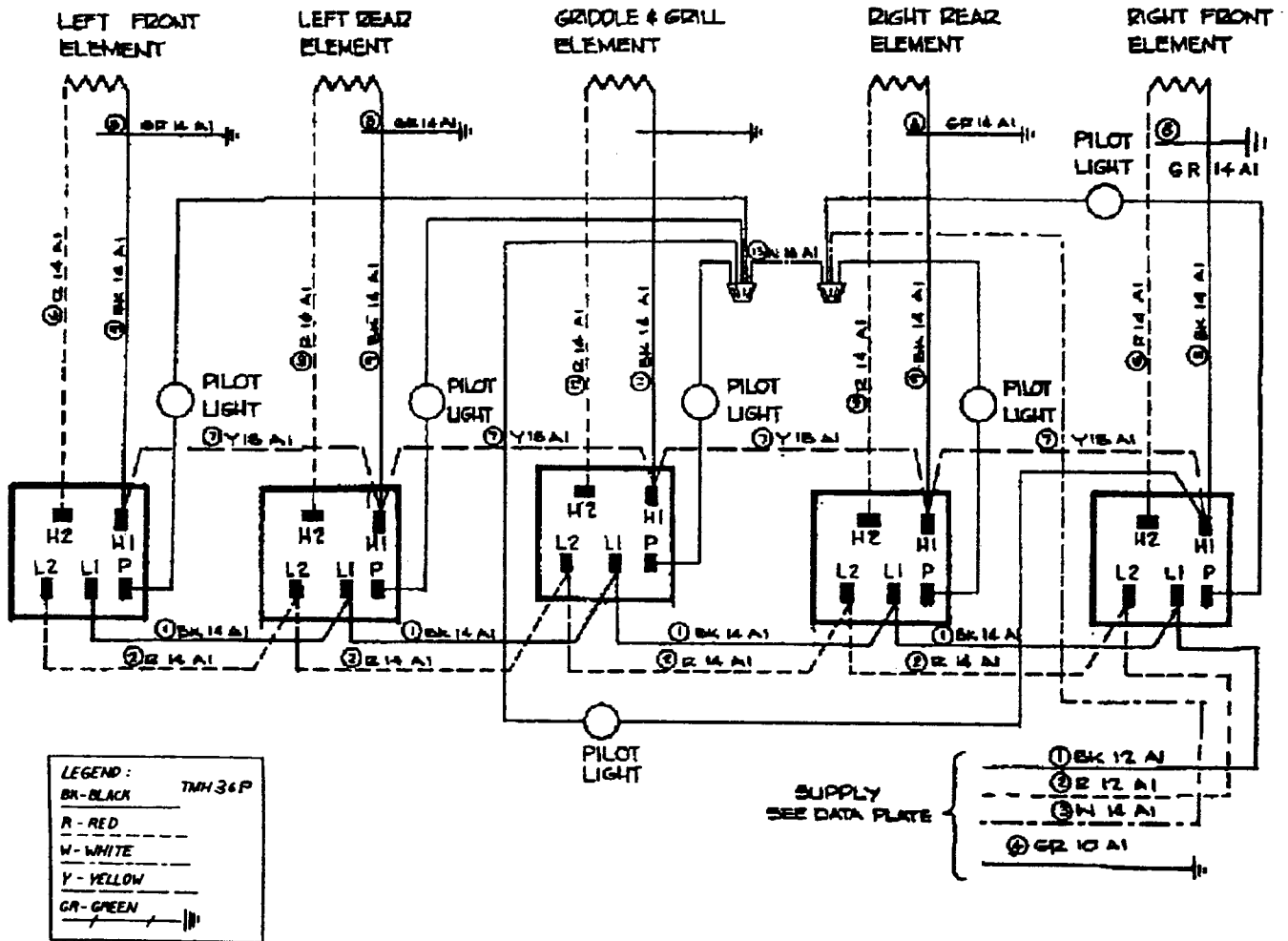


* LEGEND: TMH 34 P
 BK - BLACK
 Y - YELLOW
 R - RED
 W - WHITE
 GR - GREEN

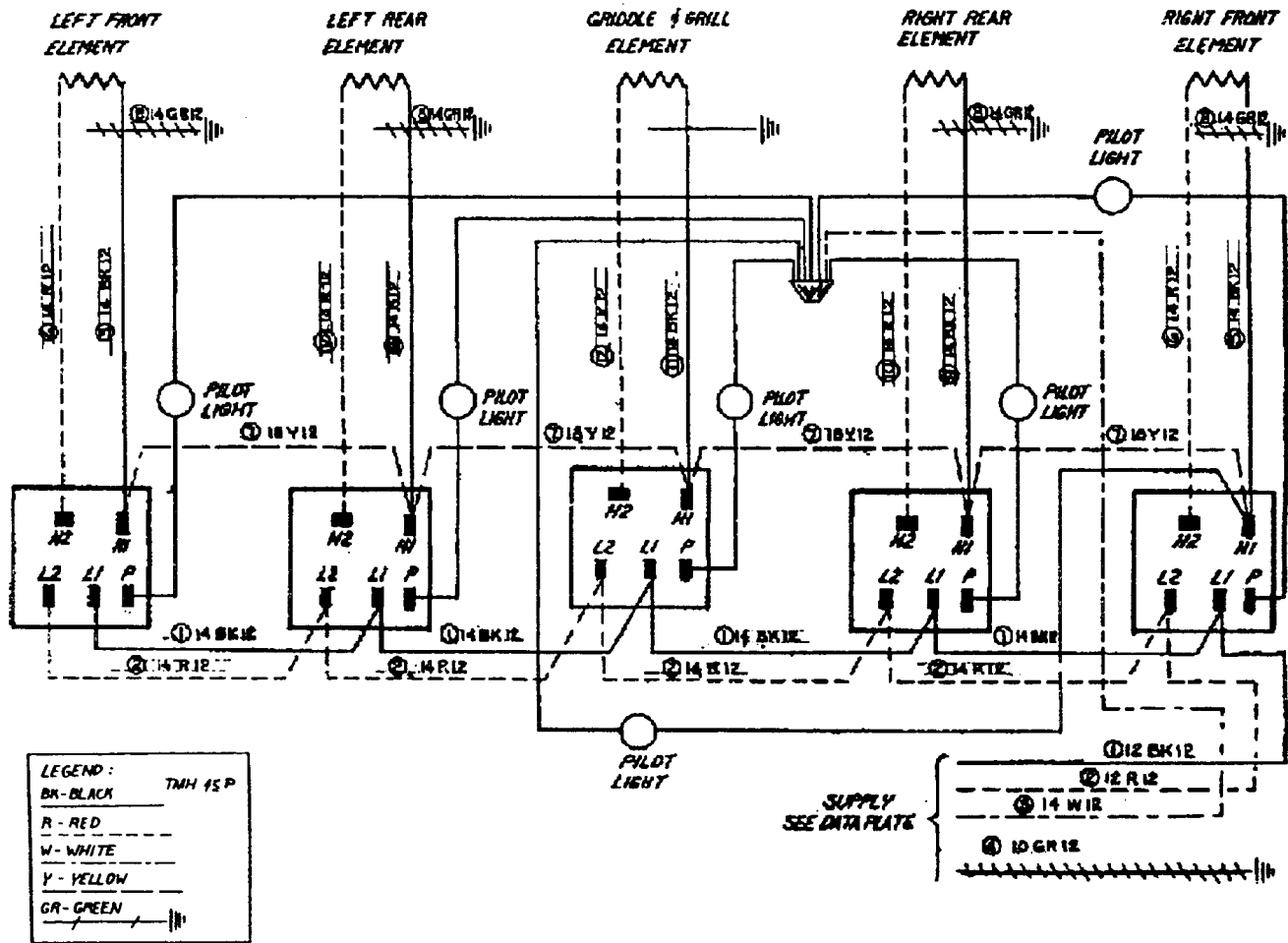
MODELS TMH36G & TMHCV36G



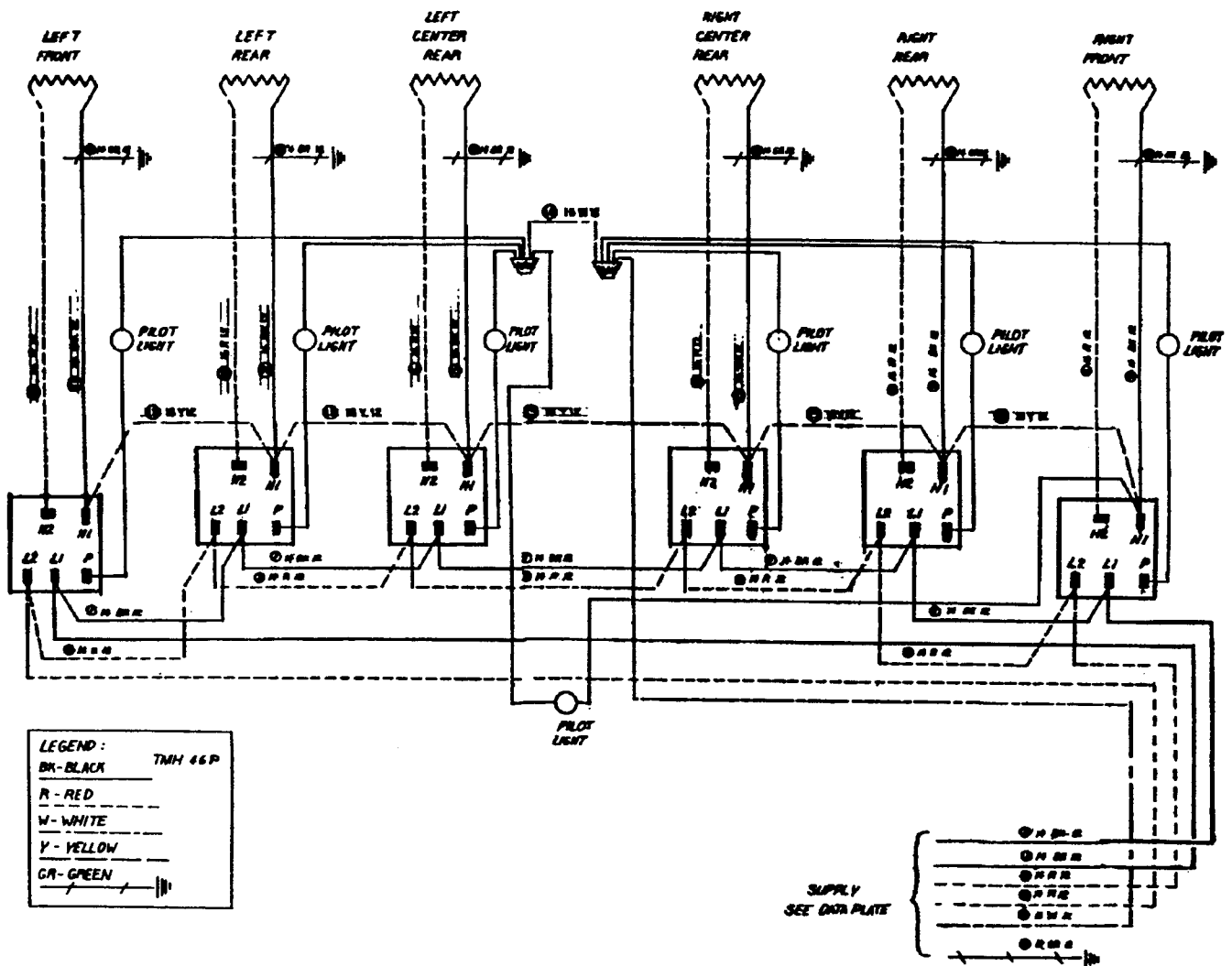
MODEL TMH36P



MODEL TMH45P

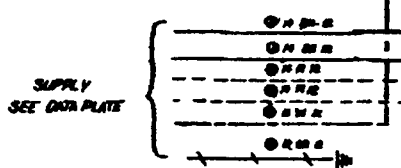


MODEL TMH46P



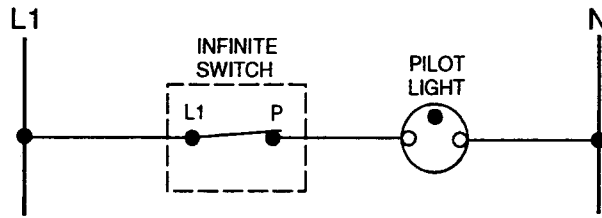
LEGEND : TMH 46P

BK - BLACK
R - RED
W - WHITE
Y - YELLOW
GR - GREEN

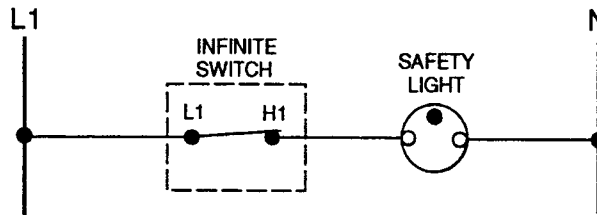


STRIP CIRCUITS

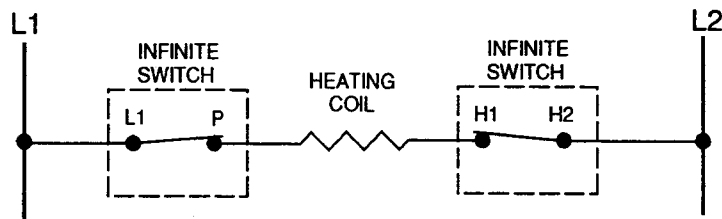
PILOT LIGHT



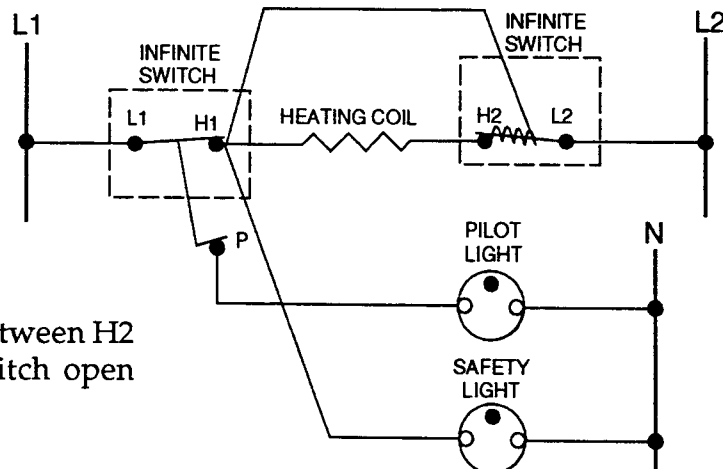
SAFETY LIGHT



HEATING CIRCUIT



COMPLETE HEATING CYCLE



NOTE: The bimetal between H2 and L2 cycles the switch open and closed.