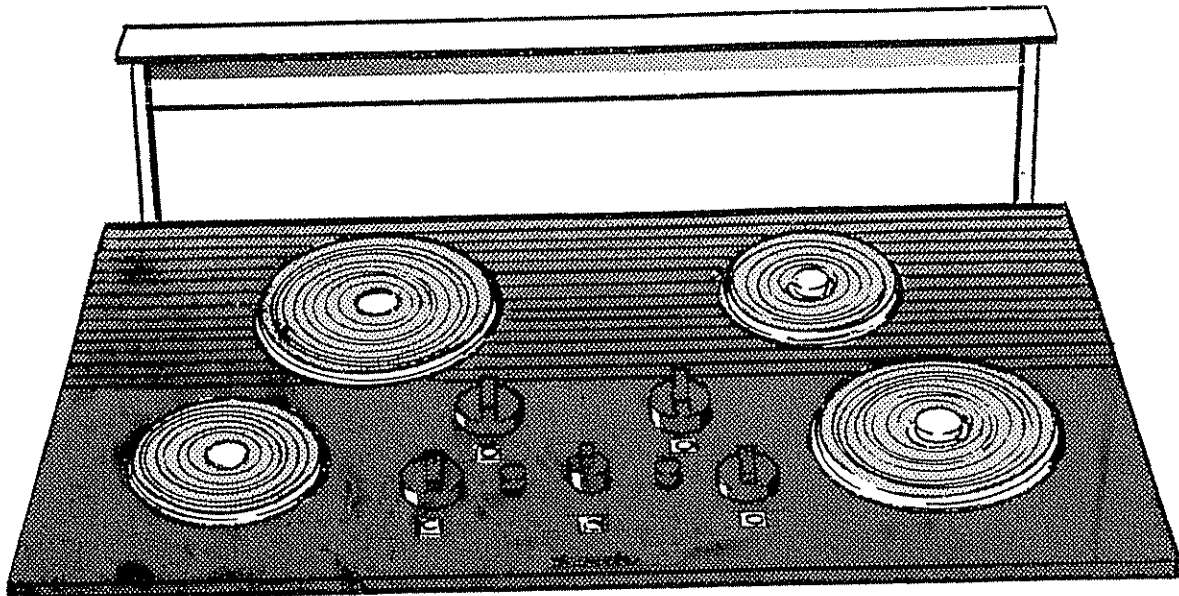


*Thermador*  
**EUROPA ELECTRIC**  
**COOK TOP**  
**SERVICE MANUAL**

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**Cook'n'Vent**

MODEL ECV36



Lit.No. 90-52-030

August, 1985



***Thermador/Waste King***

A MASCO COMPANY

CUSTOMER SERVICE DEPT. - 4731 E. 52nd Dr., Los Angeles CA 90040

# TABLE OF CONTENTS

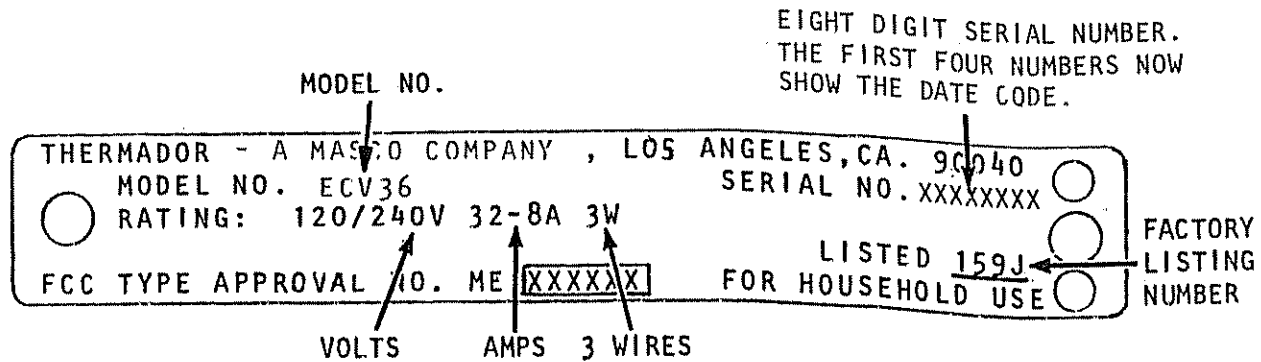
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Data Plate and Warranty .....	1
Warning and Power Requirements .....	2
Model and Parts Identification .....	3
Theory of Operation	
Operation of Regular Solid Element .....	4
ThermaSensor™ Element .....	5
Cooktop Care .....	6
Repair Section	
Component Description	
Rotary Selector Switch, ThermaSensor Switch, Surface Element, Pilot Light and Momentary Switches (Up/Down) .....	8
ECV36 Disassembly	
Element, Rotary Selector Switch, ThermaSensor Selector Switch, Pilot Light, Blower Speed Control Switch, Momentary Switch and Maintop Glass .....	9
CV2236Disassembly	
Gear Motor, VR Switch and Gear Motor Switch .....	10
Troubleshooting Chart for CV2236, CV2336, and CV2536 .....	11
Trouble Shooting Chart for ECV36 Cooktop and Recommended Tools .....	12
Installation Instructions .....	13 - 19
Wiring Diagram .....	20
Switch Chart and In-Line Schematics for Rotary Selector Switch	
Positions No. 1 and 2 .....	21
Positions No. 3, 4, 5 and 6 .....	22
Snorkle Moving Up, Snorkle Moving Down and Snorkle in Position .....	23
ThermaSensor Switch "ON" Current Flow .....	24

## DATA PLATE

### DATA PLATE

The data plate containing the model number and serial number is located underneath your cooktop near the front right hand side.



## WARRANTY

### EUROPA COOKTOP

#### FULL ONE YEAR WARRANTY

This appliance is warranted to be free of manufacturing defects in workmanship and material for one full year beginning from the date of original retail purchase. Any part found to be defective will be remedied free of charge. Service labor is included.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia, and Canada. This warranty applies to normal household use only; it does not cover commercial usage. The warranty applies even if you 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 date of the original purchaser's warranty period.

This warranty shall not apply if service is provided by anyone other than a Factory Authorized Service Center. Nor will the warranty apply to damage resulting from accident, abuse, failure to follow operating instructions, alteration, or if the installation does not comply with our installation instructions or local codes.

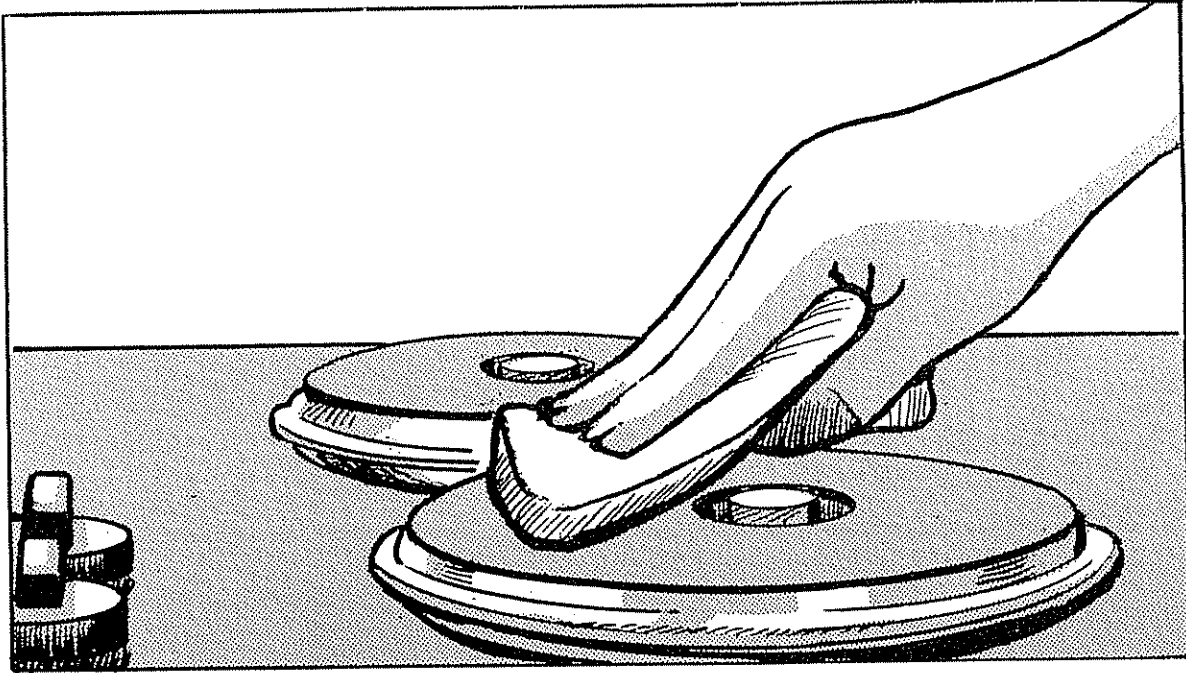
#### LIMITED WARRANTY

Electrical surface cooking elements are warranted against burnout for a period of four years following the expiration of the full warranty. Service labor will be the responsibility of the owner.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia, and Canada. This warranty applies to normal household use only; it does not cover commercial usage. The warranty applies even if you 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 date of the original purchaser's warranty period.

The warranty shall not apply to damage resulting from accident, abuse, failure to follow operating instructions, alteration, or if the installation does not comply with our installation instructions or local codes.

# WARNING



When using the cooktop: DO NOT TOUCH HEATING ELEMENTS OR AREAS NEAR THE ELEMENTS. Even though dark in color, the heating elements may be hot. Areas adjacent to the elements may become hot enough to cause burns. Never let clothing, pot holders, or other flammable materials come in contact with heating elements until they have cooled. Therefore, for personal safety wear proper apparel, loose fitting or hanging

garments should never be worn while cooking. Use only dry pot holders. Moist or damp pot holders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of pot holders.

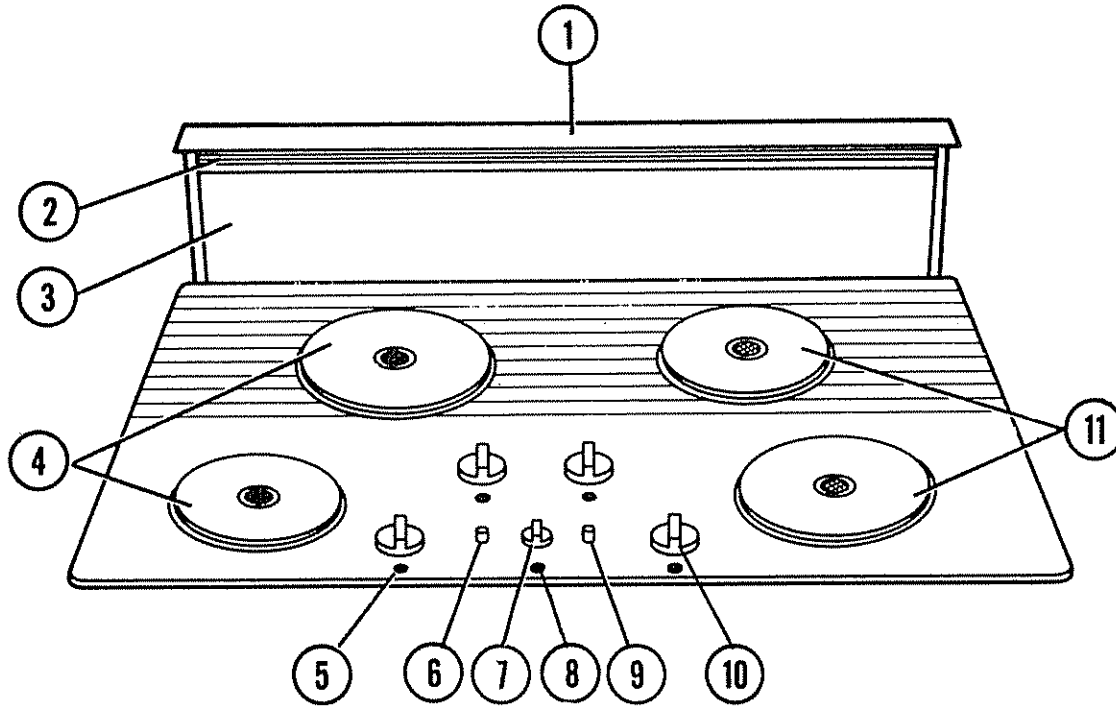
Generally speaking, these elements should be cleaned with a damp cloth and then turned on to dry. See your care and use book for element cleaning details.

<b>POWER REQUIREMENTS FOR ECV36 COOKTOP</b>			
120/240 VOLTS, 60 CYCLE, 3 WIRE, SINGLE PHASE, 40 AMP. CIRCUIT BREAKER.			
<b>ELEMENT</b>	<b>WATTAGE</b>	<b>AMPS. ON HI</b>	<b>OHMS</b>
Right Front	2000	8.3*	29**
Right Rear	1500	6.3*	38**
Left Front	1500	6.3*	38**
Left Rear	2000	8.3*	29**

\*Amperage is dependant on supply voltage.

\*\*Ohm reading is dependant on temperature of element.

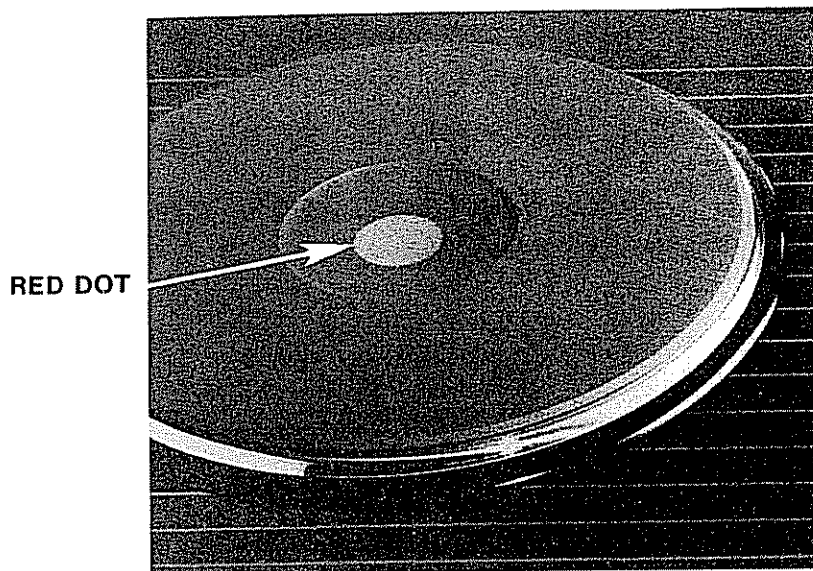
# MODEL AND PARTS IDENTIFICATION



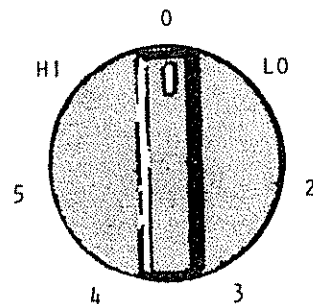
## Model ECV36

1. Hinged Ventilator Cap
2. Ventilator Intake Back Panel
3. Ventilator Intake Front Panel
4. Regular Elements
5. Element ON Lights
6. Pushbutton - Vent Up
7. Blower Speed Control Knob
8. Blower ON Light
9. Pushbutton - Vent Down
10. Control Knobs
11. ThermoSensor® Elements

# THEORY OF OPERATION



LEFT SIDE ELEMENT



REGULAR DIAL

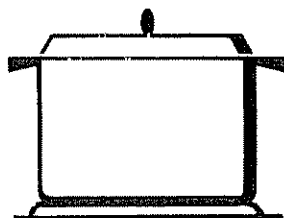
## OPERATION OF REGULAR SOLID ELEMENT

The two solid elements on the left side of the cooktop will retain heat longer than any conventional element, so you can save energy by turning them off sooner than you normally would. These elements are equipped with special temperature limiters that will automatically reduce the wattage if overheating occurs due to evaporation of the liquid in the cooking container.

This element is designed to perform within six available settings.

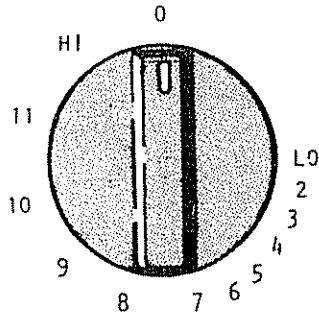
The control switch gives this element a constant amount of power at each setting. Remember, if you are using a heat setting on the left side, the power will always be ON until the control dial is turned to OFF.

The body of the solid element shown above is made of a high strength cast iron. The red dot in the center is only a marking device used for assembly line identification and can be removed by scouring. It has no use and has no affect on the element durability.



## THERMASENSOR ELEMENTS

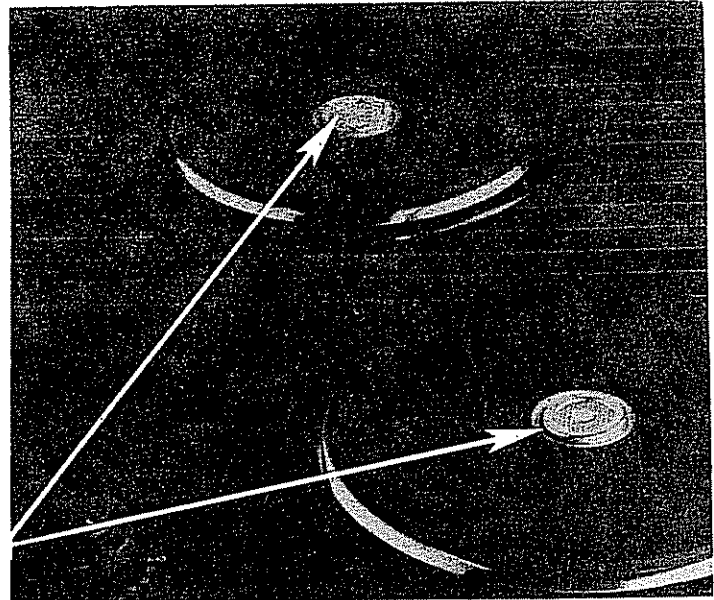
The two element on the right hand side of the cooktop have a ThermaSensor® control which adjusts the temperature of the pots or pans to give you automatic cooking. The element switch always begins with full power, regardless of where the dial has been set. When the set temperature has been reached, the element will cycle OFF. Even when the first setting is "LO", the element will begin at full power until set temperature is reached.



THERMASENSOR DIAL

## SPRING MOUNTED SENSOR

The spring mounted sensors in the middle of these elements measure the heat of the utensil to detect any temperature change. They will automatically adjust the heat to maintain the preselected heat setting. See Fig. 1.



SENSOR BUTTON

## THERMASENSOR® ELEMENT

The sensor button shown above extends slightly above the surface, making contact with the bottom of any utensil placed upon it. (Pan must be flat on bottom.)

This ThermaSensor assembly consists of a sensing unit which is a hollow button at one end of a small diameter tube that leads to a diaphragm bellows inside of the automatic control switch body. See Figure 1. Since the sensor button is spring loaded, its flat surface is always in contact with any utensil placed upon it.

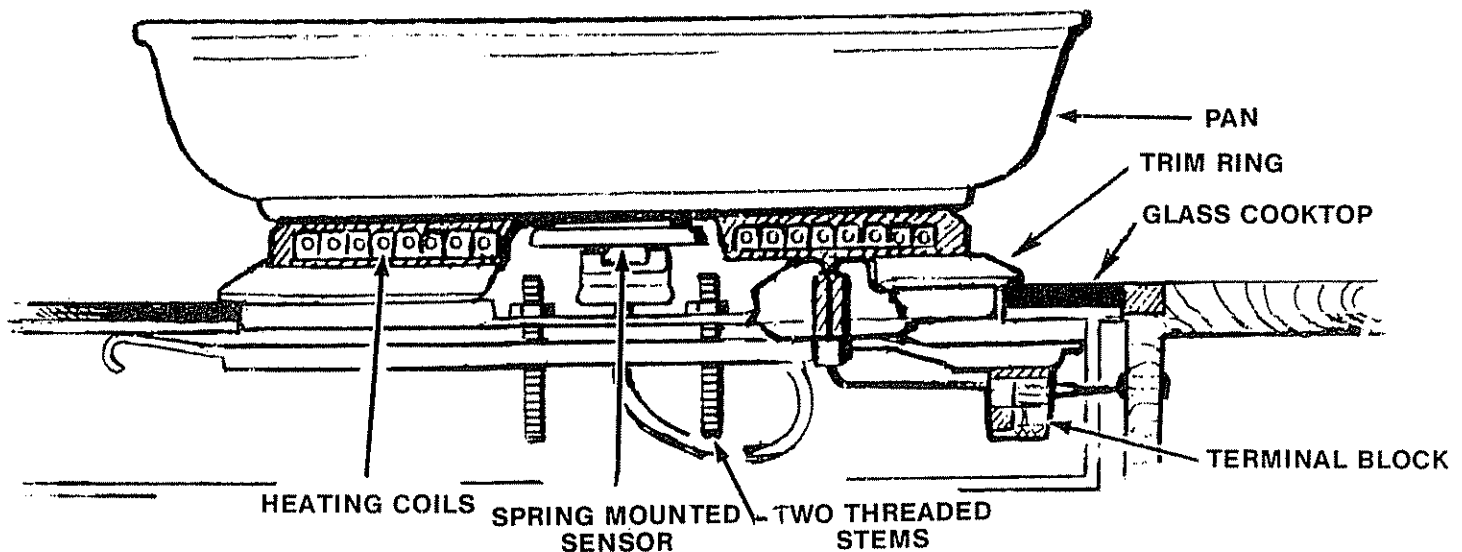


FIG. 1

# COOKTOP CARE

## Solid Elements

The body of the solid elements is made of high strength cast iron. The spill rings and the temperature sensors of the two right-hand elements are made of stainless steel. The trim rings next to the glass are porcelain enamel.

The regular elements have a red dot in the center. This marking is used for assembly line identification and can be removed when scoured. It has no effect on the use or durability of the element.

## Cast Iron

The solid elements can be cleaned the same as your cast iron skillet, then turned on to a medium heat to dry.

After cleaning and cooling, finish by wiping lightly with a salt-free cooking oil or shortening applied with a paper towel. With another clean towel wipe off the excess. It is normal for some smoking to occur when elements are turned on after oiling. This "seasoning" process will help it keep the original good appearance.

It is normal for the cast iron to lose its dark lustre over a period of time. It will not affect performance or durability.

**Note:** Electrol (PN 14-39-083) helps maintain the original matt black appearance of the solid element. It is available through your part distributor.

## Stainless Steel

Heating of the element will permanently change the stainless steel trim rings and temperature sensors to a gold color. This is a normal characteristic of stainless steel and will not affect the performance or operation of your cooktop.

The trim rings and sensors can be cleaned with a good quality stainless steel cleaner.

## Glass

The glass on your cooktop has been fully tempered to withstand the sudden temperature changes it will experience during cooking. It is also highly impact resistant. Treat this glass with the normal care you would give any glass material. Clean with a commercial glass cleaner.

## Control Knobs

The knobs are molded plastic. They can be lifted off to clean and to reach the glass surface beneath them.

## Cleaning Chart

Material	Cleaning Products	Directions	
Cast Iron	Normal Soil	Powdered cleanser: Bon-ami <sup>®</sup> , Ajax <sup>®</sup> , Comet <sup>®</sup> .	Use a damp sponge or cloth, rinse thoroughly and dry on a medium heat.
	Heavy Soil	Soap-filled steel wool pads: S.O.S <sup>®</sup> , Brillo <sup>®</sup> ; or a scouring pad like Scotch Brite <sup>®</sup> .	Dampen pad, rinse thoroughly and dry on a medium heat.
Stainless Steel	Stainless steel cleaners: Bon-ami <sup>®</sup> , Kleen King <sup>®</sup> , Zud <sup>®</sup> , Cameo <sup>®</sup> .	Use the mildest cleaning procedure first. Use a damp sponge, rinse thoroughly and dry.	
Glass	Glass or window cleaners: Bon-ami <sup>®</sup> , Windex <sup>®</sup> , Easy-Off <sup>®</sup> , or use an ammonia and water solution.	Use a clean dry cloth, paper towel or newspaper to polish.	
Porcelain Enamel	Mild cleaners: Bon-ami <sup>®</sup> , Soft Scrub <sup>®</sup> ; or soap-filled steel wool pads: S.O.S <sup>®</sup> , Brillo <sup>®</sup> .	Use a damp sponge or dampened soap pad, rinse and dry.	

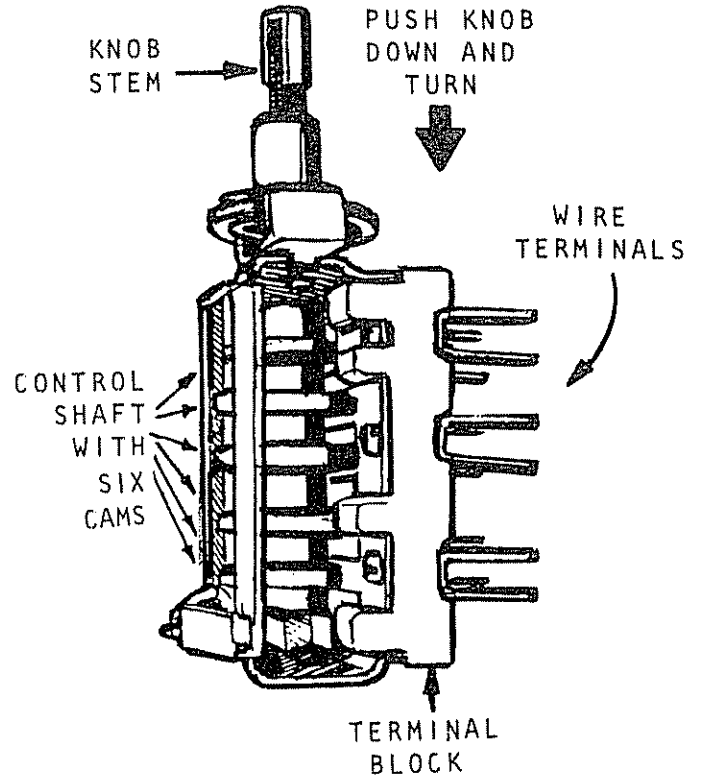


REPAIR SECTION

# COMPONENT DESCRIPTION

## ROTARY SELECTOR SWITCH

A Rotary Selector Switch manually controls multiple switch contacts. By opening and closing switch contacts, it applies voltage to three coils embedded in the elements at different voltages (120/240), in series, or parallel.



ROTARY SELECTOR SWITCH

## THERMASENSOR SELECTOR SWITCH.

The ThermaSensor selector switch consists of a sensing button, a tube and bellows which are completely sealed and filled with an oily liquid. When heated the liquid expands thru the tube to the bellows. The bellows expands causing the Double Pole Double Throw Switch in the switch body to cycle open and close.

## SURFACE ELEMENT

The surface element is made of cast iron. Three heating coils are embedded under the cast iron surface. Element wattage is determined by the tupe of coils used. Cast iron holds heat for a long period of time. The surface is non-corrosive and grooved for traction.

## PILOT LIGHT

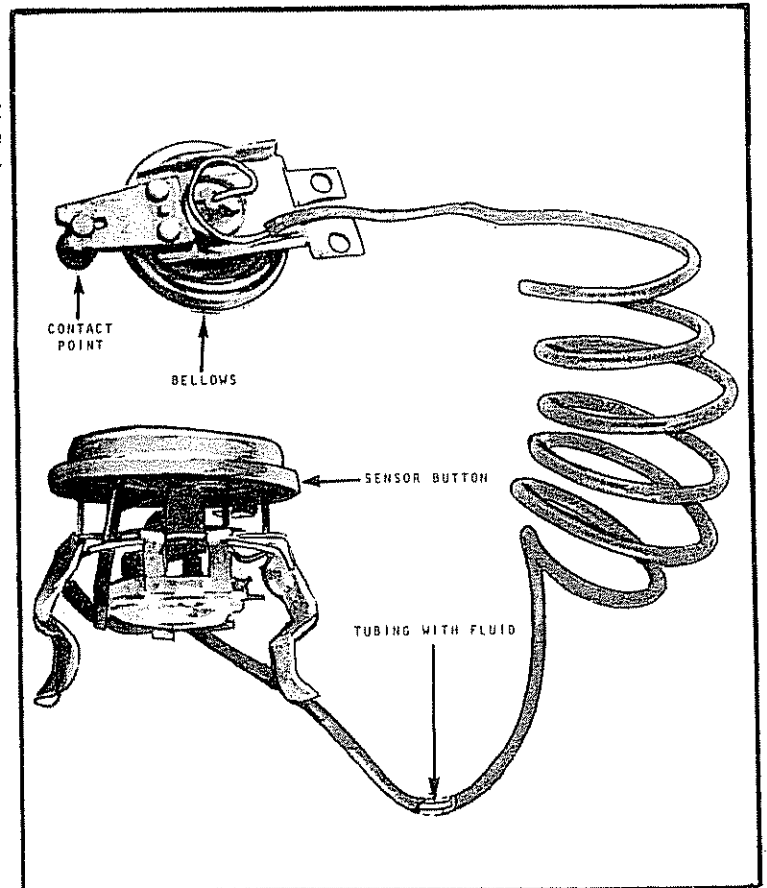
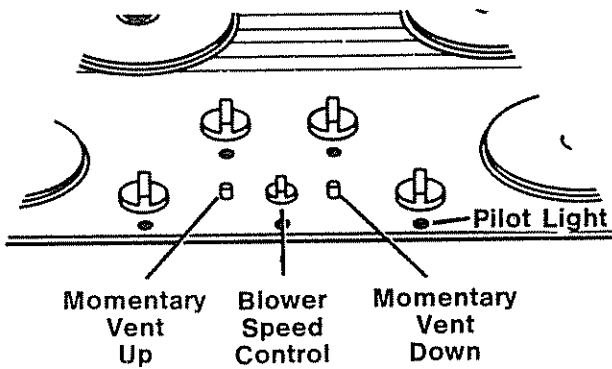
A red incandescent light is used as the pilot light. It operates on 120 V.A.C.

## MOMENTARY SWITCHES (Up or Down)

The monemetary switches are normally open. When manually depressed they close the circuit. When released, they open the circuit.

## SOLID STATE SPEED CONTROL SWITCH

The solid state speed control switch controls the amount of current flow to the blower motor. By reducing the current flow or amperage to the blower motor it can maintain the speed desired.



THERMASENSOR SELECTOR SWITCH

# ECV36 DISASSEMBLY

NOTE: IN SOME INSTANCES, THE COOKTOP MUST BE REMOVED TO REPAIR IT. THIS IS DUE TO THE LACK OF SPACE UNDER THE COUNTER.

## ELEMENT

1. Remove bottom panel.
2. Remove wires to element.
3. Remove nut to element, lay aside mounting bracket.
4. Remove element thru top of unit.
5. Install element making sure gasket and ring are aligned.
6. Attach wires and reassemble bottom panel.

## ROTARY SELECTOR SWITCH

1. Remove bottom panel.
2. Remove knob by pulling upward off switch shaft.
3. Remove switch mount nut.
4. Move wires from switch to switch.
5. Reassemble. **Do not overtighten switch nut.**

## THERMO-SENSOR SELECTOR SWITCH

1. Remove bottom panel.
2. Remove knob by pulling upward off switch shaft.
3. Remove switch mount nut.
4. Remove element mounting bracket and nut.
5. The sensor button is held in by spring clips. Squeeze the spring clip on both sides and pull out button towards bottom of unit.
6. Move wires from switch to switch.
7. Reassemble. **Do not overtighten switch nut.**

## PILOT LIGHT

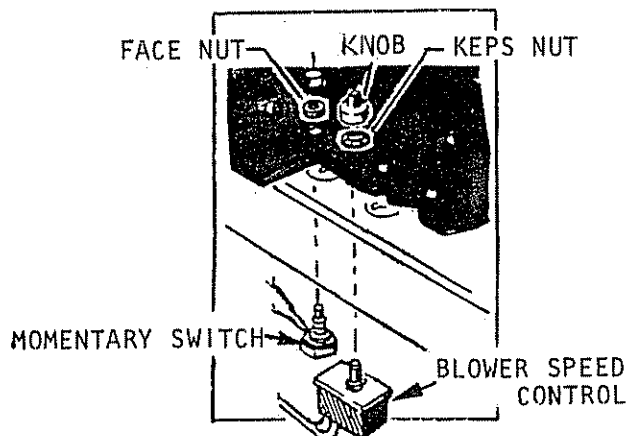
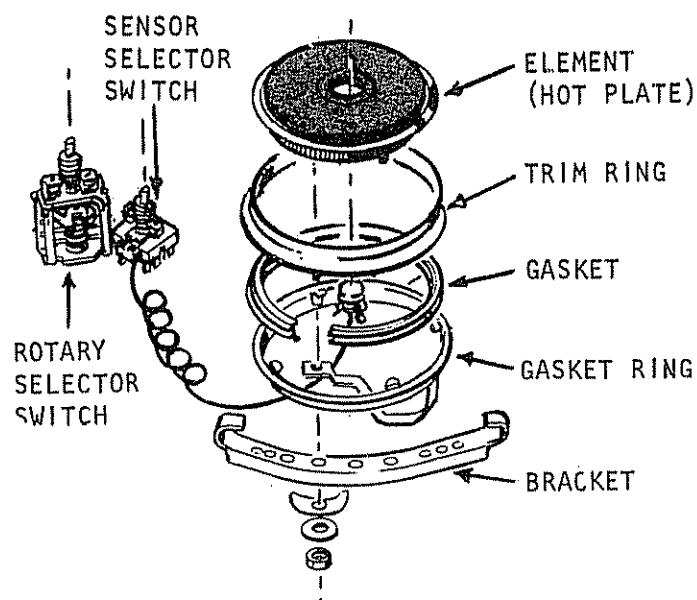
1. Remove bottom panel.
2. Slide pilot light out of mounting channel.
3. Reinstall new light.

## BLOWER SPEED CONTROL

1. Remove bottom panel.
2. Remove knob.
3. Remove mounting nut.
4. Move wires from switch to switch.
5. Reinstall and check complete operation.

## MOMENTARY SWITCH

1. Remove bottom panel.
2. Remove button cap (if applicable).
3. Remove mounting nut.
4. Move wires from switch to switch.
5. Reinstall and check complete operation.



## MAIN TOP - GLASS

1. Remove bottom panel.
2. Remove momentary switches.
3. Remove blower speed control.
4. Remove selector switches.
5. Remove elements.
6. Carefully remove glass.
7. When reinstalling the new glass, make sure the silicone washers are between the glass and the metal body.
8. Reassemble all components and check complete operation.

# CV2236 DISASSEMBLY

## GEAR MOTOR

1. Remove complete intake assembly. See installation instructions.
2. Remove air box covers.
3. Remove electrical box covers.
4. Remove the screws on the chassis. See Figure 1.
5. Remove the pin from the scissors assembly to the gear motor wheel.
6. Remove the complete gear motor sub-assembly.
7. Remove the gear motor wheel from the gear motor.
8. Remove the four (4) screws that hold the gear motor and replace.
9. Re-assemble all parts.

**CAUTION: MAKE SURE NO WIRES ARE PINCHED WHEN REASSEMBLING.**

## V.R. SWITCH

1. Remove electrical box cover. See Fig. 1.
2. Remove two (2) screws holding V.R. Switch to body.
3. Install new switch. Make sure the switch actuator arm is in the proper position when reinstalling. See Fig. 1.

## GEAR MOTOR SWITCH

1. Remove electrical box cover.
2. Remove the screws that hold the electrical box to the body.
3. Remove the two (2) screws that hold the gear motor switch and remove the switch.
4. Install new switch. Make sure the switch actuator arm is in the proper position. See Fig. 1.

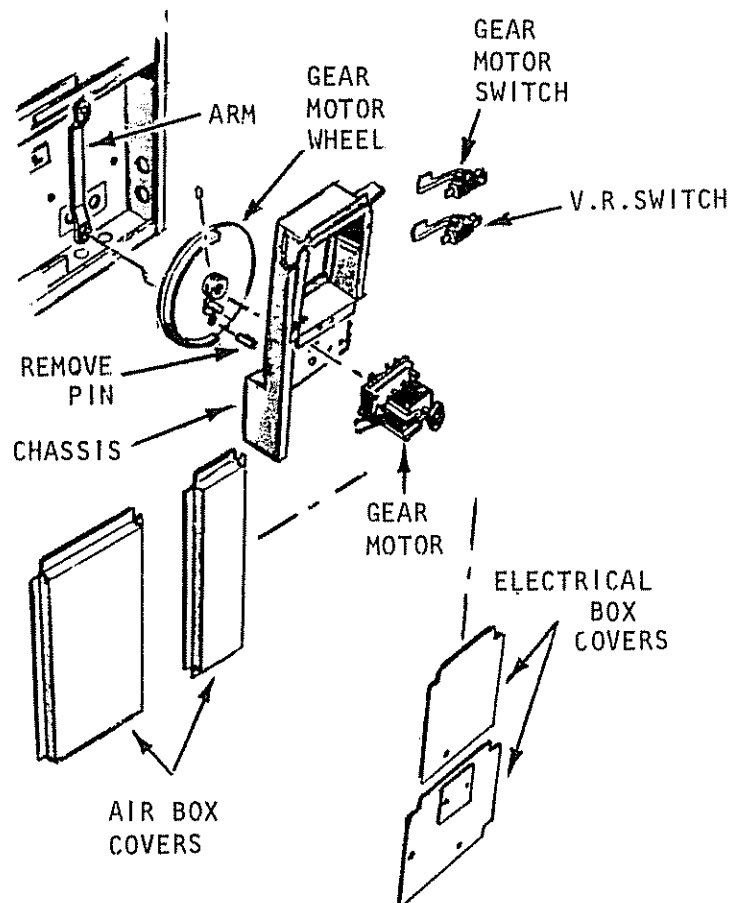


Figure 1

# TROUBLESHOOTING FOR CV2236, CV2336, & CV2536

Symptom	Possible Cause	Correction
Intake won't go "Up" or "Down".	1. Momentary Up or Down Switch shorted or broken.	Ohm check switch for continuity with the switch depressed. Replace if needed.
	2. Circuit breaker tripped.	Visual check of breaker. Check all wiring before re-setting breaker.
	3. Gear motor switch open.	1. Should be closed to N.C. going "Up" and closed to N.O. going "Down". 2. Gear motor wheel not engaging switch, adjust wheel.
	4. Gear motor winding opening.	Ohm check winding and check for power to winding. Replace motor if necessary.
Blower motor won't run.	1. Check all connections.	Visual check.
	2. Open circuits thru speed control.	Check for power to speed control switch and out of speed control. If none out then replace control.
	3. Circuit breaker tripped.	Visual check of breaker. Check all wiring before resetting breaker.
	4. V.R. Switch open.	1. Should be closed to N.O. with snorkle in "UP" position. 2. Gear motor wheel must engage switch to activate. Adjust or replace gear wheel if necessary.
	5. Blower motor windings open.	Ohm check motor for continuity.
	6. Blower motor capacitor open.	Ohm check capacitor, replace if necessary.
Blower motor noisy.	1. Blower wheel out of balance.	Visual check. Adjust or replace blower wheel.
	2. Blower motor shaft out of alignment.	Visual check. Replace motor.
Whistling noise when blower on.	1. Air is being drawn in behind the snorkle assembly.	Install weather stripping behind snorkle.
	2. Filters improperly installed.	Visually check filters.
Little Air Flow	1. Shipping bracket over inlet on CV-2336.	Check unit and remove bracket.
	2. Wrong size duct, duct too long.	Change ducting.*
	3. Leaks in duct joints on CV-2336 installation.	
	4. Obstruction in duct passage.	Check visual and remove. Check for partially closed damper or crushed duct.

**\*NOTE:**

The Cv-2536 or CV-2236 Exhaust Blowers are designed to supply 550 CFM at .0 static pressure. Length and size of duct determines static pressure and final CFM in an installation. The Velocity in feet per minute thru the intake opening will go from 1200 VFRM down to 800 VFRM determined by installation. 1000 VFRM should be lowest VFRM for customer satisfaction.

## TROUBLESHOOTING FOR ECV36 COOKTOP

Symptom	Possible Cause	Correction
Element won't heat	1. Open element coil.	Ohm check element. Replace if open. Ohm reading on page 2.
	2. Switch contacts open.	Visually check the contacts if bad or mechanically not closing then replace switch.
Element won't cycle.	1. Switch contacts shorted closed.	Visual check or ohm reading. Replace switch if necessary. Ohm reading should show full continuity.
	2. Bottom of pan not flat.	Educate customer on correct pans.
Pilot light out.	1. Pilot light bad.	Check for power to light. If yes then replace light, if no then repair switch.
Intake won't go "Up" or "Down" (also covered in Intake section).	1. Momentary Up/Down Switch shorted or broken.	Ohm check the switch for continuity when the switch is depressed. Replace if bad.
Blower won't run at all.	1. Open circuit thru speed control.	Check for power to speed control switch and out of speed control. If none out then replace speed control.
Blower runs only on "High".	1. Shorted speed control.	Replace speed control.

### RECOMMENDED TOOLS

Volt - Ohm Meter

Amp Meter

Drop Cloth

Magnitized Phillips Screwdriver

# INSTALLATION INSTRUCTIONS

**COMBINATION COOKTOP - VENTILATING SYSTEM USING  
THE COOK 'N' VENT EUROPA MODEL ECV36 COOKTOP WITH CV2236  
VENTILATOR INTAKE UNIT AND CV2336 REMOTE OR CV2536 CABINET BLOWER.  
PLEASE READ ENTIRE INSTRUCTIONS BEFORE PROCEEDING.  
INSTALLATION MUST COMPLY WITH ALL APPLICABLE CODES.**

**Power Supply - 3 Wire - 60 Hz., A.C., - See data plate on CV2336 for voltage.**

**Warning - Disconnect power before installing. See CAUTION on page 19 before turning on unit.**

The Thermador "Cook 'n' Vent" system consists of the cooktop (ECV36), the vent intake (CV2236), and the blower (CV2536 or CV2336) plus the ducting to convey the air to the outside (supplied by others).

The cooktop has 4 solid surface cooking elements. The vent intake installs immediately behind the cooktop in the counter. This intake section contains a "raiseable" snorkel which, in the raised position provides a high velocity air intake slot approximately eight and one-quarter inches above the countertop. This eight and one-quarter inch height has the advantage of capturing the cooking smoke and steam while minimizing the disadvantage of drawing cool air over the food being cooked.

The raiseable "snorkel" is operated automatically by simply pushing and holding the "up" button on the cooktop. The snorkel rises to its maximum height and automatically locks in position and, at the same time, energizes the solid state speed control for the (CV2536 or CV2336) blower. The blower then can be controlled at any desired speed to provide the air flow for the type of cooking, i.e., pan frying, boiling, etc.

When cooking is complete, simply push and hold the "down" button to return the snorkel to its closed position when click is heard.

## INSTALLATION - LOCATION

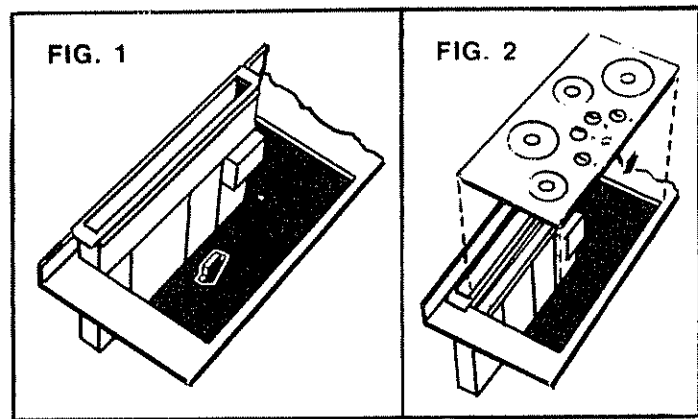
Of prime importance when installing any air moving appliance is locating the appliance for the best possible air ducting.

The best performance is obtained when the air ducts are kept as short and straight as possible.

Other points of consideration are:

- Cross drafts such as can be created by adjacent open windows, doors, air conditioning, and heating vents, ceiling recessed lights, etc.
- Traffic patterns near the appliance.
- Air supply or "make-up" air. When air is exhausted from an enclosure it must be replaced. If "make-up" air is not provided, then undesirable problems, such as drawing air down the fireplace chimney, could result.
- a duct should not terminate directly into an attic or underneath the house (for safety reasons) but should vent directly outdoors.

- short straight length of duct at inlet and outlet of blower unit gives best air delivery.
- duct "s" turns or back to back elbows gives very poor air delivery.



After the location for the appliance has been determined then it is necessary to plan the ducting

The vent intake unit Model CV2236 is used with either a cabinet located blower (Model CV2536 which mounts directly onto the vent intake) or a remotely located (outside wall or roof) Model CV2336 blower.

The **vent intake**, Model CV2236, installs in the kitchen counter directly behind the cooktop (see Figs. 1 and 2) and must be installed first.

Then the blower (Model CV2336 remote or Model CV2536 cabinet), ducting and electrical power supply can be connected **before** installing cooktop.

Installation procedures vary slightly depending on which blower (Model CV2336 remote or Model CV2536 cabinet) is to be installed.

The Model CV2236 vent intake is designed so that the CV2536 blower (or the duct attachment box for remote Model CV2336) can be attached to the front of the intake (see pages 2 and 3) in one of **four different** locations (per Fig. 3 -10). One of these locations will allow the ducting to be installed without interference with floor joists or wall studs (if on standard 16" centers). Note positions of panels A and B which move to allow various positions for duct attachment box or cabinet blower

**IMPORTANT NOTE:**

The dimensions shown are **different** depending on which blower is installed – please be sure to follow the layout dimensions that are for the blower you plan to use. Also see note at top (\*\*) of page 5.

**REMOTE BLOWER – MODEL CV2336**

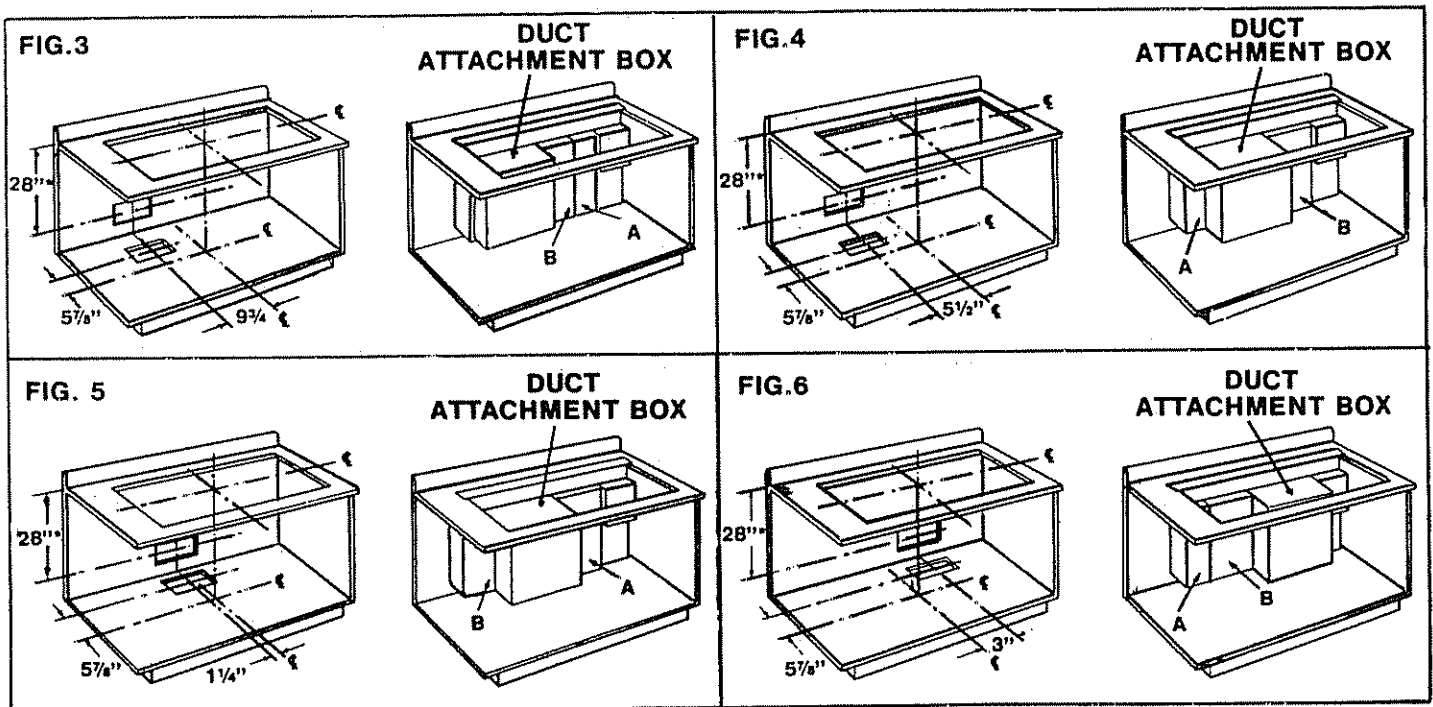
Determine **exact** centerlines of counter cut-out as shown in Figs. 3 - 6. From these centerlines locate duct position (on floor or rear wall of cabinet) that allows best clearance from wall studs or floor joists. Dimensions shown are for 3¼" x 10" duct cut-outs, however, ducting must be transitioned into 10" diameter round duct before entering CV2336 remote blower – use as much 10" duct as possi-

ble for better performance. A duct 40 ft. long can be used with 3¼" x 10" duct. Using duct 10" dia. will extend length of duct up to 65 ft. total length including the fittings. **NOTE:** See installation instructions packed with CV2336 for details of roof or wall installation. See page 7 for fittings and equivalent lengths of straight run duct to be subtracted from overall total length of duct system.

**DUCT CUT-OUTS FOR REMOTE (CV2336) MODEL ONLY**

**Note:** Duct attachment box can also be installed for right or left hand discharge. For right hand discharge duct attachment should be installed on extreme left end – this is to allow room for duct to be offset to clear wiring compartment. When discharged right or left, cutouts, as shown below, are not needed.

\*Dimensions may vary slightly depending on type of elbow used. Check your layout carefully.



**CABINET BLOWER - MODEL CV2536**

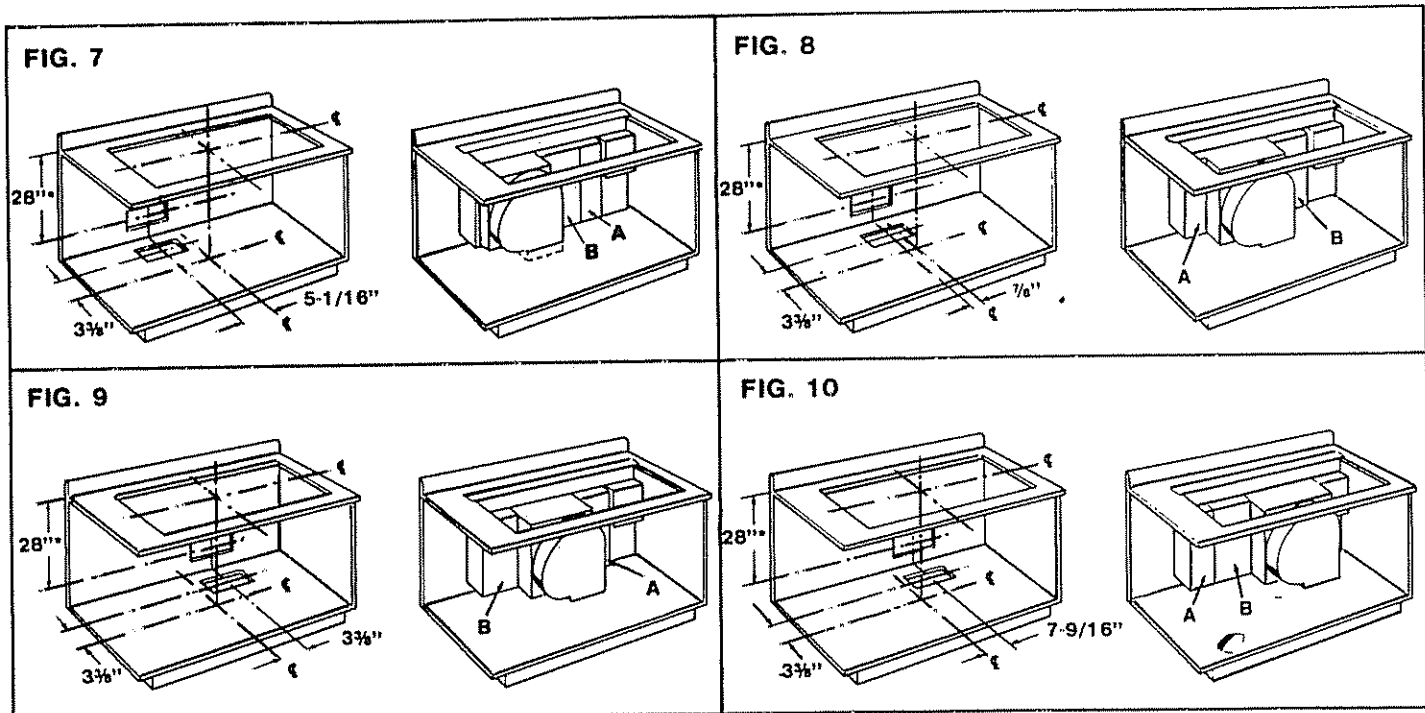
Determine **exact** centerlines of counter cut-out as shown in Figs. 7 - 10. From these centerlines locate a duct position (on floor or rear wall of cabinet) that allows best clearance from wall studs or floor joists. Dimensions shown are for 3¼" x 10" duct cut-outs. Entire duct run may be 3¼" x 10" up to maximum length of 40 feet includ-

ing fittings. Ducting may be transitioned into 10" diameter round, as close to blower as possible, in which case maximum duct length can be up to 65 feet including fittings. See page 7 for fittings and equivalent lengths of straight duct to be subtracted from overall total length of duct system.



## DUCT CUT-OUTS FOR CABINET (CV2536) MODEL ONLY

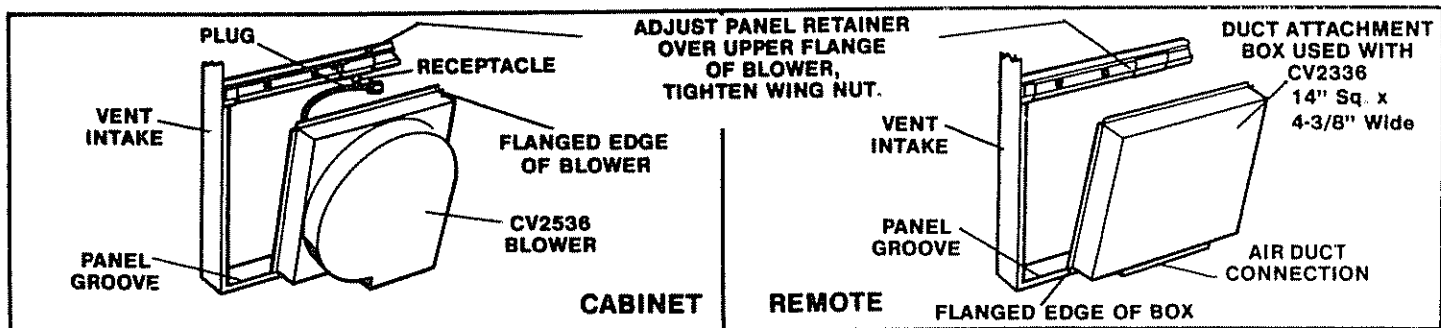
\*This dimension may vary slightly depending on type of elbow used. Check your layout carefully.



### INSTALLING CABINET (CV2536) BLOWER OR REMOTE (CV2336) DUCT ATTACHMENT BOX

Model CV2536 Cabinet Blower or Model CV2336 Duct Attachment Box installs onto vent intake (Model CV2236), but first make certain that panels A and B are in desired locations described in Figs. 3 thru 10 on pages 2 and 3, then insert flange edge of blower (or duct attachment box)

into panel groove at bottom front edge of vent intake (see below). Connect attachment plug to receptacle (CV2536 only) and then secure the blower or duct attachment box along with panels A and B at the top underneath adjustable panel retainer.



For maximum efficiency the duct system must be short as possible and with as few fittings as possible. Tight or taped joints are also necessary for maximum efficiency. In areas where entrance of cold air is possible, a thermal break, if allowed by local codes, and a tight in-line damper should be used. NOTE: Do not rely on duct tape to support weight of duct. Use sheet metal screws to secure duct connections before sealing with duct tape.

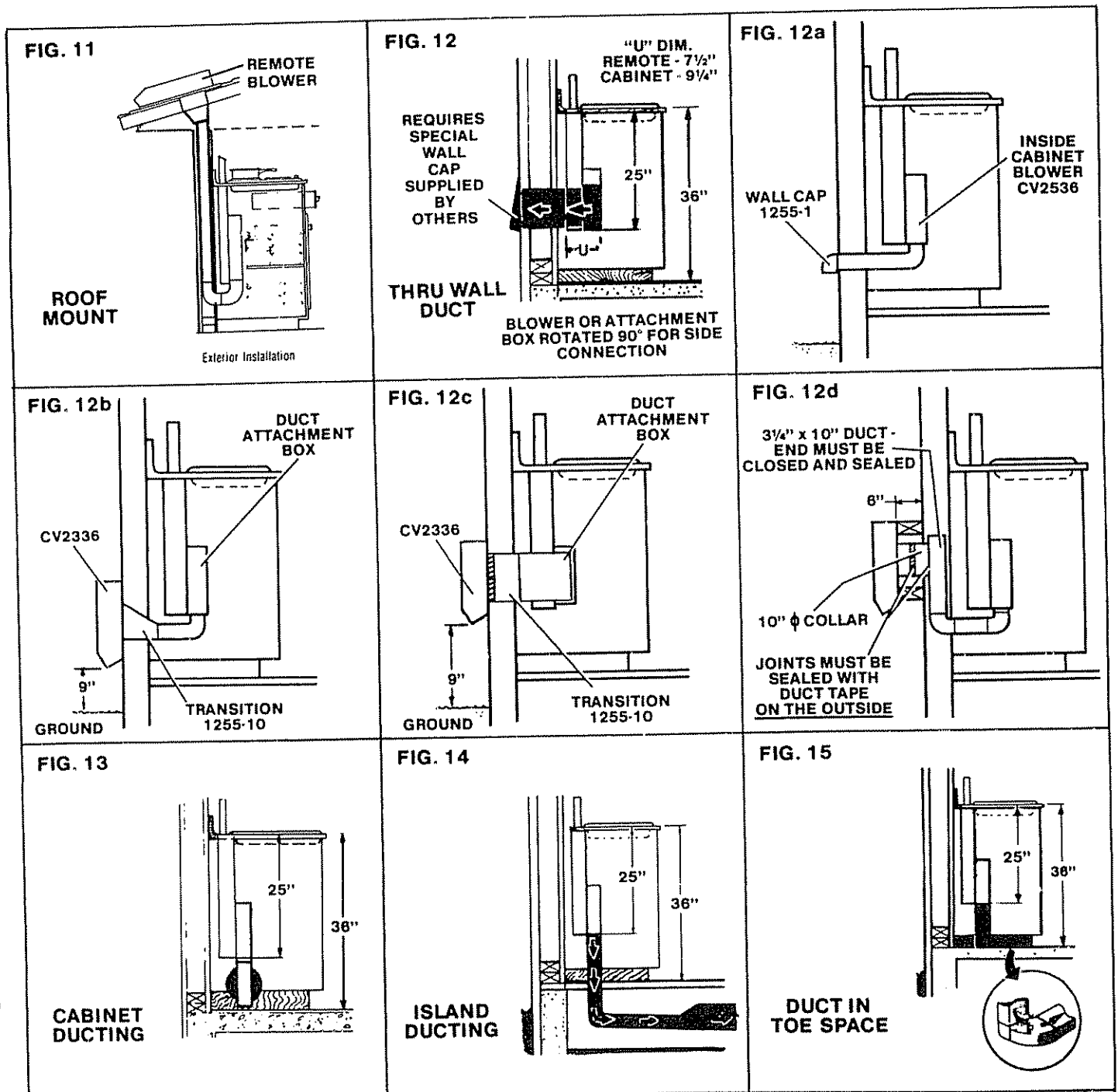
**Notice: Be sure to tape all joints throughout ventilation system to prevent air leaks and efficiency loss.**

**If duct is put in a concrete floor, use 7" dia. round or larger. Caution must be exercised to prevent duct from being crushed by concrete.**

## THROUGH THE WALL INSTALLATIONS

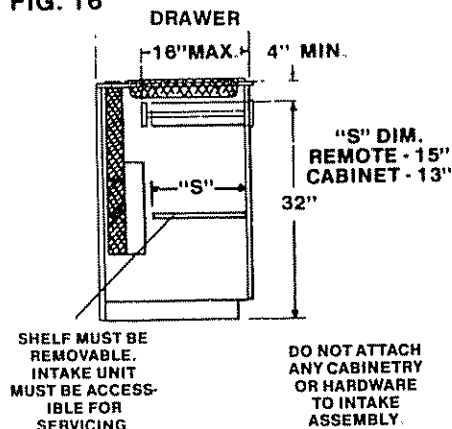
1. If the ground level outside the house is low enough then the duct can be run under the CV2236 Intake. (See Fig 12a for Cabinet blower CV2536 position. See Fig. 12b for the Remote blower CV2336 position.)
2. If the ground level outside the house is not low enough for Fig. 12a or 12b, the Cabinet blower can be rotated so the duct goes around the left or right side of the CV2236. See Fig 12 or 12c for the duct Attachment box and Remote blower. NOTE: Fig. 12 would require a special wall cap and damper (supplied by others).
3. If none of above wall installations are possible, Fig 12d shows how to mount the Remote blower on the outside wall for ground clearance.
4. Each of these installations should be done correctly so all joints line up and can be taped and sealed against air leaks. NOTE: Do not rely on duct tape to support weight of ducts - use sheet metal screws to secure duct connections before sealing with duct tape.
5. Specific ducting problems should be referred to a consulting engineer or Thermador Engineering Dept.

Typical ducting installations as shown in Figs. 11 - 15.



**\*\*NOTE:** All cabinet illustrations and dimensions shown in these installation instructions are using typical 24" front to back and 36" high American style base cabinets. See Fig. 20 on page 6 for typical dimensions. If your cabinets differ (such as custom or on the job constructed cabinets or European cabinets, etc.) then double check your installation layout carefully **BEFORE** cutting cabinets.

FIG. 16



## CABINET PREPARATION

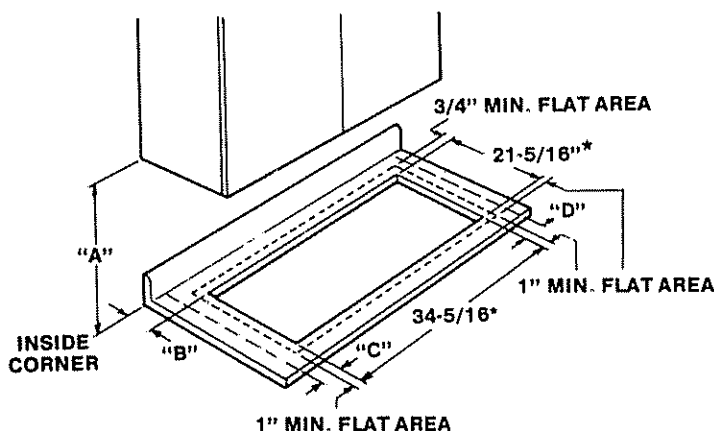
Plan the installation of the unit so that bottom of unit and junction box are accessible from the front of cabinet.

This unit is designed for installation in countertop near adjacent wall and projecting surfaces constructed of combustible materials. Dimension "A" - 30 inches minimum clearance between the top of the cooking surface and bottom of the unprotected wood or metal cabinet;

or dimension "A" - 24 inches minimum when bottom of wood or metal cabinet is protected by not less than 1/4 inch of flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inches stainless steel, 0.024 inch aluminum or 0.024 inch copper (See Fig. 17). The minimum horizontal distance(s) from sides and back edge of cooktop to adjacent vertical combustible walls; are as follows: left hand side wall 2 inches; right hand side wall 2 inches; rear wall 0 inches.

**COUNTERTOP OPENING:** Size this opening to the dimensions indicated by the asterisks shown below.

FIG. 17



## ECV36 COOKTOP INSTALLATION

Provide cut-out in countertop as shown in Fig. 17.

Drop in CV2236 Vent Intake (Fig. 1) and attach duct and make electrical connections (see Fig. 19).

Power supply, 120/240 volt, 3 wire, 60 cycle, 32 amp unit requires 40 amp circuit breaker, 120/208 volt, 3 wire, 60 cycle unit requires 40 amp circuit breaker (see data plate on CV2236. Connect to built-in junction box ("J"), box located at bottom right hand corner of vent intake (CV2236) unit (see Fig. 18).

Knockouts are provided in "J" box for 1/2 tradesize conduit (7/8" diameter K.O.'s) - 2 K.O.'s at bottom, 2 K.O.'s at right side and 2 K.O.'s in back (see Fig. 18).

Power supply "pigtails" are provided in "J" box (see Fig. 18). Circuit breaker to be **OFF** until cooktop is connected. Connect incoming power black to black, red to red and (neutral) white to white. (NOTE: As shipped, red "pigtail" is capped. This cap must be removed for this installation.) Incoming ground wire should be connected to green colored, hex head screw located inside "J" box.

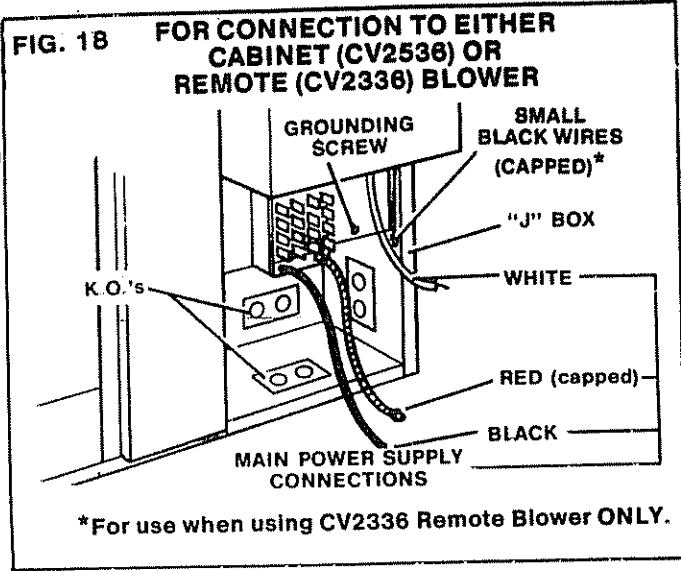
**NOTE:** Also inside "J" box are two #18 Ga. black "capped" wires. These wires are only to be used for connection of CV2336 Remote Blower (see wiring diagram). Otherwise, do not remove cap. When Remote Blower (CV2336) is employed, bring in black and white wire from the Remote Blower into the "J" box through any convenient K.O. Connect the black wire to the two small black "capped" wires in the "J" box. Connect the white wire from the Remote Blower to the white wire in the "J" box together with the white incoming power supply wire.

When installation of Vent Intake (CV2236) completed with blower (remote and cabinet), to ductwork, and electrical connections, then simply **DROP IN COOKTOP, FIG. 2, SECURE TO COUNTER AND CONNECT THE TWO ELECTRICAL PLUGS TO MATCHING RECEPTACLES ON FRONT OF VENT INTAKE WITH POWER OFF.**

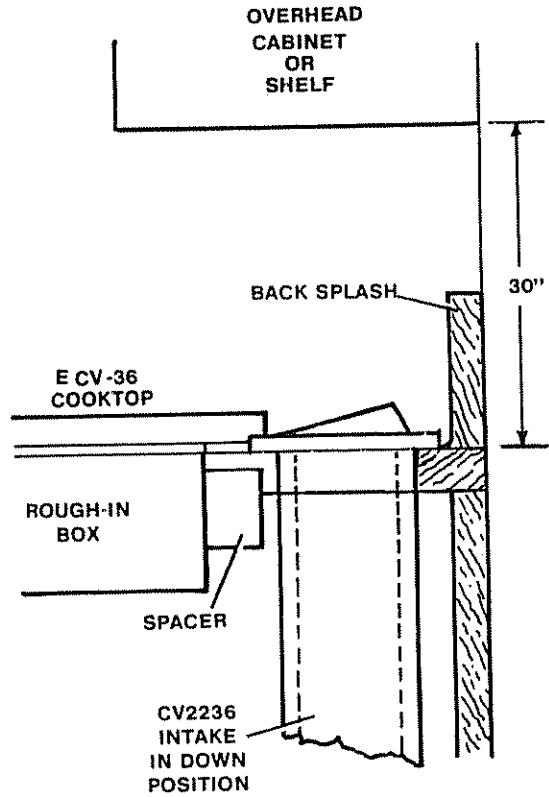
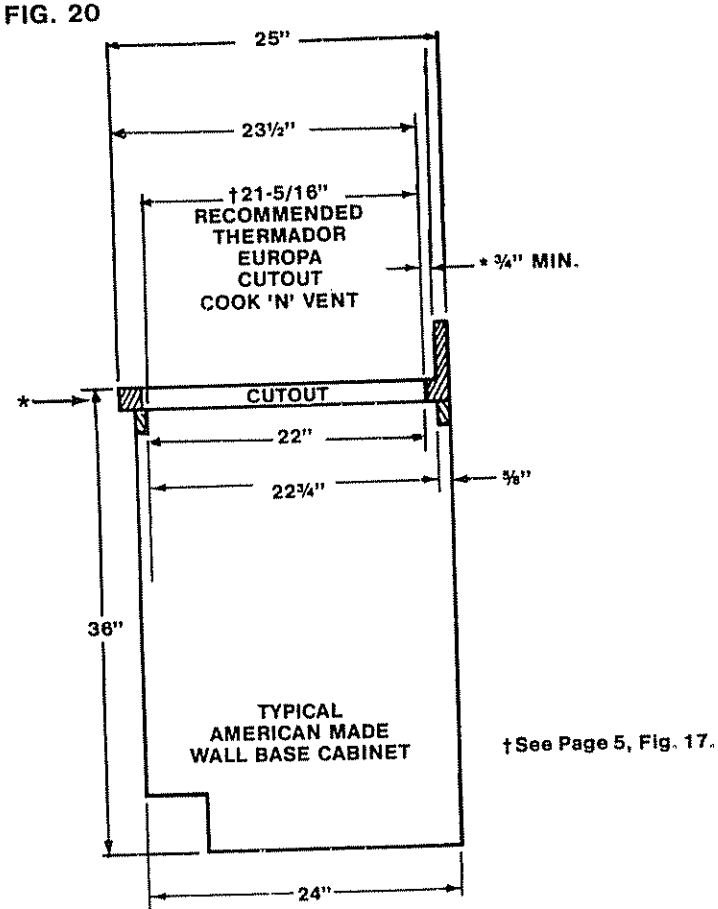
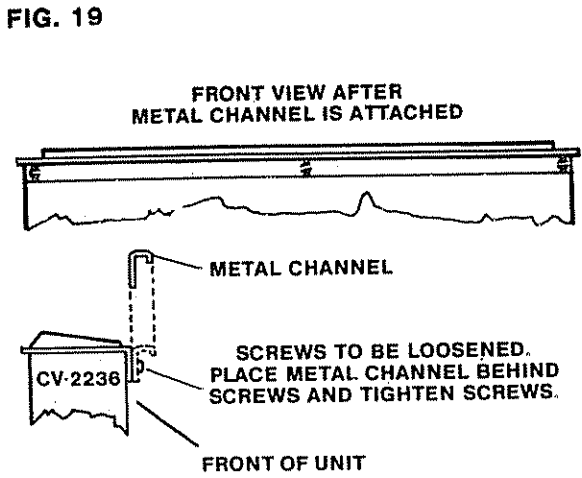
### Description

### Cutout

B = Min. Distance from Combustible Rear Wall	1/2"
C = Min. Distance from Combustible Left Side Wall	3"
D = Min. Distance from Combustible Right Side Wall	3"



Attach metal channel supplied across front of CV-2236 intake as shown.



\* These dimensions are guides for layout work on cabinet tops. Surfaces with tile used as a covering on backwall and cabinet top will require a whole set of different dimensions based on the thickness. Cabinets are made with different style joints.

Island style cabinets also would have a new set of cutout dimensions.

Before installation of unit into countertop, place unit upside down. Do not allow unit to rest on control knobs. Then apply foam gasket (supplied) to bottom edges of glass top (see Fig. 21).

FIG. 21

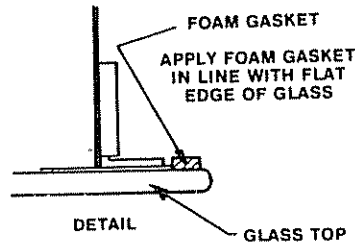
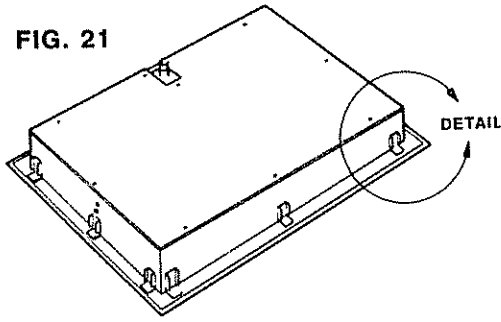
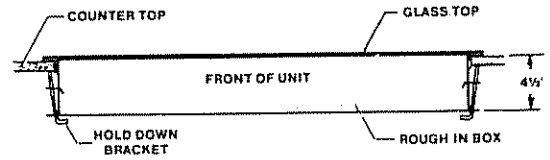


FIG. 22













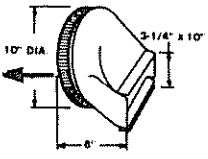
To fasten unit to countertop, place hold down brackets supplied (see Fig. 22) in one of two holes provided in each side of rough-in box and tighten thumb screws (HAND TIGHT ONLY).

**IMPORTANT!!! BEFORE TURNING ON POWER BE SURE THAT ALL CONTROLS ARE TURNED "OFF".**

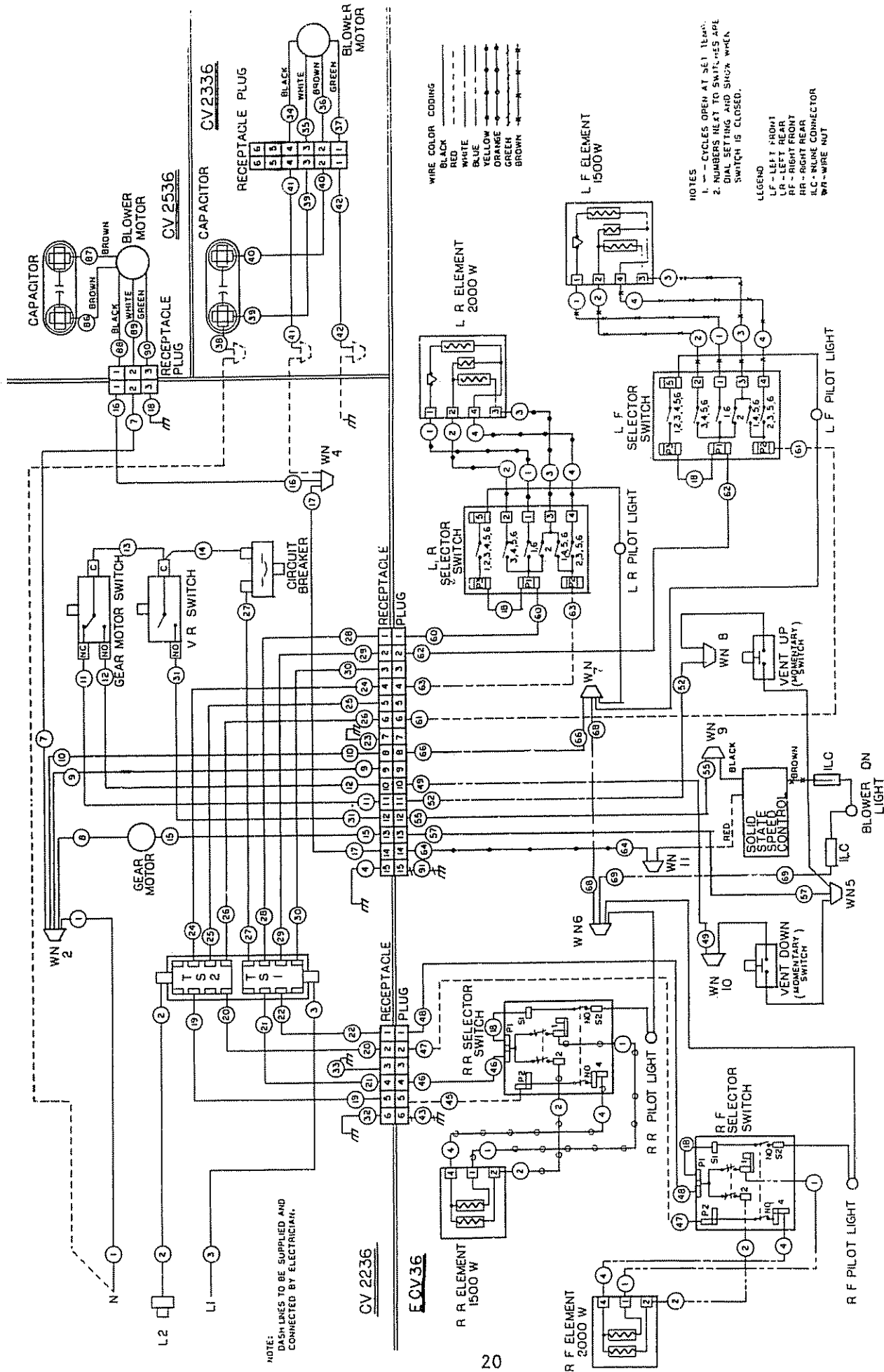
**CAUTION:** Your new solid elements have a protective coating which must be hardened before using the cooktop for the first time. For this curing process, the elements should be heated without a pan. There will be some non-toxic smoke and odor, this is normal. Heat regular elements at HI setting and Therma-Sensor element at #6 setting for 5 minutes, or until smoking stops. This coating if not cured before cooking on the element, can adhere to the pan and remove some of the element finish. For further information refer to Care and Use Manual.

**DUCT FITTINGS (see Front Page), EQUIVALENT LENGTHS**  
(To be subtracted from overall maximum specified length of duct)

(\* = Avoid If Possible)

 <b>90° ELBOW</b>		 <b>45° ELBOW</b>		 <b>3 1/4" x 10"</b>		 <b>*3 1/4" x 10" FLAT ELBOW</b>		 <b>3 1/4" x 10" to 7", 8", 10"</b>	
7"	8"	10"	7"	8"	10"	10 ft.	20 ft.	2 ft.	
5 ft.	3 ft.	2 ft.	3 ft.	2 ft.	1 ft.				
 <b>Model 1255-1 Wall Cap 3-1/4" x 10"</b>		 <b>*3 1/4" x 10" CENTER REVERSE ELBOW RIGHT</b>		 <b>3 1/4" x 10" CENTER REVERSE ELBOW LEFT</b>		 <b>*3 1/4" x 10" RIGHT REVERSE ELBOW</b>		 <b>3 1/4" x 10" LEFT REVERSE ELBOW</b>	
0 ft.		25 ft.		15 ft.		25 ft.		15 ft.	
 <b>Model 1255-10 Special Transition</b>		<p style="text-align: center;">Model 1255-1 Wall Cap and Model 1255-10 Special Transitions are available from Thermador.</p>							
5 ft.									

# WIRING DIAGRAM



COOKTOP AND VENTILATOR WIRING DIAGRAM

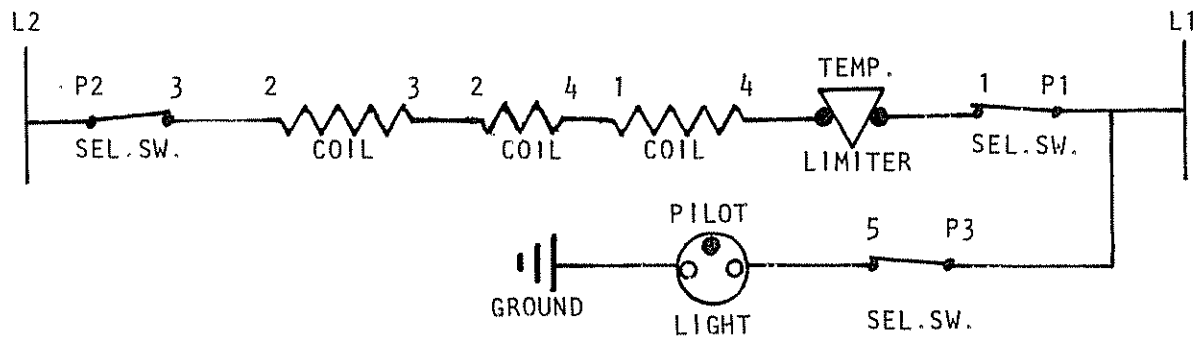
# SWITCH CHART AND IN-LINE SCHEMATICS

X = CLOSED SWITCH

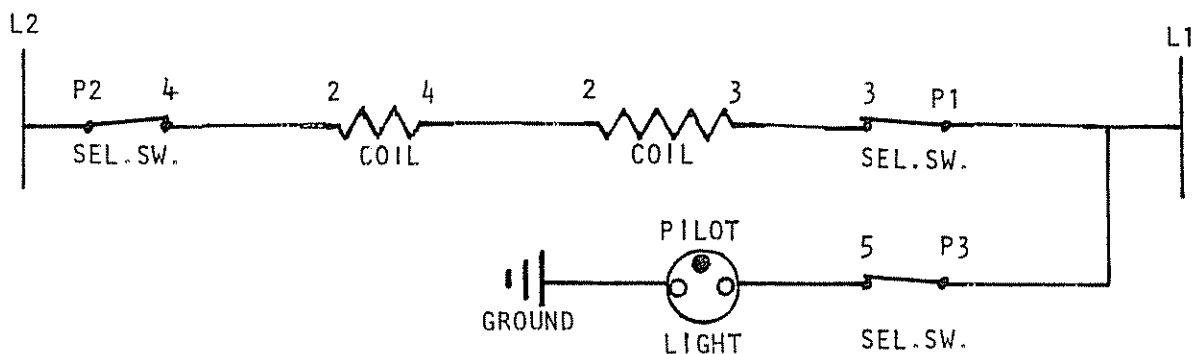
O = OPEN SWITCH

DIAL SETTING	TERMINALS					
	5-P3	2-P1	1-P1	3-P1	3-P2	4-P2
1	X	O	X	O	X	O
2	X	O	O	X	O	X
3	X	X	O	O	O	X
4	X	X	O	O	X	O
5	X	X	O	O	X	X
6	X	X	X	O	X	X

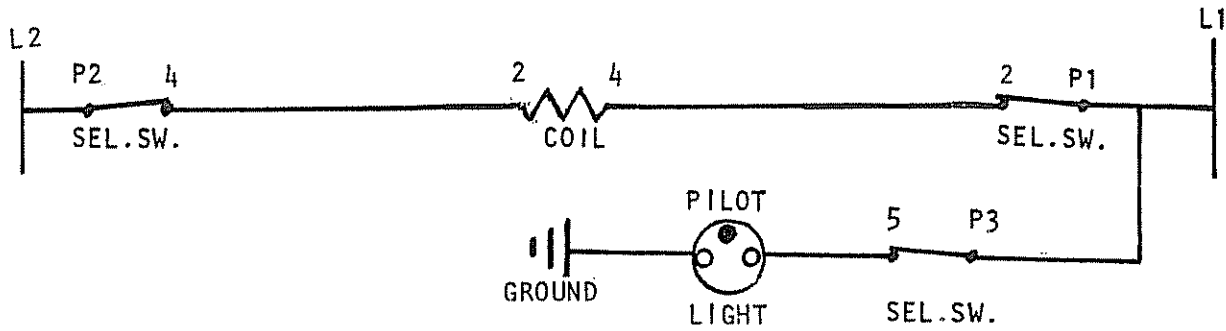
## POSITION NO. 1



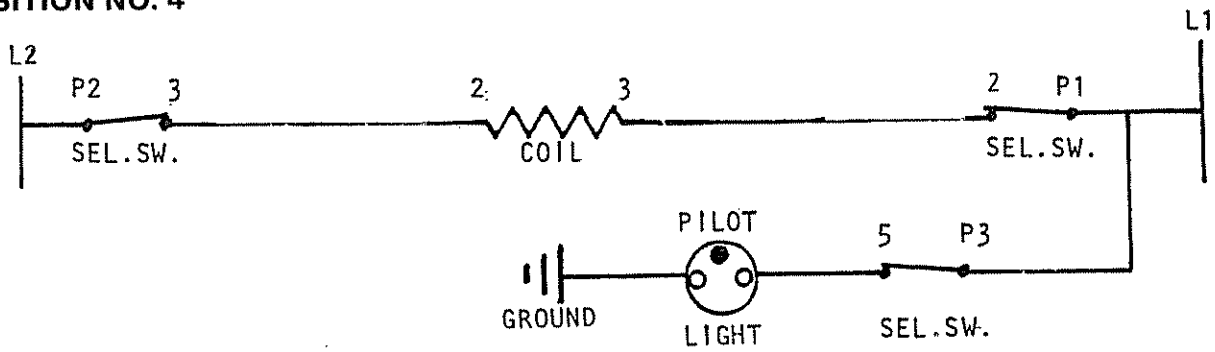
## POSITION NO. 2



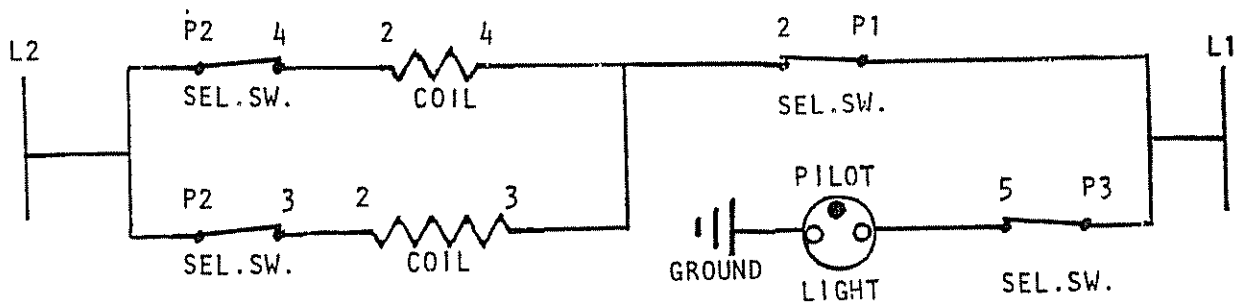
**POSITION NO. 3**



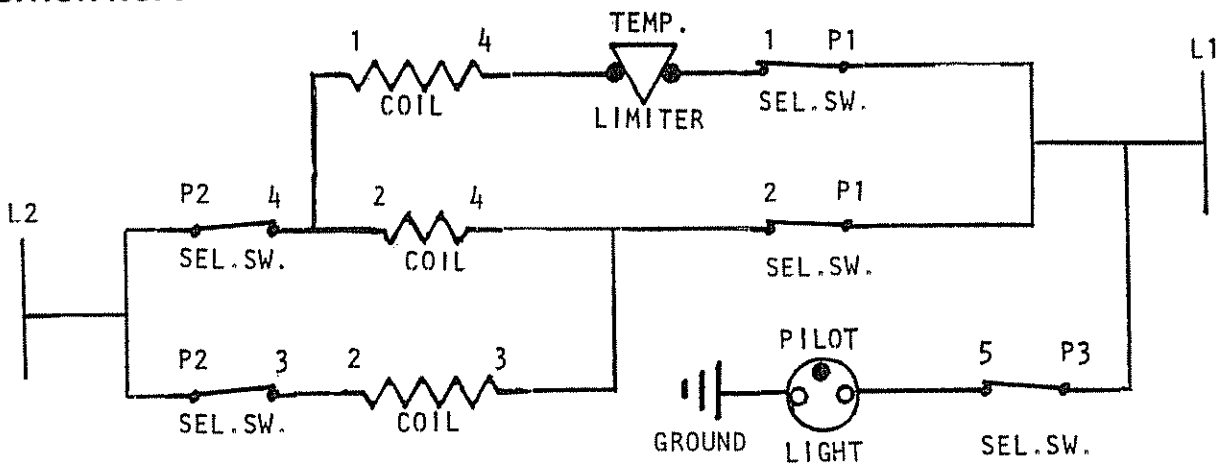
**POSITION NO. 4**



**POSITION NO. 5**



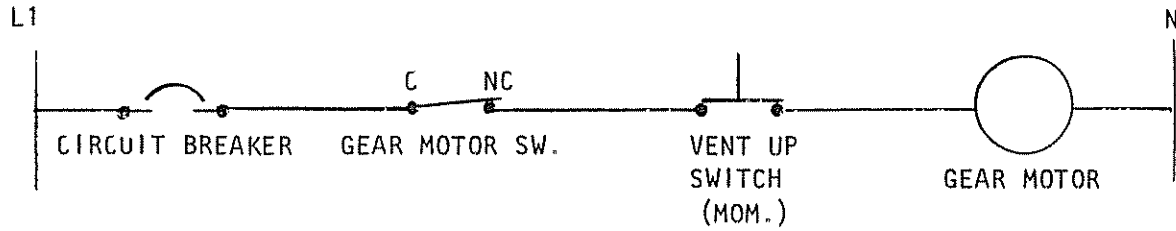
**POSITION NO. 6**



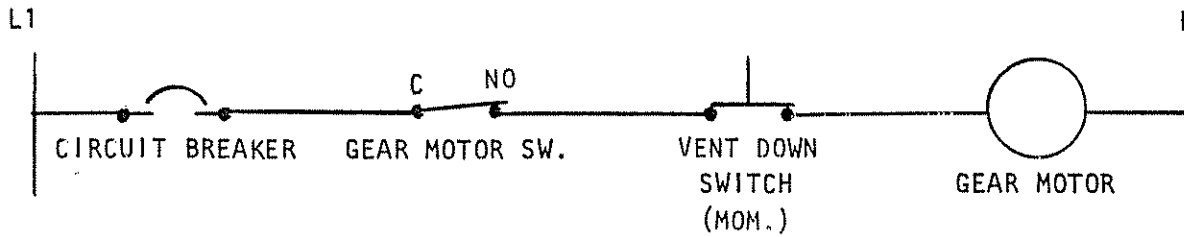


# VENT INTAKE SNORKLE

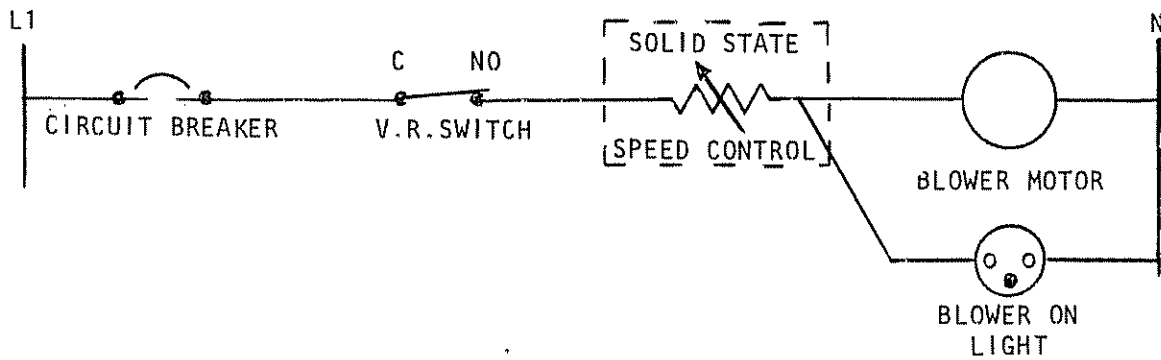
## SNORKLE MOVING UP



## SNORKLE MOVING DOWN

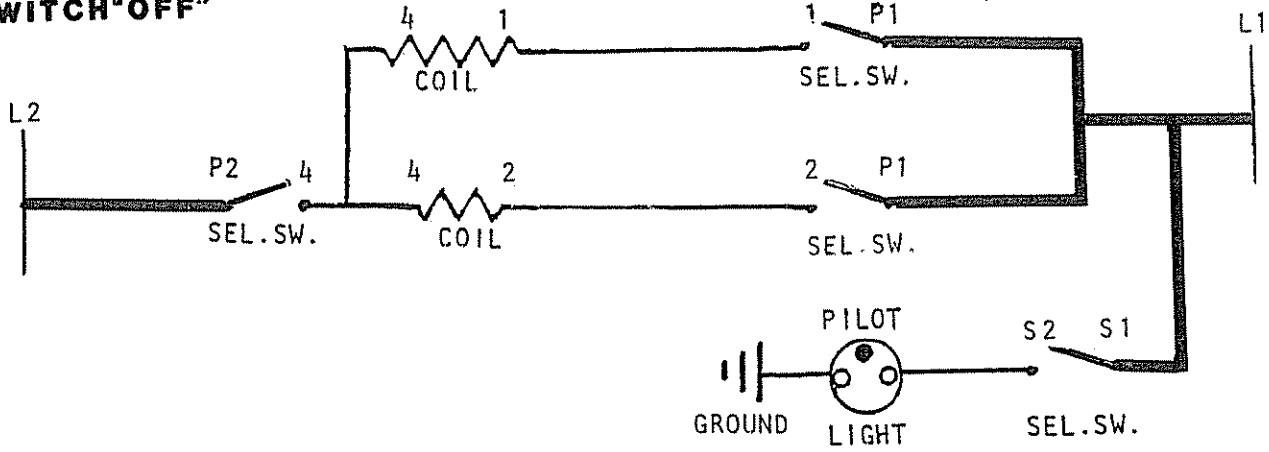


## SNORKLE IN UP POSITION WITH BLOWER WORKING

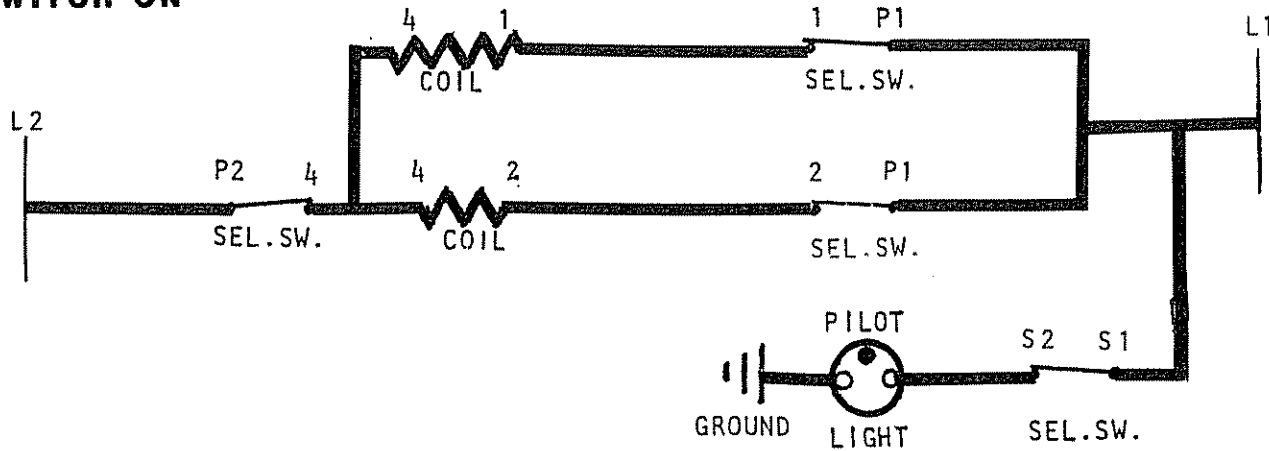


**THERMASENSOR SWITCH CURRENT FLOW**

**SWITCH "OFF"**

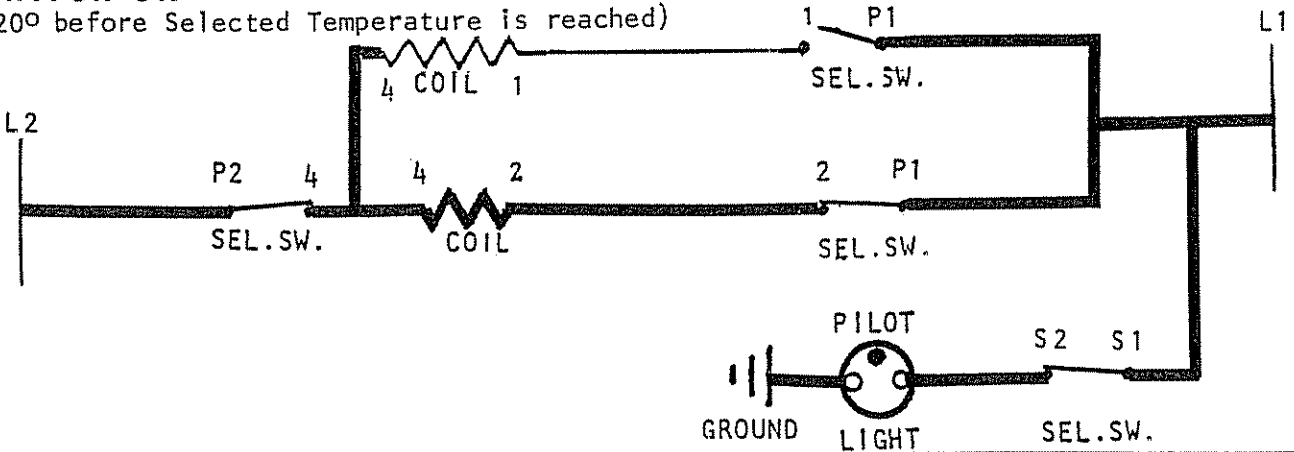


**SWITCH "ON"**



**SWITCH "ON"**

(20° before Selected Temperature is reached)



**SWITCH "ON"**

(Selected Temperature is reached)

