



36-INCH GAS COOKTOP MODEL SGSX365FS SHOWN WITH CHIMNEY DRAWER HOOD HDDW36FS AND SINGLE OVEN ME301ES

GAS COOKTOPS

MASTERPIECE® SERIES

From the company that brought you the first built-in wall oven, Thermador delivers the most powerful 30-inch cooktop on the market. The 30-inch, 5-burner gas cooktop with our exclusive, patented Star® Burners delivers sophisticated style and outstanding cooking performance. With 30-inch and 36-inch models to choose from featuring up to five Star Burners, there's a Masterpiece Gas Cooktop designed to satisfy any cooking enthusiast or kitchen configuration.

GAS COOKTOPS FEATURES & BENEFITS



THE MOST POWERFUL 30-INCH GAS COOKTOP

Thermador offers an impressive 30-inch gas cooktop with 5 burners, including a center-mounted power burner, and 52,000 BTUs of overall heat output. This gives you the functionality of a 36-inch cooktop in a compact kitchen environment. THERMADOR EXCLUSIVE



MASTERPIECE DESIGN

With chiseled edges and a trapezoid control panel, these cooktops were designed to coordinate perfectly with the entire Masterpiece line of appliances.



EXTRALOW® BURNERS

A Thermador exclusive, this setting cycles the burner on and off to maintain 200 BTU/hr, perfect for melting chocolate or heating delicate sauces.

THERMADOR EXCLUSIVE



ILLUMINATED CONTROL PANEL WITH METAL KNOBS

Metal knobs have blue progressive illumination that adjusts to indicate whether the burner is on regular or ExtraLow settings.

THERMADOR EXCLUSIVE



EXCLUSIVE, PATENTED STAR® BURNER DESIGN FOR SUPERIOR PERFORMANCE

We've redesigned the burner for even better performance. Single point ignition and maximum output has increased to 18,000 BTU/hr, and a new porting pattern improves burner performance.

WHY A STAR DISTRIBUTES HEAT BETTER THAN A CIRCLE

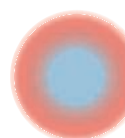
The Star Burner's unique shape creates a perimeter 56% longer than a comparable round burner, with more flame ports. The result is a burner with superior flame spread and a reduced cold spot which delivers faster and more even heating.

35 ports / 16 3/4" perimeter

28 ports / 10 3/4" perimeter



The Star Burner's coverage area allows for more ports and more flame distribution than a round burner.



The design of the Star Burner offers wider heat coverage, resulting in a smaller cold spot.

THERMADOR EXCLUSIVE

MODEL OPTIONS

There are two sizes of Thermador Masterpiece® Gas Cooktops to choose from—30-inch and 36-inch. 30-inch models are available with four Star Burners or five Star Burners. 36-inch models feature five Star Burners. Every model is LP convertible by ordering SNLPKITF. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Masterpiece Gas Cooktop, be sure to verify the cutout dimensions and electrical/gas connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Masterpiece Gas Cooktops may be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven.

Thermador Masterpiece Gas Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

Solid surface countertops require a special cutout size and special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

VENTILATION REQUIREMENTS

We strongly recommend that a Thermador Ventilation Hood be installed with all Thermador Masterpiece Gas Cooktops. The hood must be installed according to instructions furnished with the hood. Refer to the ventilation section or www.Thermador.com for a complete selection of ventilation options, blowers, and accessories.

When installing the gas cooktop with a downdraft ventilation system, provide approximately a 10 square inch opening (65cm²) in the toe kick area or other cabinet area for adequate air inlet. Refer to the downdraft ventilation section for more details.

WARRANTY

Limited warranty parts and labor (1 year)

See page 294 for additional warranty details.



ELECTRICAL AND GAS SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes. Thermador Masterpiece Gas Cooktops are equipped with a 60-inch, 3-wire supply cord.

MODEL	REQUIRED CIRCUIT BREAKER
	120V, 60 Hz
SGS304FS	15 Amp
SGS305FS	15 Amp
SGSX305FS	15 Amp
SGS365FS	15 Amp
SGSX365FS	15 Amp

Important: It is required that the cooktop be installed on a grounded, non-GFCI branch circuit.

Thermador Masterpiece Gas Cooktops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance. If the location/job site requires conversion from natural gas to propane (LP), order SNLPKITF. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

SUPPLY PRESSURE REQUIREMENTS:

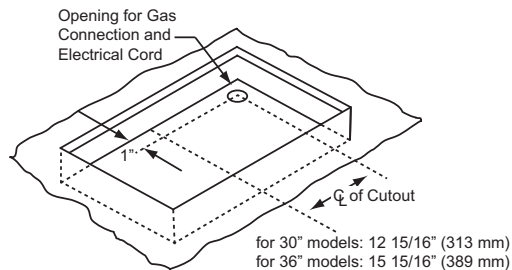
Natural Gas - 7 inches water column (14.9 Millibars) minimum.

LP (Propane Gas) -11 inches water column (27.4 Millibars) minimum.

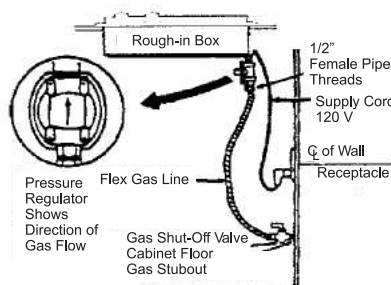
Note: The propane gas tank must be equipped with its own high pressure regulator in addition to the pressure regulator supplied with this unit.

ELECTRICAL AND GAS LOCATIONS

The opening for the gas connection and electrical cord is located at the right rear of rough-in box as shown below.



Plan the installation so that the power connection is accessible from the front of the cabinet. Install a manual gas shutoff valve near the appliance. It must be easily accessible in an emergency.



GAS COOKTOPS 30-INCH

Model: SGS304FS



MASTERPIECE

SGS304FS

SGS304FS

PERFORMANCE

- Exclusive, patented Star® Burner provides superior performance
- Unique shape of the Star® Burner offers wider heat coverage resulting in smaller cold spots
- Continuous grates allow pots and pans to glide smoothly across the cooktop
- Powerful 16,000 BTU burner

DESIGN

- High-grade, quality die cast metal knobs
- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances

SAFETY

- Knobs feature a safety "push to turn" system
- Automatic electronic re-ignition

SPECIFICATIONS

Number of Gas Burners	4
Product Width	31"
Product Depth	21 1/4"
Cutout Width	28 15/16"
Cutout Height	3 13/16"
Cutout Depth	19 1/8"
Minimum Distance from Counter Front	1 7/8"
Minimum Distance from Rear Wall	3"
Left Front Burner	10,000 BTU
Right Front Burner	16,000 BTU
Left Rear Burner	10,000 BTU
Right Rear Burner	8,000 BTU
Total Natural Gas Connection Rating	44,000 BTU
Total LP Gas Connection Rating	39,200 BTU
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Power Cord	60", 3-Wire
Shipping Weight (lbs.)	45

ACCESSORIES



WOK RING SWOKRINGF

Cast Iron Wok Ring.
Dishwasher-safe; use
with up to 16" wok.



LP CONVERSION KIT SNLPKITF

INSTALLATION OPTIONS

INSTALLATION ABOVE A WALL OVEN OR WARMING DRAWER

Thermador Masterpiece® Gas Cooktops may be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven.

Thermador Masterpiece Gas Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

IMPORTANT

We strongly recommend the installation of a Thermador Ventilation System with this gas cooktop.

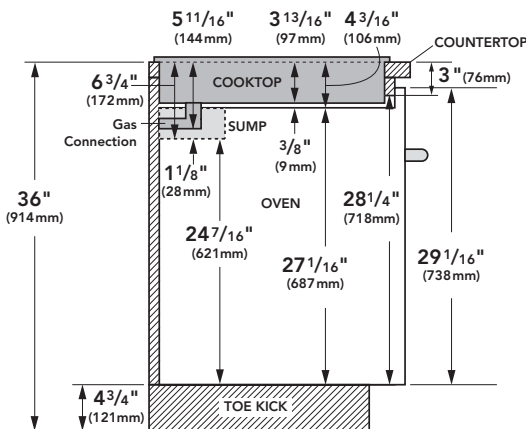
Seal the surfaces of the cutout to make them heat resistant. This prevents the surfaces from expanding as a result of humidity.

Solid surface countertops require a special cutout size and special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

NATURAL GAS OR LP

Thermador Masterpiece Gas Cooktops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance. If the location/job site requires conversion from natural gas to propane (LP), order SNLPKITF. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

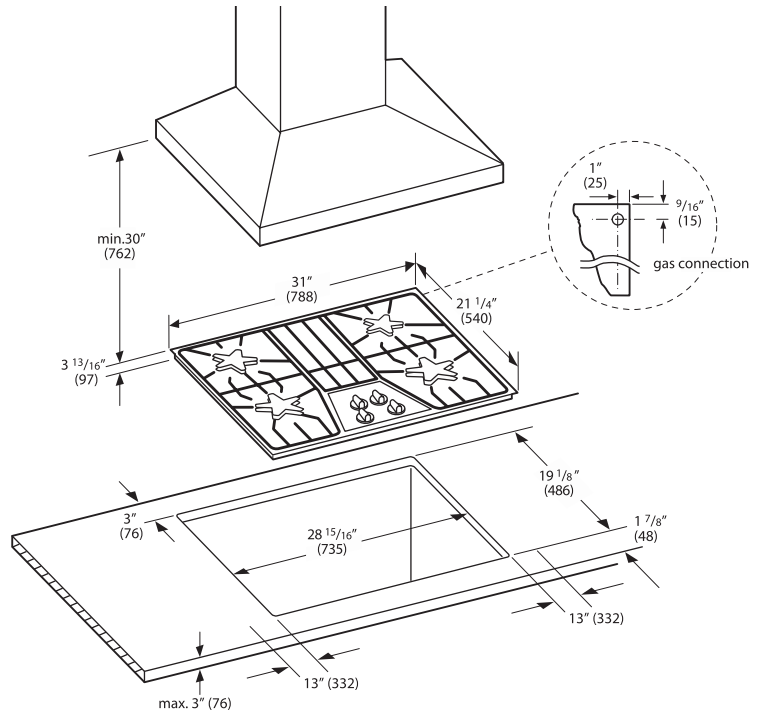
INSTALLATION ABOVE A THERMADOR BUILT-IN OVEN



Note: Dimensions based on standard countertop height (36" with 4 3/4" toe kick including base plate).

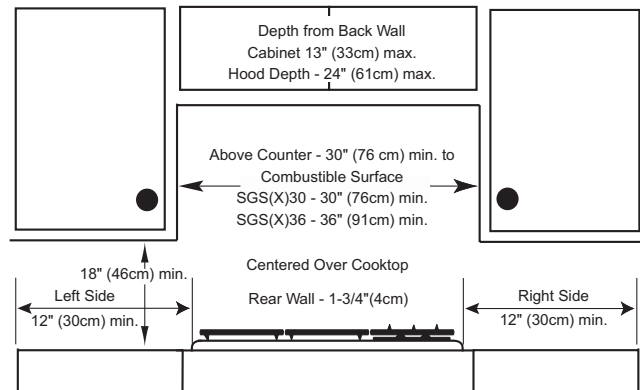
The built-in oven can be installed below the gas cooktop as long as there is no contact between the bottom of the cooktop and the top of the oven.

30-INCH COOKTOP AND CUTOUT DIMENSIONS



CABINET REQUIREMENTS

Dimension requirements are for combustible surfaces. When the surface is protected by a material listed by UL as a Floor Protector and Wall Shield covered with not less than No. 28 MSG sheet metal 0.015 inch (0.38mm) stainless steel, 0.024 inch (0.6mm) aluminum or copper, it is considered noncombustible and some dimensions may be reduced. For a noncombustible surface over the cooktop, the minimum clearance is 24" (61cm) rather than 30" (76cm).



WARNING: To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 12" (30cm) from side walls and 1 3/4" (4cm) from back wall.)

NOTE: All measurements given have to be precisely followed. If nonstandard cabinets are used, make sure they are installed with minimum dimensions shown.

Plan the installation of the unit so that the power cord, gas shut-off valve and gas pressure regulator are accessible from the front of cabinet.

GAS COOKTOPS 30-INCH

Models: SGS305FS, SGSX305FS



MASTERPIECE

SGS305FS



MASTERPIECE

SGSX305FS

SPECIFICATIONS

	SGS305FS	SGSX305FS
Number of Gas Burners	5	
Product Width	31"	
Product Depth	21 1/4"	
Cutout Width	28 15/16"	
Cutout Height	3 13/16"	
Cutout Depth	19 1/8"	
Minimum Distance from Counter Front	1 7/8"	
Minimum Distance from Rear Wall	3"	
Left Front Burner	8,000 BTU	
Right Front Burner	10,000 BTU	
Left Rear Burner	10,000 BTU	
Right Rear Burner	8,000 BTU	
Center Burner	16,000 BTU	
Total Natural Gas Connection Rating	52,000 BTU	
Total LP Gas Connection Rating	45,200 BTU	
Electrical Supply	120V AC, 60 Hz	
Required Circuit Breaker	15 Amp	
Power Cord	60", 3-Wire	
Shipping Weight (lbs.)	44	46

*According to AHAM Standards

SGS305FS

PERFORMANCE

- Most powerful 30" cooktop in the market (amongst leading manufacturers) with an overall 52,000 BTU output
- 30" – 5 burner gas cooktop provides functionality of a 36" cooktop in a compact kitchen environment
- Powerful 16,000 BTU Center Burner
- Exclusive, patented Star® Burner provides superior performance
- Continuous grates allow pots and pans to glide smoothly across the cooktop

DESIGN

- High-grade, quality die cast metal knobs
- Chiseled, angular design coordinates with the suite of Thermodor Masterpiece® Collection appliances

SAFETY

- Knobs feature a safety "push to turn" system
- Automatic electronic re-ignition

SGSX305FS

PERFORMANCE

- Most powerful 30" cooktop in the market (amongst leading manufacturers) with an overall 52,000 BTU output
- 30" – 5 burner gas cooktop provides functionality of a 36" cooktop in a compact kitchen environment
- Powerful 16,000 BTU Center Burner
- Single point ignition – only burner that is being used is ignited
- Exclusive 200 BTU ExtraLow® burners for perfect simmering
- Exclusive, patented Star® Burner provides superior performance
- Continuous grates allow pots and pans to glide smoothly across the cooktop

DESIGN

- Progressive illuminated control panel with metal knobs
- High-grade, quality die cast metal knobs
- Sleek control panel features glass and stainless steel
- Chiseled, angular design coordinates with the suite of Thermodor Masterpiece® Collection appliances

SAFETY

- Knobs feature a safety "push to turn" system
- Automatic electronic re-ignition

ACCESSORIES



WOK RING SWOKRINGF

Cast Iron Wok Ring. Dishwasher-safe; use with up to 16" wok.



GRIDDLE PLATE SGRIDDLEF

Anti-stick, cast iron aluminum design, promotes even heat distribution



LP CONVERSION KIT SNLPKITF

INSTALLATION OPTIONS

INSTALLATION ABOVE A WALL OVEN OR WARMING DRAWER

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Thermador Masterpiece Gas Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

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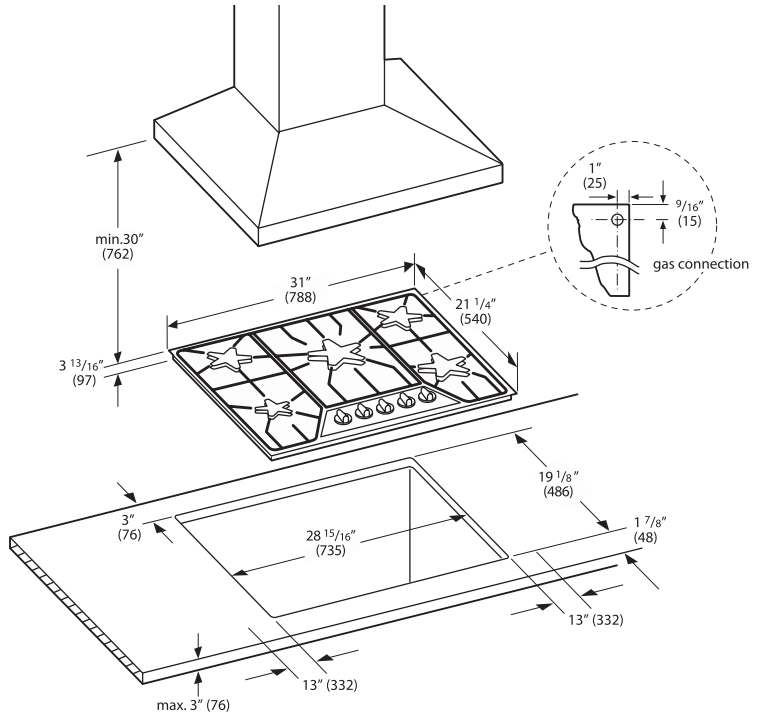
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Solid surface countertops require a special cutout size and special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

NATURAL GAS OR LP

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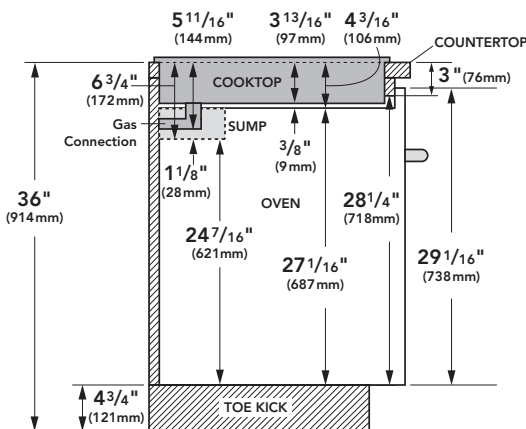
30-INCH COOKTOP AND CUTOUT DIMENSIONS



CABINET REQUIREMENTS

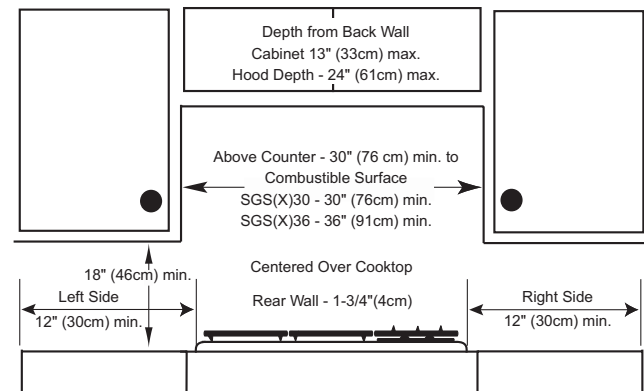
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INSTALLATION ABOVE A THERMADOR BUILT-IN OVEN



Note: Dimensions based on standard countertop height (36" with 4 3/4" toe kick including base plate).

The built-in oven can be installed below the gas cooktop as long as there is no contact between the bottom of the cooktop and the top of the oven.



WARNING: To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 12" (30cm) from side walls and 1 3/4" (4cm) from back wall.)

NOTE: All measurements given have to be precisely followed. If nonstandard cabinets are used, make sure they are installed with minimum dimensions shown.

Plan the installation of the unit so that the power cord, gas shut-off valve and gas pressure regulator are accessible from the front of cabinet.

GAS COOKTOPS 36-INCH

Models: SGS365FS, SGSX365FS



MASTERPIECE

SGS365FS



MASTERPIECE

SGSX365FS

SPECIFICATIONS

	SGS365FS	SGSX365FS
Number of Gas Burners	5	
Product Width	37"	
Product Depth	21 1/4"	
Cutout Width	34 15/16"	
Cutout Height	3 13/16"	
Cutout Depth	19 1/8"	
Minimum Distance from Counter Front	1 7/8"	
Minimum Distance from Rear Wall	3"	
Left Front Burner	9,100 BTU	
Right Front Burner	12,000 BTU	
Left Rear Burner	12,000 BTU	
Right Rear Burner	9,100 BTU	
Center Burner	16,000 BTU	18,000 BTU
Total Natural Gas Connection Rating	58,200 BTU	60,200
Total LP Gas Connection Rating	45,200 BTU	
Electrical Supply	120V AC, 60 Hz	
Required Circuit Breaker	15 Amp	
Power Cord	60", 3-Wire	
Shipping Weight (lbs.)	51	53

*According to AHAM Standards

SGS365FS

PERFORMANCE

- Powerful 16,000 BTU Center Burner
- Exclusive, patented Star® Burner provides superior performance
- Continuous grates allow pots and pans to glide smoothly across the cooktop

DESIGN

- High-grade, quality die cast metal knobs
- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances

SAFETY

- Knobs feature a safety "push to turn" system
- Automatic electronic re-ignition

SGSX365FS

PERFORMANCE

- Powerful 18,000 BTU Center Burner
- Exclusive, patented Star® Burner provides superior performance
- Exclusive 200 BTU ExtraLow® burners for perfect simmering
- Continuous grates allow pots and pans to glide smoothly across the cooktop
- Single point ignition - only burner that is being used is ignited

DESIGN

- Sleek control panel features glass and stainless steel
- High-grade, quality die cast metal knobs
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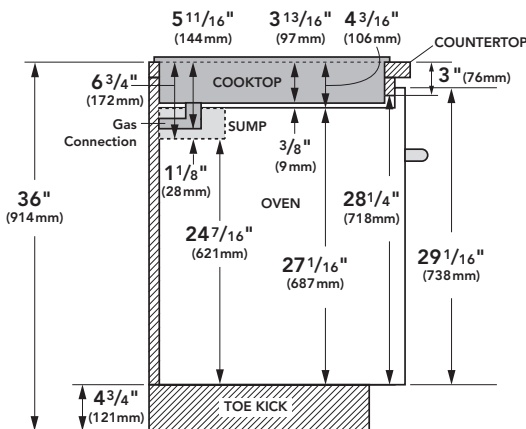
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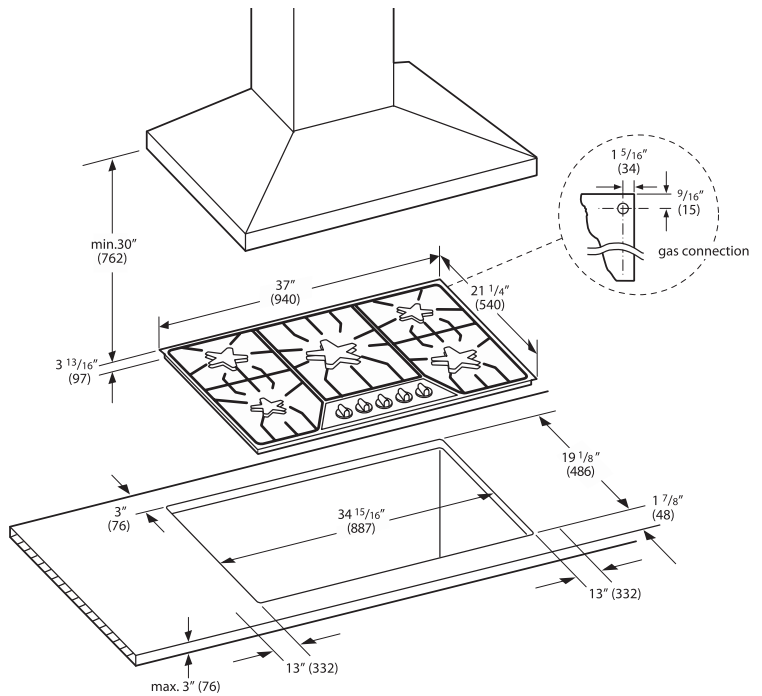
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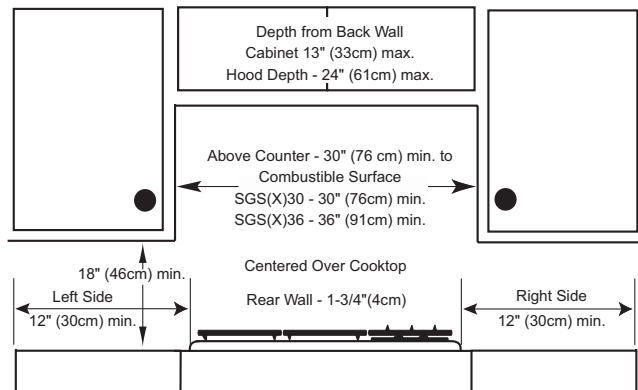
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36-INCH COOKTOP AND CUTOUT DIMENSIONS



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