Thermador SGSXP365TS

Thermador SGSXP365TS Masterpiece 36-Inch Gas Cooktop User Manual

Model: SGSXP365TS

1. Product Overview

The Thermador SGSXP365TS Masterpiece gas cooktop offers a sophisticated cooking experience with its 36-inch width and five high-performance burners. Designed for precision and ease of use, this cooktop features unique Pedestal Star Burners and an ExtraLow Select Burner for versatile cooking. Its stainless steel construction ensures durability and a sleek aesthetic in any kitchen.



Figure 1: Thermador SGSXP365TS Masterpiece 36-Inch Gas Cooktop, showcasing its five burners and control knobs.



Figure 2: Overhead view of the Thermador SGSXP365TS cooktop installed in a modern kitchen, highlighting its spacious design and continuous grates.

Key Features:

- **Pedestal Star Burners:** Designed for superior flame distribution and reduced cold spots, ensuring faster and more even heating.
- **ExtraLow Select Burner:** Provides precise temperature control for simmering delicate sauces or keeping food warm without scorching.
- **18,000 BTU Center Burner:** Offers high heat output for rapid boiling and searing.
- **QuickClean Base:** Facilitates easy cleanup of spills and food debris.
- **Continuous Grates:** Allows for effortless movement of pots and pans across the cooktop surface.
- **Electronic Re-ignition:** Automatically re-ignites burners if the flame goes out.
- **Sealed Burners:** Prevents spills from entering the burner box, simplifying cleanup.
- **Illuminated Knobs:** Knobs are encircled with a ring of light when in use, indicating active burners.

2. Setup and Installation

Proper installation is crucial for the safe and efficient operation of your Thermador gas cooktop. It is recommended that installation be performed by a qualified professional.

2.1 Unpacking the Cooktop

Carefully remove the cooktop and all accessories from the packaging. Inspect for any damage during transit. Keep all packaging materials until the unit is fully installed and operational.

2.2 Components Included:

- Thermador SGSXP365TS Gas Cooktop unit
- Heavy Cast Iron Grates (5 pieces)
- Burner Caps and Bases (5 sets)
- LP Conversion Kit (for propane conversion, includes orifices)
- NPT Gas Regulator (initial setting for natural gas)
- Foam Tape (for cooktop installation)
- Brackets and Teflon Tape (for securing the unit and gas connection)
- 2-in-1 Reversible Grill & Griddle (accessory)

2.3 Gas and Electrical Connections

Ensure that the gas supply and electrical connections meet local codes and manufacturer specifications. The cooktop is designed for natural gas but includes an LP conversion kit for propane use. The NPT gas regulator is pre-set for natural gas and must be adjusted or converted for propane by a qualified technician.

2.4 Securing the Cooktop

Use the provided brackets and foam tape to securely install the cooktop into the countertop cutout. This ensures stability and prevents movement during use.

3. Operating Instructions

Familiarize yourself with the cooktop's controls and burner types for optimal cooking performance.

3.1 Burner Controls

Each burner is controlled by a dedicated knob located at the front of the cooktop. Turn the knob to the 'Lite' position and push it in to ignite the burner. Once ignited, adjust the flame size by rotating the knob between 'High' and 'Low' settings. The knobs illuminate with a ring of light when in use.



Figure 3: Close-up view of the Thermador SGSXP365TS control knobs, showing the illuminated ring when a burner is active.

3.2 Burner Types and Usage

- **Pedestal Star Burners:** These burners provide even heat distribution. Use them for general cooking, frying, and sautéing.
- **ExtraLow Select Burner:** Ideal for delicate tasks requiring very low heat, such as melting chocolate, simmering sauces, or keeping food warm.
- **18,000 BTU Center Burner:** This high-output burner is best for rapid boiling of large pots of water or high-heat searing.



Figure 4: A user preparing food on the Thermador SGSXP365TS cooktop, demonstrating active burners and pot placement.

3.3 Using the Grill & Griddle

The reversible grill and griddle accessory can be placed over the center burner or two adjacent burners for grilling or griddling. Ensure it is properly seated on the grates before heating.

4. Care and Maintenance

Regular cleaning and maintenance will prolong the life and appearance of your cooktop.

4.1 Cleaning the Cooktop Surface

The 304 stainless steel surface is resistant to stain, heat, and discoloration. For daily cleaning, use a soft cloth with mild soap and water or a stainless steel cleaner. Always wipe in the direction of the grain. The QuickClean Base and sealed burners make it easier to manage spills and prevent food from accumulating in hard-to-reach areas.

4.2 Cleaning Grates and Burner Caps

The heavy cast iron grates and burner caps can be removed for thorough cleaning. Wash them with warm, soapy water. For stubborn stains, a non-abrasive cleaner designed for cast iron may be used. Ensure all parts are completely dry before reassembling them on the cooktop.

4.3 General Tips

- Avoid using abrasive cleaners, scouring pads, or harsh chemicals that can scratch or damage the stainless steel finish.
- Clean spills immediately to prevent staining.
- Regularly check burner ports for blockages and clean as needed to ensure proper flame.

5. Troubleshooting

This section provides solutions to common issues you might encounter with your cooktop. For problems not listed here or if issues persist, please contact Thermador customer support or a qualified service technician.

Common Issues:

- **Burner does not ignite:** Check if the gas supply is on. Ensure burner caps and bases are correctly seated. Clean any debris from the igniter or burner ports.
- **Uneven flame:** Clean burner ports to remove any food particles or blockages. Ensure the burner cap is correctly positioned.
- **Gas odor:** Immediately turn off all burners and the main gas supply. Open windows for ventilation. Do not operate any electrical switches or appliances. Contact your gas provider and a qualified technician immediately.
- **Knobs not turning smoothly:** Ensure no food debris or liquid has dried around the knob base. Clean the area carefully.

6. Specifications

Feature	Specification
Brand	Thermador
Model Number	SGSXP365TS
Installation Type	Drop-In
Item Weight	277 pounds
Width	37 inches
Height	5.37 inches
Depth	21.25 inches
Burner Type	Sealed
Heating Elements	5
Fuel Type	Gas (Natural Gas, LP Convertible)
Material Type	Stainless Steel
Control Type	Knob
Ignition System Type	Gas Pilot (Electronic Ignition)
Wattage	3600 watts

7. Warranty and Support

For detailed warranty information, please refer to the warranty card included with your product or visit the official Thermador website. If you require technical assistance, service, or have questions regarding your cooktop, please contact Thermador customer support.

Thermador Customer Service: Please refer to your product registration or the official Thermador website for current contact information.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

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