

# SST365, SST305, GT365 and GT305 Installation Manual

## WHAT'S IN THE BOX?

### A "Touch" Series Gastop

5 burner caps  
2 side grates, 1 center grate  
A bag containing manuals and warranty info.  
3/8" Flare Adaptor, Gas Line Filter  
Regulator

## YOU WILL NEED:

Pipe Fittings  
Teflon Tape specifically recommended for gas  
Shut Off Valve  
Pipe wrench  
Tools to make the cutout

Before you begin: Read the instructions carefully!



## FOR YOUR SAFETY

**WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### WHAT TO DO IF YOU SMELL GAS:

Do not try to light any appliance.  
Do not touch any electrical switch.  
Do not use any phone in your building.  
Immediately call your gas supplier from a neighbor's home.  
Follow your gas supplier's instructions.  
If you cannot reach your gas supplier call the fire department.

**INSTALLATION AND SERVICE  
MUST BE PERFORMED BY A  
QUALIFIED INSTALLER,  
SERVICE AGENCY OR THE GAS  
SUPPLIER.**

## Electrical Requirements

Your gastop must be connected to a properly grounded 115 volt AC 60 Hz, 15 amp electrical service and installed by a qualified installer. It is the personal responsibility and obligation of the customer to contact a qualified electrician/installer and have the unit connected to a properly grounded circuit in accordance with local codes of your area or, if no codes apply, the National Electric Code, ANSI/NFPA 70- Latest Edition must be followed. Copies are available by writing::

National Fire Protection Association  
Battery March Park  
Quincy MA 02269

In Canada follow CAN/CSA-C.22.1,  
Canadian Electrical Code, Part 1.  
Copies are available by writing::

CSA  
178 Rexdale Boulevard  
Toronto, Ontario,  
CANADA, M9W 1R3

# CALDERA

## READ THE SAFETY PRECAUTIONS IN THE USE AND CARE MANUAL

### For Your Safety

Locate and install the gastop only in accordance with the provided installation instructions. It is the personal responsibility and obligation of the customer to contract a qualified installer and have the unit connected properly in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 - Latest Edition and CAN/CSA-B149.1 Natural Gas and Propane Installation Code. The gastop must be connected to the proper gas supply and checked for leaks.

Make certain the electrical and gas supplies are OFF before installing or servicing the gastop.

Do not place the unit near an outside door or where a draft may affect its performance.

Do not obstruct the flow of combustion and ventilation air.

To prevent reaching over the burners cabinet storage above the gastop should be avoided.

For safety reasons never use this appliance as a space heater

For safety reasons the burner flame should not extend beyond the cooking utensil.

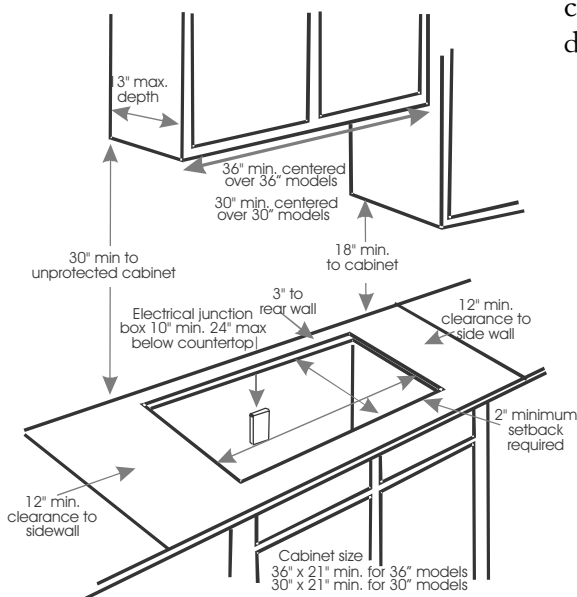
Do not repair or replace any part of the gastop unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

### TO AVOID THE RISK OF ELECTRICAL SHOCK:

Do not install gastop if glass surface is broken.

## Caldera™ Gastop Installation

### MINIMUM CLEARANCES



Before installing the Caldera™ gastop, visually inspect the cooking surface, burners, and control areas for evidence of damage, which may have occurred during shipping or delivery.

### Location

Prior to installing your gastop it is important to select an appropriate location. While selecting this area keep in mind the following:

Cabinets above the gastop are not recommended, except as noted. Storage in overhead cabinets should be avoided to eliminate reaching over surface burners.

Clearances between adjacent combustible construction and all aspects of the gastop must be adhered to. Properly grounded electrical power must be provided.

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## Dimension and Clearance

### Cabinets

If you choose to have a cabinet above the gastop the maximum depth is 13 inches (330 mm). Minimum clearance for unprotected wood or metal cabinets is thirty (30") inches between the top of the gastop and the bottom of the cabinets. For Cabinets beside the gastop there must be a minimum of eighteen inches from the counter to the bottom of the cabinet. These cabinets must not be above any portion of the cooking (burner) area. The minimum horizontal distance between the upper side cabinets is 36", centered on the cooktop, to the wall of each upper side cabinet.

### Walls

There must be a minimum of 17-1/2 inches clearance between the center of

the burner and the sidewall. The back wall must be a minimum of 7-1/2 inches from the center of the back burners and the front edge of the countertop must be a minimum of 7-1/2 inches from the center of the front burners.

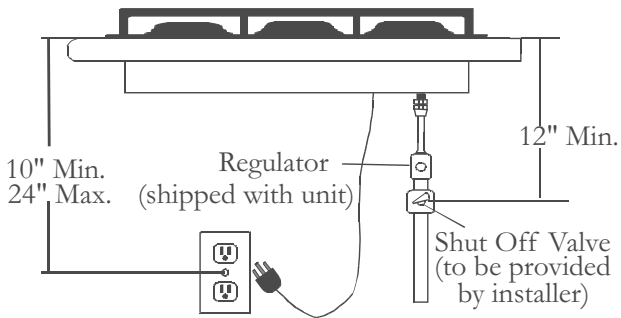
### Base

If the unit is to be installed above a drawer in the base cabinet there must be six (6") inch depth clearance (except for the provisional gas and electrical cord connection) from the top of the countertop to the top of the drawer or any other obstruction in the base cabinet in the area below the gastop. The gas line location, see page 4, will require a minimum of 12 inches below the gastop surface. The wall receptacle should be installed on the rear wall a minimum of 10 inches to a max. of 24 inches below the countertop.

**Note:** Clearances specified to combustible construction (cabinets, wall, etc.) are based on the temperature rise of wood structures resulting from appliance operation. These clearances are suitable for wall studding lath and plaster, or other types of combustible materials which have a density of 20 pounds per cubic foot. No installations should be made adjacent to low density cellulose fiberboard, plastic tiles, of similar materials which have a density of less than twenty pounds per cubic foot.

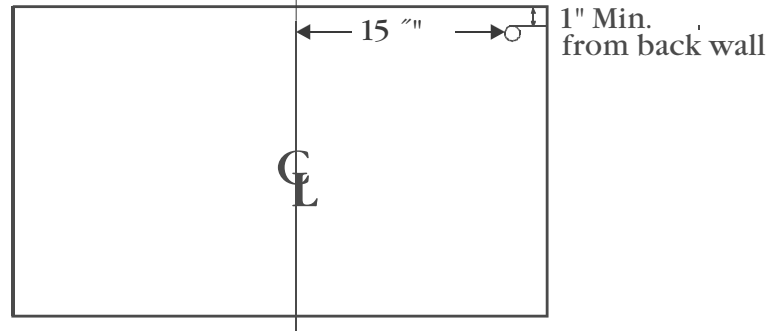
# GAS SUPPLY

## CONNECTIONS



## LOCATION

Recommended Gas Supply Location From Back Wall  
From center line of cooktop

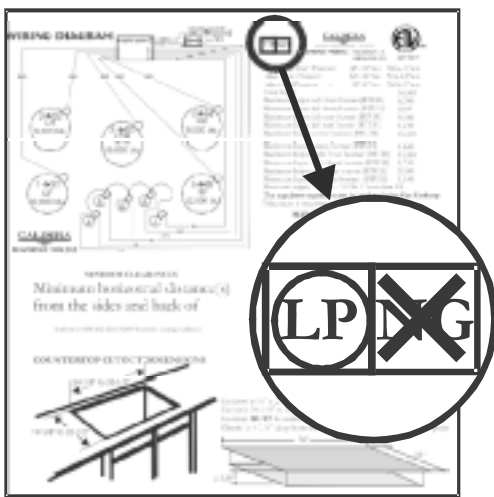


A manual valve must be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance.

## Provide Adequate Gas Supply

This gastop is designed to operate on NG at 4" water column pressure OR on LP gas at 10" water column pressure. YOUR COOKTOP IS CONFIGURED FOR NATURAL GAS (NG) OR LIQUID PROPANE (LP). CHECK THE LABEL TO MAKE SURE THE LABEL MATCHES YOUR GAS TYPE.

Gas at the correct pressure must be connected in the gas line as close as possible to the gastop and must remain in series with the supply line regardless of whether natural gas or LP gas is being used.

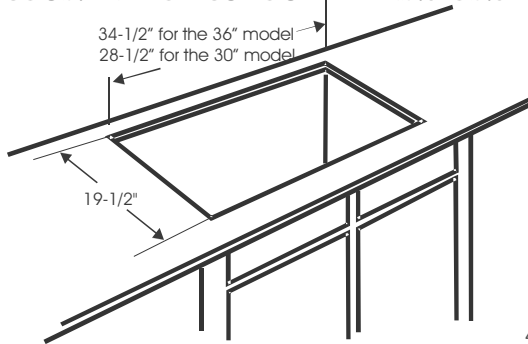


For proper operation the inlet pressure to the regulator must be at least 1" greater than the regulator output setting. For natural gas the regulator is set for 4" of w.c. pressure, the inlet pressure must be at least 5". For LP gas the regulator is set for 10", the inlet pressure must be at least 11". The maximum inlet gas supply pressure must never exceed 14 inch water column pressure

Caldera's cooktops are secured to your counter with double sided tape that is attached to the perimeter of the glass. In order to position your cooktop accurately spread a solution of 2 drops of dish soap and ¼ cup of water, from the perimeter of the cutout to one inch back around the entire perimeter of the counter top. Peel the backing from the tape around the perimeter of the cooktop on the underside of the glass. Position the cooktop over the cutout and gently lower into place. When properly located, allow the soap and water solution to evaporate (1-2 hours). Even pressure should then be applied to firmly seal the cooktop.

Should removal of the cooktop ever be necessary, a single sided razor dipped in a soap solution will cut the seal and prevent immediate re-adhesion.

#### COUNTERTOP CUTOUT DIMENSIONS

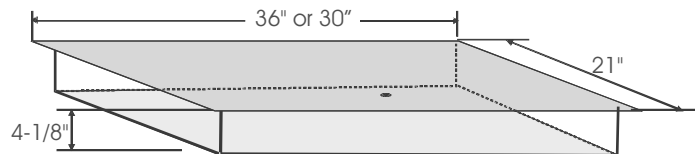


The 36" models are 36" x 21". The cutout is 34-1/2" wide and 19-1/2" deep

The 30" models are 30" x 21" The cutout is 28-1/2" wide and 19-1/2" deep

Cooktop **MUST** be centered in cutout

Chassis is 4-1/8" deep from the top of the countertop to it's deepest point



## Cooktop Placement and Sealing

#### You will need:

- Masking tape
- Denatured alcohol
- A tube of food grade **clear** silicone, we recommend GE Silicone II.
- Paper towels for clean-up.

#### Placement

1. Remove protective plastic from stainless steel top.
2. Remove oils of production by wiping stainless with denatured alcohol. The oils do not need to be removed before using cooktop.
3. Prepare Cutout. Center cooktop in cutout.

#### Sealing (optional)

1. Mask the stainless steel top 1/32" from counter all around cooktop.
2. Mask the counter 1/32" from the stainless steel all around cooktop.
3. Apply 3/16" bead of silicone into seam where cooktop meets counter.
4. Use finger to squeegee silicone into seam

## Flame Ring and Burner Cap

### Placement

Use care placing the brass flame ring on the burner. The bumps should fit in the corresponding grooves on the base of the burner. Place the cast iron burner cap on the flame ring so the groove in the burner cap fits around the flame ring.

## Grates

The side grates are interchangeable and reversible. The center grate on the 36" models is also reversible. For the 30" models the top of the center grate has a **V** shape in the rear center and must be placed with the **V** at the rear of the cooktop.

# TEFLON THREAD TAPE, APPROVED FOR GAS, SHOULD BE USED ON ALL THREADED CONNECTIONS

## Connecting the Gas Supply Line

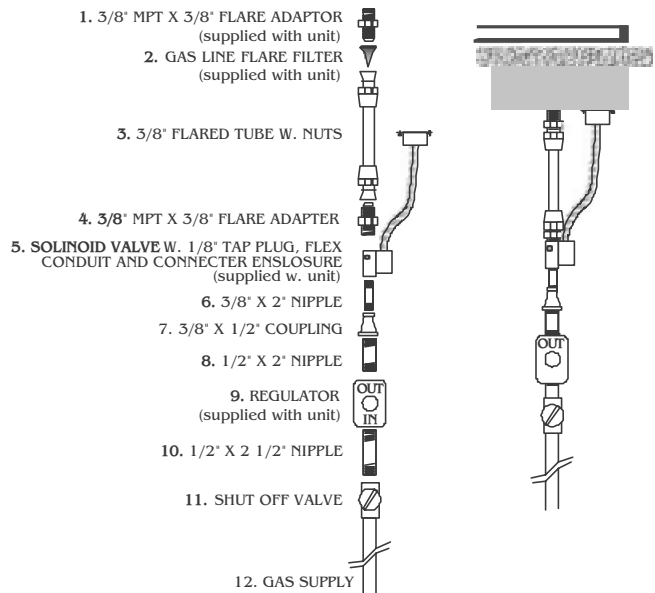
1. Install the shut-off valve (11)
2. Use only the factory supplied, preset pressure regulator (9). Attach the pressure regulator (9) to the shut off valve with a 1/2" x 2 1/2" nipple (8).
3. Attach the 3/8" x 1/2" coupling (7) to the regulator with a 1/2" nipple.
4. Attach the solenoid valve (5) to the coupling with a 3/8" x 2" nipple (6)
5. Attach the 3/8" MPT X 3/8" flare adaptor (4) to the solenoid valve
6. Tool the appropriate piece of 3/8" flared tubing with nuts (3)
7. Insert the gas line flare filter (2) into the tubing (3) as shown.
8. Connect tubing to the flare adaptors (1 and 4).
9. Plug solenoid valve wires into the connector and attach connector cover box

After connecting the gastop to gas, check the system by using a liquid leak detector at all joints and connections. You may also test for leaks by applying soap suds to the joints. If there is a leak, bubbles will appear. Be sure all leaks are stopped before starting the gastop. Do not turn the burners on if you smell gas.

Tighten all connections as necessary to prevent gas leakage in the gastop or supply line. Take care not to over tighten. Installation should be performed by a licensed gas technician.

**CAUTION:**   
**DO NOT USE A FLAME TO CHECK FOR GAS LEAKS**

## GAS SUPPLY INSTALLATION



## CAUTION:

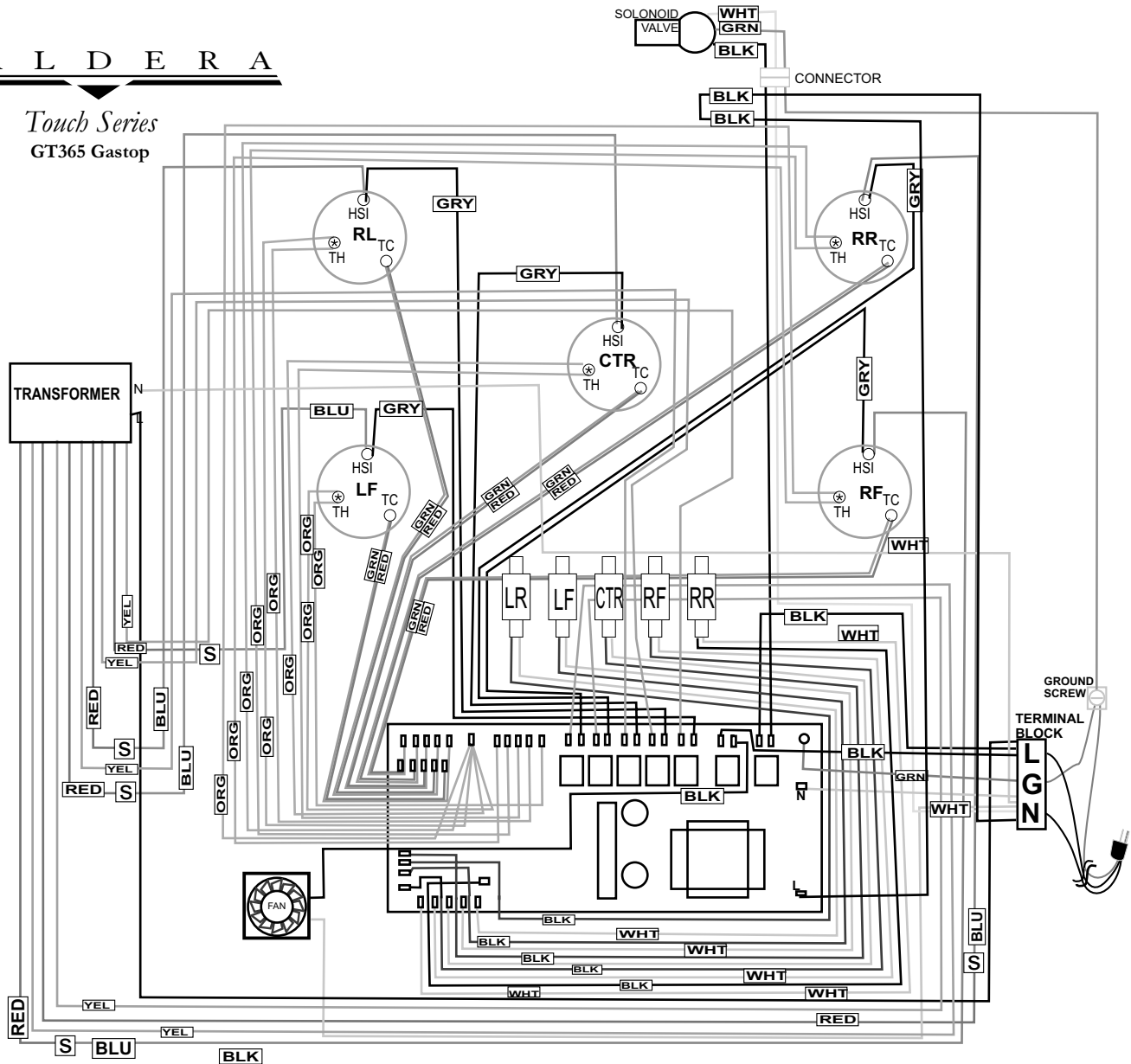
The gastop and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of the gas supply system at test pressures in excess of 0.5 psig (pounds per square inch gas 3.5 kPa).

# Specifications

|                                 | Natural                      | Propane  |
|---------------------------------|------------------------------|----------|
| Minimum Inlet Pressure          | 6" w.c.                      | 11" w.c. |
| Maximum inlet pressure          | 14" w.c.                     | 14" w.c. |
| Manifold pressure               | 5" w.c.                      | 10" w.c. |
| Total Input (BTUH)              | 45,000                       | 50,000   |
| Maximum input per burner (BTUH) | 9,000                        | 10,000   |
| Minimum Input per burner (BTUH) | 440                          | 440      |
| Electrical supply :             | 120V / 60 Hz / Less than 12A |          |

**CALDERA**

*Touch Series*  
GT365 Gastop



**Wiring Diagram**

Ⓢ - SPLICE

**WARNING:**



**FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED  
DO NOT USE AN EXTENSION CORD**

- The power cord for this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.
- The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.
- Where a standard two prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.
- In the event of a power failure the gastop will shut off.
- An electrical wiring diagram is secured to the bottom surface of the gastop chassis.



**CAUTION:**

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD  
(GROUND) PRONG FROM THE POWER CORD.**

**Replacement parts may be obtained by calling your local dealer or distributor**

**Improper installation, alteration, service or maintenance can cause injury or property damage. For assistance or additional information consult a qualified installer, service agency, Caldera™ Dealer, your gas supplier or the Caldera™ Corporation.**

**Tested and certified by Intertek as per standard CAN1 1.1 M81 and ANSI Z21.1 2000**



Part #: CG-23-11-15-0  
Revised 12/13/06