

SSK Series Installation Manual

WHAT'S IN THE BOX

SSK-365 Series, 36" -5 burner Model # SSK365LP-US or SSK365NG-US or
SSK-305 Series, 30" -5 burner Model # SSK305LP-US or SSK305NG-US
2 Side Grates, 1 Center grate

Accessory Sleeve Containing the following:

- Five Brass Flame Rings
- Five Cast Iron Burner Cap
- Five Knobs
- Flat Steel Burner Ring Wrench PLEASE SAVE THIS TOOL!
Store it with the Use and Care Manual for future use.
- Regulator

A Plastic bag containing the following:

- Use and Care
- Installation Manual
- Warranty information

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 gasap must be connected to a properly grounded 115 volt AC 60 Hz, 15 amp electrical service. It is the personal responsibility and obligation of the customer to contact a qualified electrician/installer and have the unit installed by a qualified installer and 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

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.

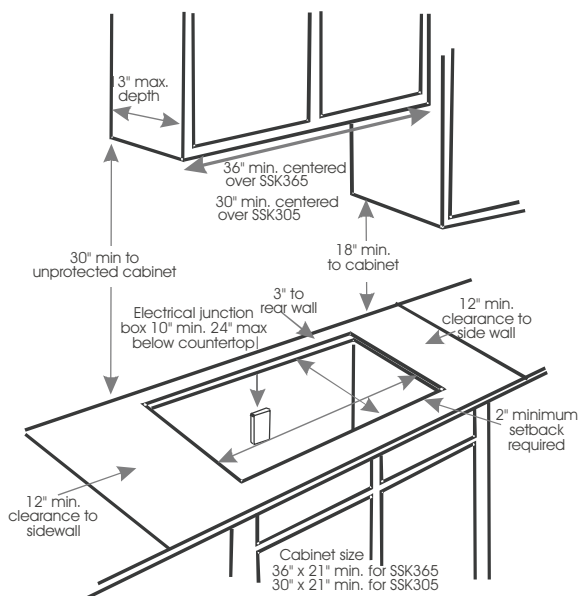
- Do not obstruct the flow of combustion and ventilation air.
- To prevent reaching over the burners cabinet storage above the gastop should be avoided.
- For safety reasons never use this appliance as a space heater
- For safety reasons the burner flame should not extend beyond the cooking utensil.
- 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.
- If you use a downdraft you need to supply a minimum of 10 square inches of make-up air to be inside of the cabinet.



Caldera™ Gastop Installation

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.

MINIMUM CLEARANCES



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.

WARNING: Because of the power of the center burner the back edge of the cooktop must be located a minimum of 3" inches from any combustible backsplash.

This may require unique countertop and cabinet dimensions, or see NFPA guidelines for non-combustible surrounds or see the latest edition of ANSI Z223.1.

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, 30" for the SSK305 and 36" for the SSK365 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 centers of the side burner and the sidewall. The back wall must be a minimum of 8-1/2 inches from the center of the back burners.

Base

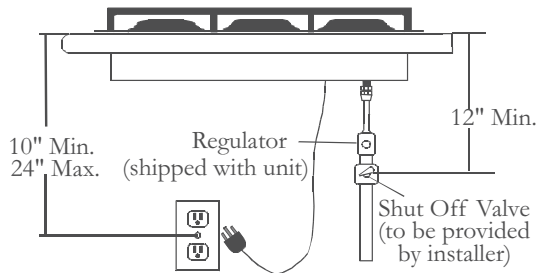
If the unit is to be installed above a drawer in the base cabinet there must be six (6") inch depth clearance (except for the provisional gas and electrical cord connection) from the top of the countertop to the top of the drawer or any other obstruction in the base cabinet in the area below the gastop. The gas line location, see page 4, will require a minimum of 12 inches below the gastop surface. The electrical 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 feet. No installations should be made adjacent to low density cellulose fiberboard, plastic tiles, or similar materials, which have a density of less than twenty pounds per cubic foot.

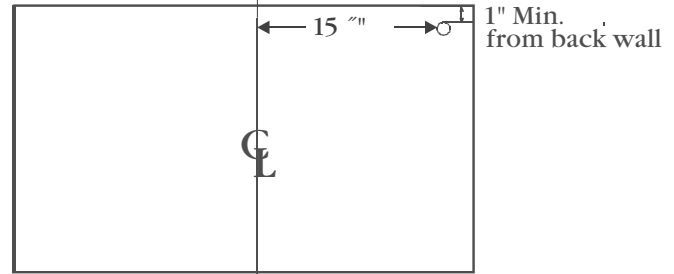
GAS SUPPLY

CONNECTIONS



LOCATION

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



View facing wall

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

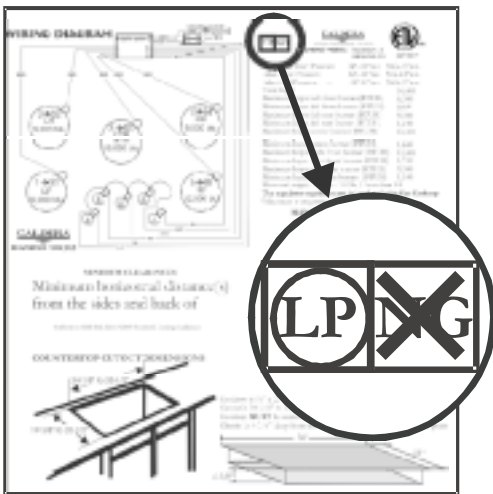
This gastop is designed to operate on NG at 5" water column pressure OR on LP gas at 10" water column pressure. YOUR COOKTOP IS CONFIGURED FOR NATURAL GAS (NG) OR LIQUID PROPANE (LP). CHECK THE LABEL TO MAKE SURE THE LABEL MATCHES YOUR GAS TYPE.

For Natural Gas use 5" water column pressure.
For Liquid Propane use 10" water column pressure.

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 in being used.

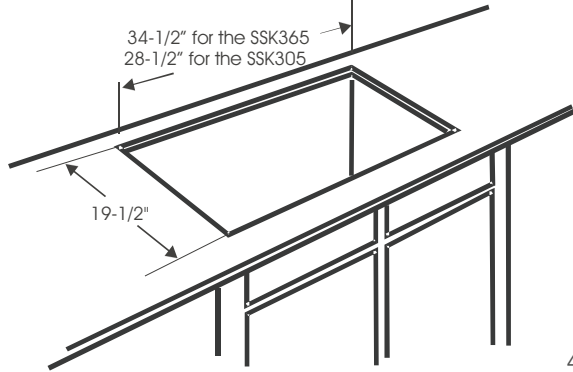
For proper operation the inlet pressure to the regulator must be at least 1" greater than the regulator output setting. For natural gas the regulator is set for 5" of w.c. pressure, the inlet pressure must be at least 6". For LP gas the regulator is set for 10", the inlet pressure must be at least 11".

The maximum inlet gas supply pressure must never exceed 14-inch water column pressure..



Installation and Assembly

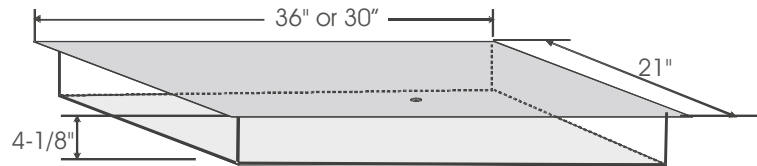
COUNTERTOP CUTOUT DIMENSIONS



The SSK365 is 36" x 21". The cutout is 34-1/2" wide and 19-1/2" deep

The SSK305 is 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 its 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
5. Remove tape when complete.
6. Allow silicone to cure 24 hours before using cooktop

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.

Connecting the Gas Supply Line

The installation must conform 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. Some local codes do not allow the use of copper gas piping flexible connectors. Where allowed, use only a new gas certified flexible connector to form the gas line. Never reuse a connector when installing a new gas-cooking appliance.

Install a manual shutoff valve in an accessible location in the gas line, external to the unit for turning on or off the gas to the unit. Be sure you know how and where to shut off the gas supply to the gastop.



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

GAS SUPPLY INSTALLATION

- A.** Install the shut-off valve onto the gas supply line. (11, 12.)
- B.** Install into the shut-off valve a 1/2" nipple and the inlet half (joining nut) of the 1/2" union (9, 10).
- C.** Install into the gas manifold inlet on the bottom of the cooktop a 3/8" x close nipple (1.) and the 3/8" x 1/4" x 3/8" tee with 1/4" plug (3, 2).
- D.** Install into the tee a 3/8" nipple (4) and the 3/8" x 1/2" coupling (5) onto the nipple.
- E.** Install the regulator (7). Regulator is set for natural gas.

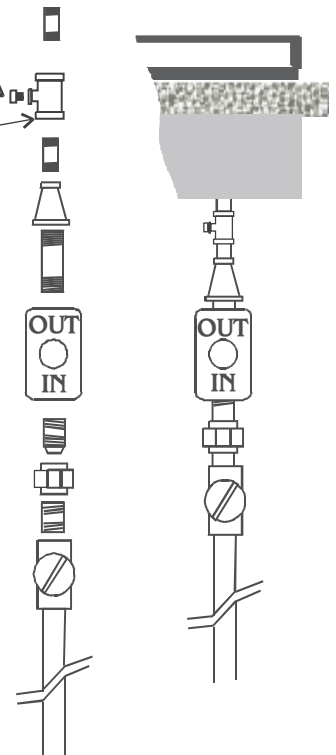
LP USERS MUST CONVERT THE REGULATOR BEFORE INSTALLING

- F.** Use only the factory supplied, preset pressure regulator (7). Use 1/2" nipples (6,8) long enough to reach from the regulator outlet to the 3/8" x 1/2" coupling and from the inlet of the regulator to the mating half of the union installed in step "B".
- G.** 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.
- G.** 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 liquid 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.

CAUTION:

DO NOT USE A FLAME TO CHECK FOR GAS LEAKS!

1. 3/8" X CLOSE
2. 1/4" PLUG (for pressure testing)
3. 3/8" X 1/4" X 3/8" TEE
4. 3/8" X CLOSE
5. 3/8" X 1/2" COUPLING
6. 1/2" NIPPLE TO FIT
7. REGULATOR (supplied with unit)
8. 1/2" NIPPLE
9. 1/2" UNION
10. 1/2" NIPPLE
11. SHUT OFF VALVE
12. GAS SUPPLY



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 pig (pounds per square inch gas - 3.5 ka).

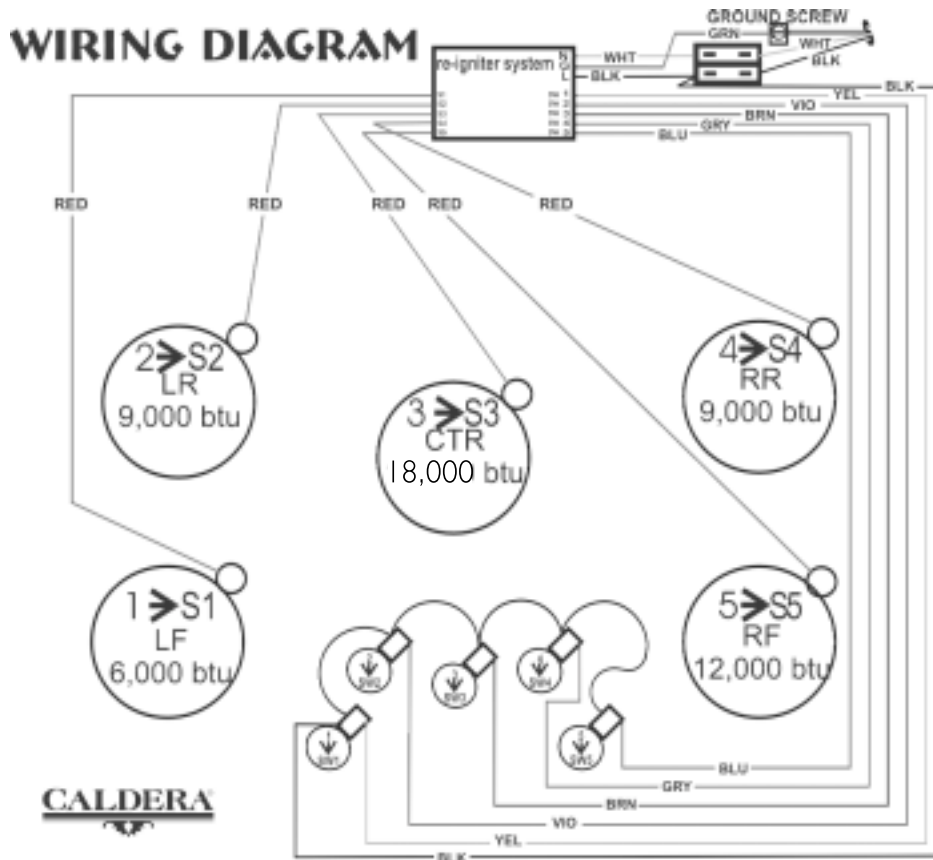
Specifications

SSK365LP-US SSK305LP-US
 SSK365NG-US SSK305NG-US

Minimum Inlet Pressure	LP...11" w.c.	NG...6" w.c.
Max. Inlet Pressure	LP...14" w.c.	NG...14" w.c.
Manifold Pressure ...	LP 10" w.c.	NG...5" w.c.
Total Input	54,000	
Maximum Input left front burner(BTUH)	6,000	
Minimum Input left front burner (BTUH)	850*	
Maximum Input left rear burner (BTUH)	9,000	
Minimum Input left rear burner (BTUH)	1,100	
Maximum Input center burner (BTUH)	18,000	
Minimum Input center burner (BTUH)	1,800	
Maximum Input right front burner (BTUH)	12,000	
Minimum Input right front burner (BTUH)	1,700	
Maximum Input right rear burner (BTUH)	9,000	
Minimum Input right rear burner (BTUH)	1,100	
Electrical supply :	120vac / 60Hz / Less than 1A	

The regulator supplied must be used with this Gas Cooktop

*Maintains a temperature of 155°F. in the pot.



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 burners that are already lit will remain lit. New burners may be lit with a match.
- 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 Caldera at 1-800-725-7711 or
1-802-244-3000
or contact: customerservice@calderacorp.com**

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 ANSI Z21.1B-2003

