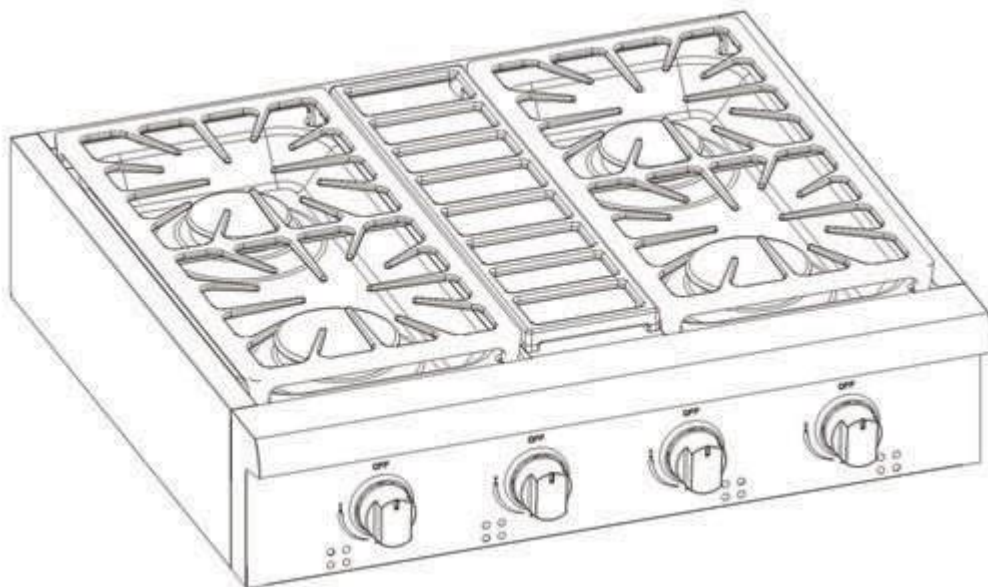




## PROFESSIONAL GAS RANGETOP

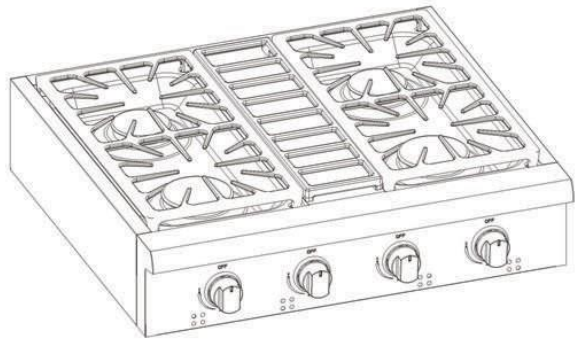
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User Manual & Owner's Guide

*Read and save these instructions*





PROFESSIONAL GAS RANGETOP  
NG & LPG CONVERTIBLE

## Installation and Owner's Manual

### This manual contains information for:

- Important Safeguards
- Installation
- Use and Care

Certain range tops come equipped with special features. Determine from a study of your range top which of the instructions given in this booklet pertain to your range top. This booklet gives valuable instructions covering the installation and adjustment and use of your range top.

### How to Obtain Service and/or Parts

When your range top does not operate in accordance with the instructions in the manual, you should contact the dealer in your immediate vicinity for service. Or, the purchaser may contact the service organization noted on the warranty.

### Important

TO THE OWNER OF THE RANGETOP: Retain this owner's manual for future reference.

TO THE INSTALLER: Leave this owner's manual with the range.

## Read and Save These Instructions



The installation of the appliance must conform with local codes ANSI Z21.1a-2010, in the absence of local national Fuel Gas Code, ANSI Z233.1, and in Canada B149.2 Propane Storage and Handling Code





MANUFACTURED AND CERTIFIED BY

## Thor Group

**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 phone. Follow the 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.

Thank you for purchasing a HRT indoor range top. We appreciate your business and we recommend that you read this entire User's Manual before operating your new appliance for the first time.

This manual contains instructions on how to properly install and set up your new range, as well as insights into the unique features that our product offers. Please keep this manual for future reference, as it contains answers to questions that you might have as you begin to cook.

Thank you,

Thor Group

This manual applies to the following models:

Range top Series		
HRT3001U	HRT3002U	HRT3003U
HRT3601U	HRT3602U	/
HRT3609U	HRT3618U	/

# Welcome & Congratulations

**C**ongratulations on your purchase of a **THORKITCHEN** range top! We are very proud of our products and are completely committed to providing you with the best service possible. Your satisfaction is our #1 priority. Please read this manual very carefully, it contains valuable information on how to properly maintain your new gas range top.

Inspect the product to verify that there is no shipping damage. If any damage is detected, call the shipper and initiate a damage claim. THORKITCHEN is not responsible for shipping damage.

Thank you for choosing one of our THORKITCHEN appliances - we hope you will consider THORKITCHEN for future purchases.

## **PLEASE READ AND SAVE THESE INSTRUCTIONS**

This manual provides specific operation instructions for your model. Use your range top only as instructed in this manual. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining the appliance

Record in the space provided below the Model No. and Serial No. of this appliance. These numbers are found on the serial plate located at back of range top.

Model No. \_\_\_\_\_ Type Number \_\_\_\_\_

Serial No. \_\_\_\_\_ Purchase Date \_\_\_\_\_

Record these numbers for future use.

**IMPORTANT:** Keep a copy of your bill of sale. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts.

## **PLEASE DO THIS NOW!**

The PRODUCT REGISTRATION CARD should be filled in completely, signed and returned. This information will register your product and help us to serve you quickly in the future if necessary.



## **READ ALL IMPORTANT SAFEGUARDS AND ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.**

### **If you smell gas**

- Open windows
- Don't touch electrical switches
- Extinguish any open flame
- Immediately call your gas supplier



### **For your Safety**

- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

### **Warnings**

Destroy the carton and plastic bags after the range top is unpacked. Children should not use packaging material for play, cartons covered with rugs, bedspreads, or plastic sheets can become air-tight chambers. Remove all staples from the carton. Staples can cause severe cuts and destroy finishes if they come in contact with other appliances or furniture.

**Be safety conscious.** The preparation of food on a range top requires temperatures that could cause severe burns. Before using this new appliance, carefully read and follow all instructions.



**The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65)** requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm. In addition, businesses must warn customers of potential exposure to such substances.

**Users of this appliance** are hereby warned that the burning of gas can result in low level exposure to some of the listed substances, including formaldehyde, benzene, soot and carbon monoxide. This is caused primarily from the incomplete combustion of natural gas or LP fuel. Properly adjusted burners will minimize incomplete combustion.

Exposure to these substances can also be minimized by properly venting the burners by opening a window or using a ventilating hood or fan.

**Notice:** Never keep pet birds in the kitchen. Birds have a very sensitive respiratory system. Fumes released during the self-cleaning cycle, overheated cooking oil, fat, margarine or overheated non-stick cookware may be harmful or fatal to birds.

**PROPER INSTALLATION:** Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1-latest edition, and the National Electrical Code ANSI/NFPA No. 70-latest edition. Install only per installation instructions provided in the literature package for this range top.

Ask your dealer to recommend a qualified technician and an authorized repair service. Have the technician familiarize you with the locations of the manual gas shut off valve and gas meter in the event it is necessary to shut off gas supply to the range top during an emergency.

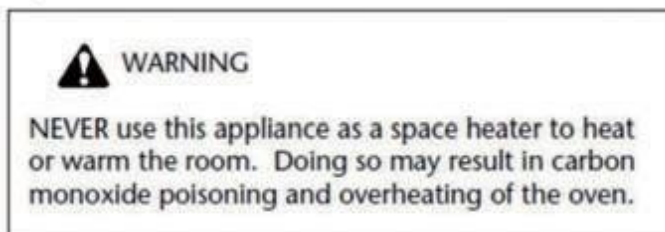
**USER SERVICING:** Do not repair or replace any part of the appliance unless specifically recommended in this owner's guide. All other servicing should be done only by a qualified technician. This will reduce the risk of personal injury and damage to the range top.

**Storage in or on appliance:** Flammable materials should not be stored near surface burners. These include paper, plastic and cloth items (such as cookbooks, plastic ware and towels) as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range top.



The following situations could cause bodily injury or property damage.

**DO NOT TOUCH SURFACE BURNERS OR AREAS NEAR THESE BURNERS.** Surface burners may be hot even though the flame is not visible. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool.



**NEVER use this appliance as a space heater to heat or warm the room.** Doing so may result in carbon monoxide poisoning.

**Wear proper apparel.** Loose fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact surface burners until they have had sufficient time to cool.

**When heating fat or grease, watch it closely and do not leave unattended.**

Fat or grease may catch fire if allowed to become too hot.

**Do not use water or flour on grease fires.** Smother the fire with a pan lid, baking soda or use a drychemical or foam-type extinguisher.

**Operation of the Surface Burners.** When the burners are operated for the first time, a small amount of smoke may be generated due to tape residue or manufacturing lubrication. **THIS IS NOT DANGEROUS.** Operate the burners for about five minutes to rid the burners of this material before cooking.

**Use only dry potholders.** Wet or damp potholders on hot surfaces can result in burns from steam. Do not let the potholder touch hot heating areas. Do not use a towel or other bulky cloth instead of a potholder.

**Use proper flame size.** Adjust flame size that so it does not extend beyond the edge of the utensil. The use of undersized cookware will expose a portion of the burner flame and may result in severe burns or direct contact and ignition of clothing. Also, proper relationship of utensil to burner will improve efficiency.

**Know which knob controls each burner.** Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan. Always turn to the ignite position when lighting top burners. Then adjust the flame size so it does not extend beyond the edge of the utensil.

**Utensil handles should be turned inward and not extend over adjacent surface burners.** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.

**Never leave the surface burners unattended.** Boilovers can leave greasy spills that can create excess smoke or a fire hazard, and cookware that has boiled dry may warp or melt.

**Allow parts to cool to room temperature before touching or removing them from the range top.** When a surface burner is first turned off, the burner and grate are hot enough to cause burns.

**Clean the range top regularly to keep all parts clean of grease or residue which could catch fire.** Pay particular attention to the area underneath each surface burner. Do not allow fat or grease to accumulate. If a hood has been installed for use with the range top, ensure that it is kept clean and in good working order. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.



**These range tops must be installed in conjunction with a suitable overhead vent hood. Due to the high capacity of these professional range tops, attention should be paid to the hood and duct work installation to ensure it meets local building codes.**

**To eliminate risk of burns or fire by reaching over heated surfaces, unit cabinet's storage located above the cooking surface should be avoided**

**Do not use a “cyclonic” range top hood with this product.** Some range top hoods circulate air by blowing downward toward the range top then drawing the air back up into the hood. This creates a “cyclonic” air wash that is designed for electric range tops only. A “cyclonic” hood may cause the burners of a gas range top to operate improperly.

**Glazed cooking utensils:** Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooking due to the sudden change in temperature. Check the manufacturer's recommendations for range top use.

**Do not place plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the range top.** These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the flame.

**Do not use a wok equipped with a metal ring that extends beyond the burner.** Because this ring traps heat, the burner and grate could be damaged. Also, the burner may not work properly, creating a carbon monoxide level above current health standards.

**Flexible Connectors: If the gas range top is connected to a gas supply with a metal flexible connector, disconnect the range top with CAUTION for service or cleaning.**

**Flexible connectors are not intended for repeated bending. Do not allow cleaners to make contact with flexible connectors.**

**The connector and its fittings are designed for use only on the original installation and are not to be reused for another appliance or at another location. Connectors must comply with ANSI Z21.24.**

**It is good practice for each household to have an appropriate fire extinguisher for use in the event of a house fire.**

**NOTE:** The instructions appearing in this owner's guide are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when operating and maintaining any appliance.



**On sealed burner models never attempt to operate the surface burners without the cooktop, burner caps, and ignition wires firmly in place. There is a risk of fire and/or explosion which could result in personal injury or property loss.**

## Installation Instructions

Be sure the range top is properly installed and grounded by a qualified technician. It is the responsibility of the technician to make certain that your range top is properly installed. Situations caused by improper installation are not covered under the warranty. Any expenses incurred due to such situations will not be paid by the manufacturer of the range top.

Leak testing of the appliance shall be conducted according to the manufacturer's instructions, or according to local building codes and gas regulations in your area.

### **GAS CONNECTIONS (All Units)**

#### **NOTICE TO MASSACHUSETTS APPLIANCE DEALERS:**

Be sure this document is included in all gas range top appliances sold to consumers in the State of Massachusetts.

#### **NOTICE: Massachusetts law requires the following:**

- Appliances must be installed by a licensed plumber or gas fitter.
- Appliances must be connected with a three (3) foot (36" maximum length) flexible gas connector and
- A "T" handle type manual gas valve in the gas supply line to the appliance.

Have the dealer where you purchase your new range top install it or have them recommend a qualified installer. Installation must conform with local codes. In the absence of local codes, the installation must conform with the National Fuel Gas Code, ANSI Z223.1 - Latest Edition in the U.S.A. or the CAN/CGA B149.1 or .2 Installation Codes in Canada.

The range top should be connected to the supply line with 1/2-inch black iron pipe or a certified flexible type stove connector. To prevent gas leaks, put an approved sealing compound which is resistant to liquefied petroleum gases on all threaded connections.

*Important:* Do not apply pressure directly to the range top manifold pipe when tightening supply connections. The manifold pipe should be held securely at the pressure regulator to prevent twisting. Hold the pressure regulator with a wrench during the tightening of the connection, or the manifold pipe may be twisted and split and cause a dangerous leak.

The installation of range tops designed for manufactured (mobile) home installation must conform with the Manufactured Construction and Safety, Title 24 CFR, Part 3280, [formerly the Federal standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] in the U.S.A. or C.S.A. Standard CAN/CGA Z240.4.2 in Canada or, when such standards are not applicable, with local codes.

The installation of range tops designed for recreational vehicle installation must conform with state or other codes or, in the absence of such codes, with the standard for recreational vehicles. ANSI A119.2.2-1982 in the U.S.A. or CAN/CGA Z240.4.2 in Canada.

The installation of appliances designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with the standard for recreational park trailers, ANSIA119.5.

**Note:** Check all piping connections in the unit for leaks. Never use an open flame to check for gas leaks. Use a soap solution, 75% water, 25% dish washing soap. It is possible for connections made at the factory to leak, due to vibration encountered in transportation. Make certain you have checked them all, and repair any connections that leak.

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2psig.

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig.



- **Gas line shut-off valve**

To reduce the possibility of gas leaks, apply Teflon tape or a thread compound approved for use with LP or Natural gases to all threaded connections.

- Connect the supplied 1/2" threaded pipe to the units regulator located on the back left of the unit. We suggest using a 1/2" female to 3/8" male flare adaptor on the end of the 1/2" threaded pipe supplied.
- Use a 5/8" flexible appliance connector to connect your gas supply to the appliance. A 3 foot length is recommended for ease of installation but other lengths are acceptable. Never use an old connector when installing a new range.
- Check for leaks using a leak detector or soapy water, 75% water, 25% dish washing soap.

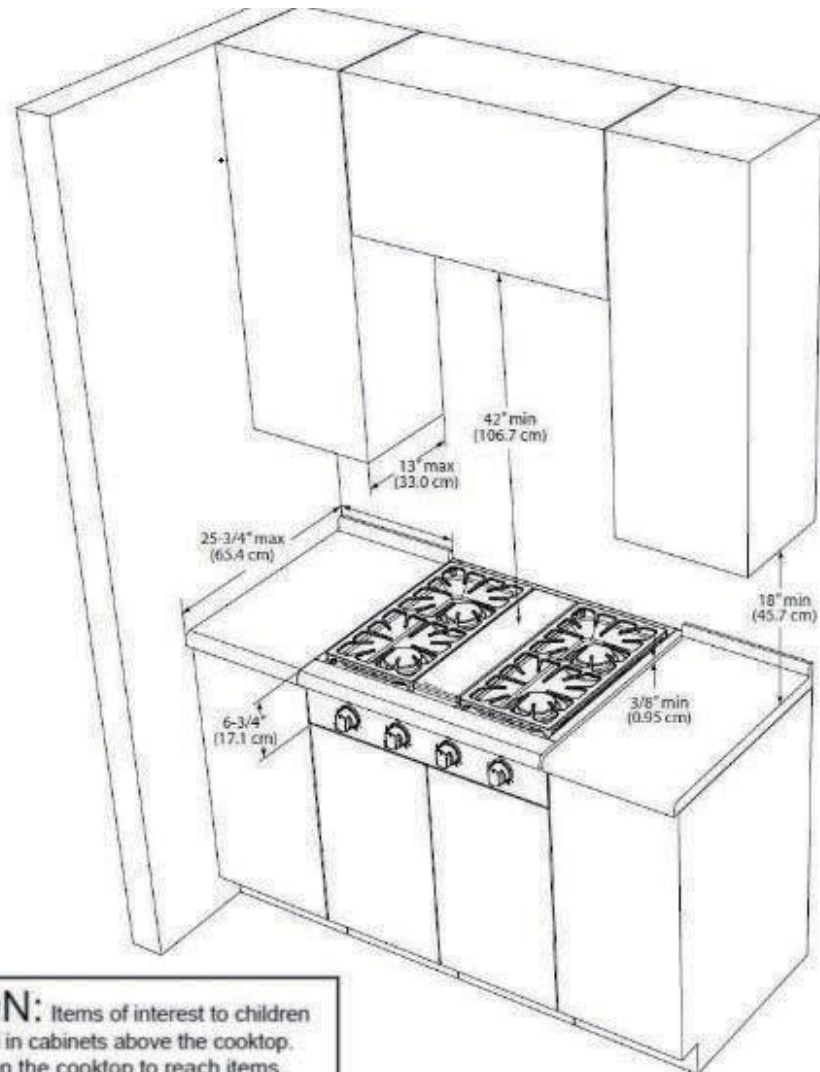
## CLEARANCES

All units must be installed in accordance to minimum rear and side wall clearances and clearances extended vertically above cooking top which are stated on the serial plate (the serial plate is located on the back of the unit.)

Make sure that the wall coverings, counter tops and cabinets around the range top can withstand temperatures of up to 200° F/93° C generated by the range top.

It is the responsibility of the installer to make certain that the range top is properly adjusted at the time of installation. Situations caused by improper adjustments or improper installation are not covered under the warranty. Any expenses incurred due to such situations will not be paid by the manufacturer of the appliance.

*Note: Based on 24" (61 cm) deep cabinet*



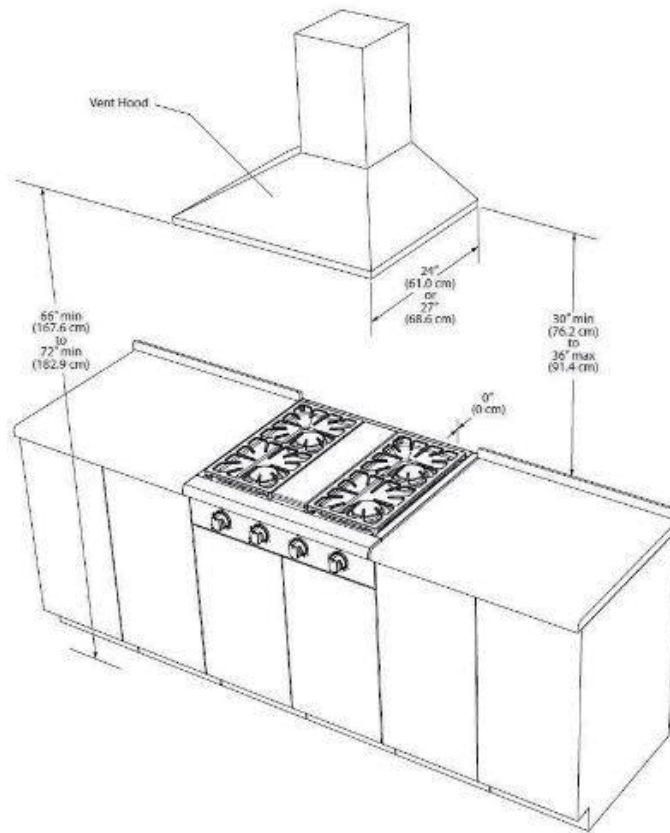
**⚠ CAUTION:** Items of interest to children should not be placed in cabinets above the cooktop. - children climbing on the cooktop to reach items could be seriously injured.

- This range top may be installed directly adjacent to existing 36" (91.4 cm) high base cabinets.
- The range top **CANNOT** be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 6" (15.2 cm) side clearance from the

Range top to such combustible surfaces above the 36" (91.4 cm) counter height.

- Within the 6" (15.2 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 6" (15.2 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high counter top.
- Wall cabinets above the range top must be a minimum of 42" (106.7 cm) above the range top cooking surface for the full width of the rangetop. This minimum height requirement does not apply if a range top hood is installed over the cooking surface.

### Wall Installation



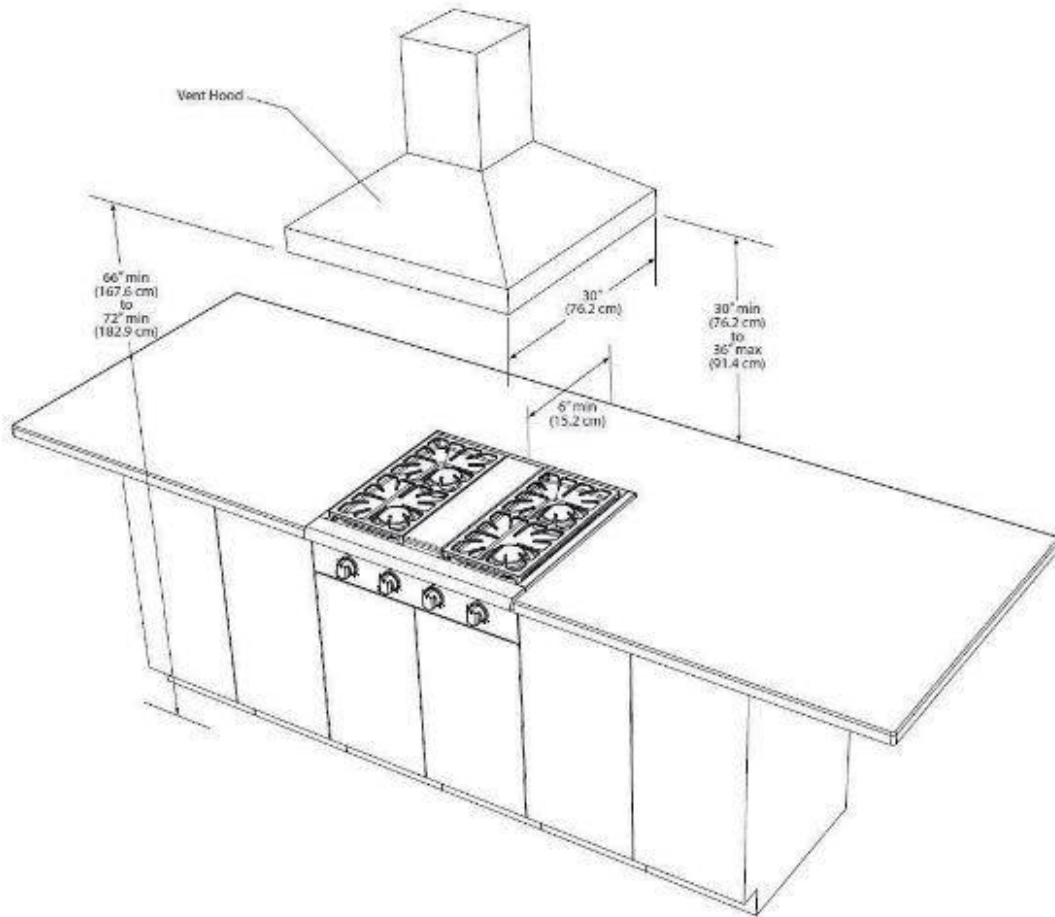
**Note:** Minimum clearance for back wall is 0" with backguard or high shelf.

If a range hood is installed above the range top, maintain a 30" (76.2 cm) minimum clearance between the range top and the bottom of the range hood. The range hood must exhaust outside. For best smoke elimination, the lower edge of the hood

should be installed a minimum of 30" to a maximum of 36" above the cook top surface. Recommended CFM should be g 450 CFM for the 30" range top.

Do not install with a downdraft ventilation system

### Island Installation



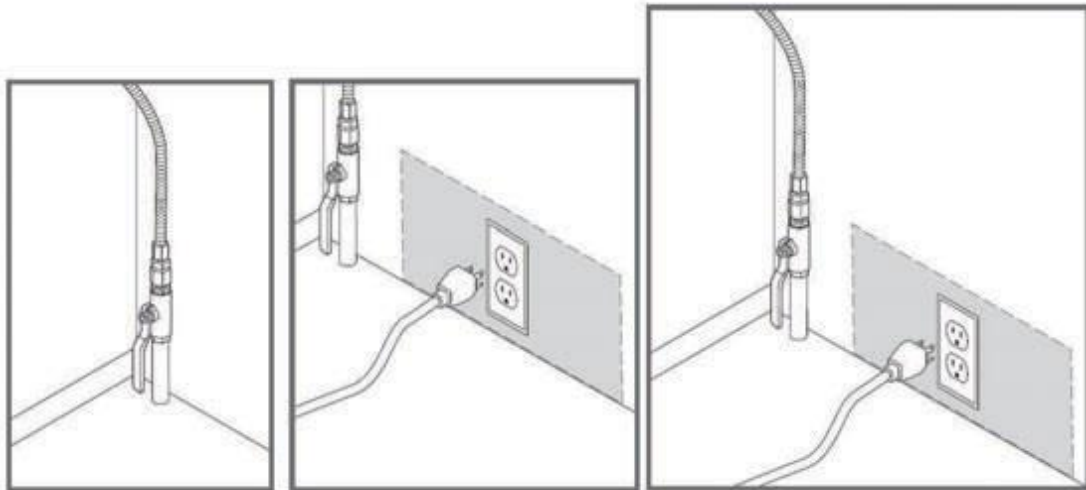
**Note:** There must be a minimum of 6" (15.2 cm) clearance from rear of range top to a combustable wall. Clearances from non-combustible materials are not part of the ANSIZ21.1 scope and are not certified by CSA. Clearances to non-combustible materials must be approved by the authority having jurisdiction.

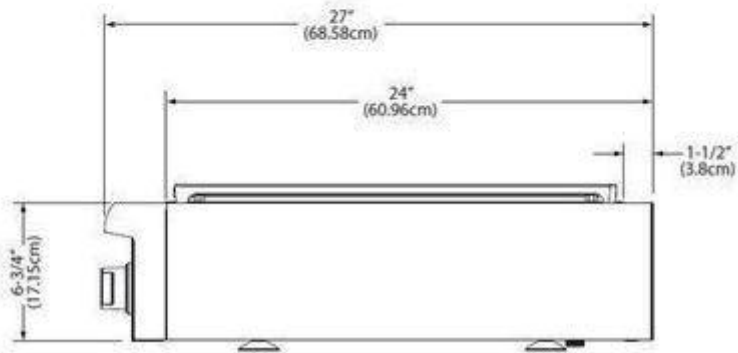
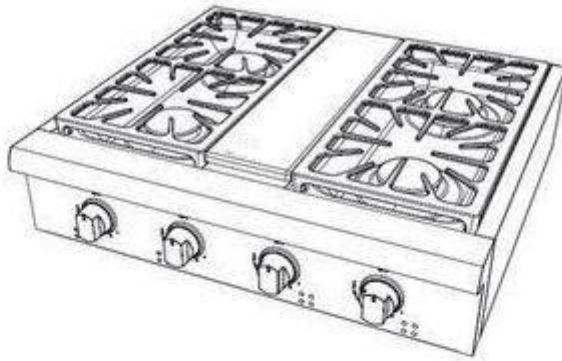
- This range top may be installed directly adjacent to existing 36" (91.4 cm) high base cabinets.
- The range top **CANNOT** be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm)

high. There must be a minimum of 6'' (15.2 cm) side clearance from the range top to such combustible surfaces above the 36'' (91.4 cm) counter height.

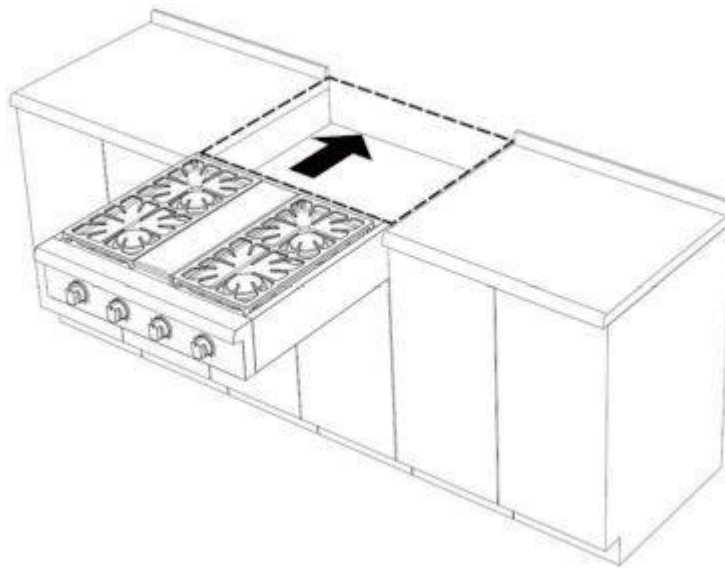
- Within the 6'' (15.2 cm) side clearance to combustible vertical surfaces above 36'' (91.4 cm), the maximum wall cabinet depth must be 13'' (33.0 cm) and wall cabinets within this 6'' (15.2 cm) side clearance must be 18'' (45.7 cm) above the 36'' (91.4 cm) high countertop.
- Wall cabinets above the range top must be a minimum of 42'' (106.7 cm) above the range top cooking surface for the full width of the range top. This minimum height requirement does not apply if a range top hood is installed over the cooking surface.

Make sure there is a power outlet within the reach of the range top's power supply cable (within 36''/30 cm from the right side of the range top). The outlet should be accessible with the range top installed.





Make the counter top cut-out following the dimensions given in the illustration above. **Base below range top must be of a non-combustible material.**





## Installing the Range top

- Remove the range top from its package and set aside all burners, burner caps and grates.
- Gently slide in the range top into the cut-out, make sure your cut-outs are there for the gas connection and electrical hookup (if you choose to use it).
- Once this is done you're now ready to slide the range top all the way back to the wall.
- Install all burners and burner caps
- Install all grates.

## Connecting gas to range top

This range top is designed to operate at a pressure of 4" of water column on natural gas or 10" of water column on propane gas (LPG).

Make sure you are supplying your range top with the type of gas for which it is designed. **It's shipped for use with NG.** This range top is convertible for use on natural gas (LPG) also. When using this range top on LPG gas, conversion must be made by a qualified LPG installer before attempting to operate the range top on that gas.

For correct operation, the pressure of natural gas supplied to the regulator should be between 4" and 5" of water column. For LP gas, the pressure supplied must be between 10" and 12" of water column.

When checking for correct operation of the regulator, the inlet pressure must be at least 1" more than the operating manifold pressure as given above.

The pressure regulator located at the inlet of the range top manifold must remain in the supply line regardless of whether Natural (NG) or Propane (LP) gas is being used.

A flexible metal appliance connector used to connect the range top to the gas supply should be 3 feet/91.4 cm max. in length for easy installation. In Canada, flexible connectors should be single wall metal connectors less than 6 feet/182.9 cm in length.

Shut off the main gas supply valve before removing the old cooking appliance (if applicable) and leave it off until the new hook-up has been completed. Don't forget to relight the pilots on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the range top, the use of a CSA certified flexible metal appliance connector is recommended unless local codes require a hard-

piped connection. Never reuse an old connector when installing a new range top. If the hard piping method is used, you must carefully align the pipe.

To prevent gas leaks, use pipe joint compound resistant to NG gases on all male external pipe threads.

1. In an easily accessible location, install a service manual gas shut off valve. Be sure everyone operating the range top knows where and how to shut off the gas supply to the cook top.
2. Use a flexible gas line to connect to the 1/2" fitting, located on the bottom right hand corner underneath the range top.
3. When all connections have been made, be sure all range top controls are in the off position and turn on the main gas supply valve. Check for gas leaks by using a 75% water, 25% dish washing soap solution. If a gas leak is present, shut off gas immediately, tighten all connections, and retest for leaks.
4. Any opening in the wall behind the appliance and in the floor under the appliance shall be sealed.

## Guidelines for using range top burners

There are dual burners have the same low turn-down setting (SIM) for gentle simmering (620 BTU/hr). Use the SIM setting for melting chocolate and butter, cooking rice and delicate sauces, simmering soups and stews, and keeping cooked food hot.

Never leave the range top unattended when in use. Boil over causes smoking and greasy spills that may ignite.

Never allow flames to extend beyond cookware or curl up its sides. This could discolor and damage the utensil and you may get burned touching a hot handle.

Keep handles out of the way. Turn handles so that they don't extend over the edge of the range or another burner that is on.

Take care when deep-frying. Oil or fat can overheat very quickly, particularly on a high setting.

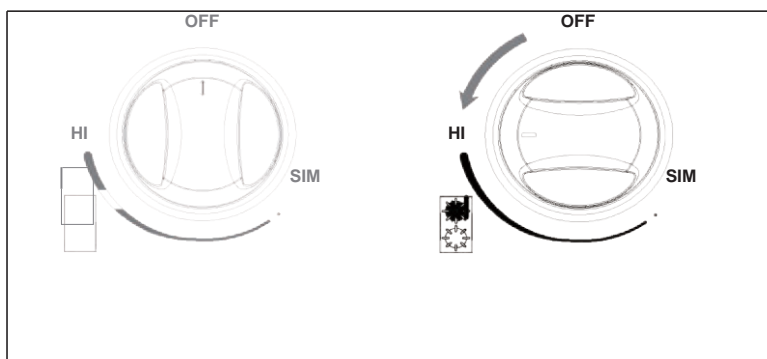
Make sure that all burner parts are properly in place. Incorrectly or incompletely assembled burners may produce dangerous flames. See 'Replacing the burner parts' in 'Care and cleaning'.

Keep the burners clean. Especially after a spill or boil over, make sure you clean the affected burners before using them again. Food residue may clog the igniter and the notches of the flame spreader, stopping the burner from functioning correctly. See 'Care and cleaning' for instructions.

Check that the burner flames are regular. They should be blue with no yellow tipping, and burn without fluttering all around the burner cap. If not, see 'Troubleshooting' for advice.

## Surface Burner Ignition

Open Range Top Knob



To light the top burners, push and turn the appropriate control knob counter clockwise to the “HI” position. You will hear a clicking noise – the sound of the electric spark igniting the burner. Once burner ignition has been achieved, then turn the burner control knob to adjust the the desired heat setting.

**NOTE:** When one burner is turned to the “HI” position, the burner igniters will park. Do not attempt to disassemble or clean around any burner while another burner is on. Do not touch any burner cap, burner base, or igniter while the igniters are sparking.

## Simmer and Boil

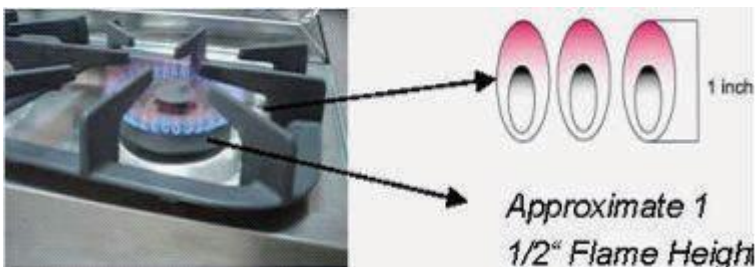
1. A smaller flame will give the best simmer results. Small flames offer precise cooking performance for delicate foods, keeping food warm, melting chocolate or butter, and for cooking that need to cook over low heat for a long time.
2. The highest (larger) flame settings provide the maximum heat that is available on your range. This setting should be used for heavy cooking loads such as water boiling or pasta cooking.

## Flame Size

When you select the flame size, watch the flame when you turn the knob.

Any flame larger than the bottom of the cookware is wasted.

The flame should be steady and blue in color. Foreign material in the gas line may cause an orange flame during initial operation.



## Power Failure

If the gas does not ignite within four seconds, turn off the valve and allow at least five minutes for any gas to dissipate. Repeat the lighting procedure.

If the power fails, it is not capable of being safely placed in operation and user that no attempt should be made to operate during power failure.

## **Range top**

To prevent the range top from discoloring or staining, clean range top after each use, and wipe up acidic or sugary spills as soon as the range top has cooled.

The sealed burners of your range are not sealed to your range top and are designed to be removed. Boil overs or spills will not seep underneath the range top. The burners should be cleaned after each use.

## **Burner Grates**

The grates must be properly positioned before cooking. Improper installation of the grates may result in scratching of the range top and / or poor combustion.



## **For the models with Griddle**

### **Before Using the Griddle**

1. Clean the griddle thoroughly with warm, soapy water to remove dust or any protective coating.
2. Rinse with clean water and wipe off to dry with soft, clean, lint-free cloth.
3. A stainless steel cover that is sized to fit on top of the surface when the griddle is not being used is provided. Please note that the cover must be removed before turning the

griddle on.

4. Make sure the grease tray is under the front edge of the griddle. Position the tray under the griddle overhang to catch grease or food residue.

### **Use of the griddle**

1. Push and turn the control knob counter-clockwise to the preferred cooking temperature.
2. Preheat the griddle for 10-12 minutes.
3. When the griddle is preheated to the desired temp., the indicator light will turn on.
4. Butter or cooking oil can be added for more flavor, then plate the food to cook.

### **CAUTION**

The surface of the griddle is hot after use. Please allow sufficient time for the griddle to cool prior to cleaning.

## CLEANING THE RANGE TOP

### Cleaning guidelines

Read the “IMPORTANT SAFETY INSTRUCTIONS” on page 2 and these ‘CARE AND CLEANING’ guidelines before you start cleaning your range top.

See the pages following for instructions on removing and replacing different parts of the range for cleaning and maintenance. To help you identify parts, see the range top diagrams on pages 24-26.

- Before cleaning or removing any part, make sure that all settings on the range top are set to “OFF”. Make sure all parts of the range top are cool to the touch.
- If you need to handle a warm or hot part of the range top (e.g. a range grate) be sure to wear oven mitts and take extreme care to avoid burns or injury.
- Do not use aerosol cleaners until the range top has completely cooled. The propellant substance in these cleaners could catch fire in the presence of heat.
- Do not let grease or food residue accumulate anywhere in or on the range top. This will make future cleaning more difficult and may present a fire hazard.
- Do not use any abrasive or harsh cleaners, cloths, scouring pads or steel wool on the exterior, these will scratch and damage the appearance.
- **Do not use a steam cleaner to clean any part of the range or oven.**
- Do not perform any cleaning or maintenance on parts not specifically listed in the chart below. If in doubt, contact Customer Care.

### Burner and Burner Caps

Check that the burner is turned OFF and allow it to cool. Lift off the burner cap. Use a stiff nylon brush or straight-ended paperclip to clear the notches of the burner. Wash them with a mild detergent in hot water, rinse, and dry. Replace the burner cap correctly.

## **Range top Surface and Control Panel**

- Clean the range top surface with a solution of mild detergent and warm water. Do not use harsh or abrasive cleaning agents, waxes, polishes, or commercial range top cleaners to clean the range top.
- Treat stubborn, burnt-on grease and residue with the same solution of mild detergent and hot water, let it sit a few minutes and then wipe clean.
- To protect the appliance finish, only use a sponge, soft cloth, fibrous or plastic brush, and nylon pad for cleaning.
- Allow all components to dry thoroughly before using the range top.



## Gas Range top Conversion and Adjustment Guide

The range top is set for use with Natural Gas (NG). (The factory setting is indicated on the serial plate. When set for Natural Gas (NG) Gas operation, the pressure regulator will regulate the gas to 4" inches water column pressure. When set for Liquefied Propane Gas (LPG) operation, the pressure regulator will regulate the pressure to 11" inches water column

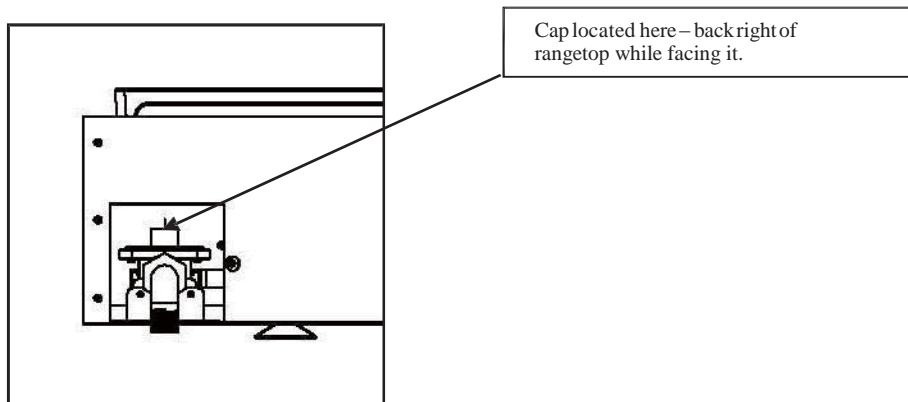
### NG to LPG Conversion

#### Convertible Pressure Regulator

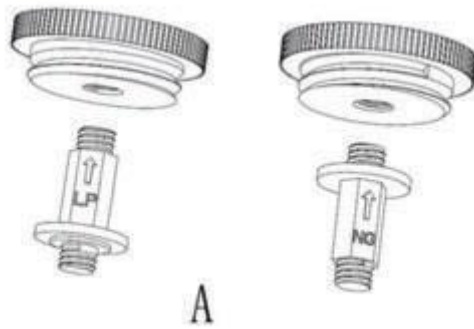
The range tops are shipped to operate on Natural Gas (NG). Save the NG orifices removed from the appliance for future use, make sure you note which orifices are for which burner if you plan on converting back to NG.

The inlet pressure of the gas supply shall be in accordance with the nominal inlet pressure of the regulator used on the range top or 1/2 psig maximum. The range top should be tested by pressurizing the regulator with an inlet pressure at least 1 inch water column above the manufacturer's specified manifold pressure shown on the serial plate.

1. Shut off gas leading to appliance.
2. Unplug any electrical connections if you are using the 110V option, usually located under the range top.
3. Locate convertible regulator at the back of the range top, remove cap.



4. Unscrew the plastic insert from the cap and turn it over so the shorter stem is facing downwards for NG (Fig. A). Replace insert on the cap.



5. Replace the cap back on the regulator.
6. Next you will remove the grates, burners and burner caps from the rangetop to access the orifices.
7. You will need a 7mm socket wrench to remove the orifices. Each orifice can be accessed easily.

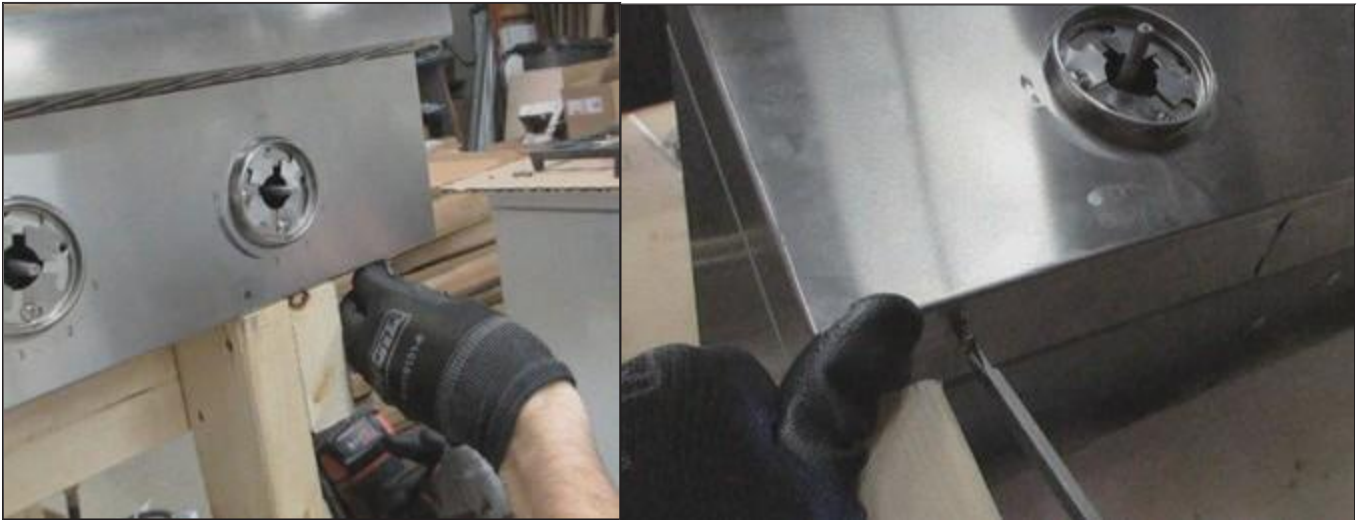


8. Remove all NG orifices and place in a separate bag and store with your manual for future use. **Label your orifices as you remove from the range top.**
9. Take the LPG orifices provided and install as shown below in the chart – each orifice is stamped with the size. You may require a magnifying glass to see this stamping.

**See below for rating of LPG orifices for each model**

	<b>Left Front</b>	<b>Left Rear</b>	<b>Right Front</b>	<b>Right Rear</b>
<b>LPG</b>	18,000 btu	12,000 btu	18,000 btu	12,000 btu
	1.22mm	1.00mm	1.22mm	1.00mm

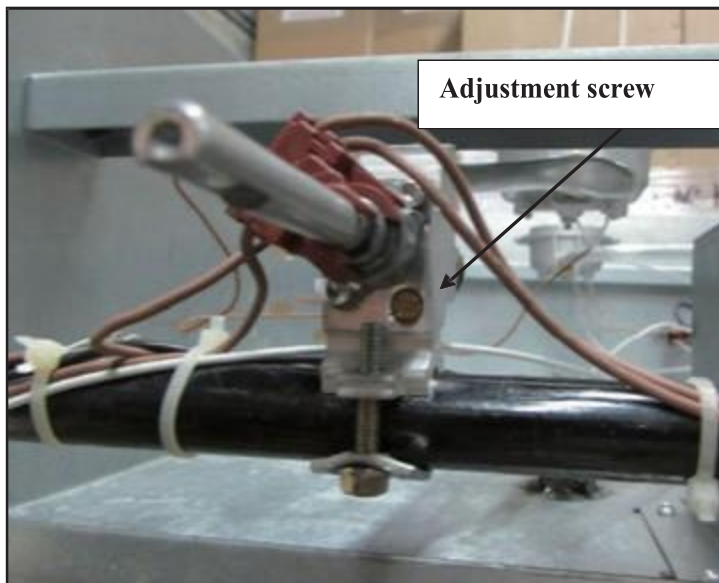
10. Once all the orifices are installed, replace all burners and burner caps, then fire up the burners to check the minimum flame height.
11. Minimum flame height should be approx. ¼” tall. You will want a small minimum flame for simmering. There is a small adjustment screw located on the valve itself, the front control panel must be removed in order to make the adjustment.
12. To remove the control panel remove the two bottom screws holding the panel on.



13. Next slide out the panel, there are notches at the top positioning the panel in place.




14. Using a 3/32" X 3" screwdriver or similar you can make the adjustment. Turn to minimum flame then adjust the screw counter clockwise for a smaller flame and clockwise for a larger flame. Replace the lid, burners, burner caps and grates, adjust and recheck the flame.



15. Once your happy with the minimum flame height replace the front control panel with the two screws earlier removed.

## Troubleshooting Tips

Symptom	Possible Cause	Solution
BURNERS WILL NOT LIGHT.	Burner parts or igniters May be wet, dirty or misaligned.	Check that the burner parts are clean, dry and correctly assembled. Check that the igniters are clean and dry.
TOP BURNER WILL NOT STAY LIT	Failed thermocouple	Replace thermocouple
FLAMES DO NOT BURN ALL AROUND THE BURNER CAP.	Burner parts may be dirty or misaligned.	See “Care and Cleaning” instructions.
BURNER FLAMES ARE VERY LARGE AND YELLOW.	<p>Burner bezel ports are clogged.</p> <p>Burner ports or burner caps are not positioned properly.</p> <p>Range top is being operated with the wrong type of gas.</p> <p>Regulator is not installed, is faulty, or is set for the wrong type of gas.</p>	<p>Clean burner bezel ring ports with straightened paper clip, needle, or wire.</p> <p>Remove and carefully re - install burner bezel and caps.</p> <p>Ensure that the type of range top matches the gas supply.</p> <p>Check installation, replace regulator, or set regulator for proper gas.</p>
IGNITERS ARE SPARKING BUT BURNERS ARE NOT IGNITING.	Gas shut - off valve is in the “OFF” position.	Turn shut - off valve to the “ON” position.

Symptom	Possible Cause	Solution
BURNER FLAME GOES OUT AT LOW SETTING.	Low gas pressure. Air intake holes around burners are obstructed.	Contact gas company. Remove obstruction from air intake holes.  Simmer setting is to low
THE FLAMES HAVE SUDDENLY GONE OUT.	A draft or spill has extinguished the flame.	Turn the burners off, cleaning the burners and sump area. See “Care and Cleaning” for instructions. Once clean reignite top burners.
NO IGNITION SPARK	Dead batteries or ignition module failed.   CAUTION	Replace batteries and attempt ignition. If there is still no spark ignition, the rangetop burners can still be used. To light them: 1.) Holding a lit match to the flame spreader, push in on the control knob and turn counter clockwise to LIGHT. 2.) When the flame is burning all the way around the burner, you may adjust the heat.
“CRACKING” OR “POPPING” SOUND IS HEARD COMING FROM RANGETOP	This is the sound of metal heating and cooling.	This is normal.

## Warranty and Service

This product has been manufactured by Thor group.

Thor Group disclaims all express warranties except for the following:

This warranty applies to products purchased and located in the United States. Products purchased or located outside this area are excluded.

The warranty does not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, and improper operation, repair or service of the product by anyone other than an authorized Thor Group , service agency or representative.

### Warranties and Duration

Full warranty for Parts and Labor: 2 year

Implied warranties terminate upon expiration of the limited warranty. Some states do not allow limitations on how long implied warranty lasts, so the above limitation may not apply to your implied warranty.

### Thor Group will pay for:

All repair labor and cost of replacement parts found to be defective due to material and workmanship. Service must be provided by a Thor Group Authorized Service Agency during normal working hours.

For a Service Agency nearest you, please call 877-288-8099.

### Thor Group will not pay for:

#### This limited warranty does not cover:

1. Service to instruct you on how to use your range to correct house wiring, replace or repair house fuses. Service to correct the installation of your range.
2. Repairs when your range is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
3. Cosmetic damage, including chips, dents, scratches or other damage to the finish of your range, unless such damage results from defects in materials or workmanship and is reported to Thor Group within 30 days from the date of purchase.
4. Costs associated with the removal from your home of your range for repairs. This range is designed to be repaired in the home and only in-home service is covered by this warranty.
5. Damage resulting from misuse, alteration, accident, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical, or use of consumables or cleaning products not approved by Thor Group .
6. Service to repair or replace consumable parts. Consumable parts are not included in the warranty coverage.

7.The removal and re-installation of your range if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.

8.This warranty is void if the factory applied serial number has been altered or removed from your range.

9.Repairs to parts or systems resulting from unauthorized modifications made to the appliance.

10. Expenses for travel and transportation for product service if your range is located in a remote area where service by an authorized service provider is not available.

The warranty applies to appliances purchased and used for personal, family or household purposes only. It does not cover appliances used for commercial applications. Should the appliance be sold by the original purchaser during the warranty period, the warranty shall extend to the new owner until the expiration date of the original purchaser's warranty period.

### **Warranty and Product Registration**

Thor Group is not responsible for incidental or consequential damages. Under no circumstances will Thor Group 's liability exceed the cost that you paid for the product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from state to state. Whenever you call our customer service at 877-288-8099 for technical information and parts sales in the United States or to request service for your appliance, please have your complete model number and serial number ready. The model and serial number can be found on the product data plate. Please enter the information requested in the spaces provided.

**Model No.** \_\_\_\_\_ **Serial No.** \_\_\_\_\_

**Date of Purchase** \_\_\_\_\_ **Purchaser** \_\_\_\_\_

**Dealer** \_\_\_\_\_ **Suburb** \_\_\_\_\_

**Town** \_\_\_\_\_ **Country** \_\_\_\_\_

Note: You must provide proof of purchased or installation date for in-warranty service.