

THETFORD

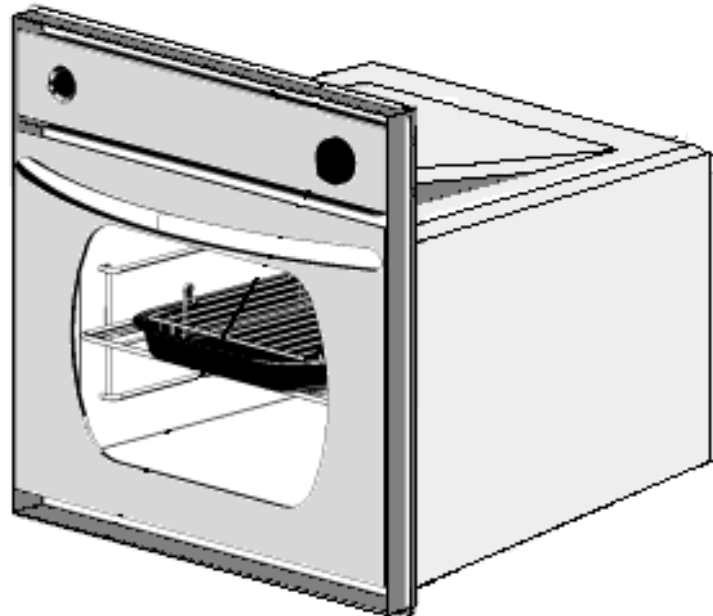
BUILD-IN APPLIANCES

MODELS

S~OG70XXXZ Series – DUPLEX

S~OV70XXXZ Series – OVEN

FOR USE WITH UNIVERSAL LPG



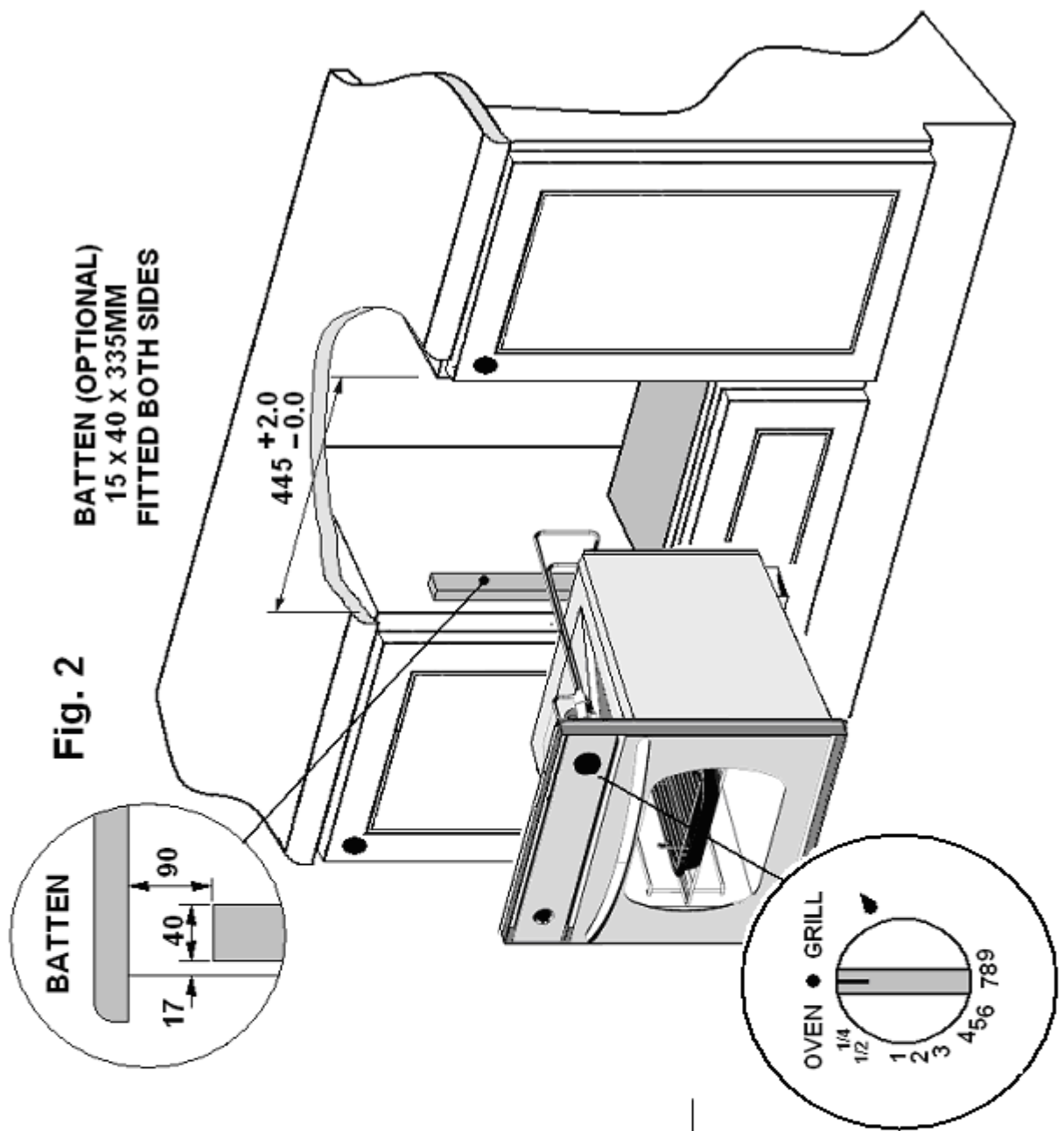
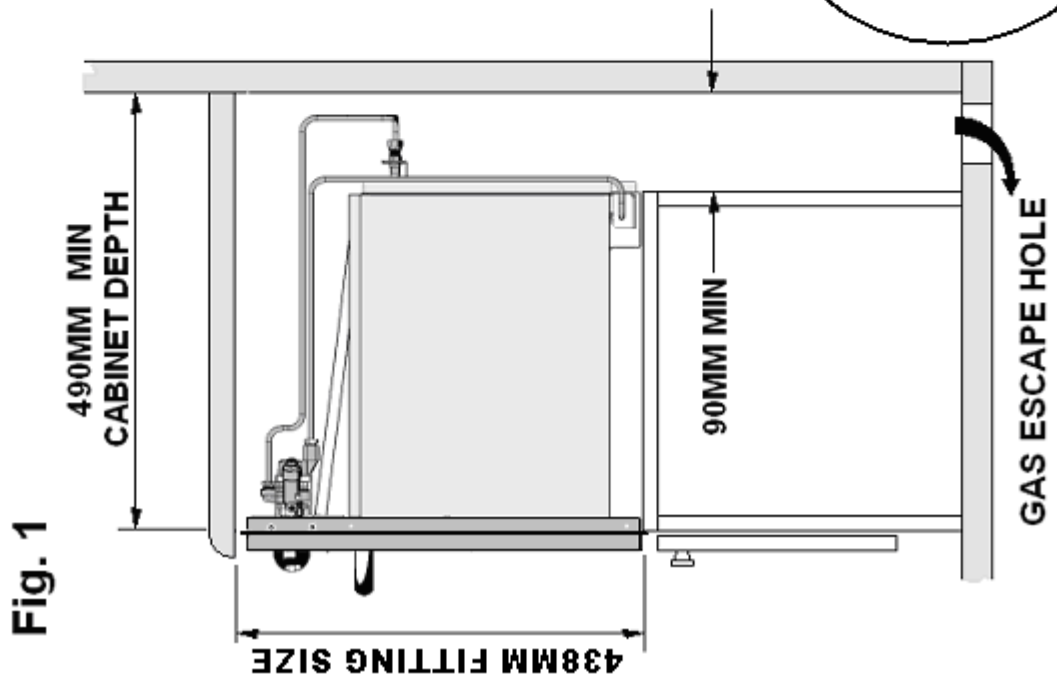
USER AND INSTALLATION INSTRUCTIONS

PLEASE READ THOROUGHLY AND KEEP FOR FUTURE

FOR USE IN AUSTRALIA

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DUPLEX & OVEN ONLY



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SPECIFICATION

	DUPLEX	OVEN ONLY
Model	S~OG70XXXZ Series	S~OV70XXXZ Series
External Dimensions, mm (HxWxD)	445 x 456 x 440mm	445 x 456 x 440mm
Oven Capacity, litres	36	36
No. of tray positions	Grill 2, Oven 4	Oven 4
Heat input		
Total heat input	11.1MJ/h	5.8MJ/h
Hotplate Burners	N/A	N/A
Grill burner heat input	5.3MJ/h	N/A
Oven burner heat input	5.8MJ/h	5.8MJ/h
Injector size, mm		
Hotplate Burners	N/A	N/A
Grill burner	Sabaf 0.62	N/A
Oven burner	Sabaf 0.65	Sabaf 0.65
Bypass size, mm		
Hotplate Controls	N/A	N/A
Grill control	N/A	N/A
Oven control	Sabaf 0.35	Sabaf 0.29
Spark ignition (where fitted)	PIEZO	PIEZO
Weight (Kg)	13.5Kg	12.5Kg

Gas: UNIVERSAL LPG 2.75 kPa

IMPORTANT

- THIS APPLIANCE IS SUITABLE FOR USE WITH LIQUEFIED PETROLEUM GAS (LPG) AND SHOULD NOT BE USED ON ANY OTHER GAS.
- USE ONLY THE GAS PRESSURES SPECIFIED ABOVE
- THIS APPLIANCE MUST BE EARTHED.

INTRODUCTION

In your own interest of safety, gas appliances should be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims. This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AG5601 and any other relevant statutory regulations.

Data label.

The data label is located on the right-hand side front of the oven compartment, behind the oven door. A duplicate data label is supplied to adhere to an accessible area next to the appliance. Ensure that the gas supply is Universal LPG. This appliance is designed for use with Universal LPG and should not be converted for use with any other gas.

Provision of Ventilation

The use of a gas cooking appliance results in a production of heat and moisture in a room in which it is installed. Ensure that the kitchen is well ventilated and in accordance with AG5601 Installation Code. The installation must provide for adequate air supply for combustion to the burners, safe removal of combustion products and avoidance of the accumulation of unburned gases. The temperature of immediate surroundings must be maintained within safe limits.

Location

This appliance may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or a shower. LP gas appliances must not be fitted below ground level. e.g. in a basement.

Choose a location free of draughts, open doors and clear of combustible materials and other fire hazards. The location should ensure convenience of operation and service. Any adjoining wall surface situated within 200mm from the edge of any hob burner must be made from a suitable non-combustible material for a height of 150mm for the entire length of the hotplate.

IMPORTANT

- This appliance must be installed into an aperture, sealed off at either side in order to prevent draughts from adjoining cupboards/vents. Ensure that air vents and gas escape holes are kept clear, holes for cables and pipes must be sized to minimize air leakage between compartments.
- Under no circumstances should the ventilation hole exceed 3850mm² or other low-level ventilation be in the compartment, including vents in kickboards. Low level vents in adjacent compartments are permitted.

OPERATION

IMPORTANT

- **The grill MUST only be used with the door open.**
- **When grilling the oven shelf should be located on the middle runner.**
- **The heat deflector below the fascia should be pulled out prior to lighting the grill. Never adjust the heat deflector position without using hand protection – i.e. oven gloves.**

Using the Grill

1. Ensure gas cylinder/supply is connected and turned on. In the event of a gas smell turn off at gas cylinder/mains and contact supplier.
2. To light: Open door, push in the control knob and turn to full rate – see Fig 2. Hold a lighted match or taper to the burner and push the control knob in and hold. The burner should ignite, and the control knob should be held in for 10 -15 seconds before release. If the burner goes out, repeat procedure holding control knob for slightly longer.
3. For models fitted with Spark Ignition the procedure is similar except that the burner can be ignited by depressing the ignition button, which is located on the fascia. Ignition must be carried out with the door open, and if the burner has not lit within 15 seconds the control knob should be released and the grill left for at least 1 minute before a further attempt to ignite the burner.
4. Note: the grill must only be used with the door open.
5. On first use of the grill, it should be heated for about 20 minutes to eliminate any residual factory lubricants that might impart unpleasant smells to the food being cooked. A non-toxic smoke may occur when using for the first time so open any windows and turn on mechanical ventilators to help remove the smoke.
6. Although the grill does heat up quickly, it is recommended that a few minutes preheat be allowed.
7. Flame Failure Device (FFD): the grill burner is fitted with a flame sensing probe, which will automatically cut off the gas supply in the event of the flame going out. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.
8. It is normal for the flames on this burner to develop yellow tips as it heats up, particularly on Butane.
9. A reversible grill pan trivet enables the correct grilling height to be achieved.

Fast Toasting	trivet in high position
Grilling Sausages	trivet in high position
Grilling Steak/Bacon	trivet in high position
Grilling Chops, etc	trivet in low position
Slow Grilling	trivet removed
10. To turn off: turn the control knob until the line on the control knob is aligned with the dot on the control panel. Always make sure the control knob is in the off position when you have finished grilling

IMPORTANT

- **The control tap on this appliance operates both the Grill and Oven burners. To ensure safe operation it is not possible to operate both burners at the same time.**
- **The pan supplied with the appliance is multi functional, for use either whilst grilling or when using the oven. The handle design allows removal or insertion whilst the pan is in use. Always remove the handle when the pan is in use.**

OPERATION

Using the Oven

WARNING

When cooking always ensure young children are kept away.

1. Ensure gas cylinder/supply is connected and turned on. In the event of a gas smell turn off at gas cylinder/mains and contact supplier.
2. To light: Open door, push in the control knob and turn to gas mark 9. Hold a lighted match or taper to the burner and push the control knob in and hold. The burner should ignite, and the control knob should be held in for 10 -15 seconds before release. If the burner goes out, repeat procedure holding control knob for slightly longer.
3. For models fitted with Spark Ignition the procedure is similar except that the burner can be ignited by depressing the ignition button, which is located on the fascia. Ignition must be carried out with the door open, and if the burner has not lit within 15 seconds the control knob should be released and the oven left for at least 1 minute before a further attempt to ignite the burner.
4. Place the oven shelf in the required position and close the door. Set control knob to approximately gas mark 5 and heat the oven for about 30 minutes to eliminate any residual factory lubricants that might impart unpleasant smells to the meals being cooked. A non-toxic smoke may occur when using for the first time so open any windows and turn on mechanical ventilators to help remove the smoke.
5. Although the oven does heat up quickly, it is recommended that 10 minutes preheat be allowed. The oven should be up to full temperature in about 15-20mins.
6. To turn off: turn the control knob until the line on the control knob is aligned with the dot on the control panel.
7. Shelf: the shelf has been designed to allow good circulation at the rear of the oven and are also fitted with a raised bar to prevent trays or dishes contacting the back of the oven. To remove a shelf, pull forward until it stops, raise at front and remove.

Oven Temperature Control

The temperature in the oven is controlled by a thermostatic gas tap and is variable over the range 130°C to 240°C. Approximate temperatures for the settings on the control knob are shown in the table below. The temperatures indicated refer to the centre of the oven and at any setting the oven will be hotter at the top and cooler towards the base. The variation between top and centre, and centre to bottom is approximately equivalent to one gas mark. Good use can be made of the temperature variation in several dishes requiring different temperatures may be cooked at the same time. In this way maximum benefit can be obtained from the gas used to heat the oven. Care should be taken not to overload the oven, adequate spacing being used to allow free circulation for heat.

OPERATION

Cooking Guidelines

Best results will be obtained by the shelf positions in this guide. It is not necessary to preheat the oven but advisable for a range of dishes. The oven is capable of full temperature in 15-20 minutes.

Most cookery books give details of the shelf positions and gas mark settings for each recipe. If in doubt about a recipe you intend to use, study the recipe carefully then find a similar dish in our guide and use our shelf position and gas mark setting recommendation. Shelf positions are from the top down. When roasting with aluminium foil care must be taken that the foil does not impair circulation or block the oven flue outlet.

Gas Mark	Temperature				Dish	Gas Mark	Shelf Pos	Cooking Time
	°F	°C						
¼ - ½	255-275	120-135	Very cool	Meringues	Scones	7	2	8-15mins
1	285	140	Cool	Stewed fruit	Small cakes	5	2	15-25mins
2	300	150	Cool	Rich fruit cake	Victoria sandwich	4	2	20-30mins
3	330	165	Warm	Baked custard	Very rich fruit cake	2	2	Approx. 60mins per 500g
4	355	180	Moderate	Victoria sandwich	Puff pastry	8	2	15-30mins
5	385	195	Fairly hot	Whisked sponges	Flaky pastry	7	2	15-30mins
6	410	210	Hot	Short crust pastry	Shortcrust pastry	6	2	15-55mins
7	430	220	Hot	Bread, scones	Shortbread fingers	3	2	25-30mins
8	445	230	Very hot	Puff pastry	Ginger nuts	5	2	12-16mins
9	465/480Max	240/260Max	Very hot	Quick browning	Rice pudding	2	3	100-120mins
					Baked custard	3	3	50-60mins
					Fruit crumble	5	3	30-40mins
					Beef	3	3	25mins per 500g plus 25mins
						7	3	15mins per 500g plus 20mins
					Pork	3	3	30mins per 500g plus 35mins
						7	3	25mins per 500g plus 25mins

Do's and Don'ts

- DO read the user instructions carefully before using the appliance for the first time.
- DO allow the oven to heat before using for the first time, in order to expel any smells before the introduction of food.
- DO clean the appliance regularly.
- DO remove spills as soon as they occur.
- DO always use oven gloves when removing food shelves and trays from the oven.
- DO check that controls are in the off position when finished.
- DO NOT allow children near the cooker when in use. Turn pan handles away from the front so that they cannot be caught accidentally.
- DO NOT allow fats or oils to build up in the oven trays or base.
- DO NOT use abrasive cleaners or powders that will scratch the surfaces of the appliance.
- DO NOT under any circumstances use the oven as a space heater.
- DO NOT put heavy objects onto open grill and oven doors.

OPERATION

Leaks

If a smell of gas becomes apparent, the supply should be turned off at the cylinder **IMMEDIATELY**. Extinguish naked lights including cigarettes and pipes. Do not operate electrical switches. Open all doors and windows to disperse any gas escape. Universal LPG is heavier than air; any escaping gas will therefore collect at a low level. The strong unpleasant smell of gas will enable the general area of the leak to be detected. Check that the gas is not escaping from an unlighted appliance. Never check for leaks with a naked flame, leak investigation should be carried out using a leak detector spray.

Abnormal Operation

Any of the following are abnormal operation and may require servicing.

- Yellow flames (slight yellow tips are normal).
- Sooting of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight
- Burners extinguished by cupboard doors.
- Gas valves that are difficult to turn

WARNINGS

- **DO NOT** store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
- **NEVER** use the appliance has a space heater, either in marine craft, caravans or motor homes.
- **NEVER** check for leaks with an open flame

INSTALLATION

Regulations and Standards

In your own interest of safety, gas appliances should be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims. This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AG5601 and any other relevant statutory regulations.

Data label.

The data label is located on the right-hand side front of the oven compartment, behind the oven door. A duplicate data label is supplied to adhere to an accessible area next to the appliance. Ensure that the gas supply is Universal LPG. This appliance is designed for use with Universal LPG and should not be converted for use with any other gas.

Ventilation

This appliance is suitable for installation into Holiday Homes, Touring Caravans and Boats. In all cases the national standards regarding ventilation for the vehicle into which the appliance is to be installed must be adhered to.

Thetford recommend that provision is maintained for the safe dispersal of any unburned gases beneath the appliance.

Location of Appliance

This appliance may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or a shower. LP gas appliances must not be fitted below ground level. e.g. in a basement.

Position

CAUTION: DO NOT LIFT APPLIANCE USING THE DOOR HANDLES

This appliance must be installed in such a way that the furniture fitted around the unit follows the minimum dimensions as shown in Figs. 1. If this cannot be adhered to because of design constraints, then the design is deemed permissible providing that the temperature rise on the furniture is tested. The temperature rise must not exceed 65C above the ambient temperature, or where applicable, must not exceed the maximum allowable temperature, to avoid damage, as detailed within the material supplier's specification.

All combustible materials such as curtains and shelves must be kept well clear of the appliance, their installation should meet all relevant local and national standards in force.

IMPORTANT

- This appliance must be installed into an aperture, sealed off at either side in order to prevent draughts from adjoining cupboards/vents. Ensure that air vents and gas escape holes are kept clear, holes for cables and pipes must be sized to minimize air leakage between compartments.
- Under no circumstances should the ventilation hole exceed 3850mm² or other low-level ventilation be in the compartment, including vents in kickboards. Low level vents in adjacent compartments are permitted.
- When installing the appliance at 'Eye' level, any cupboards beneath the appliance **MUST** be sealed to prevent a gas escape entering the living area.

INSTALLATION

Fixing

There are 8 fixing screw positions, located as follows.

(A) – 2 in each side trim of the Grill opening

(B) – 2 in each side trim of the Oven opening

Make sure the appliance is fully home in the cabinet/aperture. Open the Oven door and fix the screws in position. Finally open the Grill door and fix the screws in position.

Connection

A ¼ BSP female connection is provided for gas inlet, on the rear of the appliance. It is recommended that the appliance be connected by copper tubing, a rubber or hose connection must not be used. After connection the appliance must be tested for soundness.

This appliance is suitable for use on –

Universal LPG only 2.75 kPa.

It is important that the regulator should be set to the correct pressure for the type of gas being used. Excessive pressure must not be permitted.

If the flame on either the top burners or the grill shows a tendency to lift, it is probable that the line pressure is too great. Should there be excessive yellow flames (resulting in sooting) then it is probable that the line pressure is too low and, in either case, the burners should not be used until the line pressure has been checked.

This appliance is fitted with the following injectors: -

GRILL	0.62mm 5.3 MJ/h
OVEN	0.65mm 5.8 MJ/h

The burners on this appliance have fixed aeration and no adjustment is necessary.

When satisfied with the appliance, please instruct the user on the correct method of operation. If the appliance fails to operate correctly after all checks have been made, refer to the authorised service provider in your area.

IMPORTANT

- **After installation the appliance MUST be tested for soundness**
- **Test ALL burners on high and low flame for flame stability.**
- **The gas supply input pressure MUST not rise or fall significantly from nominal when ALL appliances connected to the supply are operated simultaneously. If NOT installed to the manufacturer's instructions detailed herein, we the manufacturer can not be held responsible for any problems that occur, or poor performance that is perceived/witnessed.**

MAINTENANCE & SERVICING

IMPORTANT

- All servicing must be carried out by an approved competent person.
- After each service the appliance must be checked for gas soundness

This appliance needs little maintenance other than cleaning. All parts should be cleaned using warm soapy water. Do not leave wet cloths, cleaning pads, cleaning products or other items to dry on the surface as it can cause pitting and staining of the surfaces. Do not use abrasive cleaners, steel wool or cleansing powders. When cleaning the burner ring it is essential to ensure that the holes do not become blocked.

The control knobs are a push fit and can be removed for cleaning. They are interchangeable without affecting the sense of operation.

Who to Contact?

For service, please contact your authorised local Service Agent giving full details of the model, serial number and date of purchase.

Manufactured by: THETFORD Limited.
Unit 6 Brookfields Way
Manvers
Rotherham S63 5DL. England

1. Disconnect from gas supply

Lift and remove the bottom plinth to gain access, then disconnect the gas supply.

2. Remove appliance from housing

Disconnect from gas supply (1). Open the oven door and remove the 2 screws from each side trim. Carefully slide the appliance out one third and check for any possible snagging of wires or pipes. If OK, lift appliance out onto a suitable surface.

3. Control replacement

Disconnect from gas supply (1). Remove appliance from housing (2).

Open the oven door and unscrew the 2 screws holding the thermostat probe in position and push the probe back out through the hole in the rear of oven. Remove the retaining screws from on top and underneath the control. Disconnect the inlet pipe and two burner supply pipes. Remove the fittings off the old control and fit on the replacement.

4. Remove the grill burner

Disconnect from gas supply (1). Remove appliance from housing (2).

Open the oven door. Remove the three flue retaining screws – two beneath the fascia panel, one located on top rear of flue cover. Lift off the flue cover. Lever off starlock washers retaining the grill burner.

5. Spark Ignition (where fitted)

Disconnect from gas supply (1). Remove appliance from housing (2).

Grill burner - Remove the screw from the bracket and spark ignition probe in the top of the burner. Trace the electrode wire back to the generator and pull off the connector.

Oven burner - Trace the electrode wire up the back of the cooker to the generator and pull off the connector. Unscrew the fixing screw on the spark electrode inside the oven cavity, then carefully pull the electrode from inside the oven and remove.

Piezo Electric Generator –Remove all electrode wires. Remove the lock nut and carefully remove from the panel.

6. Grill burner injector (No62)

Disconnect from gas supply (1). Remove appliance from housing (2).

Remove the spring retainer from the injector holder, disengage the grill pipe from the control and remove the injector.

7. Oven burner injector (No65)

Open the oven door and unscrew the burner retaining screw, slide the burner to the left and lift out. The injector is exposed to the right-hand side of the cut out.

Unscrew the injector.

8. Thermocouple replacement

Disconnect from gas supply (1). Remove appliance from housing (2).

Grill burner - Unscrew the thermocouple from the control. Unscrew the nut at the burner.

Oven burner - Unscrew the thermocouple from the control. Inside the oven cavity, the thermocouple is found just above the burner on the rear wall. Unscrew the locknut and pull out the thermocouple from the rear of the appliance.

9. Removing Drop Down Oven Door

Open the door and engage catch to hook on each hinge. Lift the door and pull out of front trim.