

## HOW DOES IT WORK? HOBS

The hobs are designed to enjoy culinary cooking in your caravan or motorhome



Hobs

The hobs have a well-designed layout to achieve the best convenience for cooking in the caravan, motorhome or campervan. They are designed to absorb all the vibrations on the road. They come in different types such as gas, induction, solid hotplate and even combined in dual fuel or hybrid.

Next to all different shapes and sizes, they are made to perfectly suit your requirements.



### Tips

- Having a hybrid or dual fuel hob gives you a lot of flexibility. Gas cooking allows you to cook wherever you are. At the campsite you can go for the convenient electric hotplate or induction. Induction is the most fast and safe way of cooking. It's up to the chef!
- Installation and annual check or maintenance is recommended to be done by an approved service centre.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching these parts, during and after use.
- Remove food spillages and clean the hob as soon as possible with soap and hot water.



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## ① Power source

The hob can vary from single to multiple burners. They come in different types such as gas, electric hotplate, induction or a combination.

### Gas burner



- Cooking with gas is fast and precise.
- The height or strength of the flame can be regulated precisely via the control knob.
- Only use LPG gas. This means propane or butane. We recommend propane over butane, since butane is less suitable for use in cooler temperatures (for example below 10 °C).

### Ignition method:



**Manual ignition:**  
light the burner with a match or lighter.



**Spark - ignition (12V):**  
simply ignite the burner by pushing the spark ignitor.

### Hotplate



- An electric hotplate can be built into the hob of your cooker.
- The more power (Watts) the hotplate has, the faster it heats up and quicker it cooks.
- Often the electric is included in the campsite fees, so cooking on the hotplate can be attractive.

### Induction



- Induction is very fast, efficient and safe.
- An induction hob uses powerful electro magnets which are located below the glass surface. When you place a pan manufactured from magnetic material directly above it, energy is induced into the metal of the pan.
- Induction heats the base of the pan, which in turn heats the food in the pan.
- The glass surface gets heated by the pan being cooked in. Underneath the pan can get quite hot, but away from the pan the surface remains quite cool. And it cools down quickly when no longer in use.

## ② Glass lid

Hobs are available with and without a glass lid. This is defined by the design and layout. Recessed hobs generally have a glass lid to provide a flat surface.



- A closed glass lid gives a clean kitchen and creates workspace. Nevertheless we advise you not to use the glass lid for storage.
- The lid acts as a heatshield to protect what is behind the hob when in use, i.e. blinds, walls, etc.
- Leave the glass lid open when the burners are lit or still warm.
- Remove any spillage from the lid before opening.

## ③ All about the pans

Using the correct pan size assists with the efficient cooking and offers the best cooking experience.

### Therefore some advice:

- Ensure there is a small gap between each pan and the edges of the hob, at least 10mm.
- Turn off the burner, before removing the pan and after cooking.
- Ensure that pots and pans are stable when cooking.
- Pay attention and prevent the pans from boiling over.

### Gas burners



- The pots and pans should be large enough to cover the flame, without the flame going up the sides of the pan.

### Hotplate



- For maximum efficiency, a correctly sized pan with a flat heavy thick base should be used. The pan size should be the same or slightly larger than the hot plate (up to 2.5cm).

### Induction



- Only use pans which are specifically made for induction. A good guide is to choose pans which bear the symbol 'Class Induction'.
- Easily check if you have the right pan. If a magnet attaches to the base, the pan should be suitable for induction cooking.
- Ensure the base of the pan is flat and smooth, to avoid the risk of scratching the glass, and for the most efficient cooking.
- The pan size should be a minimum of 10cm in size, and as big as the induction zone indicated on the glass.