

## HOW DOES IT WORK? OVEN AND GRILL

For compact cooking  
in your caravan, campervan or motorhome



Oven and Grill

An oven brings you the luxury feel of multifunctional home cooking. From croissants and toast in the morning, to a pizza in the evening.

The gas ovens have different capacities dependent on the model you choose, you have the option of an integrated grill, or if space allows you may select a cooker with a separate oven and grill cavity complete with hob.

A small space does not mean that you have to make compromises with your holiday cooking.



Oven and grill, combined in a cooker



Oven and integrated grill

### Tips

- Your oven and grill will be smaller compared with yours at home, so make sure you have the right size of baking pans and a good planning of baking your food.
- The RV oven is heated by a flame. For absorbing and distributing the heat around the oven, you can use a baking stone placed on the middle or top of the oven shelf.
- Use an oven tray on the floor or bottom shelf, which does not block the oven burner, to catch any food or greases which may fall during cooking. This keeps your oven clean.



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## 1 OVEN Home cooking on the move

Gas ovens for you caravan or motorhome work very similar to the gas oven you may have at home. Unlike electric fan assisted ovens, a gas oven tends to have a variation in temperatures from bottom to top of the cavity, as there is no fan to circulate the heat.



However good use can be made of this temperature variation between shelf positions, as several dishes requiring different temperatures may be cooked at the same time. This means maximum benefit can be made of the gas used to heat the oven.

### 1. How to cook in the oven?

- Ignition of the oven must always be carried out with the oven door open.
- Ignition method:  
- The temperature of the oven is controlled by a thermostatic gas tap and is variable between 120 °C to 240°C.
- Care should be taken not to overload the oven, allow adequate spacing of trays/ dishes to ensure the optimal flow of air. Thetford also offers fan assisted ovens (as part of a cooker) to ensure this optimal flow.

### 2. Pre-heat




A pre-heated oven cooks more efficiently.



A 10 minute pre heat is recommended.  
A 15-20 minute pre-heat is the best.  
By then, the full temperature will be reached.

### 3. Cooking

A quick guide for cooking with the oven.



Gas mark				Dish
1/4 - 1/2	90 °C	120 °C	130 °C	Meringues
1	110 °C	130 °C	150 °C	Stewed fruit
2	120 °C	140 °C	160 °C	Rich fruit cake, rice pudding
3	130 °C	150 °C	170 °C	Baked custard, shortbread fingers
4	140 °C	160 °C	185 °C	Victoria sponge
5	155 °C	180 °C	200 °C	Whisked sponge, ginger nuts
6	170 °C	190 °C	215 °C	Short crust pastry
7	185 °C	210 °C	230 °C	Bread, scones, flaky pastry
8	200 °C	220 °C	245 °C	Puff pastry
9	215 °C	240 °C	260 °C	Quick browning

## 2 GRILL For the perfect finish

Grilling is a cooking process which involves a very high heat for a short period of time. It works by exposing food to direct radiant heat from a grill burner above. This makes it perfect for toasting bread and cooking thinner cuts of meat/fish.



### 1. How to grill?

- Ignition of the grill must always be carried out with the grill door open.
- Ignition method:  
- The grill door must remain open whilst using the grill. The grill burner works efficiently with the circulation of gas and ambient air. Closing the door prevents this.

### 2. Pre-heat

A pre-heated grill grills more efficiently.



A 3-5 minute pre-heat is recommended for optimal grilling performance.

### 3. Grilling



- You can select different heights for the pan trivet dependent on your cooking requirements.
- You may need to reposition or turn the food whilst grilling to ensure it cooks and browns evenly.
- A grill pan is multi-functional, for use in grill or oven. The Thetford grill pan has a handle designs that allows easy removal or insert of the pan. Always remove this handle whilst the pan is under the grill, as it can get very hot if left in place.