



BUILD IN APPLIANCES

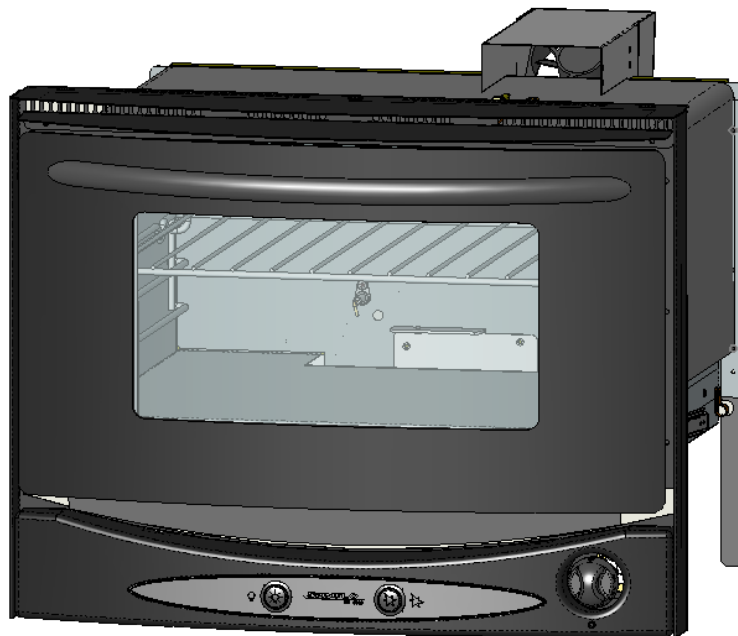
FOR USE WITH LIQUIFIED PETROLEUM GAS

CAUTION – ALL OUTER SURFACES WILL GET HOT WHEN IN USE

Models

S ~ OG72000 SD Duplex Oven&Grill

S ~ OV72000 SD Oven Only



USER AND INSTALLATION INSTRUCTIONS

PLEASE READ THOROUGHLY AND KEEP FOR FUTURE REFERENCE

FOR USE IN

GB, FR, DE, NL, ES, IT, SI, SE, NO, DK, PT, FI, AT, CH, IE, BE, LU

THETFORD LIMITED
Unit 6 Brookfields Way, Manvers
Rotherham S63 5DL. ENGLAND.



+ 44 (0) 844 997 1960



+ 44 (0) 844 997 1961



CAUTION



- Appliance and accessible parts become hot when the grill is in use, young children should be kept away. Avoid touching the heating elements or pan supports when in use.
- The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- This appliance may be used by children aged from 8 years and above, persons with reduced physical, sensory or mental capabilities and/or lack of experience and knowledge only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Never extinguish a cooking fire with water, switch off the appliance and cover the flames with a lid or fire blanket.

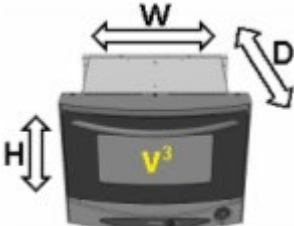
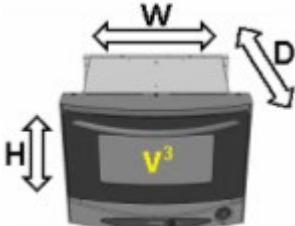












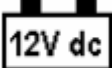

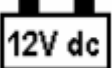

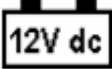

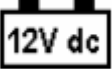
CAUTION



- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners or pressure washers to clean the appliance. Refer to cleaning and maintenance instructions.
- This appliance is for cooking purposes only. It must not be used for any other purposes, for example room heating.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not allow oil or fat to build up on the appliance – clean the appliance after each use.
- This appliance must be earthed. Danger of Fire: Do not store items inside the appliance.
- This appliance must not be modified or adjusted unless such modification is authorized and carried out by the manufacturer or his representative.

APPLIANCE SPECIFICATIONS

Appliance		SD DUPLEX			Appliance		SD OVEN		
	Model Range S-OG72000				Model Range S-OV72000				
	Grill & Oven				Oven Only				
	H	W	D		H	W	D		
	408	527	530		408	527	530		
V³=		32.4 ltrs		V³=		32.4 ltrs			

Components				Components			
							
kW		g/hr		kW		g/hr	
	1.6	0.62	114				
	1.2	0.52	86		1.6	0.59	114
Σ kW	2.8			Σ kW	1.6		
Σ g/hr			200	Σ g/hr			114
							
							
	78 mA				142 mA		
	0.9 W				1.7 W		
kg	14.5 kg			kg	13.5 kg		

Appliance Class 3.

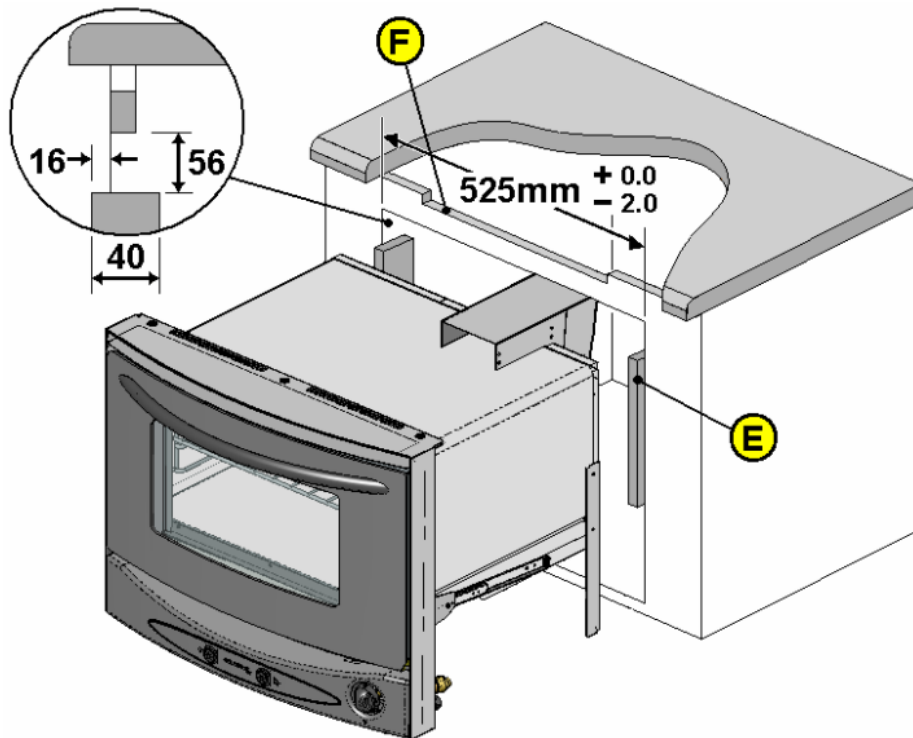
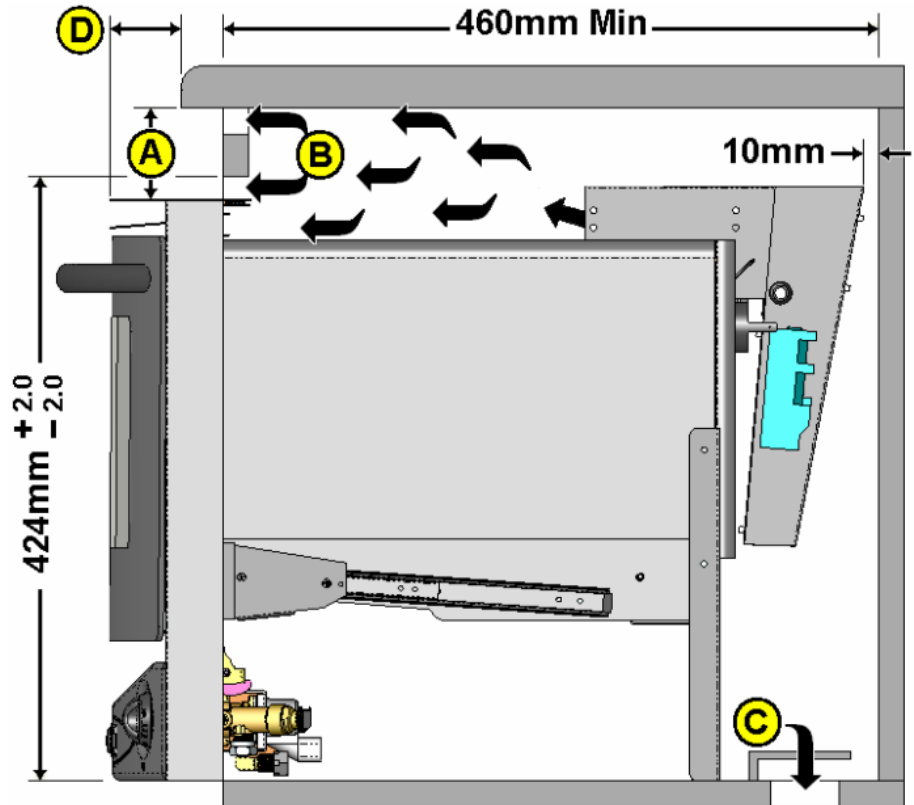
Gas category

CAT I3 + (28-30/37)
BUTANE (G30) 28-30mbar
PROPANE (G31) 37mbar

CAT I3 B/P (30)
BUTANE (G30) 30mbar
PROPANE (G31) 30mbar

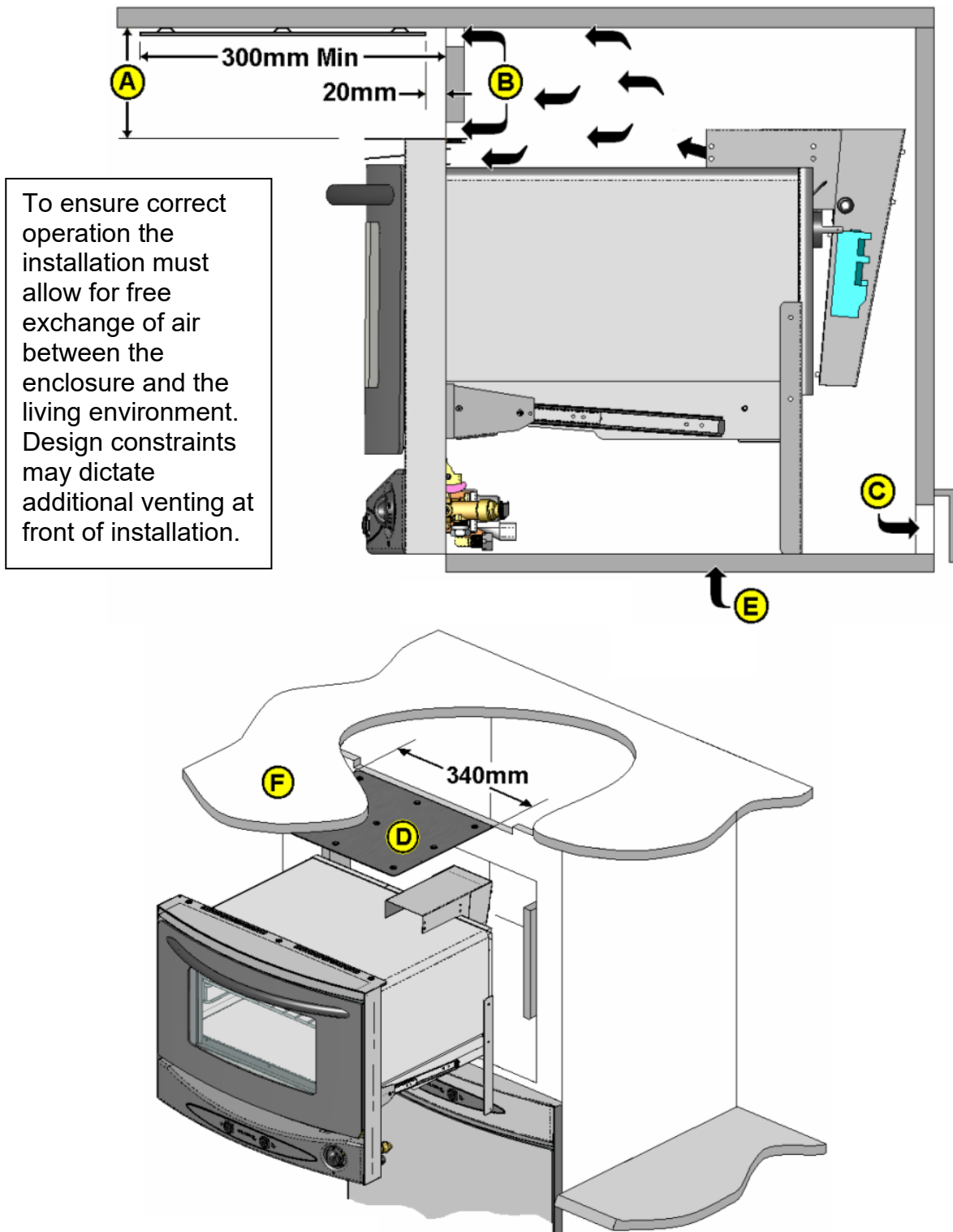
Fig. 1 – Low Level/Under Worktop Installation

To ensure correct operation the installation must allow for free exchange of air between the enclosure and the living environment. Design constraints may dictate additional venting at front of installation.



A	65mm Minimum
B	Air Gaps must be maintained
C	Gas dispersal hole, baffled
D	50mm Minimum
E	18 x 40 x 230mm Wood Battens fitted each side of aperture
F	Minimum 18 x 40mm Air Gap central to appliance

Fig. 2 – High Level/Above Fridge Installation



A	Dimensions between 110mm (Min) & 170mm a protective shield MUST be fitted. Above 170mm we advise undertaking verification test before installing without shield
B	Air Gaps must be maintained
C	Gas Dispersal hole, baffled – Caravan side. Refer to Thetford if side vent not possible
D	280 x 340mm Heat Shield central to appliance
E	When installed above fridge the shelf MUST be sealed to prevent unburnt gas from entering the fridge compartment.
F	Caravan / RV roof

Fig. 3 – Grill Operation, Control Positions

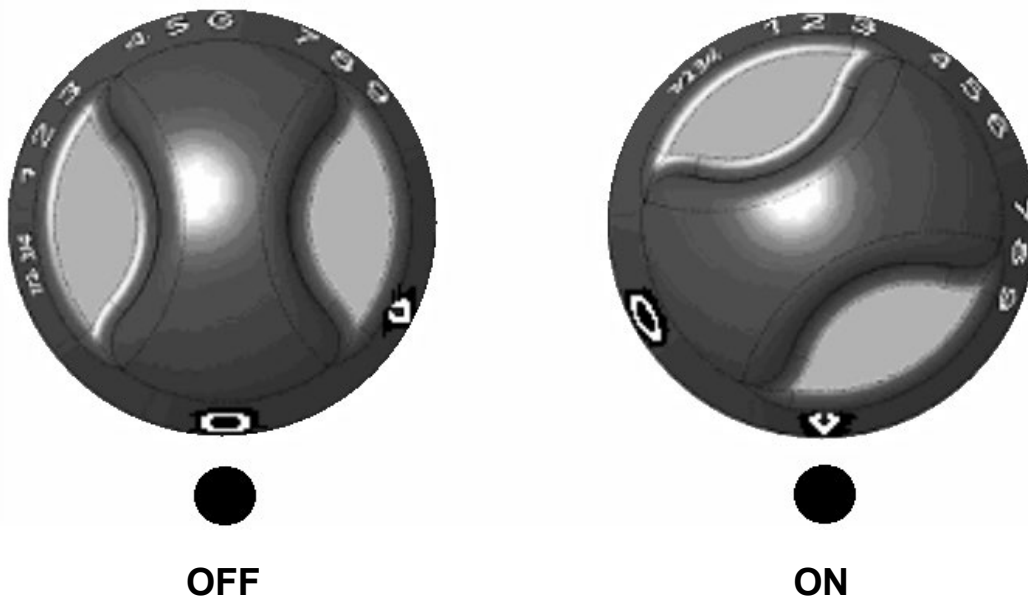
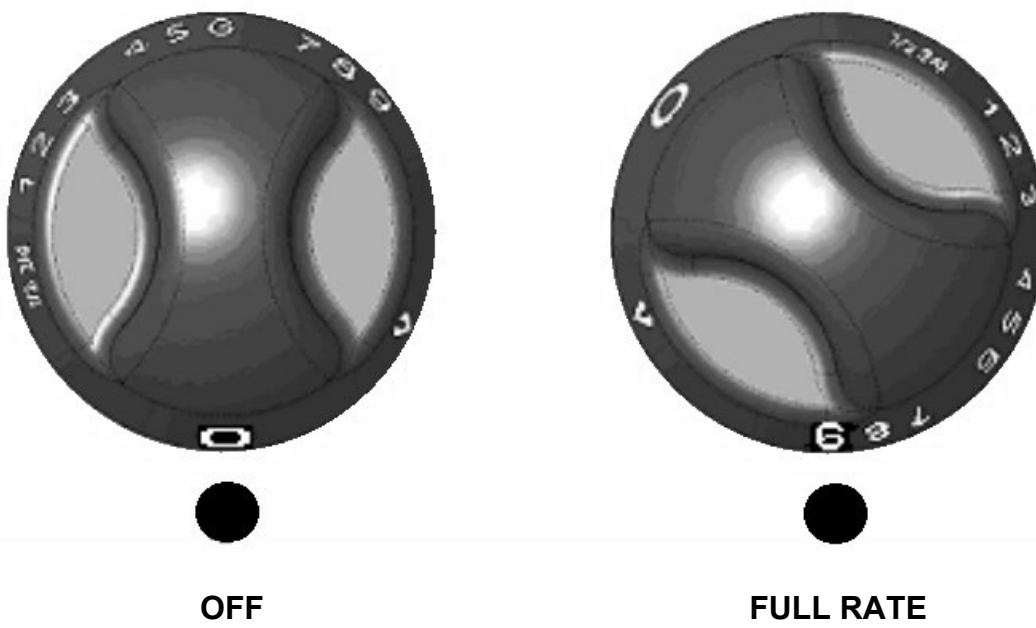


Fig. 4 – Oven Operation, Control Positions



INTRODUCTION

This appliance is designed for cooking foods, any other use is incorrect and may be dangerous. Failure to install the appliance correctly or improper use, will invalidate any warranty or liability claims.

This appliance must be installed in accordance with the local, national and European regulations in force. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using the appliance. The appliance **MUST** be installed by an approved competent person.

Our policy is one of continuous development and improvement. Specifications and illustrations may change subsequent to publication.

The room containing the cooker should have an air supply in accordance with local and national/European standards.



- Appliance should only be used with Liquefied Petroleum Gas (LPG)
- Use only the Gas Pressures specified
- This appliance is approved for use with either Propane or Butane.
- We recommend using Propane for this appliance.
- Butane may be used, although the appliance performance may be compromised when the ambient temperature is below 10°C.
- Butane should not be used when the ambient temperature is below 5°C.
- This appliance **MUST** be earthed



Before using the appliance for the first time, remove any surface protection film, ie plastic coating. Clean all surfaces with hot soapy water to remove any residual protective covering of oil and rinse carefully.

OPERATION

The burners on this appliance have fixed aeration and no adjustment is required. Depending on the gas being used, the burners should flame as follows:-

Propane - The flames should burn quietly with a blue/green colour with no sign of yellow tips.

Butane - Normally on initial lighting, a small amount of yellow tipping will occur and then slightly increases as the burner heats up.




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 burners are controlled individually and each is monitored by a thermocouple probe. In the event the burner flames are accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

OPERATION

Using the Grill

1. Ensure gas cylinder/supply is connected and turned on.
2. Open door, push in the control knob and turn clockwise to the large flame symbol –  see Fig. 3.
3. Continue depressing the knob whilst holding a lighted match to the burner.
For models fitted with spark ignition the procedure is similar except that burner is ignited by depressing the ignition button located on the fascia.
4. After the burner is lit continue depressing the knob for approximately 10 - 15 seconds before releasing the knob.
5. If burner has not lit within 15 seconds, release knob and wait at least 1 minute before repeating operations (2) to (4).
6. To turn off, rotate the control knob until the line on the knob is aligned with dot on the control panel.
7. Always make sure the control knob is in the off position when you have finished grilling.
8. The grill must only be used with the door fully open.

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, open any windows and turn on mechanical ventilators to help remove the smoke.

Although the grill heats up quickly, it is recommended that a few minutes preheat be allowed.

It is normal for the flames on this burner to develop yellow tips as it heats up.

Depending on the food to be cooked the correct grilling height can be achieved by inverting the pan trivet into either the high or low position.



- Care should be taken when removing pans from the grill, i.e. use of oven gloves, and by making use of the removable grill pan handle.
- Always remove the handle when the pan is in use.



Pans or other utensils **MUST NOT** be placed on the door when in its open position.

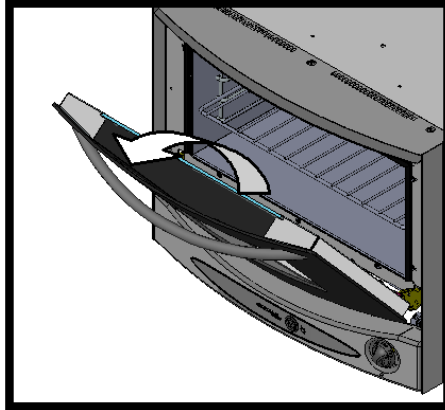
OPERATION

Operation of the Door

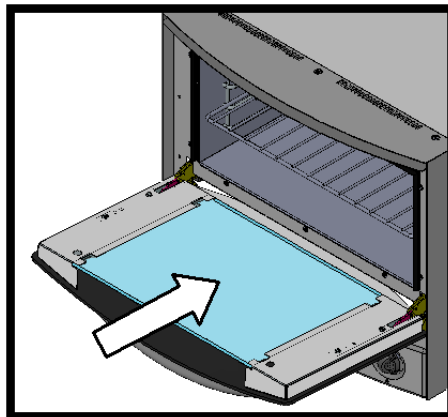
This appliance is fitted with our unique slide under door. When the door is opened fully, it slides neatly under the oven. This feature maximises the space in the kitchen area by reducing the protruding door, giving easy access to the inside of the oven.

To open the door:

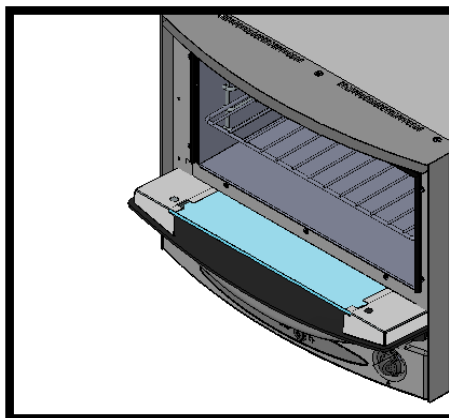
1. Pull the handle forward and down, as with any other drop down door.



2. When in fully open position push the door horizontally to slide the door in.



3. Continue pushing until door it stops in the parked position below.



To close the door

Follow above sequence in reverse.

OPERATION



- The grill pan supplied is multi functional, for use in grill or oven.
- The handle design allows removal or insertion whilst pan is in use.
- Always remove the handle when the pan is in use.
- The grill **MUST** only be used with the door open.

Using the Oven

1. Ensure gas cylinder/supply is connected and turned on.
2. Open door, push in the control knob and turn anticlockwise to full rate (Gas Mark 9, 240°C) – see Fig. 4.
3. Continue depressing the knob whilst holding a lighted match or taper to the burner. For models fitted with spark ignition the procedure is similar except that burner is ignited by depressing the ignition button located on the fascia.
4. After the burner is lit continue depressing the knob for approximately 10 - 15 seconds.
5. Release the knob and turn to required heat setting.
6. If the burner has not lit within 15 seconds, release knob and wait at least 1 minute before repeating operations (2) to (5).
7. Place the oven shelf in the required position and close the door.
8. Although the oven heats up quickly a 10minute preheat is recommended. The oven should reach full temperature in about 15-20mins.
9. To turn off, rotate the control knob until the line on the knob is aligned with dot on the control panel.
10. Always make sure the control knob is in the off position when you have finished.



- The appliance is fitted with a fan cooling system. The cooling fan will automatically switch on after lighting the grill or oven burner.
- The fan will automatically switch off a few minutes after the burner is extinguished, when the front of the appliance has cooled sufficiently.

The oven shelf has been designed to allow good circulation at the rear of the oven. A raised bar at the rear of the shelf prevents trays or dishes making contact with the back of the oven. To remove a shelf, pull forward until it stops, raise at front and remove. Installation of a shelf is the reverse of this procedure



- Ignition must be carried out with the door open.
- The pans and trays supplied with this appliance are the maximum sizes recommended for use. Larger pans and trays may restrict good circulation of heat, increasing cooking times.
- Always ensure food is properly cooked prior to serving.



Before using your oven for the first time we recommend the following:-

Clean all surfaces with hot soapy water. Light the oven and set control knob to Gas Mark 5 (200°C) and heat the oven for about 30 minutes to eliminate any residual factory lubricants that might impart unpleasant smells to cooked food. A non-toxic smoke may occur during this procedure, open any windows and turn on mechanical ventilators to help remove the smoke.

OPERATION




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. The table below provides a guide to the approximate temperatures at each of the shelf positions with respect to the gas mark setting.

Good use can be made of the temperature variation between the shelf positions 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, allow adequate spacing to ensure free circulation of heat. When roasting with aluminium foil ensure the foil does not impair circulation of heat or block any oven flue outlet.

Oven Temperature Zones

Gas Mark					Dish
¼ - ½	90°C	110°C	130°C	Very cool	Meringues
1	110°C	130°C	150°C	Cool	Stewed fruit
2	120°C	140°C	160°C	Cool	Rich fruit cake, rice pudding
3	130°C	150°C	170°C	Warm	Baked custard, shortbread fingers
4	140°C	160°C	185°C	Moderate	Victoria sponge
5	155°C	180°C	200°C	Fairly hot	Whisked sponges, ginger nuts
6	170°C	190°C	215°C	Hot	Short crust pastry
7	185°C	210°C	230°C	Hot	Bread, scones, flaky pastry
8	200°C	220°C	245°C	Very hot	Puff pastry
9	215°C	240°C	260°C	Very hot	Quick browning

Do's and Don'ts

- DO Read the user instructions carefully before first use of appliance.
- DO Allow the burners 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 oven.
- DO Check that controls are in the off position when finished.
- DO NOT Allow children near the cooker when in use.
- 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 appliance surfaces.
- DO NOT Under any circumstances use the appliance as a space heater.
- DO NOT Put heavy objects onto open grill and oven doors.

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.

Butane/Propane gas is heavier than air; any gas escaping will therefore collect at 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 unlit appliance. Never check for leaks with a naked flame; leak investigation should be carried out using a leak detector spray.

MAINTENANCE

We recommend an annual service by an authorised service agent to maintain efficient appliance performance. In between annual service the appliance needs little maintenance other than cleaning. All parts should be cleaned using warm soapy water. 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.

Regulations and Standards

In your own interest of safety, it is law that all gas appliances are installed and serviced by an approved competent person, in accordance with the local and National/European standards in force. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using this appliance.

Ventilation

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

The European Standard EN1949 - "Specification for the installation of LPG systems in leisure and other road vehicles", specifies appliances be installed in accordance with the manufacturer's instructions, including the adequate provision to avoid the accumulation of un-burnt gases. We recommend a gas dispersal hole venting to the outside, with minimum size Ø12mm, maximum Ø25mm, which should be baffled to prevent direct draughts to 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

A cut-out should be prepared as shown in the enclosed diagrams – Figs. 1 & 2. The location of the cut-out MUST comply with the dimensions shown and include a gas dispersal hole venting to the outside. We recommend the dispersal hole is baffled and positioned as shown in the diagrams. Do not locate the dispersal hole directly below the oven burner. A warning notice located near the dispersal hole with the following text is recommended.

WARNING

Under no circumstances should the gas dispersal hole be obstructed.

The appliance should be fixed in place using the fixing screw positions located in each side of the Oven opening. Make sure the appliance is fully home in the cabinet/aperture before fixing in place.

INSTALLATION

This appliance must be positioned free from draughts, which may affect the combustion, and in a manner that will prevent the accumulation of unburnt gas. When in use ensure that air vents are not inadvertently blocked or shut off. Ensure all combustible materials such as curtains and shelves are well clear of the appliance.

If other appliance/s are located below the oven we recommend conducting a temperature verification test to confirm any rise in temperature of the cabinet materials are within allowable limits and meet requirements specified in EN30-1-1, EN1949, EN1645-1, EN1646-1, EN1647, and EN721.

The performance of this appliance meets the requirements of the European Standard for Domestic Cooking Appliances (EN30) which specifies a maximum allowable temperature rise of the furniture into which the appliance is installed of 65°C above the ambient temperature. It is important the installer verifies the furniture construction material and that it is suitable for the application - i.e. plastic materials used in the construction may have a softening point lower than the maximum allowable temperature rise specified in the European Standard.

We recommend the installation follows the minimum dimensions shown in this manual as any deviation could result in excessive temperature rise. If minimum dimensions must be reduced, due to design constraints, a temperature rise test of all furniture fitted around the unit **MUST** be performed. The design is deemed permissible providing the results of this test comply with the allowable temperature rise specified above and with all standards in force. In addition comply with all requirements detailed within the furniture manufacturer's material specification. Where minimum dimensions are reduced we recommend protecting with non combustible material.

On completion of the installation a warning notice complying with EN721 Annex A should be affixed adjacent to the appliance.

Gas Connection

Prior to connection ensure the local conditions for gas type and gas pressure match the appliance specification. (Gas type and pressure for this appliance are printed on the data badge located on the base of appliance)

The Ø8mm gas inlet is located to the rear of the appliance. Prior to connection remove the plastic protection plug from the fitting. The appliance **MUST** be connected using metal pipe manufactured from either copper, seam welded steel, seamless steel or stainless steel, which complies with the requirements of EN1949. Rubber tubing **MUST NOT** be used.



- After installation the appliance **MUST** be tested for soundness
- The gas supply pressure to which this appliance is connected **MUST** not rise or fall by more than 2.5mbar from nominal, when all appliances connected to the supply are operated simultaneously.

INSTALLATION

Electrical Connection

Cooling System: - A constant 12V supply is necessary at all times to ensure the cooling system operates correctly.

Spark Ignition: - The spark ignition generator **MUST** only be connected to a suitable 12V DC supply. We recommend using sheathed spade connectors to connect the generator to the power supply.

Ensure all electrical cables and wires are routed well clear of any heat source, including this appliance. Excess cord must be routed away from the appliance and must not come into contact with the oven or grill body. Any plugs must be accessible after installation to aid servicing.



To ensure correct operation and prevent changes in air pressure affecting performance we recommend the following installation requirements:-

- Built into self contained cabinet which is not connected to externally vented chambers in adjacent furniture, other than correct size gas dropouts.
- The installation must ensure free exchange of air between enclosure and living environment.
- Holes for cables & pipes have minimum clearance where possible
- A gas dispersal hole **MUST** be fitted, this must not exceed Ø25mm
- Cupboards below appliance **MUST** not allow gas to enter the living area.




Construction materials: - All cooking appliances become hot during use. It is important that the installer verifies the furniture construction material and that it is suitable for the application - i.e. Plastic materials used in the construction may have a softening point lower than the maximum allowable temperature rise specified in the European Standard (EN 30-1).

If it is not possible to install the appliance as detailed within these instructions please refer to Thetford Ltd for guidance.

SERVICING

All servicing must be carried out by an approved competent person. Before any service work is started the appliance should have been left to cool and be disconnected from both the gas and electrical supplies. After each service the appliance must be checked for gas soundness.

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

Model Name & Series Number				
G30	CAT I ₃ + (28/30-37)	CAT I ₃ B/P(30)	THETFORD	
G31	BUTANE 28-30mbar	BUTANE 30mbar		
MQn	PROPANE 37mbar	PROPANE 30mbar	Spark Ignition	
CE	Power kW (g/hr)	Model Number	Voltage ~ 50Hz	
	Pin Number	Serial Number	Power kW	
	Country Codes 1	Country Codes 2	QC Pass	Order No

1. Disconnect from gas supply

Open the oven door and remove the 3 screws from each side trim. Carefully slide the appliance out one third and disconnect the gas supply from the front left hand side of the appliance.

2. Remove appliance from housing

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 4 retaining screws from the bottom of the appliance and to the rear of the control. This will remove the front curved fascia panel, this will allow access to the two retaining screws on the front trim. 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, and remove the top/sides insulation sheet. Drill the 4 pop rivets on top of the roof, then Lever off the 2 star lock 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.

6. Grill burner injector (No62)

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

Release injector holder from bracket, disengage the grill pipe from the control and remove the injector.

7. Oven burner injector (No59)

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 - Remove the push on female terminal of the thermocouple from the right hand side thermal switch, located on the rear of front trim (viewed from front of appliance) Unscrew the nut at the burner.

Oven burner -. Remove the push on female terminal on the thermocouple from the right hand side thermal switch, located on the rear of front trim (viewed from front of appliance). Inside the oven cavity, the thermocouple is located 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 1 pin in each hinge (3.2 x 9.5mm pop rivets ideal). Lift the door and pull out of front trim.

10. Removing Thermal Switches

The thermal switches are used to activate the cooling fan system, and to stop the supply of gas in the event of fan failure. The switches are located between the oven roof and top trim, fixed to the rear of the front trim, one is positioned centrally and the other to the right (viewed from front of appliance).

Disconnect from gas supply (1). Remove appliance from housing (2). Open oven door and remove the 2 retaining screws from the heat deflection trim situated just below the appliance top trim, then remove. Disconnect all thermocouple wires from thermal switches and drill out the 4 pop rivets (2 on each thermal cut) to remove.