



BUILD IN APPLIANCES

ALL GAS (LPG) AND DUAL FUEL MODELS

CAUTION – ALL OUTER SURFACES WILL GET HOT WHEN IN USE

MODELS

SCK12xxx Series 4 Burner (All Gas)

SCK13xxx Series 3Burner+Hotplate (Dual Fuel)



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

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+ 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.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Do not leave the appliance unattended when in use.
- Never extinguish a cooking fire with water, switch off the appliance and cover the flames with a lid or fire blanket.
- Danger of Fire: Do not store items on the cooking surface.
- The use of inappropriate hob guards can cause accidents and may affect safe combustion of the appliance.
- This appliance must not be modified or adjusted unless such modification is authorized and carried out by the manufacturer or his representative. If the supply cord is damaged it must be replaced by the manufacturer or agent in order to avoid a hazard.



CAUTION



- Do not allow cooking vessels to overlap the edges of the appliance – use the correct sizes of pans and position them centrally over the burners.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass 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.
- Remove any spillage from the glass lid before opening the lid.



- **GLASS LID SYMBOL – Do not shut lid when burners are alight.** Printed on the underside of the glass lid.
- Always make sure the control knobs are in the off position when you have finished using the hotplate burners and allow the hob surface to cool before closing the glass lid.
- The glass lid may snap shut towards the end of lowering due to the travel-lock action of the hinges. Make sure all fingers are clear of the appliance when closing the lid.
- This appliance must be earthed.

Fig 1 – Control Operation

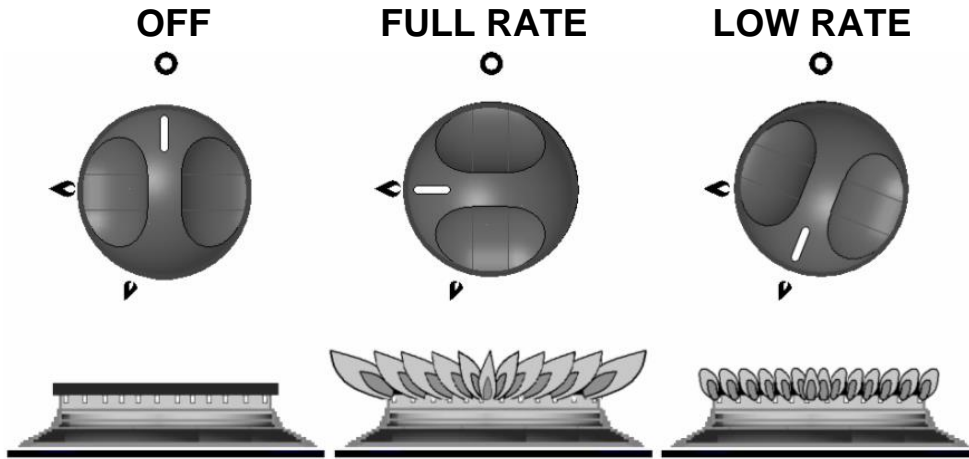
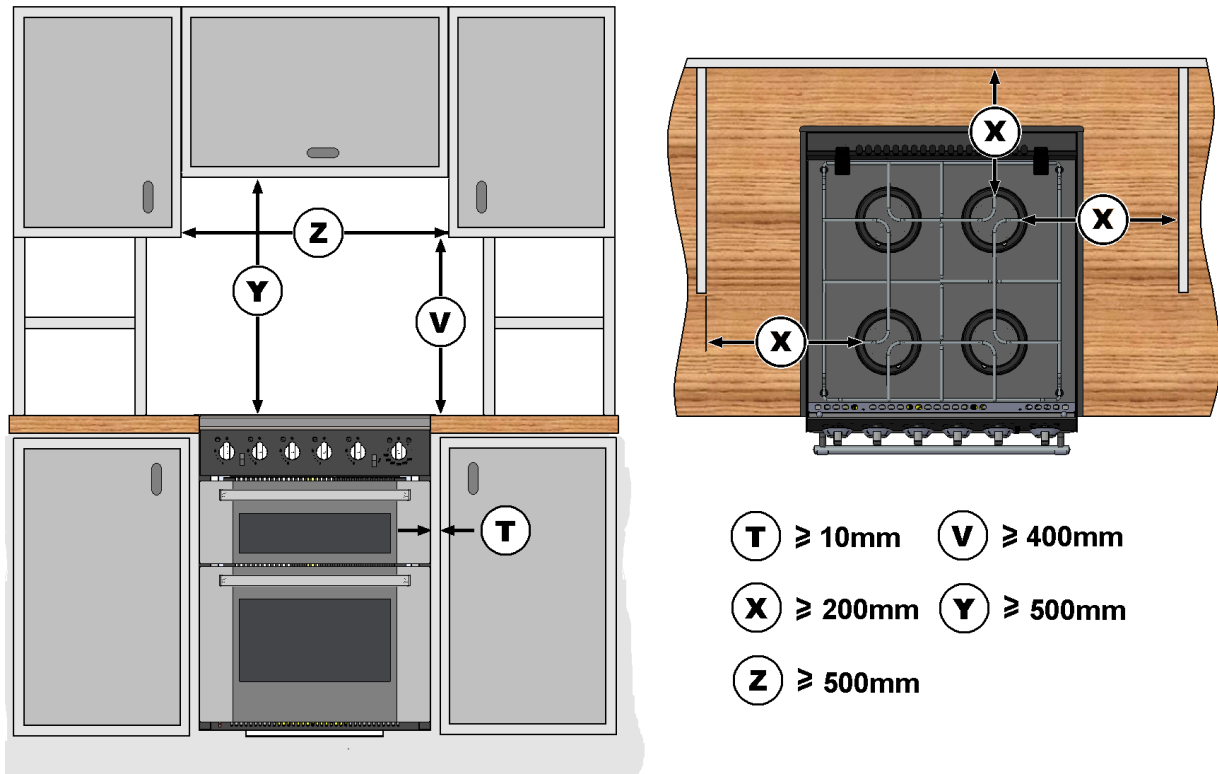


Fig 2 – Minimum Clearance (All Models)




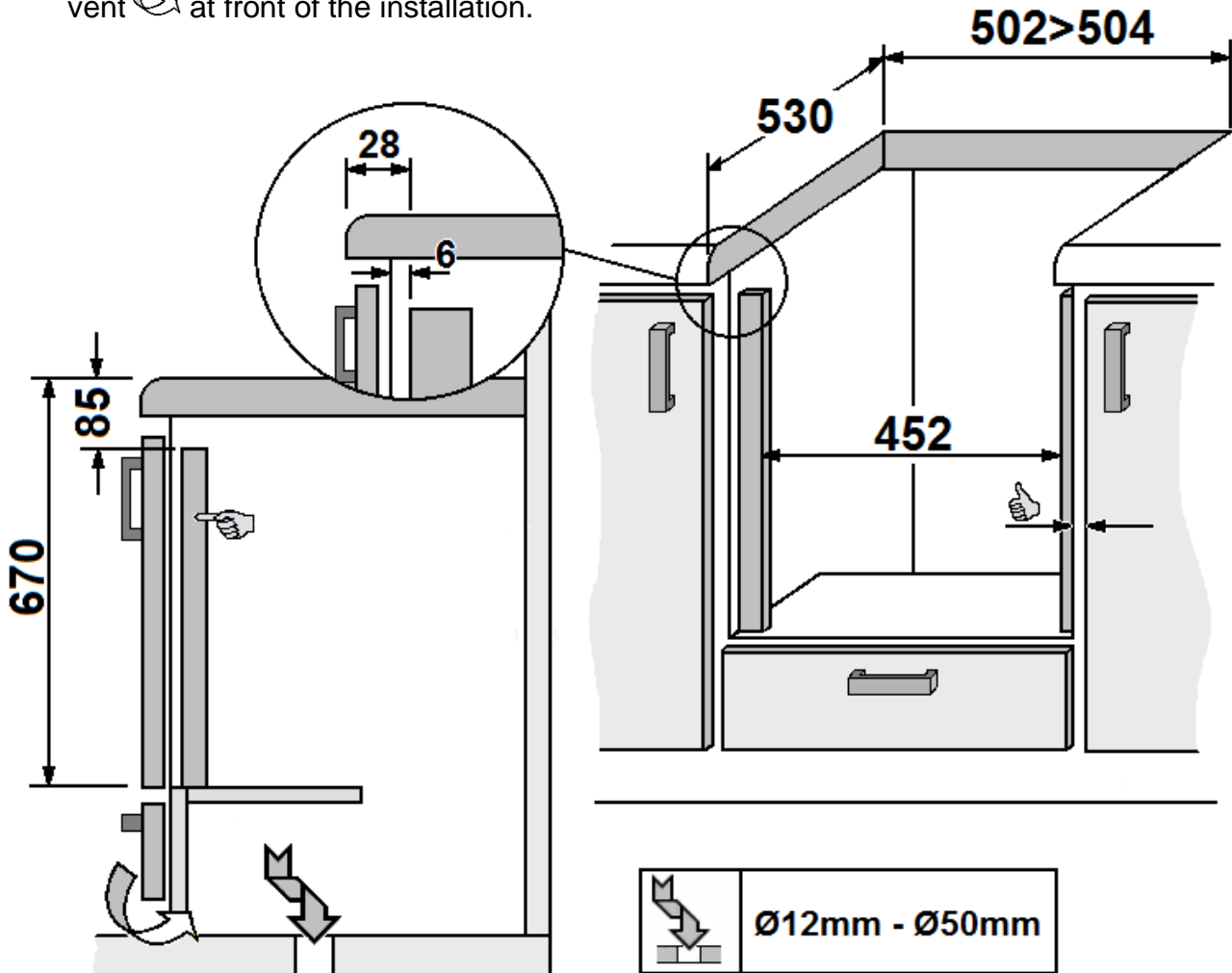
- Recommended minimum dimensions to combustible material.
- Installers should verify with furniture manufacturer suitability of materials.



- Ensure that all electrical cables are routed directly away and well clear of this appliance and other heat sources.
- If it is not possible to install the appliance as per our recommendations, refer to Thetford Customer Services for guidance.

Fig 3 – Installation Cabinet

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 vent  at front of the installation.



 = Wood batten 25x18x585 Max to be fitted both sides of cabinet as shown.

 = A 10mm Gap to cabinet door is recommended.


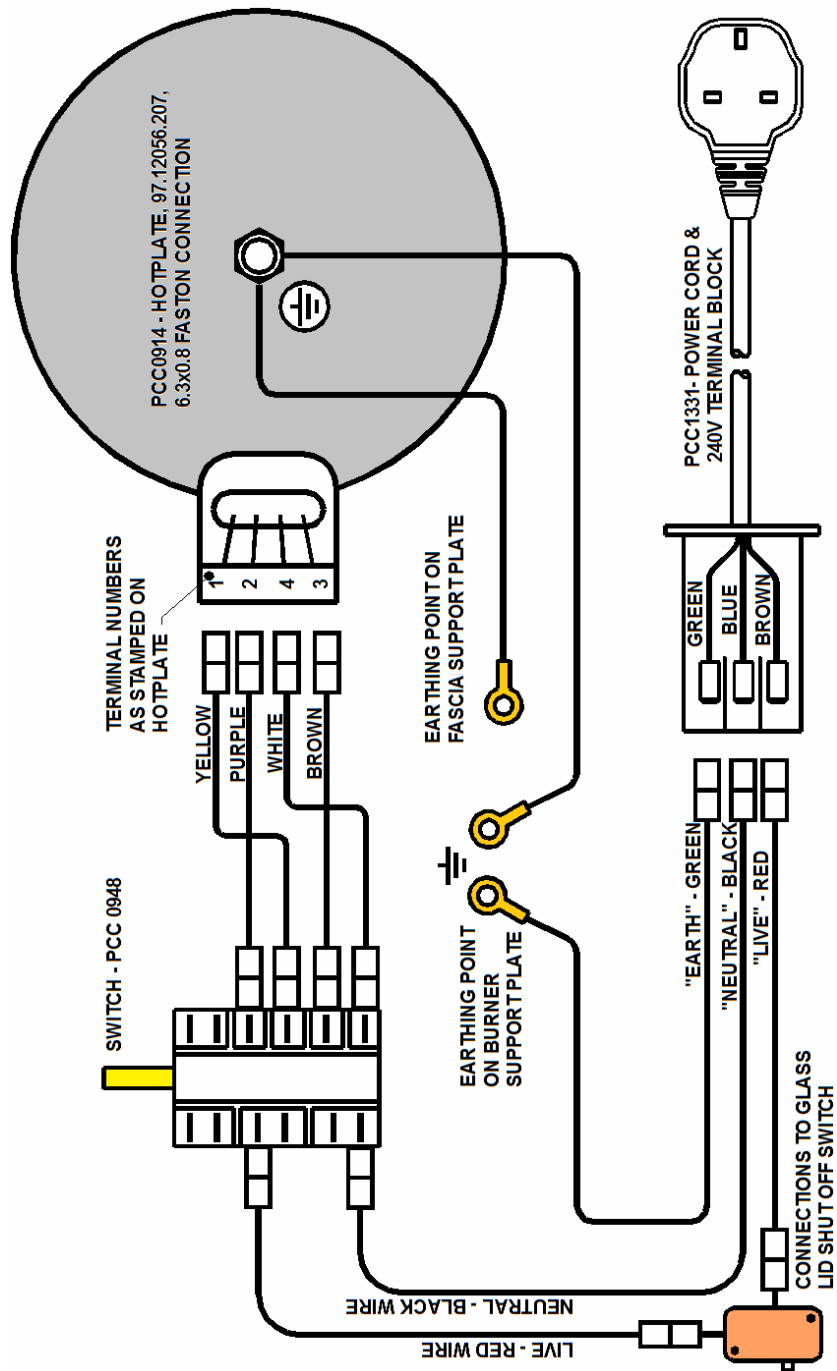
	<p>CONSTRUCTION MATERIALS</p> <p>All cooking appliances become hot during use. It is important the installer verifies the furniture construction material and that it is suitable for the application - i.e. Plastic materials used in the construction may have a softening point lower than the maximum allowable temperature rise specified in the European standard (EN30-1-1).</p>
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Fig 4 – Circuit Diagram – Dual Fuel Model



Energy Consumption measurement and calculations in accordance with EN 60350-2 2013.				
Thetford Appliance Model Identification	Cooking Zones	Type of Hob (Watts)	Diameter of Cooking Zone	Energy Consumption EC _{electric hob} Wh/kg
Aspire Dual-Fuel Cooker SCK13xxx Series	1	800W Solid Hotplate	115 mm	193.10

SPECIFICATION

ASPIRE COOKER RANGE						
	SCK12xxx SERIES			SCK13xxx SERIES		
	ALL GAS			DUAL FUEL		
	H	W	D	H	W	D
	677	517	535	677	517	535
	V ³	42 Litres		V ³	42 Litres	
Components	Copreci Valves & Somipress Burners					
Identification: Manufacturers name on burner spreader & cap	SCK12XXX Series			SCK13XXX Series		
	kW		g / hr	kW		g / hr
	2 x 1.75	0.70	126	2 x 1.75	0.70	126
	1 x 1.50	0.61	108	1 x 1.00	0.52	72
	1 x 1.00	0.52	72	1 x 800 W 230 V AC 50 Hz		
	1 x 1.60	0.62	115	1 x 1.60	0.62	115
	1 x 1.60	0.59	115	1 x 1.60	0.59	115
Σ kW / g/hr	9.20		662	7.70		554
	12 V DC			12 V DC		
	12 V DC			12 V DC		
	308 mA			308 mA		
	3.8 W			3.8 W		
kg	33 kg			33 kg		
Gas Category CAT I₃+ (28-30/37) CAT I₃ B/P (30) BUTANE (G30) 28-30 mbar BUTANE (G30) 30 mbar PROPANE (G31) 37 mbar PROPANE (G31) 30 mbar						

	<ul style="list-style-type: none"> • Use only the Gas Pressures specified • This appliance is approved for use with Propane and Butane. We recommend using Propane gas for this appliance. • Butane gas may be used, although the appliance performance may be compromised when the ambient temperature is below 10°C. • Butane should not be used when ambient temperature is below 5°C • This appliance MUST be earthed
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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 component person.

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

Provision of Ventilation

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, 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 a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present. The room containing the appliance should have an air supply in accordance with local, national and European standards.

Position

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.

We recommend that all ventilation holes in the appliance cabinet are baffled, to prevent direct draughts on the appliance.



- Before using the appliance for the first time, remove all accessories and packing in the grill and oven, including any plastic surface protection film.
- Clean all surfaces with hot soapy water to remove any residual protective covering of oil and rinse carefully.

The burners on this appliance have fixed aeration and no adjustment is required. 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. This then increases slightly as the burner heats up

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 Hotplate Gas Burners

1. Ensure gas supply is connected and turned on.
2. Push in the control knob and turn anticlockwise to full rate – large flame (🔥), see Fig 1.
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 knob and turn to required heat setting.
6. If burner has not lit within 15 seconds, release knob and wait at least 1 minute before repeating operations (2) to (5).
7. To turn off, rotate the control knob until the line on the knob is aligned with dot on the control panel. Always make sure the control knob is in the off position when you have finished using the hotplate burners.
8. For all-gas models, the maximum permitted pan sizes are 2 x 200mm Ø at the rear and 2 x 180mm Ø at the front. For dual fuel models the maximum pan size for the electric hotplate is 180mm Ø. Ensure that a minimum 10mm gap is maintained between the pans and the perimeter of the hob.
9. Avoid old, damaged or misshapen pans as they may cause instability. The glass lid must be opened fully prior to using the hotplate burners.

Using the Electric Hotplate

1. Ensure the electricity is switched on.
2. The hotplate control is numbered from 1 (Low) to 6 (High). To turn on, rotate the knob either clockwise or anti-clockwise to the required position.
3. To turn off, rotate the knob until the line or pointer on the knob lines up with the zero on the control panel.

The hotplate is a sealed construction and transfers heat through conduction. For maximum efficiency a correctly sized pan with a flat heavy gauge base should be used. Pan size should be the same or slightly larger than the hotplate, (up to 1" / 2.5cm oversize).

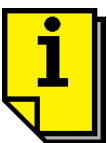
Before using your hotplate for the first time, we recommend that you prime and season it.

To prime the Hotplate

Switch on the hotplate for a short period, without a pan, to harden and burn off the coating. Use a medium to high setting for 3 – 5 minutes. Smoke may occur during this process. Allow it to cool, then season.

To season the Hotplate

First heat the hotplate for 30 seconds on a medium setting, then switch off. Pour a minimal amount of unsalted vegetable oil onto a clean dry cloth or paper towel, and apply a thin coat of oil to the hotplate surface. Wipe off any excess oil, then heat the hotplate on a medium setting for 1 minute. Occasional seasoning will help to maintain the Hotplate's appearance.



- Depending on specification, your appliance may be fitted with a glass lid shut-off system, which cuts off the power to all hotplate burners (gas and electric) if the lid is closed.
- Ensure the glass lid is open before turning on the hotplate burners.

OPERATION

Using the Grill

Grill Door Warning Label

“CAUTION! Hot surfaces; Refer to the instruction manual; The grill door must be open when the grill is in use.



1. Ensure gas cylinder/supply is connected and turned on.
2. Open the grill door, push in the control knob and turn anti-clockwise to large flame symbol (🔥).
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 door must always be open when the grill is in use.

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. Smoke may occur when using for the first time, open any windows and turn on mechanical ventilators to help to disperse the smoke.

Although the grill heats up quickly, it is recommended that a few minutes preheat be allowed. 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. It is normal for the flames on this burner to develop yellow tips as it heats up.

	<ul style="list-style-type: none">• The grill pan supplied is multi functional, for use in grill or oven.• The handle design allows removal or insertion whilst the pan is in use.• Always remove the handle when the pan is in use.• The grill MUST only be used with the grill door open.
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	<ul style="list-style-type: none">• The appliance is fitted with a cooling system. The cooling fans will automatically switch on a few minutes after the grill and/or oven is turned on and will remain on even after the appliance has been switched off.• The fans will automatically switch off a few minutes after the appliance has been switched off, when the front of the appliance has cooled sufficiently. A constant 12V supply is necessary to ensure the cooling system operates correctly.
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OPERATION

Using the Oven

1. Ensure gas cylinder/supply is connected and turned on.
2. Open the door, push in the control knob and turn to full rate (Gas Mark 9, 240°C).
3. Continue depressing the knob whilst holding a lighted match or taper to the burner.
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.

For models fitted with Spark Ignition the procedure is similar except that the burner can be ignited by depressing the ignition button located on the fascia. Ignition must be carried out with the door open.

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 contacting 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.



Before first use we recommend heating the oven for about 30 minutes at 200°C, to eliminate any residual factory lubricants that might impart unpleasant smells to the meals being cooked. Smoke may occur when using for the first time. Open any windows and turn on mechanical ventilators to help disperse the smoke.






- 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.

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. 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.

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

To reduce energy use on the hob whilst cooking.

Use the correct size of pan – a pan which fits the hotplate will use less energy than one that is too large or too small.

Use the minimum heat setting to maintain simmering or boiling – additional heat is just wasted. Cover pans or kettles with a lid whenever possible – this helps to retain heat.

Do not use old, damaged or distorted pans, they will reduce efficiency.

Do's and Don'ts

- DO Read the user instructions carefully before using the appliance for the first time.
- 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 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.

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.
- Never check for leaks with a naked flame, use a leak detector spray.
- Check the gas is not escaping from an unlighted appliance.

MAINTENANCE

We recommend an annual service by an authorised service agent to maintain efficient appliance performance. In between annual service this appliance needs little maintenance other than cleaning. After the unit has cooled 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.

INSTALLATION

Regulations and Standards

In your own interest of safety, it is law that all gas appliances are installed and serviced by a competent registered person who will undertake to work to safe and satisfactory standards.

Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. This appliance shall be installed in accordance with the local and National/European standards in force. 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 regarding 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 unburnt 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 maybe installed in a kitchen/kitchen diner but NOT in a room containing a bath or a shower. LPG appliances must not be fitted below ground level. e.g. in a basement.




To ensure correct operation and prevent changes in air pressure affecting oven 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 shall be fitted, this must not exceed 1960mm²
- Cupboards below appliance must not allow gas to enter the living area.
- Air vents and gas dispersal holes shall be kept clear.

INSTALLATION

Position

A cut-out should be prepared as shown in the enclosed diagram – Fig. 3. The location of the cut-out shall comply with the dimensions shown and include a gas dispersal hole venting to the outside, indicated by  in the diagrams. We recommend the dispersal hole is baffled and positioned close to the front of the appliance. If this is not possible due to design constraints the dispersal hole should be located at the rear. 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.

A horizontal distance of 200mm must exist between the edge of the burners and combustible material unless protected by a layer of non-combustible material. Unless the appliance is fitted with a glass lid a non-combustible heat shield (splash back) must be fitted onto the rear wall directly behind the appliance. For models with a glass lid, the distance from the edge of the burner to the rear wall can be reduced to 110mm.

All combustible materials such as curtains and shelves must be kept well clear of the appliance. Any fitments such as a cupboard above the appliance must have a minimum clearance of 500mm between the fitment and the top of the pan support – see Fig. 2

The appliance should be fixed in place using the fixing screw positions located on either side of the front trim (2 in the grill opening, 2 in the oven opening and 2 at base of oven opening) and each hob side trim. Make sure the appliance is located correctly in the aperture prior to final fixing.

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)

INSTALLATION

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 shall not be used.

Electrical Connection

Spark Ignition (12V DC)

The spark ignition generator must be connected to a suitable 12V DC supply. Use sheathed spade connectors to connect the generator to the 12V power supply.


Dual Fuel Models (230-240V ~ 50Hz)


Models fitted with power cord only

This appliance is supplied with a double insulated cord, type 227 IEC 53, HO5V V-F, which is suitable for use up to 4 amps. This should be connected to a double pole switched mains supply, with 3mm minimum contact separation at all poles in accordance with the wiring rules. Ensure that all electrical cables and wires are routed well clear of any heat source, including this appliance. Do not allow the cord to hang loose into the lower compartment. The switch must be accessible after installation.

Models fitted with plug and power cord (UK only)

This appliance is supplied with a plug attached to the end of the power cord, for connection to a switched wall mounted socket. After connection ensure the power cord and any other electrical wires are routed well clear of any heat source, including this appliance. Do not allow the cord to hang loose into the lower compartment. The switched socket must be accessible after installation.




	<ul style="list-style-type: none">• This appliance must be earthed• After installation the appliance must be tested for soundness• The gas supply input pressure to which this appliance is connected must not rise or fall by more than 2.5mbar (butane/propane) from nominal when all appliances connected to the supply are operated simultaneously. If this appliance is not installed in accordance with the instructions and tolerances detailed herein, the manufacturer cannot be held responsible for any problems that occur, or poor performance that is perceived/witnessed.
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	<p style="text-align: center;">WARNING – Heavy Product. When installing, to avoid damage DO NOT lift the appliance using the door handles. Seek assistance and support the underside of the appliance.</p>
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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 as shown below, 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	
	PROPANE 37mbar	PROPANE 30mbar	Spark Ignition
	Power kW (g/hr)	Model Number	Voltage ~ 50Hz
	Pin Number	Serial Number	Power kW
Country Codes 1		Country Codes 2	QC Pass
			Order No