

# THETFORD

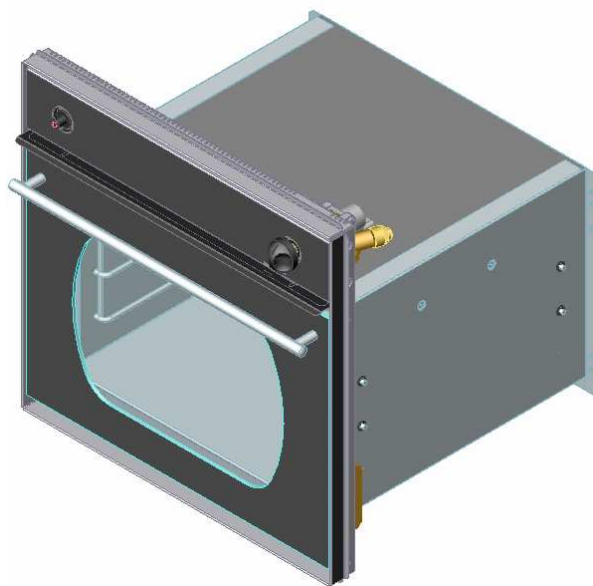
## BUILD IN APPLIANCES

FOR USE WITH LIQUIFIED PETROLEUM GAS

### MODELS

S~OG70000 Duplex Oven & Grill

S~OV70000 Mk3 Oven Only



### USER AND INSTALLATION INSTRUCTIONS

FOR USE IN: -  
GB, IE, FR, NL, BE, LU, ES, IT, NO, DE, DK, SE

#### WARNING

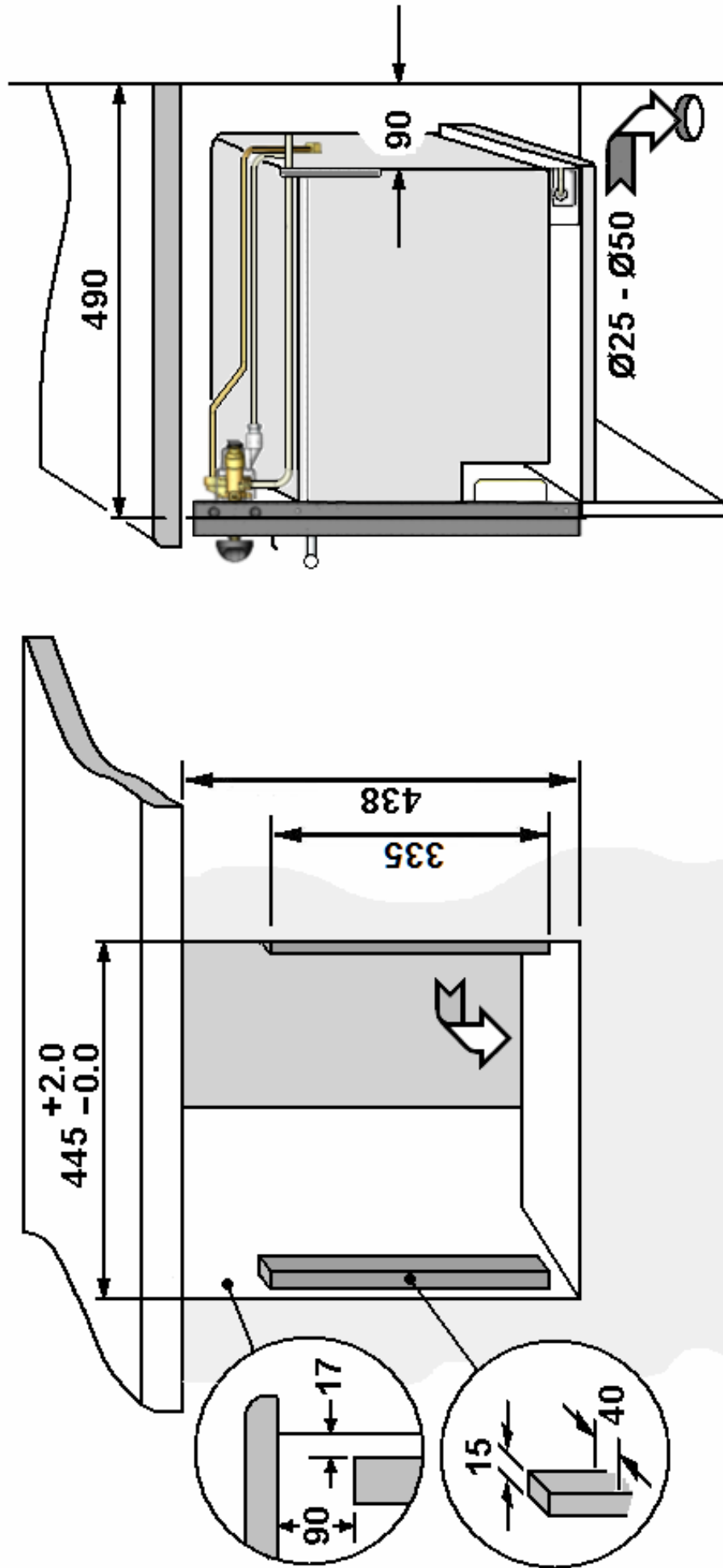
- Only use this appliance in a well-ventilated area.
- Read the instructions before use.
- This appliance must be installed in accordance with the regulations in force.

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# DUPLEX & MK3 OVEN ONLY



	<b>S~OG70000</b>			<b>S~OG70000</b>			<b>S~OV70000</b>			<b>S~OV70000</b>		
	<b>DUPLEX</b>			<b>DUPLEX</b>			<b>MK3 OVEN</b>			<b>MK3 OVEN</b>		
	<b>H</b>	<b>W</b>	<b>D</b>	<b>H</b>	<b>W</b>	<b>D</b>	<b>H</b>	<b>W</b>	<b>D</b>	<b>H</b>	<b>W</b>	<b>D</b>
	445	456	440	445	456	440	445	456	440	445	456	440
<b>V<sup>3</sup>=</b>	36Ltrs		<b>V<sup>3</sup>=</b>	36Ltrs		<b>V<sup>3</sup>=</b>	36Ltrs		<b>V<sup>3</sup>=</b>	36Ltrs		

<b>Metric (mm)</b>												
	1.5kW	0.62	0.35	1.5kW	0.62	0.35	1.6kW	0.59	0.35	1.6kW	0.59	0.29
	1.6kW	0.59	0.35	1.6kW	0.59	0.35	1.6kW	0.59	0.29	1.6kW	0.59	0.29
$\Sigma$ kW	3.1kW			3.1kW			3.1kW			1.6kW		
	13.5kg		13.5kg		13.5kg		12.5kg		12.5kg		12.5kg	

**Gas Category:**

**CAT I<sub>3</sub>+(28-30/37)**

**CAT I<sub>3</sub>B/P(30)**

**BUTANE (G30) 28-30 mbar**  
**PROPANE (G31) 37 mbar**

**BUTANE (G30) 30 mbar**  
**PROPANE (G31) 30 mbar**

This appliance is designed for cooking foods any other use is incorrect and 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.**

### **Provision Of Ventilation**

The use of a gas cooking appliance results in the production of heat and moisture 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.



#### **IMPORTANT**

- **Appliance should only be used with Liquefied Petroleum Gas (LPG)**
- **Use only the Gas Pressures specified**
- **This appliance MUST be earthed**

## 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.



#### **IMPORTANT**

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

**WARNING**

- The grill **MUST** only be used with the grill door open.
- 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 – ie oven gloves.
- When cooking always ensure young children are kept away.

**Using the Grill**

(1) Ensure gas supply is connected and turned on. (2) Open door, push in the control knob and turn clockwise to full rate – large flame (🔥). (3) Light burner with match keeping the control knob held in for 10 -15 seconds - models with Spark Ignition the procedure is similar except burner ignited by depressing the ignition button. (4) Release knob and turn to required heat setting. (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.

Before first time use, heat the grill for 20 minutes to eliminate residual factory lubricants, open windows to assist in removal of any unpleasant smells or smoke.

Recommended positions for the reversible grill pan trivet:-

Trivet in high position	Grilling Sausages, Steak, Bacon, toasting
Trivet in low position	Grilling Chops
Trivet removed	Slow Grilling



- The pan supplied with the appliance is multi functional, for use either whilst grilling or when using the oven.
- The pan handle can be removed or inserted whilst pan is in use. Always remove the handle when the pan is in use.
- 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.

**Using the Oven**

(1) Ensure gas supply is connected and turned on. (2) Open door, push in the control knob and turn anticlockwise to gas mark 9. (3) Light burner with match keeping the control knob held in for 10 – 15 seconds – for models with spark ignition the procedure is similar except burner ignited by depressing the ignition button. (4) Release knob and turn to required heat setting. (5) If burner has not lit within 15 seconds, release knob and wait at least 1 minute before repeating operations (2) to (4). (6) Place the oven shelf in the required position and close the door. (7) To turn off, rotate the control knob until the line on the knob is aligned with the dot on the control panel.

Before first time use, heat the oven at gas mark 5 for 30 minutes to eliminate any residual factory lubricants, open windows to assist in removal of any unpleasant smells or smoke.

Although the oven does heat up quickly, it is recommended that a 10 minutes preheat be allowed. The oven should reach full temperature in 15-20mins.

The shelf has a raised bar to prevent dishes making contact with the back of the oven and to allow good circulation at the rear of the oven. To remove a shelf, pull forward until it stops, raise at front and remove.

**Oven Temperature Control**

The oven temperature is controlled by a thermostatic gas tap and is variable over the range 130°C to 240°C. The temperature settings on the control knob refer to the centre of the oven and at any particular 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. Care should be taken not to overload the oven, ensure adequate spacing when cooking more than one item to allow free circulation of heat.

**WARNING**

**Never cover slots or holes in the oven or cover a shelf with materials such as aluminium foil. Doing so restricts airflow and may cause carbon monoxide poisoning.**

**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.

**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 escaping gas will 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.

**MAINTENANCE**

This 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.

### **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 floor vent, venting to the outside, with minimum size 130mm<sup>2</sup>, maximum 2000mm<sup>2</sup>, 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**

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. To ensure compliance with the standard it is important the installation follows the dimensions as shown in this manual.

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

### **Fixing**

The appliance can be front or side fixed, holes are provided for either installation method. Fixing screw positions are located in the side trims and accessed by opening the oven door.



#### **IMPORTANT**

- **If it is not possible to install the appliance as per our recommendations, refer to Spinflo by Thetford for guidance.**
- **Construction materials - all cooking appliances become hot during use. It is important the installer verifies the furniture construction material 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).**

### Gas Connection

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 to the requirements of EN1949, rubber tubing **MUST NOT** be used.



#### **IMPORTANT**

- 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 same supply are operated simultaneously.

### 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 AT THE MAINS SOCKET. AFTER EACH SERVICE THE APPLIANCE MUST BE CHECKED FOR GAS SOUNDNESS.

#### **1. 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.

#### **2. 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.

#### **3. 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.

#### **4. 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 panel.



**5. 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.

**6. 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.

**7. 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.

**8. 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.