



BUILD IN APPLIANCES

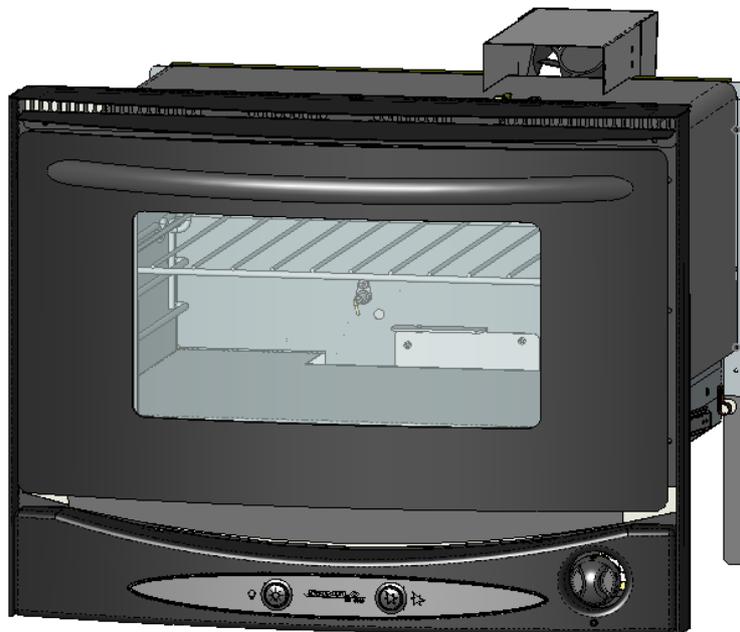
FOR USE WITH UNIVERSAL LPG ONLY

CAUTION – ALL OUTER SURFACES WILL GET HOT WHEN IN USE

Models

S~OG72000Z SD Duplex Oven&Grill

S~OV72000Z SD Oven Only



USER AND INSTALLATION INSTRUCTIONS

PLEASE READ THOROUGHLY AND KEEP FOR FUTURE REFERENCE

FOR USE IN AUSTRALIA

MODEL	SD DUPLEX
CODE	S~OG72000Z

MODEL	SD OVEN ONLY
CODE	S~OV72000Z

	H	W	D
	408	527	530
	$V^3=$	32.4Ltrs	

	H	W	D
	408	527	530
	$V^3=$	32.4Ltrs	

	MJ	mm	mm
	5.3	0.62	0.35
	5.3	0.62	0.35
Σ MJ	10.6		
	12V dc		
	12V dc		
	150mA		
	1.8W		
kg	14.5Kg		

	MJ	mm	mm
	5.3	0.62	0.29
Σ MJ	5.3		
	12V dc		
	12V dc		
	150mA		
	1.8W		
kg	13.5Kg		

Gas - Universal LPG Only 2.75 Kpa

	<ul style="list-style-type: none"> • This appliance is designed for use with Universal LPG and should not be converted for use with any other gas • Use only the Gas Pressures specified • This appliance MUST be earthed
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	<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 Australian Standard (AS4551 - 2008).</p>
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Fig. 1 Control Positions for Grill Operation

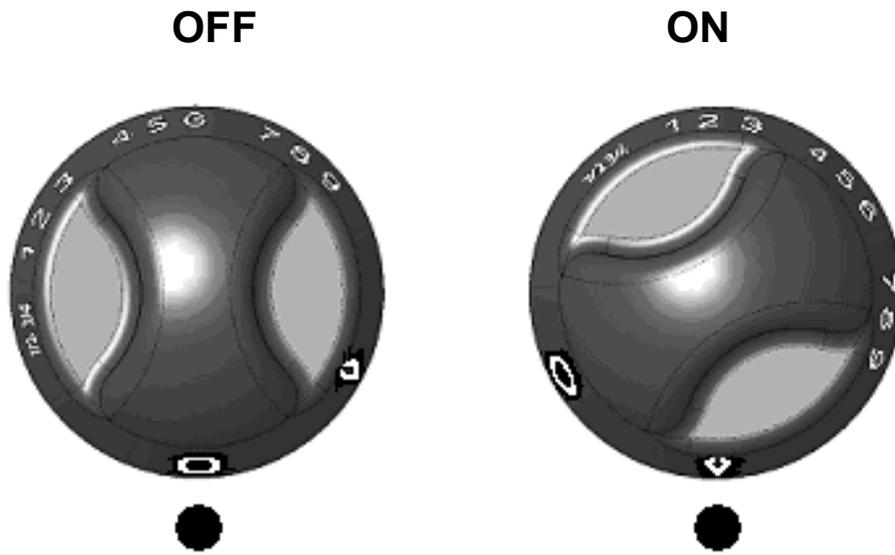


Fig. 2 Control Positions for Oven Operation

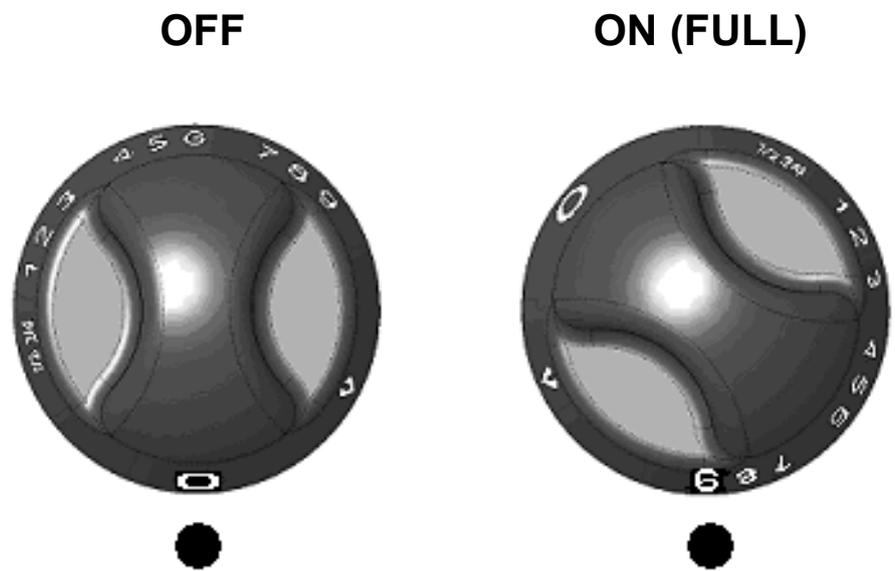
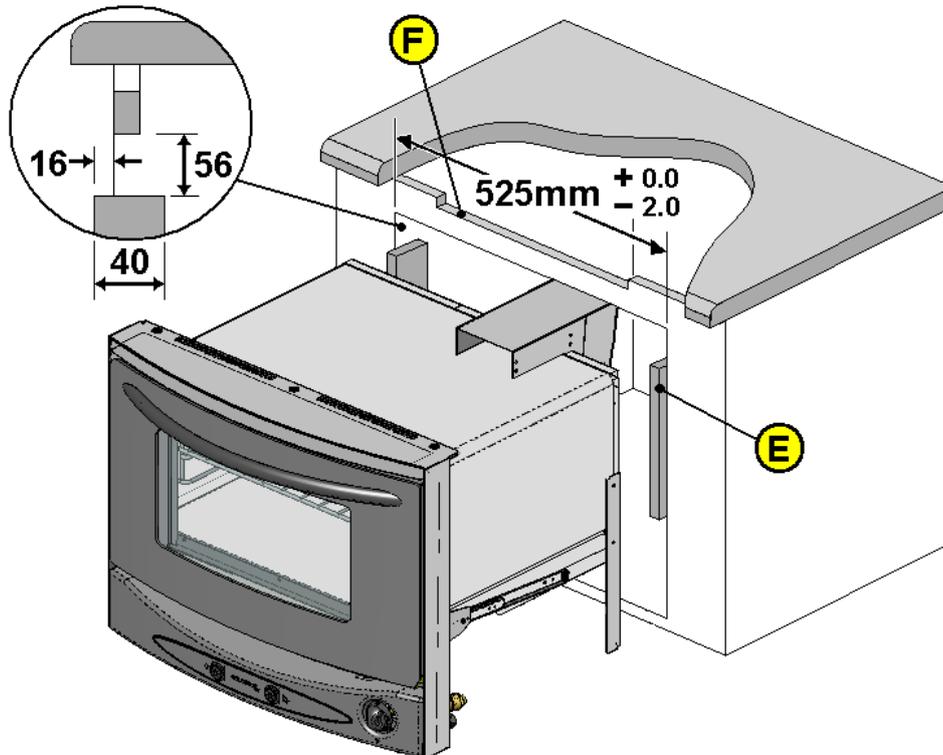
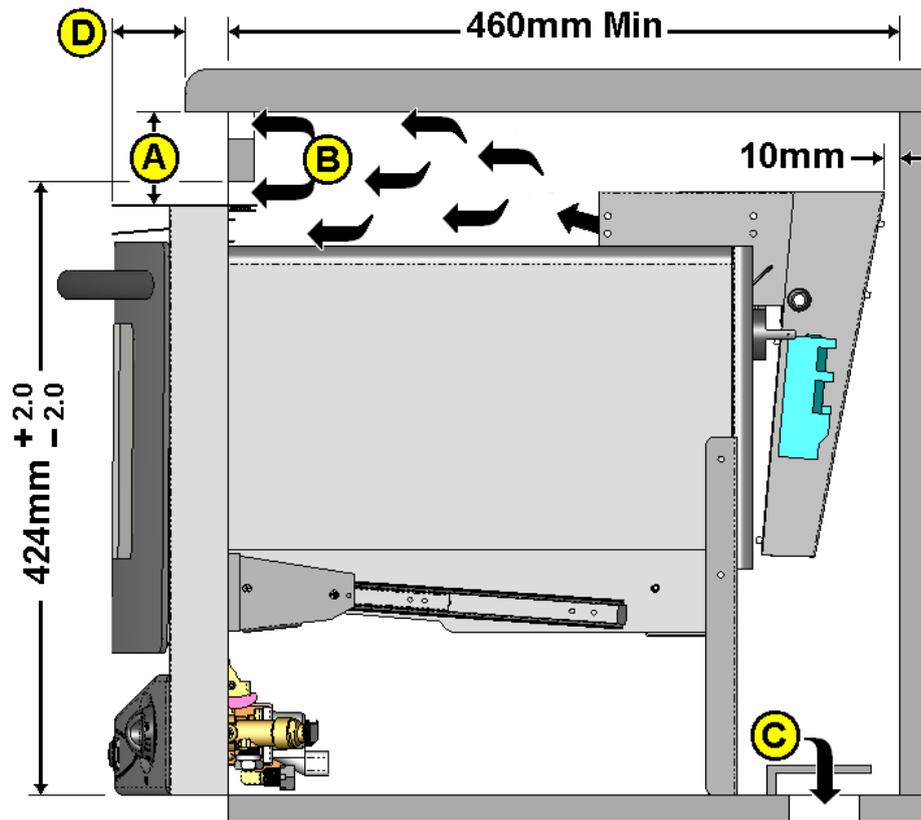


Fig. 3 LOW LEVEL / UNDER WORKTOP INSTALLATION



A	65mm minimum
B	Air gaps must be maintained
C	Gas escape hole, baffled
D	50mm minimum
E	18 x 40 x 230mm Wood Battens fitted each side
F	Minimum 18 x 400mm Air gap central to appliance

Fig. 4 HIGH LEVEL / ABOVE FRIDGE INSTALLATION

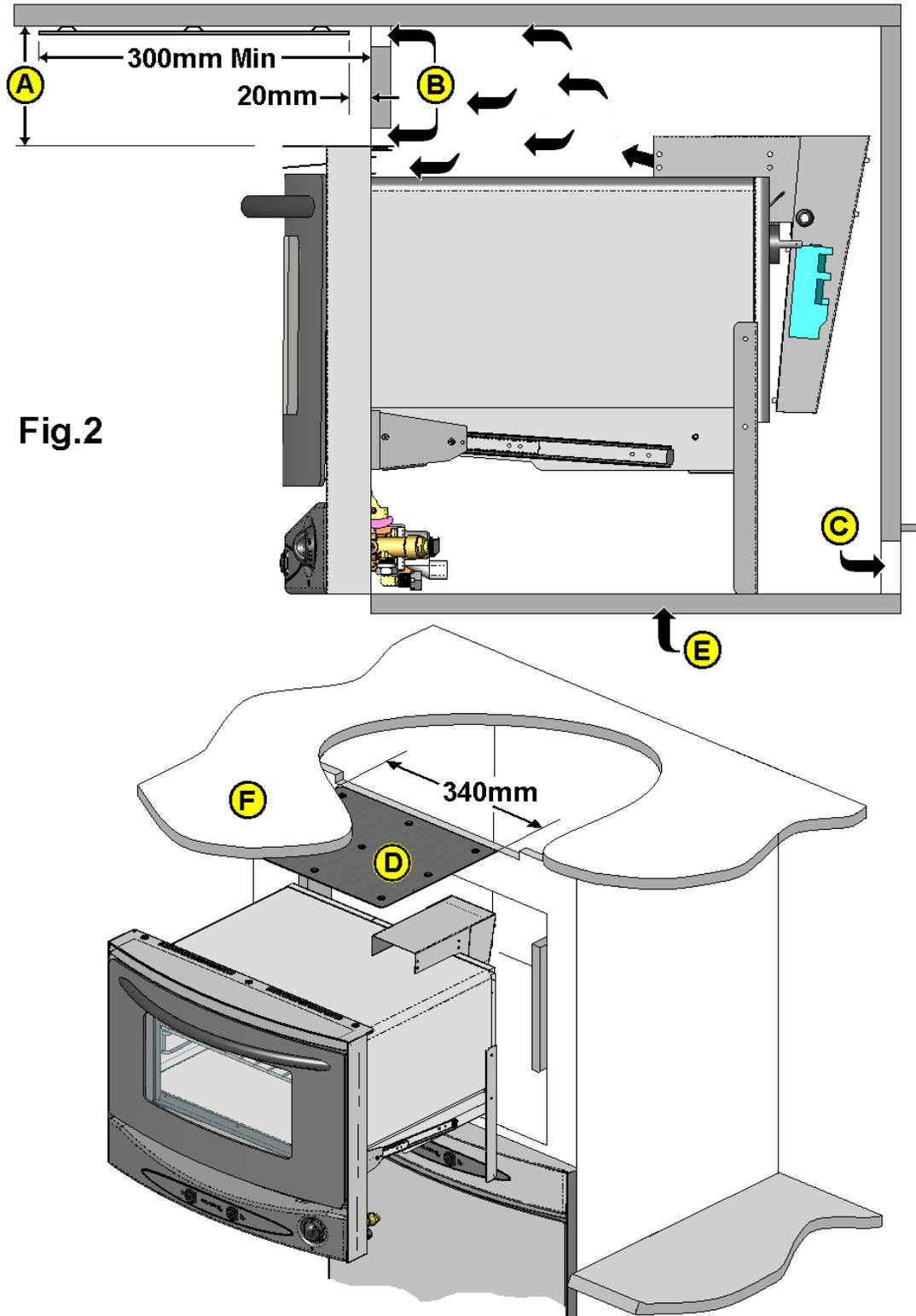


Fig.2

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

INTRODUCTION

In your own interest of safety, gas appliances should be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims. This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AG5601 and any other relevant statutory regulations.

Data Label

The data label is located on the right hand side front of the oven compartment, behind the oven door. A duplicate data label is supplied to adhere to an accessible area next to the appliance. This appliance is designed for use with Universal LPG only and should not be converted for use with any other gas.

Provision of Ventilation

The use of a gas cooking appliance results in a production of heat and moisture in a room in which it is installed. Ensure that the kitchen is well ventilated and in accordance with AG5601 Installation Code. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

Location

Chose a location free of draughts away from open doors and clear of combustible materials or other fire hazards. The location should ensure convenience of operation and service.



- Before using the appliance for the first time, remove all accessories and packing in the oven, including 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.



IMPORTANT SAFETY PRECAUTIONS

- The appliance is not intended for use by young children or infirm persons, without supervision.
- When finished, check that all controls are in the off position.
- This appliance must not in any circumstances be used as a space heater.
- If fitted in a touring caravan or motor van, all burners should be extinguished when the vehicle in which the appliance is installed is moving. It is preferred that the cylinder valve to the appliance be turned off.

OPERATION

Operation of the Door

This appliance is fitted with our unique slide under door. As you open the door 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 stops in the parked position below the oven.

To close the door

4. Grasp handle and slide door out from parked position.
5. Continue until door fully extended.
6. Rotate door upwards into the closed position.



WARNING

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

Operation

The burners on this appliance have fixed aeration and no adjustment is required. The burners should flame quietly with a blue/green colour with no sign of yellow tips.

On the **SD Duplex** model the single control tap 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 on all **SD** models are controlled individually and each is monitored by a thermocouple probe (FFD). 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.

Using the Grill

1. Ensure gas supply is connected and turned on.
2. To light: Open door and slide under, push in the control knob and turn clockwise to full rate – large flame on control knob (🔥) Fig. 1.
3. Continue holding the knob depressed whilst holding a lighted match or taper to the burner. 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.
4. After the burner is lit continue depressing the knob for approximately 10 - 15 seconds before release.
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 anti-clockwise until the circle on the knob is aligned with the dot on the fascia panel.

OPERATION

Using the Grill - cont.

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

Although the grill does heat 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.

Grilling should be carried out with the grill pan on the middle shelf position. A reversible grill pan trivet enables the correct grilling height to be achieved.

Fast Toasting	trivet in high position
Grilling Sausages	trivet in high position
Grilling Steak/Bacon	trivet in high position
Grilling Chops, etc	trivet in low position
Slow Grilling	trivet removed

The grill **MUST** only be used with the door open.



WARNING

Care should be taken when removing pans from the grill, i.e. use of oven gloves, and by making use of the removal grill pan handle.



IMPORTANT

- 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.

Using the Oven

1. Ensure gas supply is connected and turned on.
2. To light: Open door and slide under, push in the control knob and turn anti-clockwise to full rate – Mark 9 on control knob Fig. 2.
3. Continue holding the knob depressed whilst holding a lighted match or taper to the burner. 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.
4. After the burner is lit continue depressing the knob for approximately 10 - 15 seconds before release.
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. Rotate the control knob to the required gas mark 5 setting. Although the oven does heat up quickly, it is recommended that a 10 minutes preheat be allowed. The oven should be up to full temperature in about 15-20mins.

OPERATION

7. To turn off: turn the control knob clockwise until the circle on the control knob is aligned with the dot on the control panel.
8. To remove a shelf, pull forward until it stops, raise at front and remove.

On first use of the oven, it should be heated for about 30 minutes at gas mark 5 to eliminate any residual factory lubricants that might impart unpleasant smells to the meals being cooked. A non-toxic smoke may occur when using for the first time so open any windows and turn on mechanical ventilators to help remove the smoke.

Oven Temperature Control

The temperature in the oven is controlled by a thermostatic gas tap and is variable over the range 130°C to 260°C. Approximate temperatures for the settings on the control knob are shown in the table below. The temperatures indicated 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 each shelf position is approximately equivalent to one gas mark. Good use can be made of this temperature variation if several dishes requiring different temperatures are to 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, adequate spacing being used to allow free circulation for heat.

Cooking Guidelines

Best results will be obtained by the shelf positions in this guide – please see chart on next page. It is not necessary to preheat the oven but advisable for a range of dishes. The oven is capable of full temperature in 15-20 minutes.

Most cookery books give details of the shelf positions and gas mark settings for each recipe. If in doubt about a recipe you intend to use, study the recipe carefully then find a similar dish in our guide and use our shelf position and gas mark setting recommendation. Shelf positions are from the top down. When roasting with aluminium foil care must be taken that the foil does not impair circulation or block the oven flue outlet.

Cooking Guidelines

Gas Mark	Temperature			
¼ - ½	265-275°F	130-135°C	Very cool	Meringues
1	285	140	Cool	Stewed fruit
2	300	150	Cool	Rich fruit cake
3	330	165	Warm	Baked custard
4	355	180	Moderate	Victoria sandwich
5	385	195	Fairly hot	Whisked sponges
6	410	210	Hot	Short crust pastry
7	430	220	Hot	Bread, scones
8	445	230	Very hot	Puff pastry
9	500	260	Very hot	Quick browning

Dish	Gas Mark	Shelf Position	Cooking Time
Scones	7	2	8-15mins
Small cakes	5	2	15-25mins
Victoria sandwich	4	2	20-30mins
Very rich fruit cake	2	2	Approx. 60mins per 500g
Puff pastry	8	2	15-30mins
Flaky pastry	7	2	15-30mins
Shortcrust pastry	6	2	15-55mins
Shortbread fingers	3	2	25-30mins
Ginger nuts	5	2	12-16mins
Rice pudding	2	3	100-120mins
Baked custard	3	3	50-60mins
Fruit crumble	5	3	30-40mins
Beef	3	3	25mins per 500g plus 25mins
	7	3	15mins per 500g plus 20mins
Pork	3	3	30mins per 500g plus 35mins
	7	3	25mins per 500g plus 25mins



IMPORTANT

Always ensure food is properly cooked prior to serving.

OPERATION

Do's and Don'ts

- DO read the user instructions carefully before using 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 appliance.
- 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 or oven doors.
- DO NOT use or store flammable materials near this appliance.
- DO NOT spray aerosols in the vicinity of this appliance while in operation.

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/Universal LPG is heavier than air; any escaping gas will therefore 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.

Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing.

- Yellow flames.
- Soot on cooking pans.
- Burners not igniting properly.
- Burners failing to remain alight
- Gas valves difficult to turn

Who to Contact

For service and replacement parts, please contact your authorised local Service Agent giving full details of the model, serial number and date of purchase.

Manufactured by:

THETFORD Limited.
Unit 6 Brookfields Way, Manvers
Rotherham S63 5DL. England



- 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 door open.

INSTALLATION

Regulations and Standards

In your own interest of safety, gas appliances should be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims. This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AG5601 and any other relevant statutory regulations.

Data label.

The data label is located on the right hand side front of the oven compartment, behind the oven door. A duplicate data label is supplied to adhere to an accessible area next to the appliance. Ensure that the gas supply is Universal LPG. This appliance is designed for use with Universal LPG and should not be converted for use with any other gas.

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 installation must include adequate provision to avoid the accumulation of un-burnt gases. We recommend a low level vent, discharging to the outside, Size 130mm² Min, 3850mm² Max - see Figs. 3 & 4.

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 appliance must be installed in such a way that the furniture fitted around the unit follows the minimum dimensions detailed within these instructions for either Low level installation (Fig. 3) or High level installation (Fig. 4)

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 Australian Standard AS5601.

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 standards in force.



IMPORTANT

- This appliance must be installed into an aperture, sealed off at either side in order to prevent draughts from adjoining cupboards/vents. Ensure that air vents and gas escape holes are kept clear, holes for cables and pipes must be sized to minimize air leakage between compartments.
- Under no circumstances should the ventilation hole exceed 3850mm² or other low level ventilation located in the compartment, including vents in kickboards. Low level vents in adjacent compartments are permitted.
- Cupboards beneath the appliance MUST be sealed to prevent a gas escape entering the living area.

INSTALLATION

Fixing

Fixing screw positions are located on each side of oven opening and are accessed by opening the door. Screw into place using a flange head No 6 woodscrew



WARNING

When installing DO NOT lift appliance using the door handles.

Connection

A ¼ BSP female connection is provided for gas inlet, on the rear of the appliance. It is recommended that the appliance be connected by copper tubing, a rubber or hose connection must not be used. After connection the appliance must be tested for soundness.

This appliance is suitable for use on –

Universal LPG Only 2.75 Kpa.

It is important that the regulator should be set to the correct pressure for the type of gas being used. Excessive pressure must not be permitted.

If the flame on either burner has a tendency to lift, it is probable that the line pressure is too great. Should there be excessive yellow tips (resulting in soot) then it is probable that the line pressure is too low and, in either case, the burners should not be used until the line pressure has been checked.

This appliance is fitted with the following injectors:-

GRILL	0.62mm 5.3 MJ/h
OVEN	0.62mm 5.3 MJ/h

The burners on this appliance have fixed aeration and no adjustment is necessary.

After installation the appliance MUST be tested for soundness, when satisfied with the appliance, please instruct the user on the correct method of operation. If the appliance fails to operate correctly after all checks have been made, refer to the authorised service provider in your area.



IMPORTANT

- This appliance MUST be earthed
- A constant 12V supply is necessary at all times to ensure the cooling system operates correctly.
- Test ALL burners on high and low flame for flame stability.
- The gas supply input pressure MUST not rise or fall significantly from nominal when ALL appliances connected to the supply are operated simultaneously. If NOT installed to the manufacturers instructions detailed herein, we the manufacturer can not be held responsible for any problems that occur, or poor performance that is perceived/witnessed.



IMPORTANT

- Shut off gas supply at isolating valve, switch off electric supply and ensure all parts are cool before cleaning or servicing
- All servicing must be carried out by an approved competent person.
- After each service the appliance must be checked for gas soundness
- This appliance must not be modified or adjusted unless authorized and carried out by the manufacturer or his representative. No parts other than those supplied by the manufacturer should be used on this appliance.

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 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.

A pressure test point is fitted to the end of the gas manifold. Pressure is measured with the oven burner on high flame and supply pressure regulator set to 2.75 kPa (Universal LPG).

Service Instructions

ALL SERVICING MUST BE CARRIED OUT BY AN AUTHORISED PERSON

1. Disconnect from gas supply

Shut off gas supply at isolating valve. 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 and 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).

Remove the top/sides insulation sheet. Open the oven door and support the burner whilst levering 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 - Trace the electrode wire back to the generator and pull off the connector. Unscrew the fixing screw on the spark electrode and remove the electrode.

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 (No62)

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 switch) to remove.

11. Cooling Fan Replacement

Disconnect from gas supply (1). Remove appliance from housing (2). Disconnect fan power leads from generator. Unclip generator from side of fan housing. Remove the two fan housing retaining screws and lift off the complete assembly. Fitting of the replacement fan assembly is achieved by following above procedure in reverse.