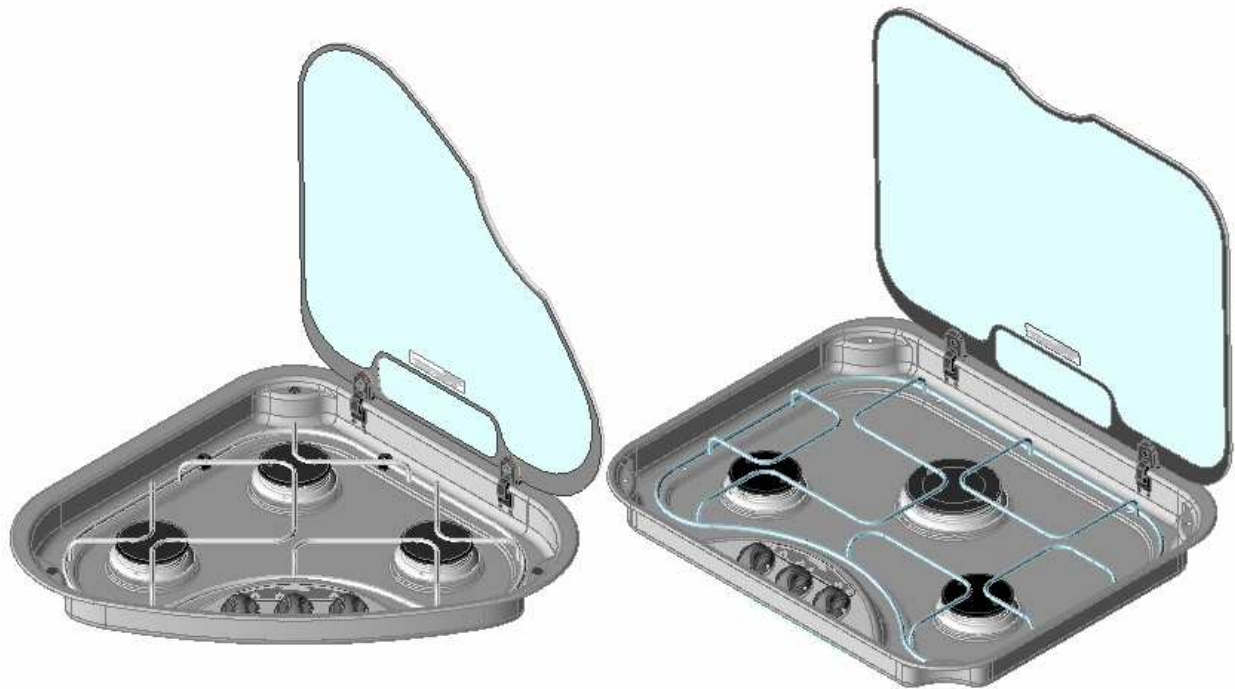


THETFORD

BUILD-IN COOKING HOB SERIES 330, 340 & 345 FOR USE WITH LIQUIFIED PETROLEUM GAS



USER AND INSTALLATION INSTRUCTIONS

USER AND INSTALLATION INSTRUCTIONS

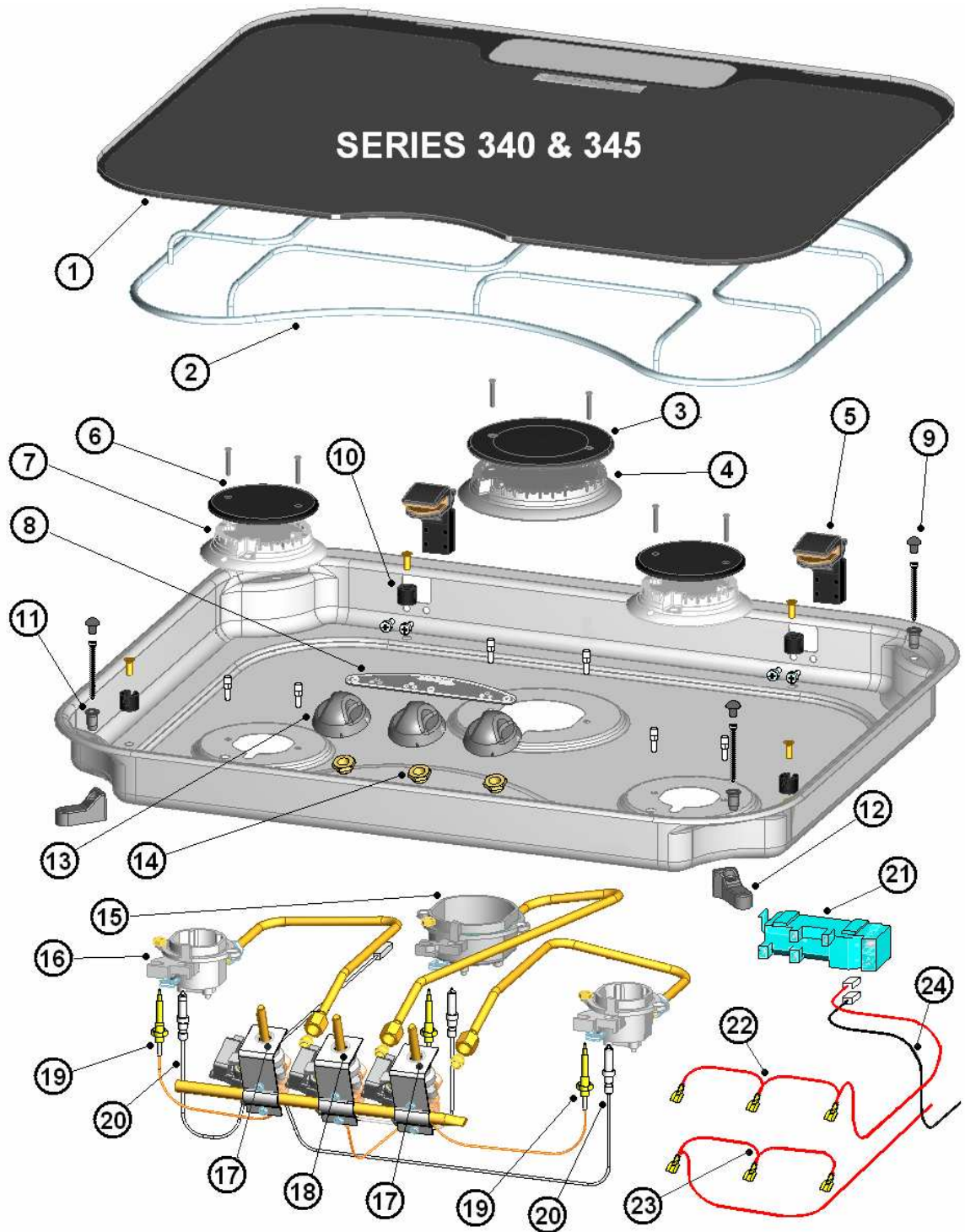
FOR USE IN :- GB, IE, FR, NL, BE, LU, ES, IT, NO, DE, DK, SE

WARNING

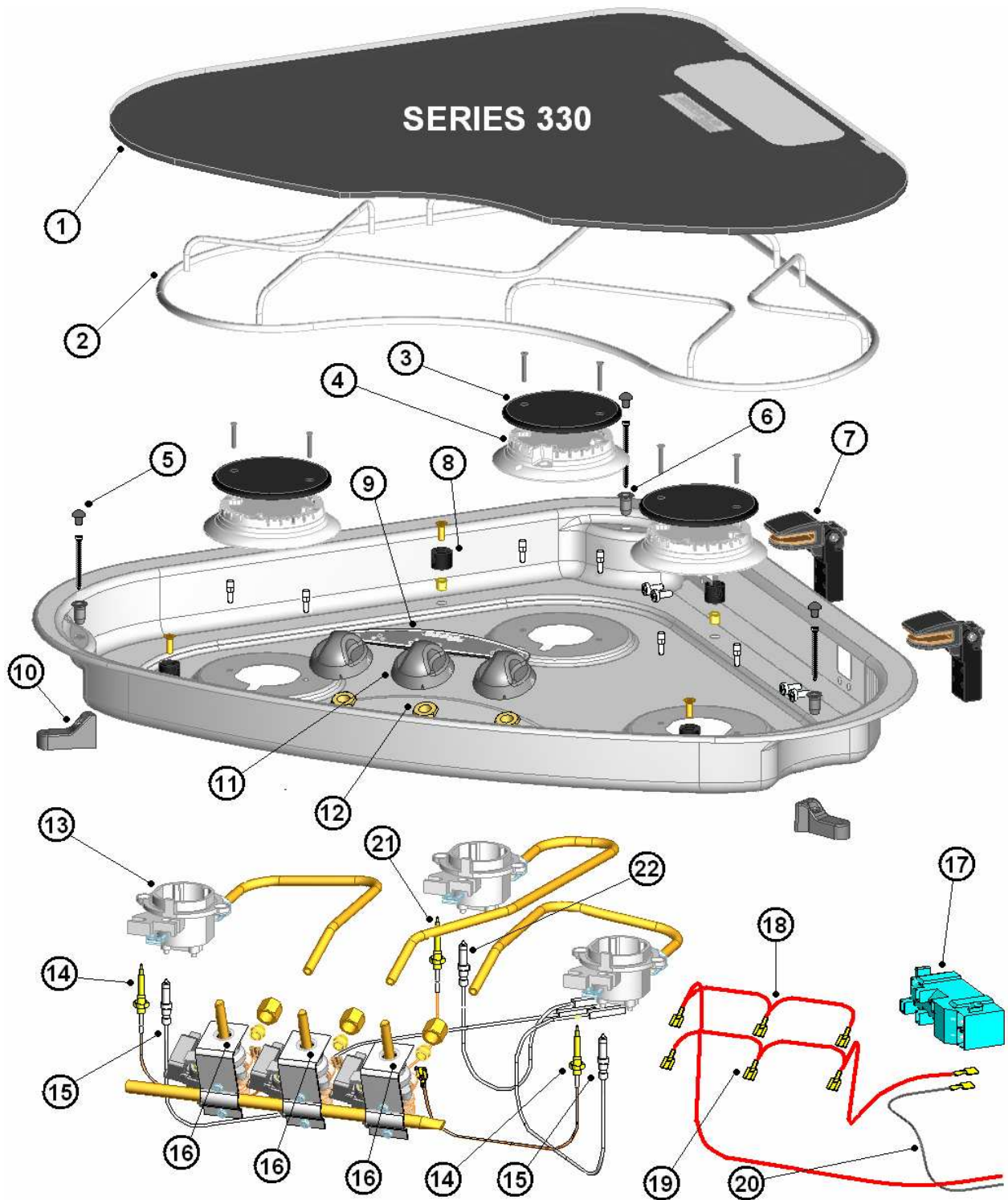
- Read the instructions before use.
- Only use this appliance in a well ventilated area.
- This appliance must be installed in accordance with the regulations in force.

THETFORD LIMITED, 19 Oakham Drive, Parkwood Industrial Estate
Rutland Road, Sheffield S3 9QY, ENGLAND.

TEL: + 44 (0) 114 273 8157 FAX: + 44 (0) 114 275 3094



ITEM	PART No	DESCRIPTION	ITEM	PART No	DESCRIPTION
1	S~G930.BK	GLASS LID	2	S~PCC0691	PAN SUPPORT
3	S~PCC0833	RAPID BURNER CAP	4	S~PCC0832	RAPID BURNER SPREADER
5	S~PCC2003	HINGE	6	S~PCC0813	BURNER CAP
7	S~PCC0812	BURNER SPREADER	8	S~PCC1500	STICK ON FASCIA
9	S~PCX0390	BUMP STOP	10	S~PCC0647	PAN SUPPORT CLIP
11	S~PCX0415	FIXING BUSH	12	S~PCX0416	CLAMPING ARM
13	S~PCC0609	CONTROL KNOB	14	S~PCC0742	TAP FIXING NUT
15	S~PCC0799	RAPID BURNER CUP	16	S~PCC0797	BURNER CUP
17	S~PCC0737	CONTROL TAP (0.34 Bypass)	18	S~PCC07739	CONTROL TAP (0.45 Bypass)
19	S~PCC1130	THERMOCOUPLE 190MM	20	S~PCC1455	SPARK PROBE 600MM
21	S~PCC1403	SPARK GENERATOR (12V)	22	S~WIR0504	+VE WIRE TO GENERATOR
23	S~WIR0505	+VE WIRE TO BATTERY	24	S~WIR0200	-VE WIRE TO BATTERY



ITEM	PART No	DESCRIPTION	ITEM	PART No	DESCRIPTION
1	S~G0940	GLASS LID	2	S~PCC0693	PAN SUPPORT
3	S~PCC0813	BURNER CAP	4	S~PCC0814	BURNER SPREADER
5	S~PCX0390	BUMP STOP	6	S~PCX0415	FIXING BUSH
7	S~PCC2003	HINGE	8	S~PCC647	CLIP, PAN SUPPORT
9	S~PCC1500	STICK ON FASCIA	10	S~PCX0416	CLAMPING ARM
11	S~PCC0609	CONTROL KNOB	12	S~PCC0742	TAP FIXING NUT
13	S~PCC0797	BURNER CUP	14	S~PCC1190	THERMOCOUPLE 190MM
15	S~PCC1453	SPARK PROBE 300MM	16	S~PCC0737	CONTROL TAP
17	S~PCC1403	SPARK GENERATOR	18	S~WIR0505	+VE WIRE TO BATTERY
19	S~WIR0504	+VE WIRE TO GENERATOR	20	S~WIR0501	-VE WIRE TO BATTERY
21	S~PCC1132	THERMOCOUPLE 450MM	22	S~PCC1455	SPARK ELECTRODE 450MM

CONTROL POSITIONS – ALL MODELS

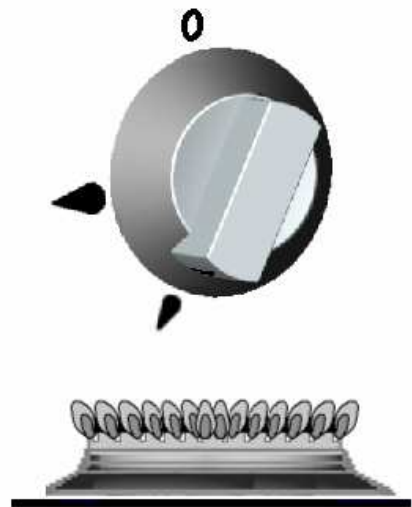
FIG. 1 OFF



FULL RATE



LOW RATE



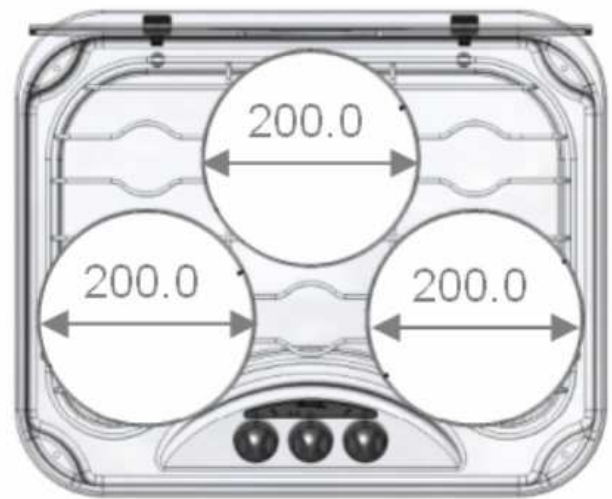
RECOMMENDED PAN SIZES

FIG 2

SERIES 330



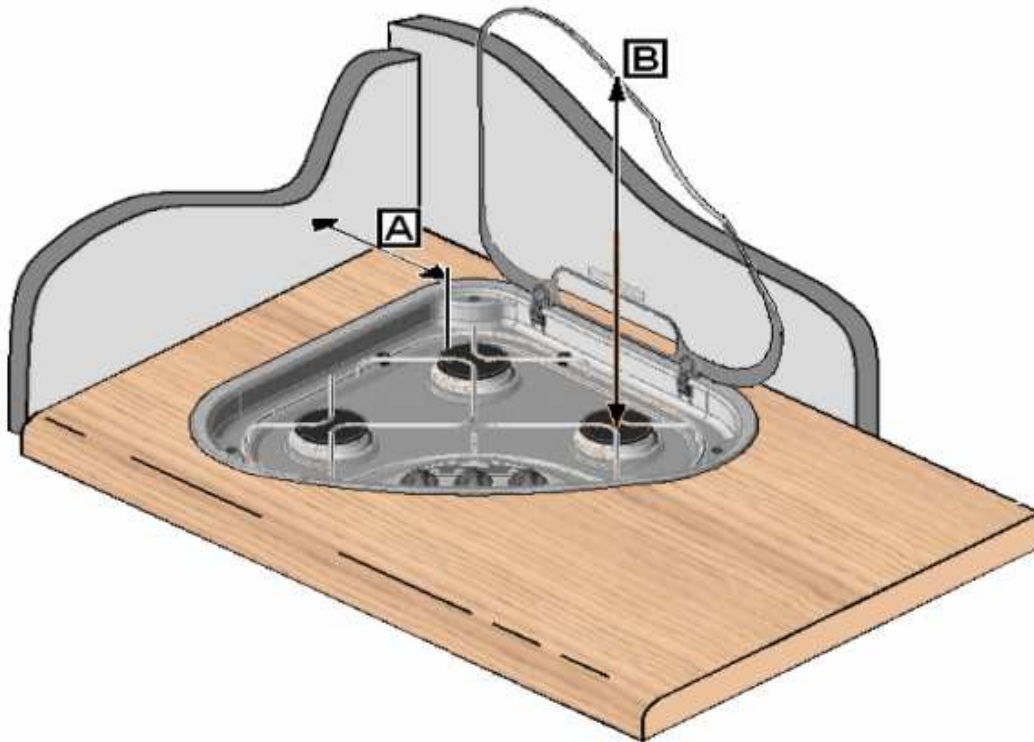
SERIES 340 & 345



APPLIANCE LOCATION

Series 330, 340 & 345 the minimum allowable distance to combustible materials is as shown below

FIG. 3



A = 200mm unless protected by a non-combustible heat barrier
B = 500mm minimum to fitment above appliance

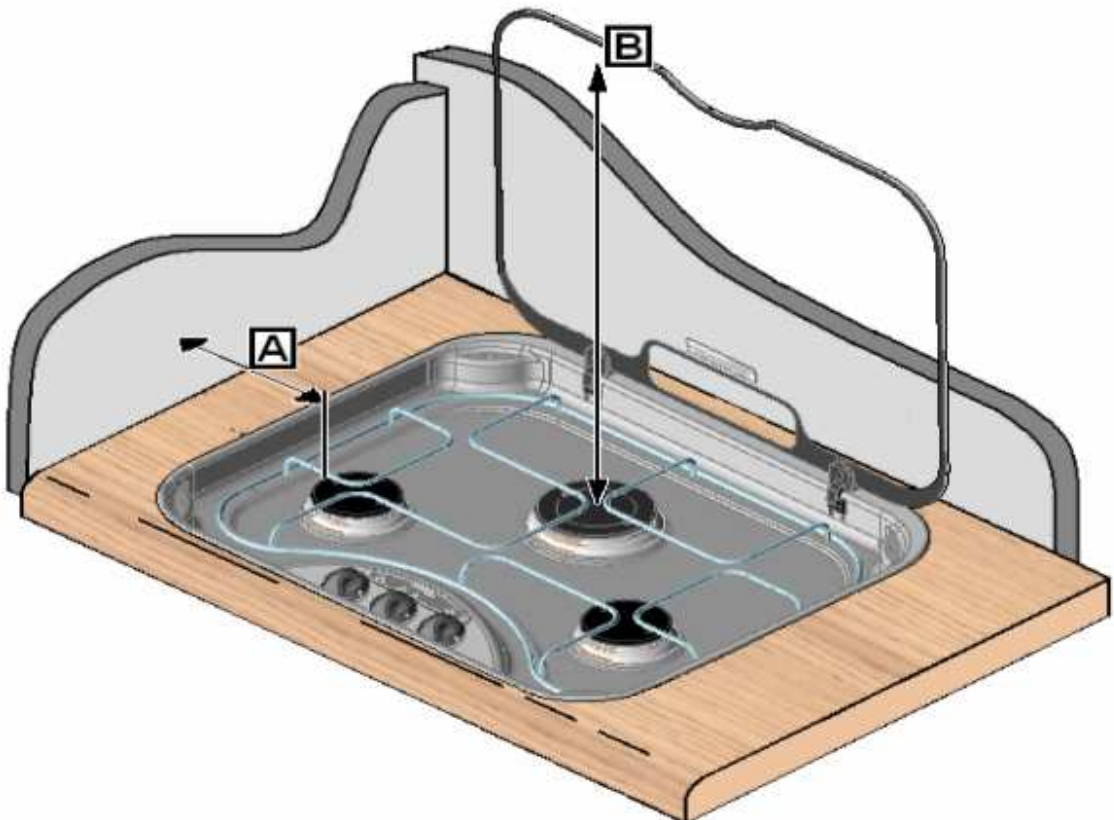


Fig. 4

WORKTOP CUTOUT – SERIES 330

A = Surface Mount Cutout

B = Flush Mount Cutout

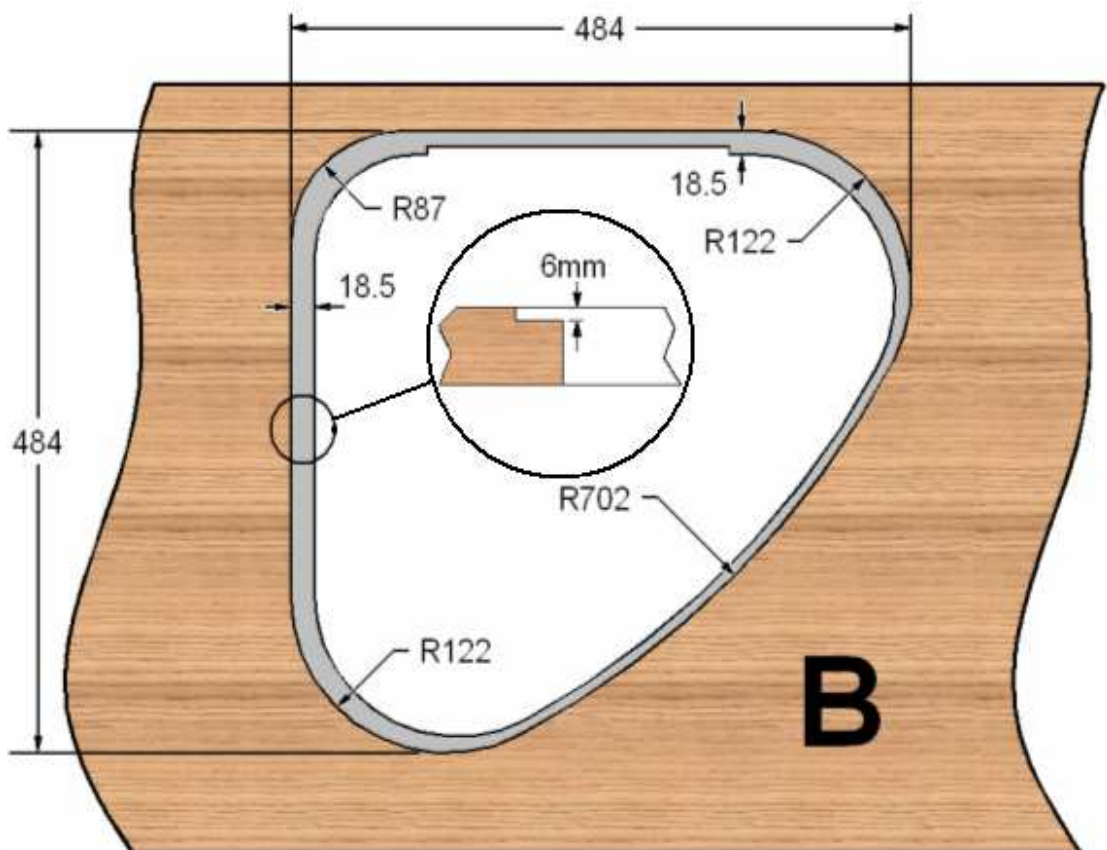
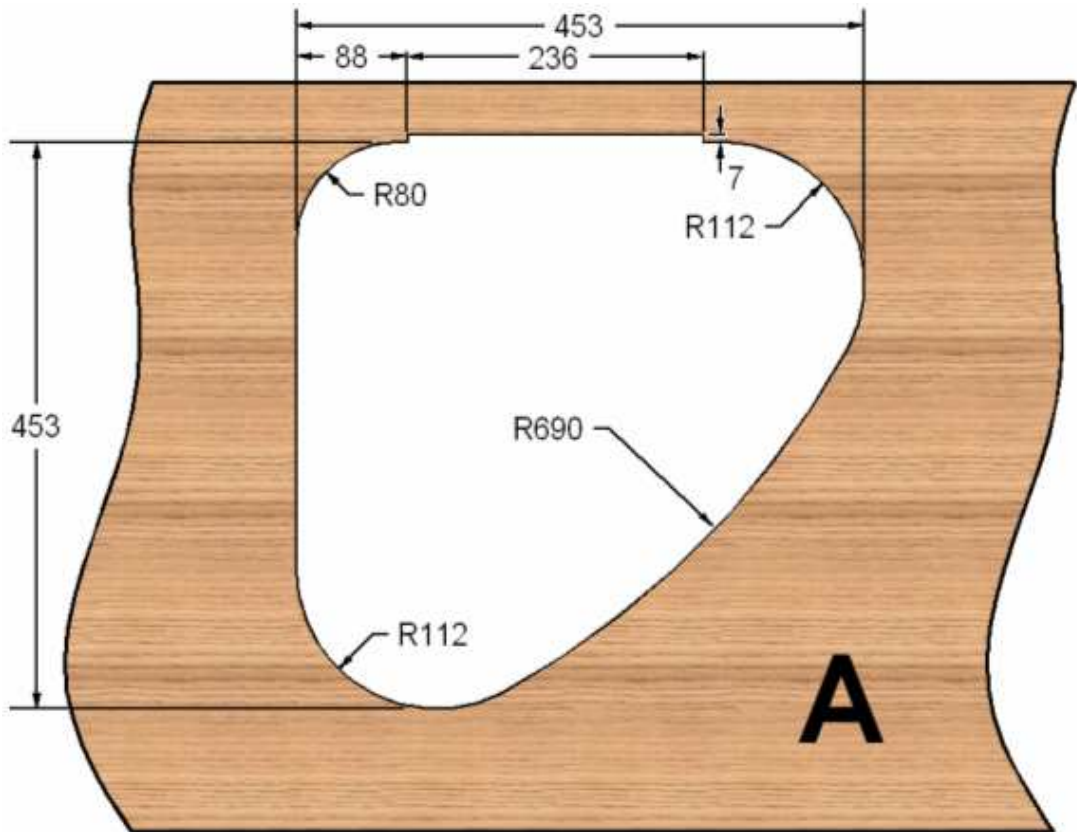
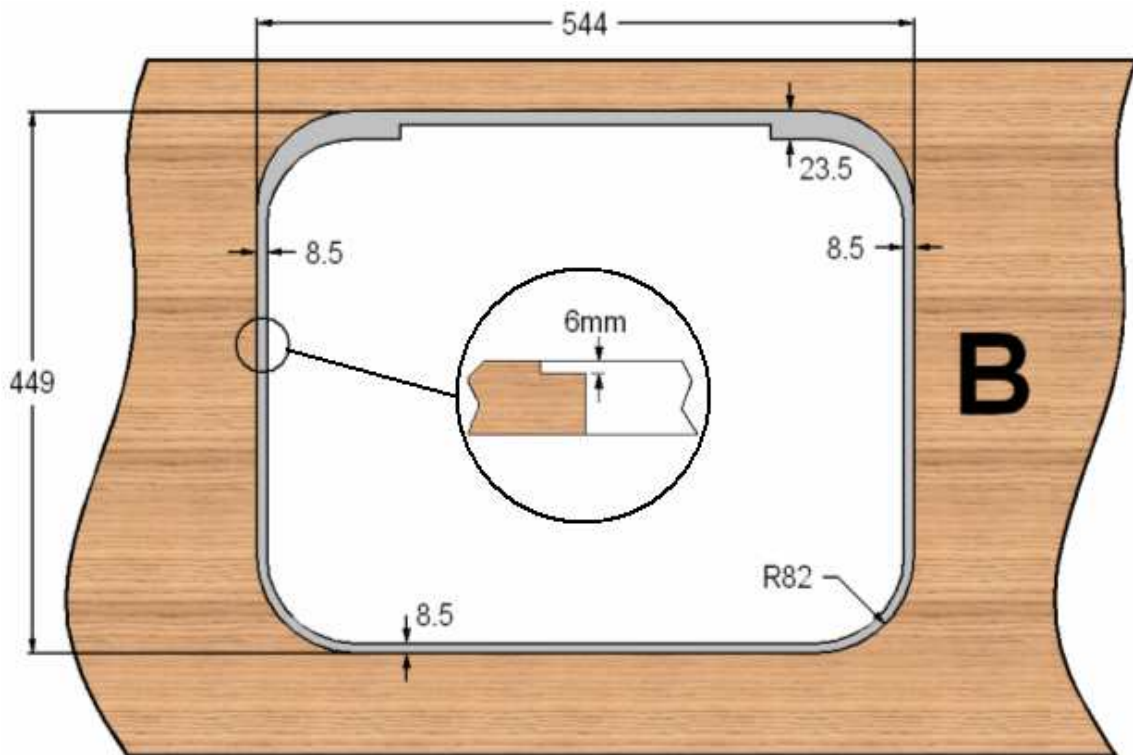
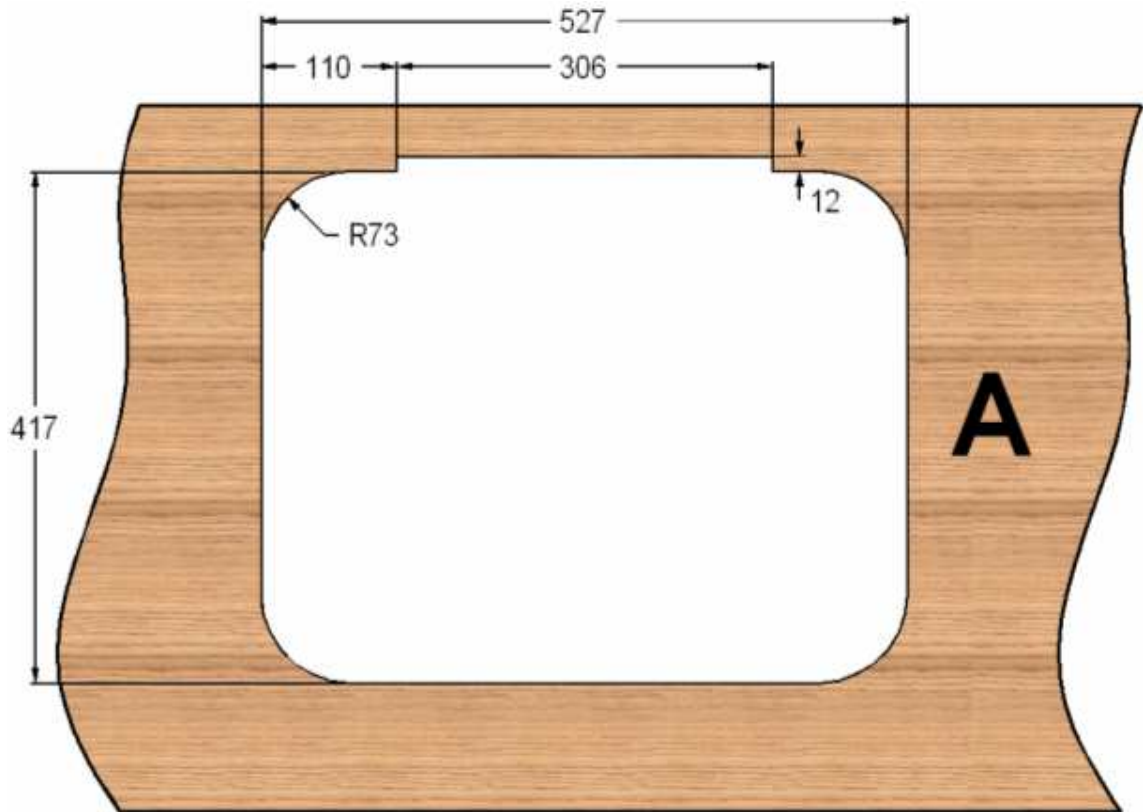


Fig. 5

WORKTOP CUTOUT – SERIES 340

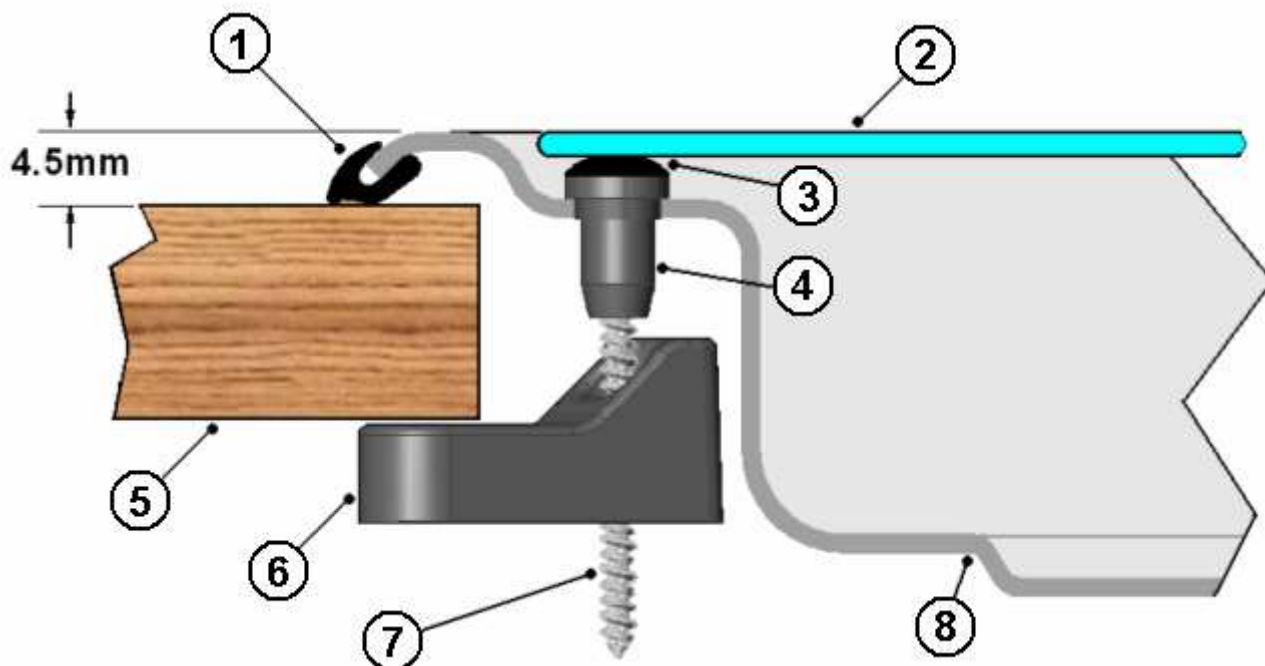
A = Surface Mount Cutout

B = Flush Mount Cutout



SURFACE MOUNT FIXING – SERIES 330, 340 & 345

FIG. 6

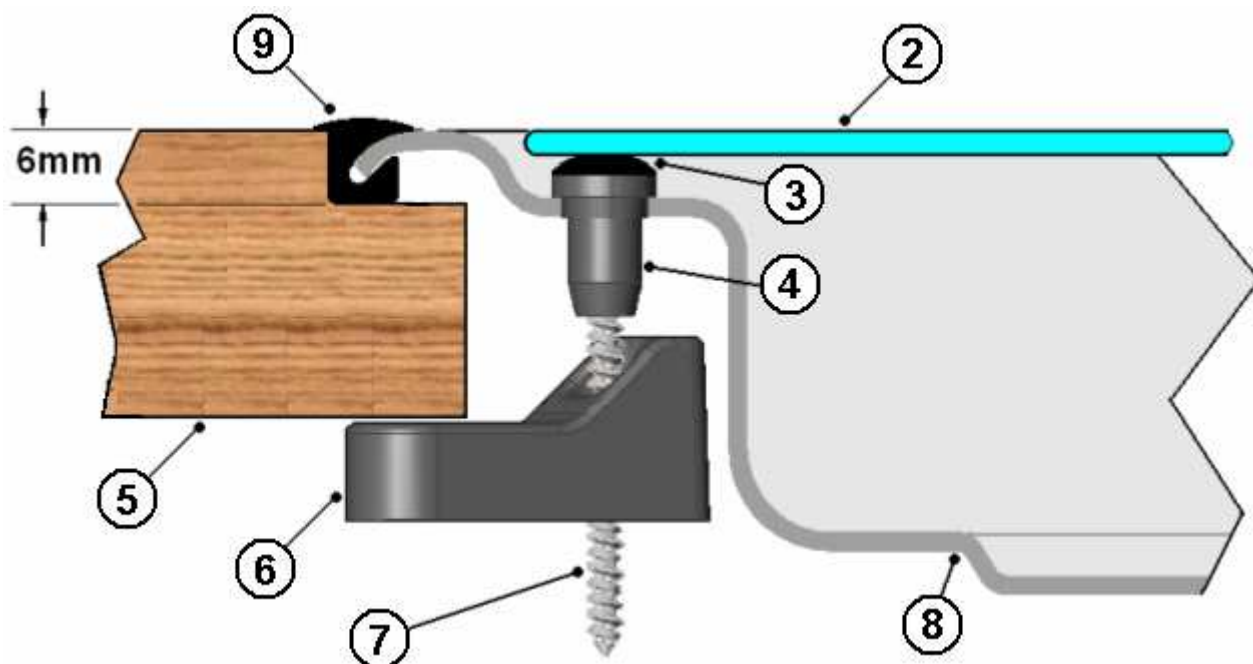


1	Surface mounting bezel	2	Glass Lid
3	Bump stop	4	Clamping bush
5	Worktop	6	Clamping arm
7	Clamping screw	8	Pressing
9	Flush mounting bezel		

FIG. 7

FLUSH MOUNT FIXING – SERIES 330, 340 & 345

An additional 6mm deep rebate **MUST** be cut into the worktop to accept the 'Flush Mounting Bezel'.



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Specification

	Series 330	Series 340	Series 345
MODEL	S~HB33000	S~HB34000	S~HB34500
Dimensions (w x d X h)mm	480 X 480 X 100	540 X 445 X 100	540 X 445 X 100
Heat Input			
Total heat input	4.5kW	4.5kW	5.5Kw
Burner rating	3 x 1.5kW	3 x 1.5Kw	2 x 1.5kW 1 x 2.5kW
Injector Size	Sabaf 3 x 0.62mm	Sabaf 3 x 0.62mm	Sabaf 2 x 0.62mm Sabaf 1 x 78mm
Bypass Size	Sabaf 3 x 0.34mm	Sabaf 3 x 0.34mm	Sabaf 2 x 0.34mm Sabaf 1 x 0.45mm
Spark Ignition (Optional)	12v	12v	12v

Gas Category

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

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

IMPORTANT

- THIS APPLIANCE IS SUITABLE FOR USE WITH LIQUIFIED PETROLEUM GAS (LPG) AND SHOULD NOT BE USED ON ANY OTHER GAS
- USE ONLY THE GAS PRESSURES SPECIFIED ABOVE
- THIS APPLIANCE MUST BE EARTHED

INTRODUCTION

This appliance is designed for cooking food, any other use is incorrect and dangerous. Failure to install the appliance correctly or improper use could invalidate any warranty or liability claims and lead to prosecution.

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.

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: 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 cooker should have an air supply in accordance with local and national/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

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

WARNING

- **When cooking, young children should be kept away.**
- **Glass lids may shatter when heated. Turn off all burners before shutting the lid.**
- **Spillage on the lid surface should be removed before opening the lid**

Burner Operation

The burners on the 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 and then slightly increases as the burner heats up.

IMPORTANT

- **Series 330 - will support 200mm Ø pans on the outer burners and 180mm Ø pan on the central burner – see Fig. 2**
- **Series 340 & 345 will support 3 x 200mm Ø pans – see Fig. 2**
- **Avoid old or misshapen pans as these may cause instability.**
- **The lid must be opened fully prior to using the hotplate burners.**

1. Ensure gas cylinder/supply is connected and turned on. In the event of a gas smell turn off at gas cylinder/mains and contact supplier.
2. Flame supervision: Each burner is controlled individually and is monitored by a thermocouple probe. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.
3. To light: Push in the control knob and turn to full rate – see Fig.1. Hold a lighted match or taper to the burner and push the control knob in and hold. It is necessary to hold the knob depressed after the burner has ignited for approximately 10 - 15 seconds, to allow the thermocouple probe to reach temperature, before releasing the knob. Should the flame go out when the knob is released, the procedure should be repeated holding the knob depressed for slightly longer.
4. For models fitted with optional Spark Ignition the procedure is similar:-
Models with Auto Spark Ignition – pushing the control knob automatically starts the spark ignition circuit . To light the burner follow the procedure in (3) above except the burner is automatically ignited.
Models with Manual Spark Ignition – follow the procedure in (3) above, except that the burner can be ignited by depressing the ignition button located on the fascia.
If the burner has not lit within 15 seconds the control knob should be released and the burner left for at least 1 minute before a further attempt to ignite the burner.
5. For simmering, turn the knob further anti-clockwise to the low rate position.
6. To turn off: Turn the control knob until the line on the control knob is aligned with the dot on the control panel. Always make sure the control knob is in the off position when you have finished using the hotplate burners.

OPERATION

WARNING

The Glass lid has the tendency to snap shut towards the end of lowering. This is caused by the travel lock action of the hinges as it is activated. Make sure all fingers are removed from appliance when closing the lid.

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 check that controls are in the off position when finished.
- DO NOT allow children near the appliance 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 base of the hotplate.
- DO NOT use abrasive cleaners or powders that will scratch the surfaces of the hotplate.
- DO NOT under any circumstances use the appliance as a space heater.

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 or soapy solution.

INSTALLATION

REGULATIONS AND STANDARDS

In your own interest of safety 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.

Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

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 that all appliances be installed in accordance with the manufacturers instructions, including the adequate provision to avoid the accumulation of un-burnt gases. We recommend a vent in the floor (minimum=130mm², maximum=3850mm²) venting to the outside, to avoid the accumulation of un-burnt gases.

LOCATION OF APPLIANCE

This appliance maybe 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 direct distance of 200mm must exist between the edge of the burner and combustible material unless protected by a layer of non-combustible material - see fig. 3. For models with a glass lid, the distance to the rear of the appliance 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.

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.

The underside of the appliance must be shielded. It is recommended the shield is fabricated from non-combustible material, but if the enclosure is manufactured from combustible material, a minimum air space of 100mm must exist between the material and the lowest part of the appliance. **THIS AIR SPACE MUST BE WELL VENTILATED**

INSTALLATION

INSTALLATION

The appliance can be installed either onto the worktop or inset – ie flush fitting. A cut-out should be prepared in the worktop as shown in Figs. 4 & 5. If the appliance is to be flush mounted the worktop cut-out will require an additional rebate as detailed in Figs. 4 & 5. and shown in Fig. 7. Care should be taken to position the appliance central in the worktop cut-out to ensure an air gap is maintained between the appliance and the sides of the cut-out. The appliance may then be fixed in position by tightening the clamp screws.

GAS CONNECTION

The gas connection is made to a 8mm Ø inlet pipe, beneath and to the rear of the appliance. Prior to connection remove the plastic protection plug from the fitting. It is recommended that the appliance be connected by copper pipe, rubber tubing **MUST NOT** be used.

IMPORTANT

- Where Spark Ignition is fitted the 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 2.5 mbar (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, we the manufacturer can not be held responsible for any problems that occur, or poor performance that is perceived/witnessed.

MAINTENANCE & SERVICING

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. They are interchangeable without affecting the sense of operation.

**ALL SERVICING MUST BE CARRIED OUT BY AN APPROVED COMPETENT PERSON.
AFTER EACH SERVICE THE APPLIANCE MUST BE CHECKED FOR GAS SOUNDNESS.**