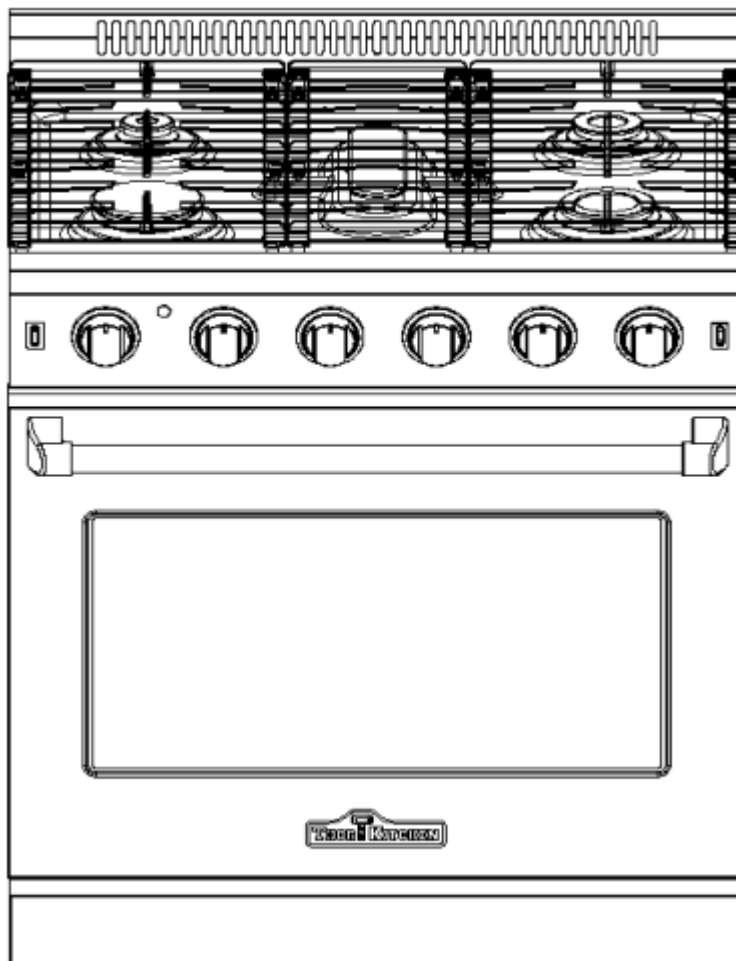




LRG

Professional Gas Range User Manual



⚠ WARNING!

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

Thank you for purchasing your LRG indoor range.

We appreciate your business and we recommend that you read the entire User's Manual before operating your new appliance for the first time.

This manual contains instructions on how to properly install and set up your new range, as well as insights into the unique features that our product offers. Please keep this manual for future reference, as it contains answers to questions that you might have as you begin to cook.

Thank you,

Thor Group

This manual applies to the following models series:

LRG48"			
LRG4801U	LRG4802U	LRG4803U	LRG4804U
LRG4805U	LRG4808U		
LRG36"			
LRG3601U	LRG3602U	LRG3603U	LRG3604U
LRG3605U	LRG3606U		
LRG30"			
LRG3001U	LRG3002U	LRG3003U	LRG3004U
LRG3005U	LRG3006U		

Table of contents

safety	5-13	To Remove and Replace the Oven Door.....	26
Important Safety Instructions.....	5-13	Oven Light	27
Range features	14-15	To replace the oven light.....	27
30" Range Features.....	14	solutions to common Problems	28-30
surface cooking	15	Surface Burners Do Not Light.....	28
Setting Surface Controls.....	15	Burner Flame only Lights Half Way.....	28
setting the oven controls	16-22	Burner Flame is Orange	28
Oven Control Features	16	Appliance not level.....	28
Getting Started	17	Entire Oven Does Not Operate.....	29
Baking.....	17	Oven Light Does Not Work.....	29
Baking Problems	17	Fan Noise During Cooking Operation.....	29
Convection Baking.....	19	Oven Smokes Excessively During Broiling.....	30
Convection Roasting	20	Flames Inside Oven or Smoke From Vent.....	30
Broiling.....	21	Before start.....	32
Setting Broil	22	Gas supply requirements.....	34
General Cleaning	23	Dimension and clearances.....	35
General care & cleaning	25	Electric power supply requirements.....	39
Care and Cleaning of Stainless Steel.....	25	Electric grounding instruction.....	40
Cooktop Cleaning and Maintenance	25	Connect range to gas supply.....	40
Cleaning recommendations for the Ceramic		Warranty information	42
Special Door Care Instructions.....	26	-	

Important safety Instructions

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

Warning

This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

Caution

This symbol will help alert you to situations that may cause bodily injury or property damage.

Warning

To reduce the risk of fire, electrical shock, or injury when using your range, follow basic precaution including the following:

Warning

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

For your safety:

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- What to do if you smell gas:
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, servicer or the gas supplier.


- Remove all tape and packaging wrap before using the appliance. Never allow children to play with packaging material.

- Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA 54 in the United States, or in Canada CAN/CGA B149.1, and CAN/ CGA B149.2, and the National Electrical Code ANSI/NFPA No. 70—latest edition in United States, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements. Install and/or adjust only per installation instructions provided in the literature package for this range.

- In case of an emergency, know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box and how to turn off the gas supply at the main shut off valve.

- Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.

Warning

	<p>All ranges can tip.</p> <ul style="list-style-type: none">• Injury can result.• Install anti-tip device packed with range.• See Installation Instructions. <p>to reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket(s) provided with the range. to check if the bracket(s) is installed properly, remove the lower panel or storage drawer and verify that the anti-tip bracket(s) is engaged. Refer to the installation instructions for proper anti-tip bracket(s) installation.</p>
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Warning

- stepping, leaning or sitting on the door of this range can result in serious injuries and may also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury. An open door, when hot, may cause burns.
- do not use the oven for storage.

Warning

Never use this appliance as a space heater to heat or warm the room.

Doing so may result in carbon monoxide poisoning and overheating of the appliance.

Failure to follow this advice may result in poisoning or death.

Warning

This convert kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction.

If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life, the qualified service agency is responsible for the proper installation of this kit.

The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instruction supply with the kit.

Caution

Do not store items of interest to children in the cabinets above the appliance. children climbing on the cook-top to reach items could be seriously injured.

Storage in or on Appliance

—Flammable materials should not be stored in an oven, near surface burners or in the drawer (if equipped). This includes paper, plastic and cloth items, such as

cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

Do Not Leave Children Alone

—Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THE BURNERS, OVEN HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.

Both surface burners and oven heating elements may be hot even though they are dark in color. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.

Wear Proper Apparel

—Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials come in contact with hot surfaces.

Do Not Use Water Or Flour On Grease Fires

—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.

This appliance should not be operated without a properly size and operational ventilation hood.

This stove only uses natural gas. For LP gas, please use conversion kit. Please have a certified technician install the unit and kit. If planning to resell unit, please indicate whether it is natural gas or has LP kit installed.

Be careful when reaching for items stored in cabinets above the appliance.

Safety

- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use only dry potholders**
 - Moist or damp potholders on hot surfaces may result in burns from steam.
 - Do not let potholders touch hot heating elements.**
 - Do not use a towel or other bulky cloth instead of a potholder.**
- **Do not heat unopened food containers**
 - Buildup of pressure may cause container to burst and result in injury.

Warning

In case of fire or gas leak, be sure to turn off the main gas shutoff valve.

- Remove the oven door from any unused range if it is to be stored or discarded.

IMPORTANT—Do not attempt to operate the oven during a power failure. If the power fails, always turn the oven off. If the oven is not turned off and the power resumes, the oven may begin to operate again. Food left unattended could catch fire or spoil.

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- Know which knob controls each surface heating unit. Always turn the knob to the LITE position when igniting the burners. Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.

Warning

Use proper flame size—Adjust flame size so it does not extend beyond the edge of the utensil.

The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relation of utensil to flame will also improve cooking efficiency.

Warning

Do not use stove top grills on the burner grates of sealed gas burners.

If you use a stove top grill on a sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

Caution

Electronic controllers can be damaged by cold temperatures.

When you use your appliance for the first time, or if it has not been used for a long period of time, make sure that it has been exposed to a temperature above 0°C/32°F for at least 3 hours before connecting it to the power supply.

- **Use proper pan size.** This appliance is equipped with one or more surface burners of different sizes. Select utensils having flat bottoms large enough to cover the surface burner. The use of undersized utensils will expose a portion of the surface burner to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface burner will also improve efficiency.

- **Utensil handles should be turned inward and not extend over adjacent surface burners.**

—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil. The handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.

- **Never leave surface burners unattended at high heat settings**

—Boil overs cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.

- Air curtain or other overhead range hoods, which operate by blowing a downward air flow on to a range, shall not be used in conjunction with gas ranges other than when the hood and range have been designed, tested and listed by an independent test laboratory for use in combination with each other.



NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

- **Do not use decorative surface burner covers.** If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.
- **Do not clean or operate a broken cooktop**—If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use care when opening oven door or warmer drawer (if equipped)**

—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven/ warmer drawer.

- **Keep oven vent ducts unobstructed. The oven vent is located under the cooktop.**

Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.

- **Placement of oven/warmer drawer (if equipped) racks.**

Always place oven racks in desired location while oven/warmer drawer (if equipped) is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to re-position. Do not let potholders contact the hot heating elements in the oven/ warmer drawer (if equipped). Remove all utensils from the rack before moving.

- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the appliance or turn off the power to the appliance before removing and replacing light bulb.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- Clean the range regularly to keep all parts free of grease that could catch fire. Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When you are flaming food under the hood, turn the fan on. Refer to the hood manufacturer's instructions for cleaning.
- **Do not use oven cleaners**—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Do not clean door gasket**—The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

Important safety notice

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

Note

save these important safety instructions for future reference.

liquefied Petroleum (Propane) Gas conversion

This appliance can be used with Natural Gas and Propane Gas. It is shipped from the factory for use with natural gas.

A kit for converting to LP gas is supplied with your cooktop. The kit is marked “FOR LP/PROPANE GAS CONVERSION”. Follow the installation instructions which are inside the envelope.

The conversion must be performed by a qualified service technician in accordance with the kit instructions and all local codes and requirements. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

Warning

Severe shock, or damage to the cooktop may occur if the cooktop is not installed by a qualified installer or electrician.

Caution

Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified service technician in accordance with the manufacturer’s instructions and all codes and requirements of the authority having jurisdiction.

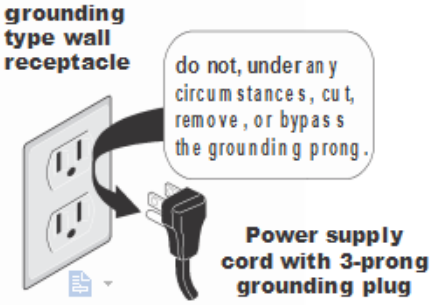
Failure to follow the instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

Grounding instructions

For personal safety, the cooktop must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

DO NOT Operate the cooktop using a 2-prong adapter or an extension cord. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

See the INSTALLATION INSTRUCTIONS packaged with this range for complete installation and grounding instructions.

 <p>grounding type wall receptacle</p> <p>do not, under any circumstances, cut, remove, or bypass the grounding prong.</p> <p>Power supply cord with 3-prong grounding plug</p>	<ul style="list-style-type: none">- This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. do not cut or remove the grounding prong from this plug.- Personal injury or death from electrical shock may occur if the range is not installed by a qualified installer or electrician.- Avoid fire hazard or electrical shock. do not use an adapter plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.
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Range Features

For most cooking, start on the highest control setting and then turn to a lower one to complete the process. Use the chart below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed for cooking.

For deep fat frying, use a thermometer and adjust the surface control knob accordingly.

If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be under cooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

*Flame Size	Type of Cooking
High Flame	Start most foods; bring water to a boil; pan broiling
Medium Flame	Maintain a slow boil; thicken sauces, gravies; steam
Low Flame	Keep foods cooking; poach; stew

*These settings are based on using medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases your risk of being burned by the flame.

Proper burner adjustments

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharply defined. Adjust or clean burner if flame is yellow-orange. To clean burner, see instructions.

Surface Cooking

Setting surface controls

Your cooktop may be equipped with any combination of the following burners:

Simmer Burner: best used for simmering delicate sauces, etc.

Standard Burner: used for most all surface cooking needs.

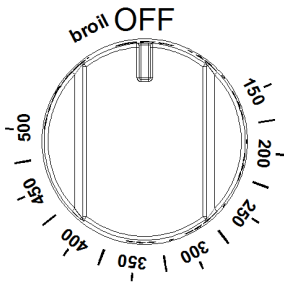
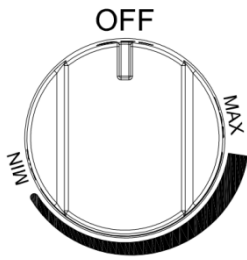
Large Burner: best used when bringing large quantities of liquid to temperature and when preparing larger quantities of food.

Regardless of size, always select a utensil that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.

Your cooktop is also equipped with 270° rotation flame control valves. These valves provide enhanced control of the burner flame. Each burner lights automatically from an electric ignitor when its control knob is turned to the LITE position.

Caution

Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of cooktop when it is in use. These items could melt or ignite. Potholders, towels or wood spoons could catch fire if placed too close to a flame.



To operate the surface burner:

1. Place cooking utensil on burner.
2. Push in and turn the Surface Control knob to LITE. Note: All electronic ignitors will click at the same time. However, only the burner you are turning on will ignite.
3. Visually check that the burner has lit.
4. Turn the control knob to the desired flame size. The control knobs do not have to be set at a particular mark. Use the guides and adjust the flame as needed. DO NOT cook with the Surface Control knob in the LITE position. (The electronic ignitor will continue to click if left in the LITE position, causing premature wear.)

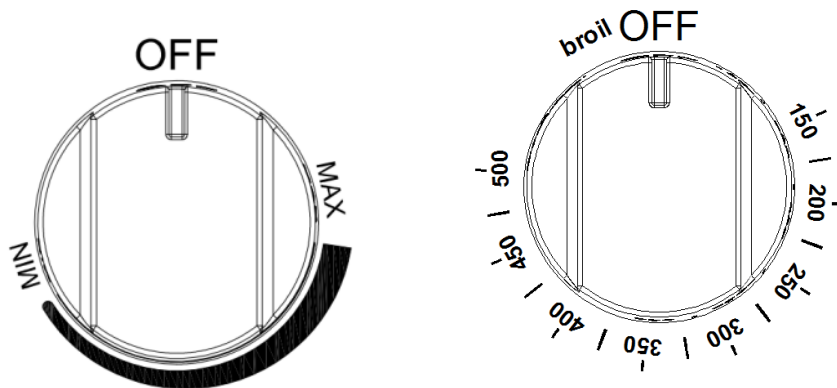
In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the Surface Control knob to LITE. Use caution when lighting surface burners manually.

Setting the oven controls

Oven control features

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.

For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. Detailed instructions for each feature and function follow later in this Use & Care Guide.



SELECTOR CONTROL KNOB- Use to select the Bake, Convection Bake, Convection Roast, Broil.

BAKE— Used to select the bake function.

OVEN TEMPERATURE CONTROL KNOB— Use to select the required Bake, Convection Bake, Convection Roast, Broil

BROIL— Used to select the broil function.

CONVECTION ROAST— Used to select the convection roasting mode.

CONVECTION BAKE— Used to select the Convection Bake feature.

OVEN FUNCTION INDICATOR LIGHTS—Used to indicate which function is used.

Getting started

When the unit is first plugged in, or when the power supply to the range has been interrupted, the indicator lights will flash and the control will beep. To stop the lights from flashing, turn the selector control knob to BAKE and back to OFF.

Baking

The oven can be set to bake at any temperature from 170°F to 550°F

To set the Bake Temperature to 350°F:

1. Arrange interior oven racks, place food in oven and close oven door.
2. Turn the selector control knob to Bake.
3. The corresponding indicator light will flash.
4. Turn the temperature control knob to 350. The indicator light will stop flashing and the oven will begin to preheat.

A beep will sound once when temperature reaches 350°F.

The indicator light will stay on until the Selector or the Temperature knob is turned to the Off position.

5. When baking is completed, turn the temperature and the selector control knobs to Off position.

To change the Bake temperature (example changing from 350°F to 425°F):

After the oven has already been set at 350°F, and the oven temperature needs to be changed to 425°F, turn the temperature control knob to 425°F. A beep will sound when the oven temperature reaches 425°F.

Baking problems

For best cooking results, pre-heat the oven before baking cookies, breads, cakes, pies or pastries, etc.

The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions Chart

Baking problems	Causes	Corrections
cookies and biscuits burn on the bottom.	<ul style="list-style-type: none">— Cookies and biscuits put into the oven before the preheating time is completed.— Oven rack over crowded.— Dark pan absorbs heat too fast.	<ul style="list-style-type: none">— Allow oven to preheat to the selected temperature before placing food in oven.— Choose pan sizes that will permit 2" to 4"(5.1cm to 10.2cm) of air space on all sides when placed in the oven.— Use a medium weight aluminum baking sheet.

<p>Cakes too dark on top or bottom</p>	<ul style="list-style-type: none"> — Cakes put into the oven before preheating time is completed. — Rack position too high or low Oven too hot. 	<ul style="list-style-type: none"> — Allow oven to preheat to the selected temperature before placing food in the oven — Use proper rack position for baking needs. Set oven temperature 25 °F lower than recommended.
<p>Cakes not done in the center</p>	<ul style="list-style-type: none"> — Oven too hot — Incorrect pan size — Pan not centered in oven 	<ul style="list-style-type: none"> — Set oven temperature 25°F lower than recommended — Use pan size suggested in recipe. — Use proper rack position and place so there is a 2" to 4"(5.1cm to 10.2cm) of space on all sides of pan.
<p>Cakes not level</p>	<ul style="list-style-type: none"> — Range not level. — Pan too close to oven wall or rack oven crowded. — Pan Wrapped 	<ul style="list-style-type: none"> — Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the appliance. — Be sure to allow 2" to 4"(5.1cm to 10.2cm) of clearance on all sides of each pan in the oven. — Do not use pans that are dented or warped.
<p>Foods not done when cooking time is up.</p>	<ul style="list-style-type: none"> — Oven too cool. — Oven over crowded. — Oven door opened too frequently. 	<ul style="list-style-type: none"> — Set oven temperature 25°F higher than suggested and bake for the recommended time. — Be sure to remove all pans from the oven except the ones to be used for baking. — Open oven door only after shortest recommended baking time.

Convection Baking

Use the Convection Bake feature when cooking on multiple racks is desired. The oven can be programmed for Convection baking at any temperature between 300°F and 550°F. Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven (See Figure 1). This improved heat distribution allows even cooking and browning results at a lower temperature than conventional bake. It also gives better baking results when using 2 or 3 racks at the same time. Breads and

pastries brown more evenly. Convection bake cooks most foods faster and more evenly than conventional bake. For baking efficiency, the fan rotates slower in Convection

Bake than in Convection Roast.

Note: Allow up to 6 minutes for the convection fan to start rotating.

General Convection Bake Instruction

1. Adjust the cook time for desired doneness as needed. Time reductions will vary depending on the amount and type of food to be cooked.
2. Cookies and biscuits should be baked on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
3. Make sure you set a temperature of 300°F minimum when using convection bake, or the function will not start.

To set the oven to Convection Bake at 350°F

1. Arrange interior oven racks, place food in oven and close oven door.
2. Turn the selector control knob to Conv Bake. The corresponding indicator light will flash.
3. Turn the temperature control knob to 350. The indicator light will stop flashing and the oven will begin to heat. A beep will sound once the oven reaches 350°F. The indicator light will remain on until the Selector or Temperature control knob is turned to the Off position.
4. When baking is completed, turn the temperature and selector control knobs to Off

Position.

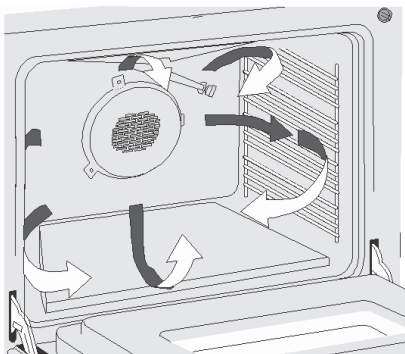
Air circulation during the convection bake.

Convection Roasting

This method of cooking enables you to obtain the best results when roasting. All baking modes can be used to successfully roast in your oven. However, the Convection Roast mode is recommended to produce meats that are deliciously seared on the outside and succulently juicy on the inside in less time. The oven can be programmed to convection roast at any temperature from 300°F to 550°F. Remember to use tested recipes with times adjusted for convection roasting when using the convection mode. Times may be reduced by as much as 30% when using the convection feature. For roasting efficiency, the fan rotates faster in Convection Roast than in Convection Bake. When preparing meats for convection roasting, use the broiler pan and insert along with a roasting rack. The roasting rack will allow to heat to circulate around the meat.

Note: Allow up to 6 minutes for the convection fan to start rotating.

To Set the oven to Convection Roast at 350°F



1. Arrange interior oven racks, place food in oven and close oven door.
2. Turn the selector control knob to Conv Roast. The corresponding indicator light will flash.
3. Turn the temperature control knob to 350. The indicator light will stop flashing and the oven will begin to heat. The indicator light will remain on until the Selector

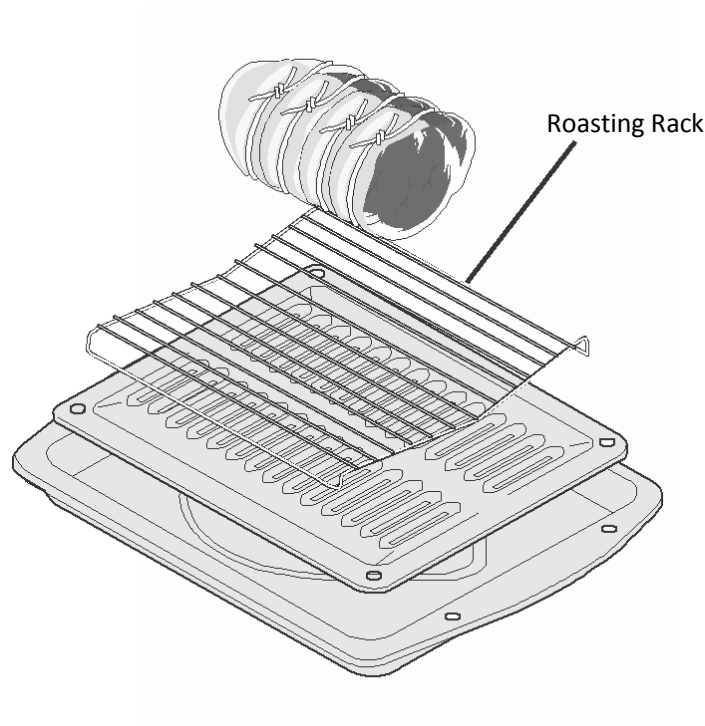
Benefits of Convection Bake:

—Multiple rack baking.

or Temperature control knob is turned to the Off position.

4. When baking is completed, turn the temperature and the selector control knobs to **Off**.

Note: Make sure you set a temperature of 300°F minimum when using convection bake, or the function will not start.



Broiling

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven.

Preheating

For an optimum browning, preheat the broil burner for 2 to 5 minutes.

To broil

Broil one side until the food is browned; turn and cook on the second side. Season and serve. Always pull the rack out to the «stop» position before turning or removing food.

Broiling Tips

The broiler pan and its grid allow dripping grease to drain and be kept away from the high

heat of the broiler.

Broiling Times

Use the following table for approximate broiling times. Increase or decrease broiling times, or move the broiling pan to a different rack position to suit for doneness. If the food you are broiling is not listed in the table, follow the instructions provided in your cookbook and watch the item closely.

Broiling table recommendations

Food Item	Rack Position	Knob Setup	1 st side	2 nd side	Doneness
Steak 1" thick	7	Broil	6:00	4:00	Rare
Pork Chops 3/4" thick	7	Broil	8:00	6:00	Well
Chicken - Bone In	5	Broil	20:00	10:00	Well
Chicken - Boneless	7	Broil	8:00	6:00	Well
Fish	7	Broil	13:00	0:00	Well
Shrimp	5	Broil	5:00	0:00	Well
Hamburger 1" thick	7	Broil	9:00	7:00	Medium

Use the pan without its grid. do not cover the grid with foil. the exposed grease could ignite.

Caution

Should an oven fire occur, close the oven door and turn off the oven. If the fire continues, throw baking soda on the fire or use fire extinguisher. Do not put water or flour on the fire. Flour may be explosive.

Setting broil

When broiling, heat radiates downward from the oven broiler for even coverage. The broil pan and broil pan insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler.

DO NOT use the broil pan without the insert.

DO NOT cover the broil pan insert with foil. The exposed grease could ignite.

Warning

Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher.

Do NOT put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

To set the oven to broil

1. Place broiler pan insert on the broiler pan. Then place the food on the broiler pan insert.

DO NOT use the broiler pan without the insert. DO NOT cover the broiler insert with foil. The exposed grease could ignite.

2. Arrange the interior oven rack and place the broiler pan on the rack. Be sure to center the broiler pan directly under the broiler element. If preheating the broil element, position the broiler pan with food after step 5.

3. Turn Selector knob to Broil position.

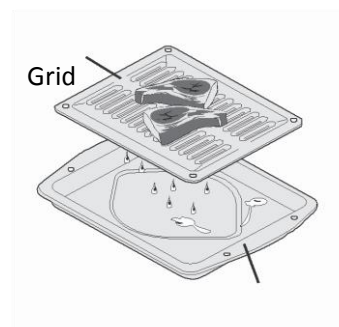
4. The corresponding indicator light will flash.

5. Turn Temperature knob to Broil. The indicator

light will remain on until the Selector or

Temperature knob is turned to the Off position.

Note: When broiling, the appliance cooling fan



will turn at high speed to keep the control

panel cool.

Broiler Pan

Broiler clean-up tips:

To make cleaning easier, line the bottom of the broiler pan with aluminum foil. DO NOT cover the broiler grid with foil.

To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is completed. Use hot pads because the broiler pan is extremely hot. Pour off grease. Soak the pan in HOT, soapy water.

Clean the broiler pan as soon as possible after each use. If necessary, use soap-filled steel wool pads. Heavy scouring may scratch the grid.

General cleaning

Cleaning various Parts of Your appliance

Before cleaning any part of the appliance, be sure all controls are turned OFF and the appliance is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.

Surface	How to clean
	<ul style="list-style-type: none">•Use hot, soapy water and a cloth. Dry with a clean cloth. Do not scour or use all-purpose cleaners, ammonia, powdered cleaners or commercial oven cleaner. They can scratch and discolor aluminum.
Painted and plastic control body parts and decorative trim	For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up Panel,grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a

	<p>damp cloth and dry. DO NOT use abrasive cleaners on any of these materials; they can scratch.</p> <p>To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft.</p> <p>To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.</p>
<p>Porcelain enamel,pan and insert,door body parts</p>	<p>Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution broiler of clear water and ammonia. if necessary, cover difficult spots with an ammonia-soaked paper liner,towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the cooktop.</p>
<p>Stainless steel, Chrome,Control Panel,decorative trim</p>	<p>Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a dishcloth.</p> <p>Rinse with clean water using a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance.</p> <p>To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.Clean stainless steel with hot, soapy water and a dishcloth. Rinse with clean water and a cloth.</p> <p>Do not use cleaners with high concentrations of chlorides or chlorines. Always clean on the same direction as the stainless steel grain.</p> <p>Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel.</p> <p>Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.</p>
<p>Oven Racks</p>	<p>Remove the ladder racks and oven racks during self-cleaning. These items will be permanently damaged by the high cleaning temperatures. If the racks are not removed, the self-clean cycle won't start and "Racks" indicator light will lite.</p>

Oven Door	<p>Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well.</p> <p>You may use a glass cleaner on the outside glass of the oven door. DO NOT immerse the</p> <p>door in water. DO NOT spray or allow water or the glass cleaner to enter the door vents. DO NOT use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door.</p> <p>DO NOT clean the oven door gasket. The oven door gasket is made of a woven material, which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket.</p>
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General Care & Cleaning

Care and cleaning of stainless steel

Special care and cleaning are required for maintaining the appearance of stainless parts. Please refer to the table provided at the beginning of the General Care & Cleaning section in this Use & Care Manual.

Cleaning burner grates, burner caps and burner Heads

Caution

Do not remove any parts from the cooktop until they have completely cooled and are safe to handle.

Important

Do not use spray oven cleaners on the cooktop.

The cooktop is designed to make cleaning easier. Because the gas burner are sealed, cleanups are easy when spillovers are cleaned up immediately.

Cleaning the grates

Important

- For proper gas flow and ignition of the burners — do not allow spills, food, cleaning agents or any other material to enter the gas orifice opening.
- The cooktop is not removable. Do not attempt to remove or lift the cooktop.

Caution

- To avoid possible burns use care when cleaning the cooktop. do not attempt to clean the cooktop whenever the cooktop or burner heads are still hot.
- To avoid possible burns do not attempt any of the following cleaning instructions provided before turning OFF all of the surface burners and allow them to cool.
- To avoid possible burns do not attempt to operate the surface burners without the burner caps.

The burner grates are dishwasher safe and may be cleaned in the dishwasher. Remove any excessive soils before placing in the dishwasher.

Your appliance is shipped with the burner heads and burner caps in the correct locations. Before using your gas appliance be sure to:

- Follow installation instructions before operating.
- Remove all packing tape from cooktop area.

Special Door Care Instructions

Most oven doors contain glass that can break. Read the following recommendations:

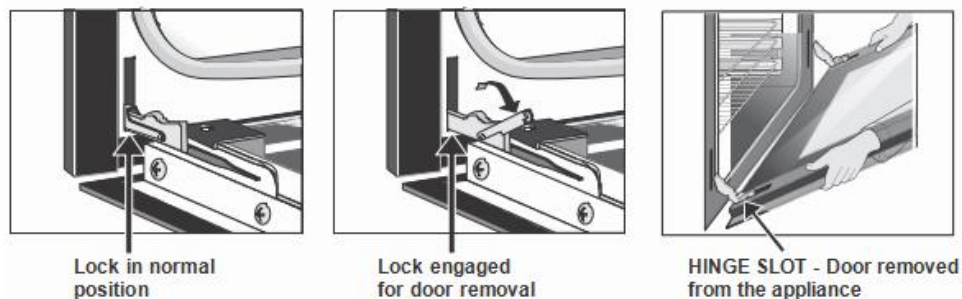
1. Do not close the oven door until all the oven racks are fully in place.
2. Do not hit the glass with pots, pans, or any other object.
3. Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.

To Remove and Replace Oven Door

1. Open the door to the fully opened position.
2. Pull up the lock located on each hinge support toward front of range. You may have to apply a little upward pressure on the lock to pull it up.
3. Grasp the door by the sides, pull the bottom of the door up and toward you to disengage the hinge supports.

Keep pulling the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge levers.

4. Proceed in reverse to re-install the door. Make sure the hinge supports are fully engaged before unlocking the hinge levers.



Oven light

An interior oven light will turn automatically when the oven door is opened. The oven light may be turned on when the door is closed by using the oven light switch located on the control panel.

The lamp is covered with a glass shield. The glass shield can be removed to be cleaned manually or to change oven light.

THIS GLASS SHIELD MUST BE IN PLACE WHENEVER THE OVEN IS IN USE.

To replace the light bulb:

CAUTION: BE SURE THE OVEN IS COOL.

1. Turn the power off at the main source.
2. Wear a leather-faced glove for protection against possible broken glass.
3. To remove the glass shield, pull the back side of the shield toward the inside of the oven in a manner to lift it up from the oven side.
4. The glass shield should come out easily by pushing a little toward front of the wall oven.
5. Replace halogen light appliance bulb taking care to not touch the bulb. If you touch the halogen bulb with finger that can damage it and also burn it.
6. To replace glass shield, proceed in reverse.



Solutions to Common Problems

Important

Before calling for service, review this list. It may save you both time and expense. This list includes common experiences that are not the result of defective workmanship or material in your cooktop.

Surface burners do not light

- Surface Control knob has not been completely turned to LITE. Push in and turn the Surface Control knob to LITE until burner ignites and then turn control knob to desired flame size.
- Be sure gas supply valve is open.
- Burner ports are clogged. Clean burners. See [Cleaning the Burner Grates, Burner Caps, Burner Heads](#) in [General Care & Cleaning](#) section. With the burner off, clean ports with a small-gauge wire or needle.
- Power cord is disconnected from outlet (Electric Ignition Models only). Be sure cord is securely plugged into the outlet.
- Electrical power outage (electric ignition models only). Burners can be lit manually. See [Setting Surface Controls](#) in this [Use and Care Guide](#).

Burner flame on lights half way

- Burner ports are clogged. With the burner off, clean ports by using a small-gauge wire or needle.
- Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly following instructions in the [General Cleaning](#) section.

Burner flame is orange

- Dust particles in main line. Allow the burner to operate a few minutes until flame turns

blue.

- In coastal areas, a slightly orange flame is unavoidable due to salt air.

Appliance not level

- Place oven rack in center of oven. Place a level on the oven rack. Contact installing agent if rack and cabinet cutout flooring are not level.
- Kitchen cabinet misalignment may make oven appear to be not level. Be sure cabinets are square and level. Contact cabinet maker to correct problem.

Poor baking results

- Many factors affect baking results. See Baking for hints, causes and corrections.

Entire oven does not operate

- When the unit is first plugged in, or when the power supply to the range has been interrupted, the indicator lights will flash and the control will beep. To stop the lights from flashing, turn the selector control knob to BAKE and back to OFF. The oven cannot be used until this step is followed.
- Be sure electrical cord is securely connected into the electrical junction box.
- Cord/plug is not installed and/or connected. Cord is not supplied with oven. Contact a qualified servicer.
- Service wiring not complete. Contact a qualified servicer.
- Power outage. Check house lights to be sure. Call your local electric company.
- Short in cord/plug. Replace cord/plug.
- Controls are not set properly. See instructions under Setting Oven Controls to set the controls.
- House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse and screw or engage circuit breaker securely.
- House fuse has blown or circuit breaker has tripped after the oven has been installed and previously operating. Contact a qualified servicer.

Oven light does not work

- Burned-out or loose bulb. Follow the instructions under Changing Oven Light to replace or tighten the bulb.

Fan noise during cooking operation

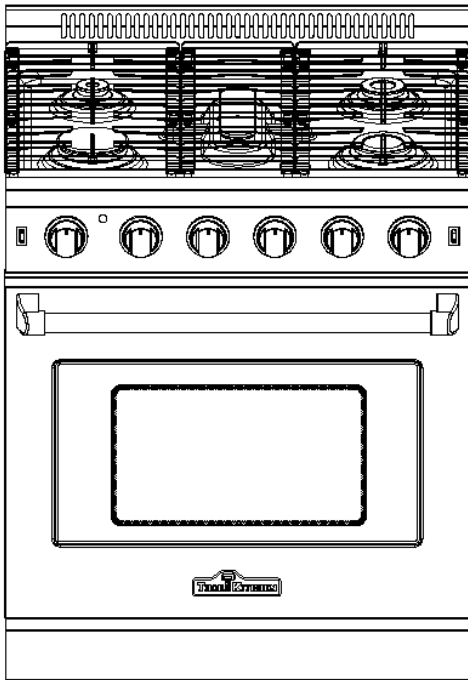
- A cooling fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run even after oven is turned off.

Oven smokes excessively during broiling

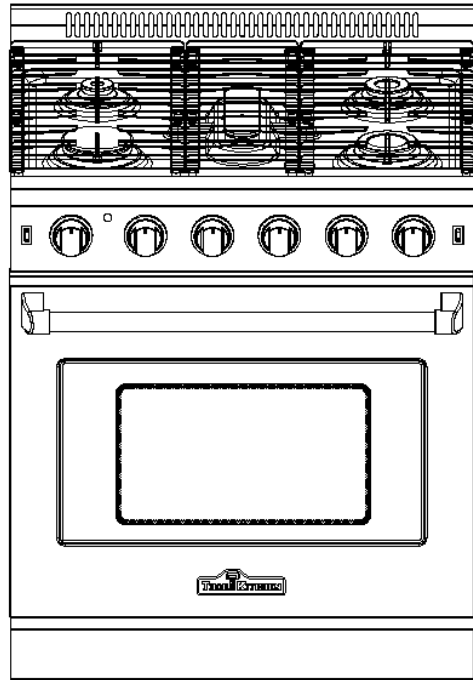
- Meat too close to the broiler unit. Reposition the rack to provide more clearance between the meat and the broiler. Preheat broil element for quick searing operation.
- Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.
- Grid on broiler pan wrong-side up. Grease does not drain into broiler pan. Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into the pan.
- Broiler pan used without grid or grid cover with foil. DO NOT use the broiler pan without the grid or cover the grid with foil.
- Oven needs to be cleaned. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.

Flames inside oven or smoke from vent

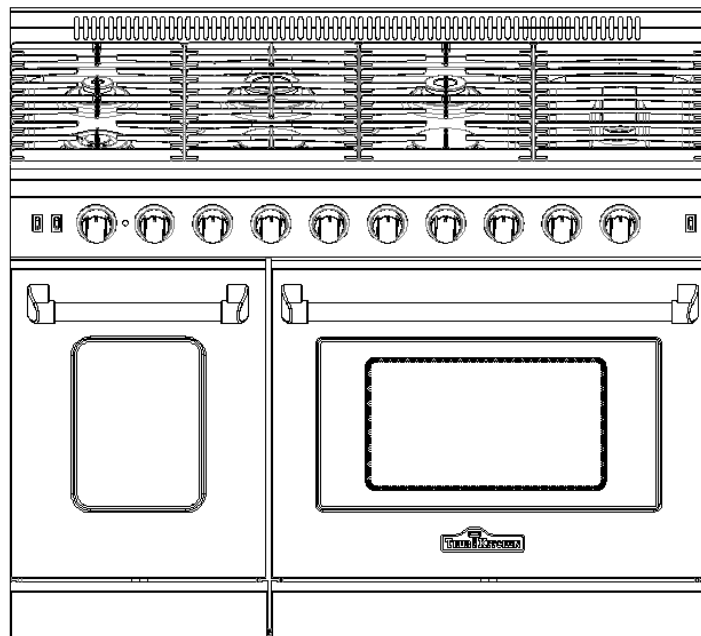
- Excessive spillovers in oven. This is normal, especially for high oven temperatures, pie spillovers or for large amounts of grease on bottom of oven. Wipe up excessive spillovers.



LRG3001U



LRG3601U



LRG4801U

Before you start

1. Make sure that the anti-tip of the range has been properly installed.
2. Find the model and serial numbers on the CSA label in the bottom right-hand corner of the backboard. Note these numbers down for future reference in the space provided in section 'Warranty and service'.
3. Read this guide, taking special note of the 'Safety and warnings' section.
4. Remove all the packaging from the oven(s) and cooktop. Recycle items that you can. If any adhesive residue is left on surfaces, remove this using dish washing liquid on a soft cloth. Do not use any harsh or abrasive cleaners.
5. Make sure you follow the instructions under 'First use' before using your range for cooking.

Important

To ensure proper and safe operation, read all instructions before using the product. Install or locate the product only in accordance with the provided Installation Instructions.

Do not attempt to adjust, repair, service or replace any part of your appliance unless it is specifically recommended in this guide.

Do not use the range for warming or heating the room.

Do not leave children alone or unattended in the area where the range is in use. Never allow to sit or stand on any part of the range. Do not let children play with the range.

All servicing should be referred to a qualified technician.

Have the technician show you the location of the gas shut off valve and how to shut it off in an emergency situation.

Always disconnect power to appliance before any type of servicing.

Do not use abrasive or caustic cleaners or detergents on this appliance. They may cause permanent damage to the surface.

When cooking, set the burner controls so that the flame heats only the bottom of the utensil and does not overlap at the sides of the utensil.

Utensils (pots and pans) that conduct heat slowly, i.e. glass pots, should be used in conjunction with burner flames at a low or medium setting.

Turn off all controls and wait for appliance parts to cool down before touching them. Do not touch the burner grates or surrounding areas until cool.

Do not use water on grease fires.

Clean appliance with caution.

Always turn pot handles to the side or back of the range. Do not turn handles towards the area where they are easily burned. Handles should not extend over the adjacent burners.

Use the range only for cooking tasks as outlined in this manual. When using the range, do not touch the grates, burner caps, burner bases, or any other parts in proximity to the flame. These components may be hot enough to cause burns.

Use dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.

Do not let pot holder touch hot surface areas.

Do not use a towel or other bulky cloth.

Do not heat unopened food containers.

Build up of pressure may cause the container to explode and result in injury.

During and after use, do not touch interior surfaces of the oven until cool.

Gas Supply Requirements

Installation of this range must conform with local codes, or in the absence of local codes, with national Fuel Gas Code, ANSIZ223.1 / NFPA 54. In Canada, installation must conform to the current natural Gas Installation /code, CAN 1-1.1-M81 and with local codes where applicable. This range has been design-certified according to ANSIZ21.1a, latest edition.

MAXIMUM GAS SUPPLY PRESSURE TO APPLIANCE FOR LP GAS---13.0 IN.W.C.

MAXIMUM GAS SUPPLY PRESSURE TO APPLIANCE FOR NG GAS---10.0 IN.W.C.

APPLIANCE REGULATOR IS SET AT 10.0IN.W.C. OUTLET PRESSURE FOR LP.

APPLIANCE REGULATOR IS SET AT 5.0IN.W.C. OUTLET PRESSURE FOR NG.

Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.

Do not obstruct the flow of combustion air into the range and ventilation air away from the range.

Ventilation: it is recommended that the unit be set under a powered, vented exhaust hood of sufficient size and capacity.

Before installing the range, you must locate and secure the included anti-tip bracket to the wall for your range.

CAUTION

The use of cabinets for storage above the appliance may result in a potential burn hazard. Combustible items may ignite; metallic items may become hot and cause burns. If a cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (12.7cm) beyond the bottom of the cabinets.

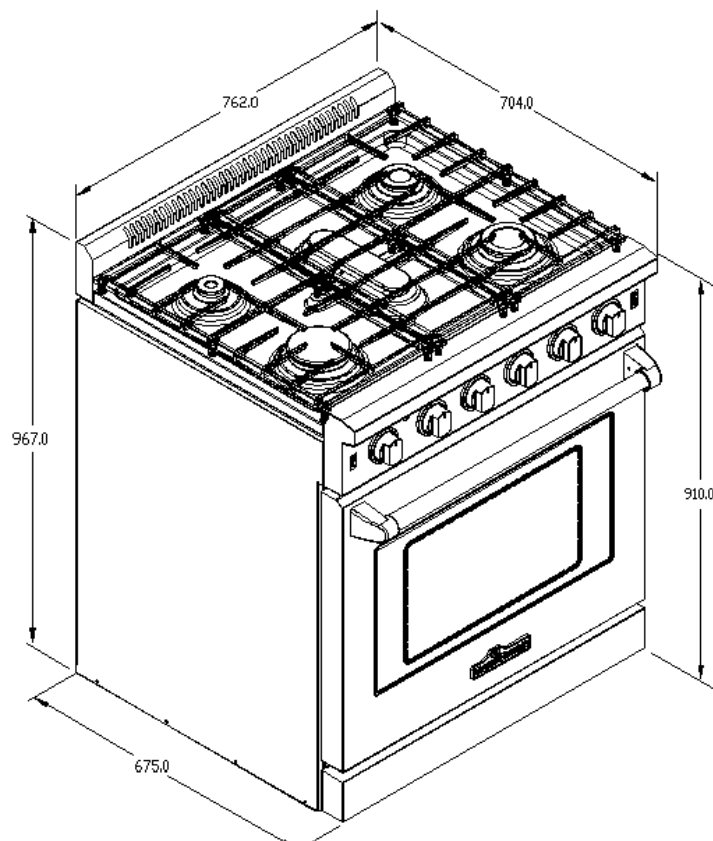
WARNING

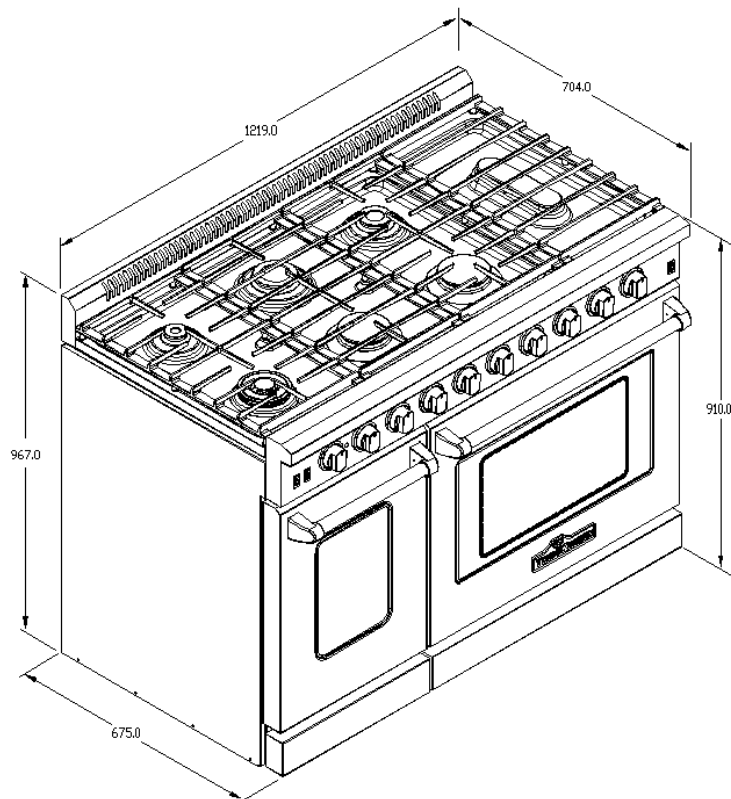
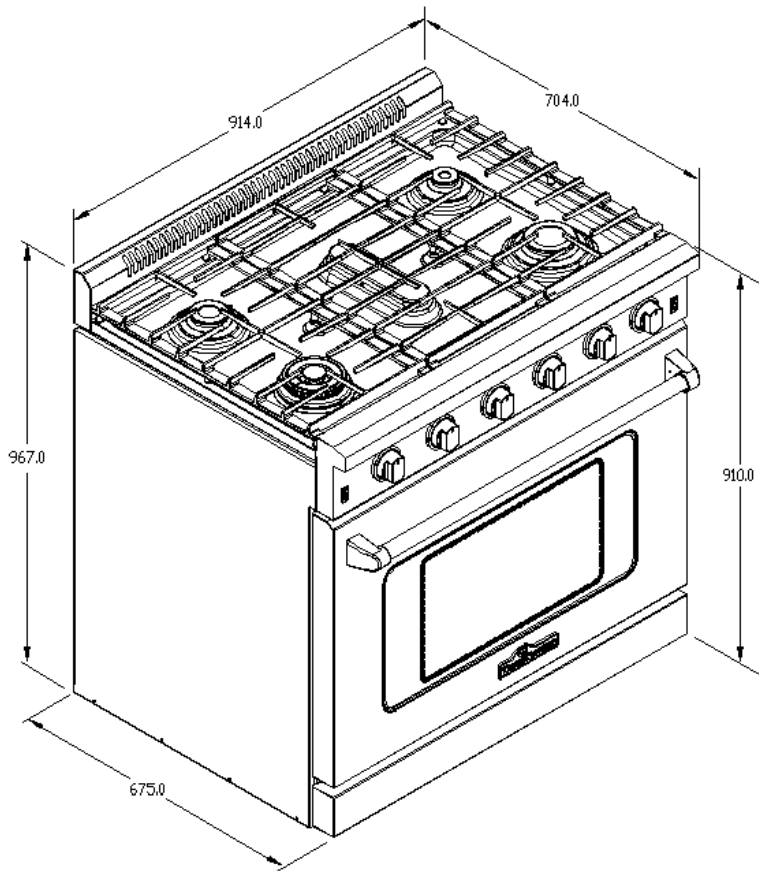
The appliance shall not be used for space heating. This information is based on safety considerations. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.

Dimensions and Clearances

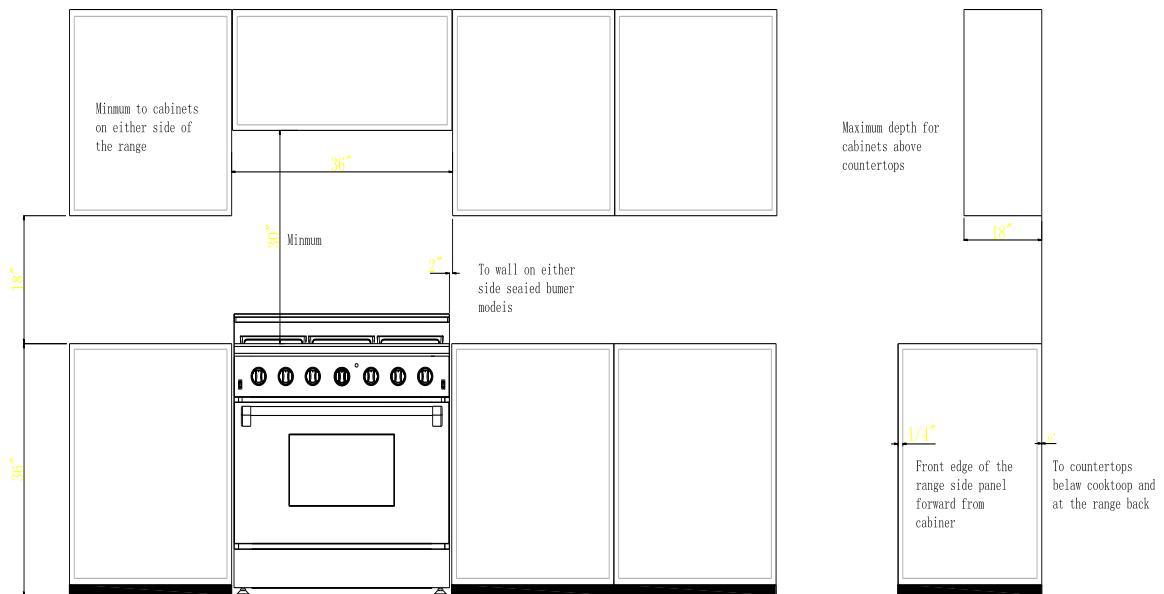
The range may be installed flush to the rear wall. You may install a non-combustible material on the rear wall above the range and up the vent hood. It is not necessary to install non-combustible materials behind the range below the counter top height.

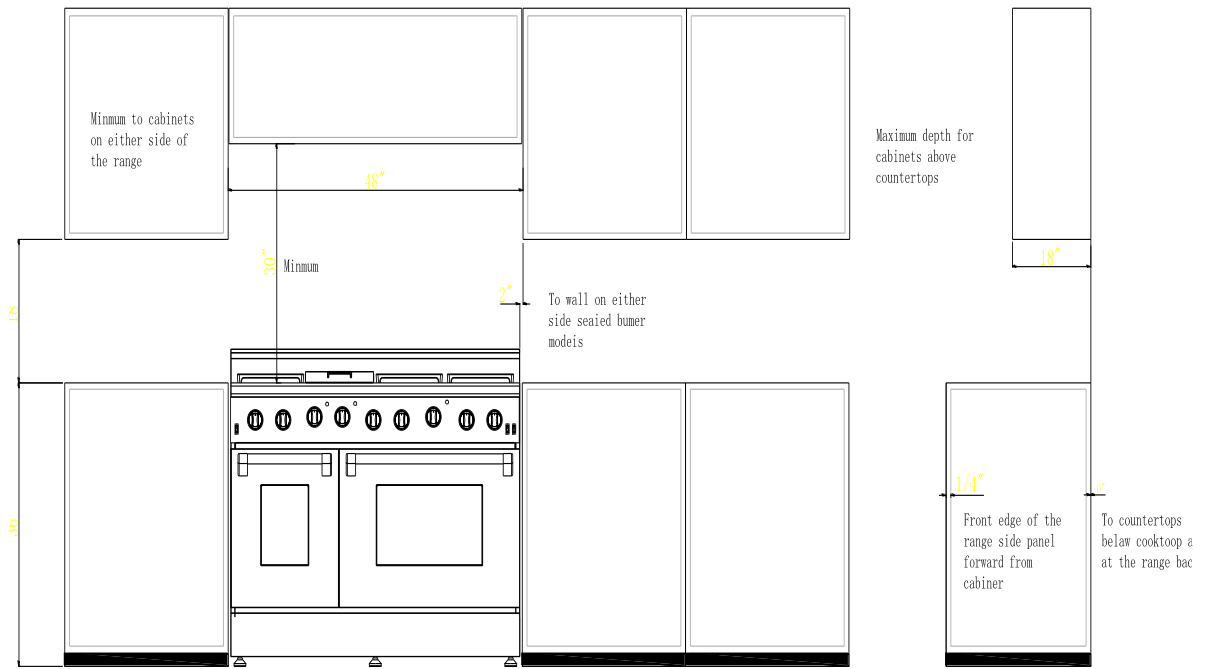
The minimum distance from the side of the range above the counter top to combustible sidewalls must be at least 10 inches.



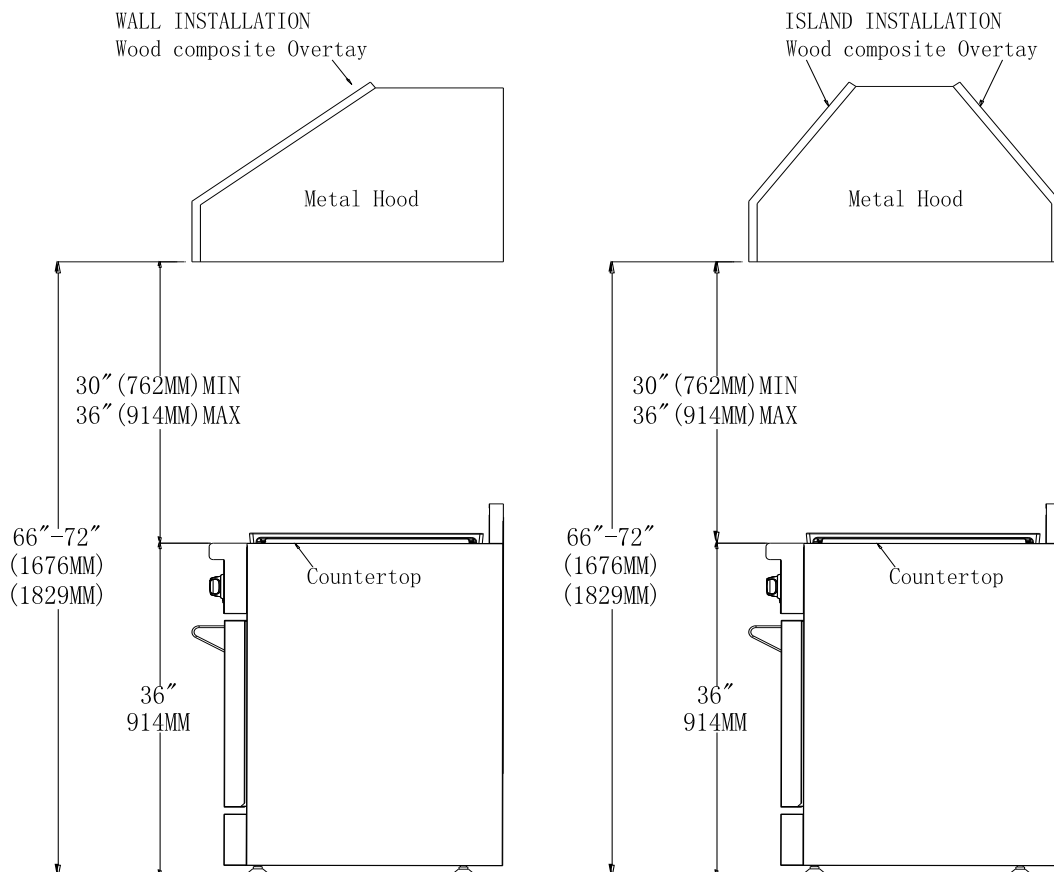


The maximum depth of cabinets installed above cooking tops be 13 in (330mm) or a great specified by the manufactures as tested by the certification agency.





The bottom of the hood should be 30" min. to 36" above the counter top. This would typically result in the bottom of the hood being 66" to 72" above the floor. These dimensions provide safe and efficient operation of the hood.

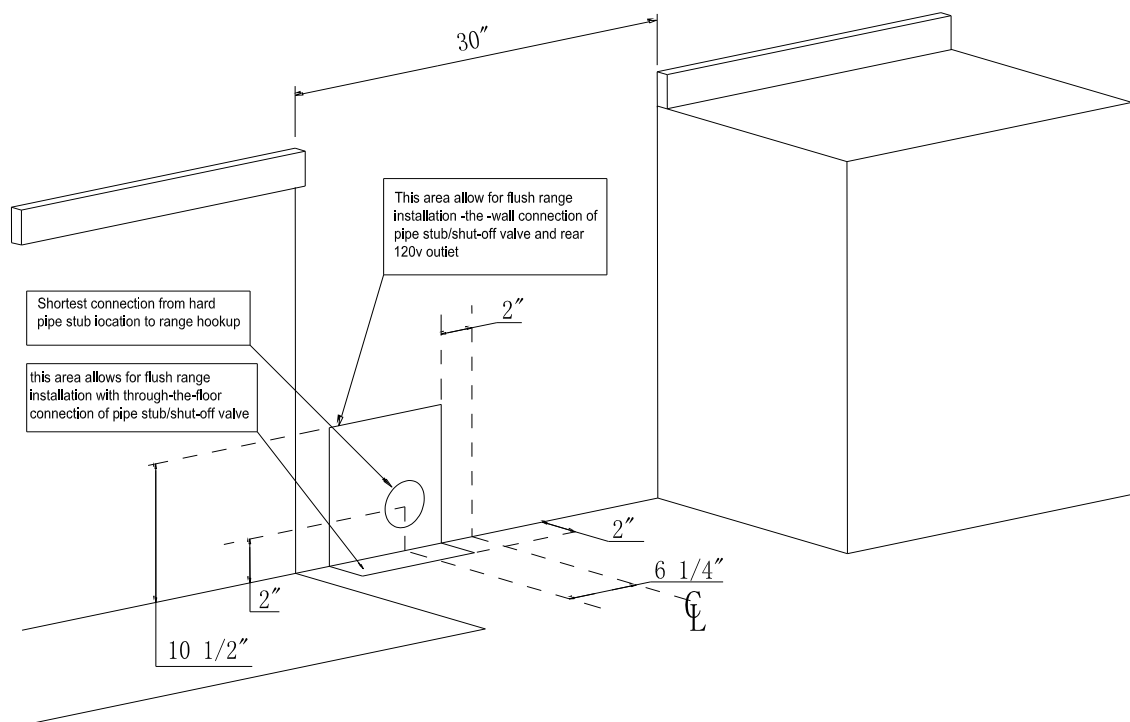


Electric Power Supply Requirements

Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes. A copy of this standard may be obtained from: National Fire Protection Association, 1 Battery March Park, Quincy, Massachusetts 02269-9101.

The power supply must be the correct polarity. Reverse polarity will result in continuous sparking of the electrodes, even after flame ignition. If there is any doubt as to whether the power supply has the correct polarity or grounded, have it checked by a qualified electrician.

Use 120V, 60Hz, and properly grounded branch circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.



Electrical Grounding Instruction:

WARNING

This indoor gas cooking appliance is equipped with a three-prong(grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-pronged receptacle.

1. The power cord is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electrical shock hazard from the range.
2. All cord connected appliance shall include instructions relative to location of the wall receptacle and a warning to the user to disconnect the electrical supply before serving the appliance.
3. Where a standard two-prong wall receptacle is encountered, it is the responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle. Do not cut or remove the grounding prong from the power cord.

CAUTION:Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

Connect Range to Gas Supply

1. Install a manual gas line shut-off valve in the gas line in an easily accessed location outside the range in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.

2. Install male $\frac{1}{2}$ " flare union adapter to $\frac{1}{2}$ " NPT internal thread elbow at inlet of regulator. On models equipped with standard twin burners, install the male pipe thread end of the $\frac{1}{2}$ " flare union adapter to the $\frac{1}{2}$ " NPT internal thread at inlet of pressure regulator. Use a wrench on the regulator fitting to avoid damage.

3. Install male $\frac{1}{2}$ " or $\frac{3}{4}$ " flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to secure the shut-off valve to keep it from turning.

4. The gas supply pressure for checking the regulator setting is 7 in.w.c. (Nature Gas) and 11 inch.w.c. (LP gas) connect flexible gas line connector to the regulator on the range. Position range to permit connection at the shut-off valve.

5. When all connections have been made, make sure all range controls are in the position and turn on main gas supply valve.

6. Leak testing of the appliance shall be conducted according to the manufacture's instructions. Use some soap water (50% water and 50% soap) or a leak detector at all joints and connections to check for leaks in the system. Do not use a flame to check for gas leaks.

7. The appliance must be isolated from the building's gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than $\frac{1}{2}$ psig(3.5kPa).

After installation:

Check ignition of cooktop burners.

Check ignition of oven burner.

Visually check tubular burner (oven burner) re-ignition to be sure both rows of burner ports are relighting each time.

Check for gas leaks at all gas connections(using a gas detector, never a flame).

Check oven bake and convection bake function.

Your range is protected by this warranty

This product has been manufactured by Thor Group, 13831 Oaks Avenue Chino, CA 91710.

Thor Group disclaims all express warranties except for the following:

This warranty applies to products purchased and located in the United States. Products purchased or located outside, this area are excluded.

The warranty does not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper

installation, and improper operation, repair or service of the product by anyone other than an authorized Thor Group, service agency or representative.

Warranties and Duration

Full warranty for Parts and Labor: 2 year

Implied warranties terminate upon expiration of the limited warranty. Some states do not allow limitations on how long implied warranty lasts, so the above limitation may not apply to your implied warranty.

Thor Group will pay for:

All repair labor and cost of replacement parts found to be defective due to material and workmanship. Service must be provided by a Thor Group Authorized Service Agency during normal working hours.

For a Service Agency nearest you, please call 877-288-8099.

Thor Group will not pay for:

This limited warranty does not cover:

1. Service to instruct you on how to use your range to correct house wiring, replace or repair house fuses. Service to correct the installation of your range.
2. Repairs when your range is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
3. Cosmetic damage, including chips, dents, scratches or other damage to the finish of your range, unless such damage results from defects in materials or workmanship and is reported to Thor Group within 30 days from the date of purchase.
4. Costs associated with the removal from your home of your range for repairs. This range is designed to be repaired in the home and only in-home service is covered by this warranty.
5. Damage resulting from misuse, alteration, accident, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical, or use of consumables or cleaning products not approved by Thor Group.
6. Service to repair or replace consumable parts. Consumable parts are not included in the warranty coverage.
7. The removal and re-installation of your range if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
8. This warranty is void if the factory applied serial number has been altered or removed from your range.
9. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
10. Expenses for travel and transportation for product service if your range is located in a remote area where service by an authorized Thor Group service provider is not available.

The warranty applies to appliances purchased and used for personal family or household purposes only. It does not cover appliances. Should the appliances be sold by the original purchaser during the warranty period, the warranty shall extend to the new owner until the expiration date of the original purchaser's warranty period.

Warranty and product registration

Thor Group is not responsible for incidental or consequential damages. Under no circumstances will Thor Group's liability exceed the cost that you paid for the product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusion may not apply to you.

The warranty gives you specific legal rights, and you may also have other rights that vary from state to state. Whenever you call 877-288-8099 (Thor Kitchen Ranges) for technical information and parts sales in the United States or to Request service for your appliance, please have your complete model number and serial number ready. The model

and serial number can be found on the product data plate. Please enter the information requested in the spaces Provided.

Model No. _____ SerialNo. _____

Date of Purchase _____ Purchaser _____

Dealer _____ Suburb _____

Town _____ Country _____

Replaceable parts list	number
Cooking grates	1
Burner cap	2
Flame ring	3
Flame ring base	4
Bottom cup	5
Burner cap	6
Flame ring	7
Flame ring base	8
Bottom cup	9
Drip pan	10
Electrode	11
Simmer jet holder	12
Broil pan cover	13
Broil pan	14
griddle	15
Griddle cover	16
Griddle cover handle	17
electrode	18
Grease tray	19
Igniter hot surface, oven	20
Griddle infrared burner	21
Griddle orifice	22
Igniter hot surface, broiler burner	23
Infrared burner	24
Broiler orifice	25
mainfold	26
8000BTU single valve	27

Oven thermostat	28
Griddle thermostat	29
Main burner valve	30
Control panel supporter	31
Control panel	32
Fan/light switch	33
bezel	34
Top burner Knob	35
Thermostat knob	36
Door hinge receiver	37
Oven frame stainless steel	38
Gasket	39
Kick panel	40
Oven window	41
Door hinge left	42
Oven window	43
Door hinge right	44
Oven window	45
Door frame outer	46
Thor logo	47
Back panel	48
Back splash	49
Door handle supporter left	50
Door handle	51
Door handle supporter right	52
relay	53
Igniter	54
Plug	55

Oven back panel	56
Convection fan	57
Oven rack	58
Oven side panel left	59
Oven rack supporter	60
Regulator	61
Oven floor cover	62
Oven rack support	63
Oven side panel right	64
Oven lamp	65
Side panel right	66
Oven floor cover	67
U shape burner	68
Igniter hot surface oven	69
U shape burner orifice	70
Adjustable leg top	71
Adjustable leg bottom	72
LP kit	73

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<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

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