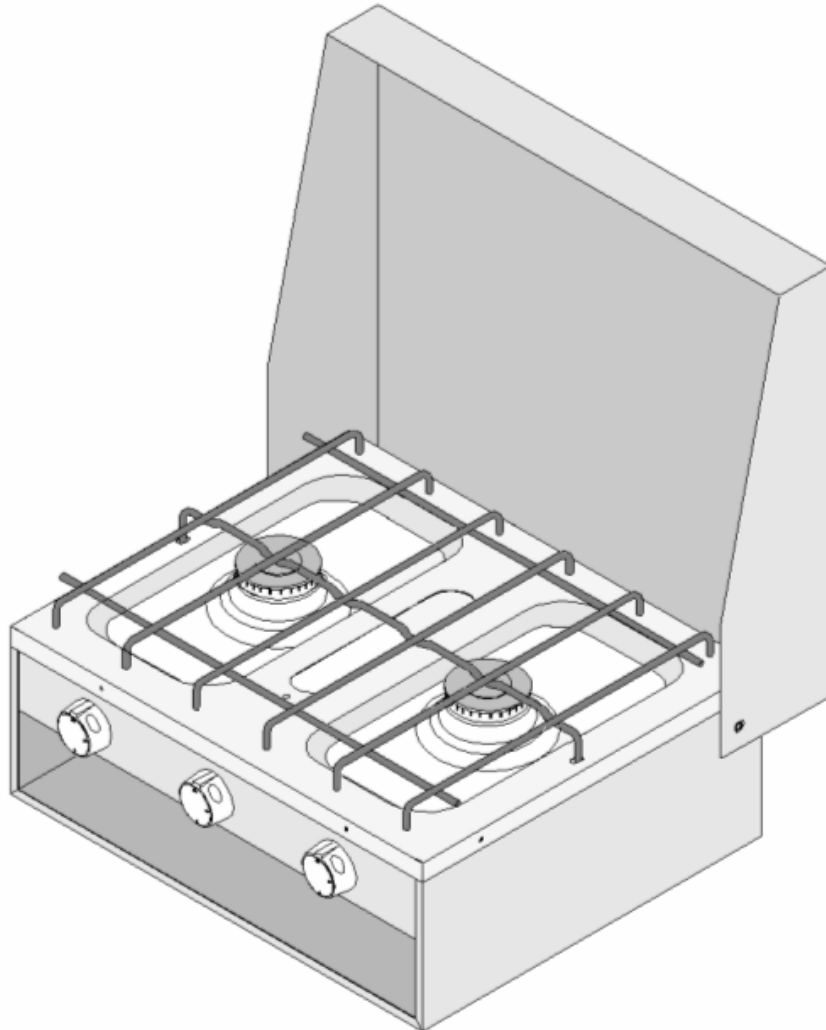


THETFORD

Mk12 HOTPLATE 2 BURNER & GRILL

FOR USE WITH UNIVERSAL LPG



USER AND INSTALLATION INSTRUCTIONS

WARNING

- This appliance must be installed by an authorised person.
 - Only use this appliance in a well ventilated area.
 - Read the instructions before use.

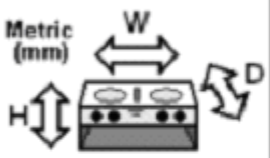
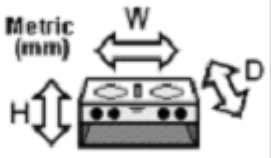
FOR USE IN AUSTRALIA















THETFORD AUSTRALIA PTY LTD
41 LARA WAY CAMPBELLFIELD VIC
TEL: 03 9358 0700 FAX: 03 9357 7060

MODEL	MK12 HOTPLATE
TYPE	2 BURNER AND GRILL CAMPER STOVE
CODE	S~HT27648Z

**Sabaf Control Taps
& Burners**

**Copreci Control Taps
& Somipress Burners**

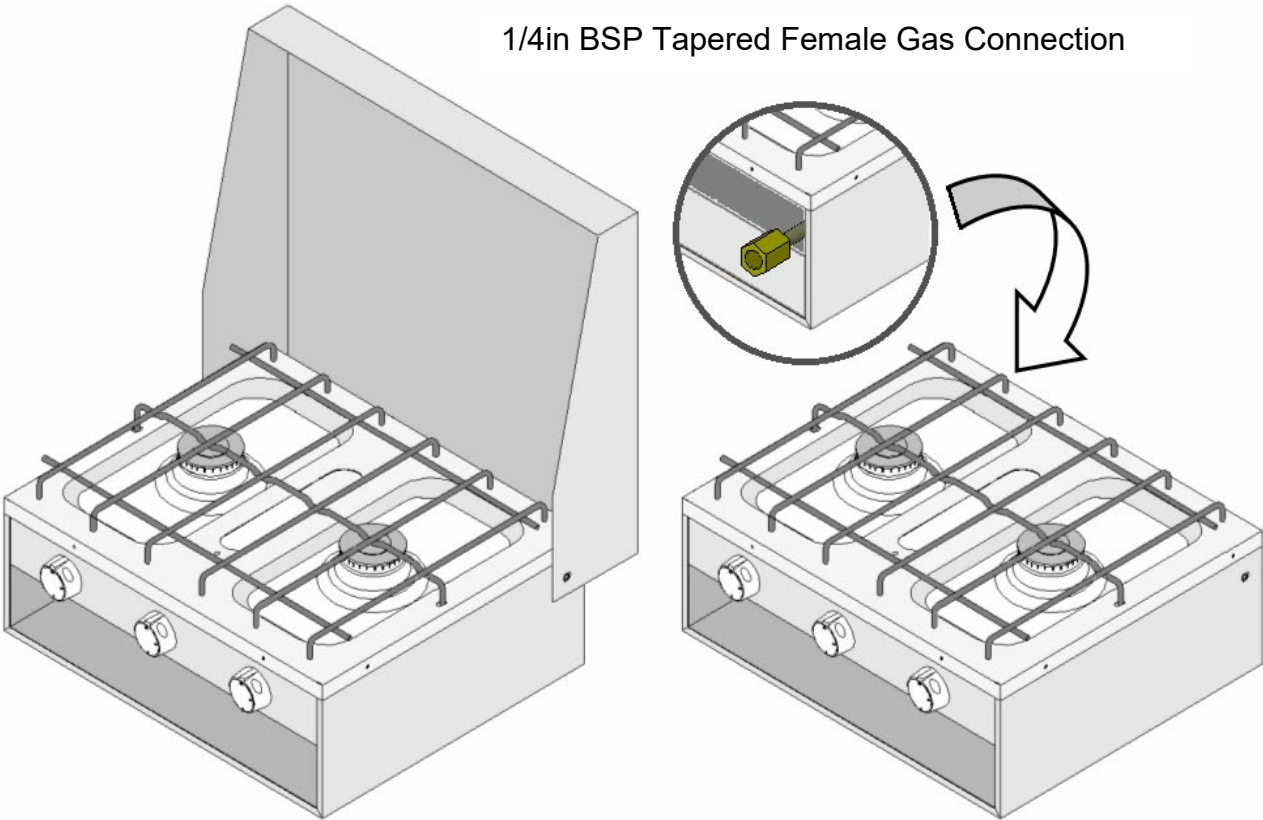
	H (mm)	W (mm)	D (mm)		H (mm)	W (mm)	D (mm)
		152	442		344		152

	 MJ	 mm	 mm		 MJ	 mm	 mm
		2 x 5.4	0.62		0.34		2 x 5.4
	5.4	0.62	0.45		5.4	0.61	0.45
	16.2 MJ/hr				16.2 MJ/hr		
 kg	6.5Kg			 kg	6.5Kg		



- This appliance is designed for Universal LPG and should not be converted for use with any other gas.
- Use only the gas pressure specified.
- Do not modify this appliance

1/4in BSP Tapered Female Gas Connection

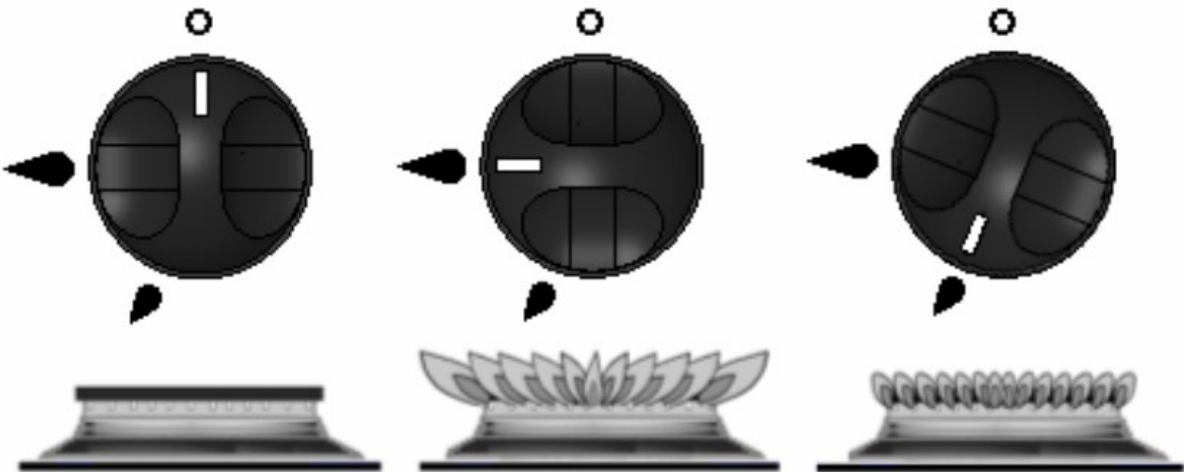


Model: S~HT27648Z

OFF

FULL RATE

LOW RATE



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, AS/NZS5601 and any other relevant statutory regulations.

Data Label

The data label is located on the rear panel of the hotplate. 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

Ventilation must be in accordance with AS/NZS5601 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. When used outdoors, it is recommended that a metal windshield be used.

Location

Choose a location free of draughts, open doors and clear of combustible materials or other fire hazards. The location should ensure convenience of operation and service. Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hotplate.

Any combustible construction above the hotplate must be at least 600mm above the top of the burner and no construction shall be within 450mm above the top of the burner.

The surface that the hotplate sits on should be protected by a layer of non-combustible material to prevent damage by the heat from the grill.

INSTALLATION

This is a cooking appliance for use in a camping environment and must be used on a firm and stable structure in compliance with the location requirements above.

Gas Connection

A 1/4" (BSP) female gas connection is provided on the back of the appliance. Refer to the diagrams for location of the gas inlet. It is recommended that the appliance be connected by copper tubing. For use outdoors a hose assembly complying with AS/NZ1869 may be used. Care should be taken to ensure the hose is not exposed to temperatures exceeding that for which it is certified and is not subjected to abrasion, kinking or deformation. After connection the appliance must be tested for soundness.

This appliance is suitable for use with; **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.

INSTALLATION

If the flame on either the top burners or the grill show a tendency to lift, it is probable that the line pressure is too great. Should there be excessive yellow tips (resulting in sooting) 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.

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

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.



- After installation the appliance **MUST** be tested for soundness
- 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.

MAINTENANCE

We recommend an annual service by an authorised service agent to maintain efficient appliance performance. In between annual service the 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.

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

- Yellow flames (Slight yellow tipping is normal).
- Sooting of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight
- Burners extinguished by cupboard doors.
- Gas valves that are difficult to turn

OPERATION

Using the Hob Burners


Each burner is controlled individually and is monitored by a flame failure sensing device. The respective knob positions for Full Rate, Low rate and Off are shown on page 3.


1. Ensure gas supply is connected and turned on.
2. To light: Push in the control knob and turn anti-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.
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. If required the knob can be turned further anti-clockwise to the simmer position. To turn off, rotate the control knob anti-clockwise until the circle on the knob is aligned with the dot on the fascia panel

Using the Grill

Control of the grill burner is identical to that used for the hob burners. Although the grill does heat up quickly, it is recommended that a few minutes preheat be allowed. The grill pan should be left in position to protect the base lining.

A reversible grill pan trivet enables the correct grilling height to be achieved.

	<ul style="list-style-type: none">• When cooking keep children away from the vicinity. Turn pan handles inwards so they cannot be caught accidentally.• On models fitted with a fold down lid, never operate the appliance with the lid in the closed position.• Never leave fat or oil unattended on the hotplate.• When finished, check that all controls are in the off position.
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	<ul style="list-style-type: none">• DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THE APPLIANCE.• DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.• WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.• IF FITTED IN A CARAVAN OR MOTOR VAN, ALL BURNERS SHOULD BE EXTINGUISHED WHEN THE VEHICLE IN WHICH THE APPLIANCE IS INSTALLED IS MOVING. IT IS RECOMMENDED THE CYLINDER VALVE TO THE APPLIANCE BE TURNED OFF.
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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.
- Universal LPG 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.

SERVICING

ALL SERVICING MUST BE CARRIED OUT BY AN AUTHORISED PERSON

A pressure test point is fitted to the gas manifold located below the control panel. The pressure is measured with the front left burner on high flame and with an inlet pressure of 2.75 kPa (Universal LPG).

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

MANUFACTURED BY:

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

1. Hob Burner Injector removal/replacement

- Remove the pan support by pulling up to release it from the spring clips.
- Remove the appropriate burner cap and skirt.
- With a 7mm A/F socket, unscrew injector from the bottom of the burner mixing tube.
- Replace/refit using the reverse procedure.

2. Thermocouple removal/replacement

- Shut off gas supply and disconnect gas supply pipe from the unit.
- Remove the spring clip retaining the thermocouple at the burner.
- From the underside of the hob, remove the appropriate thermocouple from the gas valve and detach both connections to the shut off switch attached to the hinge
- Remove the thermocouple.
- Replace/refit using reverse procedure



- DO NOT MODIFY THIS APPLIANCE.
- NO PARTS OTHER THAN THOSE SUPPLIED BY THE MANUFACTURER SHOULD BE USED ON THIS APPLIANCE.