

# THETFORD

## BUILD IN APPLIANCES

FOR USE WITH LIQUIFIED PETROLEUM GAS

### MODELS

S~OH70000 S~OH76000 (LPG)  
S~OH71000 S~OH77000 (DUAL FUEL)



## USER AND INSTALLATION INSTRUCTIONS

### WARNING

- Read the instructions before use
- Only use appliance in a well ventilated area
- Install the appliance in accordance with the regulations in force

For use in

**GB NL DE FR ES PT IT SE NO DK SI SK**

THETFORD LIMITED

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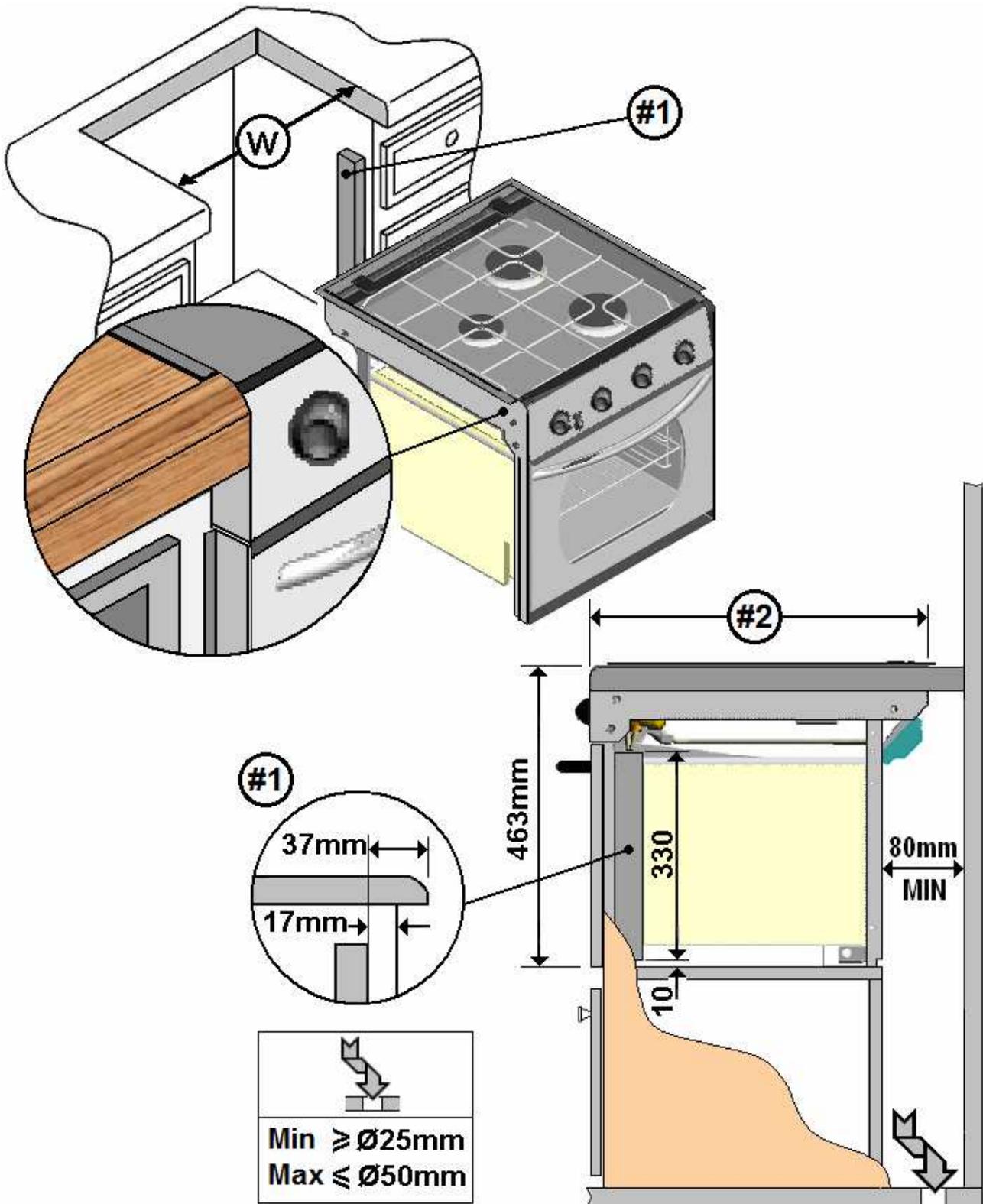


## WARNINGS

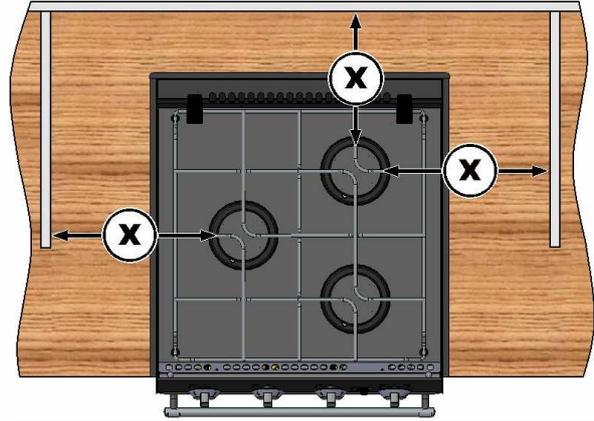
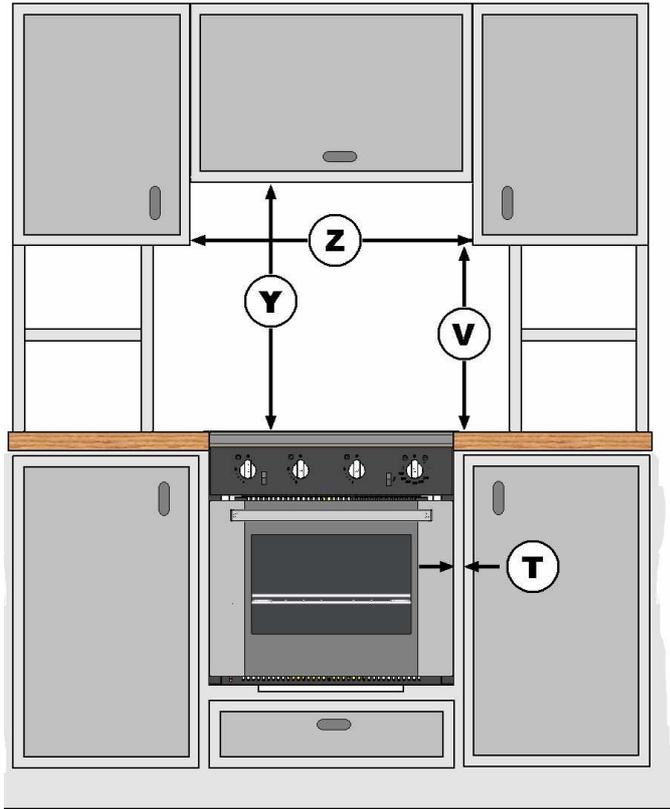


- Appliance and accessible parts become hot during use.
- Avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above, persons with reduced physical, sensory or mental capabilities and/or lack of experience and knowledge only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Never extinguish a fire with water, switch off the appliance and cover flame with lid or fire blanket.
- Danger of Fire: Do not store items on the cooking surface.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Never use a steam cleaner to clean appliance.

TRIPLEX COOKER RANGE	
TRIPLEX	TRIPLEX 'WIDE'
S~OH70000 and S~OH71000	S~OH76000 and S~OH77000
W = 445mm <sup>+2.0</sup> / <sub>-0.0</sub>	W = 496mm <sup>+2.0</sup> / <sub>-0.0</sub>
#1 = Side battens (optional) 15x40x330	#1 = Side battens (optional) 15x40x330
#2 = Worktop Cutout 493mm	#2 = Worktop Cutout 493mm



## MINIMUM DISTANCE TO COMBUSTIBLE MATERIAL



- Recommended minimum dimensions to combustible material
- Installers should verify with furniture manufacturer suitability of materials

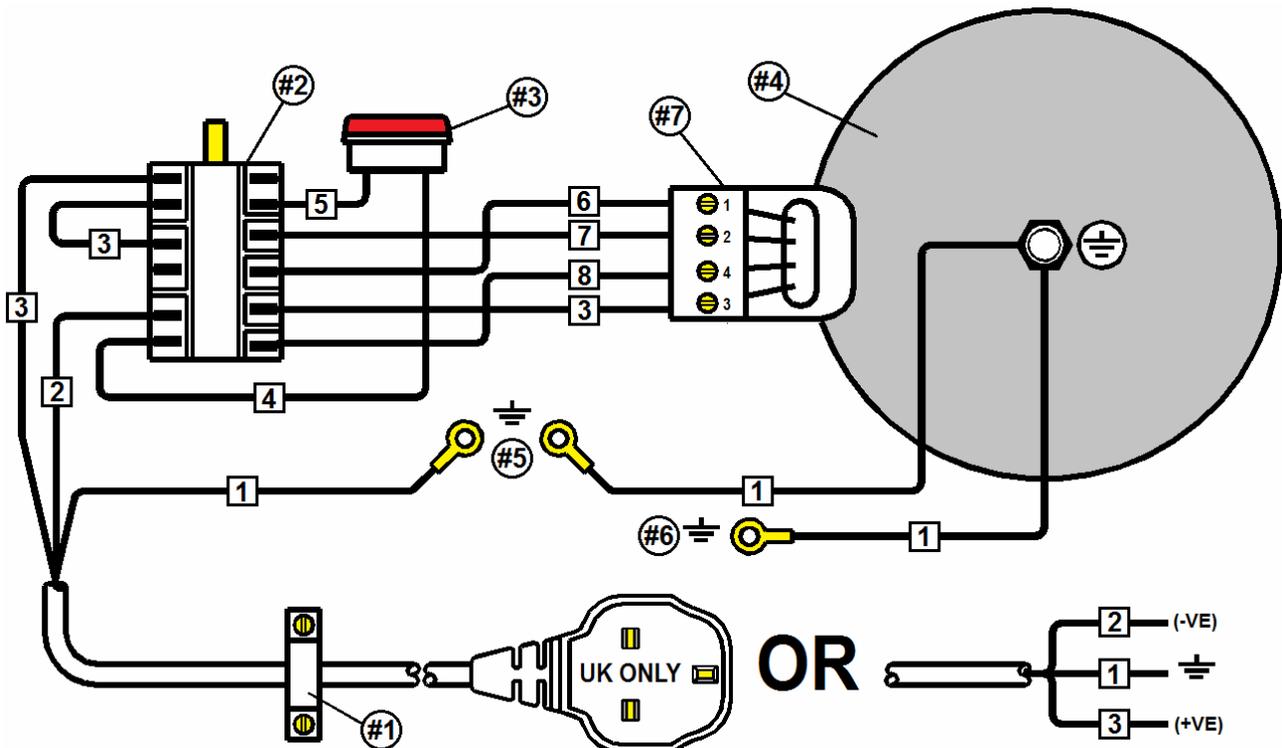
**T ≥ 10mm**  
**X ≥ 200mm**

**V ≥ 400mm**  
**Y & Z ≥ 500mm**

## WIRING DIAGRAM

1	GREEN & YELLOW	2	BLUE	3	BROWN	4	BLACK
5	RED	6	YELLOW	7	PURPLE	8	WHITE

#1	CABLE CLAMP	#2	ROTARY SWITCH	#3	WARNING LAMP	#4	HOTPLATE
#5	EARTH- FASCIA SUPPORT BRACKET	#6	EARTH-BURNER SUPPORT FRAME	#7	HOTPLATE CONNECTIONS		



# SPECIFICATION

TRIPLEX COOKER RANGE						
			S-OH70000		S-OH71000	
			9.2kW Model		7.0kW Dual Fuel	
			H	W	D	H
468	456	500	468	456	500	500
<b>V<sup>3</sup>=</b>			36Ltrs	<b>V<sup>3</sup>=</b>		36Ltrs

TRIPLEX 'WIDE' COOKER RANGE						
			S-OH76000		S-OH77000	
			8.6kW Model		7.0kW Dual Fuel	
			H	W	D	H
468	496	500	468	496	500	500
<b>V<sup>3</sup>=</b>			36Ltrs	<b>V<sup>3</sup>=</b>		36Ltrs

Components	Sabaf burners & taps					
	9.2kW Model		7.0kW Dual Fuel		7.0kW Dual Fuel	
Identification: Manufacturers name on burner spreader & cup 						
	1x1.8kW	0.67	0.34	1x1.5kW	0.62	0.34
	1x1.8kW	0.67	0.34	1x1.5kW	0.62	0.34
	1x 2.4kW	0.78	0.45	1x800W	230/240V~50Hz	
	1.6kW	0.62		1.6kW	0.62	
	1.6kW	0.59	0.35	1.6kW	0.59	0.35
	9.2kW			6.2kW Gas 800W Electric		
	21.5Kg			23.1Kg		

**Gas Category:**  
**CAT I<sub>3</sub>+ (28-30/37)**  
**BUTANE (G30) 28-30 mbar**  
**PROPANE (G31) 37 mbar**

Components	Sabaf burners & taps					
	8.6kW Model		7.0kW Dual Fuel		7.0kW Dual Fuel	
Identification: Manufacturers name on burner spreader & cup 						
	1x1.5kW	0.62	0.34	1x1.5kW	0.62	0.34
	1x1.5kW	0.62	0.34	1x1.5kW	0.62	0.34
	1x 2.4kW	0.78	0.45	1x800W	230/240V~50Hz	
	1.6kW	0.62		1.6kW	0.62	
	1.6kW	0.59	0.35	1.6kW	0.59	0.35
	8.6kW			6.2kW Gas 800W Electric		
	23.0Kg			24.6Kg		

**CAT I<sub>3</sub> B/IP (30)**  
**BUTANE (G30) 30 mbar**  
**PROPANE (G31) 30 mbar**

## INTRODUCTION

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 is designed for either high or low level installations. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. Please refer to the methods of installation within this handbook.

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 the 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 appliance should have an air supply in accordance with local, national and European standards.

### **Position**

This appliance must be positioned free from draughts, which may affect the combustion and in a manner that will prevent the accumulation of unburnt gas. When in use ensure that air vents are not inadvertently blocked or shut off.

We recommend that all ventilation holes in the appliance cabinet are baffled, to prevent direct draughts on the appliance.



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

## OPERATION

Ensure the gas cylinder is turned on.

In the event of a gas smell, turn off at the cylinder and contact supplier.

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

Depending on the gas being used, the burners should flame as follows:-

Propane - The flames should burn quietly with a blue/green colour with no sign of yellow tips.

Butane - Normally on initial lighting, a small amount of yellow tipping will occur. This then slightly increases as the burner heats up.

All burners are controlled individually and each is monitored by a thermocouple probe. 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

## OPERATION

### Gas Burners

(1) Ensure gas supply is connected and turned on. (2) Push in the control knob and turn anticlockwise to full rate – large flame (🔥). (3) Continue depressing the knob whilst holding a lighted match to the burner. (4) After the burner is lit continue depressing the knob for approximately 10 - 15 seconds. (5) Release knob and turn to required heat setting. (6) If burner has not lit within 15 seconds, release knob and wait at least 1 minute before repeating operations (2) to (5). (7) To turn off, rotate the control knob until the line on the knob is aligned with dot on the control panel.

For models fitted with Spark Ignition the procedure is similar except that the burner is ignited by depressing the ignition button located on the fascia.

Always make sure the control knob is in the off position when you have finished using the hotplate burners.



- Avoid old or misshapen pans as these may cause instability.
- The two in line Hob burners on this appliance will support pans from 10 to 20cm. The single hob burner will support pans from 10 to 22cm.
- Using larger pans may reduce performance or cause damage
- The lid must be opened fully prior to using the hotplate burners.

### Electric Hotplate (Dual Fuel Models Only)

(1) Ensure the electricity is switched on. (2) The hotplate control is numbered from 1 (Low) to 6 (High). To turn it on, rotate the knob either clockwise or anti-clockwise to the required heat setting. (3) To turn the hotplate off, rotate the knob until the line or pointer on the knob lines up with the zero on the control panel.

The hotplate is a sealed construction and transfers heat through conduction. For maximum efficiency use the correct size pan with a flat heavy gauge base. The pan size should be the same or slightly larger than the hotplate (up to 1" / 2.5 cm oversize).

Before using your hotplate for the first time, we recommend that you prime and then season it.

#### **To prime the hotplate:-**

Switch on the hotplate for a short period, without a pan, to harden and burn off the coating. Use a medium to high setting for 3 – 5 minutes. A non toxic smoke may occur during this process. Allow it to cool, then season.

#### **To season the hotplate:-**

Heat the hotplate for 30 seconds on a medium setting, then switch off. Pour a minimal amount of unsalted vegetable oil onto a clean dry cloth or paper towel, and apply a thin coat of oil to the hotplate surface. Wipe off any excess oil, then heat the hotplate on a medium setting for 1 minute. Occasional seasoning will help to maintain the appearance.



- Children should be supervised to ensure they do not play with the appliance
- Glass lids may shatter when heated. Turn off all burners and hotplate and allow to cool before closing the glass lid.
- Remove all spillage from the surface of the glass lid before opening.

## OPERATION



- The control tap on this appliance operates both the Grill and Oven burner. To ensure safe operation it is not possible to operate both burners at the same time.
- The grill must only be used with the door open
- Prior to lighting the grill the heat deflector below the fascia should be pulled out.
- Never adjust the heat deflector without using hand protection – ie oven gloves.

### Using The Grill

**(1)** Ensure gas cylinder/supply is connected and turned on. **(2)** Open door, push in the control knob and turn clockwise to the large flame symbol (🔥). **(3)** Continue depressing the knob whilst holding a lighted match to the burner. **(4)** After the burner is lit continue depressing the knob for approximately 10 - 15 seconds before releasing the knob. **(5)** If burner has not lit within 15 seconds, release knob and wait at least 1 minute before repeating operations (2) to (4). **(6)** To turn off, rotate the control knob until the line on the knob is aligned with dot on the control panel. **(7)** Always make sure the control knob is in the off position when you have finished grilling.

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.

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

Although the grill heats 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.

Depending on the food to be cooked the correct grilling height can be achieved by inverting the pan trivet into either the high or low position



- 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.



- 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.
- Always remove the handle when the pan is in use.

## OPERATION

### Using The Oven

(1) Ensure gas cylinder/supply is connected and turned on. (2) Open door, push in the control knob and turn to full rate (Gas Mark 9, 240°C). (3) Continue depressing the knob whilst holding a lighted match to the burner. (4) After the burner is lit continue depressing the knob for approximately 10 - 15 seconds. (5) Release the knob and turn to required heat setting. (6) If the burner has not lit within 15 seconds, release knob and wait at least 1 minute before repeating operations (2) to (5). (7) Place the oven shelf in the required position and close the door. (8) Although the oven heats up quickly, it is recommended that a 10 minutes preheat be allowed. The oven should reach full temperature in about 15-20mins. (9) To turn off, rotate the control knob until the line on the knob is aligned with dot on the control panel. (9) Always make sure the control knob is in the off position when you have finished.

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.

The oven shelf has been designed to allow good circulation at the rear of the oven. A raised bar at the rear of the shelf prevents trays or dishes making contact with the back of the oven. To remove a shelf, pull forward until it stops, raise at front and remove. Installation of a shelf is the reverse of this procedure.



Before using your oven for the first time we recommend the following procedure:-

Clean all surfaces with hot soapy water. Light the oven and set control knob to Gas Mark 5 (200°C). Heat the oven for about 30 minutes to eliminate any residual factory lubricants that might impart unpleasant smells to cooked food. A non-toxic smoke may occur during this procedure, open any windows and turn on mechanical ventilators to help remove the smoke.



- The pans and trays supplied with this appliance are the maximum sizes recommended for use. Larger pans and trays may restrict good circulation of heat, increasing cooking times.
- Always ensure food is properly cooked prior to serving.

### Temperature Control

The temperature in the oven is controlled by a thermostatic gas tap and is variable over the range 130°C to 240°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 top and centre, and centre to bottom is approximately equivalent to one gas mark. Good use can be made of the temperature variation in several dishes requiring different temperatures may 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, allow adequate spacing to ensure free circulation of heat. When roasting with aluminium foil ensure the foil does not impair circulation of heat or block any the oven flue outlet.

## OPERATION

Gas Mark	Temperature (Centre of Oven)			Dish
	265-275°F	130-135°C		
¼ - ½			Very cool	Meringues
1	285	140	Cool	Stewed fruit
2	300	150	Cool	Rich fruit cake, rice pudding
3	330	165	Warm	Baked custard, shortbread fingers
4	355	180	Moderate	Victoria sandwich
5	385	195	Fairly hot	Whisked sponges, ginger nuts
6	410	210	Hot	Short crust pastry
7	430	220	Hot	Bread, scones, flaky pastry
8	445	230	Very hot	Puff pastry
9	465	240	Very hot	Quick browning

### Do's And Don'ts

- DO read the user instructions carefully before using the appliance for the first time.
- DO allow the oven to heat before using for the first time, in order to expel any smells before the introduction of food.
- DO clean the appliance regularly.
- DO remove spills as soon as they occur.
- DO always use oven gloves when removing food shelves and trays from the oven.
- DO check that controls are in the off position when finished.
- DO NOT allow children near the cooker when in use. Turn pan handles away from the front so that they cannot be caught accidentally.
- DO NOT allow fats or oils to build up in the oven trays or base.
- DO NOT use abrasive cleaners or powders that will scratch the surfaces of the appliance.
- DO NOT under any circumstances use the oven as a space heater.
- DO NOT put heavy objects onto open grill and oven doors.

### Leaks

If a smell of gas becomes apparent, the supply should be turned off at the cylinder **IMMEDIATELY**. Extinguish naked lights including cigarettes and pipes. Do not operate electrical switches. Open all doors and windows to disperse any gas escape. Butane/Propane gas is heavier than air; any escaping gas will 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.

## **INSTALLATION**

### **Regulations And Standards**

In your own interest of safety, it is law that all gas appliances are installed and serviced by an approved competent person, in accordance with the local and National/European standards in force. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using this appliance.

### **Ventilation**

This appliance is suitable for installation into Holiday Homes, Touring Caravans and Boats. In all cases the national standards with regard to ventilation for the particular vehicle into which the appliance is to be installed must be adhered to.

The European Standard EN1949 - "Specification for the installation of LPG systems in leisure and other road vehicles", specifies appliances be installed in accordance with the manufacturer's instructions, including the adequate provision to avoid the accumulation of un-burnt gases. We recommend a floor vent, venting to the outside, with minimum size Ø12mm, maximum Ø50mm, which should be baffled to prevent direct draughts to the appliance.

### **Location of Appliance**

This appliance may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or a shower. LP gas appliances must not be fitted below ground level. e.g. in a basement.

### **Position**

A cutout should be prepared as shown in the enclosed diagrams. The cutout **MUST** comply with the dimensions shown and include the low ventilation indicated by  in the diagrams.

A horizontal distance of 200mm must exist between the edge of the burners and combustible material unless protected by a layer of non-combustible material. Unless the appliance is fitted with a glass lid a non-combustible heat shield (splash back) must be fitted onto the rear wall directly behind the appliance.

The appliance should be fixed in place using the fixing screw positions located in the front trim assembly. Depending on model these are located as follows:-

- 2 in each side trim of the Grill opening
- 2 in each side trim of the Oven opening

Make sure the appliance is fully home in the cabinet/aperture before fixing in place.

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. Ensure all combustible materials such as curtains and shelves are well clear of the appliance.

On completion of the installation a warning notice complying to EN721 Annex A should be affixed adjacent to the appliance.



- After installation the appliance **MUST** be tested for soundness
- The gas supply pressure to which this appliance is connected **MUST** not rise or fall by more than 2.5mbar from nominal, when all appliances connected to the supply are operated simultaneously.

## **INSTALLATION**

The performance of this appliance meets the requirements of the European Standard for Domestic Cooking Appliances (EN30) which specifies a maximum allowable temperature rise of the furniture into which the appliance is installed of 65°C above the ambient temperature. The installer should verify all furniture materials are suitable – ie plastic materials may have a softening point lower than specified above.

We recommend the installation follows the minimum dimensions shown in this manual as any deviation could result in excessive temperature rise. If minimum dimensions must be reduced, due to design constraints, a temperature rise test of all furniture fitted around the unit **MUST** be performed. The design is deemed permissible providing the results of this test comply with all standards in force and the requirements detailed within the furniture manufacturer's material specification. Where minimum dimensions are reduced we recommend protecting with non combustible material.

### **Gas Connection**

Prior to connection ensure the local conditions for gas type and gas pressure match the appliance specification. (Gas type and pressure for this appliance are printed on the databadge located on the base of appliance)

The Ø8mm gas inlet is located to the rear of the appliance. Prior to connection remove the plastic protection plug from the fitting. The appliance **MUST** be connected using metal pipe manufactured from either copper, seam welded steel, seamless steel or stainless steel, which complies to the requirements of EN1949. Rubber tubing **MUST NOT** be used.

### **Electrical Connection**

#### **Spark Ignition (12V DC)**

The spark ignition generator **MUST** only be connected to a suitable 12V DC supply. We recommend connecting to the generator using sheathed spade connectors.

#### **Dual Fuel models (230-240V ~ 50Hz)**

##### *Models fitted with power cord only*

This appliance is supplied with a double insulated cord, type 227 IEC 53, HO5V V-F, which is suitable for use up to 4 amps. This should be connected to a double pole switched mains supply, with 3mm minimum contact separation at all poles in accordance with the wiring rules. Ensure that all electrical cables and wires are routed well clear of any heat source, including this appliance. Do not allow the cord to hang loose into the lower compartment. The switch must be accessible after installation.

##### *Models fitted with plug and power cord (UK only)*

This appliance is supplied with a plug attached to the end of the power cord, for connection to a switched wall mounted socket. After connection ensure the power cord and any other electrical wires are routed well clear of any heat source, including this appliance. Do not allow the cord to hang loose into the lower compartment. The switched socket must be accessible after installation.



If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

## INSTALLATION



To ensure correct operation and prevent changes in air pressure affecting oven performance we recommend the following installation requirements:-

- Built into self contained cabinet which is not connected to externally vented chambers in adjacent furniture, other than correct size gas dropouts.
- Holes for cables & pipes have minimum clearance where possible
- A gas escape hole **MUST** be fitted.
- Any low level vents **MUST NOT** be located in the appliance aperture
- Cupboards below appliance **MUST** not allow gas to enter the living area.
- Air vents and gas escape holes **MUST** be kept clear

## MAINTENANCE

This appliance needs little maintenance other than cleaning. All parts should be cleaned using warm soapy water. Do not use abrasive cleaners, steel wool or cleansing powders. When cleaning the burner ring it is essential to ensure that the holes do not become blocked. The control knobs are a push fit and can be removed for cleaning. They are interchangeable without affecting the sense of operation.

## SERVICING

All servicing must be carried out by an approved competent person. Before any service work is started, the appliance should have been left to cool and be disconnected at the mains socket. After each service the appliance must be checked for gas soundness.

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

Model Code <b>SCK13950</b>		Serial No. <b>10-32-349499001</b>		<b>THETFORD</b> TEL +44 (0) 114 273 8157
Model Range: <b>Aspire CK13000</b>				
CE – 0359BT859		ΣQn – 8.2kW(591g/hr)		12V SPARK IGN
G30 G31	CAT I3+(28/30-37)	CAT I3B/P(30)		(220V - 240V)~50Hz 800W
	BUTANE 28-30mbar	BUTANE 30mbar		
	PROPANE 37mbar	PROPANE 30mbar		
	AT,CZ,DE,DK,HU,LU,NL,NO,SE,SI	BE,CH,CZ,ES,FR,GB,GR,IE,IT,PT,SK,SI		



- 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.
- If the supply cord is damaged, it must only be replaced by the manufacturer or his representative in order to avoid a hazard.

### 1. **Disconnect from gas supply**

Lift and remove the bottom plinth to gain access, then disconnect the gas supply. If the appliance is Dual Fuel, disconnect/isolate the electric supply.

### 2. **Remove hob surface**

Disconnect from gas supply (1) and electric supply if Dual Fuel. Lift off the Panrest and remove the two screws securing each burner spreader. Remove front fascia by removing all push on control knobs and unscrew the two recessed fixed nuts and both fascia retaining screws. Carefully lift off the fascia and if spark ignition fitted remove the two spade connectors from the rear of the toggle switch. Remove the two central screws securing the pressing to the rear box section. Remove the two front retaining screws located each side and accessed through the outer slots on the angled front. Grasp the hob by the angled front face, carefully lift the hob surface from the front to allow the rear edge to unhook from the rear box section. Note:- On Dual Fuel appliances, remove the hotplate rear cover and disconnect the power leads. The hob surface should be put onto a suitable surface.

### 3. **Remove appliance from housing**

Disconnect from gas supply (1). Open the oven door and remove the 2 screws from each side trim - note the appliance can either be front or side fixed, see under **Fixing**, page 12. Open the glass lid and remove the 2 screws from each side trim. Carefully slide the appliance out one third and check for any possible snagging of wires or pipes. If the appliance is Dual Fuel, disconnect supply lead from rear terminal block. If OK, lift appliance out onto a suitable surface.

### 4. **Control replacement**

#### **Hob controls**

Disconnect from gas supply (1). Remove hob surface (2). Unscrew the corresponding pipe and thermocouple and remove from the control. Remove the locknut from the front of the control panel. Disengage the control from the gas rail and remove.

#### **Oven and Grill control**

As above instructions but remove appliance from housing to gain access to the oven thermostat, grill and oven thermocouples. Open the oven door and unscrew the 2 screws holding the thermostat probe in position and push the probe back out through the hole in the rear of oven. Remove the retaining screws from on top and underneath the control. Disconnect the inlet pipe and two burner supply pipes. Remove the fittings off the old control and fit on the replacement.

### 5. **Remove the grill burner**

Disconnect from gas supply (1). Remove appliance from housing (3). Remove hob surface (2). Remove the two screws retaining the heat deflector. Remove the insulation wrap and remove the three grill flue retaining screws – two beneath the fascia panel, one located on top rear of flue cover. Lift off the flue cover. Lever off starlock washers retaining the grill burner.

### 6. **Spark Ignition (where fitted)**

Disconnect from gas supply (1). Remove appliance from housing (2).

**Grill burner** – At rear of appliance remove the screw from the bracket and spark ignition probe. Trace the electrode wire back to the generator and pull off the connector.

**Oven burner** - Trace the electrode wire up the back of the cooker to the generator and pull off the connector. Unscrew the fixing screw on the spark electrode inside the oven cavity, then carefully pull the electrode from inside the oven and remove.

**Piezo Spark Generator replacement** - Remove all electrode wires. Remove the lock nut and carefully remove from panel.

### Spark Ignition Continued .....

**12v Spark Generator replacement** - Located at the rear of appliance. Remove all electrode wires, unscrew the two retaining screws and lift off the unit.

**7. Grill burner injector (No62)**

Disconnect from gas supply (1). Remove appliance from housing (2).

Release the locking screw on the injector holder, disengage the grill pipe from the control and remove the injector.

**8. Oven burner injector (No59)**

Open the oven door and unscrew the burner retaining screw, slide the burner to the left and lift out. The injector is exposed to the right hand side of the cut out.

Unscrew the injector.

**9. Thermocouple replacement**

Disconnect from gas supply (1). Remove appliance from housing (2).

**Grill burner** - Unscrew the thermocouple from the control. Unscrew the nut at the burner.

**Oven burner** - Unscrew the thermocouple from the control. Inside the oven cavity, the thermocouple is found just above the burner on the rear wall. Unscrew the locknut and pull out the thermocouple from the rear of the appliance.

**10. Removing Drop Down Oven Door**

Open the door and engage catch to hook on each hinge. Lift the door and pull out of front trim.