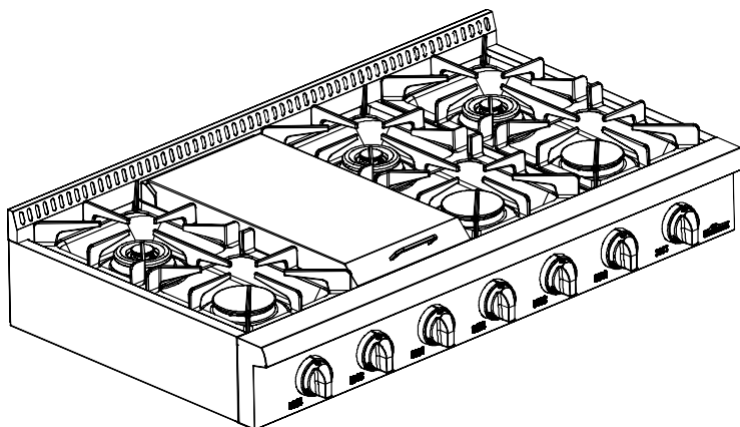




## PROFESSIONAL GAS RANGETOPS USER MANUAL & INSTALLATION GUIDE



Models  
HRT3003U  
HRT3618U  
HRT4806U

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## Welcome & Congratulations

Congratulations on your purchase of a Thor Kitchen rangetop!  
We are very proud of our products and are completely committed to provide you with the best cooking experience. Your satisfaction is our top priority.

Please read through this manual prior to installation, it contains important information to help you properly use & maintain your new gas rangetop.

### **IMPORTANT NOTE:**

Inspect the product and packaging to verify no shipping damage to the product.

**DO NOT** return this product to the original seller.

Please reach us for help (+1 877-288-8099, or email [service@thorgroup.us](mailto:service@thorgroup.us)) , and we will do our best to help you.

### **Questions?**

**+1 877-288-8099 [service@thorgroup](mailto:service@thorgroup)**

[www.thorkitchen.com](http://www.thorkitchen.com)

13831 Oaks Ave.  
Chino, CA 91710

We look forward to hearing from you!

## Gas Rangetop Installation

**IMPORTANT NOTE:** This installation must be completed by a qualified appliance installer, service company or gas supplier.

Read this entire installation manual carefully prior to installation and save for the local inspector's reference. Keep this installation manual for future reference. If you have any question, please contact our service department immediately for assistance.

The appliance must be installed in accordance with National Electrical Codes, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit breaker or time delay fuse.

Thor Kitchen gas rangetop are manufacture for use with natural gas or liquid propane gas (LP).

Features and specifications are subject to change at any time without notice. Visit [thorkitchen.com](http://thorkitchen.com) for the most up-to-date information or call us at 877-288-8099 during regular office hour: 9am – 5pm (M-F / PST)

To ensure the safe use of Thor Kitchen equipment, please take note of the following types of highlighted information throughout this guide.

- **IMPORTANT NOTE** Important information that needs your attention.
- **CAUTION** indicate a situation where minor injury or product damage may occur if instructions are not followed.
- **WARNING** states a hazard that may cause serious injury or death if precautions are not followed.



**▲ WARNING**

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

**IMPORTANT INSTRUCTIONS**

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by a Thor Kitchen authorized service partner.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- A ventilation hood is recommended for use with the Thor Kitchen gas rangetop.
- In Massachusetts: Installations and repairs must be performed by a qualified or licensed contractor, plumber or gasfitter qualified or licensed by the state, province, or region where this appliance is being installed. Only use gas shut-off valves approved for use within the state, province, or region where this appliance is being installed. A flexible gas connector, when used, must not exceed 3' (.9 m).

**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.
- Call your gas supplier Immediately from a neighbor's phone. Follow any instructions from the gas supplier for your own safety.
- Call your local fire department if you cannot reach your gas supplier.

**WARNINGS:**

**Children should not play with packaging material**

Dispose the carton and plastic bags after the range top is unpacked. Cartons covered with rugs, bedspreads, or plastic sheets can become air-tight chambers.

**Remove all staples from the carton**

Staples can cause severe cuts and destroy finishes if they come in contact with other appliances or furniture.

**Carefully read and follow all instructions prior using your new rangetop**

Be safety conscious. The preparation of food on a range top requires temperatures that could cause severe burns.

**Proposition 65**

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm.

Burning of gas can result in exposing low level of listed substances, including formaldehyde, benzene, soot and carbon monoxide. This is caused primarily from the incomplete combustion of natural gas or LP gas. Properly adjusted burners will minimize incomplete combustion.

By opening a window, using a ventilating hood or fan can minimized the exposure to these substances.

**Proper installation**

Thor kitchen gas rangetop must be properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1-latest edition, and the National Electrical Code ANSI/NFPA No.70-latest edition.

**Installation & safety**

Ask your dealer to recommend a qualified technician and an authorized repair service. Have the technician familiarize you with the locations of the manual gas shut off valve and gas meter in the event it is necessary to shut off gas supply to the range top during an emergency.

**DO NOT REPAIR OR REPLACE** any part of the appliance unless specifically recommended by owner's manual or customer service department.

Repair service should be done by Thor kitchen authorized technician/service partner only. This will reduce the risk of personal injury and damage to the product.

**WARNING!**

- DO NOT store any flammable materials near surface burners. The type of materials includes paper, plastic and flammable liquids.
- Do not store explosives, such as aerosol cans, on or near the range top
- Failed to follow this owner's manual could lead to serious injury or damage to the product

**WARNING!**

**DO NOT TOUCH SURFACE BURNERS OR AREAS NEAR THESE BURNERS**

Surface burners may be hot after use, even though the flame is not visible or contact the surface directly. Areas near surface burners may become hot enough to cause burns during and after use.

Do not let clothing or other flammable materials to contact with areas near surface burners until they have had sufficient time to cool down.

**WARNING!**

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

## Installation Instructions

Be sure the range top is properly installed and grounded by a qualified technician. It is the responsibility of the technician to make certain that your range top is properly installed. Situations caused by improper installation are not covered under the warranty. Any expenses incurred due to such situations will not be paid by the manufacturer of the range top. Leak testing of the appliance shall be conducted according to the manufacturer's instructions, or according to local building codes and gas regulations in your area.

### **GAS CONNECTIONS (All Units)**

#### **NOTICE TO MASSACHUSETTS APPLIANCE DEALERS:**

Be sure this document is included in all gas range top appliances sold to consumers in the State of Massachusetts.

#### **NOTICE:**

Massachusetts law requires the following:

- Appliances must be installed by a licensed plumber or gas fitter.
- Appliances must be connected with a three (3) foot (36" maximum length) flexible gas connector and
- A "T" handle type manual gas valve in the gas supply line to the appliance.

Have the dealer where you purchase your new range top install it or have them recommend a qualified installer. Installation must conform with local codes. In the absence of local codes, the installation must conform with the National Fuel Gas Code, ANSI Z223.1-Latest Edition in the U.S.A. or the CAN/CGA B149.1 or .2 Installation Codes in Canada.

The range top should be connected to the supply line with 1/2-inch black iron pipe or a certified flexible type stove connector. To prevent gas leaks, put an approved sealing compound which is resistant to liquefied petroleum gases on all threaded connections.

Important: Do not apply pressure directly to the range top manifold pipe when tightening supply connections. The manifold pipe should be held securely at the pressure regulator to prevent twisting. Hold the pressure regulator with a wrench during the tightening of the connection, or the manifold pipe may be twisted and split and cause a dangerous leak.

The installation of range tops designed for manufactured (mobile) home installation must conform with the Manufactured Construction and Safety, Title 24 CFR, Part 3280, [formerly the Federal standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] in the U.S.A. or C.S.A. Standard CAN/CGA Z240.4.2 in Canada or, when such standards are not applicable, with local codes.

The installation of range tops designed for recreational vehicle installation must conform with state or other codes or, in the absence of such codes, with the standard for recreational vehicles. ANSI A119.2.2–1982 in the U.S.A. or CAN/CGA Z240.4.2 in Canada.

The installation of appliances designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with the standard for recreational park trailers, ANSI A119.5.

Note: Check all piping connections in the unit for leaks. Never use an open flame to check for gas leaks. Use a soap solution, 75% water, 25% dish washing soap. It is possible for connections made at the factory to leak, due to vibration encountered in transportation. Make certain you have checked them all and repair any connections that leak.

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig.

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig.

### **GAS LINE SHUT-OFF VALVE**

- To reduce the possibility of gas leaks, apply Teflon tape or a thread compound approved for use with LP or Natural gases to all threaded connections.
- 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.
- Install male 1/2" (30 or 36 inch rangetop) or 3/4" (48 inch range top) flare union adapter to 1/2" or 3/4" NPT internal thread elbow at inlet of regulator. Use a wrench on the regulator fitting to avoid damage.
- Install male 1/2" or 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.
- Check for leaks using a leak detector or soapy water, 75% water, 25% dish washing soap.

### **INSTALLATION / CLEARANCES**

All units must be installed in accordance to minimum rear and side wall clearances and clearances extended vertically above cooking top which are stated on the serial plate (the serial plate is located on the back of the unit.)

Make sure that the wall coverings, counter tops and cabinets around the range top can withstand temperatures of up to 200 °F/93 °C generated by the range top.



It is the responsibility of the installer to make certain that the range top is properly adjusted at the time of installation. Situations caused by improper adjustments or improper installation are not covered under the warranty. Any expenses incurred due to such situations will not be paid by the manufacturer of the appliance.

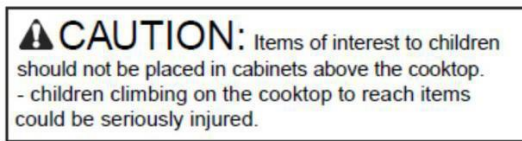
## **GAS RANGETOP SPECIFICATIONS**

### **Installation without a range hood**

Note: All the measurement was based on 24" (61 cm) deep cabinet

This range top may be installed directly adjacent to existing 36" (91.4 cm) high base cabinets.

- The range top CANNOT be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 6" (15.2 cm) side clearance from the Range top to such combustible surfaces above the 36" (91.4 cm) counter height.
- Within the 6" (15.2 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 6" (15.2 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop.
- Wall cabinets above the range top must be a minimum of 42" (106.7 cm) above the range top cooking surface for the full width of the rangetop. This minimum height requirement does not apply if a range top hood is installed over the cooking surface.



### **Installation with a range hood**

Note: Minimum clearance for back wall is 0" with backsplash (backguard) or high shelf.

If a range hood is installed above the range top, maintain a 30" (76.2 cm) minimum clearance between the rangetop and the bottom of the range hood.

The range hood must exhaust outside.

For best smoke elimination, the minimum clearance of the range hood should be installed 30" to 36" above the rangetop surface. Recommended CFM should be 600 CFM for the 30" range top.

Do not install with a downdraft ventilation system

### **Installation in an island**

Note: There must be a minimum of 6" (15.2 cm) clearance from rear of range top to a combustible wall. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances to non-combustible materials must be approved by the authority having jurisdiction.

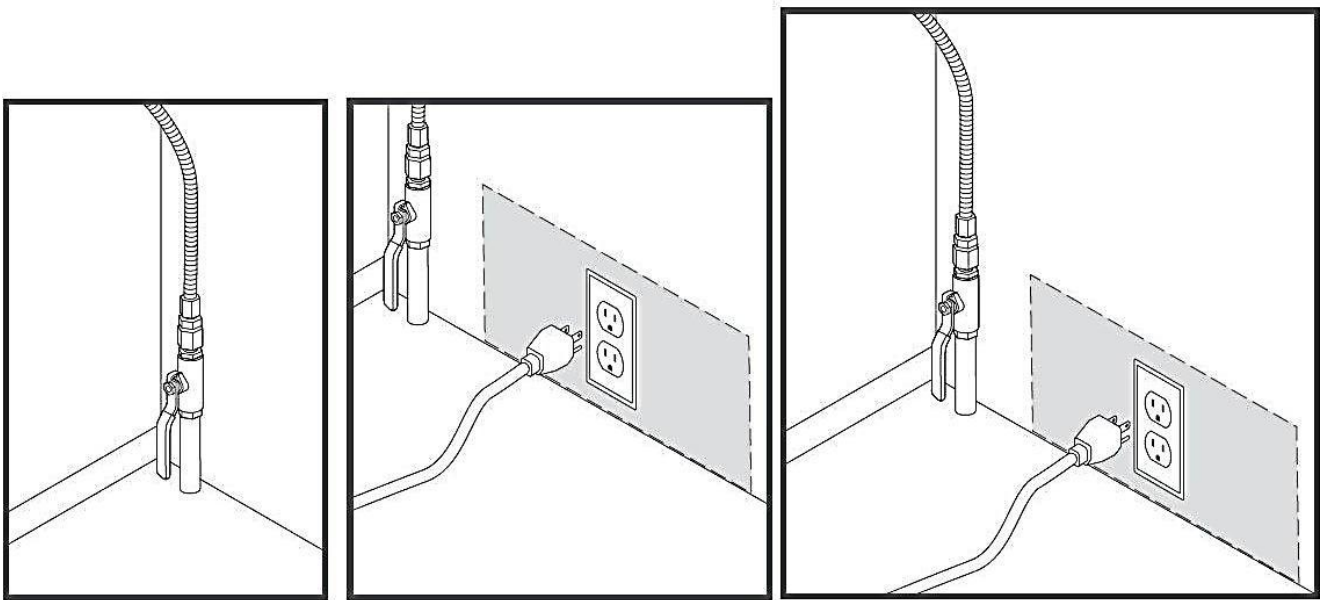
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- Wall cabinets above the range top must be a minimum of 42" (106.7 cm) above the range top cooking surface for the full width of the range top. This minimum height requirement does not apply if a range top hood is installed over the cooking surface.

## ELECTRICAL REQUIREMENTS

Thor Kitchen Gas Rangetop requires 110 volts, 50/60 Hz electrical supply to operate the ignition system. The power cord is a 3-prong grounding plug. The plug must be plugged into a mating outlet.

Make sure there is a power outlet within the reach of the range top's power supply cable (within 36 "/30 cm from the right side of the range top). The outlet should be accessible with the range top installed.

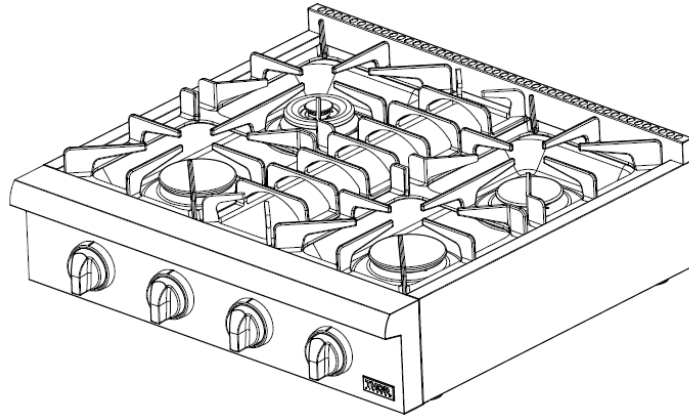
Thor Kitchen Gas Rangetop must be properly grounded for safe operation. DO NOT ground the rangetop to any of gas line/ gas pipe.



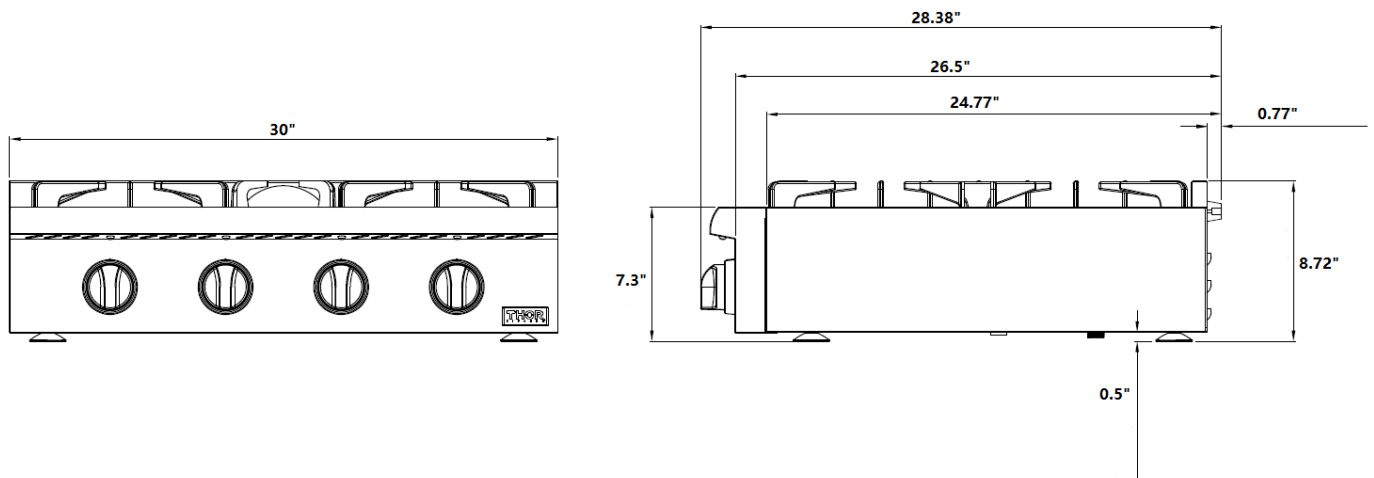
**PRODUCT DIMENSION**

Make sure the countertop cut-out follows the dimensions given in the illustration below.

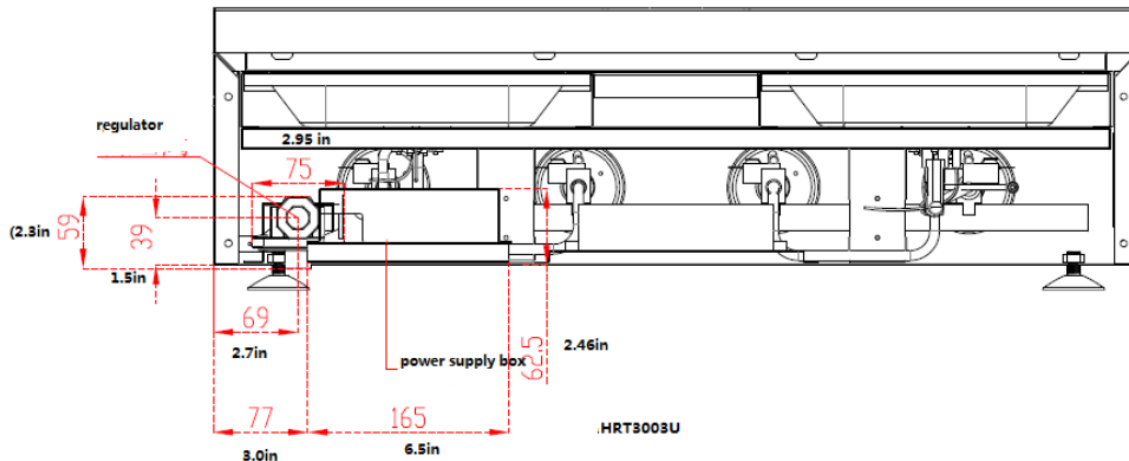
HRT3003U 30-inch Rangetop



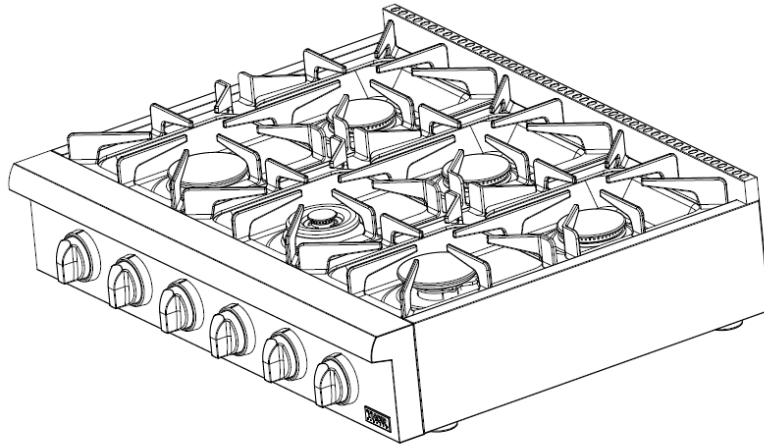
Product Dimension



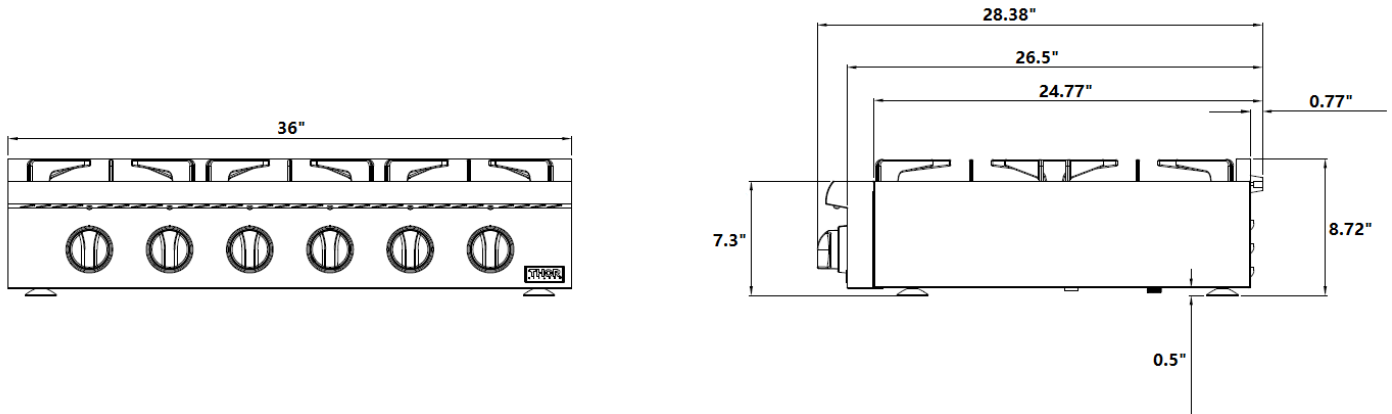
Back Layout from the back panel – Regulator is located on the back left of the range top (back right if you see from the front)



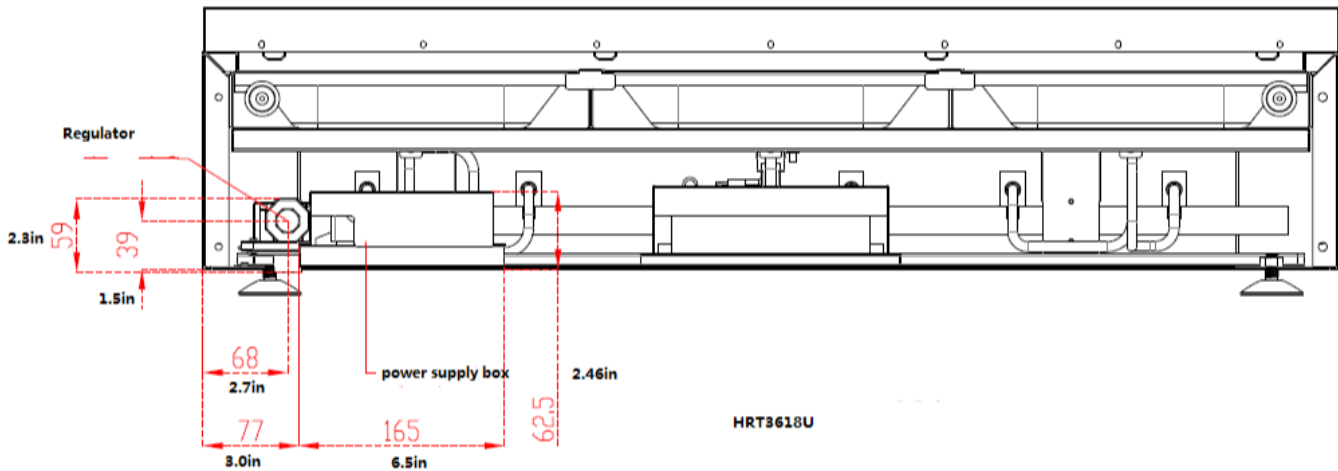
HRT3618U 36-inch Rangetop



Product Dimension

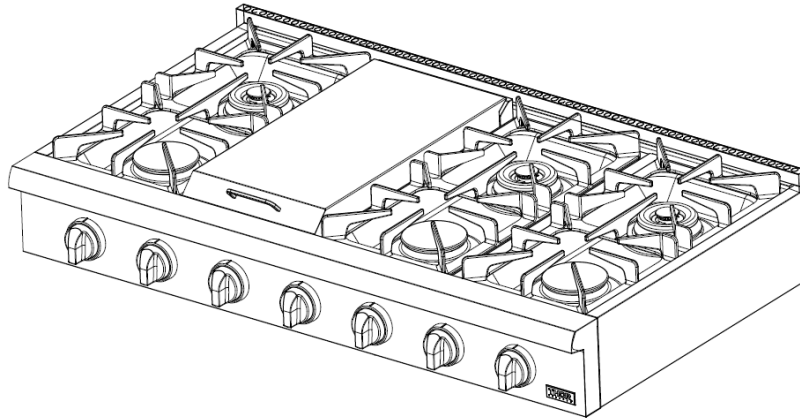


Back Layout from the back panel – Regulator is located on the back left of the range top (back right if you see from the front)

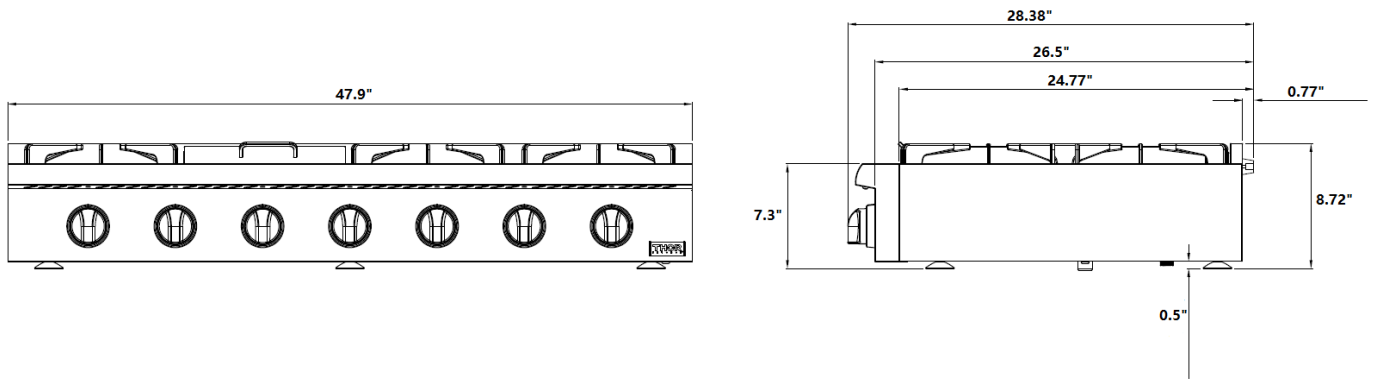


# Thor Kitchen Gas Rangetop

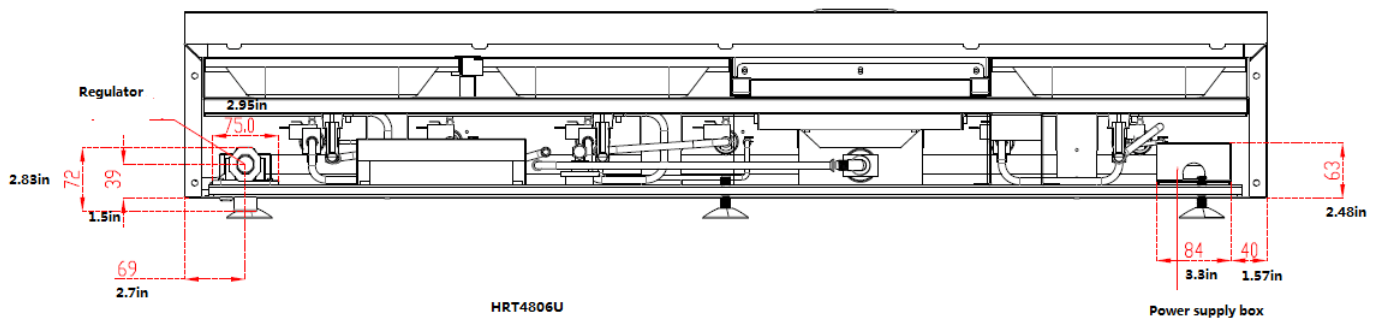
## HRT4806U 48-inch Rangetop



### Product Dimension



Back Layout from the back panel – Regulator is located on the back left of the range top (back right if you see from the front)



# Thor Kitchen Gas Rangetop

## Model# **HRT3003U**

### Thor Kitchen 30-inch Professional Range Top



FEATURES		
Black Porcelain Drip Pan On Cook Top	15K (650 BTU Simmer)	12K
Heavy Duty Continuous Cast Iron Cooking Grates		
Automatic Re-Ignition Safety Feature	18K	18K
Blue LED Control Panel Light		
Zinc Alloy Controller Knobs		
304 Stainless Steel Control Panel		
BURNER PERFORMANCE		
Total Number of Range Top Burners	4 Burners	
Front Right (Single)	18,000 BTU	
Front Left (Single)	18,000 BTU	
Rear Right (Single)	12,000 BTU	
Rear Left (Dual burner with simmer function)	15,000 BTU (650 BTU for Simmer)	
TECHNICAL DETAILS		
Fuel Type	Natural Gas / LP Convertible	
Electrical Requirements	120V	
Circuit Breaker (A)	15 or 20 A	
Frequency (Hz)	60 Hz	
DIMENSION & WEIGHT		
Product Dimension (W x D x H)	30"W x 28.38"D x 8.72"H	
Required Cutout Size (W x D x H)	30 1/8"W x 24.77"D x 7.3"H	
Product Net Weight	70 lbs.	
Adjustable Range Legs	1/2"	
ACCESSORIES (NOT INCLUDED)		
LPKHRT3003U	Liquid Propane Gas Conversion Kit	
RG1022	Cast Iron Reversible Griddle	
RG1032	Cast Iron Range Griddle	

## Model# **HRT3618U**

### Thor Kitchen 36-inch Professional Range Top



FEATURES			
Black Porcelain Drip Pan On Cook Top	12K	12K	12K
Heavy Duty Continuous Cast Iron Cooking Grates			
Automatic Re-Ignition Safety Feature	18K	15K (650 BTU Simmer)	18K
Blue LED Control Panel Light			
Zinc Alloy Controller Knobs			
304 Stainless Steel Control Panel			
BURNER PERFORMANCE			
Total Number of Range Top Burners	6 Burners		
Front Right (Single)	18,000 BTU		
Front Middle (Dual burner with simmer function)	15,000 BTU (650 BTU for Simmer)		
Front Left (Single)	18,000 BTU		
3 Rear Burners (Single)	12,000 BTU		
TECHNICAL DETAILS			
Fuel Type	Natural Gas / LP Convertible		
Electrical Requirements	120V		
Circuit Breaker (A)	15 or 20 A		
Frequency (Hz)	60 Hz		
DIMENSION & WEIGHT			
Product Dimension (W x D x H) (in)	36"W x 28.38"D x 8.72"H		
Required Cutout Size (W x D x H) (in)	36 1/8"W x 24.77"D x 7.3"H		
Product Net Weight	90 lbs.		
Adjustable Range Legs	1/2"		
ACCESSORIES (NOT INCLUDED)			
LPKHRT3618U	Liquid Propane Gas Conversion Kit		
RG1022	Cast Iron Reversible Griddle		
RG1032	Cast Iron Range Griddle		

# Thor Kitchen Gas Rangetop

## Model# **HRT4806U** Thor Kitchen 48-inch Professional Range Top

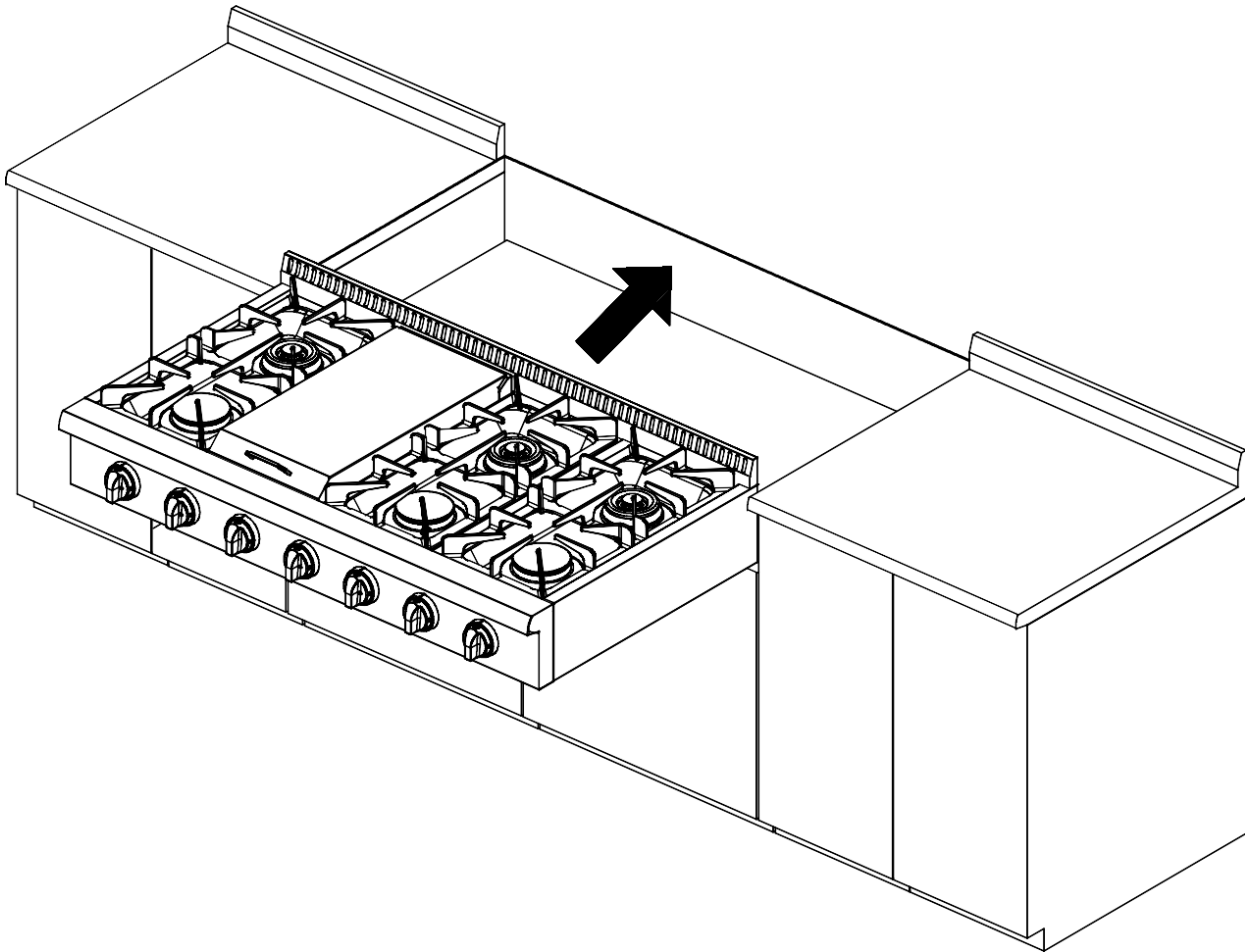


FEATURES				
Black Porcelain Drip Pan On Cook Top	15K (650 BTU Simmer)	15K Griddle	15K	15K
Heavy Duty Continuous Cast Iron Cooking Grates			(650 BTU Simmer)	(650 BTU Simmer)
Automatic Re-Ignition Safety Feature				
Blue LED Control Panel Light				
Zinc Alloy Controller Knobs	18K		18K	18K
304 Stainless Steel Control Panel				
BURNER PERFORMANCE				
Total Number of Range Top Burners	6 Burners			
3 Front Burners (Single)	18,000 BTU			
3 Rear Burners (Dual burner with simmer function)	15,000 BTU (650 BTU for Simmer)			
Stainless Steel Griddle	15,000 BTU			
TECHNICAL DETAILS				
Fuel Type	Natural Gas / LP Convertible			
Electrical Requirements	120V			
Circuit Breaker (A)	15 or 20 A			
Frequency (Hz)	60 Hz			
DIMENSION				
Product Dimension (W x D x H) (in)	47.9"W x 28.38"D x 8.72"H			
Required Cutout Size (W x D x H) (in)	48 1/8"W x 24.77"D x 7.3"H			
Adjustable Range Legs	1/2"			
ACCESSORIES (NOT INCLUDED)				
LPKHRT4806U	Liquid Propane Gas Conversion Kit			
RG1022	Cast Iron Reversible Griddle			
RG1032	Cast Iron Range Griddle			



## RANGETOP INSTALLATION

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Remove the rangetop from its package and set aside all burners, burner caps and cooking grates.
- Gently slide in the range top half into the cut-out, make sure your gas connection and electrical power plug are properly installed.
- Once this is done, you're now ready to slide the rangetop all the way back to the wall.
- Install all burners and burner caps
- Install all grates.



## **CONNECTING GAS TO RANGE TOP**

This range top is designed to operate at a pressure of 4" of water column on natural gas or 10" of water column on propane gas (LPG).

This rangetop can be convert for use on Liquid propane gas (LPG). When using this range top on LPG gas, conversion must be made by a qualified installer before attempting to operate the range top on that gas. LP kit can be purchase from authorized Thor Kitchen dealer or contact customer service for further assistant.

For correct operation, the pressure of natural gas supplied to the regulator should be between 4" and 5" of water column. For LP gas, the pressure supplied must be between 10" and 12" of water column.

When checking for correct operation of the regulator, the inlet pressure must be at least 1" more than the operating manifold pressure as given above.

The pressure regulator located at the inlet of the range top manifold must remain in the supply line regardless of Natural (NG) or Liquid Propane (LP) gas is being used.

A flexible metal appliance connector used to connect the range top to the gas supply should be 3 feet/91.4 cm max. in length for easy installation. In Canada, flexible connectors should be single wall metal connectors less than 6 feet/182.9 cm in length.

Shut off the main gas supply valve before removing the old cooking appliance (if applicable) and leave it off until the new hook-up has been completed. Don't forget to relight the pilots on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the range top, the use of a CSA certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection. Never reuse an old connector when installing a new range top. If the hard piping method is used, you must carefully align the pipe.

To prevent gas leaks, use pipe joint compound resistant to NG gases on all male external pipe threads.

1. In an easily accessible location, install a service manual gas shut off valve. Be sure everyone operating the range top knows where and how to shut off the gas supply to the cook top.
2. Use a flexible gas line to connect to the 1/2" fitting, located on the bottom right hand corner underneath the range top.

3. When all connections have been made, be sure all range top controls are in the off position and turn on the main gas supply valve. Check for gas leaks by using a 75% water, 25% dish washing soap solution. If a gas leak is present, shut off gas immediately, tighten all connections, and retest for leaks.

Any opening in the wall behind the appliance and in the floor under the appliance shall be sealed.

### **GUIDELINES FOR USING RANGE TOP BURNERS**

There are dual burners have the same low turn-down setting (SIM) for gentle. Use the SIM setting for melting chocolate and butter, cooking rice and delicate sauces, simmering soups and stews, and keeping cooked food hot.

Never leave the range top unattended when in use. Boil over causes smoking and greasy spills that may ignite.

Never allow flames to extend beyond cookware or curl up its sides. This could discolor and damage the utensil and you may get burned touching a hot handle.

Keep handles out of the way. Turn handles so that they don't extend over the edge of the range or another burner that is on.

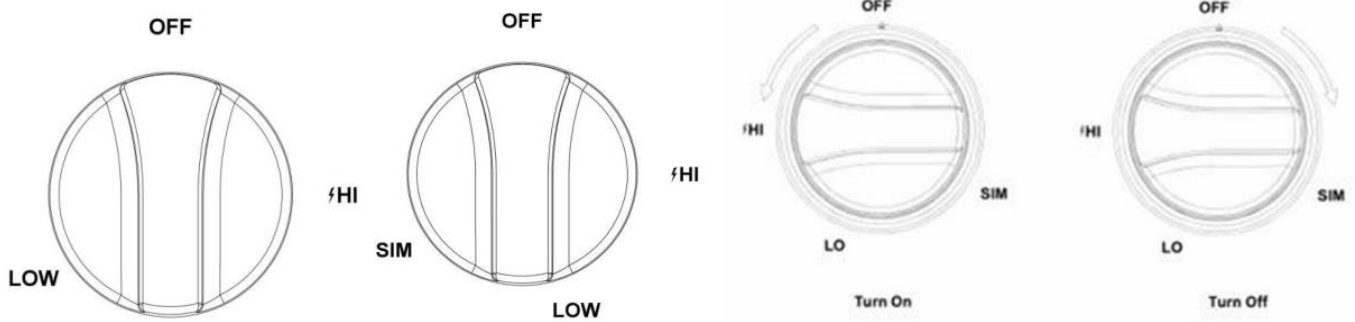
Take care when deep-frying. Oil or fat can overheat very quickly, particularly on a high setting.

Make sure that all burner parts are properly in place. Incorrectly or incompletely assembled burners may produce dangerous flames. See 'Replacing the burner parts' in 'Care and cleaning'.

Keep the burners clean. Especially after a spill or boil over, make sure you clean the affected burners before using them again. Food residue may clog the igniter and the notches of the flame spreader, stopping the burner from functioning correctly. See 'Care and cleaning' for instructions.

Check that the burner flames are regular. They should be blue with no yellow tipping, and burn without fluttering all around the burner cap. If not, see 'Troubleshooting' for advice.

## SURFACE BURNER IGNITION



To light the top burners, push and turn the appropriate control knob **counterclockwise** to the “HI” position. You will hear a clicking noise the sound of the electric spark igniting the burner. Once burner ignition has been achieved, then turn the burner control knob to adjust the desired heat setting.

**NOTE:** When one burner is turned to the “HI” position, the burner igniters will park. Do not attempt to disassemble or clean around any burner while another burner is on. Do not touch any burner cap, burner base, or igniter while the igniters are sparking.

## FOR THE MODELS WITH GRIDDLE Before Using the Griddle

1. Clean the griddle thoroughly with warm, soapy water to remove dust or any protective coating.
2. Rinse with clean water and wipe off to dry with soft, clean, lint-free cloth.
3. A stainless-steel cover that is sized to fit on top of the surface when the griddle is not being used is provided. Please note that the cover must be removed before turning the griddle on.
4. Make sure the grease tray is under the front edge of the griddle. Position the tray under the griddle overhang to catch grease or food residue.


## Use of the griddle

1. Push and turn the control knob counterclockwise to the preferred cooking temperature.
2. Preheat the griddle for at least 15 minutes. The LED light above the griddle knob (griddle light) will be turning on when the griddle burner is on.
3. When the griddle is preheated to the desired temperature, the griddle light will be turning off. The Griddle light cycles on and off like the oven cycling light. It’s not a pre-heat light.
4. The front of the griddle will be cooler than the back. Rear of griddle is cooking area while the front of griddle if for warming area.
5. Butter or cooking oil could be added to the surface of the Griddle.

The surface of the griddle is hot after use. Please allow sufficient time for the griddle to cool prior to cleaning.

**TROUBLESHOOTING TIPS**

Symptom	Possible Cause	Solution
<b>Burners will not light.</b>	Burner parts or igniters may be wet, dirty or misaligned.	Check that the burner parts are clean, dry and correctly assembled. Check that the igniters are clean and dry.
<b>Top burner will not stay lit</b>	Failed thermocouple	Replace thermocouple
<b>Flames do not burn all around the burner cap.</b>	Burner parts may be dirty or misaligned.	See “Care and Cleaning” instructions.
<b>Burner flames are very large and yellow.</b>	Burner bezel ports are clogged. Burner ports or burner caps are not positioned properly. Range top is being operated with the wrong type of gas. Regulator is not installed, is faulty, or is set for the wrong type of gas.	Clean burner bezel ring ports with straightened paper clip, needle, or wire. Remove and carefully re-install burner bezel and caps. Ensure that the type of range top matches the gas supply. Check installation, replace regulator, or set regulator for proper gas.
<b>Igniters are sparking but burners are not igniting.</b>	Gas shut-off valve is in the “OFF” position.	Turn shut-off valve to the “ON” position.

Symptom	Possible Cause	Solution
<b>Burner flame goes out at low setting.</b>	Low gas pressure.  Air intake holes around burners are obstructed.	Contact gas company. Remove obstruction from air intake holes.
<b>The flames have suddenly gone out.</b>	A draft or spill has extinguished the flame.	Turn the burners off, cleaning the burners And sump area. Once clean reignite top burners.
<b>No ignition spark</b>	Dead batteries or ignition module failed.   <b>CAUTION</b>	Replace batteries and attempt ignition. If There is still no spark ignition, the range top burners can still be used.  To light them: 1.) Holding a lit match to the flame spreader, push in on the control knob and turn counterclockwise to LIGHT. 2.) When the flame is burning all the way around the burner, you may adjust the heat.
<b>“Cracking” or “popping” sound is heard coming from rangetop</b>	This is the sound of metal heating and cooling.	This is normal.

## **WARRANTY AND SERVICE**

This product has been manufactured by Thor group.

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**

2-year warranty for Parts and Labor.

If your Thor Kitchen product is used in other than Single Family Residential Usage, this will be considered commercial usage and product will carry a 6-month parts and labor warranty (6-month Parts Warranty for the products with parts labor warranty only) from the date of purchase.

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:**

1. 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.
2. For any question regarding our product or need for service, please contact us at 1-877-288-8099 during regular business hour.

### **Thor Group will not pay for:**

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 your 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 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 used for commercial applications.

Should the appliance 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. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state. Whenever you call our customer service at 877-288-8099 (Thor Kitchen product) 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.

Warranty Notification:

## Thor Kitchen Gas Rangetop

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Thor Kitchen Appliance is designed for Single Family Residential Personal Use.

If your Thor Kitchen product is used in other than Single Family Residential Personal Usage, this will be considered commercial usage and product will carry a 6-month parts and labor warranty (6-

month Parts Warranty for the products with parts warranty only) from the date of purchase.

For any warranty inquiries, please contact:

+1 877-288-8099

[service@thorgroup.us](mailto:service@thorgroup.us)

**WARRANTY AND PRODUCT REGISTRATION**

Thor Group is not responsible for incidental or consequential damages. Under no circumstances will Thor Group 's liability exceeds 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.

This warranty gives you specific legal rights, and you may also have other rights that vary from state to state. Whenever you call our customer service at 1-877-288-8099 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.

**Purchaser** \_\_\_\_\_

**Purchase Date** \_\_\_\_\_

**Model Number** \_\_\_\_\_

**Serial No.** \_\_\_\_\_

**Where Purchased** \_\_\_\_\_

**E-mail Address** \_\_\_\_\_

**\*\*Note: You must provide proof of purchase to access your Thor Kitchen warranty service.**

## Appendix

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### Rubber Pad Installation on Back Panel.

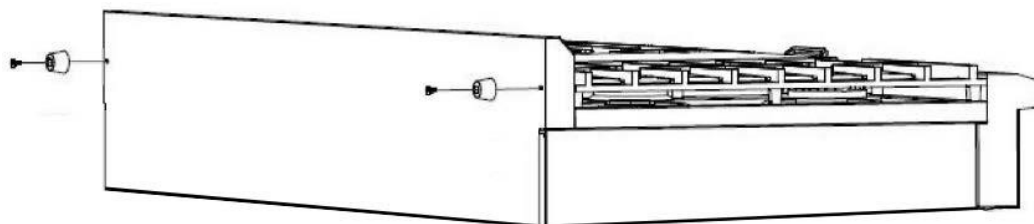
To Prevent the range too close to the wall, there are 2 plastic pads offered with the user's manual, please find the accessories and follow the below steps:

1. check the installation kit packed with manual.



2\* screws

2\* rubber pad



2. Install the 2 rubber pad as showed above.