THETFORD

# USER MANUAL

# HOB

## Topline 260 series

EN
Original User Manual

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## 1. Introduction

### General

This is the user manual for your Thetford hob and supports the following models: SHB269.

Read the safety instructions and information on use and maintenance of the appliance carefully before continuing. This will enable you to use the appliance safely and efficiently. Retain this manual for future reference.

This document is version SINS2018/0325-V02 of the user manual. Our policy is one of continuous development and improvement. Specifications and illustrations may change subsequent to publication. Please visit *www.thetford.com* for the most recent version.

For more information about your product, including installation instructions, technical details, troubleshooting, instructional repair videos and spare parts, please visit the service page at *www.thetford.com*.

### Symbols

The following symbols may be used in this manual:

**Warning.** Risk of serious injury and/or damage.

**Caution** Risk of moderate injury and/or damage.

**Attention.** Important information.

**Note.** Additional information.

**Video.** Additional instruction video available.

## 2. Gas leaks

As soon as you smell gas:

- Ensure that all burners are **TURNED OFF.**
- Extinguish all naked lights and **DO NOT** smoke.
- **DO NOT** use electrical switches or any mobile devices (phones etc.).
- Evacuate the space at once, of all occupants.
- Shut off the gas supply at the gas bottle immediately.
- Open all doors and windows.

LPG is heavier than air. Escaping gas accumulates at lower levels. By following the strong, unpleasant smell of gas, you can determine where the leak is located. To investigate where it is exactly, use a special leak detection spray.

**NEVER** use an open flame to find the leak!

## 3. Safety

**READ THESE INSTRUCTIONS FOR USE CAREFULLY . FAMILIARISE YOURSELF WITH THE APPLIANCE. KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

### General

Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.

- Ensure **ALL** users are given instruction on safe use of the appliance and understand the hazards involved.
- **DO NOT** modify this appliance.
- **DO NOT** leave the appliance unattended when in use.
- **DO NOT** use the appliance while the vehicle is moving.
- The appliance must be level when in use.

- Use the appliance for cooking only and not for anything else, for example room heating. This can lead to carbon monoxide poisoning and overheating. The manufacturer cannot be held liable for damage resulting from improper use or incorrect setting of the controls.
- **NEVER** cover slots or holes in the appliance and never cover a shelf with materials, such as aluminium foil. That restricts the airflow and may cause carbon monoxide poisoning.
- The use of this gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure the room has sufficient ventilation when the appliance is in use.

  Prolonged intensive use of the appliance may require additional ventilation, for example the increasing of mechanical ventilation where present, additional ventilation to safely remove the products of combustion to outside (external) air whilst also providing room air changes with additional ventilation.

  Consult a professional before installation of the additional ventilation.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements
- Use only parts supplied by the manufacturer.
- This appliance is **NOT** intended to be operated by means of an external timer or separate remote-control system.
- 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.
- Ensure any power cord is kept away from hot surfaces to ensure that it does not get damaged.
- If the glass becomes cracked, switch off and disconnect the appliance from the supplies.
- **DO NOT** change or adjust anything on the appliance, unless the change is authorised by the manufacturer or its representative.
- **DO NOT** block/suffocate ventilation for the appliance.

## Children/People with reduced physical, sensory, or mental capabilities

Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.

- This appliance is **NOT** intended for use by persons (including children) with reduced physical, sensory, or mental capabilities and/or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
- Keep children younger than 8 years away from the appliance, except under constant supervision.
- **DO NOT** allow children to play with the appliance.
- **DO NOT** allow children to clean or maintain this equipment unattended.

- **The appliance and accessible parts become HOT, when in use.**

  **Young children should be kept away!**

## Gas hob burners

Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.

- Although the appliance is fitted with a Flame Safety/Flame Failure Device (FSD/FFD), **DO** turn off the burner gas supply when not in use.
- **NEVER** extinguish a cooking fire with water. Turn the burner off and cover the flame with a lid or a fire blanket.
- The cooking process **MUST** be supervised. A short term cooking process **MUST** be supervised continuously. Unattended cooking on a hob with fat or oil can be dangerous and may result in fire
- The burners and pan supports are hot during and after use. Allow all parts to cool before touching them, as this can cause serious injury.
- The use of inappropriate hob guards can cause accidents.
- **DANGER** of fire, **DO NOT** store items on the cooking surface of the hob.

## Glass lids on hobs

Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.

- Although the appliance is fitted with an automatic gas shut-off device when the glass lid is accidentally closed, **DO NOT** close the lid when the burners are alight and **DO** let the burners cool down before closing the glass lid.

- The glass lid may snap shut towards the end of lowering due to the travel-lock action of the hinges. Make sure all fingers are clear of the appliance when closing the lid.

If the glass surface breaks or becomes cracked:

- Shut immediately off all gas burners and any electrical heating element and isolate the appliance from the gas/power supply,
- **DO NOT** touch the appliance,
- **DO NOT** use the appliance.

## Safe cooking

Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.

- The manufacturer cannot be held liable for damage resulting from improper use or incorrect setting of the controls.
- **DO NOT** allow cooking vessels to overlap the edges of the appliance - use the correct sizes of pans and position them centrally over the burners.
- Ensure that there is at least a **10mm gap** between the pans and the edges of the hob.
- Turn the pans so that the handles **DO NOT** overhang the front of the appliance.
- Ensure that the flame of the gas burner heats the bottom of the pan, not the sides. The pans and trays supplied with this appliance are the maximum sizes.
- **DO NOT** use larger pans on the hob. They may restrict good circulation of heat, which may increase cooking times.
- Turn the control knob back to the 0 (off ) position after cooking.

**Table 1: Safety signs on the appliance**

| Symbol | Warning | Location |
|---|---|---|
| | **DO NOT** remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect heat onto the hotplate. | On the glass hob towards the rear. |
| | **DO NOT** place anything e.g., flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result. | On the glass hob towards the rear. |
| | **DO NOT** use large pans or heavy weights which can bend the pan support or deflect flame onto the hotplate. | On the glass hob towards the rear. |
| | **DO NOT** shut the lid when burner alight. | On the glass lid towards the rear. |
| | **CAUTION: Hot surface. Risk of burning.** | On the glass hob toward the rear and the underside of the hob. |

## Cleaning and maintenance

Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.

- Before cleaning or maintenance work the appliance **MUST** be left to cool and be disconnected from the gas and electrical supplies.
- **DO NOT** allow oil or fat to build up on the appliance. Clean the appliance after each use, with soap and hot water. Towel dry the surface with a soft cloth.
- **DO NOT** use steam cleaners or pressure washers to clean the appliance.
- **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.
- **DO NOT** use abrasive cleaners, metal scouring pads or hard brushes. They could damage the appliance.
- **DO NOT** leave wet cloths, cleaning pads, residues of food or cleaning products or other dirt to dry on the surface. It can cause pitting, marking or even rusting.
- If you clean the burner rings, ensure that the holes are **NOT** clogged.
- Cleaning agents containing bleach should **NOT** be left in contact with stainless steel.
- **ALWAYS** clean in the direction of the brushed finish and **NOT** across the grain.
- **REMOVE** any spillage from the glass lid before opening the lid. (where applicable).

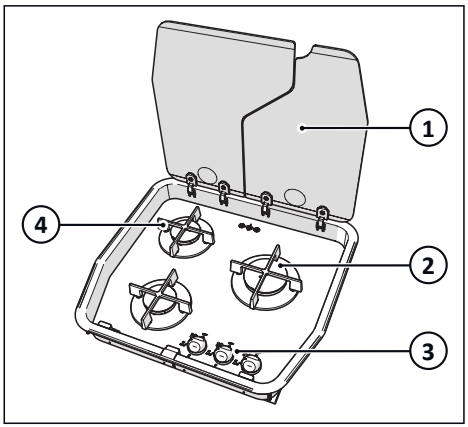
## Gas specific safety

Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.

- Ensure that the type of gas and pressure match the specification of the appliance. You can find the specification on the data badge.

# 4. Overview

## SHB269 series




1. Glass lids
2. Gas burners
3. Control panel
4. Pan supports

The types of burners may vary depending on the type of appliance. Refer to *Technical specifications* for further details.

# 5. Before use

Read the applicable instructions in chapter *Safety* first.

**Before using the appliance:**

- Ensure that **ALL** packaging materials have been removed.
- Clean the appliance with warm water and household detergent and dry carefully with a soft cloth.
- Ensure the gas and electrical supplies are connected and turned on.
- Ensure that the pan supports are positioned properly.
- **Hob:** Ignite the hob gas burners and let them burn to expel odours and vapours first.

Only use LPG (Liquefied Petroleum Gas). The appliance operates on propane or butane. Propane is preferred over butane, because butane provides poor performance at an ambient temperature below 10°C and cannot be used at an ambient temperature below 5°C.

# 6. Use

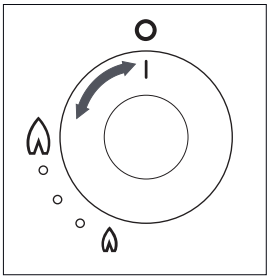
Read the applicable instructions in the *Safety* chapter first.

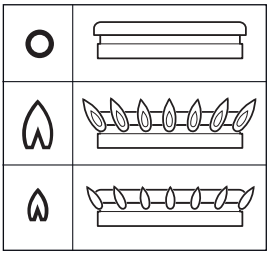
## Use of the gas burners

For the exact location of the control knobs, refer to the *Overview* chapter.

**Turning on:**

Indications and settings may differ per model.





- Push and turn the control knob.
- Turn the control knob anti-clockwise to the full rate position.
  - For spark ignition models: Push and turn control knob or push the designated ignition button where applicable.
  - For non-ignition models: Hold a lit match or gas match to the burners.
- Keep the control knob pressed for about 10-15 seconds and then release it.
- Adjust the height of the flame.

If the burner accidentally extinguishes turn the control knob to the 0 position and wait at least 1 minute before re-igniting the burner.

If the burner has not lit within 15 seconds turn the control knob back to the 0 position and release it. Wait at least 1 minute and repeat the steps above to turn on the appliance.

**Turning off:**

- Turn the control knob clockwise to the 0 position to turn off the burner.

Always make sure the control knob is in the 0 position when you have finished using the gas burners.

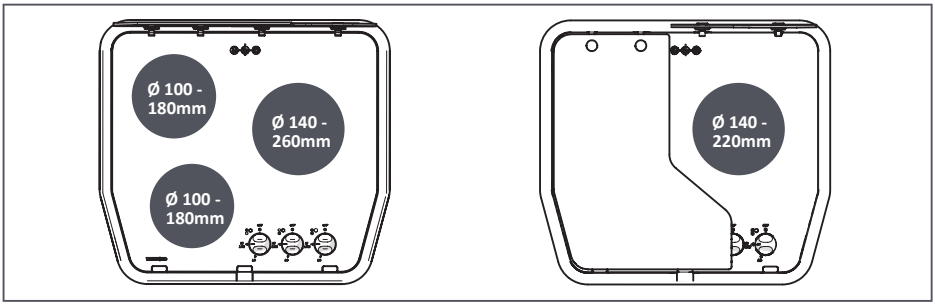
**DO NOT** shut the glass lid when the burners are lit or still warm.

## Recommended pan sizes

Read the applicable instructions in the *Safety* chapter first.

- The specified sizes of the pans to be used on this appliance are the maximum sizes. **DO NOT** use larger pans. They may restrict good circulation of heat, which may increase cooking times.

**Pan sizes**




# 7. Cleaning and maintenance

Read the applicable instructions in chapter *Safety* first.

Thetford recommends an annual inspection service by an approved service centre. Between annual servicing, clean the appliance after use.

- Before cleaning or maintenance work the appliance **MUST** be left to cool and be disconnected from the gas and electrical supplies.
- Always remove any spills or contamination immediately after use with soap and hot water. Towel dry the surface with a soft cloth/paper towel.
- Use a non-abrasive multi-purpose cream cleaner and a nylon scourer pad to clean more stubborn dirt or grease.
- Use a proprietary stainless steel/glass cleaner or polish to remove superficial surface scratching.

Mineral content in water (such as iron or lime scale) can affect the appearance of the metal.

- The control knob can be removed for cleaning. The knobs are easy to replace.

## Storage

Read the applicable instructions in chapter *Safety* first.

Condensation on electronic components **MUST** be avoided during storage. Store the appliance in dry, well-ventilated conditions.

- Close the gas valve at the gas bottle.
- Disconnect the battery/electrical supply.
- Ensure that the control knobs are in the 0 position.
- Wipe the appliance clean and dry.
- Close any doors and lids.

# 8. Technical specifications

**Table 2: Burner specifications**

| | **SHB269** | | |
|---|---|---|---|
| | Gas input | | Injector |
| | | | |
| | kW | g/hr | mm |
| Gas burners | 1 x 2.28<br>2 x 1.45 | 1 x 164<br>2 x 104 | 0.77<br>0.61 |
| Total | 5.18 | 373 | |
| Electrical supply | 12V DC | | |

**Table 3: Dimensions and weight**

| | **SHB269 series** | | |
|---|---|---|---|
| Dimensions | H | W | D |
| mm | 130 | 530 | 485 |
| Appliance weight | 11kg | | |

This appliance is suitable for use with LPG [Liquefied Petroleum Gas] and should not be used with any other gas.

**Table 4: Gas category**

| Class 3 Appliance | | |
|---|---|---|
| Gas category & Pressure | CAT $I_{3+(28\text{-}30/37)}$ | CAT $I_{3\ B/P\ (30)}$ |
| | BUTANE (G30) 28 – 30mbar | BUTANE (G30) 30mbar |
| | PROPANE (G31) 37mbar | PROPANE (G31) 30mbar |
| For installation in | BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, PT, SI, TR | AT, BE*, CH, CY, CZ, DE, DK, EE, FI, FR, GB*, GR, HR, HU, IT, LT, NL, NO, PL, RO, SE, SI, SK, TR |
| Normative references | EN 30-1-1 : 2021<br>EN 30-2-1 : 2015 | |

*(*) Category applicable only for appliances installed in Touring & Motoring Caravans*.

Use only the type of gas and the pressures specified. The specifications for your appliance can be found on the label described in chapter *Service & questions*.

## Energy reduction suggestions

To reduce energy use while cooking:

- Use the correct size of pan - a pan which fits the pan-sizes specified, will use less energy than one that is too large or too small.
- Use the minimum heat setting to maintain simmering or boiling - additional heat is just wasted.
- Cover pans or kettles with a lid whenever possible - this helps to retain heat.
- **DO NOT** use old, damaged or distorted pans, they will reduce efficiency.
- Use a food thermometer which shows when food has reached the correct temperature and is properly cooked.
- Defrost frozen food in the fridge overnight as defrosting food in advance typically halves the cooking time.
- Cut food into smaller pieces so it will cook more quickly.

# 9. Service & questions

Read the applicable instructions in chapter *Safety* first.

The appliance must have a 12V DC connection for the spark ignition to operate. If the spark ignition doesn't work, the burner can be lit by a lit match.

## Troubleshooting

| Problem | Possible cause | Solution |
|---|---|---|
| Burners do not burn or burn unevenly. | Gas bottle is empty. | Change gas bottle. |
| | Gas tap is closed. | Open tap. |
| | Burner caps are not correctly positioned (where applicable). | Allow caps to cool, then reposition them. |
| | Burners are wet or clogged. | Dry or clean burners. |
| Spark ignition does not spark. | 12V DC battery is discharged. | Charge battery. |
| | Connections are loose. | Secure connections. |
| | Ignition points are wet or dirty. | Dry or clean ignition points. |
| | No 12V DC available. | Use a lit match. |
| Control knob does not function. | Knob is mounted incorrectly | Install knob correctly |

For more troubleshooting check the website www.thetford.com.

If you cannot solve a problem, contact your delaler, an authorised local Service Centre or Thetford Customer Service in your country.

## Service

Before any service work is started, the appliance should have been left to cool and be disconnected from both the gas and electrical supplies. After each service the appliance must be checked for gas soundness and electrical safety.

All servicing must be carried out by an approved competent person.

## Questions

If you have questions about your product, parts, accessories or authorised services visit *www.thetford.com*.

If you contact an authorised local Service Centre in your country, provide the details of the model and serial number plus the date of purchase.

## Warranty

For our warranty clause, please refer to the conditions mentioned on *www.thetford.com*.

## Declaration of Conformity

Thetford hereby declares that this product is in compliance with the essential requirements and other relevant provisions of the applicable Regulations, Directives and Standards. A copy of the Declaration of Conformity can be found at *www.thetford.com*.

# 10. Disposal

Your product has been designed and manufactured with high quality materials and components, which can be recycled and reused. When your product has reached its end of life, dispose of the product according to the local rules. **DO NOT** dispose of the product with the normal household waste. The correct disposal of your old product will help prevent potential negative consequences to the environment and human health.

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