

Hob

980 Series

User Manual

DECLARATION OF CONFORMITY

We: **THETFORD Ltd**

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Declare that Product Types; Domestic build-in hybrid gas & induction hobs

Model Number/Description; SHB980XX Series & SHB981XX Series

Satisfy the essential requirements of the Gas Appliances Directive 2009/142/EC and are manufactured in accordance with the harmonised European standards, EN 30-1-1: 1998+A3:2013; EN 30-2-1: 1998+A1:2003+A2:2005.

Satisfy the essential requirements of the Low Voltage Directive 2014/35/EU and are manufactured in accordance with the harmonised European standards, EN 60335-1: 2012; EN60335-2-6: 2003; EN62233:2008.

Satisfy the essential requirements of the Electro Magnetic Compatibility Directive 2014/30/EU and are manufactured in accordance with the harmonised European standards, EN 55014-1: 2006; EN55014-2: 1997 + A2: 2011; EN61000-3-2: 2006; EN61000-3-3:2008.

We also declare that the production of each specific model will be in conformity with the type as described in the EC type-examination certificates:

CE 631691 Issued by BSI

We also declare that the production of each specific model will be in conformity with the type as described in Test Report(s):

101092620LHD-001, 101092646LHD-001, 101152013MKS-004 Issued by Intertek and 8288232 Issued by BSI.

Name: *B. ANDERSON*

Title/Position: *SR DIRECTOR BUS. DEV. & HR*

Place & date of issue: *Rotherham* 19 February 2015

Signature



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Original User Manual

Contents

1	Introduction.....	2
2	Symbols.....	2
3	Safety.....	3
4	Main components.....	6
5	Before use.....	7
6	Use of the burners.....	7
7	Use of the induction hotplate.....	8
8	Safe cooking.....	11
9	Maintenance and cleaning.....	12
10	Gas leaks.....	12
11	Troubleshooting.....	13
12	Servicing.....	13
13	Putting in storage.....	14
14	Technical specifications.....	14
15	Disposal.....	15
16	Questions.....	15
17	Warranty.....	15

1. Introduction

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

For the latest version of this manual, please visit www.thetford-europe.com.

2. Symbols

Key to symbols:



Warning. Risk of injury and/or damage.



Caution. Hot surface. Risk of injury and/or damage.



Attention. Important information.



Note. Information.

3. Safety

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This appliance may be used by children aged 8 years or older and persons with reduced physical, sensory or mental capabilities and/or lack of experience and knowledge only if they are supervised or have been given instructions on the safe use of this appliance and understand the potential hazards.



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.



Use only parts supplied by the manufacturer.



Do not change or adjust anything on the appliance, unless the change is authorised by the manufacturer or its representative.



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.



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.



This appliance is not intended to be operated by means of an external timer or separate remote-control system.

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. During prolonged use, additional ventilation may be needed by opening a window or increasing the extraction force of the hood.



Never extinguish a cooking fire with water. Turn the burner off and cover the flame with a lid or a fire blanket.



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.



Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Do not leave the appliance unattended when in use.



The use of inappropriate hob guards can cause accidents.



Do not store items on the cooking surface of the hob.



Do not use kitchen foil on any part of the hob, it can melt and cause damage to the hob surface.



Metal objects such as knives, forks, spoons and lids must not be placed on the hob surface since they can become very hot.



If the glass surface becomes cracked, switch off and disconnect the appliance from the electrical supply to avoid the possibility of electric shock and contact your Service Agent.



If the supply cord becomes damaged it must be replaced by the manufacturer or agent in order to avoid a hazard.



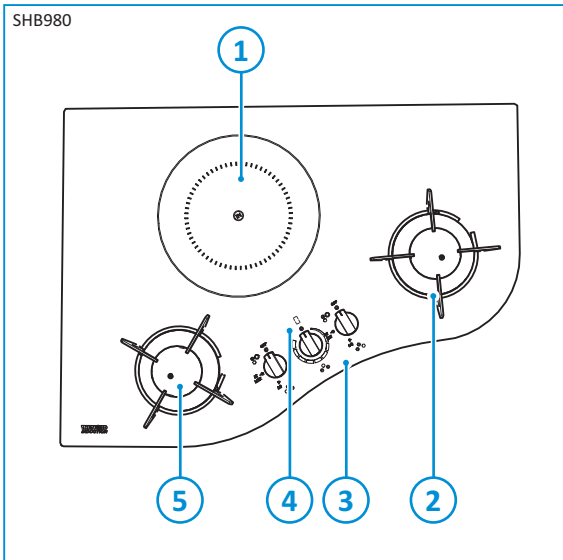
Do not use steam cleaners or pressure washers to clean the appliance. See Maintenance and cleaning for instructions.



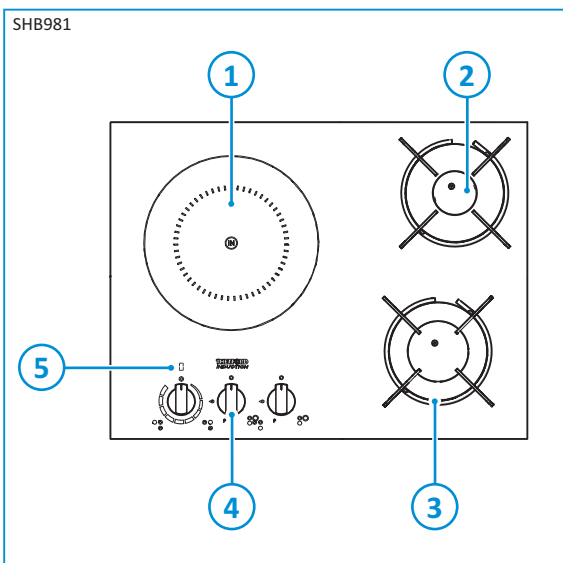
Do not allow oil or fat to build up on the appliance. Clean the appliance after each use.

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4. Main components



1. Induction cooking zone
2. Gas burner
3. Control panel
4. LED display
5. Gas burner



1. Induction cooking zone
2. Gas burner
3. Gas burner
4. Control panel
5. LED display

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

5. Before use

Before using the appliance:

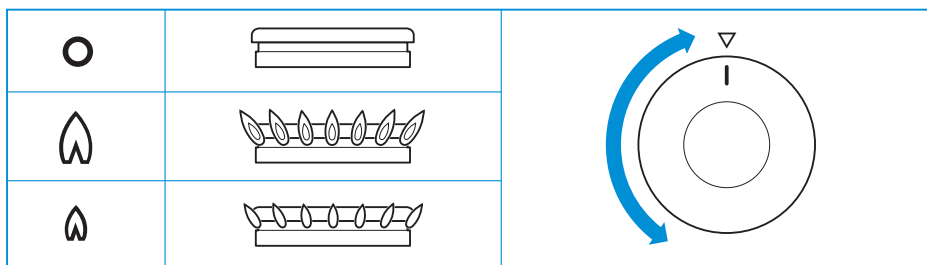
- Ensure that all packaging materials have been removed.
- Remove any soiling or residual factory lubricants with a dampened paper towel or clean cloth.
- Apply a thin coating of ceramic glass cleaner conditioner to the glass surface and polish with a clean cloth.
- Ensure that the gas supply is connected and turned on.
- Ensure the electricity is connected and switched on.
- Ensure that the pan supports are positioned properly.
- Ignite the gas burners and let them burn to expel odours and vapours first.

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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 of the burners



For the exact location of the control knobs, see Main components.

Turning on:

- Push and turn the control knob.
- Turn the control knob anti-clockwise to the full rate position.
 - For automatic ignition models: The automatic ignition sparks and lights.
 - 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.

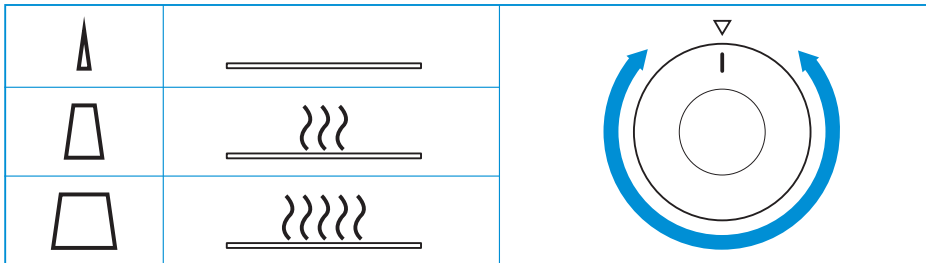
Turning off:

- 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.

7. Use of the induction hotplate



For the exact location of the control knob, see Main components.

Cooking with an induction hob is different to a conventional hob which has either heating elements or hotplates. An induction hob uses powerful electro magnets which are located below the glass surface. When a pan manufactured from magnetic material, is placed directly above an electro-magnet, energy is induced into the metal of the pan. This energy causes the metal pan to become hot and is sufficient to provide the heat for cooking. Since heat for cooking is created inside the pan, only the area of glass in direct contact with the pan will become hot.



The induction hob complies with the applicable standards on electromagnetic interference and complies fully with the European Directive 89/336/EEC. It should not interfere with other electrical equipment providing they also comply with the regulations. Persons who have a heart pacemaker, insulin pump, or other electrical implant should clarify with their doctor or the producer of the implant, whether those units comply with the regulations.



Only use pans which are specifically made for this type of appliance. A good guide is to choose pans which bear the symbol 'Class Induction'. Glass, ceramic or earthenware pans, aluminium (unless they have a special base), copper pans and some non-magnetic stainless steel pans are not suitable for use on induction hobs. If you wish to use your existing pans and are unsure if they are suitable, you can check if they are the correct type by using a magnet. If the magnet attaches to the base, then the pan should be suitable for induction.



Ensure, regardless of the pan type (stainless, enamelled steel, cast iron, etc.) that the pan base is smooth and flat to avoid the risk of scratching the glass.



Never slide the pan across the glass surface. This causes scratches.

Starting up:

- Upon initial connection to the mains electricity supply, the LED display illuminates briefly with '8', then '0' and then goes blank.



If the control knob is not in the 0 (off) position on initial connection, the LED display will go blank.



The induction unit cannot be operated until the control is reset to 0 and the LED display will display '0' if the control is moved to any other position.



To reset the unit, rotate the control anticlockwise to the 0 position. The LED display goes blank and the induction heater is ready for use.

Switching on:

- Rotate the control knob clockwise from power level 0 to any higher position;
- Select the desired power level by rotating the control knob to the corresponding position.



Only use pans which are specifically made for induction. For more information, see Safe cooking.



When the heater is activated the red LED is illuminated to indicate the power setting from '1', lowest power, to '9' maximum power. A graduated display around the control knob also indicates the increasing power setting.

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Switching off:

- Turn the control knob clockwise to the 0 position to switch off the induction hotplate.



After use, always switch off the induction element by its control and do not rely on the pan detector.



When the induction hotplate is switched off, the LED display goes out.



The induction unit has a built-in cooling fan which operates as the hotplate warms up. The fan will continue to operate to cool the hotplate after the control knob has been switched off. This is normal and after cooking, the mains power should be left connected to allow the fan to cool the internal components until the fan stops automatically.

Table 1: Induction control LED display functions

LED display	Function	Explanation
U	Pan detector	No pan detected or unsuitable pan
H	Residual heat	Hotplate surface is still hot
L	Child safety lock	The appliance remains inoperative until unlocked
0	Power setting	0 = off 1 = minimum 9 = maximum power
A	Automatic heat up	Function active

Pan detector: If an unsuitable pan is used or if there is no pan on the induction heating zone when the heater is activated, the LED display shows 'U'. After 30 seconds in this condition, if no suitable pan is placed on the induction zone, the heater is automatically switched off and the LED display will briefly display '0' and then go blank, indicating that the heater is not active.



It is necessary to turn the control knob back to 0 position to re-set the system before the heater can be activated again.

Residual heat: When the glass hotplate top is hot during cooking or after cooking has finished, residual heat is indicated by 'H' on the LED light whilst the hotplate surface temperature is above 60°C. Once cooled to below 60°C, the LED light goes out.

Child safety lock: With the control set to '0', rotate the knob anti-clockwise and hold for approximately 5 seconds until 'L' is shown in the LED display. The induction heater then remains inoperative until the control is unlocked and 'L' remains displayed on the LED display. To unlock the induction heater, repeat the locking procedure until 'L' disappears from the display, then return the control to '0'.

Power setting: On power settings from 1 to 8, the induction unit pulses continuously from low to high power to provide efficient heating. On setting 9 the power of the induction heater remains at a high level.

Automatic heat up: This function allows rapid heat up of the induction zone, with automatic reduction to a preset level once the desired temperature is reached. To activate, with a suitable pan in position and the control set to 0, rotate the control knob anti-clockwise briefly until 'A' is shown in the LED display. Then rotate the knob immediately clockwise to the desired pre-set power level. The LED display shows 'A' and the induction unit will operate on maximum power setting to bring the cooking zone up to temperature. The unit then automatically reduces the power to the pre-set level which is then displayed. The automatic heat up function operates in accordance with the times shown in the table below.

Table 2: Times Automatic Heat-up

Power level	100% power in min:sec	Power level	100% power in min:sec
1	0:40	6	7:10
2	1:10	7	2:00
3	2:00	8	3:08
4	2:53	9	N/A
5	4:13		

Automatic safety cut-off: The maximum operating time for the heater is automatically limited, depending on the power setting used in accordance with the table below.

Table 3: Maximum operating times

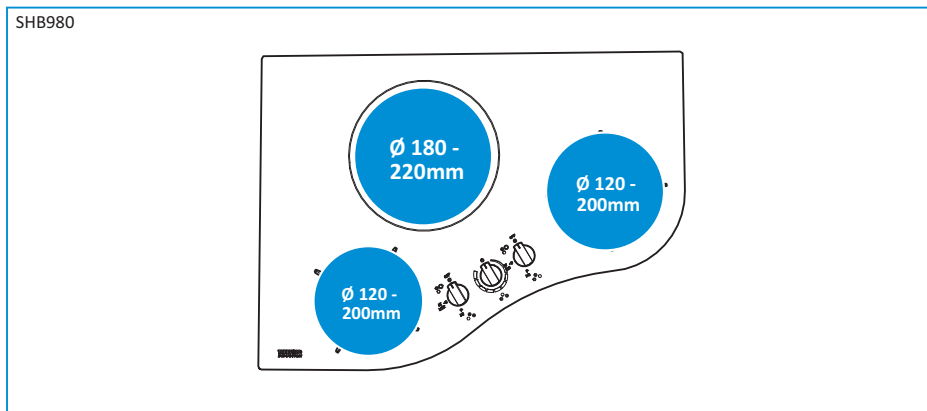
Power level	Time in minutes	Power level	Time in minutes
1	520	6	170
2	402	7	139
3	318	8	110
4	260	9	90
5	212		



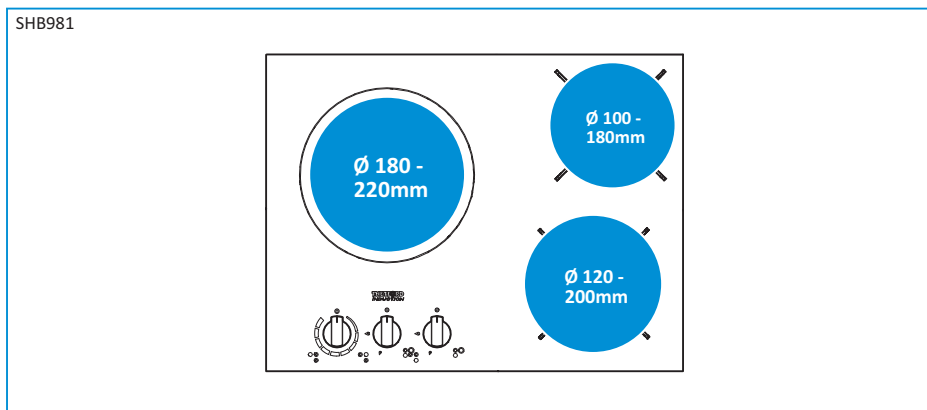
Once the maximum operating time for any power level is exceeded, the heater is automatically switched off and the LED display goes blank, indicating that the control must be set to '0' power setting to reset the system.

8. Safe cooking

- 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.



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- 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.
- Do not leave empty pans on an induction hotplate.
- Do not heat sealed tins of food, they could explode.
- When cooking with an induction hotplate, the pan may emit some noise. This is normal and depends on the type of construction of the pan which may affect the noise. High power settings may produce the most noise.
- To ensure you achieve maximum cooking efficiency from your induction hotplate, we recommend the use of pans which are specifically made for this type of appliance. Choose pans which show a coil symbol and state 'Induction' on the bottom. If you wish to use your existing pans and are unsure if they are suitable, you can check if they are the correct type by using a magnet. If the magnet attaches to the base, then the pan should be suitable for induction.

- The induction appliance has an automatic overheat protection which, if activated, may limit functions or completely turn off the hob.
- Do not leave the appliance unattended when in use.
- Do not use the appliance while the vehicle is moving.
- Turn the control knob back to the 0 position after cooking.
- Keep the appliance clean and prevent accumulation of grease and food scraps.

9. Maintenance and cleaning

Thetford recommends an annual inspection service by an approved service centre. Between annual servicing, clean the appliance regularly after use. Before any cleaning work is started, the appliance should have been 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.
- For routine cleaning of the glass surface, use a cleaning cream and clean cloth or paper towel. After cleaning, wipe dry with a dry paper towel.



Do not use abrasive cleaners, metal scouring pads or hard brushes. They could damage the appliance.



If you clean the burner rings, ensure that the holes are not clogged.



Use a ceramic hob scraper if the glass induction surface becomes discoloured due to cooking deposits and for cleaning more stubborn stains. Foods with a high sugar content must be removed promptly to prevent them from sticking or staining the induction surface.



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

10. Gas leaks


As soon as you smell gas:

- Ensure that all burners are turned off.
- Extinguish all naked lights and do not smoke.
- Shut off the gas supply at the gas bottle immediately.
- Do not use electrical switches.
- 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!

11. Troubleshooting

Problem	Possible cause	Solution
Burners do not burn or burn unevenly	Gas bottle is empty Gas tap is closed Burner caps are not correctly positioned Burners are wet or clogged	Change gas bottle Open tap Allow caps to cool, then re-position them Dry or clean burners
Automatic ignition does not spark	12V DC battery is discharged Connections are loose Ignition points are wet or dirty	Charge battery Secure connections Dry or clean ignition points
Control knobs do not function	Knobs are mounted incorrectly	Install knobs correctly
Symbol  or letter E, followed by a number is displayed on the LED indication	An internal technical fault has developed	Switch off the power supply. Switch on the power supply. If fault indication does not clear when the main power is restored, you cannot rectify the fault by yourself. Switch off the power and consult your service agent

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

12. 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 from both the gas and electrical supplies. After each service the appliance must be checked for gas soundness and electrical safety.

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

Model Name & Series Number				
G30 G31	CAT I ₃ +(28-30/37) BUTANE 28-30mbar PROPANE 37mbar	CAT I ₃ B/P(30) BUTANE 30mbar PROPANE 37mbar	THETFORD	
ΣQn	Power kW (g/hr)	Model Number	Spark Ignition	
CE	Pin Number	Serial Number	Voltage ~ 50 Hz	
Country Codes 1		Country Codes 2	Power kW	
			QC Pass	Order No

13. Putting in storage







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



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

14. Technical specifications

Table 4: Burner specifications

	SHB980 series			SHB981 series		
	Gas input		Injector	Gas input		Injector
						
	kW	g/hr	mm	kW	g/hr	mm
Gas burners	2 x 1.5	2 x 107	0.61	1 x 1.5 1 x 1.0	1 x 107 1 x 72	0.61 0.52
Induction hotplate	1.4kW, max. 6A			1.4kW, max. 6A		
Total	3.0 (gas) 1.4 (in-duction)	214		2.5 (gas) 1.4 (in-duction)	179	



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



This appliance must be earthed.

Energy consumption measurement and calculations in accordance with EN60350-2 2013				
Thetford appliance model identification	Cooking zones	Type of hob (watt)	Diameter of cooking zone	Energy consumption EC _{electric hob} Wh/kg
Hybrid hob SHB98050 series	1	1.4 kW induction hotplate	210mm	200
Hybrid hob SHB98150 series	1	1.4 kW induction hotplate	210mm	202.4

To reduce energy use on the hob while cooking:

- Use the correct size of pan – a pan which fits the hotplate 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.

15. 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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16. Questions

If you have questions about your product, parts, accessories or authorised services:

- Visit www.thetford-europe.com.
- If you cannot solve a problem, contact the authorised local Service Centre or Thetford Customer Service in your country.

17. Warranty

For our warranty clause, please refer to the conditions mentioned on www.thetford-europe.com/service/warranty. For more information, please contact the Thetford Customer Service in your country.

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