



## Cooker K1500 Series

**Installation Manual** 

# EN Original Installation Manual

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## 1. Introduction

This is the installation manual for the Thetford SCK401, SCK411, SCK421, SCK431 Series and SHG411 & SHG421 Series. The manual is meant for qualified installers who will install the cooker in a caravan, camper, boat or holiday home. Read the information and instructions carefully and follow them strictly to install the cooker safely and correctly.

Also read the warnings in the user manual before testing the cooker after installation.

Our policy is one of continuous development and improvement. Specifications and illustrations may change subsequent to publication.



If the appliance is not installed in accordance with national and European regulations, rules and standards this will void the warranty and may lead to criminal prosecution.

## 2. Symbols

Key to symbols:



Warning. Risk of injury and/or damage.



Attention. Important information.



## 3. Regulations and standards





Wear the correct Personal Protective Equipment during the installation. Also follow the applicable safety regulations.

Gas and electrical appliances should only be installed by qualified and certified professionals.

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

Pay close attention to current regulations on ventilation in the country of use. The installation must provide for adequate air supply for combustion to the burners, safe removal of combustion products and avoidance of accumulation of unburned gases.

- If it is not possible to install the appliance in accordance with these instructions, please refer to Thetford for further guidance.
- For more information about ventilation regulations and requirements, see Position and placement.



## 4. Serviceability

The installer of Thetford products is responsible for proper installation to ensure the correct functionality and serviceability of the appliance. In terms of serviceability, this means that a dealer or an authorised Thetford service partner must be able to de-install and re-install the Thetford products within the time that is allowed according to the Thetford time-list, using standard tools and equipment.

This is to claim any warranty during the period of 3 years after purchase date. The serviceability of the product is also included in the audit. In case of any queries on this subject, please contact the Thetford local service representative before installing the product.

### 5. Before installation

Check the contents of the box:

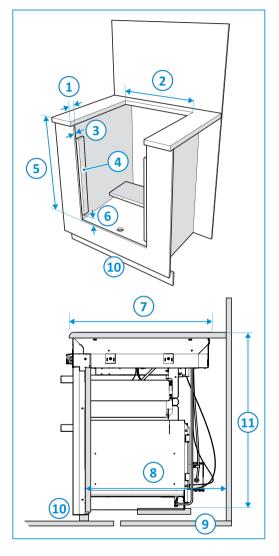
- SCK40 Series Cooker
- Grill pan
- Ilser manual
- Installation manual



If something is missing from the box, please contact your dealer.

## 6. Position and placement

Install the appliance in an opening as shown.



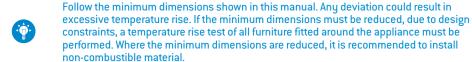
- 1. 45mm
- 2. 496-498mm
- 3. 25mm
- 4. Wood batten to be fitted to both sides of the cabinet SCK = 14x50x385mm SHG = 14x50x65mm
- 5. SCK = 646mm SHG = 312mm
- 6. 20mm
- 7. 493mm
- 8. 473mm
- Recommended additional support shelf beneath the appliance
- For SCK431 model only: minimum 5000mm<sup>2</sup> ventilation slot in the lower front of the cabinet
- 11. 625mm

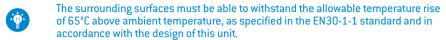


The appliance must be positioned free from draughts, which may effect the combustion. It must also be positioned in a manner that will prevent the accumulation of unburnt gas.

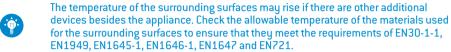


This appliance may be installed in a kitchen/kitchen diner but not in a room containing a bath or a shower. LPG appliances must not be fitted below ground level e.g. in a basement.

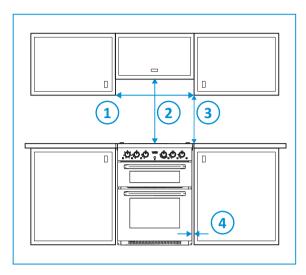




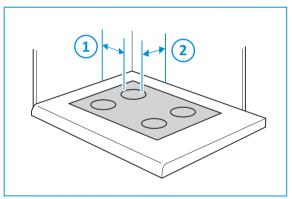




 Fix the appliance in place using the fixing screw positions located in the hob side trims and oven/grill front trims. Make sure the appliance is located correctly in the aperture prior to final fixing.  Maintain the minimum distances between the cooking appliance and side, rear and overhanging parts.



- 1. min. 500mm
- 2. min. 500mm
- 3. min. 400mm
- 4. min. 10mm



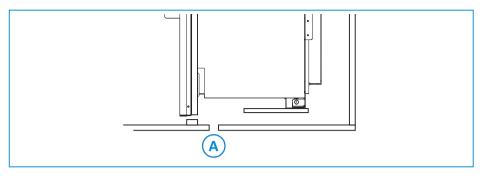
- 1. min. 200mm
- 2. min. 200mm



If you are unable to maintain these minimum distances, protect with non-flammable material.



For models with a glass lid, the distance from the edge of the burner to the rear wall can be reduced to 110mm.





To ensure correct operation the installation must allow for free exchange of air between the enclosure and the living environment.



Design constraints may dictate additional venting at the front of the installation.



Maintain provision for the dispersal of unburnt gas beneath the appliance. Ensure any gas dispersal hole (A), is located away from the oven burner.



To ensure correct operation and prevent changes in air pressure affecting appliance performance, the appliance must be built into a securely fixed self-contained cabinet which is not connected to externally vented chambers in adjacent furniture, other than the gas dispersal hole described above.

## 7. Connecting gas

- Connect the gas to the 0 8mm gas inlet.
- Use only metal gas pipes in accordance with the requirements of EN1949.



Never use rubber tubing.



The burners have a fixed air/fuel mixture. When using propane, the flames burn quietly with a blue-green colour and no yellow at the tip. With butane, the flames have yellow tips. The yellow colour of the flames increases slightly as the burner heats up.

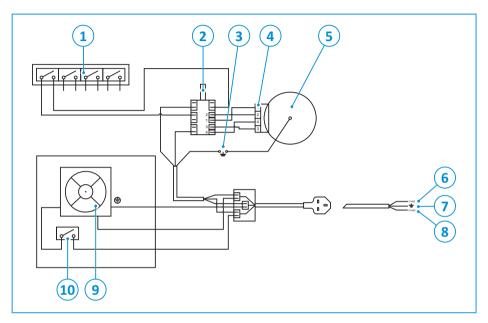
## 8. Connecting electricity

 Connect the 12V cables for cooling fans and spark ignition to a 12V DC battery using suitable connectors, observing the correct polarity.

Dual Fuel and fan-assisted oven models:

 Models fitted with power cord only: This appliance is supplied with a double insulated cord, type 227 IEC 53, H05VV-F, which has a current capacity of up to 6A. 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. The switch must be accessible after installation. Models fitted with Euro plug and power cord: This appliance is supplied with a Euro plug attached
to the end of the power cord, for connection to a switched wall mounted socket. The switched
socket must be accessible after installation.

## Wiring diagram



- 1. Left shut off switch
- 2. Rotary switch
- 3. Hotplate earth
- 4. Hotplate connectors (numbered)
- 5. Hotplate
- 6. Neutral (Blue)
- 7. Earth (Green/Yellow)
- 8. Live (Brown)
- 9. Oven circulating fan (SCK431 only)
- 10. Thermal trip (SCK431 only)



This appliance must be earthed.



Ensure that all electrical cables are routed directly away and well clear of this appliance and other heat sources.



Do not allow the cord or wires to hang loose into the lower compartment.

## 9. After installation

- Ensure that all packaging materials have been removed.
- Fix a warning label next to the unit that meets the requirements of EN721, Annex A.
- Fix a warning notice next to the gas dispersal hole, with the text: Warning! Under no circumstances should the gas dispersal hole be obstructed.
- Test all gas piping and connections and make sure they do not leak.
- Check the pressure of the gas when all connected gas appliances are in use simultaneously.
   The gas pressure may not rise or fall by more than 2.5mbar relative to the nominal value.

## 10. Technical specifications

**Table 1: Burner specifications** 

|                 | SCK401XX Series      |                   |              | SCK411XX Series      |                   |              |
|-----------------|----------------------|-------------------|--------------|----------------------|-------------------|--------------|
|                 | Gas input            |                   | Injector     | Gas input            |                   | Injector     |
|                 |                      |                   |              | 8                    | 8                 | #            |
|                 | kW                   | g/hr              | mm           | kW                   | g/hr              | mm           |
| Gas<br>burners  | 2 x 1.72<br>1 x 0.95 | 2 x 124<br>1 x 68 | 0.67<br>0.52 | 3 x 1.72<br>1 x 0.95 | 3 x 124<br>1 x 68 | 0.67<br>0.52 |
| Oven<br>burner  | 1.76                 | 127               | 0.65         | 1.76                 | 127               | 0.65         |
| Grill<br>burner | 1.64                 | 118               | 0.67         | 1.64                 | 118               | 0.67         |
| Total gas       | 7.79                 | 561               |              | 9.51                 | 685               |              |

|                   | SCK421XX Series         |                   |              | SCK431XX Series         |                   |              |
|-------------------|-------------------------|-------------------|--------------|-------------------------|-------------------|--------------|
|                   | Gas input               |                   | Injector     | Gas input               |                   | Injector     |
|                   | 8                       | 8                 | 8            | 8                       | 8                 | Ŧ            |
|                   | kW                      | g/hr              | mm           | kW                      | g/hr              | mm           |
| Gas<br>burners    | 2 x 1.72<br>1 x 0.95    | 2 x 124<br>1 x 68 | 0.67<br>0.52 | 2 x 1.72<br>1 x 0.95    | 2 x 124<br>1 x 68 | 0.67<br>0.52 |
| Mains<br>hotplate | 1 x 1025W 230V AC 50 Hz |                   |              | 1 x 1025W 230V AC 50 Hz |                   |              |
| Oven<br>burner    | 1.76                    | 127               | 0.65         | 1.76                    | 127               | 0.65         |
| Grill<br>burner   | 1.64                    | 118               | 0.67         | 1.64                    | 118               | 0.67         |
| Total gas         | 7.79                    | 561               |              | 7.79                    | 561               |              |

|                   | SHG411XX Series      |                   |              | SHG421XX Series      |                   |              |
|-------------------|----------------------|-------------------|--------------|----------------------|-------------------|--------------|
|                   | Gas input            |                   | Injector     | Gas input            |                   | Injector     |
|                   | 8                    | 8                 |              | 8                    | 8                 | 8            |
|                   | kW                   | g/hr              | mm           | kW                   | g/hr              | mm           |
| Gas<br>burners    | 3 x 1.72<br>1 x 0.95 | 3 x 124<br>1 x 68 | 0.67<br>0.52 | 2 x 1.72<br>1 x 0.95 | 2 x 124<br>1 x 68 | 0.67<br>0.52 |
| Mains<br>hotplate |                      |                   |              | 1 x 102              | 5W 230V AC 50     | Hz           |
| Grill<br>burner   | 1.64                 | 118               | 0.67         | 1.64                 | 118               | 0.67         |
| Total gas         | 7.75                 | 558               |              | 6.03                 | 434               |              |

Table 2: Dimensions and weight

|            | SCK401XX Series to SCK431 Series |     |     | SHG411XX Series - SHG421XX Series |     |     |
|------------|----------------------------------|-----|-----|-----------------------------------|-----|-----|
| Dimensions | Н                                | W   | D   | Н                                 | W   | D   |
| mm         | 642                              | 517 | 543 | 310                               | 517 | 543 |

|                                   | SCK401XX Series to SCK431 Series   | SHG411XX Series - SHG421XX Series                      |  |
|-----------------------------------|--|--|--|
| Weight<br>dependent<br>upon model | SCK401XX Series = 24 kg<br>SCK411XX Series = 24.5 kg<br>SCK421XX Series = 25.5 kg<br>SCK431XX Series = 27.5 kg | SHG411XX Series = 14.5 kg<br>SHG421XX Series = 15.5 kg |  |
| Oven volume                       | 37 L   |  |  |
| Spark ignition                    | 12V DC   | 12V DC   |  |
| Cooling fans                      | 12V DC   | 12V DC   |  |
| Circulating fan                   | SCK431XX Series 15W  |  |  |

#### Table 3: Gas category

| Class 3 Appliance               |                             |  |  |  |  |
|---------------------------------|-----------------------------|--|--|--|--|
| CAT I <sub>3 + (28-30/37)</sub> | CAT I <sub>3 B/P (30)</sub> |  |  |  |  |
| BUTANE (G30) 28 – 30mbar        | BUTANE (G30) 30mbar         |  |  |  |  |
| PROPANE (G31) 37mbar            | PROPANE (G31) 30mbar        |  |  |  |  |



Use only the type of gas and the pressures specified.

## 11. 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  |  |                 |          |
|---------------|--|--|-----------------|----------|
| G30<br>G31    | CAT I <sub>3</sub> +(28-30/37)<br>BUTANE 28-30mbar<br>PROPANE 37mbar | CAT I <sub>3</sub> B/P(30) BUTANE 30mbar PROTAINE 30 bar | THETERD         |          |
| ∑Qn           | Power kW (g/hr)  | Model Number   | Spark I         |          |
| CE Pin Number |  | Serial Number  | Voltage ~ 50 Hz |          |
| <del></del>   | Country Codes 1  | Cou. Tu Co Jes 2   | QC Pass         | Order No |

## 12. Questions / customer service

- · Visit www.thetford.com.
- Contact Customer Service Thetford in your country. See the addresses on the back.



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